

PUBLISHER'S CORNER

Givers have to set limits because takers rarely do.
~Irma Kurtz

Good morning and welcome to the newest issue of A to Z Recipes Newsletter.

"It is beginning to look a lot like Christmas, every where you go ..." Who sang that song? The very first was Bing Crosby (1945), then Dean Martin (1964), and then the one whose voice I remember the most singing it, Johnny Mathis (1986). I'm not known for very festive holiday decor (or mood) this soon. Heck, if not for my husband, I'd still be thinking of ways to pretend we're not home on Halloween (true). Don already has the candies all portioned out in little gift bags for the little monsters, er, uh, kids to take home in their goodie bags. But I am retired! I am not working 16's to cover shifts at the PD (can we say overtime to pay bills and feed my kids?). I have the time now --- and a wonderful husband who makes every day a holiday for me. And --- ALL of my kids (and available grands!) will be here for a sit-down dinner and celebration in mid-December. I am truly excited about that. Don is busy trying to get stockings and hooks for the fireplace for them all. I've worked out a dinner menu. Yes, I have the holiday spirit.

In today's issue we share recipes from some a2z friends (and a few of my own). Many thanks to the following for their participation:

Elyse S., AZ
Jessica, Corfu, Greece
Marilyn, OH

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?

Every Single Grand Prize-Winning Bake-Off® Recipe Ever

Here they all are, nearly 70 years' worth of grand prize-winning recipes! The careful eye will notice that have actually been 54 winning recipes spanning a total of 48 contests, however. Here's a quick crash course in Bake-Off history to explain why:

1949 to 1976: Bake-Off is held annually (except for 1965, when the contest is moved from October to the following February), with two winners per contest from 1972 to 1978.

1978 to 2012: Bake-Off is held every other year.

2013 and beyond: There are back-to-back contests in 2013 and 2014, followed by a hiatus until entries for the 48th Bake-Off Contest open in the fall of 2017.

And that brings us to today! The entry period for the 49th Pillsbury Bake-Off Contest was August 7 to September 12, 2018, and we'll announce the winner in early 2019. Enter your original recipe—and share the real-life memories and traditions that inspired it—and you could see your name added to this list one day. Learn more at [BAKEOFF.COM!](http://BAKEOFF.COM)

<https://www.pillsbury.com/bake-off-contest>

Source: Pillsbury.com

<https://www.pillsbury.com/bake-off-contest/recipes/every-single-grand-prize-winning-bake-off-recipe-ever>

JUST MAKE ME LAUGH!

"The trouble with eating Italian food is that five or six days later, you're hungry again."

-- George Miller, Reader's Digest

Q: Did you hear the joke about the peanut butter?

A: I'm not telling you. You might spread it!

--Ducksters.com

"They say to never go to the grocery store when you're hungry, but I ran out of food a week ago and don't know what to do."

--Dan Mintz, Rebrn.com

Q: Why don't eggs tell jokes?

A: They'd crack each other up!

--Freshforkids.com.au

TODAY'S RECIPES

Sour Cream Sugar Cookies

~Shared by Elyse S., AZ

30 minutes active, 1 hour inactive to prepare

Serves: 24-36

Ingredients

3 cups all-purpose flour

1 cup butter, softened

1 cup sugar

1/2 cup sour cream

2 eggs

1 teaspoon vanilla extract

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/4 teaspoon nutmeg (optional)

Preparation

Preheat oven to 375°F and lightly grease or line a baking sheet with parchment paper. Set aside.

In a large bowl, beat butter and sugar together with an electric mixer until well combined. Mix in eggs and vanilla until thoroughly incorporated.

In a separate bowl, whisk together flour, baking powder, baking soda, salt, and nutmeg (if using). Add dry ingredients to the sugar/butter mixture, alternating with the sour cream, mixing well after each addition.

Flatten dough into a disc, cover in plastic wrap, and chill for about one hour. (You can skip this step if needed, but it helps make the cookies fluffier.)

Roll dough out on a lightly floured surface and cut into desired shapes. Place onto prepared baking sheet and cook until lightly golden, about 7 minutes for soft cookies, 10 minutes for crispier cookies.

Let cookies cool on a wire rack and decorate with your favorite frosting. Enjoy!

Adapted from My Homemade Heaven.

Source: 12 Tomatoes

<https://12tomatoes.com>

French-Canadian Meat Pie

~Shared by Jessica, Corfu, Greece

A French Canadian friend of mine made this for a small pot luck I went to last spring, and it was delicious! Now that it's almost time for a nice Fall supper, I getting ready to make it. These are regional to French-Canadians. I grew up on these for every Christmas we had to have these. There are tons of different recipes-here is mine.

Pie crusts for two pies

5-6 rustic potatoes-cooked and mashed-plain

I start boiling the potatoes while I am making the meat mixture. I don't want them cold.

2 lbs ground beef
1 lb ground pork
1 large onion diced
1-2 tablespoons Poultry seasoning (Bells)
1/2 teaspoon ground cloves
1 tablespoon butter
some milk
S & P

How to Make It:

Preheat oven to 375

Prepare and line the pie crusts on two pie plates

In large fry pan melt butter and add onion to cook until translucent. Add ground pork first and cook a couple of minutes then add hamburger and cook until meat is no longer pink. If there is a lot of fat drain some out but leave a little for flavor.

Add some of the mashed potatoes, just enough to bind the meat together, you might not use all of it.

Then, ground cloves, S & P, then poultry seasoning. This is to taste and you have to have enough to taste it in the pie-this seasoning is the secret. You might have to add extra.

Once you have it to where you like it – fill the pies and top with crust. Make slits for cooking and brush with a little milk to help crusts brown.

Bake for 1 hour until crust is nice and brown. Cut and serve while hot. Our favorite topping is ketchup!

The extra pie once it cools wrap in aluminum foil to freeze. I like to cut it into separate slices and freeze each slice to take out and use only as much as I need.

Source: Recipes Cool

<http://recipescool.com/french-meatpie/>

Christmas Cherry Shortbread Cookies

~Shared by Marilyn, OH

1 cup unsalted butter - room temperature
1/2 cup powdered sugar
1/2 Tbsp vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
3/4 cup maraschino cherries, dried and chopped*
2/3 cup chocolate chips

Mix flour and salt together; set aside. Cream 1 cup unsalted softened butter with 1/2 cup powdered sugar, mix in vanilla. Add flour and salt mixture and mix until it starts forming larger clumps. Mix in chocolate chips and maraschino cherries.

*Note: spread cherries on paper towel to drain well or use dried maraschino cherries. Form dough into a log and press it well or it will crumble when you slice (the log should be about 2 inches thick). Wrap it in plastic wrap and chill in the fridge for at least 1-2 hours, or overnight. Preheat oven to 325 F and line baking sheet with parchment paper. Cut the log into 1/4 or 1/3 inch thick slices (if the slices crumble, press it back together with your hands) and place them on a baking sheet with one inch of space between. Bake cookies 10-15 minutes (until they just start to turn lightly golden brown on top) Let them cool for 5 minutes on a baking sheet before transferring them to a rack to cool completely.

Enjoy!!!

Grandma's Chocolate Pie

~Shared by Marilyn, OH

1/2 cup cocoa
1/4 cup cornstarch
3 egg yolks
1 1/2 cups sugar
1/4 tsp. salt
2 cups whole milk or half and half
1 tsp. vanilla

Mix cocoa, cornstarch, beaten egg yolks; sugar and salt and vanilla, then add milk gradually, while stirring in a pot over med-high heat.

Cook until thick, beating it smooth.

Pour into a pre-baked pie shell. Put in the fridge to chill

This pie does not have meringue on it, but you could add if you want.

Triple Cranberry Sauce

~Shared by Marilyn, OH

1 package (12 oz) fresh or frozen cranberries
1 cup thawed cranberry juice concentrate
1/2 cup dried cranberries
1/3 cup sugar
3 Tbsp orange juice
3 Tbsp orange marmalade
2 teaspoons grated orange zest
1/4 teaspoon ground allspice

In a small saucepan, combine cranberries, cranberry juice concentrate, dried cranberries and sugar. Cook over medium heat until the berries pop, about 15 minutes. Remove from the heat; stir in the orange juice, marmalade, orange zest and allspice. Transfer to a small bowl; refrigerate until chilled. Enjoy!

13x9 Caramel Crème Brulee

~Shared by Marilyn, OH

4-1/2 cups heavy whipping cream
1-1/2 cups half-and-half cream
15 large egg yolks
1-1/3 cups sugar, divided
3 teaspoons caramel extract
1/4 teaspoon salt
1/3 cup packed brown sugar

Preheat oven to 325°. In a large saucepan, heat whipping cream and cream until bubbles form around sides of pan; remove from heat. In a bowl, whisk egg yolks, 1 cup sugar, extract and salt until blended but not foamy. Slowly stir in hot cream mixture. Place an ungreased broiler-safe 13x9-in. baking dish in a baking pan large enough to hold it without touching. Pour egg mixture into dish. Place pan on oven rack; add very hot water to pan to within 1 in. of top of dish. Bake until center is just set and top appears dull, 40-50 minutes. Immediately remove dish from water bath to a wire rack; cool 1 hour. Refrigerate until cold. Mix brown sugar and remaining granulated sugar. To caramelize topping with a kitchen torch, sprinkle custard evenly with sugar mixture. Hold torch flame about 2 in. above custard surface and rotate it slowly until sugar is evenly caramelized. Serve immediately or refrigerate up to 1 hour. To caramelize topping in a broiler; let stand at room temperature 30 minutes. Preheat broiler. Sprinkle custard evenly with sugar mixture. Broil 3-4 in. from heat until sugar is caramelized, 2-3 minutes. Serve immediately or refrigerate up to 1 hour.

Banana Coffee Cake

~Shared by Marilyn, OH

Streusel:
1/2 cup chopped pecans
1/3 cup firmly packed brown sugar
1 tsp. ground cinnamon
1 tsp. ground nutmeg

Cake:
1 package Duncan Hines Signature Banana Cake Mix
1 (3.4 oz) package vanilla instant pudding and pie filling
4 large eggs
1 cup ripe mashed bananas
1/2 cup vegetable oil
1/4 cup water confectioner's sugar

Preheat oven to 350°F. Grease and flour 10" bundt pan or tube pan; set aside. For streusel, combine pecans, brown sugar, cinnamon and nutmeg in small bowl. Stir until blended; set aside. For cake, combine cake mix, pudding mix, eggs, bananas, oil and water in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour half of batter into pan. Sprinkle streusel over batter. Spread remaining batter over streusel. Swirl with knife in figure-eight pattern. Bake at 350°F for 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto cooling rack. Cool completely. Dust with confectioners' sugar. Serve and Enjoy!

BEST Corn on the cob EVER....

~Shared by Marilyn, OH

Fill your pot with water;
Add 1 stick salted butter and
1 cup milk.
Place ears of corn into pot.
Turn heat to low ~ simmer 10 - 15 minutes.
It will be the BEST corn on the cob you have ever had!

Easy Veggie Tortellini Soup

~Shared by Marilyn, OH

8 cups vegetable broth
1 (6-oz) can tomato paste
1 (10-oz) package frozen mixed vegetables
1 (9-oz) package fresh cheese tortellini (or spinach)
1/2 cup heavy cream
Kosher salt and freshly ground black pepper
Dried parsley flakes, for garnish
Dried basil, for garnish

In a medium pot over medium heat, bring broth to a simmer.

Stir in tomato paste; then add frozen vegetables and return to a simmer.

Add tortellini and cook until just tender, 3 to 5 minutes.

Add heavy cream. Taste and adjust the seasoning with salt and pepper.

Garnish with dried parsley and basil and serve. Enjoy!

Cherry Pretzel Squares

~Shared by Marilyn, OH

3 cups pretzels, chopped
3/4 cup brown sugar
1/2 cup butter, melted
1 (8-oz) package cream cheese, softened
1 cup powdered sugar
1 (8-oz) container frozen whipped dessert topping, thawed
2 (21-oz) cans cherry pie filling

Preheat oven to 350°F. In a medium bowl, combine crushed pretzels, brown sugar and butter. Spread half of this pretzel mixture in bottom of 9x13-inch baking pan. Bake 10 minutes. Cool. While pretzel mixture is baking, combine cream cheese and powdered sugar in large mixing bowl. Fold in whipped topping. Spread half of this cream cheese mixture on top of the cooled baked pretzel crust. Spread both cans of cherry pie filling over the cream cheese layer, then spread remaining half of the cream cheese mixture over the pie filling. Sprinkle with the remaining pretzel mixture. Refrigerate at least 4 hours ~ Enjoy!

TIP: For additional flavor add 1 tsp. almond extract to pie filling or cream cheese mixture.

Amish Angel Cookies

~Shared by Marilyn, OH

1 /2 cup butter
1 /2 cup shortening
1 /2 cup brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla
2-1/2 cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 /2 teaspoon salt
1 /2 cup nuts OR chocolate chips

Mix everything together in order given. Roll into balls the size of walnuts. Dip half into cold water and then dip into sugar. Place onto a greased cookie sheet. Bake for about 12 minutes at 350 until edges just start to brown

No-bake Strawberry Jello Cake

~Shared by Marilyn, OH

1 store-bought angel food cake, cut into cubes
1 (6 oz.) package strawberry jello
2 cups boiling water
1 (8 oz.) container frozen whipped topping, thawed
1 (16 oz.) package frozen strawberries in juice, thawed

Take half of cubed angel food cake and place in an even layer in a 9x13-inch baking dish. In a large bowl, whisk boiling water into strawberry jello mix, stirring for 1-2 minutes, or until sugar dissolves, then stir in strawberries and juices. Working in spoonfuls, drop frozen whipped topping into strawberry jello mixture, stirring until it's incorporated. Pour or spoon 1/2 of jello mixture on top of angel food cake in 9x13-inch dish, then repeat with another layer of angel food cake and remaining jello mixture. Place baking dish in oven

and refrigerate for at least 2-3 hours, or until set. When ready to serve, slice or scoop onto serving plates or bowls and enjoy.

PUBLISHER'S CHOICE

Easy Beef Enchiladas

"These flavorful enchiladas make a simple, delicious and filling supper!"

Serving Size: 6

Preparation Time: 0:00

1 pound ground beef
1 (about 1 ounce) package taco seasoning mix -- or burrito seasoning mix
1 (about 16 ounces) can refried beans
1 (10 3/4 oz.) can cheddar cheese soup
1 medium onion -- chopped (about 1/2 cup)
1 cup cooked long-grain white rice
12 flour tortillas -- (10 inch) warmed
1 1/2 cups enchilada sauce
1/2 cup shredded Cheddar cheese

1. Heat the oven to 350°F. Cook the beef in a 10-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat. Stir the seasoning mix, beans, soup, onion and rice, if desired, in the skillet.
2. Divide the beef mixture among the tortillas. Roll up the tortillas and place seam-side down into a 3-quart shallow baking dish. Pour the enchilada sauce over the filled tortillas and sprinkle with shredded cheddar cheese.
3. Bake for 20 minutes or until the enchiladas are hot and bubbling.

Per Serving (excluding unknown items): 914 Calories; 40g Fat (40.1% calories from fat); 32g Protein; 103g Carbohydrate; 8g Dietary Fiber; 93mg Cholesterol; 1431mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 Lean Meat; 1 Vegetable; 6 1/2 Fat; 0 Other Carbohydrates.

Source: Campbell's Kitchen

Cracked Out Chicken & Rice

2 cups chicken -- chopped
1/4 cup bacon bits
1 cup cheddar cheese
1 (1 oz.) packet dry ranch seasoning mix
3/4 cup regular rice -- (not instant)
1 can cream of chicken soup
1 cup milk

1. Preheat oven to 375°F.
2. In a 9x9-inch pan, combine all ingredients. Cover dish with foil. Bake for 35-40 minutes, stirring midway through cooking time.

Per Serving (excluding unknown items): 1565 Calories; 112g Fat (64.9% calories from fat); 109g Protein; 29g Carbohydrate; 3g Dietary Fiber; 473mg Cholesterol; 2710mg Sodium. Exchanges: 1 Grain(Starch); 13 1/2 Lean Meat; 1 Non-Fat Milk; 14 Fat.

Source: www.plainchicken.com

Grandma's Heirloom Country Chicken Casserole

2 1/2 pounds potatoes -- cubed - not peeled, boiled and mashed
1 cup sour cream
1 cup cheddar cheese -- shredded
1 (2.8 oz.) can French-fried onions
2 teaspoons salt
1 teaspoon coarse ground pepper
1 1/2 to 2 pounds boneless, skinless chicken breasts -- poached and shredded
1 (26 oz.) can cream of mushroom soup
1 (16 oz.) bag frozen mixed vegetables -- thawed and drained
1 cup sour cream
2 teaspoons ground mustard
1 teaspoon garlic powder
1/2 teaspoon pepper
1 cup cheddar cheese -- shredded

1. Combine first 6 ingredients and spread into the bottom of a baking dish or comparable oval baking dish.
2. Preheat oven to 375°F.

3. Combine rest of the ingredients except 1 c. cheddar cheese, and spread over potato mixture. Sprinkle with additional cup of shredded cheddar cheese.

4. Bake in oven for 45 minutes until cheese is melted and bubbly. serve and enjoy.

Source: Ross Sveback

Barbecue Bacon Chicken Stuffed with Ranch Cream Cheese

Prep 25 min

Total 50 min

Servings 4

Ingredients

8 slices bacon

4 oz cream cheese, softened

1 tablespoon Hidden Valley The Original Ranch salad dressing and seasoning mix (from 1-oz package)

4 boneless skinless chicken breasts (about 1 1/2 lb)

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 cup Annie's Naturals organic sweet & spicy BBQ sauce

Steps

1 Heat oven to 400°F. Line 15x10x1-inch pan with foil; spray foil with cooking spray.

2 Microwave bacon between layers of microwavable paper towels on microwavable plate 3 to 4 minutes or just until edges begin to brown but are still soft and pliable. Cut each piece in half crosswise.

3 In small bowl, stir together cream cheese and dressing mix.

4 Cut pocket in each chicken breast by making a horizontal slit along thin long edge, being careful to not cut through to opposite side. Stuff each pocket with one-fourth of the cream cheese filling (about 2 tablespoons). Press edges of chicken together to seal. Season chicken breasts with salt and pepper.

5 Arrange bacon pieces diagonally over tops of chicken breasts, pressing bacon over sides. Brush each with 1 tablespoon barbecue sauce.

6 Bake 15 minutes. Brush with remaining 1/4 cup barbecue sauce, using about 1 tablespoon on each breast. Bake 10 to 15 minutes longer or until juice of chicken is clear when center of thickest part is cut (at least 165°F).

Expert Tips

It's important to make the pocket in the chicken breast big enough for the filling to expand a bit when it's in the oven. A small pocket will result in much of the filling oozing out of the chicken while it's baking. Cooking the bacon before it goes on top of the chicken breast helps to ensure it will be fully cooked when the chicken is done.

Nutrition Information Serving Size: 1 Serving

Calories 430 Calories from Fat 190 Total Fat 21g 32% Saturated Fat 9g 45% Trans Fat 0g Cholesterol 155mg 51% Sodium 1360mg 57% Potassium 460mg 13% Total Carbohydrate 14g 5% Dietary Fiber 1g 4% Sugars 10g Protein 46g

% Daily Value*:

Vitamin A 10% Vitamin C 0% Calcium 6% Iron 10%

Exchanges:

0 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 6 1/2 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat;

*Percent Daily Values are based on a 2,000 calorie diet.

Source: Betty Crocker Recipes

Chicken Carbonara Deluxe

Prep 10 min

Total 30 min

Servings 4

Ingredients

1 package (7 ounces) spaghetti

8 slices bacon, cut into 1/2-inch pieces

1 medium onion, chopped (1/2 cup)

1 garlic clove, finely chopped

2 cups cut-up cooked chicken

1/2 cup grated Parmesan cheese

1/2 cup whipping (heavy) cream

Steps

1 Cook and drain spaghetti as directed on package.

2 While spaghetti is cooking, cook bacon in 3-quart saucepan over low heat 8 to 10 minutes, stirring frequently, until crisp. Remove bacon from saucepan with slotted spoon; drain. Drain fat from saucepan, reserving 1 tablespoon in saucepan.

3 Cook onion and garlic in bacon fat over medium heat about 3 minutes, stirring frequently, until onion is tender. Stir in spaghetti, chicken, cheese and whipping cream. Cook, stirring occasionally, until heated through. Toss with bacon.

Expert Tips

Carbonara is an Italian dish of spaghetti with a sauce of cream, eggs, Parmesan cheese and bits of bacon.

For an authentic Italian preparation, use pancetta instead of bacon. Pancetta, a cured meat, is imported from Italy and is similar to bacon.

Nutrition Information Serving Size: 1 Serving

Calories 525 Calories from Fat 215 Total Fat 24 g Saturated Fat 11 g Cholesterol 110 mg Sodium 460 mg Potassium 350 mg Total Carbohydrate 44 g Dietary Fiber 2 g Protein 35 g

% Daily Value*: Vitamin A 8% Vitamin C 2% Calcium 18% Iron 18%

Exchanges: 3 Starch; 4 High-Fat Meat;

*Percent Daily Values are based on a 2,000 calorie diet.

Source: Betty Crocker

Easy Instant Pot Alfredo

Ingredients

3 cups chicken broth
3 cups heavy cream
2 tsp minced garlic
salt and pepper to taste
1 lb dry linguine noodles broken in half
1½ cups shredded parmesan cheese

Instructions

Add these ingredients in this order to the instant pot - broth, cream, garlic, salt, pepper. Don't stir it, but make sure all noodles are covered in the liquid.

Seal and set the Instant Pot to manual for 6 minutes, Once done, allow it to naturally release for 6 minutes then do a quick release.

Remove the lid and let sit for 2 minutes, then gradually stir in the parmesan cheese. Serves 6.

Source: Recipe adapted from Cooking with Karli

German Pancakes

Prep Time 5 mins
Cook Time 25 mins
Total Time 30 mins
Servings: 5
Calories: 300 kcal

The absolute best German Pancakes recipe! Only six simple ingredients and five minutes to prepare, this easy breakfast is a sure family favorite!

Ingredients

6 large eggs
1 cup milk
1 cup all-purpose flour
dash salt
1 teaspoon vanilla extract
5 Tablespoon butter

Instructions

Preheat oven to 425 degrees F.

As oven preheats, put the butter in an un-greased 9x13-in. baking dish and place in oven, just until melted.

Place the eggs, milk, flour, salt and vanilla in a blender; cover and process until smooth. Pour batter into baking dish, over melted butter.

Bake, for 22-27 minutes or until edges are golden brown and puffy.

To serve, sprinkle generously with powdered sugar and syrup.

Try serving these with easy homemade cinnamon syrup.

Source: Lauren Allen, Tastes Better From Scratch

Chicken, Bacon and Caramelized Onion Pasta Bake (Cooking for 2)

Prep 30 min
Total 50 min
Servings 2

Ingredients

3 tablespoons butter
1 small onion, thinly sliced
1 cup uncooked penne pasta
2 tablespoons Gold Medal all-purpose flour
1 1/2 cups whole milk
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Gruyère cheese (4 oz)
1/4 cup grated Parmesan cheese
1 cup shredded cooked chicken
3 slices cooked bacon, crumbled
2/3 cup Progresso plain panko crispy bread crumbs
1 tablespoon butter, melted

1 Heat oven to 425°F. In 7-inch cast-iron skillet, heat 1 tablespoon of the butter over medium heat. Add onion; cook 8 to 10 minutes, stirring occasionally, until onions are browned. Remove from heat.

2 Meanwhile, cook pasta as directed on package to al dente; drain.

3 In 2-quart saucepan, heat 2 tablespoons butter over medium heat. Add flour; cook and stir 1 minute. Beat in milk, salt and pepper with whisk; heat to boiling. Reduce heat to medium-low; cook and stir 1 to 2 minutes or until thickened. Remove from heat; beat in Gruyère and Parmesan cheeses. Add cooked pasta, chicken, bacon and browned onions; gently stir to combine. Transfer to same 7-inch cast-iron skillet.

4 In small bowl, mix bread crumbs and 1 tablespoon melted butter. Sprinkle over top of pasta mixture. Bake 14 to 17 minutes or until bubbly and golden brown.

Expert Tips

Swiss cheese can be substituted for Gruyère in this recipe.
The pasta mixture can also be baked in 8x4-inch loaf pan 18 to 22 minutes.

Source: Betty Crocker

Homemade Spaghetti with Meat Sauce

Yield: 24-26 Servings

TIP! Easily cut this BIG BATCH recipe in half or make the whole pot to stock your freezer!

Ingredients:

2 large onions, finely diced
1/4 cup olive oil
2 tablespoons minced garlic
1 12-oz can tomato paste
3 cups water
2 pounds lean ground beef
Salt and pepper to season beef
1 pound Italian sausage
1 pound pork breakfast sausage (I use Jimmy Dean)
2 28-oz cans crushed tomatoes
2 28-oz cans tomato sauce
3 tablespoons chopped fresh basil
2-3 tablespoons sugar*
2 teaspoons dried oregano
2 teaspoons dried Italian seasoning
1-2 bay leaves
1 teaspoon salt
1 teaspoon pepper
1 teaspoon garlic powder
1/2 teaspoon red pepper flakes (optional)

Instructions:

In a large pot or Dutch oven, cook onions in olive oil over medium heat for 15 minutes. Add garlic then continue cooking for 3 minutes. Add tomato paste then continue cooking for 3-5 minutes. Add water then stir to combine.

Meanwhile cook and crumble the ground beef, seasoning with salt and pepper; drain the meat then add to the sauce. Cook and crumble both types of sausage together, drain, then add to the sauce.

Add remaining ingredients (*start with two tablespoons of sugar then add more to taste if desired). Cook, uncovered, for 2-3 hours, stirring occasionally. Keep the heat around medium-low, or whatever temperature you need to maintain a slow simmer. Serve over pasta sauce, use in lasagna or freeze in airtight containers up to six months.

Notes:

Sometimes I make mini meatballs with the Italian sausage for a variety in texture in the sauce. If you buy the sausage in links, it's very easy to do. Just remove the casings, pinch off 1-inch pieces, then roll into little balls. They will keep their shape when cooking - just crumble the breakfast sausage before adding the meatballs. I always try to buy Italian brands of tomato paste, sauce and crushed tomatoes. The amount of sugar you need will depend on preference as well as the tomatoes you use (some brands use varieties of tomatoes which are naturally sweeter). Italian seasoning is a common spice blend typically made from marjoram, thyme, rosemary, savory, sage, oregano and basil. We cook this uncovered so the sauce can reduce and thicken. If the sauce gets too thick for your liking, just add a bit of water. Feel free to add chopped bell peppers or other veggies if you'd like - just cook them with the onions.

Source: Mandy Rivers, South Your Mouth

<https://www.southyourmouth.com/2018/09/homemade-spaghetti-with-meat-sauce.html#more>

Maple Pecan Crescent Twists

Prep 15 min

Total 35 min

Ingredients 9

Servings 8

Ingredients

Twists:

1/2 cup finely chopped pecans

3 tablespoons granulated sugar

1 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

2 cans (8 oz each) Pillsbury refrigerated crescent dinner rolls or 2 cans (8 oz each) Pillsbury™ refrigerated Crescent Dough Sheet

2 tablespoons butter or margarine, melted

Glaze:

1/2 cup powdered sugar

1/4 teaspoon maple flavor

2 to 3 teaspoons milk

Steps

1 Heat oven to 375°F. Spray 1 large or 2 small cookie sheets with cooking spray, or lightly grease with shortening. In small bowl, mix pecans, granulated sugar, cinnamon and nutmeg.

2 If using crescent rolls: Unroll both cans of dough; separate into 8 rectangles. Firmly press perforations to seal. If using dough sheets: Unroll both cans of dough; cut to form 8 rectangles.

3 Brush each rectangle with melted butter. Sprinkle 1 tablespoon pecan-sugar mixture evenly over each rectangle; press in lightly. Starting at longer side, roll up each rectangle; pinch edges to seal.

4 With sharp knife, cut one roll in half lengthwise, forming 2 strips. With cut side up, carefully overlap strips 2 times to form twist. Press ends together to seal. Place on cookie sheet. Repeat with remaining dough. Sprinkle with any remaining pecan-sugar mixture.

5 Bake 10 to 15 minutes or until golden brown.

6 In small bowl, mix glaze ingredients until smooth, adding enough milk for desired drizzling consistency. Drizzle over warm rolls. Serve warm.

Source: Pillsbury