

## **PUBLISHER'S CORNER**

**"Throw kindness around like confetti."**

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. What a difference a day makes. I wonder who said that? Oh! The song by Dinah Washington which came out when I was 7 years old (1959). But a difference one day did make after yesterday's mid-term election in the States. Now all the politicians have retreated to their corners and will once again come out swinging. No, I'm not going to get off into politics, only to say that the more things change, the more they stay the same. *That* familiar proverb of French Origin is credited to the novelist Jean-Baptiste Alphonse Karr (1808-90). It is as true today as then, if not more so.

Just a reminder: we are gathering **holiday cookie recipes** for a special theme edition which will be posted next Wednesday, November 14th. Please share a favorite recipe - or even one you'd like to prepare and share. If this works out well we will have a theme recipe issue more routinely. I thank you in advance!

In today's issue we are grateful to share recipes from the following:

**Elyse S., NV**  
**Rachael M., Heber Springs, AK**  
**Jessica, Corfu, Greece**  
**Marilyn M., 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?**

2-ingredient Ice Cream Bread

~Shared by Marilyn, OH

1 cup ice cream, softened\*  
3/4 cup self-rising flour

Measure 1 cup ice cream and mix in 3/4 cup self-rising flour; mix well.

Pour everything into a loaf pan and bake at 350° for 20-25 minutes.

The result: a super-moist, coffee-cake-like loaf.

\*Tip: allow ice cream to soften on its own. You need ice cream that is not sugar free or low fat, just regular full fat ice cream.

(I used a store-brand butter pecan ~ and baked up another batch, but this time in a tart pan. It delivered the same great taste, but it took only 20 minutes to bake because it was thinner. A pie-shaped wedge formed the perfect base for a scoop of the same butter pecan that I'd used in the bread, plus a drizzle of dark chocolate fudge sauce. Yum!)

## **JUST MAKE ME LAUGH!**

Man is incomplete until he is married. Then he is finished.

A little boy asked his father, "Daddy, how much does it cost to get married?"

And the father replied, "Don't know son, I'm still paying."

Young Son: "Is it true, Dad, I heard that in some parts of Africa, a man doesn't know his wife until he marries her?"

Dad: "That happens in every country, son."

## TODAY'S RECIPES

### Celtic Apple Crumble With Irish Whiskey Cream Sauce

~Shared by Elyse S., NV

*(Elyse shared this on Facebook. ~Maggie)*

#### INGREDIENTS:

##### Filling

1/3 cup water  
2 tablespoons Irish whiskey  
1/2 cup golden raisins  
1 teaspoon vanilla extract  
4-5 large Granny Smith apples, peeled, cored, and sliced  
1/3 cup granulated sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger

##### Crumble

1 cup all-purpose flour  
1/2 cup (packed) light brown sugar  
6 tablespoons Kerrygold Irish Salted Butter  
1 cup quick-cooking (not instant) Irish oatmeal, such as Flahavan's or McCann's brand

##### Irish Whiskey Cream Sauce

1 cup heavy (whipping) cream  
2 tablespoons honey  
2 tablespoons Irish whiskey

#### DIRECTIONS:

##### Filling

To make the filling, in a small saucepan over medium heat, bring the water and whiskey to a boil. Stir in the raisins and vanilla. Remove from the heat, cover, and let stand for 1 hour, or until the raisins have absorbed most of the liquid.

Preheat the oven to 375°F. Butter an 8- or 9-inch square glass baking dish. In a large bowl, toss the apples with the sugar, cinnamon and ginger. Stir in the raisins and cooking liquid and arrange in the prepared pan.

##### Crumble

To make the crumble, combine the flour, brown sugar and butter in a food processor. Pulse 4-5 times to form coarse crumbs. Stir in the oats. Sprinkle the mixture over the fruit and bake for about 40 minutes, or until the topping is golden and the apples are tender. Serve warm or at room temperature.

##### Irish Whiskey Cream Sauce

In a deep bowl, beat the cream with an electric mixer on high until soft peaks form. Dissolve the honey in the whiskey. Fold the honey mixture into the whipped cream and spoon over the crumble.

Source: Margaret Johnson, adapted from her Puddings, Tarts, Crumbles, and Fools cookbook.

### Banana Cake

~Shared by Rachael M., Heber Springs, AK

This is an old, old recipe but very moist and keeps well. May be frozen with good results.

1/2 cup butter  
1 1/2 cups sugar

2 large eggs  
2 cups flour  
1 tsp. baking powder  
3 ripe bananas- mashed  
1/2 cups buttermilk  
1 tsp. soda

Beat (DO NOT CREAM) together the eggs, butter and sugar. Add bananas and stir well.

Add flour, baking powder and soda. Beat well. Prepare 3 round pans or 9 x 13 pan with cooking oil spray.

Bake at 350 degrees for 20 to 25 minutes.

#### Banana Cake Icing

1 1-pound box of powdered sugar  
2 Tbs. softened butter  
1 tsp. vanilla

Enough strong black coffee to above mixture to achieve right consistency.

Beat on high until fluffy.

#### Sweet & Sour Greek Beef Stew with Olives, Raisins & Honey

~Shared by Jessica S., Corfu, Greece

3 pounds stewing beef, cut into serving size pieces  
1 cup dry red wine  
2/3 cup balsamic  
1/3 cup extra virgin Greek olive oil  
2 large onions, finely chopped  
3 garlic cloves, finely chopped  
2 cups chopped canned plum tomatoes  
2 teaspoons Greek honey  
1/2 cup Greek raisins  
1 lemon, peeled, seeded and cut into thick rounds  
2 fresh rosemary sprigs  
2 bay leaves  
Salt, pepper to taste  
15 Kalamata olives  
4 tablespoons toasted pine nuts  
1 cup fresh chopped flat-leaf parsley

1. Heat the olive oil in a large, wide pot or Dutch oven over medium-high heat and sear the meat, turning on all sides until browned. Remove with a slotted spoon and set aside.

2. Add the onions to the pot, reduce heat to medium and cook, stirring occasionally, until lightly browned. Stir in the garlic.

3. Place the meat back in the pot over medium heat. Season lightly with salt and pepper. Add the wine and balsamic. Bring to a simmer and cook for a few minutes to burn off the alcohol. Add the tomatoes, honey, bay leaves, rosemary, raisins, and lemon slices. Add enough water, if needed, to just cover the meat.

4. Cover and simmer for 1 1/2 to 2 hours, or until the meat is tender. Fifteen minutes before removing from heat, add the olives and pine nuts. Taste and adjust for salt and pepper. Stir in the parsley and serve.

Source: Diane Kochilas

<https://www.dianekochilas.com/sweet-sour-greek-beef-stew-with-olives-lemon-honey-and-raisins/>

#### Island Pecan Pie

~Shared by Marilyn M., OH

2 cups sugar  
1 Tbsp corn meal  
1 Tbsp flour  
5 eggs pinch of salt  
1 cup pecans, coarsely chopped  
1 cup crushed pineapple, thoroughly drained  
1 cup flaked coconut  
1/2 cup (1 stick) butter, melted  
1 unbaked pie crust

Beat sugar, corn meal, flour, eggs and salt together.

Gently stir in pecans, pineapple and coconut (don't beat it).

Stir in the melted butter and mix well.

Pour mixture into an unbaked pie shell.

Bake at 300 degrees for approximately 50 to 60 minutes.

Remove pie from oven.

Cover crust edge with some aluminum foil to keep it from burning.

Cook 15 to 30 more minutes, or until the pie is set.

Allow pie to cool and then refrigerate until ready to serve.

#### Homemade Almond Whipped Cream

2 cups heavy cream  
3 Tbsp sugar  
1 tsp almond extract

With a mixer, whip heavy cream until soft peaks form.

Add sugar and almond extract.

Continue to whip until stiff peaks form or until it reaches your desired consistency.

Top with toasted coconut.

#### Cheesy Roasted Cauliflower

~Shared by Marilyn M., OH

1 head cauliflower, cut into florets  
1 Tbsp extra virgin olive oil  
1 cup shredded cheddar cheese  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon red pepper flakes (optional)

Preheat oven to 400°F. Arrange cauliflower florets in casserole dish. Drizzle with olive oil and season with salt and pepper. Sprinkle with optional red pepper flakes. Bake 15 minutes or until cauliflower is soft, stirring halfway through. Remove from oven and sprinkle with cheddar cheese. Bake 5 minutes or until cheese is melted and slightly golden. Serve and Enjoy!

#### Buttermilk Sweet Potato Pie

~Shared by Marilyn M., OH

1 cup sweet potato, baked\* and pureed  
Zest of 1 orange  
1 1/2 cups sugar  
2 eggs  
1 cup buttermilk  
3 Tbsp finely ground cornmeal  
1 Tbsp vanilla extract  
1/4 cup butter  
1/4 teaspoon freshly grated nutmeg  
1/4 teaspoon cinnamon  
1/4 teaspoon ground ginger  
1 unbaked pie shell (I used a shortening based pie crust)

Preheat oven to 350 F ~ Prepare a 9-inch pie plate with pie dough.

In a large bowl, combine remaining ingredients and whisk until smooth.

Pour filling into unbaked pie shell.

Bake for 80-90 minutes or until set\*\*. You'll know it's done when there only the tiniest wobble in the middle.

Chill pie until ready to serve.

\*Note: Make sure to bake your sweet potato until its very soft....it will make a smoother pie!

\*\*IF baked too long, the custard will crack when cooling.

#### 30-minute Orzo with Peppers & Spinach

~Shared by Marilyn M., OH

1 cup uncooked orzo pasta (about 8 oz)

1 Tbsp olive oil  
1 medium sweet orange pepper, chopped  
1 medium sweet red pepper, chopped  
1 medium sweet yellow pepper, chopped  
1 cup sliced fresh mushrooms  
3 garlic cloves, minced  
1/2 teaspoon Italian seasoning  
1/4 teaspoon salt  
1/4 teaspoon pepper  
2 cups fresh baby spinach  
1/2 cup grated Parmesan cheese

Cook orzo according to package directions; drain.

Meanwhile, in large skillet, heat oil over medium-high heat; saute peppers and mushrooms until tender.

Add garlic and seasonings; cook and stir 1 minute.

Stir in spinach until wilted. Stir in orzo and cheese; heat through.

Serve and Enjoy!

#### Toasted Pecan Chicken

~Shared by Marilyn M., OH

4 boneless, skinless chicken breasts, pounded to even thinness  
1 1/2 cups heavy whipping cream  
3/4 cup toasted pecans, roughly chopped  
3 Tbsp unsalted butter or extra-virgin olive oil  
2 Tbsp orange marmalade  
1 Tbsp Dijon mustard  
1 teaspoon Italian seasoning  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
Kosher salt and freshly ground pepper, to taste

Season chicken generously with salt and pepper and set aside.

Heat butter or olive oil in a large pan or skillet over medium-high heat and cook chicken until browned on both sides.

Remove to a plate and set aside.

Lower heat to medium, then pour in heavy whipping cream with remaining ingredients ~ Mix in toasted pecans.

Cook, stirring frequently, for 4-5 minutes, then return chicken to pan; cook for another 6-8 minutes, or until chicken is fully cooked through.

Remove from heat and serve hot with rice or spinach. Enjoy!

IF tired of chicken this sauce is excellent with pork, potatoes or anything that you can think of.... It's that good!

#### Mom's Deluxe German Potato Salad

~Shared by Marilyn M., OH

1/2 pound sliced bacon, diced  
1 cup thinly sliced celery  
1 cup chopped onion  
1 cup sugar  
2 Tbsp all-purpose flour  
1 teaspoon salt  
3/4 teaspoon ground mustard  
1 cup cider vinegar  
1/2 cup water  
5 pounds unpeeled small red potatoes, cooked and sliced  
2 medium carrots, shredded  
2 Tbsp minced fresh parsley  
Additional salt, optional

In a large skillet, cook the bacon over medium heat until it is crisp. Remove bacon to paper towels.

Drain skillet, reserving 1/4 cup drippings. Saute celery and onion in drippings until tender.

In a large bowl, combine sugar, flour, salt, mustard, vinegar and water until smooth; add to skillet.

Bring to a boil. Cook and stir for 1-2 minutes until thickened.

In a large serving bowl, combine potatoes, carrots and parsley.

Drizzle with sauce and stir gently to coat. Season with additional salt, if desired.

Crumble bacon; sprinkle on salad. Serve warm. Refrigerate leftovers. Enjoy!

#### Pineapple-Cream Cheese Snowball Treats

~Shared by Marilyn M., OH

1 package (8 oz) cream cheese, softened...  
1 can (8 oz) crushed pineapple, well drained.  
1 cup chopped pecans  
3 cups flaked coconut.

In a small bowl, beat cream cheese and pineapple until combined; then fold in pecans.

Cover and refrigerate for 1 hour.

Take out of refrigerator and roll into 1-inch balls; then roll the balls in the coconut.

Refrigerate for 4 hours or overnight. Enjoy!

Yield: about 2 dozen.

#### Creamy Crockpot Chicken Stuffing and Green Beans

~Shared by Marilyn M., OH

2 lbs (about 4 chicken breast)  
1 (6 oz) box of stuffing mix  
1 (10.5 oz) can cream of chicken condensed soup  
3/4 cup sour cream  
1/3 cup water  
10 oz bag frozen green beans  
salt and pepper to taste

Prepare crockpot with cooking spray.

Season chicken with salt/pepper and place in the bottom of a crockpot.

Next, top chicken with 1 box of stuffing mix.

In a separate bowl, mix together condensed soup, sour cream and water.

Spread mixture over stuffing.

Place green bean on top; cover and cook on HIGH for 4 hours.

If you need longer cooking time, you can use LOW for 6 hours, but I recommend the high setting.

#### Holiday Bacon-Cheese Wreath

~Shared by Marilyn M., OH

2 packages (8 ounces each) cream cheese, softened  
1/2 cup mayonnaise  
1/3 cup grated Parmesan cheese  
1/4 cup sliced green onions, optional  
10 bacon strips, cooked and crumbled  
Parsley sprigs and diced pimientos, optional  
Assorted crackers

In a small bowl, beat cream cheese, mayonnaise, Parmesan cheese and onions if desired.

Stir in bacon. Cover and refrigerate for 1-2 hours.

Invert a small bowl in the center of a serving platter.

Drop cream cheese mixture by rounded tablespoonfuls around edge of bowl.

Remove bowl. Smooth cream cheese mixture, forming a wreath.

Garnish with parsley and pimientos if desired.

Serve with crackers.

## Coconut Balls

~Shared by Marilyn M., OH

14 ounces sweetened condensed milk  
1 stick (1/2 cup) butter  
14 ounces coconut  
2 cups chopped nuts  
2 lbs powdered sugar  
Ghirardelli Chocolate Candy Making Block (or your choice) (I only melt half at a time)

Mix together all ingredients, except chocolate, chill and roll into balls.

Let stand 1 hour in refrigerator — after rolling into balls.

Dip each candy into melted chocolate! let set on waxed paper! Enjoy!

## **PUBLISHER'S CHOICE**

### Applesauce Cake with Cream Cheese & Honey Frosting

It's a one-bowl dessert perfect for fall entertaining, holiday feasting or just snacking on alone. This one-bowl, one-pan cake is an obvious choice for a Rosh Hashanah dessert, but it's a good back-pocket recipe to have year-round. You can bake the cake a day ahead of time and leave it wrapped in plastic at room temperature—then frost it a few hours before you're ready to serve.

Yield: 8 to 10 servings  
Prep Time: 20 minutes  
Cook Time: 55 minutes  
Total Time: 1 hour and 15 minutes

#### Ingredients

##### For the Cake

2 cups (240 grams) all-purpose flour  
1 tablespoon ground cinnamon  
1 tablespoon ground ginger  
1 1/2 teaspoons kosher salt  
2 teaspoons baking soda  
2 eggs, beaten  
1/2 cup (100 grams) sugar  
1/2 cup (120 mL) buttermilk or (120 grams) plain yogurt  
1 1/2 cups (400 grams) unsweetened applesauce  
1/3 cup (80 mL) canola or other neutral oil

##### For the Frosting

6 ounces (170 grams) cream cheese, at room temperature  
2 tablespoons sour cream  
1/4 cup (85 grams) honey  
Pinch of kosher salt

#### Directions

1. To make the cake: Preheat your oven to 350°F (180°C). Spray the bottom and sides of a 9-in (23-cm) round cake pan with baking spray and line the bottom with a circle of parchment paper. Set the pan aside.
2. In a large bowl, whisk together the flour, cinnamon, ginger, salt, and baking soda. Add the eggs, sugar, buttermilk, applesauce, and oil and whisk gently just until everything is combined. Use a rubber spatula to scrape the batter into the prepared pan and then smooth the surface so it is even.
3. Bake the cake until it is just barely firm to the touch and a toothpick inserted in the center comes out clean, about 55 minutes. Set the cake aside on a wire rack to cool to room temperature.
4. Use a dinner knife to loosen the edges of the cake from the pan sides and then invert it onto your work surface. Peel off and discard the parchment. Invert the cake one more time onto a serving platter.
5. To make the frosting: In a large bowl, combine the cream cheese, sour cream, honey, and salt and whisk together aggressively until the cream cheese is slightly aerated (you can also do this with a handheld electric mixer or in a stand mixer).
6. Spread the frosting over the top of the cake and don't worry too much about making this perfect. I think a not-too-perfect cake is so much better than a perfect cake. Cut into wedges and serve. Leftovers can be wrapped in plastic wrap and stored in the refrigerator for up to 3 days.

Source: Now & Again by Julia Turshen, Chronicle Books, 2018

## Make-Ahead Brunch Cups

*(I make this in a 9x13 pan, adjusting baking time slightly for desired doneness. ~Maggie)*

Prep 30 min  
Total 60 min  
Servings 12

#### Ingredients

1 bag (30 oz) frozen country-style shredded hash brown potatoes  
3/4 cup condensed Cheddar cheese soup (from 10 3/4-oz can)  
12 eggs  
2 tablespoons butter  
3/4 cup cooked real bacon pieces (from a jar or package)  
1 1/2 cups shredded Cheddar cheese (6 oz)

#### Steps

- 1 Spray 24 regular-size muffin cups with cooking spray. Cook potatoes on stovetop as directed on bag.
- 2 Spoon potatoes evenly into muffin cups, about 2 tablespoons each; press down into cups. Spoon heaping teaspoon soup on top of potatoes in each cup.
- 3 In large bowl, beat eggs until well blended. In 10-inch skillet, melt butter over medium heat. Add eggs; cook and stir until scrambled and set. Spoon eggs evenly over soup in cups. Sprinkle each with about 1/2 tablespoon bacon and 1 tablespoon cheese. Refrigerate 8 hours or overnight.
- 4 At serving time, heat oven to 350°F. Bake about 30 minutes or until thoroughly heated and cheese is melted.

Source: Betty Crocker

#### Tuscan Chicken

Prep Time: 5 minutes  
Cook Time: 25 minutes  
Total Time: 30 minutes  
Servings: 4 servings  
Calories: 784 kcal

Creamy Tuscan Chicken is made in one pan in just 30 minutes. Made with flavorful dried herbs, rich cream, tangy sun dried tomatoes and fresh spinach.

#### Ingredients

3-4 boneless chicken breasts trimmed of fat

For the chicken:

1 teaspoons salt  
1 teaspoon ground black pepper  
1 teaspoon dried oregano  
1 teaspoon dried thyme  
1 tablespoon Italian seasoning  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1/4 teaspoon red pepper flakes  
1 tablespoon olive oil  
2 tablespoon butter unsalted

For the sauce:

1 tablespoon minced garlic  
1 cup sun-dried tomatoes chopped and if in oil, drained  
2 cups spinach  
2 cups heavy cream  
Salt and pepper to taste  
1 cup grated parmesan cheese

#### Instructions

In a small bowl, stir together all the dried herbs and seasoning from the "For the Chicken" section.

Add the chicken breasts to a large ziplock bag. Add the seasoning mix to the bag. Shake well to coat the chicken evenly in the dried herbs mix.

Heat the oil in a skillet over medium-low heat. Add unsalted butter.

Add the chicken to the skillet and cook for about 5 minutes on each side. Move the chicken around from time to time to ensure it cooks evenly and it doesn't burn. Cover it for a minute with the lid, to help the chicken cook quicker, in this case reduce the heat to low.



Check if the chicken is no longer pink in the center, it can be just slightly uncooked as it will continue cooking in the sauce, but be careful, the center should not be pink. Remove from pan, place on a plate and cover tightly with foil.

Add the garlic to the pan and cook for 30 seconds, stirring continuously.

Stir in the sun-dried tomatoes and spinach, until the spinach is wilted.

Add the heavy cream, salt, and pepper to taste, and bring to a boil.

Add the Parmesan cheese, stirring until the sauce has thickened slightly.

Place the chicken back into the pan, spooning the sauce on top of the chicken. Its best to pierce the chicken with a knife a few times, it will absorb the sauce better. Cover and cook on low for about 5 minutes.

Serve and enjoy!

Source: Centless Deals

<https://centslessdeals.com/creamy-tuscan-chicken/>

## Restaurant Style Salsa

Prep Time: 10 Minutes

Difficulty: Easy

Servings: 12 Servings

### Ingredients

1 can (28 Ounce) Whole Tomatoes With Juice  
2 cans (10 Ounce) Rotel (diced Tomatoes And Green Chilies)  
1/4 cup Chopped Onion  
1 clove Garlic, Minced  
1 whole Jalapeno, Quartered And Sliced Thin  
1/4 teaspoon Sugar  
1/4 teaspoon Salt  
1/4 teaspoon Ground Cumin  
1/2 cup Cilantro (more To Taste!)  
1/2 whole Lime Juice

### Instructions

Note: this is a very large batch. Recommend using a 12-cup food processor, or you can process the ingredients in batches and then mix everything together in a large mixing bowl.

Combine whole tomatoes, Rotel, onion, jalapeno, garlic, sugar, salt, cumin, lime juice, and cilantro in a blender or food processor. Pulse until you get the salsa to the consistency you'd like---I do about 10 to 15 pulses. Test seasonings with a tortilla chip and adjust as needed.

Refrigerate salsa for at least an hour. Serve with tortilla chips or cheese nachos.

Source: The Pioneer Woman

## Cheesy Crab Rangoon Dip

Yield: 6 servings

12 oz cream cheese, softened  
1/2 cup sour cream (or Greek yogurt)  
Juice and zest of 1 lemon  
2 garlic cloves, grated or finely minced  
2 teaspoons soy sauce  
2-3 teaspoons hot sauce (to taste)  
1 teaspoon toasted sesame oil  
Salt and pepper, to taste  
1 1/2 cups Heluva Good Colby Jack cheese, shredded  
10 oz jumbo lump crab meat  
1 bunch of scallions, chopped  
Pita chips, crackers, toasted baguette, for serving

Preheat the oven to 350°F and lightly spray a 2-qt baking/casserole dish with nonstick cooking spray. Set aside.

In a large bowl, mix together the softened cream cheese, sour cream/yogurt, lemon juice and zest, grated garlic, soy sauce, hot sauce, and toasted sesame oil. Season the mixture with a little salt and pepper, taste, and then adjust as necessary.

Stir in 1 cup of the grated cheese. Gently fold in the crab meat and half of the scallions and mix until just combined – you don't want to break up the crab meat too much.

Transfer the mixture to the prepared baking dish and top with the remaining 1/2 cup of grated cheese. Transfer to the oven and bake for

15-20 minutes or until the cheese is melted and the dip is gooey and bubbly.

Remove from the oven and garnish with the remaining scallions. Serve the dip warm with desired dippers.

### Red Chile and Pork Stew (Carne Adobada)

Serves 8-10

#### Ingredients

5 oz. dried New Mexico chiles, stemmed  
2 tbsp. New Mexico chile powder  
2 tbsp. honey  
1 tbsp. white wine vinegar  
2 tsp. ground cumin  
1 1/2 tsp. ground cloves  
1/8 tsp. cayenne pepper  
Juice of 1/2 lime  
5 tbsp. olive oil  
3 lb. boneless pork shoulder, cut into 1 1/2" chunks  
Kosher salt and freshly ground black pepper, to taste  
Warm corn tortillas, for serving

#### Instructions

Heat chiles in a 6-qt. Dutch oven over medium-high heat, and cook, turning once, until toasted, about 5 minutes; transfer to a large bowl, cover with 8 cups boiling water, and let sit for 20 minutes. Drain chiles, reserving 1 1/2 cups soaking liquid, and transfer chiles to a blender along with reserved soaking liquid, chile powder, honey, vinegar, cumin, cloves, cayenne, and lime juice. Puree until smooth and set sauce aside.

Return pot to medium-high heat and add oil; season pork with salt and pepper, and working in batches, add pork to pot and cook until browned on all sides, about 12 minutes. Add sauce and bring to a boil; reduce heat to medium-low and cook, stirring occasionally, until liquid is thickened and pork is tender, about 1 1/2 hours. Serve with warm corn tortillas.

Source: Saveur

<https://www.saveur.com/article/Recipes/Carne-Adobada>

### Chicken Enchiladas

Betty demonstrates how to make Chicken Enchiladas. These enchiladas are made of flour tortillas stuffed with chicken and cheese and topped with a spicy sour cream-jalapeno sauce.

10 small flour tortillas  
2 cups cooked, shredded chicken  
2 cups shredded Monterey Jack cheese  
3 tablespoons butter  
2 tablespoons cornstarch  
2 cups chicken broth  
1 clove garlic, minced  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1 cup sour cream  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon ground cumin  
1 jalapeno pepper, seeded and finely chopped  
1 teaspoon lime juice

Preheat oven to 350 degrees (F). Grease a 9 x 13 pan. In a medium-sized bowl, mix chicken, 1 cup of cheese, and garlic. Place 1/10 of mixture onto a tortilla and roll. Place rolled tortilla in pan, seam side down. In a medium-sized saucepan, melt butter. Stir in cornstarch and cook for one minute. Add chicken broth and whisk until smooth. Cook over medium heat until mixture is bubbly and thickened. Stir in sour cream, jalapenos, lime, cumin, onion powder, garlic powder, salt, and pepper. Heat through, but do not boil. Pour mixture over enchiladas and top with the remaining cup of cheese. Bake for 20 to 25 minutes, until bubbly and cheese is beginning to brown. Serve while hot.

Source: Betty's Kitchen

<http://www.bettyskitchen.us>

### Pumpkin Cream Cheese Crumb Cake

#### Ingredients

##### Crumb topping

6 tablespoons butter slightly softened  
1/3 cup flour  
1/2 cup brown sugar

1/2 cup rolled oats  
1 teaspoon cinnamon

#### Cake

1 3/4 cups flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 tablespoon pumpkin pie spice  
1/2 cup butter (1 stick)  
1 1/2 cups sugar  
3 eggs  
1 cup pumpkin puree  
1/2 cup applesauce

#### Cream cheese filling

12 ounces cream cheese (1 1/2 box)  
1/3 cup sugar  
1 egg  
3/4 teaspoon vanilla

#### Instructions

In medium bowl combine 6 tablespoons butter, 1/3 cup flour, brown sugar, rolled oats and 1 teaspoon cinnamon. Using pastry knife cut in butter until crumbly. Set aside.

In medium bowl whisk together 1 3/4 cups flour, baking soda, baking powder, salt and pumpkin pie spice.

In stand mixer with paddle attachment cream 1/2 cup butter with 1 1/2 cups sugar. Turn mixer to stir and add 3 eggs one at a time just until blended. Add pumpkin puree and applesauce and mix just until incorporated. Add flour mixture (not crumb mixture made in step 1) in three parts mixing just until incorporated.

In medium bowl with hand mixer beat cream cheese and 1/3 cup sugar until smooth and creamy. Add 1 egg and vanilla and mix just until incorporated.

Preheat oven to 350 degrees and spray 9 x 13 baking dish with nonstick baking spray. Spread half of the pumpkin cake mixture in the pan. Carefully spread the cream cheese mixture over the cake mixture. Now add the rest of the cake mixture spreading carefully with a spatula. Some may bleed through. Do not overwork or it the pumpkin cake will swallow the cream cheese.

Sprinkle with the crumb topping and bake for 50 minutes. Allow to cool 20 minutes before cutting.

Refrigerate leftovers!

Souce: Small Town Woman  
<https://www.smalltownwoman.com>

#### Mongolian Glazed Grilled Steaks

Prep Time 10 mins  
Cook Time 10 mins

Mongolian Glazed Grilled Steak has a thin, crispy coating and a tangy barbecue glaze.

Servings: 4  
Calories: 546.6 kcal

#### Ingredients

##### Steaks

4 8-oz. sirloin steaks  
1/2 cup low-sodium soy sauce  
1/4 cup cornstarch  
2 tablespoons canola oil  
Freshly ground black pepper

##### Glaze

1 tablespoon canola oil  
1 tablespoon fresh ginger, grated  
3 cloves garlic, minced  
1/4 cup maple syrup  
1 tablespoon ketchup

#### Instructions

##### Glaze

In a small bowl whisk together canola oil, ginger, garlic, maple syrup, and ketchup. Set aside.

## Steaks

Preheat grill to medium high heat.

Pat steaks dry and pour 1 tablespoon soy sauce over each steak. Massage sauce into all sides of the steaks; season with black pepper.

Place steaks onto a clean baking sheet or platter. Evenly sprinkle the cornstarch on all sides, shaking off any excess. Lightly brush with the canola oil.

Grill steaks 3 to 4 minutes on each side for medium. Brush steaks with the glaze on both sides, flip and cook until glaze is caramelized (about another minute per side). Remove from heat and let rest for 5 minutes before serving.

Recipe adapted from original recipe by Judy Kim for Delish

### Nutrition Facts Mongolian Glazed Grilled Steaks Amount Per Serving

Calories 546.6 Calories from Fat 151 % Daily Value\* Total Fat 16.8g 26% Saturated Fat 5.6g 28% Polyunsaturated Fat 151g Monounsaturated Fat 2g Cholesterol 130.7mg 44% Sodium 761.3mg 32% Potassium 54.6mg 2% Total Carbohydrates 23.5g 8% Dietary Fiber 0.1g 0% Sugars 11.8g Protein 70.5g 141% Vitamin A 0.5% Vitamin C 1.8% Calcium 7.2% Iron 26%  
\* Percent Daily Values are based on a 2000 calorie diet.

Source: Life, Love, and Good Food

<https://lifeloveandgoodfood.com/mongolian-glazed-grilled-steak/>

## Cacique® Chorizo Stuffed Poblano Peppers

### WHAT YOU NEED

Chipotle Sour Cream

Cotija

Pork Chorizo

8 medium poblano peppers

1 tablespoon olive oil

1/2 cup yellow onion, small dice

2 garlic cloves, finely minced

4 ounces Cacique Pork Chorizo

1/2 cup black beans

1 cup corn kernels (1 large ear corn)

1/2 cup cilantro, roughly chopped

5 ounces Cacique Queso Cotija Grated Cheese

1 cup Cacique® Chipotle Flavored Sour Cream

### HOW TO MAKE IT

In a large frying pan heat the olive oil over medium heat. Add the onion and garlic, stir and cook until soft, about 3 minutes.

Add the chorizo to the frying pan along with the onions. Stir breaking up the meat and cook over medium low heat until crumbly; about 10 minutes.

Remove the meat from the stove and let cool for 5 minutes.

Stir the beans, corn and cilantro into the meat mixture and set aside to cool.

Remove a small portion of the top of the pepper, and scoop out the seeds. Set aside.

Stir the cheese into the cooled meat mixture, then stuff each pepper. Really get the filling into each pepper, don't worry about over stuffing a little as the mixture shrinks down a bit when grilling.

Place the peppers on the grill and cover with the lid. Grill until lightly charred and warmed throughout - the cheese will be slightly melty as well. This step will take about 6 - 9 minutes depending on how hot your grill is. Remember to keep checking every couple minutes as you do not want the peppers to burn. They will be slightly crisp but still soft. Squeeze on Cacique® Chipotle Flavored Sour Cream

Source: Cacique

[caciqueinc.com/recipes/cacique-chorizo-stuffed-poblano-peppers/](https://caciqueinc.com/recipes/cacique-chorizo-stuffed-poblano-peppers/)