



**Warren RECC wishes you and your family
*Happy Holidays and a very Merry Christmas.***



Please remember to keep electrical safety in mind when decorating, cooking, and celebrating. For safety tips go to:
<http://www.wrecc.com/holiday-safety/>

Students in our service area participated in Warren RECC's *Design the Cover Contest*. The winning artwork is featured on the cover, and five honorable mentions are also part of the cookbook, as shown below.

**Design the Cover Contest Winner:
Emily Moore, Greenwood High School
Artwork Titled: *"Clouds of Cocoa"***

Honorable Mentions:

Brittany Pedigo, Butler County High School – "Chef Octopus"
(back cover)

Samantha Beatty, Butler County High School – "Oven Reflection"
(page 24)

Kelsy Dinning, Greenwood High School – "Ratatouille"
(page 25)

Sayblu Ywar, Greenwood High School – "Chef Bear"
(page 44)

Baylor Newlove, Plano Elementary School – "Blender with Fruit"
(page 45)

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APPETIZERS

Cream Cheese Spinach Dip

8 oz. cream cheese, softened	1 (8-oz.) can water chestnuts, drained
1 cup sour cream	chopped
1 (1-oz.) envelope dry ranch dressing mix	1/2 cup finely chopped red pepper
1 (9-oz.) pkg. frozen chopped spinach, thawed, well drained	Fresh vegetables or chips

In a large mixing bowl, stir together cream cheese, sour cream, and dry dressing mix. Add spinach, water chestnuts, and red pepper; stir to combine. Cover and refrigerate for several hours or overnight. Serve with fresh veggies or tortilla chips.

Cincinnati Chili Dip

(Submitted by Penney Baseheart)

8 oz. cream cheese, softened	1 cup shredded cheddar cheese
1 can Cincinnati chili	Corn chips

Spread cream cheese in bottom of small baking dish. Pour chili over cream cheese; sprinkle evenly with cheddar cheese. Bake at 350° until hot throughout and cheese is melted, about 15 to 20 minutes. Serve warm with corn chips.

What's the difference in chili and **Cincinnati chili**? Cincinnati chili is a Mediterranean-spiced meat sauce used for topping spaghetti or hot dogs. It does not contain beans and has a soup-like consistency which makes it preferable in dips like the recipe on this page! If you can't find it, use chili with no beans.

Bacon Dip

(Submitted by Penney Baseheart)

16 oz. sour cream	2 cups shredded cheddar
8 oz. cream cheese, softened	cheese
1 cup chopped green onions	Crackers, chips, or fresh
3 oz. bacon bits	veggies

In a large mixing bowl, stir together sour cream and cream cheese until thoroughly combined. Stir in green onions, bacon bits, and shredded cheese. Transfer to a 1-qt. baking dish. Bake at 400° for 25 to 30 minutes. Serve with crackers, chips, or fresh veggie sticks such as carrots and celery. You may also bake in a hollowed-out round bread loaf wrapped in foil (same time and temperature.) Remember to use the bread scraps for dipping!

Honey Ricotta Dip

2 cups whole milk ricotta cheese	1/4 cup honey
1 egg	1 tsp. red pepper flakes
3 tbsp. olive oil, divided	Salt and freshly ground
Zest of 1 orange	black pepper, to taste

Preheat oven to 375°. Lightly grease a medium-size oven-safe baking dish with nonstick spray. In a large mixing bowl, whisk together ricotta cheese, egg, and 2 tablespoons of olive oil. Add the orange zest, honey, red pepper flakes, and salt; whisk to combine. Pour ricotta mixture into the baking dish. Top with remaining tablespoon of olive oil and freshly ground pepper. Bake until ricotta is lightly golden brown on the surface and appears slightly set when shaken; 20 to 25 minutes. Let cool for 5 minutes before serving with bread, crackers, or fresh veggies.

Ricotta is an Italian fresh cheese (non-aged) made from the whey (liquid) by-product of cheese making. Unlike cottage cheese, it does not have lumps, but is slightly grainy. Its richness and slightly sweet taste make it a useful ingredient for savory dishes like lasagna, and decadent desserts such as cheesecake and cannoli.

Chocolate Chunk Oat Bars

1 cup packed brown sugar	1 cup all-purpose flour
1 stick butter, softened	1/2 tsp. baking soda
1 egg	1/2 tsp. salt
1 tbsp. water	2 cups semisweet
1 tsp. vanilla	chocolate chunks, divided
1 1/2 cups old fashioned oats	

Preheat oven to 375°. Grease a 9-inch square baking pan. In a large bowl, combine brown sugar and butter; beat with electric mixer at medium-high speed 2 minutes or until creamy. Add egg, water and vanilla; beat until well blended. Add oats, flour, baking soda, and salt; stir with spoon until blended. Fold in 1 1/2 cups chocolate chunks. Spread dough in prepared pan; sprinkle with remaining 1/2 cup chocolate chunks. Bake 25 to 30 minutes or just until center feels firm. Cool completely on wire rack.

Applesauce Bundt Cake

3/4 cup shortening	1/2 tsp. ground cloves
2 cups sugar	1/4 tsp. ground nutmeg
3 large eggs	1 1/2 cups applesauce
3 cups all-purpose flour	1 cup raisins
1 1/2 tsp. baking soda	1 cup chopped walnuts
1/2 tsp. salt	or pecans
1 tsp. ground cinnamon	

Preheat oven to 350°. Grease and flour a 12-cup Bundt pan. In a large mixing bowl, beat shortening at medium speed with an electric mixer until fluffy. Gradually add sugar, beating mixture 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. In another large bowl, combine flour and next 5 ingredients; add to shortening mixture alternately with applesauce beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in raisins and chopped nuts. Pour batter into prepared pan; bake for 45 minutes, tent with foil to prevent over browning, and bake 15 minutes longer or until a toothpick inserted in center comes out clean. Cool for 15 minutes before removing from pan.

Pina Colada Cookie Bars

1 stick butter, melted	2 cups white chocolate chips
1 1/2 cups graham cracker crumbs	1 cup flaked coconut
1 (14-oz.) can sweetened condensed milk	1/2 cup chopped macadamia nuts
2 tbsp. dark rum	1/2 cup chopped dried pineapple

Preheat oven to 350°. Pour melted butter into 13 x 9-inch baking pan, tilting pan to coat bottom. Sprinkle with graham cracker crumbs and press gently. In a medium bowl, combine sweetened condensed milk and rum; mix well. Pour over graham cracker crumbs; top with white chips, coconut, macadamia nuts, and pineapple. Bake 25 minutes or until edges are lightly browned. Cool completely on wire rack. Yield: 24 bars.

Granny's Walnut Maple Cookies

12 tbsp. unsalted butter softened	1 tsp. vanilla extract
1/3 cup firmly packed brown sugar	2 tsp. baking powder
1 large egg	1/2 tsp. salt
1/2 cup pure maple syrup	2 cups all-purpose flour
	1 cup walnuts, toasted and chopped

Preheat oven to 350°. In a large bowl, beat butter and brown sugar until smooth; beat in egg. Mix in the maple syrup and vanilla extract. In a separate bowl, stir together baking powder, salt, and flour. Gradually add dry ingredients to wet ingredients, stirring until combined; stir in walnuts. Drop by rounded tablespoons onto parchment lined baking sheets 1 1/2- inches apart. Bake until golden brown, about 15 minutes.

Easy Guacamole

(Submitted by Tami Cohron)

1 large ripe avocado	1/4 tsp. kosher salt
1 tbsp. fresh lime juice	2 tbsp. finely chopped fresh cilantro
1/2 tsp. hot sauce	

Peel avocado and remove the seed. In small mixing bowl, mash pulp with fork or pastry blender. Add lime juice, hot sauce, salt, and cilantro. Mix well and chill. Yields: 1/2 cup dip. Multiply the recipe as needed, but be careful with hot sauce and salt; you may need to add those ingredients according to taste.

Creamy Crab Dip

1/2 cup sour cream	1 tbsp. Old Bay Seasoning
1/2 cup mayonnaise	12 oz. fresh lump crabmeat, drained, cleaned of shells
1/3 cup chopped scallions	Fresh chives
2 tbsp. fresh lemon juice	Celery sticks
1 tbsp. chopped fresh flat-leaf parsley	Crackers of choice

In a large mixing bowl, whisk together sour cream, mayonnaise, scallions, lemon juice, parsley, and Old Bay Seasoning. Stir in crabmeat. Top with chives. Serve with celery sticks or crackers.

No fresh **crabmeat** available? Imitation crabmeat can be substituted for the real thing. The texture is slightly different, but it has the nice sweet taste you get from crabmeat. When using the imitation for dips or crab salad - you can hardly tell the difference. It costs less too!

White Pizza Dip

8 oz. sour cream	1 cup shredded mozzarella cheese, divided
8 oz. ricotta cheese	
1 (1.35-oz.) pkg. garlic & herb soup mix	1 loaf Italian or French bread, sliced & toasted
1/4 cup pepperoni, chopped	

In a medium-size mixing bowl, stir together sour cream, ricotta cheese, soup mix, pepperoni, and 3/4 cup mozzarella cheese. Transfer to a shallow one-quart casserole dish. Bake, uncovered, at 350° for 30 minutes, or until hot and bubbly. Serve with bread slices. Yield: 8 to 10 servings.

Pastrami Asparagus Roll-Ups

24 fresh asparagus spears (about 1 lb.) trimmed	24 thin slices provolone cheese (1 lb.)
1/2 cup prepared pesto	24 thin slices deli pastrami (about 3/4 lb.)

In a large skillet, bring 1/2-inch of water to boil. Add asparagus; cover and boil for 3 minutes. Remove and immediately place asparagus in ice water to stop cooking process; drain and pat dry. Spread 1 teaspoon of pesto over each slice of cheese, top with an asparagus spear, and roll up tightly. Place each roll up on a slice of pastrami; roll up tightly. Place on a serving tray seam side down, and refrigerate until ready to serve. Yield: 2 dozen.

Pastrami vs. Corned Beef: Both are made from beef; corned beef from the brisket, and pastrami from a fattier cut of beef. Both are brined (soaked in salt). Corned beef is boiled, and pastrami is seasoned and smoked. Pastrami makes great sandwiches, and corned beef is usually boiled with cabbage, especially on St. Patrick's Day!

Mrs. Elsie's Carmel Pie

(Submitted by Jamie Chaney)

1 graham cracker pie crust	7-oz sweetened condensed milk (1/2 14-oz. can)
1 cup roughly chopped pecans	8 oz. Cool Whip, thawed
1 cup flaked coconut	1/2 jar caramel ice cream topping
1/2 stick butter	
4 oz. cream cheese, softened	

In a large skillet, lightly brown pecans and coconut in butter; set aside. Mix together cream cheese and condensed milk with electric mixer until thoroughly combined; fold in Cool Whip. Spread 1/2 of the Cool Whip mixture into pie crust. Pour half jar (or desired amount) of caramel topping over cool whip mixture. Sprinkle half of pecan/coconut mixture evenly over caramel. Spread remaining cool whip mixture over caramel and top with remaining pecan/coconut mixture. Refrigerate or freeze pies. Ingredients are easily doubled for 2 pies.

Cinnamon Candy

(Submitted by Launa Allen)

3 3/4 cups sugar	1 tsp. cinnamon oil
1 cup water	1 tsp. red food coloring
1 1/4 cups light Karo Syrup	Sifted confectioners' sugar

In a saucepan, stir sugar, water, and syrup together over low-medium heat. Using a candy thermometer, cook until mixture reaches 300 degrees. Remove from heat; stir in cinnamon oil and food coloring. Line cookie sheet with parchment paper, lightly coat with confectioners' sugar; pour mixture onto cookie sheet. Sprinkle confectioners' sugar on top. Cool completely and break apart. Store in airtight container.

Hornet's Nest Cake

- 1 (4.6-oz.) pkg. cook & serve vanilla pudding mix
- 1 (18 1/2-oz.) pkg. yellow cake mix
- 2 cups butterscotch chips
- 1 cup chopped walnuts

Preheat oven to 350°. In a large saucepan, prepare pudding mix according to package directions; cool to room temperature. Stir dry cake mix into prepared pudding; blend well. Transfer to a greased 13 x 9-inch baking pan; sprinkle with butterscotch chips and walnuts. Bake for 35 to 40 minutes, or until a toothpick inserted in center of cake comes out clean.

Raspberry Ganache Cookie Tarts

- 1 (17.5-oz.) pouch chocolate chip cookie mix
- Butter & egg on cookie mix instructions
- 1 cup semisweet chocolate chips
- 3/4 cup heavy whipping cream
- 32 fresh raspberries
- Whipped cream or Cool Whip

Preheat oven to 350°. Spray 32 mini muffin cups with cooking spray. Prepare cookie dough according to package instructions. Scoop heaping tablespoons of dough into muffin cups. Bake for 8 minutes. Remove from oven and immediately press dough with back of spoon to form cup. Bake 3 minutes. Remove from oven and press dough again with back of spoon; cups will hold shape after second pressing. Bake 5 more minutes; cool completely on cooling rack. In a large microwave-safe bowl, mix chocolate and heavy cream. Microwave, uncovered, on High setting in 30-second intervals, stirring between each, until smooth. Spoon into cookie cups; top each with a raspberry. Refrigerate about 30 minutes to set. Serve with a dollop of whipped cream, if desired.

Summer Fruit Salsa with Ginger Chips

- 1 (20-oz.) can unsweetened crushed pineapple
- 1 large mango or 2 medium peaches, peeled & chopped
- 2 medium kiwifruit, peeled & chopped
- 1/4 cup chopped macadamia nuts
- 4-1/2 tsp. brown sugar
- 4 tsp. sweetened shredded coconut
- 8 flour tortillas (8-inch)
- 1 tbsp. water
- 1/4 cup sugar
- 1 to 2 tsp. ground ginger

Drain pineapple, reserving 3 tablespoons juice. In a large mixing bowl, combine pineapple, mango, kiwi, nuts, brown sugar, coconut, and reserved pineapple juice. Cover and refrigerate for at least 1 hour. For chips: Lightly brush one side of tortilla with water. Combine sugar and ginger; sprinkle over moistened side of tortillas. Cut each into six wedges. Place in a single layer on ungreased baking sheets. Bake at 400° for 5 to 7 minutes or until golden brown and crisp. Cool on wire racks; serve with salsa.

Cheesy Quesadilla Starters

- 2 cups grated Monterey Jack cheese
- 6 (8-inch) flour tortillas
- 1 (4-oz.) can diced green chilies, drained
- 1 medium avocado, chopped
- 1 large tomato, finely diced
- 1/3 cup very finely chopped onion
- 2 tbsp. cooking oil
- Sour cream (opt.)

Scatter 1/3 cup cheese over 1/2 of each tortilla. Divide green chilies, avocado, tomato, and onion over cheese. Dampen tortilla edges with water; fold tortilla over filled half. Press edges with a fork to seal. Cover with a damp tea towel to prevent drying out. Heat 1 tbsp. cooking oil in frying pan on medium-low heat. Cook folded tortillas, in 2 or 3 batches, for about 3 minutes per side, until browned and cheese is melted. Cut each into 4 wedges, for a total of 24 appetite wedges. Serve warm or cold with sour cream, if desired.

Ginger Pork Lettuce Wraps

1 lb. lean ground pork	1 tbsp. soy sauce
1 medium onion, chopped	2 tsp. Thai chili sauce
1/4 cup hoisin sauce	1 (8-oz.) can sliced water chestnuts, finely chopped
4 garlic cloves, minced	4 green onions, chopped
1 tbsp. minced fresh gingerroot	1 tbsp. sesame oil
1 tbsp. red wine vinegar	24 Bibb lettuce leaves

In a large skillet, cook pork and onion over medium-high heat until pink is gone and onion is tender, breaking pork into crumbles. Stir in hoisin sauce, garlic, ginger, vinegar, soy sauce, and Thai chili sauce until blended. Add water chestnuts, green onions, and oil; heat through. Place pork mixture onto lettuce leaves; fold lettuce over filling. Yields: 2 dozen.

Asian Chicken Wings

12 chicken wings (2-lbs.)	1 tbsp. vinegar
1 1/2 cups water	2 or 3 dried red Chiles
2/3 cup soy sauce	1/2 tsp. purchased five-spice powder
4 slices fresh ginger root	2 cloves garlic, minced
1 leek, sliced	Bottled teriyaki sauce
1 tbsp. sugar	

Cut off and discard tips of wings. Cut at joints to form 24 pieces, if desired. In a 4-quart Dutch oven, combine water, soy sauce, ginger, leek, sugar, vinegar, red Chiles, five-spice powder, and garlic. Bring to a boil. Add chicken, return to boil, reduce heat, and simmer, uncovered, 20 to 25 minutes. Remove with slotted spoon to serving platter and serve with teriyaki sauce for dipping, if desired.

Five-spice powder is a pungent blend of cinnamon, cloves, fennel, star anise, and Szechwan peppercorns. It's a must-have for Asian cuisine. Some recipes also contain ginger and nutmeg. Five-spice powder is used for cocktails as well.

Fresh Blueberry Pizza

1 1/2 cups all-purpose flour	8 oz. Cool Whip, thawed
2 tbsp. sugar	4 cups fresh blueberries, cleaned
1 cup pecans, chopped	1 1/3 cups sugar
3/4 cup butter, melted	4 tbsp. cornstarch
8 oz. cream cheese, softened	4 tbsp. water
2 cups sifted confectioners' sugar	

In a large mixing bowl, combine flour, 2 tbsp. sugar, and pecans. Add melted butter and stir until well blended to make crust. Press crust mixture into a 12-inch pizza pan. Bake at 375° in preheated oven for 10 to 12 minutes or until lightly browned. Cool crust in pan on a wire rack. In a large mixing bowl, beat cream cheese at medium speed until creamy. Gradually add confectioners' sugar, beating until smooth; fold in Cool Whip. Spread over cooled crust; refrigerate. Meanwhile, in a small bowl, whisk together water and cornstarch; set aside. Mash blueberries in a medium sauce pan; stir in 1 1/3 cups sugar. Bring to a boil over medium heat; boil two minutes. Stir cornstarch mixture into hot blueberry mixture. Return to boil, stirring constantly; boil one minute. Cool blueberry mixture completely, and spread over cream cheese layer. Refrigerate for at least one hour before slicing.

Chocolate Bliss Cheesecake

18 Oreo Cookies, finely crushed	1 tsp. vanilla extract
2 tbsp. butter, melted	2 (4-oz. each) pkg. Baker's Semi-Sweet Chocolate, melted, cooled slightly
3 (8-oz.) blocks cream cheese, softened	3 eggs
3/4 cup sugar	

Preheat oven to 325°. Mix cookie crumbs and butter; press into bottom of 9-inch spring-form pan. In a large bowl, beat cream cheese, sugar, and vanilla with mixer until blended. Add chocolate; mix well. Add eggs, one at a time, mixing on low speed after each addition until blended; pour over crust. Bake 55 minutes to 1 hour or until center is almost set. Cool before removing from pan. Refrigerate at least 4 hours before slicing.

Slow-Cooker Pumpkin Cake & Cream Cheese Frosting

1 (15.25-oz.) box yellow cake mix	1/3 cup vegetable oil
1 cup pure canned pumpkin (not pumpkin pie mix)	4 eggs
1/2 cup water	1 1/2 tsp. pumpkin pie spice
	1/4 cup chopped pecans or walnuts (opt.)

Generously spray a 5 1/2 to 6-quart slow cooker with cooking spray. In a large mixing bowl, beat cake mix, pumpkin, water, vegetable oil, eggs, and pumpkin pie spice with electric mixer on low speed 1 minute, scraping bowl constantly. Increase speed to medium; beat 2 minutes. Pour batter into greased slow cooker; cover and cook on high 1 hour 45 minutes to 2 hours or until toothpick inserted in the center comes out clean. Uncover and cool 10 minutes. Run a knife around the edge to loosen; turn out onto a cooling rack and cool completely. Sprinkle with pecans or walnuts, if desired, or top with cream cheese frosting (recipe on page 39).

Aunt Georgie's Pear Cake

(Submitted by Launa Allen)

2 cups sugar	2 cups self-rising flour
1 1/4 cups canola oil	3 ripe pears, peeled, finely chopped or shredded
2 eggs	1 cup chopped pecans
1 tsp. vanilla extract	

Preheat oven to 350°; grease and flour 9 x 13-inch baking pan. In a large mixing bowl, beat sugar, oil, eggs, and vanilla until creamy. Add flour and beat until moistened. Stir in pears and pecans; transfer to prepared pan. Bake 45 to 60 minutes, or until toothpick inserted in center comes out clean.

Three-Cheese Cheese Ball

(Submitted by Penney Baseheart)

1 cup shredded sharp cheddar cheese	2 tsp. Worcestershire sauce
1 cup shredded Swiss cheese	1/4 tsp. paprika
8 oz. block cream cheese, softened	1/2 tsp. garlic powder
1 tbsp. fresh chives, chopped	1/4 cup pecans, finely chopped

In a large mixing bowl, add all ingredients except pecans. Mix until well blended with electric mixer. On waxed or parchment paper, shape into a ball. Roll gently in pecans to coat outside of ball. Wrap in waxed paper and chill. Serve with crackers or fresh vegetables.

Sweet & Spicy Nuts

1/2 tsp. salt	3 tbsp. unsalted butter
1/4 tsp. ground cinnamon	1 cup shelled walnuts
1/4 tsp. ground cumin	1 cup pecan halves
1/4 tsp. cayenne pepper	1/4 cup packed brown sugar
1/4 tsp. chili powder	1 tbsp. water
1/4 tsp. ground chipotle powder	1 1/2 tsp. Worcestershire sauce
1/8 tsp. ground nutmeg	1/8 tsp. hot sauce

In a small mixing bowl, combine salt and spices; set aside. In a large heavy skillet, melt butter. Add walnuts and pecans; cook over medium heat until nuts are toasted, about 4 minutes. Sprinkle with spice mixture. Add brown sugar, water, Worcestershire and hot sauce. Cook, stirring, for 1 to 2 minutes or until sugar is melted. Spread on foil to cool completely. Store in an airtight container. Yields: 2 cups.

Hoisin Sauce is a sweet, spicy, dark red sauce made from soybeans, vinegar, sugar, garlic, and various spices, widely used in southern Chinese cooking.

Sausage Chips and Honey Mustard Dip

1 (13.5-oz.) pkg. fully cooked smoked sausage rope or Polish Kielbasa rope
1/3 cup mayonnaise
1/4 cup spicy brown mustard
2 tbsp. honey

Preheat oven to 300°. Place sausage in freezer for 25 to 30 minutes until firm but not completely frozen. Carefully cut sausage on a diagonal into very thin slices. Line two baking sheets with parchment paper. Arrange sausage slices in a single layer on sheets; bake for 15 minutes. Using a tong, turn slices over; bake for 10 to 15 minutes longer or until lightly browned. Drain on paper towels. In a small mixing bowl, whisk together mayonnaise, mustard, and honey; serve with sausage chips. Chips also good with Honey Sriracha Mayo (recipe below).

East Coast Crab Appetizers

1/2 lb. processed cheese (Velveeta)
3/4 cup butter, cubed
1 lb. crab meat, shredded
1 (4-oz.) can mushrooms, drained & chopped
2 pkgs. English muffins, lightly toasted

In medium-size mixing bowl, melt cheese and butter in microwave. Stir in crab meat and mushrooms. Cut lightly toasted English muffins into quarters and place on a parchment-lined baking sheet. Spoon mixture onto each piece; place under broiler until slightly browned. Yield: 12 to 14 servings.

Honey Sriracha Mayo

5 tbsp. mayonnaise
1 1/2 tsp. sriracha sauce
1 tbsp. honey

In a small bowl, mix all ingredients together and chill. Use as a sandwich spread. Also makes a good dipping sauce for Sausage Chips (recipe above).

Island Breezes Coffee Cake

2/3 cups packed brown sugar
1/2 cup sweetened shredded, coconut, toasted
1 (3.4-oz) pkg. cook & serve coconut cream pudding mix
20 frozen bread dough dinner rolls
1 (20-oz.) can pineapple tidbits, drained
1 (3-oz.) jar macadamia nuts, coarsely chopped
1/2 cup butter, cubed
Whipped cream

In a small bowl, mix brown sugar, coconut, and pudding mix. Grease a 10-inch fluted tube pan. Place 10 rolls around bottom of pan, sprinkle with half of the sugar mixture, 1 cup pineapple tidbits, 1/3 cup macadamia nuts, and 1/4 cup butter; repeat layers. Cover with plastic wrap and refrigerate overnight. Remove from refrigerator about 2 hours before serving; let rise in a warm place until dough reaches top of pan, about 1 hour. Preheat oven to 350°. Remove plastic wrap; bake coffee cake 35 to 40 minutes or until golden brown (cover loosely with foil if top browns too quickly.) Cool 10 minutes before inverting onto a serving plate. Serve with whipped cream, if desired.

Heavenly Peanut Butter Pie

(Submitted by Lynn Pendley)

2 (8-oz.) blocks cream cheese, softened
2 cups confectioners' sugar
1 cup creamy peanut butter
16 oz. Cool Whip, thawed
2 graham cracker pie crusts
1 jar hot fudge ice cream topping (opt.)

In a large bowl, beat cream cheese with electric mixer until fluffy. Beat in sugar and peanut butter until thoroughly combined. Fold in Cool Whip. Divide evenly into pie crusts. Chill for at least 2 hours or overnight. Drizzle warm hot fudge over entire pie or individual slices just before serving, if desired.

You can toast your own nuts or flaked coconut. Just spread in a shallow baking pan and bake at 350° for 5 to 10 minutes, or cook in a skillet over low heat until golden brown, stirring occasionally.

Simple Fruit Cobbler

(Submitted by Lynn Pendley)

1 stick butter
1 (29-oz.) can fruit of choice
or 2 (15-oz.) cans

1 cup sugar
1 cup flour
3/4 cup milk

Preheat oven to 400°. Melt butter in a 2 -1/2 quart oval baking dish. Pour fruit over melted butter, including syrup. In a separate bowl, whisk together sugar, flour, and milk; pour over fruit. Bake 30 to 40 minutes or until top is golden brown.

Elegant White Chocolate Mousse

12 oz. white baking chocolate,
coarsely chopped

2 cups heavy whipping cream,
divided

1 tbsp. confectioners' sugar

1 tsp. vanilla extract
Fresh blueberries,
strawberries, or
raspberries

In a small heavy saucepan, combine chocolate and 2/3 cup cream; cook, stirring constantly, over low heat until smooth. Transfer to a large bowl; cool to room temperature. In a medium-size glass mixing bowl, beat remaining 1 1/3 cups heavy cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until soft peaks form. Fold 1/4 cup of the whipped cream into cooled chocolate mixture, then fold in remaining whipped cream. Spoon into dessert dishes. Refrigerate, covered, at least 2 hours. Yield: 6 to 8 servings. Top with fresh fruit of choice.

Out of confectioners' sugar? Don't panic; make your own! Simply grind granulated sugar in a blender or food processor until it becomes powder, and stir in 1/2 teaspoon cornstarch to prevent clumping. One cup of granulated sugar makes slightly more than one cup powdered sugar. Store in airtight container.

BREAKFAST

Cream Cheese and Sausage Croissants

(Submitted by Penney Baseheart)

1 lb. hot pork sausage
2 (8-oz.) blocks cream cheese

2 (8-oz.) pkgs. refrigerated
crescent dinner rolls

Preheat oven to 375°. In a large skillet, brown sausage, crumbling with a fork until fully cooked; drain excess grease. Remove from heat, add cream cheese; stir to combine. To make 2 rolls: Roll out one package of crescent rolls, and pinch seams together to form one rectangle. Place half of the sausage/cream cheese mixture along the middle of the rectangle. Fold one side of dough over the filling, then the other side; pinch together to seal. Repeat the process with other package of crescent rolls and remaining filling. Carefully wrap each log in plastic wrap and refrigerate overnight. Remove logs from refrigerator; gently roll on counter to make evenly round, if necessary. Remove plastic wrap and, using an electric knife for ease, cut the roll into 1/2 inch slices. Place slices in single layer on parchment-lined baking sheets. Bake for 15 to 20 minutes or until golden brown.

Make Ahead Egg Bake

8 eggs
3 cups milk
8 cups French bread cubes
(3/4-inch)

1 (10-oz.) pkg. frozen spinach,
thawed, squeezed dry

12 slices cooked bacon,
crumbled

1 (8-oz.) pkg. shredded
sharp cheddar cheese,
divided

Preheat oven to 350°. In a large bowl, whisk eggs and milk together; fold in bread. Add spinach, bacon and 1-1/2 cups cheese; mix lightly. Pour into lightly greased 13 x 9-inch pan; top with remaining cheese. Cover and refrigerate overnight. Bake, uncovered, 45 to 50 minutes or until golden brown and knife inserted in center comes out clean.

Apple Sausage Squares

1 (8 oz.) pkg. brown & serve sausage links	2 tbsp. oil
2 cups pancake mix	1 (14 oz.) jar spiced apple rings, drained
1 1/4 cups milk	Butter, softened
2 eggs, beaten	Pancake syrup

In a skillet over medium heat, brown sausage links; drain. Cut each link in half lengthwise; set aside. In a large mixing bowl, combine pancake mix, milk, eggs, and oil until smooth. Pour into greased 13 x 9-inch baking pan. Arrange a single layer of apple rings on top of the batter. Top with layer of sausage links, flat side down. Bake, uncovered, for 35 minutes, or until set. Cut into squares; serve with butter and syrup.

Hash Brown Crusted Quiche with Sausage

(Submitted by Rox'Anne Gray)

3 cups refrigerated Simply Potatoes Shredded Hash Browns	1/4 cup heavy cream
4 tbsp. unsalted butter, melted	1 cup shredded cheddar cheese
Salt & pepper	1 cup shredded Monterey Jack cheese
1 1/2 cups Italian ground pork sausage	2 scallions, finely chopped
6 eggs	

Preheat oven to 375°. Grease a 9-inch pie plate. In a large mixing bowl, gently toss hash browns with butter to coat. Sprinkle with salt & pepper to taste. Press hash brown mixture onto bottom and up sides of pie plate to form a crust. Bake for 25 to 30 minutes or until golden brown. Meanwhile, in a large skillet, sauté sausage over medium-high heat, breaking up with wooden spoon until no pink remains; cool. In same large bowl used for hash browns, whisk together eggs, heavy cream, cheeses, and scallions. Season with a dash each of salt & pepper. Stir in sausage. Pour mixture into hash brown crust. Bake for about 30 minutes or until set. Let cool slightly before slicing. Serve warm.

Butter Pecan Layer Cake/Butter Cream Frosting

2 2/3 cups chopped pecans	2 tsp. vanilla extract
1 1/4 cups butter, softened, divided	3 cups all-purpose flour
2 cups sugar	2 tsp. baking powder
4 large eggs	1/2 tsp. salt
	1 cup milk

Cake

Place pecans and 1/4 cup butter in a baking pan. Bake at 350° for 10 to 15 minutes or until toasted, stirring frequently; set aside. In a large bowl, cream sugar and remaining butter until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. In another bowl, combine flour, baking powder, and salt. Add to creamed mixture alternately with milk, beating well after each addition. Stir in 1-1/3 cups toasted pecans. Pour into three greased and floured 9-inch round baking pans. Bake at 350° for 25 to 30 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Frosting

1 cup butter, softened	1 (5-oz.) can evaporated milk
8 to 8-1/2 cups confectioners' sugar	2 tsp. vanilla extract

In a large bowl, cream butter and confectioner's sugar together. Add milk and vanilla; beat until smooth. Stir in remaining pecans. Spread frosting between layers and over top and sides of cake.

When slicing brownies or **gooey desserts**—use a plastic knife. It will glide through without sticking.

Potluck German Apple Cake

3 large eggs	1 tsp. baking soda
2 cups sugar	1/2 tsp. salt
1 cup vegetable oil	4 cups chopped, peeled, tart apples
1 tsp. vanilla extract	3/4 cup chopped pecans
2 cups all-purpose flour	Cream Cheese Frosting
2 tsp. ground cinnamon	

In a large mixing bowl, beat eggs, sugar, oil and vanilla. In another bowl, combine flour, cinnamon, baking soda, and salt. Add to egg mixture and mix well. Fold in apples and pecans. Pour into a greased 9 x 12-inch baking pan; bake for 55 to 60 minutes or until a toothpick inserted in center comes out clean. Cool completely and top with cream cheese frosting (recipe below).

Cream Cheese Frosting

8 oz. cream cheese, softened	2 cups confectioners' sugar
2 tbsp. butter, softened	1/2 tsp. vanilla extract

In a medium mixing bowl, beat cream cheese, butter, and vanilla together until creamy. Add confectioner's sugar, 1 cup at a time, and beat until smooth. Spread evenly over *Potluck German Apple Cake* (recipe above) or your favorite cake.

Ooey Goey Carrot Dump Cake

1 (8-oz.) can crushed pineapple	3/4 cup unsalted butter, melted
1 cup shredded carrots	Whipped cream or cream cheese frosting (above)
1 cup finely chopped walnuts	
1 (15.25-oz.) spice cake mix	

Preheat oven to 350°. Grease a 11 x 7-inch baking dish. Mix pineapple (including syrup), carrots, and walnuts together; spread in bottom of pan. Sprinkle with dry cake mix; drizzle butter over top. Bake 30 to 35 minutes. Serve with whipped cream or cool completely and frost with cream cheese frosting.

Heavenly Breakfast Bake

1/2 cup butter, melted & divided	2 cups small curd cottage cheese
6 eggs, beaten	2 cups shredded Monterey Jack cheese
1 tsp. onion powder	8 biscuits (opt.)
1 cups baking mix	
2 cups milk	

Preheat oven to 325°. Use one tablespoon of butter to grease a 13 x 9-inch baking pan. In a large mixing bowl, whisk together remaining butter, eggs, onion powder, baking mix, milk and cheeses. Pour into pan. Bake, uncovered, 40 to 45 minutes, or until lightly golden. Serve with warm biscuits, if desired.

Ham and Hash Brown Casserole

(Submitted by Jamie Chaney)

1 (30-oz.) bag frozen shredded hash browns	1 lb. pkg. cubed ham
2 cans cream of chicken soup	2 cups shredded cheddar cheese, divided
1/2 cup butter, melted	

Preheat oven to 350°. In a large mixing bowl, stir together shredded hash browns, cream of chicken soup, melted butter, cubed ham, and 1 1/2 cups shredded cheese. Transfer into greased 9 x 13-inch baking dish. Cover with remaining 1/2 cup of cheese. Bake for 1 hour, or until bubbly throughout.

Cream Cheese Syrup

4-oz. cream cheese, softened	1 tsp. vanilla extract
1/4 cup butter, softened	1 cup powdered sugar
1/4 cup pure maple syrup	1/4 cup milk

In large mixing bowl, beat first 4 ingredients with electric mixer until creamy. Gradually add powdered sugar and milk, beating until smooth. Delicious served over pancakes or waffles topped with fresh fruit.

Banana Oatmeal Breakfast Bars

2 (16-oz.) pkgs. refrigerated oatmeal raisin cookie dough	1 cup dried cranberries
2 ripe bananas, smashed	1/2 cup chopped dried apricots
3 eggs	1/2 cup chopped pecans
1/2 tsp. ground cinnamon	Powdered sugar (opt.)
1 cup old-fashioned oats	

Preheat oven to 350°. Let cookie dough stand at room temperature for 15 minutes. Lightly grease a 13 x 9-inch baking dish. In a large mixing bowl, combine cookie dough, bananas, eggs, and cinnamon; beat about 2 minutes until thoroughly combined. Stir in oats, cranberries, apricots, and pecans. Spread dough into prepared pan. Bake 40 to 45 minutes or until top is browned and center is firm to the touch. Cool completely in pan on wire rack. Sprinkle with powdered sugar just before serving, if desired.

Mushroom, Spinach, Bacon, & Egg Muffins

1 tbsp. olive oil	1/3 cup crumbled feta cheese
1/2 yellow onion, diced	6 slices crispy cooked bacon, crumbled
10 small button mushrooms sliced	1/3 cup almond milk
5 oz. fresh baby spinach washed, patted dry	1/4 tsp. black pepper
10 eggs	1/3 cup Parmesan cheese

Preheat oven to 350°. Grease a 12-count muffin tin. In a skillet, heat olive oil over medium-high heat and add diced onion. Cook, stirring frequently, about 3 to 4 minutes. Stir in mushrooms and cook 4 to 5 minutes, until onion and mushrooms are tender and lightly browned. Turn off heat and add spinach, stirring constantly until spinach is wilted; allow to cool. In a large mixing bowl, beat eggs until smooth; stir in feta cheese, cooled spinach mixture, crumbled bacon, milk, and pepper. Ladle the mixture into muffin cups; almost to top. Sprinkle each with grated Parmesan cheese. Bake for 25 minutes, until tops are golden brown. Serve warm.



**Design the Cover contest—Honorable Mention:
Baylor Newlove, Plano Elementary School**

“Blender & Fruit”



**Design the Cover contest—Honorable Mention:
Sayblu Ywar, Greenwood High School**

“Chef Bear”

Sausage-Egg Tortillas

1 tbsp. olive oil	3/4 cup shredded sharp cheddar cheese
1/2 lb. ground pork sausage	1/2 cup salsa
5 large eggs	6 (6-inch) flour tortillas
1 tbsp. milk	
Salt & pepper (pinch of each)	

Heat olive oil in large skillet over medium-high heat. Add sausage and cook until browned; spoon out excess grease. In a large mixing bowl, whisk together eggs, milk, salt and pepper. Pour egg mixture over sausage in skillet and cook over medium-high heat, stirring occasionally until eggs are cooked (thickened and moist). Don't overcook. Divide scrambled egg/sausage mixture, cheese, and salsa equally among tortillas, spooning ingredients down center of each. Roll up tortillas; serve warm.

Easy Scratch Pancakes with Fresh Fruit

1 cup all-purpose flour	1/4 cup butter, melted
1 tbsp. sugar	Fresh strawberries, peaches, or bananas, sliced
2 tsp. baking powder	Cream cheese syrup (recipe on page 11) or maple syrup
1/2 tsp. salt	
1 large egg	
3/4 cup milk	

Preheat griddle or frying pan over medium-high heat. In a large mixing bowl, whisk together flour, sugar, baking powder, and salt. In small mixing bowl, combine egg, milk, and melted butter; pour into dry ingredients; stir just until moistened. Pour 1/4 cup portions of batter onto lightly greased preheated griddle. Cook until bubbles form on top of pancakes; flip with spatula and cook until second side is golden brown. Top pancakes with fresh fruit and syrup of choice. If cream cheese syrup is too thick, microwave for 5 to 7 seconds to make pourable.

For fluffy pancakes, griddle must be hot; be sure to preheat. When a drop of water dances on the pan, it is hot enough to add batter. Coat pan with a little vegetable oil *after* pan is heated so oil won't burn.

BREADS

Ginger Ale Bread and Honey Butter

3 cups self-rising flour
1/4 cup sugar
1 (12-oz.) can ginger ale soda

2/3 cup honey
1/2 cup butter, softened

Preheat oven to 350°. In a large mixing bowl, stir flour, sugar, and ginger ale together until thoroughly combined. Pour into greased 9 x 5-inch loaf pan. Bake for 1 hour. Cool slightly before slicing. In a small mixing bowl, whisk honey and butter together; serve on warm bread.

Chocolate Chip Banana Bread

1/2 cup butter, softened
1 1/4 cups sugar
2 eggs
1 cup mashed ripe bananas
(about 2 medium-size)
1/4 cup buttermilk
1 tsp. vanilla extract

2 cups all-purpose flour
1 tsp. baking powder
3/4 tsp. baking soda
1/2 tsp. salt
3/4 cups semisweet
chocolate chips
1/4 cup chopped walnuts

Preheat oven to 350°. Line bottom of 9 x 5-inch loaf pan with parchment paper; grease paper. In a large bowl, beat butter and sugar until creamy. Add eggs, one at a time, beating well. Beat in bananas, buttermilk, and vanilla. In another large bowl, mix flour, baking powder, baking soda, and salt; stir into creamed mixture. Fold in chocolate chips and nuts. Transfer to loaf pan. Bake 60 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan to wire rack; remove parchment paper.

Fresh-baked breads freeze beautifully. Cool completely, wrap tightly in plastic wrap, then in aluminum foil. They stay fresh for 3 to 4 weeks. Reheat in oven, if desired; not microwave.

SWEETS

Frosted Melt-In-Your-Mouth Pumpkin Cookies

(Submitted by Rox'Anne Gray)

Cookies

2 cups butter, softened
2 cups granulated sugar
2 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon

1 tsp. ground nutmeg
2 eggs
2 tsp. vanilla extract
1 (15-oz.) can pure pumpkin
4 cups all-purpose flour

Preheat oven to 350°. In a large mixing bowl, beat butter with an electric mixer on medium speed for 30 seconds. Add granulated sugar, baking powder, baking soda, salt, cinnamon, and nutmeg; continue beating until combined. Beat in eggs and vanilla; beat in pumpkin. Gradually add flour to batter, beating with each addition. If batter gets too thick for mixer, stir in remaining flour with a wooden spoon. Drop by heaping teaspoons 2-inches apart on ungreased cookie sheets. Bake 10 to 12 minutes or until tops are set. Cool slightly then transfer to wire racks to cool completely. Meanwhile, prepare frosting below.

Frosting

1/2 cup butter
1/2 cup packed brown sugar
1/4 cup milk

1 tsp. vanilla extract
3 to 4 cups confectioners' sugar

In a small saucepan, heat butter and brown sugar, stirring until smooth. Transfer to a large mixing bowl; stir in milk and vanilla. Gradually beat in powdered sugar until smooth, adding powdered sugar until spreadable consistency is reached. Spread frosting on cooled cookies. Sprinkle with additional cinnamon if desired.

Slow-Cooker White Chicken Lasagna Soup

1 lb. boneless skinless chicken breast	8 cups chicken broth
4 tbsp. butter	2 cups half-and-half
1/2 cup diced yellow onion	3 tbsp. cornstarch
1 1/2 cups sliced fresh carrots	10 uncooked lasagna noodles, broken
1 red bell pepper, chopped	1 (16-oz.) can navy beans, drained, rinsed
2 cups sliced fresh mushrooms	4 cups fresh baby spinach
3 cloves garlic, finely chopped	1 cup shredded Parmesan cheese
1 tbsp. Italian seasoning	1 cup shredded mozzarella Cheese
1 tsp. salt	
1/2 tsp. black pepper	

In a 6-quart slow cooker, place chicken, butter, onion, carrots, bell pepper, mushrooms, garlic, Italian season, salt, and pepper. Pour in chicken broth; stir gently. Cover and cook on high setting 4 to 5 hours. Remove chicken from slow cooker; cut into bite-size pieces. Return chicken to slow-cooker. In a large bowl, beat half-and-half, cornstarch, and 1 cup broth from slow-cooker. Add half-and-half mixture, lasagna noodles, beans, and spinach to slow-cooker. Stir, making sure all noodles are covered in liquid. Cover and cook on high 15 to 20 minutes or until pasta is tender and soup is slightly thickened. Just before serving, add cheeses, stir until melted.

Hearty Chicken Salad

2 cups chopped cooked chicken	1 (11-oz.) can mandarin oranges, well drained
1 cup chopped celery	1/2 cup mayonnaise
1 cup seedless grapes, cut in half	1 tsp. grated onion
1/2 cup chopped almonds, toasted	1/4 tsp. salt
	1/4 tsp. black pepper
	Lettuce leaves or bread

In a large bowl, combine first 5 ingredients. In a small bowl, combine mayonnaise, onion, salt, and pepper; gently stir into chicken mixture. Spoon onto lettuce leaves, or make sandwiches with bread.

Grandma's Honey Butter Muffins

2 cups all-purpose flour	1 large egg
1/2 cup sugar	1 cup 2% milk
3 tsp. baking powder	1/4 cup butter, melted
1/2 tsp. salt	1/4 cup honey

Preheat oven to 400°; grease or paper-line 12 muffin tins. In a large mixing bowl, combine flour, sugar, baking powder, and salt. In a small bowl, combine egg, milk, butter, and honey. Stir wet ingredients into dry ingredients just until moistened. Fill muffin tins 3/4 full. Bake 15 to 18 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes before removing from pan to wire rack. Serve warm with honey cinnamon butter (recipe below), if desired. Yield: 12 muffins.

Honey Cinnamon Butter

1 cup butter, softened	1 tsp. ground cinnamon
1/2 cup honey	

In a small mixing bowl, beat all ingredients until smooth. Serve with muffins, toast, bagels, French toast, or pancakes.

Pull-Apart Bacon Bread

12 bacon strips, diced	1 cup shredded mozzarella cheese
1 loaf (1 lb.) frozen bread, dough, thawed	1 (1-oz.) envelope dry ranch dressing mix
2 tbsp. olive oil, divided	

Preheat oven to 350° In a large skillet, cook bacon over medium heat for 5 minutes until partially cooked; drain on paper towels. Roll out dough to 1/2-inch thickness; brush with 1 tbsp. olive oil. Cut into 1-inch squares; place in a large bowl. Add bacon, cheese, dressing mix, and remaining olive oil. Toss with large spoon to coat. Arrange pieces in a 9 x 5-inch oval on a parchment-lined baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled. Bake for 40 minutes; cover with foil and bake 15 minutes longer until golden.

Sweet Jam Muffins With Orange Glaze

2 cups biscuit baking mix	1/4 cup jam, any flavor, divided
2 1/2 tbsp. sugar	1/2 cup powdered sugar
1/4 cup cold butter	2 tsp. orange juice
2/3 cup milk	

Preheat oven to 425°. Grease 9 muffin tins. In a large mixing bowl, combine baking mix and sugar. Cut in butter until mixture resembles coarse crumbs; stir in milk just until moistened. Mixture will be thick. Spoon one tablespoon batter into each muffin cup. Top each with one teaspoon jam. Spoon remaining batter equally into muffin cups. Bake for 12 to 15 minutes or until muffin tops are lightly golden. Cool for 5 minutes before transferring to wire rack. In a small mixing bowl, whisk together powdered sugar and orange juice until smooth. Drizzle over warm muffins.

Cheater's Yeast Bread

3 cups self-rising flour	12 oz. beer
1/3 cup sugar	2 tbsp. melted butter

Preheat oven to 375°. Butter a loaf pan; set aside. In a large mixing bowl, combine flour, sugar, and beer, mix well. Mixture should be sticky. Pour into loaf pan; bake 50 minutes; remove from oven and brush top of loaf with butter and return to oven for 5 minutes, or until top is golden. Cool slightly before slicing.

Worried about the alcohol in the beer? No need to worry— the alcohol will bake out of the bread; however, the beer gives the bread a yeasty flavor without taking time to rise. It's a great shortcut, and your guests will think you worked all day!

Linguine & Clam Sauce

(Submitted by Tami Cohron)

1 lb. linguine pasta	4 cloves crushed garlic
1/4 cup olive oil	2 tbsp. dried parsley
1/2 stick butter	1/2 tsp. salt
2 (6.5-oz.) cans minced clams drained, juice reserved	1/4 tsp. black pepper
	3 tbsp. grated parmesan

Cook linguine pasta according to package directions for al dente. Drain well and place in large serving bowl. Meanwhile, heat oil, butter, reserved clam juice, garlic, and parsley in a saucepan over low heat, and simmer, stirring, for 5 minutes. Stir in clams, salt, and pepper. Pour over pasta, sprinkle with parmesan cheese and toss to thoroughly coat pasta. Serve with crusty Italian or French bread, if desired.

London Broil with Blue Cheese Butter

2 lbs. flank steak	1/4 tsp. cayenne pepper
1 tbsp. olive oil	3 tbsp. crumbled blue cheese
1 tbsp. coarsely ground black pepper	2 tbsp. butter, softened
1 tsp. garlic salt	1 tsp. fresh chives
1 tsp. onion powder	

Pat steak dry and rub all over with olive oil. In a small mixing bowl, stir together black pepper, garlic salt, onion powder, and cayenne pepper. Rub mixture evenly over both sides of steak. In another small bowl, mash cheese and butter together; stir in chives. Preheat broiler. Line a large rimmed baking sheet with foil, and set an oven rack on it. Broil steak 4 inches from heat until meat thermometer inserted in center reads at least 125° (for medium-rare) 3 to 4 minutes per side. Let rest, loosely covered with foil, 10 to 15 minutes. Cut across grain into thin slices and serve with cheese butter.

Salmon Quiche

1 (12-oz.) can evaporated milk	1/4 tsp. garlic powder
4 eggs	1/4 tsp. dried parsley
2 1/2 cups shredded cheddar cheese or Swiss cheese	1/4 tsp. dried sage
1/4 cup diced onion	1 (14.75-oz.) can pink salmon, drained, flaked, bones removed
1/4 tsp. salt	
1/4 tsp. black pepper	

Preheat oven to 350°. Grease a 9-inch deep-dish pie plate. Puree evaporated milk, eggs, 2 cups cheese, diced onion, salt, and spices in a blender until smooth. Spread salmon evenly over bottom of pie plate. Sprinkle with 1/4 cup cheese; pour egg mixture on top. Sprinkle remaining 1/4 cup cheese over top. Bake 35 minutes or until quiche has puffed and a toothpick inserted into center comes out clean. Cool 5 minutes before slicing.

Pesto-Stuffed Pork Chops

3 tbsp. crumbled feta cheese	1 tsp. dried oregano
2 tbsp. chilled basil pesto	1 tsp. minced garlic
1/4 cup toasted pine nuts	3/4 tsp. salt
4 (1 1/4-inch-thick) bone-in pork loin chops (12-oz. each)	1/2 tsp. crushed red pepper
1 tsp. black pepper	1/4 tsp. ground thyme
	2 tbsp. balsamic vinegar

Preheat oven to 375°. In a bowl, stir together feta, pesto, and pine nuts. Using tip of a sharp paring knife, cut a 3-inch slit in side of each pork chop (2-inches deep and 1/4-inch from bone) to make a pocket. Stuff pockets with pesto filling and secure with toothpicks. In a small mixing bowl, mix together black pepper, oregano, garlic, salt, crushed red pepper, and thyme. Rub mixture over both sides of each chop. Place chops in a shallow baking dish. Bake until chops are browned and meat thermometer inserted into center reads 145°, about 50 minutes. Brush chops with balsamic vinegar and bake until glazed, about 10 minutes more.

Biscuit-Rolls

1 1/2 cups self-rising flour	3 tbsp. sugar
3/4 cup milk	1 1/2 tbsp. mayonnaise

Preheat oven to 375°. Grease 9 muffin tins. In a large mixing bowl, stir together all ingredients until thoroughly combined. Fill muffin tins half full. Bake for 18 to 20 minutes or until lightly browned.

Red Lobster Cheese Biscuits

(Submitted by Lynn Pendley)

2 cups biscuit baking mix	1 tsp. garlic powder
2/3 cup whole milk	1/4 tsp. salt
1/2 cup shredded cheddar cheese	1/2 tsp. onion powder
	1 stick butter, melted

Preheat oven to 350°. Lightly grease a cookie sheet. In a large bowl, stir together baking mix, milk, and cheddar cheese just until moistened. Drop by rounded tablespoons onto cookie sheet. In medium bowl, stir together garlic powder, salt, onion powder, and melted butter. Brush each biscuit liberally with butter mixture. Bake 8 to 10 minutes or until golden brown. Remove from oven and brush again with remaining butter.

Garlic-Cheese Crescent Rolls

1 (8-oz.) tube refrigerated crescent rolls	1 1/2 tsp. garlic powder
3 tbsp. butter, melted	1 tsp. dried oregano
	2 tbsp. grated Parmesan cheese

Preheat oven to 375°. Separate crescent dough into eight triangles. Roll up from wide end and place point side down 2-inches apart on ungreased baking sheet. Curve ends to form a crescent. Combine butter, garlic powder, and oregano; brush over rolls. Sprinkle with cheese. Bake 10 to 12 minutes or until golden brown. Serve warm.

Potato Yeast Rolls

2 pkgs. active dry yeast	2/3 cup sugar
1 1/3 cups warm water (110° to 115°), divided	2/3 cup shortening
1 cup warm mashed potatoes (without milk and butter)	2 large eggs
	2 1/2 tsp. salt
	6 to 6 1/2 cups all-purpose flour

In a small bowl, dissolve yeast in 2/3 cup warm water. In a large bowl, combine mashed potatoes, sugar, shortening, eggs, salt, remaining 2/3 cup water, yeast mixture, and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Do not knead. Shape into a ball; place in a greased bowl, turning once to grease the top. Cover with plastic wrap; let rise in a warm place until doubled, about an hour. Punch down; divide into thirds. Divide and shape one portion into 15 balls; place in a greased 9-inch round cake pan. Cover with kitchen towel. Repeat with remaining dough. Let rise in a warm place until doubled, about 30 minutes. Bake in preheated 375° oven for 10 to 25 minutes. Remove from pans to wire rack. Yields: 45 rolls.

Easy Cinnamon Rolls

1/4 cup sugar	2 tbsp. butter, melted
1 tsp. ground cinnamon	1/2 cup powdered sugar
1 (16-oz.) pkg. frozen bread dinner rolls, thawed but cold	1 tbsp. 2% milk
	6 red candied cherries, halved (opt.)

Preheat oven to 350°. In a shallow bowl, combine sugar and cinnamon; set aside. Shape each roll into a 12-inch rope. Circle each rope into a tight coil, dip in butter, then in sugar-cinnamon mixture. Place rolls in a greased 9 x 13-inch baking pan. Sprinkle with remaining cinnamon-sugar. Bake for 15 to 20 minutes or until golden brown. In a small bowl, stir powdered sugar and milk until smooth. Drizzle over warm rolls. Top each with a cherry half, if desired. Yield: 12 cinnamon rolls.

Slow-Cooker Barbecue Chicken Soup

2 lb. boneless skinless chicken breast	5 cups chicken broth
1/3 cup diced onion	1 cup barbecue sauce
3 cloves garlic, finely chopped	1 tsp. salt
1 (15.25-oz.) can southwestern corn (corn with peppers)	1/2 tsp. black pepper
1 (15.5-oz.) can white beans, drained, rinsed	Shredded cheddar cheese (opt.)

In a 6-quart slow cooker, add chicken breast, onion, garlic, corn, and white beans. In a large bowl, mix chicken broth, barbecue sauce, salt, and pepper. Pour into slow cooker. Cover and cook on low setting 6 hours. Remove chicken breast from slow cooker, and shred using two forks. Place back into slow cooker, cover, and cook 30 minutes longer. Ladle soup in bowls and top with shredded cheese, if desired.

Chicken Velvet Soup

(Submitted by Jamie Chaney)

3/4 cup butter	1 1/2 cups shredded cooked chicken
3/4 cup flour	2 cups cooked pasta
1 cup milk	1 tsp. salt
6 cups chicken broth	1/4 tsp. black pepper
1 can cream of celery soup	
1 cup half & half	

In a small saucepan, melt butter. Stir flour into butter and cook over medium-high heat for 1 minute. In a soup pot, whisk together milk, 2 cups chicken broth, cream of celery soup, and half & half. Over low-medium heat, bring to a simmer; do not boil. Whisk in butter flour mixture. Cook, stirring constantly, until mixture thickens. Add remaining broth, cooked chicken, cooked pasta, salt, and pepper. Cook over medium heat, stirring occasionally, until thoroughly heated. Remove from heat and serve.

Vegetarian Casserole

1/4 cup butter or margarine	8 slices white bread, cut into 1-inch pieces
1 1/2 lbs. fresh button mushrooms, sliced	2 large eggs
1 large onion, chopped	1 1/2 cups whole milk
1/2 cup chopped celery	1 (10.5-oz.) can condensed cream of mushroom soup
1/2 cup chopped green pepper	1 cup grated Romano cheese
1/2 cup mayonnaise	

In a large skillet, melt butter. Add mushrooms, onion, celery, and green pepper. Cook over medium heat, stirring constantly, until tender. Stir in mayonnaise. Place half of bread pieces evenly into a lightly greased 13 x 9-inch baking dish. Spoon vegetable mixture evenly over bread; top with remaining bread. In a medium bowl, whisk eggs and milk together; pour over bread pieces. Cover and refrigerate at least 8 hours. Spread soup over casserole; top with cheese. Bake at 350° for 1 hour or until bubbly throughout. Yield: 6 servings.

Tuna Noodle Casserole

1 (10.5-oz.) can condensed cream of celery soup	1 (2 oz.) jar diced pimientos, drained
1/2 cup milk	2 tbsp. dry bread crumbs (or cracker crumbs)
2 cups cooked wide egg noodles	1 tbsp. butter or margarine, melted
1 cup frozen peas, thawed	
1 (6-oz.) can solid white albacore tuna, drained, flaked	

In a large bowl, whisk soup and milk together until smooth. Stir in cooked noodles, peas, tuna, and pimientos. Transfer to a greased 1 1/2-quart baking dish. Bake at 400°, uncovered, for 25 minutes. Toss bread crumbs with melted butter; sprinkle over top of casserole and bake for 7 minutes longer or until golden brown. Yield: 4 servings.

Christmas Cornbread

1/2 cup butter, softened	2 tsp. baking powder
1 cup sugar	1/2 tsp. salt
2 eggs	1 1/2 cups buttermilk
1 1/2 cups all-purpose flour	1 cup cranberries, halved
1 cup cornmeal	

Preheat oven to 375°. In a large mixing bowl, cream butter and sugar together until light and fluffy. Add eggs; mix well. In another bowl, combine flour, cornmeal, baking powder, and salt. Stir dry mixture into creamed mixture alternately with buttermilk. Fold in cranberries. Transfer to a greased 9-inch square baking pan. Bake 40 to 45 minutes or until a toothpick inserted in center comes out clean. Serve warm. Yield: 9 to 12 servings.

Strawberry Oat Bread

1 1/2 cups all-purpose flour	1/4 coconut oil, melted
1 cup rolled oats	2 eggs
1 tsp. baking powder	1/4 cup strawberry Greek yogurt
1/4 tsp. baking soda	1/4 cup milk
1/4 tsp. salt	1 1/4 cups fresh diced strawberries
1/3 cup brown sugar	

Preheat oven to 350. Grease a 9-inch loaf pan; set aside. In a large mixing bowl, mix together flour, oats, baking powder, baking soda, and salt. In another large bowl, mix together brown sugar, coconut oil, eggs, yogurt, and milk. Add wet ingredients to dry and mix until all dry pockets are gone. Gently fold in strawberries. Pour into loaf pan and bake for 50 to 55 minutes. Let cool for 10 minutes before removing from pan.

Fresh-baked **breads** can be tricky to slice. A serrated knife works well but for best results, use an electric knife; you won't have to use any pressure - the knife does all the work without smashing the bread!

SIDE DISHES

Grandma's Collard Greens

3 tbsp. lard or shortening, divided	1 to 3 tsp. crushed red pepper flakes
1 large onion, chopped	
6 garlic cloves, minced	1 lg. bunch collard greens (2 lbs.) coarsely chopped
1 1/2 lbs. smoked ham hocks	1 1/2 cups white wine
6 cups water	1/4 tsp. sugar
2 tsp. seasoned salt	

In a 6 qt. stockpot, heat 1 tbsp. lard over medium heat. Add onion and garlic; cook and stir until tender. Add ham hocks, water, seasoned salt, and pepper flakes. Bring to a boil. Reduce heat; simmer, uncovered, 55 to 60 minutes or until meat is tender. Add collard greens, wine, sugar, and remaining lard. Return to a boil. Reduce heat; simmer, uncovered, 45 to 50 minutes or until greens are very tender. Remove meat from bones; finely chop, and return to pan; discard bones. Serve with a slotted spoon. Yield: 6 servings.

Garlic Mashed Cauliflower

(Submitted by Sheila Thornton)

5 cups fresh cauliflowerets	1 tbsp. butter
1 garlic clove, thinly sliced	1/2 tsp. salt
3 tbsp. milk	1/8 tsp. black pepper
3 tbsp. cream cheese, softened	Minced fresh chives (opt.)

Place 1-inch of water in a large saucepan; add cauliflower and garlic. Bring to a boil. Reduce heat; simmer, covered, until tender, 10 to 15 minutes, stirring occasionally. Drain cauliflower and garlic; return to pan. Mash cauliflower and garlic to desired consistency. Stir in milk, cream cheese, butter, salt and pepper. Sprinkle with chives, if desired.

Herb & Cheese Stuffed Burgers

1/4 cup shredded cheddar cheese	1/2 tsp. salt
2 tbsp. cream cheese, softened	1/2 tsp. dried rosemary, crushed
2 tbsp. minced fresh parsley	1/4 tsp. dried sage leaves
3 tsp. Dijon mustard, divided	1 lb. lean ground beef
2 green onions, thinly sliced	4 hamburger buns, split
3 tbsp. dry bread crumbs	Lettuce and tomatoes (opt.)
2 tbsp. ketchup	

In a small bowl, stir together cheddar cheese, cream cheese, parsley, and 1 tsp. mustard; set aside. In a large bowl, mix green onions, bread crumbs, ketchup, seasonings, and remaining mustard. Add beef; mix lightly but thoroughly. Shape beef mixture into 8 thin round patties. Evenly divide cheese mixture onto the center of 4 patties. Top each with 4 remaining patties, pressing edges to firmly seal in cheese mixture. Grill burgers, covered, over medium heat (or broil 4-inches from heat) 5 to 6 minutes on each side or until meat thermometer reads 160°. Serve on buns with toppings as desired. Yield: 4 burgers.

Chicken & Vegetable Stir Fry

2 tbsp. vegetable oil	1 purple onion, cut in strips
1 tbsp. butter	2 red bell peppers cut in strips
1 lb. chicken breast strips	1 (11.5-oz.) bottle stir-fry sauce
2 tbsp. water	2 cups cooked rice
1 (16-oz.) pkg. frozen broccoli stir-fry mix	

Heat wok or frying pan; put oil and butter in hot pan. Add chicken strips and stir fry 3 minutes or until lightly browned. Add water and vegetables, stirring gently. Cover and cook 8 minutes or until vegetables are crisp tender, stirring once. Pour in bottle of stir-fry sauce; cook 2 minutes longer. Serve over cooked rice.

Chicken & Swiss Stuffing Bake

1 (10.5-oz.) can cream of mushroom soup	2 cups (small pieces) fresh broccoli florets
1 cup whole milk	2 celery ribs, finely chopped
1 (6-oz.) pkg. chicken flavored stuffing mix	1 1/2 cups shredded Swiss cheese, divided
2 cups cubed cooked chicken breast	

In a large mixing bowl, whisk soup and milk together until well blended. Add stuffing mix with contents of seasoning packet, chicken, broccoli, celery, and 1 cup of shredded Swiss cheese; gently stir to combine. Transfer to a greased 13 x 9-inch baking dish. Bake, uncovered, at 375° for 30 minutes, until thoroughly heated. Sprinkle with remaining cheese; bake 5 minutes longer or until cheese is melted. Yield: 6 to 8 servings.

Moist And Tender Slow-Cooker Turkey Breast

1 bone-in turkey breast (6 to 7 lbs.)	1/2 cup water
4 fresh rosemary sprigs	1 tbsp. brown sugar
4 garlic cloves, peeled	1/2 tsp. coarsely ground black pepper
3 tbsp. butter	1/4 tsp. salt

Place turkey breast, rosemary, garlic, butter, and water in a 6-qt. slow cooker. In a small bowl, mix brown sugar, pepper and salt; sprinkle over turkey. Cover and cook on low setting 4 to 6 hours or until turkey is tender and a meat thermometer inserted in turkey reads at least 170°. Remove and let rest for 15 minutes before slicing. Yield: 10 to 12 servings.

Cooking turkey in a slow cooker is a great choice, especially if you have trouble producing a moist turkey from the oven. If you overcook in the slow-cooker, your turkey will still be moist! If you prefer turkey breast, cook ones still on the bone; they have the most flavor.

Noodles Romanoff

(Submitted by Brittany Hudson)

1 (12-oz.) pkg. wide egg noodles	1 clove garlic, minced
1 (16-oz.) container sour cream	1 tbsp. chopped fresh parsley
1/2 stick butter, melted	1/4 tsp. salt
1/2 cup grated Parmesan cheese, divided	1/4 tsp. black pepper

Preheat oven to 350°. Lightly grease a 2-quart baking dish. Cook noodles according to package directions; drain. In a large bowl, combine sour cream, butter, 1/4 cup Parmesan cheese, garlic, parsley, salt, and pepper; mix well. Add noodles and toss to coat. Spoon into baking dish and sprinkle with remaining Parmesan cheese. Cover and bake 20 minutes or until heated throughout.

Fluffy Cabbage Casserole

1/2 cup butter or margarine	1/2 tsp. garlic powder
1 head cabbage, shredded	1/4 tsp. salt
1 onion, chopped	1/4 tsp. black pepper
1 cup milk	1 cup liquid egg substitute
12 saltines, coarsely crushed	

Preheat oven to 350°. Lightly grease a 3-quart casserole dish. In a large soup pot, melt butter over medium heat. Add cabbage and onion; cook about 15 minutes or until softened. Stir in milk and simmer for 3 minutes. Remove pot from heat. Stir in 1/2 of crushed crackers, garlic powder, salt, pepper, and eggs. Pour into casserole dish; top with remaining crushed crackers. Bake 35 to 40 minutes, or until center is firm.

Eggs or egg substitute? Egg substitute is made from egg whites and is usually used to avoid cholesterol. It can be used in place of real eggs for most recipes, but should not be used for baking sweets. One egg is equal to 1/4 cup egg substitute. In the recipe above, the egg substitute is used because it is less likely to scramble when added to the hot mixture.

Sautéed Mushrooms & Onions

1 tbsp. olive oil	1 medium onion, sliced
2 tbsp. butter	into wedges
1/2 lb. sliced fresh button mushrooms	2 tsp. Worcestershire sauce
	1/4 tsp. garlic salt

In a skillet, heat olive oil and butter over medium heat. Add mushrooms and onions; cook slowly, stirring occasionally, until mushrooms and onions are golden brown and soft, about 15 minutes. Add Worcestershire sauce and garlic salt, stir to deglaze pan.

Baked Sweet Potato Fries

3 large sweet potatoes, peeled	1/2 tsp. salt
2 tbsp. olive oil	1/2 tsp. black pepper
1/2 tsp. paprika	2 tbsp. chopped parsley

Preheat oven to 400°. Cut potatoes into French fry batons; place in a large mixing bowl. Add olive oil, paprika, salt, and pepper. Toss to coat. Transfer to baking sheet. Bake for 25 to 30 minutes, turning once during cooking time, until lightly brown and tender. Remove from oven, transfer to serving plate, and sprinkle with parsley just before serving.

Quick & Easy Spanish-Style Rice

3 tbsp. olive oil	1 (14-oz.) can crushed or
1 cup long-grain white rice (not instant)	diced tomatoes
1 1/2 cups chicken broth	1/2 tsp. oregano
	1 tsp. salt

Heat oil in a saucepan over medium heat. Add rice and stir to coat with oil. Stir in remaining ingredients, bring to a boil, reduce heat to low, and cover. Cook 20 minutes, remove from heat, and let stand for 5 minutes before removing lid. Stir before serving. Yield: 4 to 6 servings.

Easy Italian Sauce with Ground Beef

(Submitted by Tami Cohron)

1 lb. ground beef	2 tbsp. garlic powder
2 (29-oz.) cans tomato sauce	2 tbsp. white sugar
3 tbsp. dried basil	1 tsp. salt
3 tbsp. dried oregano	1/2 tsp. black pepper
3 tbsp. onion powder	1 tbsp. extra virgin olive oil

In a large skillet over medium-high heat; cook ground beef, stirring and breaking apart with wooden spoon until completely browned, 5 to 7 minutes. Drain excess grease. Stir remaining ingredients into beef; bring to a boil. Reduce heat to low, and simmer for 30 minutes, covered, stirring occasionally. Tilt lid to allow steam to escape, and simmer for another 30 minutes until sauce is thick and rich. Serve over your favorite pasta.

Gingered Honey Salmon

1/3 cup orange juice	1 tsp. ground ginger
1/3 cup soy sauce	1 tsp. garlic powder
1/4 cup honey	1 salmon filet (1 1/2 lbs. and 3/4-inch thick)
1 green onion, chopped	

In a mixing bowl, prepare a marinade by whisking first six ingredients together. In a shallow bowl, combine salmon and 2/3 cup marinade; refrigerate 30 minutes, turning occasionally. Reserve remaining marinade for basting. Place salmon on an oiled grill rack over medium heat, skin side down (discard marinade salmon was in.) Grill, covered, until fish begins to flake easily with a fork, 15 to 18 minutes, basting with reserved marinade during last 5 minutes. Yield: 4 to 6 servings.

The best way to **avoid odor when cooking fish** is to get it out of the kitchen! Oil fish before putting it directly on your outdoor grill, aluminum foil, or a grill-safe pan. If you must cook indoors, place fish on parchment or foil, season to taste, wrap tightly, and bake. This helps keep the smell under wraps!

Turkey Tater Tot Casserole

Extra virgin olive oil	1 (10.5-oz.) can cream of mushroom soup
1 lb. ground turkey	
1 medium onion, finely diced	1/2 cup milk
Salt & pepper, to taste	1 lb. frozen tater tots
12-oz. pkg. frozen mixed vegetables	

Preheat oven to 350°. In a large skillet, heat two tbsp. olive oil over medium-high heat. Add ground turkey and onion; season with salt and pepper to taste. Cook until turkey is browned and onions are translucent. Transfer to 9 x 13-inch baking dish. Add vegetables to the skillet and cook until heated through. Spoon vegetables over turkey. Season again with salt and pepper. In a bowl, stir cream of mushroom soup and milk together; pour over the vegetables. Top casserole with tater tots. Bake about 1 hour until tater tots are golden brown. Yield: 4 to 6 servings.

Chicken Alfredo Lasagna Rolls

(submitted by Jamie Chaney)

9 lasagna noodles, cooked according to pkg. directions	1 tsp. Italian seasoning
1 cup sour cream	2 cups chopped cooked chicken
1 egg, lightly beaten	1 jar alfredo sauce
1/2 cup parmesan cheese, divided	1 1/2 cups shredded mozzarella cheese
2 cloves garlic, minced	

Preheat oven to 350°. Coat an 8 x 8-inch baking dish with cooking spray. In a small bowl, mix together sour cream, egg, 1/4 cup parmesan cheese, garlic, and Italian seasoning. Set aside. Spread out cooked lasagna noodles on clean, flat surface. Spoon 1 heaping tbsp. of sour cream mixture along center of each noodle, top with chicken, and drizzle about 1 tbsp. alfredo sauce over chicken. Roll up each noodle and place seam side down in baking dish. Top with remaining alfredo sauce, and sprinkle mozzarella and remaining 1/4 cup parmesan cheese evenly over casserole. Bake 25 to 30 minutes or until cheese is melted and bubbly.

Vegetable Mac & Cheese

1 1/2 cups elbow macaroni	1/4 tsp. Tabasco sauce
3 medium carrots, peeled and cut diagonally into 1/4-in slices	Salt & pepper to taste
10 oz. frozen or fresh broccoli, stems sliced, florets separated	8 oz. shredded sharp cheddar cheese
1/2 cup frozen peas, thawed	4 oz. shredded mozzarella cheese
1 cup cottage cheese	2 tbsp. grated Parmesan cheese
1 tbsp. Dijon mustard	

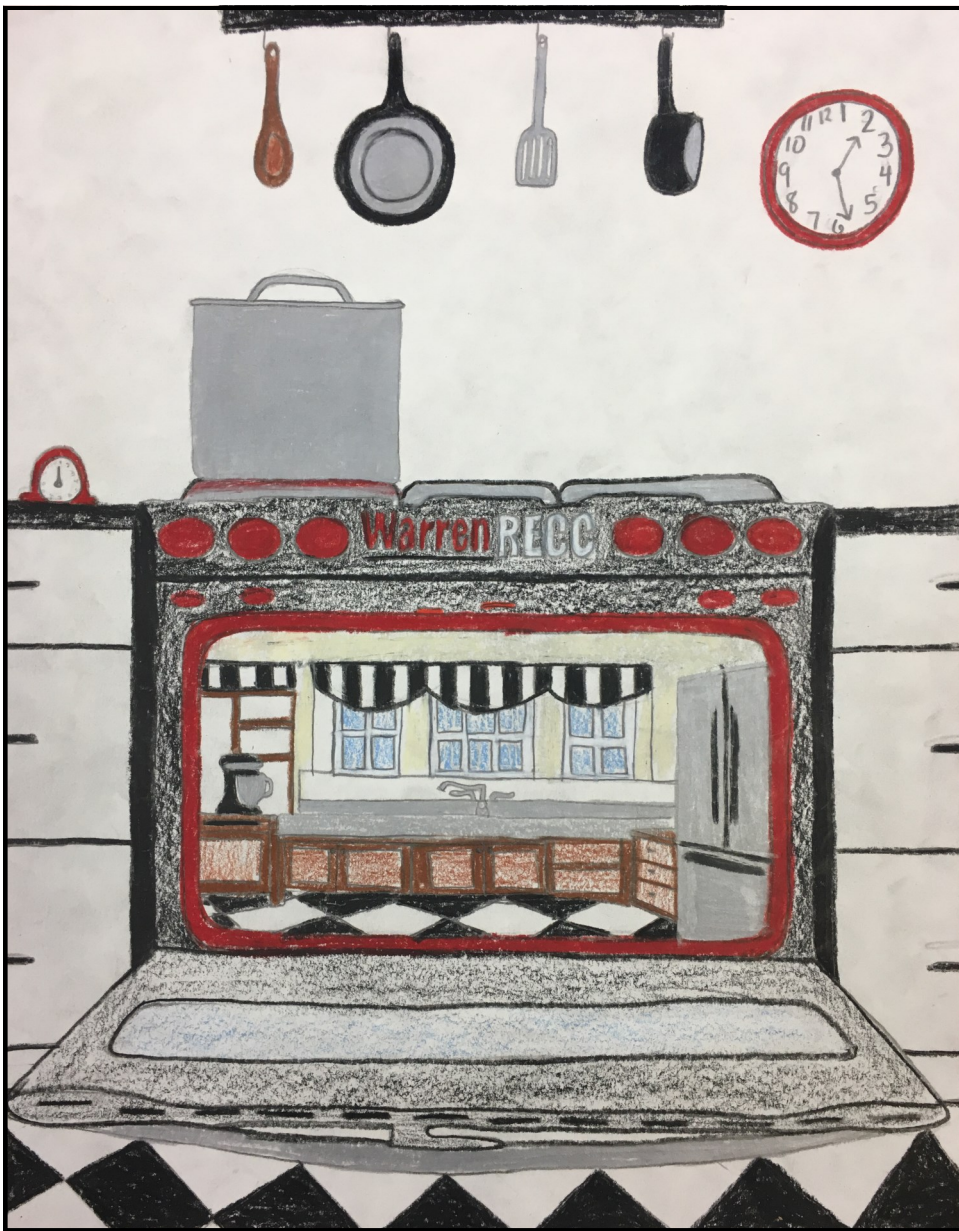
Preheat oven to 400°. Grease a 2-quart casserole. Cook pasta in a large saucepan of boiling water for 4 minutes. Stir in the carrots and cook for 2 minutes; add broccoli and cook 2 more minutes. Drain, reserving 1/2 cup of the cooking liquid, and return pasta and vegetables to saucepan. Stir in peas. In food processor or mixer, combine cottage cheese with reserved cooking liquid. Add mustard, Tabasco sauce, salt and pepper and blend until smooth; stir into the pasta and vegetables. Stir in cheddar and mozzarella cheeses and pour into casserole. Sprinkle with Parmesan cheese. Bake, uncovered, for about 25 minutes. Yield: 4 to 6 servings.

Brown Rice with Shredded Carrots

2 cups instant brown rice	1 cup carrots, shredded
2 cups water	2 tsp. beef bouillon granules
1 tbsp. butter or margarine	

In a saucepan, combine rice, water, butter, carrots, and beef bouillon. Bring to a boil, reduce heat to low, cover, and cook for 12 minutes. Remove from heat and let stand for 5 minutes before removing lid. Stir before serving. White rice can be used instead of brown, if desired. Yield: 4 servings.

Brown rice vs. white rice: Brown rice is whole grain, with only the inedible outer hull removed; white rice is the same grain with the hull, bran layer and cereal germ removed. Brown rice retains its fiber and vital nutrients; in white rice, all the healthy stuff is removed!



**Design the Cover contest—Honorable Mention:
Samantha Beatty, Butler County High School**

“Oven Reflection”

Baked Burrito

(Submitted by Jamie Chaney)

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|---|--|
| 1 lb. ground beef | 1/2 cup sour cream |
| 1 small onion, chopped | 1 pkg. large flour tortillas |
| 1 pkg. taco seasoning | 2 1/2 cups shredded Mexican cheese blend |
| 1 (16-oz.) can refried beans | |
| 1 (10.5-oz.) can cream of mushroom soup | |

Preheat oven to 350°. In a large skillet, cook ground beef and onion until beef is no longer pink; drain excess fat. Stir in taco seasoning and refried beans; heat through. In a separate bowl, blend mushroom soup with sour cream. Spread half of soup mixture on bottom of 9 x 13-inch baking dish, top with a layer of tortillas, and spread half of ground beef mixture over tortillas; top with 1 cup of cheese. Repeat the layers, and top with remaining cheese. Bake for about 25 minutes or until thoroughly heated and cheese is melted.

Pepper Steak

(Submitted by Penney Baseheart)

- | | |
|--|--|
| 1/4 cup cornstarch, divided | 1 tbsp. vegetable oil |
| 1/2 tsp. ground ginger | 2 tsp. sesame oil |
| 1 can beef broth | 1 clove garlic, pressed |
| 2 tbsp. soy sauce | 1 green bell pepper, sliced |
| 1/2 tsp. salt | 1 medium onion, sliced |
| 1/2 tsp. pepper | Rice (4-servings, cooked according to pkg. directions) |
| 1 lb. top sirloin steak, thinly sliced | |

In a medium-size bowl, whisk together 2 tbsp. cornstarch, ginger, beef broth, and soy sauce; set aside. In a small bowl, combine remaining cornstarch, salt, and pepper; sprinkle over steak slices. In a large frying pan, heat vegetable and sesame oils on high for 3 minutes. Add steak and garlic; sauté for 4 minutes or until browned. Add bell pepper and onion; sauté 8 minutes or until vegetables are tender. Stir in broth mixture, reduce heat, and simmer 3 to 5 minutes or broth has until thickened. Serve over hot cooked rice.

Linguini Carbonara

(Submitted by Tami Cohron)

1 lb. linguini pasta	3 egg yoks
6 cloves garlic, minced	1 cup shredded Parmesan cheese
1 cup frozen peas	Salt & pepper, to taste
2/3 cup heavy cream	

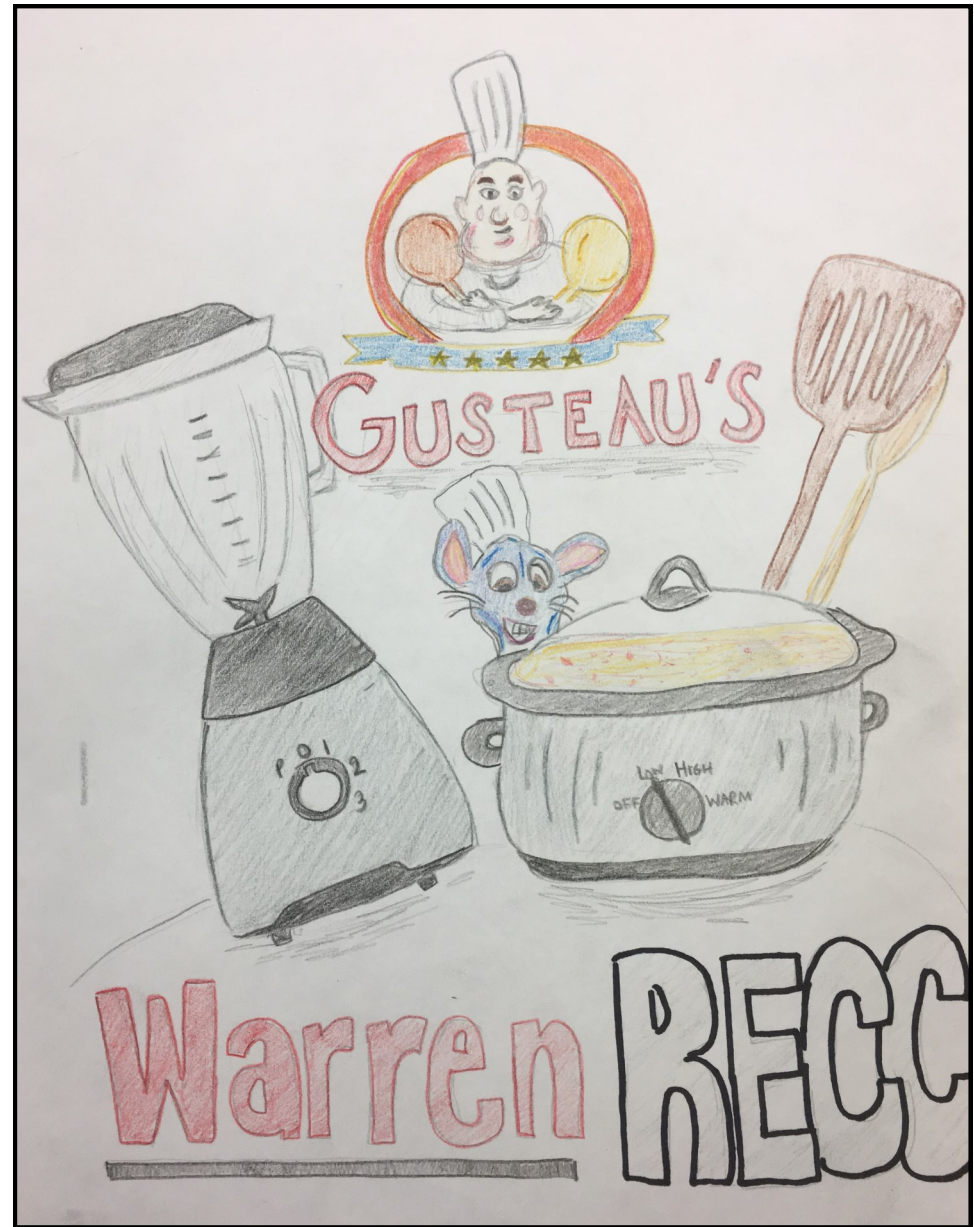
Heat water for pasta. Wait to boil pasta until sauce is ready. In a large skillet, cook bacon slices until crispy, remove to paper towel to drain; chop into small pieces. Remove most of bacon grease from pan, leaving about 1 tbsp. Add garlic and peas to grease and cook for 3 minutes. Remove from heat and stir in cream. In a large glass mixing bowl, whisk together egg yolks and Parmesan cheese. Cook pasta according to package directions; drain well. Add hot pasta to egg yolk mixture and toss thoroughly to coat. Add pea mixture and salt & pepper; toss again. Serve immediately. Yield: 6 to 8 servings.

Can't Go Wrong Chili

(Submitted by Cathy Heater)

3 (15.5-oz.) cans Bush's Chili Magic Chili Starter	2 lbs. ground beef or turkey
3 (14.5-oz.) cans Red Gold Diced Tomatoes (chili ready)	8 oz. elbow macaroni, cooked, or crackers of choice

In a large pot, stir together Bush's Chili Magic Starter and Red Gold tomatoes; simmer over low heat. Meanwhile, in a large skillet, break up ground beef or turkey with wooden spoon and cook, stirring constantly, until no pink remains. Drain excess grease Stir cooked meat into tomato mixture and simmer for 25 minutes, stirring occasionally. Ladle into soup bowls and add macaroni or serve with crackers, if desired. (Chili spices are included in the Bush's Chili Magic Chili Starter!)



**Design the Cover contest—Honorable Mention:
Kelsey Dinning, Greenwood High School**

“Ratatouille”

Festive Creamy Corn

2 (8-oz.) cans whole kernel white sweet corn, well drained	1 (2-oz.) jar chopped pimientos, drained
8-oz. cream cheese, softened	1/4 tsp. salt
1 (4-oz.) can chopped green chilies, drained	1/2 tsp. black pepper
	1 stick butter, sliced

In a medium-size microwave bowl, stir together corn, cream cheese, green chilies, pimientos, salt and pepper. Place butter slices on top. Microwave about 8 minutes, stirring halfway through cooking time.

Balsamic Green Beans

1 lb. fresh small green beans	2 shallots, minced
2 tbsp. balsamic vinegar	2 tbsp. olive oil
1 tbsp. brown sugar	1 tsp. salt
1 tsp. Dijon mustard	1/2 tsp. pepper

Blanch green beans in boiling salted water for 5 to 6 minutes. With slotted spoon, place green beans into ice water to stop cooking process; drain well. Stir together vinegar, sugar, and mustard; set aside. In a large frying pan, cook shallots in oil. Stir salt, pepper and vinegar mixture into the shallots. Add beans and toss to coat. Serve immediately.

Pesto Potatoes

8 to 10 red potatoes, scrubbed patted dry (not peeled)	Salt & pepper, to taste
1/4 to 1/2 cup basil pesto	

Preheat oven to 350°. Slice potatoes in quarters; place in a large mixing bowl. Add pesto to potatoes, stirring to completely coat. Sprinkle with salt and pepper. Spread potatoes evenly on a baking sheet. Bake for about 1 hour, depending on size of potatoes, turning every 20 minutes, until tender.

Ham Spinach & Mushroom Quiche

(Submitted by Rox'Anne Gray)

1 refrigerated pie crust	3 large eggs
1 tbsp. butter	1 1/2 cups milk
1 cup sliced mushrooms	1/2 tsp. salt
3 green onions, sliced	1 cup shredded Swiss cheese
3 cups fresh spinach or 1 (10-oz.) pkg. frozen spinach, thawed & thoroughly drained	1/2 cup shredded smoked Gouda cheese
	3/4 cup diced cooked ham

Preheat oven to 425°. Place pie crust into pie plate. Prick bottom and sides with fork; bake for 10 minutes. Remove crust, and lower oven temperature to 325°. In a large skillet, cook mushrooms and onions in butter over medium heat for 5 minutes, stirring often. Add spinach and cook (until wilted if fresh; until hot if frozen) and set aside. In a large bowl, whisk together eggs, milk and salt. Stir Swiss cheese, Gouda cheese, and spinach mixture into egg mixture until well combined. Pour into pie shell; bake 50 to 55 minutes or until center is set. Cool for 10 minutes before slicing.

Slow-Cooked Pulled Pork

(Submitted by Jennifer Logsdon)

1 tbsp. vegetable oil	1/4 cup cider vinegar
3 1/2 to 4 lb. boneless pork shoulder roast, tied	2 tbsp. brown sugar, packed
1 (10.5-oz.) can French onion soup	24 slices Texas toast or 12 sandwich rolls, split
1 cup ketchup	

Heat oil in a large skillet over medium heat. Add roast and brown on all sides; transfer to slow cooker. In a large bowl, mix French onion soup, ketchup, vinegar and brown sugar; pour over roast. Cover and cook on low setting 8 to 10 hours, until roast is fork-tender. Remove roast to cutting board, discard string, and let stand for 10 minutes. Shred roast using 2 forks; return to slow cooker and stir. Spoon meat and sauce onto bread slices or rolls. Yield: 12 sandwiches.

Chicken & Rice Bake

(Submitted by Jamie Chaney)

2 cups water	1 oz. envelope dry ranch seasoning mix
2 cups instant white rice	1 cup shredded cheddar cheese
12 oz. cooked, chopped chicken	1/4 cup chopped, cooked bacon
1 (10.5-oz.) can cream of chicken soup	1/2 cup chicken broth or water
8 oz. sour cream	

Preheat oven to 350°. Grease a 9 x 13-inch baking pan. In a medium saucepan, bring water to boil, stir in instant rice, cover, and remove from heat. Let stand for 5 to 10 minutes, until liquid is absorbed. In a large bowl, combine chicken, soup, sour cream, dry ranch dressing mix, cheddar cheese, bacon, and chicken broth. Stir in cooked rice; spread mixture into baking dish. Bake 20 to 25 minutes, until bubbly and cheese is melted.

Sausage & Rice Casserole

(Submitted by Rox'Anne Gray)

1 lb. pork sausage, hot or mild	1 (14.5-oz.) can chicken or vegetable broth (1 3/4 cups)
1 medium onion, diced	1 can cream of celery soup
2 to 3 stalks celery, finely diced (about 1 1/2 cups)	1 cup uncooked white rice
1/4 tsp. red pepper flakes (opt.)	

Grease an 8 x 8-inch baking dish. In a large skillet, brown and crumble sausage. When sausage is about half cooked, stir in onion, celery, and red pepper flakes. Continue cooking until sausage is no longer pink and vegetables are translucent; drain excess fat. In a mixing bowl, whisk together broth and soup until smooth. Pour soup mixture and rice into skillet with meat; mix well. Transfer to the baking dish, cover tightly with foil, and bake at 350° for 1 hour. Remove from oven and let rest, covered, for 10 to 15 minutes before serving.

Asian Marinated Asparagus

3 to 4 lbs. fresh asparagus spears, trimmed & blanched	1 cup white wine vinegar
1 cup soy sauce	Sesame seeds, toasted
1 cup sugar	Sweet red pepper, chopped (for garnish)

In a medium saucepan, mix together soy sauce, sugar and white wine vinegar. Heat over medium heat until sugar has dissolved. Cool sauce and pour over cooled, blanched asparagus spears. Cover and marinate 4 to 6 hours. Drain and place on serving tray. Top with toasted sesame seeds and sweet red pepper.

Cheesy Bacon Spaghetti Squash

1 large spaghetti squash (3-1/2 lbs.)	1/2 tsp. salt
4 strips bacon, chopped	1/4 tsp. pepper
3 tbsp. butter	1/2 cup shredded Swiss cheese
1 tbsp. brown sugar	

Halve squash lengthwise; discard seeds. Place squash on a microwave-safe plate, cut side down; microwave on high until tender, 15 to 20 minutes. Cool slightly and separate strands with fork. In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. With a slotted spoon, remove bacon to paper towels; reserve pan drippings. Over medium heat stir butter, brown sugar, salt and pepper into bacon drippings until well blended. Add spaghetti squash, toss gently to coat, and cook until thoroughly heated. Remove from heat, stir in cheese and top with bacon. Yield: 4 servings.

Blanching is scalding vegetables in boiling water or steam for a short time to destroy enzymes, and is a necessary step before freezing or canning fresh vegetables. Blanching also brightens color, and preserves vitamins.

MEAT & MAIN DISHES

Zucchini-Pizza Casserole

4 cups shredded unpeeled zucchini	1 cup shredded cheddar cheese, divided
1/2 tsp. salt	1 lb. ground beef
2 large eggs	1/2 cup chopped onion
1/2 cup grated Parmesan cheese	1 (15-oz.) can Italian tomato sauce
2 cups shredded mozzarella cheese, divided	1 medium green or red sweet pepper, chopped

Preheat oven to 400°. Place zucchini in colander; sprinkle with salt. Let stand for 15 minutes, then squeeze out moisture. In a large mixing bowl, stir together zucchini and eggs. Add Parmesan cheese, half of mozzarella and cheddar cheeses; stir to combine. Press into a greased 9 x 13-inch baking dish; bake for 20 minutes. Meanwhile, in a large saucepan, cook beef and onion over medium heat, crumbling beef, until meat is no longer pink; drain excess fat. Stir in tomato sauce and spoon mixture over zucchini crust. Sprinkle with remaining mozzarella and cheddar cheeses; top with chopped pepper. Bake 25 to 30 minutes until heated throughout and cheese is melted. Cool slightly before slicing into squares.

Grilled Marinated Ribeyes

1/2 cup barbecue sauce	1 tbsp. soy sauce
2 tbsp. Worcestershire sauce	2 tsp. steak seasoning
3 tbsp. olive oil	1 tsp. hot pepper sauce
2 tbsp. steak sauce	1 garlic clove, minced
1 tbsp. red wine vinegar	4 (8-oz.) beef ribeye steaks

Place all ingredients, except steaks, into a large zip-lock plastic bag; seal and toss to combine. Add steaks; seal and turn to thoroughly coat. Refrigerate 4 hours or overnight. Remove steaks and discard marinade. Grill steaks, covered, to desired doneness (medium-rare, thermometer should read 145°; medium, 160°) 5 to 8 minutes per side.

Chicken and Dumplings (Submitted by Penney Baseheart)

2 1/2 lb. whole chicken, cut up	1 chicken bouillon cube
2 1/2 tsp. salt, divided	3 cups self-rising flour
1 tsp. black pepper, divided	1 1/2 tsp. poultry seasoning, divided
1/2 tsp. garlic powder	1/3 cup solid shortening
1/2 tsp. dried thyme	2 tsp. bacon drippings
1/4 tsp. red pepper flakes	1 cup milk

In a large soup pot, cover chicken with water and bring to a boil. Add 1/2 tsp. salt, 1/2 tsp. pepper, garlic powder, thyme, and pepper flakes. Cover, reduce heat, and simmer 1 hour. Remove chicken from pot, reserving broth, and cool. Debone and coarsely chop chicken meat. Add chicken meat, bouillon, 1 tsp. salt, and 1/4 tsp. pepper to broth. Stir and return to simmer. Meanwhile, in a large bowl, combine flour and 1/2 tsp. poultry seasoning. Cut in shortening and bacon drippings with pastry blender until mixture is crumbly. Stir in milk just until moistened. Turn dough onto lightly floured surface. Roll out to 1/8-inch thickness and cut into 1-inch pieces. Bring broth to a boil; carefully drop dumplings, a few at a time, into broth. Gently stir in remaining poultry seasoning, salt, and pepper. Reduce heat, cover, and simmer for 25 minutes, gently stirring, often.

Mexican Meatloaf

3/4 cup milk	1/2 tsp. black pepper
2 eggs, lightly beaten	1/2 tsp. chili powder
1/2 cup dry bread crumbs	1 1/2 lbs. lean ground beef
1/4 cup finely chopped onion	1 (16-oz.) jar picante sauce (warmed)
1/2 tsp. salt	

In a large bowl, stir together milk, eggs, bread crumbs, onion, salt, pepper, and chili powder. Add beef and mix well. Transfer to a greased 8 x 4-inch loaf pan; pat gently to shape. Bake at 350° for 1 hour or until meat thermometer reaches 160° in center. Top with warm picante sauce. Yield: 6 servings.