



The Warren RECC family wishes you and your family a Happy Thanksgiving and a Merry Christmas.

Remember to keep electrical safety in mind when decorating and baking.

For safety tips, visit www.wrecc.com.

Area junior high and high school students participated in Warren RECC's inaugural Design the Cover Contest. The winning artwork is featured on the cover and two honorable mentions are included in the recipe book.

Design the Cover Contest Winner:

Savannah Catalan, Greenwood High School

About the cover: "Woman cooking on stove top"

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STARTERS

LAYERED PIZZA DIP

- | | |
|--|------------------------------------|
| 1 (8-oz.) pkg. cream cheese with chives and onions | 1/3 cup chopped pepperoni |
| 1/2 cup pizza sauce | 1/2 cup shredded Cheddar cheese |
| 1/2 cup chopped green bell pepper | 1/2 cup shredded Mozzarella cheese |

Heat oven to 350°. In ungreased 1 1/2 quart baking dish, layer all ingredients in order listed. Bake for 10-15 minutes or until hot and cheese is melted. Serve warm with bagel crisps, bagel chips or crackers.

SLOW-COOKER NACHO BEAN DIP

- | | |
|---|---|
| 2 (16-oz.) cans refried beans | 2 (1-lb.) pkgs. Velveeta cheese with jalapeno peppers, cut into cubes |
| 2 (15-oz.) cans black beans, rinsed and drained | 1 cup finely shredded Mexican cheese blend |
| 1 (4.5-oz.) can green chilies, undrained | Tortilla chips |
| 1 envelope taco seasoning mix | |

In a 4-quart slow-cooker, mix first 5 ingredients. Cover and cook on low heat for 3-4 hours. Sprinkle with shredded cheese. Serve with tortilla chips.

CHILI DIP

- | | |
|---|----------------|
| 1 (1-lb.) Velveeta cheese, cut into cubes | 1 cup milk |
| 1 (15-oz.) can chili | Tortilla chips |

Microwave ingredients in microwavable bowl on high 5 minutes, or until cheese is completely melted and mixture is well blended, stirring after 3 minutes. Serve with tortilla chips.

PIZZA MONKEY BREAD

1/2 lb. Italian sausage	1/2 cup pizza sauce
1 (13.8-oz.) can refrigerated pizza dough	1/2 tsp. garlic powder
1 1/2 cups shredded Italian five cheese blend	2 tbsp. grated Parmesan cheese

Heat oven to 375°. In skillet, brown sausage; drain. Unroll pizza dough onto lightly floured surface; roll into 12x14-inch rectangle. Top with cheese and sausage. Mix pizza sauce with garlic powder; drizzle over sausage. Roll up, cut into 16 pinwheels. Place in 8-inch square pan sprayed with cooking spray. Sprinkle with Parmesan cheese. Bake for 25 minutes, or until golden.

JALAPENO POPPER DIP

1 (8-oz.) pkg. cream cheese, softened	3 jalapeno peppers, seeded, finely chopped
1/2 cup mayonnaise	12 Ritz crackers, crushed
1/4 lb. (4-oz.) Velveeta cheese, cut into cubes	1 tbsp. butter, melted
	1 green onion, sliced

Heat oven to 350°. Beat cream cheese and mayo in medium bowl until blended. Stir in cheese and peppers; spread onto bottom of 9-inch pie plate. Mix cracker crumbs and butter; sprinkle over dip. Bake 20 minutes, or until heated through. Top with onions.

CREAMY CRAB AND RED PEPPER SPREAD

2 green onions, thinly sliced	1/2 cup shredded sharp Cheddar cheese
1 (8-oz.) pkg. cream cheese	1 tsp. Dijon mustard
1 (6-oz.) can lump crabmeat, drained	Ritz crackers
1 small red pepper, finely chopped	

Reserve 2 tbsp. onions. Mix remaining onions next 5 ingredients. Refrigerate 1 hour. Top with reserved onions. Serve with crackers.

TOASTED CHEESE RAVIOLI

1 lb. frozen cheese ravioli	Vegetable oil for frying
1 1/2 cups Italian seasoned bread crumbs	1/2 cup Parmesan cheese
2 eggs	Marinara sauce

Cook ravioli according to package directions. Drain, and pat ravioli dry with paper towels. Pour bread crumbs into a shallow dish. Lightly beat eggs in another dish. Coat each ravioli in egg, then bread crumbs. In a deep skillet, heat 1-inch of oil to 350°. Add ravioli, a few at a time, to hot oil. Cook about 5 minutes, or until browned and crisp. Carefully remove from hot oil to paper towel lined plate. Sprinkle with Parmesan cheese and serve with marinara sauce.

FRIED MOZZARELLA CHEESE STICKS

2 eggs, beaten	2/3 cup all-purpose flour
1/4 cup water	1/3 cup cornstarch
1 1/2 cups Italian seasoned bread crumbs	1 qt. oil for frying
1/2 tsp. garlic salt	1 (16-oz.) pkg. Mozzarella cheese sticks

In a small bowl, mix eggs and water. Mix bread crumbs and garlic salt in a medium bowl. In a medium bowl, blend flour and cornstarch. In a large heavy saucepan, heat oil to 365°. One at a time, coat each Mozzarella stick in flour mixture, egg mixture, then in bread crumbs; place into the hot oil. Fry until golden brown. Remove from oil and drain on paper towels.

CROCK POT BOURBON GLAZED KIELBASA

1 lb. kielbasa, sliced	1/2 cup maple syrup
1 cup apricot preserves	2 tbsp. bourbon

Combine all ingredients in crock pot. Cover and cook on low for 4 hours.

MINI CORN DOG MUFFINS

1 (8 1/2-oz.) pkg. corn muffin mix	4 hot dogs, each cut into 6
2 oz. Velveeta cheese, cut into 24	pieces
small pieces	1/2 cup honey mustard

Heat oven to 375°. Prepare muffin batter as directed on package; spoon into 24 mini muffin pan cups sprayed with cooking spray. Press one cheese cube and hot dog slice into batter in center of each muffin cup. Bake 10-12 minutes or until golden brown. Cool 5 minutes before removing from pans. Serve warm with mustard.

CHEESE 'n BACON STUFFED MUSHROOMS

12 large fresh mushrooms	1 clove garlic, minced
4 oz. cream cheese, softened	1/2 cup shredded sharp
4 slices bacon, cooked, crumbled	Cheddar cheese
1 tbsp. chopped fresh parsley	

Heat oven to 350°. Remove stems from mushrooms. Mix remaining ingredients; spoon into mushroom caps. Place, filled-side up, in shallow baking dish. Bake 18-20 minutes or until heated through.

GLAZED PINEAPPLE KIELBASA BITES

1 (20-oz.) can pineapple chunks, reserve juice	3 tbsp. teriyaki sauce
1 (14-oz.) regular kielbasa, sliced	1 tbsp. sweet chili sauce
	1 tbsp. honey

Heat oven to 425°. Line baking sheet with parchment paper. Place a piece of pineapple on top of a slice of kielbasa and skewer with a toothpick. In a small bowl, combine remaining ingredients plus 1 tbsp. pineapple juice from can. Place kielbasa bites onto baking sheet and brush glaze over tops and sides of bites. Bake for 15-20 minutes until hot. Let cool slightly and serve warm.

PARTY ALMONDS

1 tbsp. butter or margarine	1 tbsp. Worcestershire sauce
1 tbsp. olive oil	1/4 tsp. red pepper sauce
1 tsp. chili powder	2 cups whole almonds
1/2 tsp. curry powder	1-2 tsp. kosher salt

Heat oven to 325°. In 2-quart saucepan, melt butter over low heat; stir in next 5 ingredients. Simmer 2-3 minutes to blend flavors. Add almonds; toss to coat and spread in single layer in a rimmed cookie sheet. Bake 10-15 minutes, stirring once halfway through. Pour hot nuts into large bowl, toss with salt to coat. Spread in single layer in same pan to cool.

CARAMELIZED SWEET ONION DIP

2 tbsp. butter	1 cup grated Parmesan cheese
3 large sweet onions, thinly sliced	1 cup mayonnaise
1 (8-oz.) pkg. cream cheese, softened	Sweet potato chips
2 cups shredded Swiss cheese	

Heat oven to 375°. Lightly spray 2-quart casserole dish with cooking spray. In skillet, melt butter over medium heat. Cook onions in butter 30-40 minutes, stirring often, until caramel color. In large bowl, mix cheeses, mayonnaise, and onions. Spoon into casserole dish. Bake uncovered 30 minutes or until golden and bubbly. Serve with sweet potato chips.

CUCUMBER ROULADES

1 English cucumber, peeled	1 oz. smoked salmon, thinly sliced, cut into 12 pieces
1/4 cup chive & onion cream cheese spread	12 sprigs fresh dill

Cut cucumber into 12 slices. Use melon baller to scoop out indentation in center of each. Fill with cream cheese spread; top with salmon and dill.

CHICKEN SATAY

1/4 cup barbecue sauce	2 tbsp. chopped cilantro
1/4 cup creamy peanut butter	1 lb. chicken strips
1/4 cup fresh lime juice	

Mix first 4 ingredients; pour over chicken in shallow dish. Refrigerate for 1 hour, turning after 30 minutes. Heat grill. Remove chicken from marinade. Thread chicken onto skewers. Grill 4-5 minutes on each side or until chicken is done.

CHEESY SPINACH BUNDLES

1 (10-oz.) pkg. frozen chopped spinach, thawed, well-drained	1/4 cup chive & onion cream cheese spread
1/2 cup shredded Mozzarella cheese	1 egg, separated
1/3 cup grated Parmesan cheese	1 (8-oz.) can refrigerated crescent rolls

Heat oven to 375°. Mix first four ingredients and egg yolk until blended. Separate crescent dough into 8 triangles. Cut each triangle diagonally in half. Spoon 1 tbsp. spinach mixture onto center of each triangle. Bring corners of dough to center over filling, overlapping ends; pinch ends together to seal. Place on baking sheet. Lightly beat egg white; brush onto bundles. Bake 12-15 minutes, or until golden brown.

CHEESY BACON BOMBS

Block of Mozzarella cheese	2 lb. bacon
1 (8-ct.) can Grands Flaky Layers biscuits	Toothpicks
	Canola oil for frying

Cube cheese, and cut each biscuit into fourths. Place a cheese cube on a biscuit quarter, and tightly roll it. Wrap each rolled bomb in a slice of bacon, and secure with a toothpick. Heat 2-inches of oil to 350° in a large pot, and fry bombs in small batches. Fry until golden brown. Drain bombs on a paper towel.

BACON-WRAPPED POTATO BITES

12 slices bacon, cut in half	1 cup mayonnaise
24 frozen bite-size seasoned potato nuggets	2 tbsp. chili sauce

Heat oven to 375°. Wrap 1 bacon piece around each potato nugget; place on rack of broiler pan. Bake 25 minutes, or until bacon is crisp, turning after 15 minutes. Meanwhile, mix mayo and chili sauce. Serve nuggets with mayo mixture.

MIRACLE WHIP RADICAL DIP

1 cup sour cream	1 tbsp. finely chopped onions
1 cup Miracle Whip dressing	
1/2 cup real bacon bits	1 tsp. dill weed
1 tbsp. chopped fresh parsley	

Mix all ingredients until well blended and refrigerate. Serve with cut-up fresh vegetables.

JALAPENO POPPER WON-TONS

1 (8-oz.) pkg. cream cheese, softened	1 pkg. refrigerated square wonton wrappers
1/2 cup shredded Cheddar cheese	Vegetable oil for frying
3 jalapenos, seeded and ribs removed, finely chopped	Coarse salt

In a bowl, combine first three ingredients. Arrange wontons in a single layer on a baking sheet. Add 1 tsp. of filling to center of each wonton. Dip your fingers in a bowl of water and run your wet fingers around all edges of each wonton. Fold wontons over filling, pinching edges to seal to make a triangle and removing any air bubbles. Fry wontons in batches in hot oil until browned and crispy. Drain on paper towels and sprinkle with coarse salt.

MEXICAN FIESTA BITES

24 won ton wrappers	3/4 cup Mexican style
1 cup cooked, crumbled Italian sausage	shredded cheese
1/2 cup thick & chunky salsa	1/4 cup sour cream
	2 tbsp. chopped cilantro

Heat oven to 350°. Place 1 won ton wrapper in each of 24 mini muffin cups sprayed with cooking spray, with edges of wrappers extending over tops of cups. Bake 5 minutes. Meanwhile, combine sausage and salsa. Spoon sausage mixture into won ton cups. Bake 10 minutes or until filling is heated through and edges of cups are golden brown. Top with cheese; bake an additional 1-2 minutes until cheese is melted. Top with sour cream and cilantro.

SAVORY PARMESAN BITES

1 (8-oz.) pkg. cream cheese	1 red pepper, chopped
1 cup grated Parmesan cheese	1/4 cup chopped fresh parsley
2 (8-oz.) cans refrigerated crescent rolls	

Heat oven to 350°. Beat cream cheese and 3/4 cup Parmesan cheese until well blended. Separate dough into 8 rectangles; seal seams. Spread cream cheese mixture on dough; top with peppers and parsley. Fold each rectangle lengthwise into thirds to enclose filling; cut into squares. Place, seam-sides down, on baking sheet; top with remaining cheese. Bake 13-15 minutes or until golden.

BUFFALO-STYLE SLOW COOKER DRUMMETTES

32 chicken drummettes	1/4 cup hot pepper sauce
1 cup barbecue sauce	1 cup Ranch dressing

Combine first 3 ingredients in slow cooker. Cover and cook on low 6-7 hours or on high for 4-5 hours. Use slotted spoon to transfer drummettes to platter. Serve with dressing for dipping.

BUFFALO CHICKEN EGG ROLL MINIS

1 1/2 cups coleslaw mix	1/2 cup mayonnaise
1 cup chopped cooked chicken	1/2 cup crumbled bleu cheese
1/2 cup ranch dressing, divided	1/4 cup finely chopped celery
2 tsp. hot chili sauce	
24 won ton wrappers	

Heat oven to 400°. Combine coleslaw mix, chicken, 1/4 cup dressing, and hot chili sauce. Spoon 1 rounded tbsp. of coleslaw mixture down one side of each won ton wrapper; lightly moisten opposite side of wrapper with water. Roll up won tons tightly, pressing edge of wrapper to won ton to seal. Place, seam side down, on baking sheet sprayed with cooking spray. Lightly spray egg rolls with cooking spray. Bake 10-12 minutes or until golden brown. Meanwhile, mix mayo, bleu cheese, celery, and remaining dressing. Serve egg rolls with mayo mixture.

PHILLY CHEESESTEAK DIP

2 tsp. vegetable oil	16-oz. white American cheese, cut into cubes
1/2 cup chopped onion	1 (3-oz.) pkg. cream cheese
1 cup chopped red and green bell peppers	1/4 cup mayonnaise
1/2 lb. sliced roast beef, chopped	1/8 tsp. pepper
1 (4.5-oz.) can green chilies	1/4 cup grated Parmesan cheese

Heat oven to 350°. Lightly spray 1-quart baking dish with cooking spray. In skillet, heat oil, onion, and bell pepper over medium heat; cook and stir about 5 minutes or until onion has softened. Stir in roast beef; cook 2 minutes. Add chilies, American cheese, cream cheese, mayonnaise, and pepper; stir until cheese is melted. Pour mixture into baking dish; sprinkle with Parmesan cheese. Bake uncovered 25-30 minutes or until golden brown. Serve with pretzels or bagel chips.

QUESO BLANCO CHEESE SAUCE FUNDIDO

6 oz. Mexican chorizo	2 (4-oz.) pouches Velveeta
1 cup shredded Mozzarella cheese	cheese sauce
1 (10-oz.) can diced tomatoes & green chilies, drained	Queso Blanco

Crumble chorizo into skillet; cook on medium heat until done, stirring occasionally. Drain. Sprinkle Mozzarella onto bottom of 9-inch pie plate; top with chorizo, tomatoes, and cheese sauce. Place in oven and broil, 6 inches from heat, 3-5 minutes or until heated through.

BACON-WRAPPED CHICKEN BITES

3 tbsp. Grey Poupon Savory Honey Mustard, divided	8 slices bacon
2 tbsp. Worcestershire sauce	4 oz. sharp-white Cheddar cheese, cut into 12 slices
1 (6-oz.) boneless, skinless chicken breast, cut into 24 pieces	24 Ritz crackers
	2 tsp. chopped fresh parsley

Mix 2 tbsp. mustard and Worcestershire sauce. Add to chicken; toss to coat. Refrigerate 1 hour. Heat broiler. Cut bacon into thirds. Wrap bacon around chicken; secure with toothpicks. Broil, 4 inches from heat, 10 minutes or until bacon is crisp and chicken is done, turning after 5 minutes. Heat oven to 350°. Remove toothpicks. Cut cheese slices in half. Place crackers on baking sheet; top with cheese. Bake 4-5 minutes or until melted. Top with chicken and parsley.

SUN-DRIED TOMATO & GARLIC DIP

1 (8-oz.) pkg. cream cheese	2 tbsp. finely chopped fresh chives
1/2 cup Miracle Whip dressing	1 garlic clove, minced
1/2 cup oil-packed sun-dried tomatoes, drained, chopped	1 tsp. pepper

Mix ingredients until well blended.

BAKED BROCCOLI PARMESAN DIP

2 tsp. olive oil	1/2 cup sour cream
1/4 cup Panko bread crumbs	1/4 cup milk
3/4 cup shredded Cheddar cheese	1 tbsp. creole seasoning
2 1/2 cups broccoli florets	1/2 tsp. garlic powder
8 oz. cream cheese, softened	1/2 tsp. onion powder
1/4 cup grated Parmesan cheese	Salt & pepper to taste

Heat oven to 375°. Lightly spray a 9-inch baking dish with cooking spray. Heat olive oil in a large skillet over medium heat. Add Panko and cook, stirring until browned and toasted, about 3 minutes; set aside. In a large bowl, combine 1/2 cup Cheddar cheese and remaining ingredients. Spread broccoli mixture into prepared dish; sprinkle with remaining 1/4 cup Cheddar cheese. Bake for 20-25 minutes, or until bubbly. Sprinkle with toasted Panko; serve immediately.

BACON CHEESEBURGER BOMBS

1 (16.3-oz.) can Grands Flaky Layers refrigerated biscuits	16 slices bacon
1 lb. ground beef, cooked	Toothpicks
1 (8-oz.) block Cheddar cheese, cut into 16 cubes	Canola oil for frying
	Ketchup
	Mustard

Separate dough into 8 biscuits. Cut each biscuit in half; press into circles about 3 inches in diameter. In center of each biscuit round, place 2 tbsp. cooked ground beef and 1 cube of cheese. Wrap dough to completely enclose beef and cheese; pinch seams to seal. Wrap each stuffed “bomb” with 1 bacon slice, gently secure with toothpick by inserting it through bacon and half way into “bomb.” In 3-quart heavy saucepan, heat oil to 350°. Fry stuffed “bombs” 4-5 minutes or until dough is golden brown on all sides. Place on paper towels to cool. Serve warm with ketchup and mustard, if desired.

BACON-WRAPPED JALAPENO SHRIMP

1 qt. vegetable oil for frying 16 slices bacon, cut in half
32 shrimp, peeled and deveined 32 toothpicks
1 (4-oz.) can jalapeno peppers, cut into slivers

Heat oil in a deep-fryer or large saucepan to 350°. Cut the shrimp along the back, nearly through to the front. Stuff each shrimp with a sliver of jalapeno, wrap with half a slice of bacon. Secure with a toothpick. Cook shrimp in batches in hot oil until bacon is crispy and golden brown, 2-3 minutes.

QUESO BLANCO SPINACH & ARTICHOKE DIP

1 lb. Velveeta Queso Blanco, cut 1 (14-oz.) can artichoke
 into cubes hearts, drained, chopped
1 (10-oz.) pkg. frozen chopped 1/4 tsp. onion powder
 spinach, thawed, well drained 1/4 tsp. garlic powder

Combine ingredients in microwavable bowl. Microwave on high 5 minutes or until cheese is completely melted and mixture is well blended, stirring after 3 minutes.

FESTIVE FIESTA BITES

1 (8-oz.) can refrigerated crescent 1 small tomato, seeded,
 dinner rolls finely chopped
1/4 tsp. ground cumin 1/4 cup pitted black olives,
1/4 tsp. chili powder finely chopped
1/2 cup cream cheese 1/4 cup finely chopped fresh
3/4 cup guacamole cilantro

Heat oven to 350°. Separate crescent dough into 2 rectangles; firmly press perforation together to seal. Place 2 inches apart on baking sheet sprayed with cooking spray; sprinkle with seasonings. Bake 15 minutes or until golden brown; cool. Mix cream cheese and guacamole until blended; spread onto crusts. Top with remaining ingredients. Cut into bite sized pieces.

CHICKEN ALFREDO DIP

3 boneless skinless chicken breasts 2 cups shredded Mozzarella
1 (8-oz.) pkg. cream cheese, cheese
 softened Grated Parmesan cheese
1 (14.5-oz.) jar Alfredo sauce

Heat oven to 350°. Boil chicken and shred. In a large bowl, mix chicken, cream cheese, Alfredo sauce, and 1 1/2 cups Mozzarella cheese. Place into 9-inch glass pie dish. Top with remaining Mozzarella and a sprinkling of Parmesan. Bake for 20-25 minutes or until bubbly.

PIZZA DIP BITES

1 (8-oz.) pkg. cream cheese, 8 oz. pizza sauce
 softened 2 tbsp. chopped green bell
1 tsp. dried Italian seasoning pepper, optional
2 cans refrigerated crescent rolls 2 tbsp. chopped pepperoni,
1 cup shredded Mozzarella cheese optional
1/4 cup Parmesan cheese

Heat oven to 350°. Combine cream cheese and Italian seasoning, set aside. Lightly spray a mini muffin pan with cooking spray. Unroll one can of crescent rolls and press dough into one large rectangle. Cut rectangle into 24 squares. Press dough squares into muffin cups and shape up around edges. Repeat with second can of crescent rolls. Spread cream cheese mixture on bottom of each muffin tin. Top with half of Mozzarella and Parmesan cheese. Spread pizza sauce over cheese mixture. Sprinkle with remaining cheese. Top with bell pepper and pepperoni (or toppings of your choice). Bake for 15-18 minutes or until crescent rolls are golden brown.



SOUPS, SALADS, & SIDES

ROASTED RED POTATOES WITH BACON & CHEESE

1/2 cup ranch dressing	2 lbs. small red potatoes,
1/2 cup shredded Cheddar cheese	quartered
1/4 cup bacon bits	1 tbsp. chopped parsley

Heat oven to 350°. Mix first 3 ingredients in large bowl. Add potatoes; toss to coat. Spoon into 9x13-inch baking dish sprayed with cooking spray; cover. Bake 55 minutes or until potatoes are tender, uncovering after 40 minutes. Sprinkle with parsley.

GRILLED STUFFED MINI BELL PEPPERS

8 mini bell peppers	1 tbsp. chopped cilantro
3 oz. cream cheese, softened	1 green onion, chopped
3 tbsp. sour cream	Salt & pepper, to taste
1 tbsp. lime juice	Cooking spray

Heat grill or grill pan to medium-high heat. Rinse and cut bell peppers in half lengthwise, remove any seeds and set aside. In a small bowl combine, cream cheese, sour cream, lime juice, cilantro, and green onion. Lightly salt and pepper each bell pepper half. Scoop a small amount of mixture onto each bell pepper half. Spray grill with cooking spray, place peppers on grill and cook for 7-8 minutes, or until bottoms of peppers have a nice char.

CARROT CHIPS

4-5 whole carrots	Salt to taste
Olive oil, enough to coat	

Heat oven to 350°. Peel carrots and cut into thick slices. Toss slices in olive oil and salt. Spread on a cookie sheet and bake for 12 minutes or until crispy.

15-MINUTE WHITE BEAN SOUP

2 tsp. olive oil	1 (19-oz.) can white beans, rinsed and drained
2 scallions, thinly sliced	
1 clove garlic, minced	1 1/2 tsp. fresh lemon juice
1/2 tsp. dried oregano	Salt and pepper, to taste
1 (14 1/2-oz.) can vegetable broth	2 tbsp. grated Parmesan cheese

In a medium saucepan, heat oil over medium heat. Add scallions, garlic, and oregano; cook 3 minutes, stirring frequently, until scallions begin to soften. Stir in broth and beans; cook until heated through. Using a potato masher, lightly mash some of the beans to thicken soup. Stir in lemon juice; season with salt and pepper. Serve soup topped with Parmesan.

COLLARD CHIPS

6 collard leaves, torn into pieces	Salt, to taste
1 tbsp. olive oil	

Heat oven to 300°. Place torn collard leave pieces on baking sheet. Drizzle with olive oil; season with salt. Bake in single layer for 15 minutes or until crisp.

SPINACH-POTATO CRESCENT CUPS

1 (24-oz.) container refrigerated mashed potatoes	1 cup shredded Cheddar cheese
1 (9-oz.) box frozen chopped spinach, thawed, and drained	Salt and pepper, to taste
1/4 cup butter, melted	2 (8-oz.) cans crescent rolls

Heat oven to 375°. Spray regular-size muffin tin with cooking spray. In a bowl, mix first 5 ingredients together. Unroll dough; separate into triangles. Press each triangle into muffin cup to form cup. Fold tails of triangles over and press into cups. Divide potato mixture evenly into muffin cups. Bake 12-13 minutes or until crusts are light brown.

HEARTY LASAGNA SOUP

1 lb. ground beef	1/4 tsp. Italian seasoning
1 small onion, chopped	1 1/2 cups uncooked
1 tsp. minced garlic	corkscrew pasta
1/4 tsp. dried parsley	1/4 cup grated Parmesan
1 (14.5-oz.) can diced tomatoes	cheese
3 1/2 cups beef broth	

Cook beef, onion, garlic, and parsley in a 3-quart saucepan over medium-high heat for 10 minutes or until beef is well browned; stirring often to break up the meat. Pour off any excess fat. Stir in tomatoes, broth, and seasoning and heat to a boil. Add pasta and stir. Reduce heat to medium and cook for 10 minutes or until pasta is tender. Stir in Parmesan cheese.

BLT PASTA SALAD

3/4 cup sour cream	9 oz. fresh cheese tortellini
1/2 clove garlic, minced	3 cups fresh baby spinach
3 tsp. dry ranch dip mix	1/2 cup grape tomatoes,
2 tbsp. crumbled bacon	halved

In a small bowl, mix sour cream, garlic, ranch dip mix, and 1 tbsp. crumbled bacon. Refrigerate until ready to assemble salad. Cook pasta according to directions, then strain and rinse with cold water, and strain again. Mix pasta with dressing, and toss with baby spinach and tomatoes. Sprinkle with remaining bacon.

PAN-FRIED ASPARAGUS

1/4 cup butter	3 cloves garlic, minced
2 tbsp. olive oil	1 lb. fresh asparagus spears,
Salt & pepper to taste	trimmed

Melt butter in a skillet over medium-high heat. Stir in oil, salt, and pepper. Cook garlic in butter for a minute. Add asparagus, and cook for 10 minutes, turning asparagus to ensure even coating.

ZUCCHINI PATTIES

2 cups grated zucchini	2 eggs, beaten
1/2 cup grated Parmesan cheese	1/2 cup all-purpose flour
1/2 cup shredded Mozzarella cheese	Salt, to taste
1/4 cup chopped onion	2 tbsp. vegetable oil

In a medium bowl, combine and stir all ingredients except the oil. Heat oil in a skillet over medium-high heat. Drop zucchini mixture by heaping spoonful; cook a few minutes on each side until golden and heated through.

ROASTED POTATO SALAD

3 lb. red potatoes, quartered	Salt & pepper to taste
8 slices bacon, cooked & crumbled	1/4 tsp. garlic powder
8 scallions, diced	3/4-1 cup mayonnaise

Heat oven to 450°. Arrange potato pieces on a large rimmed baking sheet and bake for 30-35 minutes, or until potatoes are fork-tender. Allow potatoes to cool for about 5 minutes, then transfer to a large bowl. Add bacon, scallion, salt, pepper, and garlic powder and toss. Gradually add mayo until desired creaminess is achieved.

ROASTED CAULIFLOWER “POPCORN”

1 large head of cauliflower	1/4-1/2 tsp. chili powder
2 tbsp. olive oil	1/8 tsp. garlic powder
1/4-1/2 tsp. kosher salt	

Heat oven to 450°. Cut cauliflower into large chunks. Line a rimmed baking sheet with parchment paper. Place cauliflower on baking sheet and toss it with remaining ingredients. Cover tightly with foil and bake for 15 minutes. Remove foil; continue roasting for 35-40 minutes, or until cauliflower starts to brown.

SOUTHWEST QUINOA SALAD

1 cup quinoa	1 (14-oz.) can black beans, drained and rinsed
2 limes, juiced	
1/3 cup olive oil	1 (14-oz.) can corn, drained
1 tsp. ground cumin	1/2 red bell pepper, chopped
1/2 tsp. pepper	4 green onions, diced
1 tsp. salt	1/4 cup chopped cilantro

Cook quinoa according to package directions. When quinoa is done cooking, fluff with fork, transfer to a large bowl, and set aside. In a small bowl whisk together the next 5 ingredients and set aside. Once quinoa has cooled, add remaining 5 ingredients to the quinoa. Add olive oil dressing to quinoa mixture and toss to coat. Refrigerate before serving.

PARMESAN GARLIC ZUCCHINI CHIPS

1 lb. thinly sliced zucchini	1 clove garlic, finely grated
1/8 tsp. salt	1 tsp. apple cider vinegar
1 oz. finely grated Parmesan cheese	

Heat oven to 230°. In a medium bowl, combine all ingredients; toss to coat. Arrange slices on parchment paper lined cookie sheet. Bake for about 1 1/2 hours or until crispy, checking on chips every ten minutes after about an hour.

BAKED PARMESAN TOMATOES

1/2 cup grated Parmesan cheese	2 large tomatoes, cut into 3 slices each
1 tsp. dried oregano	
Salt & pepper to taste	1-2 tbsp. olive oil

Heat oven to 400°. In a small bowl, mix together Parmesan cheese, oregano, salt, and pepper. Top each tomato slice evenly with the Parmesan cheese mixture. Drizzle with olive oil. Bake for 5-10 minutes or until the cheese starts to turn golden.

GARLIC RUBBED ROASTED CABBAGE STEAKS

1 head cabbage, cut into 1-inch thick slices	1 1/2 tbsp. olive oil
2-3 garlic cloves, smashed	Salt & pepper to taste

Heat oven to 400°. Lightly grease a cookie sheet with cooking spray. Rub both sides of cabbage slices with smashed garlic. Use a pastry brush to evenly spread olive oil on both sides of cabbage slices. Sprinkle each side with salt and pepper. Bake for 30 minutes, carefully flip the slices and bake for an additional 30 minutes until edges are brown and crispy.

MUSHROOMS SAUTEED IN GARLIC BUTTER

3 tbsp. unsalted butter	3/4 lb. small white mushrooms, cleaned & sliced in half
1 clove garlic, finely minced	
1/2 tsp. salt	
1/4 tsp. pepper	2 tbsp. fresh parsley, chopped

Melt butter in a skillet over low heat. Add garlic, salt, and pepper and cook about 1 minute. Add mushrooms and toss to coat. Cover and cook for 10-12 minutes, stirring occasionally, making sure garlic does not burn. Before serving, toss mushrooms with parsley.

PARMESAN POTATOES

1/2 cup unsalted butter, melted	5-8 small Yukon Gold potatoes, washed & halved lengthwise
1/2-1 cup grated Parmesan cheese	
Ground black pepper, to taste	

Heat oven to 400°. Pour melted butter in bottom of a 9x13-inch baking dish, turn to coat thoroughly. Generously sprinkle grated Parmesan cheese over melted butter. Lightly sprinkle pepper over cheese. Place potatoes, cut-side down in buttered pan. Bake 45 minutes. Let stand 5-10 minutes before removing from pan.

FRIED MASHED POTATO BALLS

3 cups mashed potatoes	1 egg, beaten
1 clove garlic, minced	2 cups crushed corn flakes
1 cup shredded Cheddar cheese	1 cup oil for frying

Heat medium sized skillet with 1-inch oil. In a large bowl, combine potatoes, garlic, and cheese; mix well. Roll potato mixture into 2-inch balls. Dip potato balls into egg. Roll into crushed corn flakes. Place in hot oil; carefully turning potato balls until browned all over.

DEVILED EGG PASTA SALAD

6 eggs	1 tsp. white vinegar
1 lb. elbow macaroni	Salt & pepper to taste
3 cups mayonnaise	1/4-1/2 cup dill pickle relish
2 tbsp. mustard	Paprika to taste

Place eggs in a medium saucepan and cover with cold water. Heat to boiling. As soon as water boils, place a lid on pan and remove from heat. Keep covered for 13 minutes, then drain water, rinse, peel, and chop the eggs. Cook pasta according to directions on box. Rinse in cold water and drain. While pasta is cooking, whisk together mayonnaise, mustard, vinegar, salt, and pepper. Gently fold pasta, eggs, and relish into sauce. Taste for seasoning; re-season as necessary. Sprinkle with paprika. Cover and refrigerate until serving.

ROASTED CORN

1 bag frozen corn kernels, thawed	Salt & pepper to taste
Olive oil	

Heat oven broiler to high. Spread corn kernels on baking sheet. Sprinkle with olive oil, salt, and pepper. Broil for 5 minutes or until kernels begin to brown.

CREAM OF CHICKEN & WILD RICE SOUP

4 1/2 cups chicken broth	1/2 cup butter
2 cups water	1/2 cup all-purpose flour
1 (4.3-oz.) pkg. long grain wild rice	1 tsp. salt
1 cup chopped carrots	1/2 tsp. pepper
1/2 tsp. dried basil	2 cups half & half
2 boneless skinless chicken breasts	

In a crock pot, combine first 5 ingredients. Stir to combine. Add uncooked chicken breasts. Cook on low for 7-8 hours, or high for 4-5 hours. In a small saucepan, melt butter over medium heat. When melted, whisk in flour. Slowly, stir in half & half until well combined. Stir in salt and pepper. Remove chicken breasts from crock pot and chop into chunks. Pour the creamy mixture into crock pot and stir to combine. Add chicken chunks back in and cook 15 minutes longer.

BITE-SIZE MAC AND CHEESE

2 cups elbow macaroni	2 oz. cream cheese
2 tbsp. butter	1/2 tsp. salt
2 tbsp. flour	1/4 tsp. pepper
1 1/2 cups milk	1 egg, beaten
2 cups shredded Cheddar cheese	

Heat oven to 400°. Grease two mini-muffin tins with cooking spray. Cook pasta according to package directions. Set aside until needed. In a sauce pan over medium heat, combine butter and flour. Whisk until butter is melted and mixture is smooth. While whisking, slowly add milk and bring to a simmer. Add 1 1/2 cups of Cheddar cheese, cream cheese, salt, and pepper. Stir and cook until smooth and creamy. Remove from heat. In a large bowl, stir to combine pasta, cheese sauce, and egg. Spoon mixture into muffin tins and top each with a small pinch of remaining cheese. Bake for 15 minutes or until edges begin to turn golden. Cool before removing.

MAIN DISHES

SHRIMP & MUSHROOM LINGUINI WITH CREAMY CHEESE HERB SAUCE

1 (8-oz.) pkg. linguini pasta	2 tbsp. chopped fresh parsley
2 tbsp. butter	3/4 tsp. dried basil
1/2 lb. fresh mushrooms, sliced	2/3 cup boiling water
1/2 cup butter	1/2 lb. cooked shrimp
2 cloves garlic, minced	
1 (3-oz.) pkg. cream cheese	

Cook linguini according to package directions. Meanwhile, heat 2 tbsp. butter in a large skillet over medium-high heat. Add mushrooms; cook and stir until tender. Transfer to a plate. In same pan, melt 1/2 cup butter with garlic. Stir in the cream cheese, breaking it up with a spoon as it melts. Stir in parsley and basil. Simmer for 5 minutes. Mix in boiling water until sauce is smooth. Stir in cooked shrimp and mushrooms; heat sauce through. Toss cooked linguini with shrimp sauce and serve.

COCONUT SHRIMP

1 egg	1/4 cup all-purpose flour
1/2 cup all-purpose flour	2 cups flaked coconut
2/3 cup beer	24 shrimp
1 1/2 tsp. baking powder	3 cups oil for frying

In medium bowl, combine egg, 1/2 cup flour, beer, and baking powder. Place 1/4 cup flour and coconut in two separate bowls. Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes. Meanwhile, heat oil to 350° in a deep fryer. Fry shrimp in batches; turning once, for 2-3 minutes, or until golden brown.

HIGH TEMPERATURE EYE-OF-ROUND ROAST

3 lb. beef eye of round roast Salt & pepper to taste

Heat oven to 500°. Season the roast with salt and pepper and place in a roasting pan or baking dish. Do not cover or add water. Place roast in oven. Reduce temperature to 475°. Roast for 21 minutes (7 minutes per pound) then turn off oven and let the roast set in the hot oven for 2 1/2 hours. Do not open the oven at all during this time. Remove roast from oven, the internal temperature should have reached at least 145°. Carve into thin slices to serve.

MODENESE PORK CHOPS

4 tbsp. butter	1/8 tsp. black pepper
4 (1-inch thick) pork chops	1/2 tsp. crushed dried
1/2 cup dry white wine	rosemary
1 tsp. salt	2 cloves garlic, minced

In a large skillet, melt butter over medium heat. Cook pork chops in butter; turning once to brown evenly. Pour in wine and remaining ingredients. Simmer, uncovered, for 20 minutes, or until pork chops are tender.

SWISS CHICKEN CASSEROLE

6 skinless, boneless chicken breasts	1/4 cup milk
6 slices Swiss cheese	2 cups herb-seasoned
1 (10.75-oz.) can cream of chicken	stuffing mix
soup	1/4 cup butter, melted

Heat oven to 350°. Place chicken in a greased 9x13-inch baking dish. Top with Swiss cheese slices. Combine soup and milk and stir well. Spoon mixture over chicken and sprinkle with stuffing mix. Drizzle butter over stuffing. Cover and bake for 50 minutes.

LEMON GARLIC TILAPIA

4 tilapia filets	1 clove garlic, minced
3 tbsp. fresh lemon juice	1 tsp. dried parsley flakes
1 tbsp. butter, melted	Pepper, to taste

Heat oven to 375°. Spray a baking dish with cooking spray. Place filets in dish. Pour lemon juice over filets, then drizzle butter on top. Sprinkle with garlic, parsley, and pepper. Bake about 30 minutes or until fish is white and flakes easily with fork.

SLOW-COOKER MAPLE-BROWN SUGAR HAM

1 (5-6 lb.) fully cooked boneless ham	1/2 cup real maple syrup
1/2 cup honey Dijon mustard	1/2 cup packed brown sugar

Spray slow cooker with cooking spray. Make cuts about 1-inch apart and 1/4-inch deep in diamond pattern on top of ham. Place ham in slow cooker. In small bowl, whisk together remaining ingredients until well blended. Pour mixture over ham. Cover; cook on low heat 3-4 hours. Remove ham from slow cooker. Cover loosely with foil; let stand 10-15 minutes. Strain cooking juices. Slice ham; pour strained juices over ham.

CHICKEN ALFREDO PIZZA

1 can refrigerated thin pizza crust	2 cups diced cooked chicken
1/2 cup Alfredo sauce	1 cup shredded Mozzarella cheese
1/2 cup diced red bell pepper	

Heat oven to 400°. Grease 15x10-inch or larger nonstick cookie sheet with cooking spray. Unroll dough onto cookie sheet. Starting at center, press out dough into 10x15-inch rectangle. Bake 7 minutes. Remove from oven. Spread Alfredo sauce over warm crust. Top with bell pepper, chicken, and cheese. Bake 6-10 minutes or until cheese is melted and crust is golden brown.

CHICKEN-PARMESAN BUNDLES

4 oz. cream cheese, softened	6 small boneless, skinless
1 (10-oz.) pkg. frozen chopped spinach, thawed, well drained	chicken breasts, pounded to 1/4-inch thickness
1-1/4 cup shredded Mozzarella cheese	1 egg
6 tbsp. grated Parmesan cheese	10 Ritz crackers, crushed
	1/2-1 cup spaghetti sauce

Heat oven to 375°. Mix cream cheese, spinach, 1 cup Mozzarella, and 3 tbsp. Parmesan until well blended; spread onto chicken. Starting at one short end of each chicken breast, roll up chicken tightly. Secure with wooden toothpicks, if desired. Beat egg in shallow dish. Mix remaining Parmesan and cracker crumbs in separate bowl. Dip chicken in egg, then roll in crumb mixture to evenly coat. Place, seam sides down, in 9x13-inch baking dish sprayed with cooking spray. Bake 30 minutes or until chicken is done. Remove and discard toothpicks. Serve chicken topped with warm spaghetti sauce and remaining Mozzarella.

ZUCCHINI HERB CASSEROLE

1/3 cup long grain white rice	1/2 tsp. dried basil
2/3 cup water	1/2 tsp. paprika
2 tbsp. vegetable oil	1/2 tsp. dried oregano
1 1/2 lb. zucchini, cubed	1 1/2 cups seeded, chopped tomatoes
1 cup sliced green onions	2 cups shredded sharp Cheddar cheese
1 clove garlic, minced	
1 1/4 tsp. garlic salt	

Combine rice and water in a saucepan; bring to a boil. Reduce heat to low, cover, and simmer 20 minutes, until rice is tender. Heat oven to 350°. Lightly grease a shallow 1 1/2 qt. casserole dish. Heat oil in a skillet over medium heat, add zucchini, onions, and garlic, cook until tender. Add seasonings. Mix in cooked rice, tomatoes, and 1 cup cheese. Continue to cook and stir until heated through. Transfer to casserole dish. Top with remaining cheese. Bake uncovered 20 minutes, or until cheese is bubbly.

TACO LASAGNA

2 lbs. ground beef	1 cup sliced green onion
2 (1.25-oz.) pkg. taco seasoning mix	1 (16-oz.) container sour cream
4 cloves garlic, minced	1 1/2 cups shredded Cheddar cheese
1/2 tsp. cayenne pepper	1 1/2 cups shredded Monterey Jack cheese
1 tbsp. chili powder	
1/2 cup water	
18 (6-inch) corn tortillas	
1 (24-oz.) jar salsa	

Heat oven to 375°. In a large skillet, cook beef over medium-high heat until evenly brown; drain. Add next 5 ingredients. Simmer for 10 minutes. Grease bottom of 9x13-inch baking dish. Place 6 tortillas into prepared baking dish. Spread 1/3 of salsa on top of tortillas. Spread 1/2 of meat mixture evenly over the salsa. Sprinkle with 1/2 of green onions. Drop 1/2 of sour cream randomly over green onions. Top with 1/2 cup of Cheddar and 1/2 cup Monterey Jack cheese. Repeat layers. Top with 6 tortillas, spread with remaining salsa, and sprinkle with remaining cheese. Bake for 30-45 minutes or until cheese begins to bubble.

BALSAMIC BBQ GLAZED CHICKEN

1 cup balsamic vinegar	4 boneless skinless chicken breasts
3/4 cup ketchup	1/2 tsp. salt
1/3 cup brown sugar	1/2 tsp. pepper
1 tbsp. Worcestershire sauce	1/2 tsp. garlic powder
1 tbsp. Dijon mustard	

In a saucepan over medium-high heat, combine first 5 ingredients. Stir, then simmer for about 15 to 20 minutes or until sauce has reduced by about 1/3. Season chicken by sprinkling with salt, pepper, and garlic powder. Heat grill to medium heat and place meat on grill. Use a pastry brush to brush each piece of chicken with the balsamic BBQ sauce. As chicken is cooking, brush each side with sauce. Cook chicken until it reaches 160° or is no longer pink inside.

DORITO CHICKEN CHEESE CASSEROLE

3 cups cooked chicken, chopped	1 1/2 cups salsa
8 oz. sour cream	1 (11-oz.) can corn, drained
1 (10.75-oz.) can cream of mushroom soup	2 cups shredded Mexican style cheese
1 (10.75-oz.) can cream of chicken soup	1 bag nacho cheese Doritos

Heat oven to 350°. Lightly spray a 9x13-inch baking dish with cooking spray. Crush the entire bag of Doritos and cover bottom of dish. Reserve 1 cup of cheese. In a large bowl, mix together remaining ingredients. Pour chicken mixture over Doritos. Bake for 20 minutes. Top casserole with remaining cheese and bake 5 additional minutes or until cheese is melted.

SLOW-COOKER CRANBERRY-ORANGE PORK ROAST

2 tbsp. oil	1 tbsp. soy sauce
4 lb. flat boneless pork loin roast	1 tbsp. corn starch
1 (14-oz.) can whole berry cranberry sauce	1 tsp. zest and 1/4 cup juice from 1 orange
1/2 cup Catalina dressing	

Heat oil in large skillet on medium-high heat. Add meat; cook 4 to 5 minutes on each side or until browned on both sides. Transfer meat to slow cooker. Mix cranberry sauce, dressing, and soy sauce; pour over meat. Cover with lid. Cook on low 4-5 hours. Remove meat from slow cooker, reserving liquid in slow cooker. Cover meat to keep warm. Whisk remaining ingredients in small bowl until blended; stir into liquid in slow cooker. Cook, covered, on high 10 minutes or until thickened. Slice meat; place on platter. Drizzle with sauce.



BEEFY SOUR CREAM NOODLE BAKE

1 1/4 lbs. ground beef	8 oz. egg noodles
1 (15-oz.) can tomato sauce	3/4 cup sour cream
1/2 tsp. salt	1 1/4 cup cottage cheese
1/4 tsp. pepper	2 cups shredded sharp
1/4 tsp. onion powder	Cheddar cheese

Heat oven to 350°. In a skillet, brown the ground beef and drain excess fat. Season with salt, pepper, and onion powder. Add tomato sauce and simmer on low for 10 minutes. Cook noodles according to package directions, drain and set aside. In a bowl, combine sour cream and cottage cheese. Add noodles to the sour cream mixture and stir to coat. Grease a 9x13-inch pan and layer with half of the noodles, half of ground beef mixture, and top with half of Cheddar cheese. Repeat the layers and end with cheese. Bake for 20 minutes or until heated through and cheese is melted.

BALSAMIC-GLAZED SALMON FILETS

4 cloves garlic, minced	4 tsp. Dijon mustard
1 tbsp. white wine	Salt & pepper, to taste
1 tbsp. honey	6 (5-oz.) salmon fillets
1/3 cup balsamic vinegar	1 tbsp. chopped fresh
	oregano

Heat oven to 400°. Line a baking sheet with aluminum foil, and spray with cooking spray. Coat a small saucepan with cooking spray. Over medium heat, cook and stir garlic until soft, about 3 minutes. Mix in white wine, honey, balsamic vinegar, mustard, salt, and pepper. Simmer, uncovered, for about 3 minutes or until slightly thickened. Arrange salmon filets on prepared baking sheet. Brush filets with balsamic glaze, and sprinkle with oregano. Bake for 10-14 minutes, or until flesh flakes easily with a fork. Brush filets with remaining glaze, and season with salt and pepper.

BAKED ZITI

1 (1-lb.) box penne pasta	1 (16-oz.) jar Alfredo sauce
1 lb. ground beef	2 cups shredded Mozzarella cheese
1/2 yellow onion, diced	
1 (26-oz.) jar spaghetti sauce	

Heat oven to 350°. Spray a 9x13-inch baking dish with cooking spray. Prepare pasta according to directions on package. In a medium saucepan, brown ground beef with onions.; drain excess grease. Add spaghetti sauce to beef and keep mixture on low heat until pasta is done. Add Alfredo sauce to cooked pasta and combine until thoroughly coated. Pour pasta mixture into prepared baking dish. Cover pasta with spaghetti sauce mixture. Sprinkle with Mozzarella cheese. Cover with aluminum foil and bake for 15 minutes. Remove foil and bake for another 15 minutes or until cheese is melted and bubbly. Let set for about 5 minutes after removing from oven.

HOLY YUM CHICKEN

1/2 cup Dijon mustard	1 1/2-2 lbs. boneless, skinless chicken thighs (most of fat removed)
1/4 cup pure maple syrup	
1 tbsp. rice wine vinegar	1tbsp. cornstarch
1/4 tsp. salt	2 tsp. fresh rosemary
1/4 tsp. pepper	

Heat oven to 450°. Line a 8x8-inch baking dish with 2 layers of foil. In a small bowl, whisk together first 5 ingredients. Place chicken in foil layered dish, pour mustard mixture on top of chicken. Turn chicken in sauce to make sure it is evenly coated with sauce. Bake, uncovered, for 40 minutes. Remove from oven and let chicken sit for 5 minutes then transfer to a plate. Do not discard the liquid. Immediately after plating chicken, whisk cornstarch into the liquid in the pan. Stir until a thick sauce forms. Drizzle over chicken and top with rosemary.

GARLIC PARMESAN SHRIMP

24 large shrimp, peeled & deveined	1/2 cup butter, melted
1/4 cup olive oil	1/2 cup toasted Italian breadcrumbs
1/4 cup chopped fresh parsley	
3 cloves garlic, minced	1/2 cup grated Parmesan cheese
1/2 tsp. red pepper flakes	
1/4 tsp. ground black pepper	

Heat oven to 300°. Arrange shrimp in a 7x11-inch baking dish. Coat shrimp with olive oil and sprinkle with parsley, garlic, red pepper flakes, and pepper. Cover and bake for 15 minutes. Turn shrimp over, drizzle with butter, and sprinkle with breadcrumbs and cheese. Bake uncovered for 5-10 minutes.

CHICKEN NOODLE CASSEROLE

4 skinless, boneless chicken breasts	1 (10.75-oz.) can cream of chicken soup
6 oz. egg noodles	Salt & pepper, to taste
1 cup sour cream	1 cup Ritz crackers, crushed
1 (10.75-oz.) can cream of mushroom soup	1/2 cup butter, melted

Heat oven to 350°. In a large pot, cook chicken in boiling water until no longer pink in center. Remove chicken from pot and set aside. Bring chicken water to a boil and cook pasta in it until done. Drain water. Cut chicken into small pieces, and mix with noodles. In a separate bowl, mix together sour cream, soups, salt, and pepper. Add soup mixture to noodle mixture and gently stir together. Place mixture in a 2-qt. baking dish. In a small bowl, mix cracker crumbs and melted butter. Top casserole with buttery cracker crumbs. Bake for 30 minutes, until heated through and browned on top.



GREEK SPINACH PIE

3 tbsp. olive oil	2 eggs, lightly beaten
1 large onion, chopped	1/2 cup Ricotta cheese
1 bunch green onions, chopped	1 cup crumbled Feta cheese
2 cloves garlic, minced	8 sheets phyllo dough
2 lbs. spinach, rinsed and chopped	1/4 cup olive oil
1/2 cup chopped fresh parsley	

Heat oven to 350°. Lightly grease a 9x9-inch square baking pan. Heat 3 tbsp. olive oil in a large skillet over medium heat. Sauté onion, green onions, and garlic, until soft and lightly browned. Stir in spinach and parsley, and continue to sauté until spinach is limp, about 2 minutes. Remove from heat and set aside. In a large bowl, mix together eggs and cheeses. Stir in spinach mixture. Lay 1 sheet of phyllo dough on prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan. Spread spinach and cheese mixture on top of dough and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo, brushing each sheet with oil. Tuck overhanging dough into pan to seal filling. Bake for 30-40 minutes, until golden brown.

THREE CHEESE CHICKEN ALFREDO BAKE

1 (16-oz.) pkg. penne noodles	2 large eggs, lightly beaten
2 (10-oz.) jars Alfredo sauce	1/4 cup grated Parmesan cheese
1 (8-oz.) container sour cream	1/4 cup chopped fresh parsley
1 (15-oz.) container Ricotta cheese	2 cups Mozzarella cheese
2 cloves garlic, minced	
3 cups cooked chicken, chopped	

Heat oven to 350°. Cook pasta according to package directions; drain and return to pot. Add all remaining ingredients to pasta except Mozzarella cheese. Spread mixture into a lightly greased 9x13-inch baking dish. Sprinkle evenly with Mozzarella cheese. Bake for 30 minutes or until bubbly.

RUSH-HOUR PORK STIR-FRY

1 lb. pork tenderloin, cut into strips	1/4 cup Asian toasted
1 (16-oz.) pkg. frozen stir-fry	sesame dressing
vegetables	1/2 tsp. garlic powder
2 tbsp. lite soy sauce	2 cups broccoli slaw

Heat large skillet sprayed with cooking spray on medium-high heat. Add pork strips; fry 5 minutes, or until lightly browned. Add stir-fry vegetables; cook 5 minutes or until heated through. Stir in soy sauce, dressing, and garlic powder; cook on medium heat 2 minutes or until heated through, stirring occasionally. Remove from heat. Stir in broccoli slaw.

SLOW-COOKER BEEF STROGANOFF

2 lb. beef stew meat, cut into	2 tsp. paprika
1-inch cubes	1 cup sour cream
10 oz. fresh mushrooms, halved	2 tbsp. flour
1 onion, chopped	1 tbsp. Dijon mustard
1 clove garlic, minced	1 (16-oz.) pkg. egg noodles
1 cup beef broth	2 tbsp. chopped parsley

Place meat, mushrooms, onions, and garlic in slow cooker. Add broth and paprika. Cover with lid. Cook on low 7-8 hours or on high for 5 hours. Mix sour cream, flour, and mustard. Stir into ingredients in slow cooker until blended. Cook, covered, on low 15 minutes. Meanwhile, cook noodles as directed on package. Drain noodles; place in large serving bowl. Add meat mixture; mix lightly. Sprinkle with parsley.



ONE-DISH CHICKEN DRESSING SKILLET

- | | |
|---|---|
| 1 1/2 cups hot water | 6 small boneless skinless chicken breasts |
| 1/4 cup butter, melted | 1 (10.75 oz.) can cream of mushroom soup |
| 1 (6-oz.) pkg. stuffing mix for chicken | 1/3 cup sour cream |

Mix hot water, butter, and stuffing mix. Cook chicken in large skillet sprayed with cooking spray on medium heat for 5 minutes on each side. Mix soup and sour cream; pour over chicken. Top with stuffing; cover. Cook on low heat 10 minutes or until chicken is done.

GINGER VEGGIE STIR FRY

- | | |
|---|----------------------------|
| 1 tbsp. cornstarch | 3/4 cup julienned carrots |
| 1 1/2 cloves garlic, minced | 1/2 cup halved green beans |
| 2 tsp. chopped fresh ginger root | 2 tbsp. soy sauce |
| 1/4 cup vegetable oil | 2 1/2 tbsp. water |
| 1 small head broccoli, cut into florets | 1/4 cup chopped onion |
| 1/2 cup snow peas | 1/2 tbsp. salt |

In a large bowl, blend cornstarch, garlic, 1 tsp. ginger, and 2 tbsp. vegetable oil until cornstarch is dissolved. Mix in broccoli, snow peas, carrots, and green beans, tossing to lightly coat. Heat remaining vegetable oil in a large skillet or wok over medium heat. Cook vegetable mixture in oil for 2 minutes, stirring constantly to prevent burning. Stir in soy sauce and water. Mix in onion, salt, and remaining ginger. Cook until vegetables are tender but still crisp.



DESSERTS

RAINBOW RICE KRISPIE PINWHEELS

3 tbsp. unsalted butter
4 cups mini marshmallows
1/8 tsp. salt

6 cups Fruity Pebbles
2 cups frosting of choice

Melt butter in a large saucepan over medium heat; stir in marshmallows. Continue stirring until marshmallows are melted. Add salt and combine. Remove mixture from heat, stir in Fruity Pebbles until well combined. Grease a 10x15-inch jelly roll pan with cooking spray, then spread mixture evenly on pan. Spray your fingertips with cooking spray and use them to press mixture into the pan firmly. Allow mixture to cool for about 25 minutes. When cool, spread frosting over top. Start at the short end and roll it up tightly. Use a serrated knife to cut the log into pinwheels about 1-inch thick.

CHOCOLATE SUGAR COOKIES

2 cups all-purpose flour
1 tsp. baking soda
1/4 tsp. salt
1 (4-oz.) pkg. BAKERS
unsweetened chocolate

1 cup butter
1 1/2 cups sugar, divided
1 egg
1 tsp. vanilla extract

Heat oven to 375°. Mix flour, baking soda, and salt; set aside. Microwave chocolate and butter in large microwavable bowl on high for 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add 1 cup sugar, egg, and vanilla to chocolate mixture; mix well. Stir in flour mixture until well blended. Refrigerate 15 minutes or until dough is easy to handle. Shape dough into 1-inch balls; roll in remaining sugar. Place, 2-inches apart, on baking sheets. Bake 8-10 minutes or until centers are set. Cool on baking sheets for 1 minute. Transfer to wire racks to cool.

MEXICAN WEDDING COOKIES

1 cup butter, softened	2 cups flour
1 cup powdered sugar, divided	1 cup finely chopped pecans
1 tsp. vanilla extract	

Heat oven to 350°. Beat butter, 1/2 cup powdered sugar, and vanilla in large bowl with mixer on medium until light and fluffy. Gradually add flour and pecans, beating on low speed after each addition until well blended. Shape dough into 1-inch balls. Place, 1-inch apart, on ungreased baking sheets. Bake 14-15 minutes, or until bottoms of cookies are lightly browned. Cool 5 minutes on baking sheets. Roll warm cookies in remaining powdered sugar until evenly coated; place on wire racks to cool.

TURTLE DESSERT DIP

1 (8-oz.) tub Philadelphia Milk Chocolate Snack Delights	2 tbsp. chopped pecans
2 tbsp. caramel ice cream topping	

Spoon Snack Delights into serving bowl. Drizzle with caramel topping; top with nuts. Serve with pretzels, apple slices, and/or graham crackers.

PEANUT BUTTER CHEESE BALL

1 (8-oz.) pkg. cream cheese	1/4 cup brown sugar
1 cup powdered sugar	1/2 cup chocolate chips
3/4 cup peanut butter	1/2 cup peanut butter chips

In a large bowl, combine first 4 ingredients, and mix until blended. Place mixture onto a large piece of plastic wrap and twist to form a ball. Freeze for 1 hour until it holds its shape. Pour chocolate and peanut butter chips into a shallow dish. Unwrap ball and roll in chips to completely cover. Place on plate, cover and freeze to firm. Serve with vanilla wafers, graham crackers, etc.

COOKIE STUFFED CRESCENTS

1 (8-oz.) can refrigerated crescent rolls 1 cup miniature chocolate chips
8 Oreo cookies

Heat oven to 350°. Line cookie sheet with cooking parchment paper. Unroll dough; separate into 8 triangles. Place 1 cookie on wide end of each triangle. Fold dough up and over cookie to cover completely; pinch seams to seal tightly. Place on cookie sheet. Sprinkle tops with chocolate chips. Bake about 12 minutes or until puffy and light golden brown.

MINT THINS

2 (4-oz. each) pkg. BAKERS semi-sweet chocolate 36 Ritz crackers
1/4 tsp. peppermint extract 1 candy cane, crushed

In a microwave safe bowl, break chocolate into pieces and place in microwave on high for 2 minutes or until melted through, stirring occasionally. Add extract and stir until well combined. Dip crackers in chocolate mixture, turning to evenly coat both sides of cracker. Carefully scrape off excess chocolate. Place crackers in single layer on wax paper covered baking sheets; sprinkle with crushed candy. Refrigerate 30 minutes or until chocolate is firm.

CREAM CHEESE CANDIES

1 (3-oz.) pkg. cream cheese, softened 1/4 tsp. peppermint extract
3 cups powdered sugar

In a small bowl, beat cream cheese with extract. Beat in half the powdered sugar until smooth. Knead in remaining powdered sugar until fully incorporated. Shape dough into 1/2-inch balls, place on baking sheets, flatten with a fork, and allow to stand 1 hour to harden. Store in airtight container in refrigerator.

PEANUT BUTTER GRANOLA BALLS

1/3 cup honey	1 cup rice krispies
1/4 cup creamy peanut butter	1 cup old-fashioned oats
1/8 tsp. cinnamon	24 mini cupcake liners
2 tbsp. butter	

In a small saucepan, combine first four ingredients over medium heat. Stir until all ingredients are melted and well incorporated. Remove from heat. In a large bowl, combine rice krispies, oatmeal, and peanut butter mixture. Stir well. Scoop about 1 rounded tablespoon of mixture into each mini cupcake liner. Place granola balls in refrigerator for about 15 minutes to set.

CHOCOLATE PEANUT BUTTER COOKIE DOUGH BALLS

1/2 cup butter, softened	3/4 cup chocolate and peanut butter chips, finely chopped
3/4 cup brown sugar	
1 tsp. vanilla extract	
1 (14-oz.) can sweetened condensed milk	1 pkg. white almond bark
2 cups all-purpose flour	7 oz. milk chocolate bark

In a large bowl, cream together butter and brown sugar with a mixer. When smooth, add vanilla, milk, and flour, one cup at a time. Fold in chocolate and peanut butter chips and stir to combine. Line a baking sheet with wax paper. Use a tablespoon of dough and roll into a ball. Place dough balls on wax paper and place in freezer for one hour. In a bowl, melt white almond bark. Use two forks to coat each ball of cookie dough with the melted almond bark. Allow any excess coating to drip off, then place on wax paper. Once all cookie dough balls have been coated, melt the milk chocolate, and place in a ziplock bag. Carefully snip a small corner off the bag and drizzle chocolate on each ball; place in the refrigerator for about an hour, or freezer for about 30 minutes to set.

OREO COOKIE BARK

1 (20-oz.) pkg. Oreo cookies

2 (18.5-oz.) pkgs. white
chocolate

Line a 10x15-inch jelly roll pan with wax paper. Coat paper with cooking spray; set aside. In large bowl, break half of cookies into coarse pieces. In a microwave safe bowl, melt 1 package of white chocolate according to package directions. Remove from microwave and fold in broken cookie pieces. Pour mixture into prepared pan and spread to cover half the pan. Repeat process with remaining chocolate and cookies, spreading mixture into the other half of pan. Refrigerate about 1 hour. Remove bark from pan, carefully peel off wax paper, and cut into chunks.

COOKIE DOUGH BITES

1 roll refrigerated peanut butter
cookie dough

1/4 cup honey

12 oz. cream cheese, softened

1/2 cup miniature chocolate
chips

1/4 cup packed brown sugar

Heat oven to 350°. Shape cookie dough into 1/2-inch balls. Place balls on 2 ungreased cookie sheets. Flatten each ball slightly. Bake 8-9 minutes or until cookies are golden brown on edges. Remove from cookie sheets to cooling rack; cool 5 minutes. In medium bowl, mix cream cheese, brown sugar, and honey until well combined. Stir in miniature chocolate chips. Spoon cream cheese mixture on cookies. Refrigerate until ready to serve.

S'MORES CHEESECAKE DIP

1 (8-oz.) container Philadelphia
Milk Chocolate Snack delights

1/3 cup marshmallow creme

Add Snack Delights to a bowl and swirl the marshmallow using a knife. Serve with pretzels, fruit or graham sticks.

MINI MOCHA CHEESECAKES

10 Oreo cookies, finely crushed	1 (4-oz.) pkg. BAKERS
2 tbsp. butter, melted	semi-sweet chocolate,
2 (8-oz.) pkgs. cream cheese,	melted, cooled
softened	1 1/8 tsp. unsweetened
1/2 cup sugar	cocoa powder
2 eggs	1 cup Cool Whip, thawed
1 tsp. instant coffee	24 chocolate covered
2 tsp. water	coffee beans

Heat oven to 350°. Mix cookie crumbs and butter; press about 1 tbsp. onto bottom of each 12 foil-lined muffin cups. Bake 8 minutes. Beat cream cheese and sugar with mixer until blended. Add eggs; beat just until blended. Dissolve coffee in water. Add to cream cheese batter with melted chocolate; beat until blended. Spoon about 1/4 cup batter into each cup. Bake 23-25 minutes or until centers are almost set. Cool completely. Add 1 tsp. cocoa powder to Cool Whip; fold gently until blended. Top cheesecakes with a spoonful of Cool Whip mixture. Garnish with remaining cocoa powder and coffee beans.

WHITE CHOCOLATE POPCORN WITH M&M'S

8 cups cooked popcorn	10-12 oz. M&M's
11 oz. white chocolate chips	Salt, to taste

In a microwave safe bowl, melt chocolate in microwave on high for about 2 minutes or until melted, stirring occasionally. Place half of popcorn in a large bowl. Pour half of melted chocolate over popcorn. Sprinkle with half of M&M's and desired amount of salt. Use a large spoon to combine ingredients. Line two rimmed baking sheets with wax paper and pour the popcorn mixture onto tray to allow white chocolate to set. Place remaining popcorn in large bowl, add remaining chocolate, M&M's, and salt. Stir to combine. Pour mixture onto second baking sheet and allow chocolate to set.

STRAWBERRY CREAM “CAKE”

1 1/2 cups graham cracker crumbs	2 cups ice cubes
6 tbsp. butter, melted	1 (8-oz.) tub Cool Whip, thawed
2 cups fresh strawberries, divided	1 oz. BAKERS semi-sweet chocolate
1 3/4 cups boiling water	
1 (6-oz.) pkg. strawberry flavored gelatin	

Mix crumbs and butter; press onto bottom and hallway up side of 9-inch springform pan sprayed with cooking spray. Refrigerate until ready to use. Reserve 6 berries for garnish; mash remaining berries. Add boiling water to gelatin mix in large bowl; stir 2 minutes, until completely dissolved. Add ice; sit until melted. Add Cool Whip and mashed berries; stir with whisk until well blended. Refrigerate 10 minutes or until mixture is very thick and will mound. Spoon into crust. Refrigerate 3 hours or until firm. Remove side of pan. Cut reserved berries in half. Arrange berries, cut-sides down, on top of dessert. Melt chocolate square as directed on package; drizzle over berries.

MINI CHEESECAKES

1 cup graham cracker crumbs	3/4 cup sugar
2 tbsp. sugar	1 tsp. vanilla extract
3 tbsp. butter, melted	3 eggs
3 (8-oz.) pkgs. cream cheese, softened	1 cup whipping cream
	Fruit of choice for topping

Heat oven to 325°. Mix graham cracker crumbs, 2 tbsp. sugar, and melted butter; press onto bottoms of 18 paper-lined muffin pan cups. In a large bowl, beat cream cheese, remaining sugar, and vanilla with mixer until blended. Add eggs, one at a time, mixing on low speed after each just until blended. Pour mixture over crusts. Bake 25 to 30 minutes or until centers are almost set. Cool completely. Refrigerate 2 hours. Beat whipping cream with mixer on high speed until stiff peaks form; spread gently onto cheesecakes. Top with fruit of choice, optional.

SAMOAS TRUFFLES

15 oz. Samoas Girl Scout Cookies;* 1 (20-oz.) pkg. chocolate
1 (8-oz.) pkg. cream cheese, flavored almond bark
softened

Finely crush cookies, reserve 2 tbsp. of crushed cookies for garnish. In a bowl, mix cookie crumbs and cream cheese until well combined. Use a tablespoon of mixture to form into a ball. Place balls on baking sheet line with wax paper. Place baking sheet in freezer for about 30 minutes or refrigerator for about 1 hour. Melt the almond bark according to directions on package. Dip each truffle into melted chocolate and allow excess to drip off. Place on wax paper and garnish with reserved cookie crumbs.

*If Samoas Girl Scout Cookies are not available, use Keebler Coconut Dreams cookies.

MINI APPLE PIE COOKIES

1 box frozen Pillsbury pie crust (2 sheets per box)	1 egg
1 can apple pie filling	2 tsp. cinnamon
1 cup caramel sauce	2 tbsp. sugar
	1 tbsp. nutmeg

Heat oven to 350°. Unroll one pie crust and lay it out on counter. Spread caramel sauce over pie crust leaving about 1/8" of an edge. Coarsely chop apples in pie filling, then spread on top of caramel sauce. Unroll second pie crust and cut into strips. Layer the pie crust strips over apple filling in a lattice formation. Take a round cookie cutter and cut out cookies and place on cookie sheet. In a small bowl, beat egg and brush over tops of lattice pastry strips. Mix cinnamon, sugar, and nutmeg together and sprinkle on tops. Bake for 20-25 minutes or until golden brown.



BUTTERFINGER FRUIT DIP

1 (8-oz.) pkg. cream cheese, softened	4 oz. Cool Whip
7 oz. marshmallow crème	5 full size Butterfinger bars, finely crushed

In a large bowl, beat cream cheese and marshmallow crème until light and fluffy. Fold in Cool Whip and all but a handful of candy bar crumbs. Spoon dip into serving dish and sprinkle with remaining candy. Serve with apple slices and graham crackers.

CHOCOLATE COVERED PEANUT BUTTER PRETZELS

1 pkg. chocolate bark	Sprinkles, optional
1 pkg. peanut butter filled pretzels	

Line a baking sheet with wax paper. Melt chocolate bark according to package directions. Coat peanut butter filled pretzels, one at a time. Allow excess chocolate to drip off. Place coated pretzel on prepared cookie sheet. Add sprinkles, optional. Allow chocolate to firm up.

OLD FASHIONED SUGAR CAKE

1/2 cup vegetable shortening	4 tsp. baking powder
1 cup milk	1 tsp. salt
1 1/2 tsp. vanilla extract	4 large egg whites
2 cups plus 2 tbsp. all-purpose flour	Powdered sugar for dusting
1 1/2 cups sugar	

Heat oven to 350°. Cream together shortening and milk for about 3 minutes. Add vanilla extract. In a separate bowl, combine flour, sugar, baking powder, and salt. Add flour mixture, one-third at a time to milk mixture, blending well after each addition. Add egg whites, beating just until combined. Pour batter into a greased and floured 10-inch cast iron skillet. Bake for 40-45 minutes, using a toothpick inserted in center to test for doneness. Cool on wire rack for 45 minutes. Dust with powdered sugar.

CHEESECAKE COOKIES

1 1/2 cups graham crackers, finely crushed (1 sleeve)	1 egg, separated
1 cup flour	3 oz. cream cheese, softened
1 1/2 tsp. baking powder	1/4 cup sugar
1 stick unsalted butter, softened	2 tsp. lemon zest
1/2 cup packed brown sugar	1/2 tsp. vanilla extract

Heat oven to 350°. In a large bowl, stir together graham cracker crumbs, flour, and baking powder. In a medium bowl, beat together butter and brown sugar. Add egg white to butter mixture and beat until well combined. Add butter mixture to graham cracker crumbs and blend until just combined. In a separate bowl, beat together the remaining ingredients plus egg yolk until well combined. Set aside. Scoop 2 tbsp. of cookie dough onto a nonstick baking sheet. Flatten slightly, pressing your thumb in center of ball to create a small bowl shape. Repeat with remaining dough. Spoon cream cheese mixture into inserts of cookies. Bake about 12 minutes or until filling is barely set and cookies are lightly golden. Allow to cool 5 minutes on baking sheets before removing cookies and let cool completely on a wire rack.

S'MORES PUPPY CHOW

1 1/2 cups powdered sugar	1 1/2 cups marshmallows
1 cup semi-sweet chocolate chips	6 cups Golden Graham cereal
1/2 cup creamy peanut butter	

Pour powdered sugar into a large ziplock bag, set aside. In a large saucepan, melt chocolate chips and peanut butter on low heat, stirring constantly. Once melted, add 3/4 cup marshmallows and stir until marshmallows begin to slightly melt; remove pan from heat. Add Golden Grahams and remaining marshmallows. Stir until all cereal is coated. Pour contents into prepared ziplock bag. Shake contents of bag until all cereal mixture is coated.

GOOEY MINI BROWNIE COOKIES

1 stick butter, melted	1/2 tsp. vanilla extract
2/3 cup cocoa powder	2 1/4 cups flour
2 eggs	1 1/2 tsp. baking powder
1 cup sugar	3/4 cup mini chocolate chips
1/2 cup packed brown sugar	1/2 cup powdered sugar
1/4 tsp. salt	

Heat oven to 350°. In a small bowl, combine melted butter and cocoa powder. Stir until smooth, set aside. In another bowl, mix together eggs, sugar, brown sugar, salt, and vanilla. Slowly add cocoa mixture to egg mixture and stir until combined. Slowly add flour and baking powder and mix well. Stir in chocolate chips. Roll dough into small balls, and roll in powdered sugar. Place on nonstick cookie sheet, and press brownie balls down slightly with bottom of a glass. Bake for 6-9 minutes. Let cookies cool slightly on pan, then move to a wire rack.

PUMPKIN CREAM CHEESE CAKE BALLS

1 box pumpkin cake mix	1 pkg. vanilla almond bark,
1 container cream cheese frosting	melted

Bake cake according to package directions. Crumble cake in a large bowl, discard any hard edge pieces. Add 3/4 of frosting to cake crumbs and mix until well combined. Roll mixture into balls and coat with melted vanilla almond bark.

SOUR PATCH GRAPES

1 bunch green grapes	1 (3.4-oz.) pkg. lime Jell-O
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Wash grapes thoroughly, do not dry grapes. Place gelatin powder in a ziplock bag, drop a handful of grapes in bag and shake until covered. Repeat process with remaining grapes. Refrigerate for several hours before serving.

FROZEN YOGURT DROPS

1 container yogurt, any flavor

Place yogurt in a plastic bag. Carefully snip a small corner off the bag and squeeze dots onto a cookie sheet lined with parchment paper and place in freezer.

DING DONG CAKE

1 box devil's food cake mix	3 cups powdered sugar
1 stick butter, softened	8 oz. Cool Whip
1 (8-oz.) pkg. cream cheese, softened	1 can dark chocolate frosting

Bake cake according to directions, for 2 round cake pans. Mix and cream butter and cream cheese. Add powdered sugar, one cup at a time to cream cheese mixture. Fold in Cool Whip. After cake has completely cooled, split cakes into 4 layers. Spread cream cheese mixture on each layer and stack, do not spread filling all the way to the edge of cake, the weight of the cake will press the filling out to the edge. Frost entire cake. Keep refrigerated.

CHEESECAKE CAKE BATTER DIP

1 (8-oz.) pkg. cream cheese, softened	1 cup powdered sugar
1/2 cup sour cream	1/2 cup white cake mix
1 tsp. vanilla extract	1/4 cup sprinkles
	Graham crackers

In a bowl, beat cream cheese with a mixer on medium-high speed for 3 minutes, or until light and fluffy. Add sour cream and vanilla and mix on low speed until well combined. Slowly add powdered sugar and cake mix and stir until combined. Scrape sides of bowl with spatula and gently fold in sprinkles. Serve with graham crackers, pretzels, or fresh fruit.

COOKIES & CREAM DOUBLE CHOCOLATE CAKE BARS

1 box devil's food cake mix
1 stick unsalted butter, softened
1 large egg
14 Oreo cookies, broken into pieces

1 (14-oz.) can sweetened condensed milk
1 1/2 cups chocolate chips

Heat oven to 350°. Spray a 9x13-inch baking pan with cooking spray. Place cake mix, butter, and egg into a large bowl, mixing to combine. Press cake mixture into prepared baking pan. Top with broken cookie pieces. Pour sweetened condensed milk over cookies and top with chocolate chips. Bake for 22-23 minutes, until cooked through. Let cool in pan for 5 minutes before cutting and removing.

PRETZEL BUTTONS

1 bag square pretzels
1 bag Hershey's Hugs

1 bag plain M&Ms

Heat oven to 200°. Line a cookie sheet with parchment paper. Place pretzels on cookie sheet and top each with a Hershey's Hugs. Bake for 4-5 minutes until chocolate is shiny and soft, not melting. Remove from oven. Carefully place an M&M in center of each Hug and press down to spread the chocolate. Allow to cool completely.

STRAWBERRY GOOEY BUTTER COOKIES

1 box strawberry cake mix
8 oz. cream cheese, softened
1/2 cup butter, softened

1 egg
Powdered sugar

Heat oven to 350°. Stir together cake mix, cream cheese, butter, and egg. Roll dough into 1-inch balls. Roll cookie balls in powdered sugar and place on nonstick cookie sheet. Bake for 10 minutes.

BROWNIE TRUFFLES

1 pkg. brownie mix
4 oz. cream cheese, softened

1 1/2 cups chocolate chips

Bake brownies according to directions on package. Do not over bake. Allow to cool. Scoop out brownies into a large bowl. If edges are hard, leave out. Add cream cheese and mix until well combined. Line a cookie sheet with parchment paper. Roll brownie mixture into balls and place on cookie sheet. Place in freezer for about 30 minutes or until firm. Melt chocolate in medium sized bowl in microwave. Dip brownie balls in melted chocolate and allow excess to drip off. Place on cookie sheet to allow chocolate to set.

LEMON BURST CAKE MIX COOKIES

1 box lemon cake mix
1 (8-oz.) container Cool Whip

1 egg
1/2 cup powdered sugar

Heat oven to 350°. In medium bowl, beat cake mix, Cool Whip, and egg until well blended. Drop by the teaspoonfuls into a bowl of powdered sugar and roll to coat. Place on parchment lined cookie sheet and bake for 10-12 minutes.

RITZ ROLO SANDWICH COOKIES

1 box Ritz crackers
1 bag Rolos candies

Heat oven to 350°. Place crackers, top side down, on a cookie sheet. Unwrap Rolos and place one on each cracker. Bake for about 3-5 minutes or until Rolos begin to melt. Remove from oven. Place a cracker on top of the melted Rolo and press evenly until chocolate just reaches the edge. Let cool.



REESE'S PEANUT BUTTER
MARSHMALLOW COOKIE PIE

1 roll refrigerated peanut butter cookie dough	1 1/2-2 cups mini marshmallows
1/2 cup chocolate chip pieces	Hot fudge, to drizzle
12 Reese's peanut butter cups	

Heat oven to 350°. Spray a pie pan with cooking spray. Press 2/3 of cookie dough over bottom and sides of pie pan. Bake for 5-8 minutes or until cookie dough is starting to set. Sprinkle chocolate chips over bottom, and add peanut butter cups. Sprinkle marshmallows over top. Shape remaining cookie dough into balls, press flat, and place on top of pie. Bake for 15-18 minutes or until golden brown. Cool for 6-10 minutes. Drizzle pie with hot fudge.

NO BAKE COCONUT PECAN PRALINE COOKIES

2 cups sweetened shredded coconut	1/2 cup corn syrup
1 1/2 cups chopped pecans	1/2 cup salted butter
2 1/2 cups sugar	1 tsp. vanilla extract
1/2 cup evaporated milk	

In a bowl, combine coconut and pecans, set aside. In a saucepan over medium-high heat, stir sugar, evaporated milk, corn syrup, and butter. Cook and stir until mixture come to a full boil; let boil for 3 minutes. Remove pan from heat and stir in vanilla and coconut mixture. Stir for about 4 minutes or until mixture starts to cool and thicken. Drop by spoonfuls on wax paper. Let harden completely before serving.

LAZY CAKE COOKIES

1 box yellow or white cake mix	5 tbsp. butter, melted
3 eggs, beaten	2 cups mini chocolate chips

Heat oven to 350°. In a bowl, mix all ingredients and press into a greased 9x13-inch pan. Bake for 20 minutes.

TOFFEE DIP

1 (8-oz.) pkg. cream cheese, softened	1 tsp. vanilla extract
1/2 cup packed brown sugar	1 (8-oz.) bag Heath English Toffee Bits
1/4 cup sugar	

In a bowl, beat first 4 ingredients together. Fold in toffee bits. Serve with sliced apples.

DEEP FRIED PECAN PIES

1 cup packed light brown sugar	1 tsp. vanilla extract
1/2 cup light corn syrup	2 (14.1-oz.) pkgs. refrigerated pie crusts
2 large eggs	Vegetable oil for frying
5 tbsp. butter	Powdered sugar, for dusting
1/4 tsp. salt	
2 cups chopped pecans	

In a medium-sized saucepan, combine brown sugar, corn syrup, eggs, butter, and salt. Bring to a boil over medium heat. Reduce heat to a simmer and stir in the pecans. Simmer for about 8 minutes. Remove from heat and stir in vanilla. Bring pie crusts to room temperature. Unroll one pie crust on a lightly floured surface and cut circles using a 4-inch circle cutter. Re-roll the dough and repeat until all of the dough has been used. Place a heaping tablespoon of pecan filling mixture in center of a pie crust circle. Lightly moisten edges of crust with water, then fold crust over, crimping edges with a fork. Repeat process until all pie crusts have been used. In a large Dutch oven or large saucepan, heat about 1-inch oil to 350°. Fry pies in batches for about 1-2 minutes on each side or until golden brown. Drain on paper towels then lightly dust with powdered sugar.



FLOURLESS FUDGE COOKIES

3 cups powdered sugar	1 tbsp. vanilla extract
3/4 cup unsweetened cocoa powder	1/2 cup semi-sweet mini chocolate chips
1/4 tsp. salt	
4 large egg whites	

Heat oven to 350°. Line baking sheet with parchment paper. In a large bowl, whisk together powdered sugar, cocoa powder, and salt. Stir in egg whites and vanilla. Stir just until batter is moistened. Fold in chocolate chips. Scoop batter by the spoonful, about 2 1/2-inches apart onto baking sheets. Bake for 8-10 minutes, or until tops are glossy and lightly cracked. Let cookies cool completely on baking sheet.

CHOCOLATE LASAGNA

1 pkg. regular Oreo cookies, finely crushed	1 (12-oz.) tub Cool Whip
6 tbsp. butter, melted	2 (3.9-oz.) pkgs. chocolate instant pudding
1 (8-oz.) pkg. cream cheese, softened	3 1/4 cups cold milk
1/4 cup sugar	1 1/2 cups mini chocolate chips
2 tbsp. cold milk	

In a bowl, combine crushed Oreo cookies and butter, mix well. Transfer Oreo mixture to a 9x13-inch baking dish. Press crumbs into bottom of dish. Place dish in refrigerator. Mix cream cheese with a mixer until light and fluffy. Add in 2 tbsp. milk and sugar and mix well. Stir in 1 and 1/4 cups Cool Whip. Spread mixture over Oreo crust. In a bowl, combine pudding mix and remaining milk. Whisk for several minutes until pudding starts to thicken. Use a spatula to spread pudding over cream cheese layer. Allow dessert to firm up, about 5 minutes. Spread remaining Cool Whip over pudding. Sprinkle mini chocolate chips evenly over top. Place in refrigerator for 4 hours before serving.