

PUBLISHER'S CORNER

When you are happy you can forgive a great deal.
~Princess Diana

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

It's Wednesday, also known as "hump day". I am not bothered by humps or many obstacles these days as not much bothers me since retiring. Lord, if only I'd known how getting upset about things, and worrying about things, were such a waste of time, I would've retired sooner!! Of course, I couldn't afford to, and instead I'd be worried about MONEY and FOOD ON THE TABLE and A ROOF OVER OUR HEADS, etc. Actually, I believe I retired at the perfect time as I've paid my dues, served the public (45 years), and helped folks however I could for many years. I met my (future) husband at the right time, married him, and have lived so much happier since. And I'm back here with YOU. If that's not a wonderful thing and place for me, then I don't know what is!

Now... for the real "hump". I am fighting to get back on my feet (literally) after being sick for (too) many days. I have had this darned chest cold which has kept me flying low. Actually, I have spent as many hours in bed daily as out. But --- praise the Lord --- I can see the light of wellness within my grasp. My beloved guys have been wonderful and helped me recover sooner, I am sure! And I can stop laying in bed with my iPhone at the ready, living large on Facebook and texting. Goodbye FB friends! LOL. Not really.

In today's issue we share recipes and stuff from a couple of our friends:

Marilyn, OH
Jessica, Corfu, Greece

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?

Caramelizing Onions

This is a general rule for about one large onion:

Place a saute pan over a medium-high heat, and melt about two tablespoons of butter in it. Once the butter is melted, add the onion slices to the pan and stir every couple of minutes. Season the onions with salt and fresh-cracked black pepper, remembering to stir often. Continue to cook over the medium-high heat, stirring often for about 15 to 20 minutes, or until the onions are brown and appear sticky. If the onions seem to be burning, lower the heat slightly, and continue to stir them. Remember that the volume of the onions will reduce to less than half of their original volume.

JUST MAKE ME LAUGH!

Perspective . . .

~Shared by Marilyn, OH

A minister was attending a men's breakfast. He asked one of the older farmers in attendance to say the prayer that morning.

The farmer began, "Lord, I hate buttermilk."

The pastor opened one eye and wondered to himself where this was going.

Then the farmer said, "Lord, I hate lard."

Now the pastor was worried.

But the farmer prayed on, "And Lord, you know I don't care much for raw flour."

As the pastor was about to stop everything the farmer continued, "But Lord, when you mix 'em all together and bakes 'em up, I do love me those fresh biscuits.

So Lord, when things come up we don't like, when life gets hard, when we just don't understand what you are saying to us, we just need to relax and wait 'til You are done fixin' and probably it will be something even better than biscuits."

TODAY'S RECIPES

Chilli Con Carne

~Shared by Jessica, Corfu, Greece

Love this... it's so easy and quick... I'm guessing it's pretty much the same with any "chili con carne seasoning mix" packet. A classic Mexican dish, warming and rich in flavour with hot chillies. This Chilli recipe is the perfect winter warmer.

1 tbsp Oil
500 g (1 lb) Lean minced beef
1 Large onion, finely chopped
1 sachet Santa Maria Chilli Con Carne Seasoning Mix
1 can Chopped tomatoes
200 ml (a little less than a cup) Water
Can drained kidney beans

1 Fry the minced beef and onions in a pan until brown.

2 Sprinkle the Chilli Con Carne Seasoning Mix and stir well.

3 Add the chopped tomatoes and water, and bring to the boil.

4 Cover and simmer for 25 mins, or until the meat is cooked and liquid evaporated.

5 Add drained kidney beans and simmer for a further 5 mins.

6 Serve with warmed Corn and Wheat Tortillas, or Rice. To really spice it up, top with Red Jalapeños, or cool down with Soured Cream Topping and a fresh salad.

Other Recipe Ideas -

To mix it up a bit, load a fluffy jacket potato (baked potato) with a generous serving of Chilli - why not add a sprinkling of cheese too.

How about adding Chilli to your Nachos? Messy, but so much fun to eat.

Cook your Chilli in a slow cooker - walking in after a long day at work to this smell - nothing beats it.

Tip Alert! Make large portions, and freeze what you don't eat. Perfect for when you need a quick meal another night.

<https://www.santamariaworld.com/uk/recipes/chilli-con-carne/#view=description&selection=c4>

Easy Puff Pastry Cherry Strudels

~Shared by Marilyn, OH

1 can (14-1/2 oz) pitted tart cherries
1 cup sugar
1/2 cup dried cranberries or raisins
1 Tbsp. butter
3 Tbsp. cornstarch
1 1/2 cups chopped walnuts or almonds*
1 package (17.3 oz) frozen puff pastry, thawed
1 large egg, lightly beaten

Drain cherries, reserving 1/3 cup juice. In a large saucepan, combine the cherries, sugar, cranberries and butter. Cook and stir over medium heat until heated through. Combine cornstarch and reserved juice and add to the pan. Bring to a boil. Cook and stir 1-2 minutes longer or until thickened. Remove from the heat; stir in walnuts. Unfold one pastry sheet and cut in half. Mound half of the cherry mixture on one pastry half to within 1/2 in. of edges. Top with remaining pastry half; pinch edges to seal. Repeat with remaining pastry and filling. Place on a greased foil-lined baking sheet. With a sharp knife, cut diagonal slits into tops of strudels; brush with egg. Bake at 400° for 20-25 minutes or until golden brown. Enjoy! Yield: 2 strudels (5 slices each).

*PS: I use a little (capful) of almond extract when using the almond nuts too.

Do Nothing Tornado Cake

~Shared by Marilyn, OH

2 cups all-purpose flour
1 teaspoons baking soda
2 cups granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 (20 oz) can crushed pineapple, undrained

Topping-

1/2 cup salted butter
1/2 teaspoon vanilla extract
2/3 cup evaporated milk
1 cup granulated sugar
1 cup chopped pecans
1 cup sweetened coconut flakes

Preheat your oven to 350 degrees and grease a 9x13" baking pan with butter; set aside. In a large mixing bowl, mix together flour, sugar, baking soda, eggs, vanilla, and crushed pineapple. Pour into your baking pan and bake for 40-45 minutes or until golden brown. Poke several holes in the cake with the handle of a wooden spoon. In a medium sized sauce pan, heat butter, sugar, evaporated milk, and vanilla until it reaches a boil. Mix in your pecans and coconut and continue cooking for about 5 minutes on medium heat, stirring constantly. Pour topping evenly over your cake, slice, and enjoy! DELICIOUS!!!!

Unstuffed Cabbage Rolls

~Shared by Marilyn, OH

1 1/2 to 2 pounds lean ground beef or turkey
1 Tbsp oil
1 large onion, chopped
1 clove garlic, minced
1/2 - 1 cup uncooked rice
1 small cabbage, chopped
2 cans (14.5 oz each) diced tomatoes
1 can (8 oz) tomato sauce
1/2 cup water
1 teaspoon ground black pepper
1 teaspoon sea salt

Heat olive oil in a big skillet (use medium heat). Saute onions until tender, then add ground beef (or turkey) until meat is browned. Add garlic and rice, cook an additional minute before adding remaining ingredients. Cover, reduce heat and simmer about 25 minutes (or until cabbage is quite fork tender).

Yield: Serves 6 to 8

Healthy Unstuffed Cabbage Rolls

~Shared by Marilyn, OH

2 pounds ground beef or turkey
1 large yellow onion, chopped
1 small head cabbage, chopped
2 (14.5 oz) cans diced fire roasted tomatoes*
1 (6 oz) can tomato paste
6 oz water
2 cloves garlic, minced
2 teaspoons salt
1 teaspoon ground black pepper

Optional for extra spice:

1 teaspoon crushed red pepper
1 teaspoon cumin
A few leaves of chopped fresh basil

Heat a Dutch oven or extra large skillet over medium-high heat. Drizzle a teaspoon of olive oil and cook the onions until translucent. Cook beef or turkey meat and onion in the hot Dutch oven until browned. Drain and discard grease. Add chopped cabbage, tomatoes, tomato paste, water, garlic, salt, pepper, crushed red pepper, cumin and fresh basil.

*Note: I found by using fire roasted tomatoes it made a huge difference in taste.

Bring the ingredients to a boil. Cover Dutch oven, reduce heat, and simmer until cabbage is tender. This will take about 30 minutes.

(Note: It may seem like you don't have enough water at first but when the cabbage cooks down it will be perfect).

Great served over noodles or plain! Enjoy!

Christmas Tortellini-Spinach Soup

~Shared by Marilyn, OH

2 cans (14-1/2 oz each) vegetable broth
1 package (9 oz) refrigerated cheese tortellini (or tortellini of your choice)
1 can (15 oz) cannellini beans, rinsed and drained
1 can (14-1/2 oz) Italian diced tomatoes, undrained
1/4 teaspoon salt
1/8 teaspoon pepper
3 cups fresh baby spinach
3 Tbsp minced fresh basil
1/4 cup shredded Asiago cheese

In a large saucepan, bring broth to a boil. Add tortellini; reduce heat ~ Simmer, uncovered, for 5 minutes. Stir in the beans, tomatoes, salt and pepper; return to a simmer. Cook 4-5 minutes longer or until tortellini are tender. Stir in spinach and basil; cook until spinach is wilted. Top servings with cheese. Serve and Enjoy!

Lemon-Sour Cream Pie

~Shared by Marilyn, OH

1 (9-inch) homemade pie crust, baked and cooled
1 cup granulated sugar
3 Tbsp + 1 1/2 teaspoons cornstarch
1 cup milk
1/2 cup fresh lemon juice (about 2-3 lemons)
3 large egg yolks, lightly beaten
1/4 cup butter, softened
Zest of one lemon, about 1/2 Tbsp
1 cup sour cream

Crack eggs in a small bowl, beat slightly with a fork and set aside. In a large saucepan combine sugar and cornstarch. Whisk in milk and fresh lemon juice and stir to combine. Cook over medium heat, stirring constantly, until mixture is thick and bubbling. Reduce heat to low and cook for two more minutes. Add a spoonful of the hot mixture into the egg yolks and stir well. Repeat this process with two or three more spoonfuls of the hot mixture added to the egg yolks. (The goal is to temper the egg yolks so they don't cook when added to the hot saucepan.) Pour egg mixture into the saucepan and stir well. Bring mixture to a gentle boil and cook for two more minutes. Remove from heat. Add softened butter and lemon zest and stir until butter melts completely. Allow mixture to cool and then stir in sour cream. Add filling to your pie shell.

For whipped cream topping:

1 cup heavy whipping cream
2 Tbsp granulated sugar

In a mixing bowl, beat heavy whipping cream with an electric mixer. While beating, add sugar. Continue beating until stiff peaks form. Spread whipped cream over pie filling. Refrigerate for at least 2-3 hours before serving. Enjoy the best lemon sour cream pie ever!

Philly Cheese Steak Sliders

~Shared by Marilyn, OH

1 package King's Hawaiian Rolls
1 box Thinly Sliced Steak (found in frozen food section)
1 green pepper, diced
1 onion, diced ~ divided
6 slices Provolone cheese
2-3 Tbsp mayonnaise
3 Tbsp butter, melted
Salt & Pepper to taste

Preheat oven to 350°F. Separate tops and bottoms of rolls and place the bottoms in an 11" x 7" casserole dish. Cook meat in a skillet, adding salt and pepper to taste. Place the steak aside. Saute pepper and most onions until they are tender. Set aside some finely chopped for later. Prep bread by spreading a thin layer of mayo on tops and bottoms of the rolls. When meat, onions and peppers have finished cooking spread steak, then peppers and onions evenly over the bottom pieces of bread in the casserole dish. Place a layer of provolone cheese over the cooked peppers and onions. Place the top pieces of bread on top of the cheese and then brush tops of the bread with a mix of melted butter and finally diced onions. Cover with foil and bake for 10 minutes, then remove foil and continue baking for another 10 minutes (or until cheese is melted). Cut ~ serve and enjoy!

Basil Pesto

~Shared by Marilyn, OH

Pesto makes perfect sandwich spreads, dips and more.

2 cups basil
1/2 cup parsley
1 cup parmesan cheese
1/2 cup pine nuts
3 garlic cloves, peeled
1/2 tsp. salt
1/4 tsp. pepper
1/3 - 1/2 cup olive oil

Add all ingredients except olive oil to food processor. Chop until it's about the consistency of a paste. While food processor is going, stream in olive oil. Add enough olive oil to get the consistency that you like. I prefer it more runny for fresh eating and a little thicker for freezing. Yield ~ 2 cups

Tip: Having a little pesto in the freezer, adds a little summer hope to those long winter days. I love using it in spreads, sandwiches, pastas and more.

Chocolate Zucchini Bread

~Shared by Marilyn, OH

1 cup flour
1 tsp. cinnamon
1/4 tsp. salt
3/4 tsp. baking soda
3 Tbsp unsweetened cocoa powder
1/3 cup canola oil
1/2 cup white sugar
1/4 cup brown sugar
2 eggs
1 tsp. vanilla
1/4 cup sour cream
1 1/2 cups grated zucchini
1/2 cup mini chocolate chips
zest from one orange (optional)

Topping:

2 Tbsp brown sugar
2 Tbsp white sugar
1/2 tsp. cinnamon

Preheat oven to 350 degrees. Butter and flour a large 9" bread pan and set aside. Mix topping ingredients and set aside. Whisk together flour, cinnamon, baking soda, salt, cocoa powder in a small bowl until combined. Set aside. In a stand mixer or using a hand mixer, beat together sugars, oil, and eggs for about 1-2 minutes until slightly fluffy. Add vanilla and sour cream. ~ Fold in the grated zucchini (and zest if using). Add remaining dry flour ingredients. Stir to combine and lastly fold in the chocolate chips. Pour into prepared 9" bread pan. Sprinkle the topping on the top. Bake for 50-60 minutes. I set a timer for 45 minutes and mine was done at that time. Oven temperatures vary, so just make sure a toothpick entered in the center comes clean. Let cool for about 5-10 minutes and remove from pan. Delicious served a little warm, even with a little butter on top. Enjoy!

No-bake Eggnog Cream Pie

~Shared by Marilyn, OH

1 (9-inch) graham cracker pie crust (prepared, or homemade)
1 (3.4-3.9 oz) box INSTANT French Vanilla pudding mix (or regular vanilla if you cannot find French Vanilla)
2 cups eggnog
1/2 tsp rum extract
1/4 tsp ground nutmeg
1 (8 oz) tub Cool Whip, thawed*
Additional whipped cream for garnish, optional

In a large bowl, whisk together instant dry pudding mix, eggnog, rum extract, and nutmeg until thick, about 2 minutes. Fold in the Cool Whip or fresh whipped cream until fluffy and light. Spoon into the graham cracker pie crust and smooth out the top. Refrigerate the pie for at LEAST 4 hours, or overnight, to set. Just before serving, garnish with more whipped cream or Cool Whip and a sprinkling of nutmeg, if desired.

*Note: you may use 2 cups freshly whipped cream, if desired, in place of Cool Whip.

PUBLISHER'S CHOICE

Easy Beef Enchiladas

(These flavorful enchiladas are what I call "wet burritos" and something my son enjoys. He prefers rice inside of his, which this offers. Regardless, they're easy and tasty. ~Maggie)

Serving Size: 6 (2 per)

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. Follow the link for recipe.

Source: Lauren Allen, Tastes Better From Scratch
<https://tastesbetterfromscratch.com/german-pancakes-2/>

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