

PUBLISHER'S CORNER

Be careful when you follow the masses. Sometimes the m is silent.

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. The south is readying for another big storm, Michael. We are safe in Texas but my youngest daughter and her hubby are not. They have yet to recover from Florence and now this. God love 'em! For all in the path, you will be in our thoughts and prayers.

In today's issue we share recipes from a few of our good friends here. Of course, I have added a few of my own, just to round things out. I've been trying new recipes of late and have included those, too. Our recipe-sharing fiends are:

Lisa, Belmont, NC
Jessica, Corfu, Greece
Shared by Marilyn, OH

We really need recipes from readers (after all, it's why you're here!). Why not take a few minutes and send us a recipe?

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:

<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:

<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

DID YOU KNOW?

When Making Punch

Make extra and pour about half or so of it into ice cube trays. Then when you want to chill it, you can drop the cubes inside and the punch won't be watered down.

JUST MAKE ME LAUGH!

"I like your name!"

"Thank you. It was a birthday present."

A Nigerian man dies and the authorities find 27 billion dollars in his apartment. He had been trying to give it away for 15 years but no one would return his emails.

TODAY'S RECIPES

Taco Casserole

~Shared by Lisa, Belmont, NC

My family loves Mexican food, and this dish is simple, tasty, and versatile. Grabbed it from one of my favorite recipe sites- cooks.com

1 lb. ground beef

1 med. onion, chopped

1 sm. can green chilies, drained & diced
2 tbsp. taco seasoning
2 c. refried beans
1 (16 oz.) jar taco sauce
16 flour tortillas
1/2 lb. Velveeta cheese, sliced
1 can cream of mushroom soup
Chopped green onion for garnish

Brown ground beef and drain. Add onion, chilies, taco seasoning and heat thoroughly. Stir in refried beans and 1/2 of the taco sauce. Divide mixture between tortillas and roll each. Place in well greased 9"x13" baking dish. Arrange Velveeta slices on top. Mix soup with 1/2 cup water. Pour over filled tortillas and cheese. Sprinkle green onions over the top. Bake at 350 degrees until heated through and cheese is melted (or heat in microwave on medium high). Casserole freezes well.

***optional toppings- sour cream, diced tomato's, black olives

Source: Cooks.com

Fasolada (Greek bean soup)

~Shared by Jessica, Corfu, Greece

1/2 kilo white beans, medium sized
1 levelled teaspoon salt
2 celery stalks
3 carrots
1 large onion or 2 small onions
5 cloves of garlic
2-3 tablespoons olive oil
1 tablespoon tomato paste
3 bay leaves
2 sprigs rosemary
1 vegetable bouillon cube
1 red apple
2 liters water

To serve
chili flakes
extra virgin olive oil
salt
pepper
feta
anchovies
olives
thyme

In a bowl, add the beans and fill it with enough water to completely cover them.

Add 1 levelled teaspoon of salt and gently stir. Allow them to soak for 8-12 hours.

When ready, drain and wash them well with very cold water.

Drain again and set aside.

Chop the celery into 1-2 cm pieces and chop the carrots into 1-2 cm rounds.

Coarsely chop the onion and thinly slice the garlic cloves.

Place a pot over medium heat and immediately add the olive oil and vegetables, without letting the pot get hot.

Sauté for 15-20 minutes, until the vegetables soften while stirring occasionally.

When all of the juices have evaporated and the vegetables have softened, add the tomato paste and sauté for 1 minute while stirring.

Add the beans, bay leaves, rosemary, bouillon cube and the apple, whole. Adding the apple whole will help the soup thicken better. It will be removed when the soup is done.

Add the water and cover the pot.

Simmer for 1 - 1 1/2 hours.

Check on the soup from time to time in case a little more water needs to be added. If you do add more water make sure it is boiling so that the boiling process is not interrupted.

About 10 minutes before the soup is done, add salt and pepper and cover with lid again.

When ready, remove from heat, remove the apple from the pot and discard.

Serve soup by adding some chili flakes, extra virgin olive oil, salt and pepper. Serve along with feta, anchovies, olives, thyme and olive

oil.

Source: Akispetretzikis.com

<https://akispetretzikis.com/en/categories/ospria/fasolada>

Partytime Beans

~Shared by Marilyn, OH

1-1/2 cups ketchup
1 medium onion, chopped
1 medium green pepper, chopped
1 medium sweet red pepper, chopped
1/2 cup water
1/2 cup packed brown sugar
2 bay leaves
2 to 3 teaspoons cider vinegar
1 teaspoon ground mustard
1/8 teaspoon pepper
1 can (16 oz) kidney beans, rinsed and drained
1 can (15-1/2 oz) great northern beans, rinsed and drained
1 can (16 oz) pinto beans, rinsed and drained
1 can (15-1/4 oz) lima beans
1 can (15 oz) black beans, rinsed and drained
1 can (15-1/2 oz) black-eyed peas, rinsed and drained

In a 5-qt. slow cooker, combine the first 10 ingredients.

Stir in the beans and peas.

Cover and cook on low for 5-7 hours or until onion and peppers are tender.

Discard bay leaves before serving. Enjoy!

Oven Baked Fajita

~Shared by Marilyn, OH

1 pound boneless, skinless chicken breasts, cut into strips
2 Tbsp vegetable oil
2 tsp. chili powder
1 1/2 tsp. cumin
1/2 tsp. garlic powder
1/2 tsp. dried oregano
1/4 tsp. seasoned salt
1 (15 oz) can diced tomatoes with green chilies (Rotel)
1 medium onion, sliced
1/2 red bell pepper, cut into strips
1/2 green bell pepper, cut into strips

Preheat oven to 400 degrees. Place chicken strips in a greased 13×9 baking dish.

In a small bowl combine oil, chili powder, cumin, garlic powder, dried oregano, and salt.

Drizzle the spice mixture over chicken and stir to coat.

Next add tomatoes, peppers, and onions and stir to combine.

Bake uncovered for 20-25 minutes or until chicken is cooked through and vegetables are tender.

Everyday Baked Chicken

~Shared by Marilyn, OH

4 boneless skinless chicken breasts
1 teaspoon kosher salt
1/2 teaspoon black pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon oregano
1/2 teaspoon paprika
Spray Oil

Preheat oven to 425. Mix all of your dry spices together.

Spray a baking pan with oil and place chicken breasts in pan.

Sprinkle spice mixture over chicken and rub into chicken with your hands.

Repeat on the other side.

Bake in oven for 10 minutes and flip and bake for 10 more. Enjoy!

Watermelon Lemonade

~Shared by Marilyn, OH

4 cups watermelon, chopped
1 cup sugar
1 1/2 cups fresh lemon juice
6 cups cold water

Place watermelon in a blender; process until smooth and set aside.

In a large pitcher, combine sugar and lemon juice; stir until sugar is dissolved.

Stir in water. Add watermelon; mix well.

Serve very cold; stir well before serving. Enjoy!

Ground Philly Cheesesteak Grilled Cheese

~Shared by Marilyn, OH

1 pound ground beef
1/2 teaspoon salt
1/2 teaspoon pepper
1 Tbsp Worcestershire sauce
2 Tbsp butter
1 onion, chopped
1/2 green bell pepper, chopped
salt and pepper to taste
8 slices American or Provolone Cheese
8 slices white bread
4 Tbsp butter

Start by browning beef in the skillet. Try to brown without breaking up the meat too much. Get a nice brown sear on the beef, then break apart as little as possible. You want the meat to resemble a pea in size [you want to avoid taco meat consistency]. Add the salt, pepper and Worcestershire sauce. Stir gently, then remove from pan. Add 2 tbsp. of butter in the pan and add chopped onions and green bell pepper, cooking until browned and caramelized. Add salt and pepper to taste. If you like mushrooms in your cheesesteaks, go ahead and add some here too. Once browned, add the meat back in and combine together. Spread the butter on one side of each of the 8 slices of bread. Butter side down on the cutting board. Add a slice of provolone to each of the slices. Top four slices with the meat mixture and close the sandwiches pressing down lightly. In a cast iron pan or griddle on medium high; add the sandwiches and cook for 3-5 minutes on each side.

Easy Pecan Pie Cobbler

~Shared by Marilyn, OH

6 Tbsp butter ~ no substitutions
1 cup pecans
1 1/2 cup self-rising flour
1 1/2 cup granulated sugar
2/3 cup whole milk, more if needed
1 teaspoon vanilla
1 1/2 cup packed light brown sugar
1 1/2 cup hot water

Preheat oven to 350 degrees. Add butter to a 9x13 inch cake pan or casserole dish and melt in oven. Once butter is melted, sprinkle pecans over butter. In a bowl, mix flour, sugar, milk and vanilla. Stir to combine, but don't over-mix. Pour batter over butter and pecans, do not mix. Sprinkle brown sugar evenly over batter, do not stir. Carefully pour hot water over the mixture; do not stir. Bake 30 to 35 minutes or until golden brown. Enjoy!

Comforting Crockpot Chicken and Noodles

~Shared by Marilyn, OH

2 can cream of chicken soup
2 can chicken broth (15 oz each)
1 stick butter
1 lb chicken breasts (fresh or frozen)
1 packages frozen egg noodles (24 oz)

In crockpot put chicken on bottom. Pour chicken broth and soup on top.

Top with the stick of butter. Set crockpot on low for 6-7 hours. Take the chicken out and shred. Put back in crockpot. Add frozen noodles and cook for 2 more hours stirring every 30 minutes until done.

Note: a bag of frozen peas can be added with noodles toward the end also!

Caramel Apple Cream Pie

~Shared by Marilyn, OH

1 1/2 cups milk
1 (5.1-oz) box vanilla instant pudding mix
Caramel Apple Flavor Bomb, recipe follows
1 (8-inch) graham cracker crust
1 1/2 cups heavy cream
2 teaspoons vanilla
1 Tbsp caramel sauce
1/4 cup candied nuts, chopped

In a large bowl, combine milk, pudding mix and 2/3 cup of the Caramel Apple Flavor Bomb.

Whisk until well blended and mixture starts to thicken.

Pour into the crust and let set, refrigerated, for 2 hours.

In a large chilled bowl, combine the heavy cream and vanilla. Whip with a hand mixer until stiff peaks form.

Add 1/4 cup of the Caramel Apple Flavor Bomb and whip until combined. Spread over the top of the pie.

Chill in the fridge until ready to serve.

Right before serving, top with a drizzle of caramel sauce and chopped candied nuts.

Caramel Apple Flavor Bomb:

1 (17-oz) jar apple butter
3/4 cup caramel sauce
1 Tbsp apple pie spice

In a medium bowl, combine apple butter, caramel sauce and apple pie spice and mix until well blended.

Transfer to a resealable container and store in the refrigerator for up to 2 weeks.

Mix into coffee, yogurt, oatmeal, milkshakes or whipped cream to taste.

Blueberry Cheesecake Phyllo Cups

~Shared by Marilyn, OH

1 cup fresh blueberries
1/4 cup granulated sugar
1/4 teaspoon ground cinnamon
1/2 cup mascarpone cheese
2 Tbsp powdered sugar, plus more for dusting
1/2 teaspoon grated lemon zest plus 2 Tbsp lemon juice, plus more zest, for garnish
1 (1.9 oz) package mini phyllo shells

Combine blueberries, granulated sugar and cinnamon in a small saucepan.

Cook over medium-high heat until the berries start to break down and liquid becomes syrupy, about 10 minutes.

Remove from the heat and let cool to room temperature, 25 to 30 minutes.

Whisk together the mascarpone, powdered sugar and lemon zest and juice in a medium bowl.

Spoon or pipe dollops of mascarpone mixture into the phyllo shells, leaving room for the blueberry compote, then top with the blueberry compote.

Freshly grate lemon zest on top to garnish and dust with powdered sugar just before serving. Enjoy!

Yield ~ 15 mini cheesecakes

Spinach Dip Stuffed Pretzels

~Shared by Marilyn, OH

6 ounces marinated artichoke hearts, drained
1 (10-oz) box frozen spinach, thawed
1 (8-oz) package cream cheese, room temperature
1 cup grated Parmesan
1/4 teaspoon garlic powder
Kosher salt and freshly ground pepper
2 (13.8-oz) tubes refrigerated pizza dough
6 sticks part-skim mozzarella string cheese
1 Tbsp baking soda
2 Tbsp unsalted butter, melted
Pretzel salt or other coarse salt, for topping

Preheat oven to 350 degrees F ~ Coat a baking sheet with nonstick cooking spray.

Combine spinach and artichoke hearts in a large clean kitchen towel and wring out any excess moisture. Transfer to a large bowl.

Add the cream cheese, Parmesan, garlic powder, a pinch of salt and a few grinds of pepper. Use a handheld mixer to beat until combined, about 2 minutes.

Unroll the sheets of pizza dough and stack them. Use a rolling pin to roll the dough out to a 36-inch-by-5-inch plank.

Spread the spinach dip in an even line down the center of the dough.

Tear each piece of string cheese lengthwise into 4 strips ; line up the strips along the top and bottom of the line of spinach dip, creating a border of cheese around the dip.

Fold the dough in half lengthwise. Pinch the edges together in the center to seal in the filling. Use your hands to roll and stretch the dough into a 5-foot rope.

Form the rope into a giant pretzel shape and place on the prepared baking sheet.

Bake until dough is almost completely cooked through and golden brown all over, about 30 minutes.

Dissolve the baking soda in 1/2 cup hot water. Brush pretzels all over with the soda water and continue baking until dark golden brown and crisp, about 10 minutes more.

Brush with melted butter and sprinkle with salt. Let cool 5 minutes, then serve warm. Enjoy!

Yield: 6 to 8 servings

Quick Apple-Brickle Dip

~Shared by Marilyn, OH

1 package (8 oz) cream cheese, softened
1/2 cup packed brown sugar
1/4 cup sugar
1 teaspoon vanilla extract
1 package almond brickle chips (7-1/2 oz) or English toffee bits (10 oz)
3 medium tart apples, cut into chunks (recommend Granny Smith)

In a bowl, beat cream cheese, sugars and vanilla ~ Fold in brickle chips. Serve with apples. Refrigerate any leftovers. Enjoy!

Favorite Butter Pecan Cake

~Shared by Marilyn, OH

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

Place pecans and 1/4 cup butter in a baking pan. Bake at 350° for 20-25 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. 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. Reserve remaining for frosting below. Pour into three greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

FROSTING:

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

2 teaspoons vanilla extract

Cream butter and confectioners' sugar in a large bowl. Add milk and vanilla; beat until smooth. Stir in remaining toasted pecans. Spread frosting between layers and over top and sides of cake. Yield: 12-16 servings

Grilled Peach Cobbler

~Shared by Marilyn, OH

Inspired by Long Horn Steakhouse's Summer Peak Season Menu

4 peaches, sliced
1 Tbsp olive oil
1 cup flour
1 cup sugar
1 cup milk
1/2 cup butter
1 pint vanilla ice cream
Raspberry syrup

Clean and oil your grill grates; heat to 550 degrees F. Cut peaches into slices, keeping skin intact. Toss peaches in olive oil and place on the grill. Grill peaches for approximately 5-8 minutes, or until slightly charred. Remove from grill and allow to cool. Once cool to the touch, peel skin off peaches, and set fruit aside. Combine flour, sugar, milk and melted butter in a large bowl. Mix well to combine. Pour mixture into an oven-safe pan or cast iron skillet. Add grilled peaches on top of mixture. Bake at 350 degrees F for 30-40 minutes, or until the crust is golden brown. Remove from oven and let cool 10 minutes. Use a large spoon to portion servings. Enjoy! SERVINGS: 6

PUBLISHER'S CHOICE

Pumpkin Sour Cream Coffee Cake

Prep Time: 15m
Bake/Cook Time: 40m - 45m
Yield: 1 9X13-inch coffee cake

Ingredients

Streusel Topping

2 cups all-purpose flour
1 1/3 cup Imperial Sugar Extra Fine Granulated Sugar
1 1/2 teaspoon cinnamon
1 1/2 sticks butter, melted

Pumpkin Coffee Cake

3 cups all-purpose flour*
1 tablespoon pumpkin pie spice
1 1/2 teaspoons baking soda
1 teaspoons baking powder
1/2 teaspoon salt
3/4 cup unsalted butter, softened
2 cups Imperial Sugar Extra Fine Granulated Sugar
3 large eggs
1 tablespoon vanilla extract
1 (15 oz) can pumpkin (not pumpkin pie filling)
1/3 cup sour cream
1 cup whole milk

Directions

Preheat oven to 350°F. Grease a 9X13-inch cake pan. Set aside.

Start by making streusel topping. In a medium sized bowl, whisk together flour, sugar, and cinnamon. Add melted butter and stir with a fork until crumbly. Set aside.

In a medium bowl, mix flour, pumpkin pie spice, baking soda, baking powder, and salt. Set aside.

In a large bowl/stand mixer, cream butter and sugar until light and fluffy. Beat in eggs until smooth, then stir in vanilla, pumpkin, and sour cream.

Beat in flour mixture alternately with milk, until batter is well combined.

Pour batter into prepared pan. Top batter with prepared streusel topping and spread into an even layer. Gently press into top of cake with your hands.

Bake for 40-45 minutes, or until a toothpick inserted into center of cake comes out clean. Serve warm or at room temperature.

*Spoon & Sweep method: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Source: Recipe developed for Imperial Sugar by Jessica Segarra @TheNoviceChef.

Grilled Chicken Sandwiches with Creamy Jalapeño Sauce and Potato Chips

CREAMY JALAPENO SAUCE

1 large jalapeño chile, roughly chopped
1 medium garlic clove
1/2 cup mayonnaise
2 teaspoons lime juice
1/2 cup loosely packed cilantro leaves
Kosher salt and black pepper

CILANTRO SLAW

1 1/2 cups finely shredded cabbage (use a handheld slicer such as a Benriner)
1 small shallot, thinly sliced
1/4 cup minced fresh cilantro leaves
1 tablespoon olive oil
2 teaspoons lime juice
Kosher salt and freshly ground black pepper

SANDWICHES

4 toasted soft potato or brioche buns, halved and toasted
4 slices ripe tomato
4 Grilled Chicken Cutlets
1 cup fried potato straws (aka potato sticks or picnic shoestring potatoes) or crushed potato chips

Step 1

Make sauce: Put jalapeño, garlic, mayonnaise, lime juice, and cilantro in a blender (add cilantro last). Or, put ingredients in a deep bowl or jar and use an immersion blender. Blend on high speed until completely smooth. Season to taste with salt and pepper.

Step 2

Make slaw: Combine cabbage, shallot, cilantro, olive oil, and lime juice in a medium bowl. Season to taste with salt and pepper and toss well.

Step 3

Spread 1 tbsp. sauce on each bun half. Layer bottom halves with slaw, followed by a tomato slice, a sprinkle of salt, a chicken cutlet, and a handful of potato straws. Drizzle with more sauce and add bun top. Serve immediately.

Source: Sunset Magazine

One-Pot Creamy Cajun Chicken Pasta

(When I make this, I use penne pasta; holds more sauce. ~Maggie)

Prep 30 min

Total 30 min

Ingredients 7

Servings 4

Ingredients

20 oz boneless skinless chicken breasts, cut into 1/2-inch pieces (about 4 breasts)
2 cloves garlic, finely chopped
1 tablespoon plus 1 teaspoon no-salt Cajun seasoning
1 medium red bell pepper, thinly sliced (about 1 cup)
3 cups Progresso™ chicken broth (from 32-oz carton)
8 oz uncooked fettuccine pasta, broken in half
1/2 cup heavy whipping cream

Steps

1 Spray 4- to 5-quart Dutch oven with cooking spray; heat over medium-high heat until hot. Add chicken, garlic and Cajun seasoning; cook 6 to 8 minutes, stirring frequently, until chicken is no longer pink. Add bell pepper; cook 2 to 3 minutes or until crisp-tender. Remove chicken mixture to serving platter. Cover to keep warm.

2 Add broth to Dutch oven; heat to boiling. Add pasta; cook 8 to 10 minutes over medium-high heat, stirring occasionally, until pasta is tender and most of the liquid is absorbed. Stir in chicken mixture and cream; cook 2 to 3 minutes or until thoroughly heated.

Source: Pillsbury

Weekend Brisket

Hands-on Time 25 Mins

Total Time 6 Hours 5 Mins
Yield Makes 6 to 8 servings

2 garlic cloves, minced
1 tablespoon kosher salt
1 tablespoon freshly ground black pepper
2 tablespoons light molasses, honey, or sorghum
2 tablespoons yellow mustard
1/4 teaspoon ground red pepper
1 (4- to 5-lb.) brisket flat, trimmed
1 yellow onion, halved and thinly sliced
1 tablespoon vegetable oil
6 garlic cloves, chopped
1 cup beef broth
Horseradish Cream

Step 1

Stir together first 6 ingredients in a small bowl to form a paste. Rub on brisket, and let stand at room temperature 1 hour.

Step 2

Preheat oven to 250°. Cook onion in hot oil in a large Dutch oven over medium-high heat, stirring occasionally, 5 minutes or until tender. Add 6 garlic cloves, and sauté 30 seconds. Remove from heat, and add beef broth, stirring to loosen browned bits from bottom of skillet. Place brisket in Dutch oven, fat side up. Spoon onion mixture over brisket.

Step 3

Bake, covered, at 250° for 4 to 5 hours or until fork-tender. Let stand 30 minutes. Thinly slice brisket across the grain. Serve with Horseradish Cream.

Source: by Southern Living, snagged from My Recipes
<https://www.myrecipes.com/recipe/weekend-brisket>

Easy Chicken with Basil Cream Sauce

Total Time: 30 mins
Serves 6 to 8

Ingredients:

12 oz Skinner® Bow Ties
1 Tbsp butter
1 lb boneless skinless chicken breast, cut into thin strips
1/2 tsp garlic salt
1 cup milk
1 pkg (8 oz.) cream cheese
1/2 tsp dried basil leaves
1/2 cup grated Parmesan cheese

Directions:

1. Prepare pasta according to package directions.
2. In large skillet over medium heat, melt butter. Sprinkle chicken with garlic salt; cook 2 minutes on each side or until no longer pink.
3. Add milk and heat just to boiling; stir in cream cheese and basil. Reduce heat, stirring constantly until cream cheese is completely melted and chicken is thoroughly cooked.
4. Remove from heat, stir in Parmesan cheese. Toss hot pasta and sauce; serve immediately.

Source: Skinner Pasta

Creamy Chicken & Chile Enchiladas

(I laugh at some recipes like this with regard to "servings". Who the heck considers a serving only ONE enchilada? Not in MY house! LOL. ~Maggie)

Prep 15 min
Total 30 min
Ingredients 6
Servings 10

Ingredients

1 lb uncooked chicken breast strips
1 package (8 oz) cream cheese, cut into cubes
1 can (4.5 oz) Old El Paso chopped green chiles
1 package (10.5 oz) Old El Paso flour tortillas for soft tacos & fajitas (6 inch)
2 cans (10 oz each) Old El Paso green chile enchilada sauce
3/4 cup shredded Cheddar cheese (3 oz) Steps

1 Heat oven to 400°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.

2 In 10-inch nonstick skillet, cook chicken over medium-high heat, stirring occasionally, until no longer pink in center. Stir in cream cheese and chiles; reduce heat to medium. Cook and stir until blended and cream cheese is melted.

3 Spoon chicken filling onto tortillas; roll up and place seam sides down in baking dish. Pour enchilada sauce over top; sprinkle with Cheddar cheese. Bake 15 to 20 minutes or until hot and cheese is melted.

Source: Old El Paso

Broccoli Swiss Quiche with Canadian Bacon

Vegetable oil spray

1 Tbsp extra virgin olive oil

1 small onion, chopped

1 cup Canadian bacon, chopped

1 10-oz package frozen broccoli florets, thawed and well drained on paper towels

Kosher salt and freshly ground pepper

2 cups Bisquick

3 cups milk

6 large eggs

1 tsp fresh parsley, chopped

1 tsp fresh thyme

1/2 tsp kosher salt

1/4 tsp cayenne

1-1/2 cups Swiss cheese, shredded

Preparation:

Preheat the oven to 400°F. Spray an 8" square baking dish with the vegetable oil spray.

Heat a sauté pan over medium heat and add the olive oil. When the oil is hot, add the onion. Sauté for 1 minute. Add the Canadian bacon and sauté for 1 minute more. Add the broccoli. Season with salt and pepper to taste. Pour the vegetable-bacon mixture into the prepared baking dish.

Whisk together the Bisquick, milk, eggs, parsley, thyme, salt, and cayenne in a large bowl with a spout until thoroughly blended. Pour the batter evenly over the vegetable-bacon mixture. Sprinkle the Swiss cheese evenly over the top.

Bake for 35-40 minutes, until puffy and golden brown. Remove from the oven to a wire rack and let cool for 5 minutes before slicing and serving.

Source: QVC

<http://www.qvc.com/BroccoliSwissQuicheWithCanadianBacon.content.html>

Bacon Cheese Potato Casserole

Serving Size : 4 Preparation Time :0:00

4 cups potatoes -- diced small (see Notes)

1/4 cup onions -- finely diced

2 tablespoons fresh chives -- snipped

2 cups sharp cheddar cheese -- shredded

3/4 cup mayonnaise

8 slices crisp cooked bacon -- diced

1/2 teaspoon salt -- optional

1/4 teaspoon pepper

1. Preheat oven to 325°F.

2. Mix all ingredients together in a large bowl, making sure the potatoes are well coated with the mayonnaise.

3. Place potato mixture in a 2-quart baking dish (you can also use a 9x9 or 11x7-inch pan)

4. You may sprinkle a bit of extra cheese on the top, but that is optional.

5. Bake for 90 minutes or until potatoes are done in the center of the casserole.

6. SLOW COOKER DIRECTIONS:

7. Mix all ingredients and place in a 4-6 quart slow cooker.

8. Cover and cook on LOW 6-8 hours, HIGH 4-6 hours.

9. Bear in mind the top will not brown in thee slow cooker.

Per Serving (excluding unknown items): 648 Calories; 54g Fat (72.3% calories from fat); 18g Protein; 29g Carbohydrate; 3g Dietary Fiber; 74mg Cholesterol; 862mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 5 1/2 Fat.

NOTES : You may substitute the fresh potatoes for an equal amount of frozen southern-style hash browns. If you don't defrost the frozen potatoes, extend the bake time 15-30 minutes.

You don't have to bother peeling the fresh potatoes. Just make sure to scrub them well before dicing.

Source: Bake at Midnite

<http://bakeatmidnite.com/bacon-cheese-potato-casserole>

Crusty Beef Casserole

Yield: 2 casseroles

1 onion -- chopped
1 1/2 pounds lean ground round
48 ounces spaghetti sauce with mushrooms
1 pound fine noodles
10 ounces nonfat or low-fat cheddar
seasoned salt

1. Brown meat and drain off any fat. Add onions and continue cooking until onions are transparent. Add sauce and heat through.
2. Arrange casserole: put a little sauce mixture on the bottom, top with 1/2 the noodles, half the sauce, half the cheese and sprinkle with seasoning salt. Finish with the rest.
3. Bake 1 hour at 325° F.

Per Serving (excluding unknown items): 420 Calories; trace Fat (3.4% calories from fat); 1g Protein; 9g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1 1/2 Vegetable.

NOTE: Can be doubled or halved. Freezes well.

Source: WW-100plus_club@yahoogroups.com

Brownie Nut Cake with Chocolate Cream Cheese Frosting

A classic recipe from the 1976 edition of "Betty Crocker's Cookbook," this one-bowl chocolate cake is sized right for small families.

Prep 30 min
Total 1 hr 30 min
Servings 9

Ingredients

Cake

1 1/4 cups cake flour
1 1/3 cups granulated sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup milk
3 tablespoons shortening
1 egg
1/2 teaspoon vanilla
3 oz unsweetened baking chocolate, melted, cooled
2/3 cup finely chopped nuts

Frosting

3 oz cream cheese, softened
1 tablespoon milk
1 teaspoon vanilla
Dash of salt
2 oz unsweetened baking chocolate, melted, cooled
2 1/2 cups powdered sugar

Steps

1. Heat oven to 350°F. Grease and flour 8- or 9-inch square pan. In large bowl, measure all Cake ingredients. Beat with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Pour into pan.
2. Bake 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely.
3. Meanwhile, in medium bowl, beat cream cheese, 1 tablespoon milk, 1 teaspoon vanilla and dash of salt; add 2 oz chocolate. Gradually add powdered sugar, beating until frosting is smooth and spreadable. If necessary, stir in additional milk, 1 teaspoon at a time.
4. Once cake is completely cool, frost and serve.

Source: Betty Crocker

Creamy Pumpkin Risotto

Prep Time 5 mins
Cook Time 25 mins
Total Time 30 mins

This Creamy Pumpkin Risotto recipe is made with arborio rice and finely diced onions simmered in white wine and chicken broth. Pumpkin puree and a touch of light cream added at the end of cooking make this a perfect Fall main course or appetizer.

Servings: 4
Calories: 423 kcal

Ingredients

2 tablespoons butter (unsalted)
2 tablespoons olive oil
1/2 cup finely chopped yellow onion
1 cup arborio rice (uncooked)
1/2 cup white wine (optional, but may need to replace with more chicken broth)
3 cups chicken broth (I used a roasted chicken broth)
1 cup pumpkin puree (not pumpkin pie filling)
1/2 cup Pecorino Romano cheese (or Parmigiano Reggiano)
1/4 cup light cream
salt and pepper, to taste

Instructions

Put butter and olive oil in a high rimmed pan or pot over medium heat. When the butter melts, add chopped onions to the melted butter and saute for about 3-4 minutes over medium heat.

Meanwhile, heat chicken broth in another medium pot. You want to have the broth hot, but not boiling or even simmering.

Add the arborio rice to the sauteed onions and stir continuously for 3 minutes.

Add white wine, and cook, stirring continuously, until the wine is fully absorbed into the rice. Substitute additional chicken broth if desired. Add white wine, and cook, stirring continuously, until the wine is fully absorbed into the rice. You can skip this part if you want to and use chicken broth only. Add the chicken broth, one soup ladle at a time. Let each ladle full of broth fully absorb into the rice before adding more. You will need to stir the rice often, almost continuously, at this point. You want the broth absorbing into the rice lightly simmering, not at a full boil, in order to give the rice time to fully cook, so adjust the heat as needed. When you are down to the last ladle or two of broth, taste the rice before you add more. The rice is done when it is al dente (fully cooked, but firm to the bite).

Stir in pumpkin puree, grated Romano cheese (or Parmigiano-Reggiano), and light cream. Cook for just a minute or two more, stirring continuously, until the cream is fully absorbed and the pumpkin clings to the rice. Serve this Creamy Pumpkin Risotto immediately. Leftovers can be covered and refrigerated, but the risotto may not be as creamy reheated.

Nutrition Facts Amount Per Serving Calories 423 Calories from Fat 171 % Daily Value* Total Fat 19g 29% Saturated Fat 8g 40% Cholesterol 36mg 12% Sodium 853mg 36% Potassium 366mg 10% Total Carbohydrates 48g 16% Dietary Fiber 3g 12% Sugars 3g Protein 9g 18% Vitamin A 196.7% Vitamin C 19.9% Calcium 17.2% Iron 19.4%
* Percent Daily Values are based on a 2000 calorie diet.

Source: Rants From My Crazy Kitchen
<https://rantsfrommycrazykitchen.com/2018/09/17/creamy-pumpkin-risotto-pumpkinweek/>