

## PUBLISHER'S CORNER

*"Let us remember that, as much has been given us, much will be expected from us, and that true homage comes from the heart as well as from the lips, and shows itself in deeds."*

~ Theodore Roosevelt

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. Yes, I have been AWOL. After an urgent care visit, 4 prescriptions, 4 OTC medications, and then another follow-up visit with my own doctor, I am **\*\*just about\*\*** well. I had only a slight fever yesterday, so I guess I am going to be human soon. I would have gone stir crazy if not for Facebook! << I am winking here >>

While in a sick stupor, I attempted to FIX (running extremely slow) my old laptop by reading through too many YouTube videos for a DIY remedy. Well, I'll have you know, that I fixed it alright. I zapped everything but the dust off of it. And, yes, I lost everything. Hubby had made a backup disc a while back (and had asked that I do one regularly henceforth). I hate it when he's right! His backup was the last one, and that was in August. So, my recent recipe files, recent recipes from a2z'ers, etc. were lost. I've had that laptop for ages and it served me well. Farewell, old buddy! PS: I am attempting to retrieve lost recipes from deleted emails.

Many thanks to the following who helped immensely in today's issue:

**Lynda N., MO**

**Lisa H., Belmont, NC**

**Jessica S., Corfu, Greece**

**Elyse S., AZ**

**Edna D., Decatur, IL**

**Gloria C., Canada**

**Marilyn M., OH**

I'd love to see your name 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?

How to Roast Garlic

~Shared by Marilyn, OH

2 heads of garlic  
1 Tbsp olive oil  
salt

Preheat oven to 350 degrees F.

Slice about a third off the top, pointed end of the garlic bulbs.

Remove any loose paper from whole heads of garlic as you can, don't break apart the cloves.

Place it on a large piece of aluminum foil and drizzle it with the olive oil.

Bring the foil over the sides of the garlic and twist to seal it, not too tight.

Place it in a small baking dish and roast in the oven for about 45 minutes.

Bake until the garlic is soft and easily pierced with a thin-bladed knife.

Squeeze the roasted garlic from the clove.

Wait until it cools a bit, then squeeze the cloves out (or use a fork)!

## **JUST MAKE ME LAUGH!**

I just ordered a life alert bracelet so if I get a life, I will be notified immediately.

Why does the Norway Navy have bar codes on the side of ships? So when they come back to port they can ... Scandinavian.

If a man says he will fix it, HE WILL. There is no need to remind him every 6 months.

I feel like water solves all problems. Wanna lose weight? Drink water. Clear face? Drink water. Tired of your man? Drown him.

Alcohol may not solve your problems but neither will water or milk.

## **TODAY'S RECIPES**

### Mom's Cranberry Salad

~Shared by Lynda N., MO

This is an old, old recipe. My mother got it from her mother-in-law before I came along so... it has been around awhile. Don't know where Grandma got it. Mom always took this to our family Thanksgiving dinners and it was always requested that she bring it. We had lots of black walnut trees around so she used black walnuts for the nuts.

Grind:  
3 C cranberries  
1 large orange (including peel)

Mix into the cranberry and orange mixture:  
2 C sugar  
1 C chopped nuts

Mix and chill until it begins to thicken:  
6 oz. lemon Jello (or orange or tropical)  
2 C water

Add Jello mixture to cranberry mixture, put in a pretty bowl or mold and chill until firm.

### Peppermint Cracker Toffee

~Shared by Lisa H., Belmont, NC

This Peppermint Cracker Toffee is ridiculously easy and delicious. Crisp, buttery toffee topped with white chocolate and peppermint candy.

INGREDIENTS:  
40 saltine crackers  
1 cup unsalted butter  
1 cup granulated sugar  
1 package (11 oz) white chocolate chips  
6 candy canes, crushed (about 1/2 cup)

DIRECTIONS:  
Line a 15x10x1-inch baking sheet with the saltine crackers. Set aside. Preheat oven to 375°F.

In a small saucepan over medium-high heat, melt butter. Add in sugar and bring to a rolling boil, stirring constantly. Once it begins to boil, remove from heat.

Pour over saltine crackers. Place in a 375°F oven for about 10 minutes, until crackers are browned and caramelized.

Sprinkle with white chocolate chips and allow to sit for several minutes (until they melt). Spread with a spatula evenly over crackers and immediately sprinkle with crushed candy.

Allow chocolate to set and store in airtight container for up to 5 days.

\*\*to prevent the crackers from sticking to the pan you can line it with parchment paper, or remove them using a metal spatula before

they harden completely (placing them on a piece of parchment on your counter, or on foil on your counter)

### Slow Cooker Eggplant Lasagna

~Shared by Jessica S., Corfu, Greece

Slow Cooker Eggplant Lasagna is a perfect meal that incorporates seasonal ingredients (like ripe eggplant and fresh basil), requires minimal preparation, and is prepared entirely in a slow cooker.

1 lb eggplant medium size  
8 oz lasagna noodles - 12 noodles  
15 oz Ricotta Cheese  
1 egg  
4 cups Marinara Sauce  
1 cup cheese shredded, mozzarella or blend  
1/2 cup Parmesan Cheese grated  
2 tbsp basil fresh, chopped  
3 cloves garlic small or 2 big ones  
1 teaspoon Italian Seasoning  
1/2 teaspoon salt or more to taste  
freshly ground black pepper

Cut up the eggplant in slices (1/4 inch thick) and arrange them in a single layer on a rack. Sprinkle with salt. Wait 10 minutes, turn and repeat the process. Rinse the eggplant slices and dry out with paper towel;

In a bowl, combine ricotta cheese, garlic, salt, pepper, Italian seasoning, basil and 1/4 cup of Parmesan Cheese and taste. Add salt and pepper if needed. Add egg and mix well together; Spray the slow cooker (6 QT) with cooking spray, and begin layering by adding 3/4 cup of Marinara sauce first;

Add 4 noodles, break them if needed;

Add half of Ricotta cheese mixture;

Add about 8 slices of eggplant;

Add one cup of Marinara Sauce

Add 4 noodles;

Add the other half of Ricotta mixture; Sprinkle 1/3 cup of shredded cheese;

Add 8 slices of eggplant;

Add one cup of Marinara Sauce;

Add 1/3 shredded cheese and Parmesan cheese

Add 4 noodles;

Add remaining Marinara sauce and cover;

Cook on high for 2 to 2.5 hours or on low for 4-5 hours; Add the remaining shredded cheese, cover and let the cheese melt; Open and let stand for 15 minutes before serving; Sprinkle with fresh basil

### NOTES

I used 1 cup of shredded cheese but if you like it cheesier feel free to add more on top.

### Sweet Pumpkin Fritters

~Shared by Elyse S., AZ

(Shared via Facebook. Thanks, Elyse!)

Servings: 2

2 cups pumpkin (grated)  
1/4 cup walnuts (chopped)  
1/4 cup raisins  
1/4 cup sugar  
1 teaspoon cinnamon  
1/4 teaspoon cloves  
1/2 teaspoon mace  
1/2 teaspoon orange zest  
1/2 cup flour  
1 egg  
2 tablespoons oil

1. Mix the pumpkin, walnuts, raisins, sugar, spices, flour and egg in a bowl.
2. Heat the oil in a pan.
3. Spoon the pumpkin mixture into the pan and cook until golden brown on both sides, about 4 minutes per side.

#### Chocolate Toffee

~Shared by Edna D., Decatur, IL

(Shared via FB. Thanks, Edna!)

PREP TIME: 30 MINS

TOTAL TIME: 1 HOUR 30 MINS

#### INGREDIENTS

1 1/4 c. (2 1/2 sticks) butter  
1 1/4 c. sugar  
1/2 tsp. vanilla  
pinch of kosher salt  
2 c. semisweet chocolate chips  
1/2 c. Toasted chopped almonds  
1/2 c. toasted chopped pecans  
Flaky sea salt, for garnish

#### DIRECTIONS

Line a baking sheet with parchment paper. In a saucepan over medium heat, combine butter, sugar, vanilla, and salt. Let butter melt and sugar dissolve and bring to a boil, then cook, stirring constantly with a whisk, so the butter and sugar don't separate, until mixture turns dark amber and is thick, 12 to 15 minutes. (If you'd like to use a candy thermometer for this step, attach it to the saucepan and cook until the temperature reaches 285°.)

Pour toffee mixture onto a prepared baking sheet and immediately top all over with chocolate chips. Let sit 2 minutes so chocolate begins to melt, then spread chocolate all over with a spatula to create a layer on top of toffee. Sprinkle all over with almonds and pecans (use chopped crumbs too for nice texture!) and flaky sea salt.

Refrigerate until set, about 1 hour, then cut or break into pieces and serve.

Source: Delish

<https://www.delish.com>

Eat More Bars!

~Shared by Gloria C., Canada

(Shared via FB from my (oldest) internet friend. Thanks, Gloria!)

#### Ingredients

1/2 cup peanut butter  
2 cups semi-sweet chocolate chips  
1 cup corn syrup (I am gonna try Honey)  
1 cup oatmeal  
1 cup chopped peanuts

Melt syrup & chocolate over low heat in a non-stick sauce-pan. Remove from heat. Add peanut butter & mix until melted. Add oatmeal & peanuts. Mix well. Pour evenly into a buttered cookie sheet. Let set in fridge for 30 minutes.

#### Fluffy Cranberry Mousse

~Shared by Marilyn M., OH

1 package (6 oz) strawberry gelatin (or raspberry)  
1 cup boiling water  
1 can (20 oz) crushed pineapple, drained  
1 can (14 oz) whole-berry cranberry sauce  
3 Tbsp lemon juice  
1 teaspoon grated lemon zest  
1/2 teaspoon ground nutmeg  
2 cups sour cream  
1/2 cup chopped pecans

In a large bowl, dissolve gelatin in boiling water.

Drain pineapple, setting the pineapple aside and adding juice to gelatin.

Stir in cranberry sauce, lemon juice, zest and nutmeg. Chill until mixture thickens.

Fold in sour cream, pineapple and pecans.

Pour into a glass serving bowl or an oiled 9-cup mold.

Chill until set, at least 2 hours before serving ~ Enjoy!

#### Kay's Caramel Apple Crisp Cheesecake Bars

~Shared by Marilyn M., OH

##### Graham/Oats Crust:

1/4 cup brown sugar  
1 cup graham cracker crumbs  
3/4 cup rolled oats  
1/2 cup melted butter, plus more for greasing the plate

##### Cheesecake Layer :

2 (8 oz) packages softened cream cheese  
2 Tbsp corn starch  
1/4 cup brown sugar  
1/4 cup white sugar  
1/2 tsp ginger  
2 tsp vanilla extract  
1/2 tsp cinnamon

##### Apple Crisp Topping:

1/4 cup all purpose flour  
1/4 cup rolled oats  
1/4 cup brown sugar  
1/2 tsp cinnamon  
2 Tbsp coconut oil  
2 medium to large apples, peeled and thinly sliced  
Caramel Topping

Preheat your oven to 350 F ~ Grease 9x13 glass pan thoroughly with butter or baking spray. Note: (be sure to cover the sides, you are going to use this to lift the bars). In a mixing bowl combine graham cracker crumbs, rolled oats, melted butter and brown sugar together. Press inside the bottom of prepared baking pan. Bake for 5 minutes. Remove from oven to cool. Meanwhile in the bowl of your electric mixer blend together cream cheese, brown sugar, white sugar, cinnamon, ginger, cornstarch and vanilla. Once well combined, pour on top of your graham cracker/oat crust. To start your apple layer, arrange thinly sliced apple on top of the cream cheese mixture in a single layer. Top with the Apple Crisp Topping. Bake at 350 F for 40-50 minutes. Once it's done cooking, cool for 15 minutes, then refrigerate overnight. Cut into squares. Serve with caramel drizzled over the top of cheesecake bars. Enjoy!

#### Peppermint Brownie Bites

~Shared by Marilyn M., OH

3/4 cup unsalted butter  
1 1/2 cup granulated sugar  
1 cup all-purpose flour  
3/4 cup dark chocolate unsweetened cocoa powder  
3 large eggs

In a large, microwave safe bowl, heat butter until melted (about 1 minute). Add sugar, flour, and cocoa. Mix with a wooden spoon until fully combined, about 2 minutes. Add eggs and blend completely!! Spray mini muffin tins with non-stick baking spray. Scoop a large tablespoon into each muffin cavity. Bake in a 375 degree F oven for 9-11 minutes. Allow brownies to cool in pans about 10-15 minutes, then remove and cool completely on a wire rack, before frosting.

##### FROSTING:

1/2 cup unsalted butter, softened  
1 1/2 cup powdered sugar  
1 Tbsp milk  
1/4 tsp peppermint extract  
36-48 Peppermint Hershey Kiss Chocolate candies  
Sprinkles

Beat butter, powdered sugar, milk and peppermint extract for 4 minutes on high until fluffy. Spoon into a decorating bag with a tip (any tip is fine). Pipe one circle of frosting onto each cooled brownie. Top immediately with sprinkles and a Hershey Kiss. Store in a covered container at room temperature for 3-5 days. ENJOY.

#### Funfetti Shortbread Bites

~Shared by Marilyn M., OH

1 cup salted butter, cold and diced into 1 Tbsp pieces\*  
2/3 cup granulated sugar  
1/2 tsp almond extract  
2 1/4 cups all-purpose flour (scoop and level flour to measure)  
2 1/2 Tbsp nonpareils sprinkles (any color), and then about 1/2 Tbsp more for tops if desired

Butter a 13 by 9-inch baking dish and line with 2 sheets of parchment paper (one horizontally and one vertically). I also like to butter between parchment sheets so they stick) leaving a 1-inch over hang on all sides; set aside.

In the bowl of an electric stand mixer cream together butter and sugar until well combined ~ Mix in almond extract.

With mixer set on low speed slowly add in flour and mix until combined (it will take a while and will appear dry and sandy at first, but it will start to come together).

Mix and fold in sprinkles. Press dough into an even layer in prepared pan (I did it with my hands first then used bottom of a flat measuring cup to help smooth it out).

Chill dough in refrigerator 20 - 30 minutes. Meanwhile preheat oven to 350 degrees.

Lift dough from pan using parchment overhang on all sides. Cut into 1/2-inch squares using a large sharp knife (it works best to just cut long rows).

Sprinkle more sprinkles over the top if desired and gently press into dough.

Transfer about 1/3 of the cookies to an unbuttered baking sheet (also do not line pan with parchment or silicone liners) and scatter cookies out spacing cookies 1/2-inch apart.

Bake in preheated oven 8 - 12 minutes (keep remaining that aren't currently baking refrigerated). Repeat process with remaining bites, adding them to a cool baking sheet. Cool completely then transfer to an airtight container and store at room temperature.

\*Unsalted butter will work great too. Simply whisk in 1/2 tsp salt with the flour before adding if using unsalted butter.

### Snowman Cheese Ball

~Shared by Marilyn M., OH

2 (8 oz) packages of cream cheese  
1/2 cup finely shredded mozzarella cheese  
1 clove of garlic, minced (optional)

Mix the garlic (if desired) into the cream cheese. Roll cream cheese into two balls, one smaller than the other Roll each ball in the finely shredded mozzarella cheese. Build your snowman. Add peppercorns for eyes, mouth, and buttons. A little shred of carrot for the nose. Arrange on a plate with crackers, bagel chips, etc.

My sister says this would be great with a jar of pepper jelly! He's pretty cute to bring to a party and pretty easy to make, too.

### Amish Caramel Corn

~Shared by Marilyn M., OH

7 quarts plain popped popcorn  
2 cups dry roasted peanuts (optional)  
2 cups brown sugar  
1/2 cup light corn syrup  
1 teaspoon salt  
1 cup butter  
1/2 teaspoon baking soda  
1 teaspoon vanilla extract

Place popped popcorn into two shallow greased baking pans. You may use roasting pans, jelly roll pans, or disposable roasting pans. Add peanuts to the popped corn if using ~ Set aside. Preheat the oven to 250 degrees F Combine brown sugar, corn syrup, butter and salt in a saucepan. Bring to a boil over medium heat, stirring enough to blend. Once the mixture begins to boil, boil for 5 minutes while stirring constantly. Remove from the heat, and stir in the baking soda and vanilla. The mixture will be light and foamy. Immediately pour over the popcorn in the pans, and stir to coat. Don't worry too much at this point about getting all of the corn coated. Bake for 1 hour, removing the pans, and giving them each a good stir every 15 minutes. Line the counter top with waxed paper. Dump the corn out onto the waxed paper and separate the pieces. Allow to cool completely, then store in airtight containers or resealable bags. Enjoy! Great for the holidays!!!!

### Pineapple Cheese Appetizer

~Shared by Marilyn M., OH

32 ounce cream cheese (softened)  
1 (15 oz) can crushed pineapple (well drained)  
4 scallions (white and light green parts, minced)  
1 cup chopped pecans  
1 teaspoon garlic powder  
1/8 teaspoon cayenne pepper whole pecans for garnish (as needed)  
1 pineapple top (as garnish)  
Crackers (for serving)

Add the cream cheese, crushed pineapple, green onion, garlic powder, and cayenne to a large bowl. Using a rubber spatula mix the

ingredients until very well incorporated. Scrape the mixture onto an appropriately sized serving plate. Form into a slightly elongated dome. Garnish with whole pecans in slightly overlapping rows, mimicking the skin of a real pineapple. Place the pineapple top at the top (shaving the base off at a slight angle to be assured that it sits properly) Chill until firm, at least 3 hours or overnight. Serve with crackers ~ Enjoy!

#### Christmas Jam

~Shared by Marilyn M., OH

1 package (40 oz) frozen unsweetened strawberries, thawed or 2-1/2 quarts fresh strawberries, hulled  
1 pound fresh or frozen cranberries, thawed  
5 pounds sugar  
2 pouches (3 ounces each) liquid fruit pectin

Grind strawberries and cranberries in a food processor or grinder; place in a Dutch oven. Add sugar. Bring to a full rolling boil; boil for 1 minute. Remove from heat; stir in pectin and return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat. Cool for 5 minutes; skim off foam. Carefully ladle hot mixture into hot half-pint jars, leaving 1/4-in. headspace. Remove air bubbles; wipe rims and adjust lids. Process for 10 minutes in a boiling-water canner. The processing time listed is for altitudes of 1,000 feet or less. Add 1 minute to the processing time for each 1,000 feet of additional altitude.

#### Fluffy Cranberry Mousse

~Shared by Marilyn M., OH

1 package (6 oz) strawberry gelatin (or raspberry)  
1 cup boiling water  
1 can (20 oz) crushed pineapple, drained  
1 can (14 oz) whole-berry cranberry sauce  
3 Tbsp lemon juice  
1 teaspoon grated lemon zest  
1/2 teaspoon ground nutmeg  
2 cups sour cream  
1/2 cup chopped pecans

In a large bowl, dissolve gelatin in boiling water.

Drain pineapple, setting the pineapple aside and adding juice to gelatin.

Stir in cranberry sauce, lemon juice, zest and nutmeg. Chill until mixture thickens.

Fold in sour cream, pineapple and pecans.

Pour into a glass serving bowl or an oiled 9-cup mold.

Chill until set, at least 2 hours before serving ~ Enjoy!

#### Orange Gelatin Pretzel Salad

~Shared by Marilyn M., OH

3/4 cup butter, melted  
1 Tbsp plus 3/4 cup sugar, divided  
2 cups finely crushed pretzels  
2 cups boiling water  
2 packages (3 oz each) orange gelatin  
2 cans (8 oz each) crushed pineapple, drained  
1 can (11 oz) mandarin oranges, drained  
1/2 jar orange marmalade  
1 package (8 oz) cream cheese, softened  
2 cups whipped topping  
Additional whipped topping and mandarin oranges, optional

Preheat oven to 350°. Mix melted butter and 1 Tbsp sugar; stir in pretzels. Press onto bottom of an ungreased 13x9-in. baking dish. Bake 10 minutes. Cool completely on a wire rack. In a large bowl, add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in fruit and marmalade ~ Refrigerate until partially set, about 30 minutes. Meanwhile, in a bowl, beat cream cheese and remaining sugar until smooth. Fold in whipped topping. Spread over crust. Gently spoon gelatin mixture over top. Refrigerate, covered, until firm, 2-4 hours. To serve, cut into squares. If desired, top with additional whipped topping and oranges.

#### **PUBLISHER'S CHOICE**

Cacique® Fried Chicken Sandwich with Chipotle Crema Slaw

WHAT YOU NEED

## Chipotle Sour Cream

### Fried Chicken And Assembly:

2 cups all-purpose flour  
1 tablespoon ground black pepper  
1/2 teaspoon kosher salt plus more  
1 cup buttermilk  
2 8-ounce skinless, boneless chicken breasts, halved crosswise  
Vegetable oil (for frying)  
4 brioche buns  
2 tablespoons unsalted butter, room temperature

Special Equipment: A deep-fry thermometer

### For Slaw:

1/2 cup Cacique® Chipotle Flavored Sour Cream  
1 garlic clove, finely grated  
1/2 small red onion, thinly sliced  
2 cups thinly sliced green cabbage  
2 cups thinly sliced purple cabbage  
1/2 cup Bread-and-Butter Pickle slices, plus 1/4 cup pickle juice

## HOW TO MAKE IT

Whisk flour, pepper, and 1/2 teaspoons salt in a shallow bowl. Pour buttermilk into another shallow bowl. Working with 1 piece at a time, cover chicken in flour mixture, shaking off excess. Dip in buttermilk, allowing excess to drip back into bowl. Dunk again in flour mixture, shaking off excess. Pour oil into a large heavy skillet to a depth of 1/2-inch. Prop deep-fry thermometer in oil so bulb is submerged. Heat over medium heat until thermometer registers 350°.

Fry chicken until golden brown and cooked through, about 3 minutes per side. Transfer to a wire rack set inside a baking sheet; season with salt.

For the Slaw: Mix garlic, Cacique® Chipotle Flavored Sour Cream in a small bowl; cover and chill. Toss onion, cabbage, pickles, and pickle juice in a large bowl to combine; cover and chill.

For Assembly: Spread cut sides of the brioche buns with butter. Heat another large skillet over medium heat, cook buns buttered side down until browned and crisp, about 1 minute. Squeeze more Cacique® Chipotle Flavored Sour Cream on your rolls and spread, place fried chicken, Chipotle Crema cabbage slaw and enjoy.

Source: Cacique

[caciqueinc.com/recipes/cacique-fried-chicken-sandwich-chipotle-crema-slaw/](http://caciqueinc.com/recipes/cacique-fried-chicken-sandwich-chipotle-crema-slaw/)

## Chex Party Mix

Prep Time: 15 Minutes  
Difficulty: Easy  
Cook Time: 75 Minutes  
Servings: 24 Servings

### Ingredients

3 cups Corn Chex  
3 cups Wheat Chex  
3 cups Rice Chex  
2 cups Pretzel Sticks  
2 cups Mixed Nuts  
1 stick (to 1 1/2 Sticks) Butter  
3 Tablespoons Worcestershire Sauce  
6 dashes (to 12 Dashes) Tabasco Sauce  
3 cloves (to 5) Garlic, Mashed  
1 teaspoon Lawry's Seasoned Salt  
1/4 teaspoon Onion Powder

### Instructions

Dump cereal into a large mixing bowl. Add in pretzel sticks and nuts.

In a microwave-safe bowl, add remaining ingredients and microwave until butter is melted. Stir together and toss into a cereal mixture, stirring as you go.

Transfer mix onto one or two baking sheets, and bake in a 250-degree oven for 1 hour and 15 minutes, stirring every 15 minutes. Let cool and store in an airtight container.

Grab a handful every forty minutes. Eat. Spoil your appetite.

Source: The Pioneer Woman



## Scotch Eggs

Get ready for a flavor sensation with our Scotch Egg recipe. Usually found in the UK, the humble Scotch Egg is becoming popular stateside as well.

### What You Need

2 lb. reduced-fat breakfast pork sausage  
1 tsp. dried minced onion  
1/2 tsp. garlic powder  
1/2 tsp. paprika  
1/4 tsp. ground black pepper  
8 hard-cooked eggs, peeled  
2 Tbsp. flour  
1 whole egg  
1 pkt. SHAKE 'N BAKE Seasoned Panko Seasoned Coating Mix

### Let's Make It

1 Heat oven to 400°F.

2 Mix first 5 ingredients; shape into 8 (1/4-inch thick) patties. Roll hard-cooked eggs in flour. Place each egg on center of meat patty; wrap meat patty to enclose egg completely.

3 Beat whole egg in shallow dish. Place coating mix in separate shallow dish. Dip meat-covered eggs in beaten egg, then in coating mix, turning to evenly coat each before placing on rimmed baking sheet.

4 Bake 30 to 40 min. or until meat is done.

Source: Kraft

## Spiced Chai Pumpkin Cheesecake Muffins

Yield: 14-16 muffins

Prep Time: 20 mins

Cook Time: 20 mins

Total Time: 40 mins

The perfect accompaniment to a cup of coffee! These spiced chai pumpkin cheesecake muffins are tender and loaded with warm chai spices. I dare you to find a dry crumb!

### Ingredients:

#### Muffin:

1  $\frac{3}{4}$  cup all-purpose flour  
2 teaspoons EACH: ground cinnamon AND vanilla extract  
1 teaspoon EACH: baking soda AND ground ginger  
 $\frac{1}{2}$  teaspoon EACH: salt, ground cloves, AND ground cardamom  
 $\frac{1}{4}$  teaspoon ground nutmeg  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{3}{4}$  cup brown sugar  
2 large eggs, room temperature  
1 (15-ounce) pure pumpkin puree  
 $\frac{1}{2}$  cup oil (coconut, olive, vegetable, canola)

#### Cheesecake batter:

1 (8-ounce) package cream cheese, room temperature  
 $\frac{1}{2}$  cup powdered sugar  
1 teaspoon EACH: vanilla extract AND lemon juice

### Directions:

**PREP:** Position a rack in the center of the oven and preheat the oven to 375°F. Spray two muffin pans with nonstick cooking spray; set aside. In a medium bowl, whisk together the flour, baking soda, ground spices, and salt; set aside.

**WET INGREDIENTS:** In a large bowl, whisk together the sugar, eggs, pumpkin puree, oil, and vanilla extract. Slowly add the dry ingredients into the wet ingredients and mix using a rubber spatula until \*just combined\*.

**CHEESECAKE BATTER:** Add the cream cheese to the bowl of a stand mixer, mix the cream for 30 seconds just to loosen it up, add the powdered sugar, vanilla, and lemon juice and mix until \*just combined\*.

**MUFFINS:** Fill the muffin pans with the pumpkin batter about two-thirds full. Add a tablespoon worth of cheesecake filling to the center and you can press it in, leave it on top, or swirl it on top using a toothpick to make a design. You can also use the cheesecake batter as a filling rather than a topping, if you'd like, both methods work!

**BAKE:** Bake the muffins for 16-19 minutes or until the muffins have risen and are golden brown on top. Let cool for a few minutes before trying to remove from the pan. Serve warm or room temperature!

Source: Little Spice Jar  
<http://littlespicejar.com/spiced-chai-pumpkin-cheesecake-muffins/>

### Sausage and Three Cheese Deep Dish Pie

Prep Time: 30-45 min.  
Bake Time: 2-28 min.  
Servings: 12  
Difficulty: Intermediate

This will be your, "Oh-so-good, can't wait to eat it" recipe.

#### Ingredients

18 Rhodes Yeast Dinner Rolls, thawed to room temperature  
1 tablespoon dried parsley flakes  
1 1/2 teaspoons dried basil  
1 1/2 teaspoons dried rosemary  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/4 teaspoon pepper

#### Filling:

3 pounds bulk Italian sausage  
3 15 ounce cartons ricotta cheese  
2 cups grated mozzarella cheese  
1/2 cup grated Romano cheese  
3 eggs, lightly beaten  
1/4 cup dried parsley flakes  
1 teaspoon fresh ground pepper  
1 teaspoon salt  
1 teaspoon fresh, minced rosemary  
2 teaspoons fresh, minced basil  
2 teaspoons fresh, minced garlic

#### Instructions

Spray counter lightly with non-stick cooking spray. Combine rolls and add parsley flakes, dried basil, dried rosemary, garlic powder, onion powder and pepper. Knead seasonings into dough until equally distributed.

Divide dough into two pieces. The larger piece should be slightly less than two thirds of the dough.

Roll the larger piece into an 18×15-inch rectangle and the smaller piece into a 9×13-inch rectangle. Cover with plastic wrap and let rest.

Brown the sausage and drain. Combine the sausage with all the remaining ingredients and mix well. Remove wrap from dough and place larger rectangle in a sprayed 9×13-inch pan, lining the sides and coming over the edge like a crust.

Fill the crust evenly with the sausage mixture. Lay the smaller rectangle on top of the filling. Wet the edges of the dough and press them together to seal.

Turn the dough edges under toward the inside of the pan to make a slight ridge along the edge. Cut several vents on top.

Bake at 350 degrees F 55-60 minutes. Cover with foil after 30 minutes to prevent over browning. Let sit for 10 minutes before cutting into squares.

Source: Rhodes Rolls

### Cheesy Chicken Enchiladas

Prep 25 min  
Total 55 min  
Servings 5

#### Ingredients

1 can (18.5 oz) Progresso Traditional Chicken and Cheese Enchilada Soup  
1 can (10 oz) Old El Paso hot or mild red enchilada sauce  
2 cups shredded cooked chicken  
2 cups shredded Monterey Jack cheese (8 oz)  
10 corn tortillas (6 inches)  
2 medium green onions, thinly sliced

#### Steps

1 Heat oven to 350°F. In medium bowl, stir together soup and enchilada sauce. Spread 1 cup soup mixture in ungreased 11×7-inch baking dish.

2 In large bowl, mix 1 cup soup mixture with chicken and 1 cup of the cheese; reserve remaining soup mixture. On microwavable plate, stack tortillas and cover with paper towel; heat on High 1 minute to soften. Place 1/4 cup chicken mixture along middle of each tortilla. Roll up and place seam sides down in baking dish with sauce.

3 Pour remaining soup mixture over enchiladas. Sprinkle with remaining 1 cup cheese. Bake about 30 minutes or until cheese is melted and sauce is bubbly around edges. Sprinkle with green onions.

Source: Betty Crocker

### Pork Chile Verde

This Pork Chile Verde combines authentic Mexican flavors with tender pork in a spicy green sauce that will knock your socks off!

Prep Time 15 minutes  
Cook Time 3 hours  
Total Time 3 hours 15 minutes  
Servings 6

#### INGREDIENTS

2 pounds pork diced (I used boneless pork ribs)  
1 cup onion diced  
1 (14 ounce can) chicken broth  
1½ teaspoon garlic powder  
2 ½ tablespoons chicken stock  
1 teaspoon celery salt  
1 tablespoon cornstarch  
½ teaspoon oregano  
1 tablespoon cumin  
½ tablespoon jalapeno  
4 tablespoons chopped cilantro  
½ tablespoon chili powder more or less, to taste  
1 tablespoon green Tabasco sauce  
1 (10 ounce can) green enchilada sauce  
27 ounces canned green chiles chopped or diced  
8 ounces canned green chiles pureed  
1-2 cans white beans drained and rinsed (optional)  
1/2 teaspoon salt

#### INSTRUCTIONS

Brown pork and drain.

Add onion and chicken broth (will not cover meat entirely).

Simmer 1 hour, stirring often.

Combine garlic powder, chicken stock, celery salt, cornstarch, oregano, cumin, jalapeno, cilantro, chili powder, and green Tabasco sauce.

Simmer 1 hour, stirring often to avoid sticking.

Add green enchilada sauce and stir. Simmer for 30 minutes.

Add chopped green chilies and cook for 15 minutes.

Add pureed green chilies, white beans and salt to taste. Serve with cheese, sour cream, chips and/or flour tortillas.

**SLOW COOKER INSTRUCTIONS:** Brown pork and drain. Saute onion and add to slow cooker with meat. Add chicken broth and cook on low heat for 3 hours. Add remaining ingredients and cook additional 2 hours on low heat.

Source: Favorite Family Recipes  
<https://www.favfamilyrecipes.com/>

### No Bake Pumpkin Spice Cheesecake Pie

Prep Time 10 minutes  
Chill time 4 hours  
Servings 8

#### Ingredients

1 9 oz premade graham cracker crust  
1 14 oz can sweetened condensed milk  
1 8 oz cream cheese, softened  
1 3.4 oz box instant Pumpkin Spice pudding mix  
1 16 oz frozen whipped topping, thawed  
ground cinnamon

#### Instructions

In a medium mixing bowl using a hand mixer whip together the sweetened condensed milk, cream cheese and pudding mix. Beat for 2 minutes until the cream cheese has completely incorporated. Whip in 1/2 of the whipped topping.

Spread the filling into the graham cracker crust. Top with the remaining whipped topping. Sprinkle with ground cinnamon.

Chill for at least 4 hours or overnight before cutting.

Source: Melissa's Southern Style Kitchen  
<https://www.melissassouthernstylekitchen.com>

### Easy Margaritas for a Crowd

Total Time 5 Mins  
Yield 9 (6-oz.) margaritas

#### Ingredients

1 (12-oz.) can frozen limeade concentrate  
12 ounces cold water  
12 ounces silver tequila  
6 ounces orange-flavored liqueur (such as Triple Sec or Grand Marnier)  
1 (12-oz.) bottle Mexican lager (such as Corona), chilled  
Lime wedges

#### How to Make It

Place limeade concentrate in the bottom of a large pitcher or drink dispenser; pour next 4 ingredients (through lager) over the concentrate, stirring with a large spoon until frozen concentrate melts and is evenly dispersed. Serve margaritas over ice with fresh lime wedges.

Source: MyRecipes

### Taste of Texas Shrimp and Pasta Salad

Taste of Texas is a well-known Houston Steakhouse. Here is one of the popular menu items served on their amazing salad bar. Recreate this pasta salad at home.

#### Ingredients

6 ounces dry Vermicelli cook according to package directions  
1/2 cup chopped green onions  
4 teaspoons Pickapeppa Sauce  
1 pound Cooked Bay Shrimp  
3 hard cooked eggs chopped  
1 cup Light Mayonnaise  
salt and pepper to taste

#### Instructions

Drain cooked Vermicelli, rinse with cool water and set aside to cool. Toss lightly with green onion. Add Pickapeppa sauce, shrimp, eggs, mayonnaise, salt, and pepper. Toss again lightly. Refrigerate for 24 hours before serving.

Source: Copykat Recipes  
<https://copykat.com>

### 30-Minute Shakshuka with Yogurt

4 servings

Shakshuka might just be the ultimate weeknight pantry meal. The trick is getting the eggs cooked so that the whites are set and the yolks are still jammy—starting with room temperature eggs is key, so soak them in hot water for a few minutes if they're cold from the fridge.

#### Ingredients

1 teaspoon coriander seeds  
1 teaspoon cumin seeds  
6 garlic cloves, divided  
2 medium shallots, divided  
1 12-ounce jar roasted red peppers  
¼ cup extra-virgin olive oil, plus more for drizzling  
Kosher salt  
Freshly ground black pepper  
1 28-ounce can whole peeled tomatoes  
4 large eggs  
½ cup plain Greek yogurt  
Mint leaves and crusty bread (for serving)

#### Steps

Place 1 tsp. coriander seeds and 1 tsp. cumin seeds in little piles on a cutting board. Using the bottom of a medium skillet, crush seeds, pressing down firmly with even pressure. You'll have to do this several times, repositioning skillet to break apart any whole seeds that remain. Transfer seeds to a small heatproof bowl.

Slice 2 garlic cloves as thinly and evenly as you can; add to bowl with seeds. Finely chop remaining 4 garlic cloves.

Cut half of 1 shallot into thin rounds and add to same bowl with seeds and garlic. Chop remaining 4 garlic cloves.

Cut half of 1 shallot into thin rounds and add to same bowl with seeds and garlic. Chop remaining shallots.

Open jar of red peppers and pour off any liquid. Remove peppers and coarsely chop.

Combine ¼ cup oil and seed/garlic/shallot mixture in skillet you used for crushing seeds. Heat over medium and cook, stirring constantly with a wooden spoon, until seeds are sizzling and fragrant and garlic and shallots are crisp and golden, about 3 minutes.

Place a strainer over same heatproof bowl and pour in contents of skillet, making sure to scrape in seeds and other solids. Do this quickly before garlic or shallots start to burn. Reserve oil.

Spread out seed mixture across paper towels to cool. Season with salt and pepper.

Return strained oil to skillet and heat over medium. Add remaining chopped garlic and shallot and cook, stirring often, until shallot is translucent and starting to turn brown around the edges, about 5 minutes. Season with salt and lots of pepper.

Add chopped peppers to skillet and stir to incorporate. Using your hands, lift whole peeled tomatoes out of can, leaving behind tomato liquid, and crush up with your hands as you add to skillet (beware squirting tomato juices). Discard leftover liquid. Season with more salt and pepper.

Cook shakshuka, stirring often, until thickened and no longer runs together when a spoon is dragged through, 10–12 minutes.

Reduce heat to low. Using the back of wooden spoon, create four 2"-wide divots in tomato sauce. Working one at a time, carefully crack an egg into each divot.

Cover skillet and cook, simmering very gently and reducing heat if necessary, until whites of eggs are set while yolks are still jammy, 7–10 minutes. Uncover skillet and remove from heat. Season tops of eggs with salt and pepper.

Top shakshuka with dollops of yogurt, sprinkle with seed mixture, then drizzle with more olive oil. Finish by scattering mint leaves over top.

Serve shakshuka with crusty bread alongside.

Source: Bon Appetit