

## **PUBLISHER'S CORNER**

*"What my mother believed about cooking is that if you worked hard and prospered, someone else would do it for you."*  
- Nora Ephron

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. I hope everyone is having a great Christmas season. My kids & grands (all who could attend; one grand away at school and another in the military) had an early Christmas dinner with us on December 15. It was great, everyone ate and drank to their fill, and enjoyed the wonderful memories made then. I fashioned the meal pretty much as my mother used to, down to her favorite cookie (and mine! I shared it with you in the Publisher's Choice section). We had a whopping ten Christmas stockings hung on the mantle with care (lol) by my wonderful husband. May we have many, many more!

We have some awesome recipes in today's issue. As you can see, we are in need of more reader recipes. I'd love to see your name here! Why not take a few minutes and send us a recipe? My thanks to the following for their consistently delicious offerings:

**Linda H., Rosharon, TX**  
**Jessica S., Corfu, Greece**  
**Marilyn M., OH**

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 Make Compound Butter (6 Recipes!)

What exactly is compound butter? It is softened butter, whipped with various sweet or savory ingredients. While the concept is simple, the potential flavor combinations are endless. Pair scones, rolls, pancakes, waffles or cornbread with butters flavored with orange or lemon zest, maple syrup, honey or cinnamon. Pair meat, vegetables, fish and bread with butters mixed with herbs, spices, cheese or citrus zest.

Start with unsalted butter so that you're able to control the amount of salt when you add the seasonings. That is particularly important with sweet compound butters. To achieve the fluffiest butter, you can whip it with a hand mixer. However, I typically take the route that requires the least amount of kitchen tools. Bowl and fork for me!

Once the butter is soft, blend in the sweet or savory ingredients.

Transfer the flavored butter to a piece of parchment paper or plastic wrap, form the butter into a log and wrap it well. Chill for 2 hours before cutting into pieces for serving.

But what if you don't or can't eat dairy? Coconut oil, which softens very easily and solidifies in the fridge, makes a great substitute. Of course, it will lend a coconut taste to the "butter", but that can only be a good thing when you add complementary ingredients, such as curry powder, lime juice and cilantro.

Smoked Paprika & Rosemary Butter

1 stick unsalted butter  
1 tablespoon minced fresh rosemary  
1 teaspoon smoked paprika  
½ teaspoon salt

How to serve:

Dollop on top of cooked steak, chicken or fish  
Sauté shrimp in the butter  
Serve with grilled or boiled ears of corn  
Brush on grilled vegetables

### Cinnamon Maple Butter

1 stick unsalted butter  
1 tablespoon pure maple syrup  
¾ teaspoon ground cinnamon

How to serve:

Spread on toast  
Dollop on top of pancakes or waffles  
Spread on cornbread  
Serve with baked sweet potatoes

### Herb Butter

1 stick unsalted butter  
2 tablespoons chopped fresh herbs (such as parsley, thyme, rosemary and oregano)  
½ teaspoon salt  
1/2 teaspoon ground pepper

How to serve:

Serve with dinner rolls  
Dollop on top of grilled or baked chicken  
Serve with steamed, roasted or grilled vegetables

### Jalapeno Lime Butter

1 stick unsalted butter  
½ jalapeno pepper, seeded and minced very finely  
juice of ½ lime  
½ teaspoon salt

How to serve:

Serve with grilled or boiled ears of corn  
Dollop on top of grilled meat, chicken, fish or shrimp  
Brush on grilled vegetables

### Orange Honey Butter

1 stick unsalted butter  
1 tablespoon honey  
2 teaspoons finely grated orange zest

How to serve:

Spread on toast or cornbread  
Serve with warm scones  
Serve with baked sweet potatoes

### Gorgonzola Sage Butter

1 stick unsalted butter  
2 ounces crumbled Gorgonzola cheese  
1 tablespoon minced fresh sage  
½ teaspoon salt

How to serve:

Dollop on top of grilled steak, chicken or pork tenderloin  
Melt and brush on shrimp skewers  
Spread on warm dinner rolls

Source: Dara Michalski, a Canadian (Canuck) living in the United States, is the writer, recipe developer and photographer behind the blog, *Cookin' Canuck*.

**JUST MAKE ME LAUGH!**

Some New Perspectives

~Shared by Linda H., Rosharon, TX

1. My goal for 2018 was to lose 10 pounds. Only have 14 more to go.

2. Ate salad for dinner. Mostly croutons & tomatoes. Really just one big round crouton covered with tomato sauce. And cheese.

FINE, it was a pizza. I ate a pizza, are you happy ?

3. How to prepare Tofu:

- a. Throw it in the trash
- b. Grill some meat, chicken or fish

4. I just did a week's worth of cardio after walking into a spider web.

5. I don't mean to brag, but I finished my 14-day diet food supply in 3 hours and 20 minutes.

6. A recent study has found women who carry a little extra weight live longer than men who mention it.

7. Kids today don't know how easy they have it. When I was young, I had to walk 9 feet through shag carpet to change the TV channel.

8. Senility has been a smooth transition for me.

9. Remember back when we were kids and every time it was below zero outside they closed school? Yeah, me neither.

10. I may not be that funny or athletic or good looking or smart or talented.  
I forgot where I was going with this.

11. I love being 80, I learn something new every day and forget 5 others.

12. A thief broke into my house last night. He started searching for money so I woke up and searched with him.

13. I think I'll just put an "Out of Order" sticker on my forehead & call it a day.

14. November 4, 2018 marked the end of Daylight Saving Time. Hope you didn't forget to set your bathroom scale back 10 pounds on Saturday night.

15. Just remember, once you're over the hill you begin to pick up speed.

## TODAY'S RECIPES

### Tahini-Chocolate Mousse

~Shared by Jessica S., Corfu, Greece

- 1 cup almond milk
- 3 ½ oz. / 100 g dark chocolate (couverture), chopped into small pieces
- 3 tbsp. honey, preferably Greek blossom or thyme honey
- 2 tbsp. tahini
- ½ tsp. cinnamon powder
- ½ tsp. vanilla extract
- Sesame seeds or crumbled Macedonian Halva for garnish

Scald the almond milk in a medium saucepan over low heat. Do not bring to a boil.

Pulse the chocolate and cinnamon together in a food processor. Slowly add the hot almond milk, tahini, and honey and continue pulsing until frothy

Transfer the mixture to six small glasses or ramekins. Cover with plastic wrap and refrigerate for at least three hours or overnight. Serve chilled, garnished with broken up pieces of halva or with a sprinkling of sesame seeds

Source: <https://www.dianekochilas.com/chocolate-tahini-mousse/>

### Butternut Squash Soup (aka my after Thanksgiving leftover soup)

~Shared by Jessica S., Corfu, Greece

- 1 butternut or Hubbard squash (cut in half and cleaned)
- 1 large carrot
- 1 onion
- 1 shallot
- 1 celery stalk
- (Optional roasted additions: 1 white potato, 1 sweet potato)
- Butter/olive oil
- 2 teaspoons curry powder
- 1 c applesauce
- 1 c apple juice
- 2 chicken bouillon cubes
- Water

salt and pepper

Butternut squash roasted in the oven, then cooled, peeled and cut up and added to 1 of each onion, carrot, celery stalk, and a shallot chopped finely and cooked in butter/olive oil. Next add 2 teaspoon curry powder, a cup + of applesauce (homemade leftover from thanksgiving, lol) added a cup of sweet/tart cloudy apple juice and covered the rest with boiling water. (Added 2 t Knorr chicken granules and fresh ground salt and pepper) simmered for about 35 minutes and whizzed with the hand blender. (It. Is. So. Good.)

I roasted the squash (and the carrot, potato and sweet potato, unpeeled, pricked with a fork) at 350° for about 40 minutes. Then I let them cool. They are easier to peel when they're roasted and cool. Then I chopped them up and put them in with the buttered onions.

Topped it all with a few homemade croutons leftover and not used from the stuffing/dressing, lol!

#### Fluffy Hot Chocolate

~Shared by Marilyn M., OH

8 teaspoons sugar  
4 teaspoons baking cocoa  
4 cups milk, NOT skim  
1-1/2 cups miniature marshmallows  
1 teaspoon vanilla extract

In a small saucepan, combine the first four ingredients. Cook and stir over medium heat until marshmallows are melted, about 8 minutes. Remove from the heat; stir in vanilla. Ladle into mugs ~ Enjoy!

#### Christmas Fruit Salad

~Shared by Marilyn M., OH

1 Granny Smith apple, sliced  
1 red apples, any kind, sliced  
1 cup green grapes  
1 cup red grapes  
2 kiwi, peeled and sliced  
1 cup raspberries  
1/3 cup pomegranate arils  
2 Tbsp honey  
1 Tbsp lime juice  
1 Tbsp water

Combine all fruit in a glass bowl (be careful not to stir too much or the raspberries will squish!). Stir together honey, lime juice and water to make a thin dressing. Drizzle over fruit and stir gently to coat.

May be covered and refrigerate up to 6 hours before serving ~ Enjoy!

This is not a rigid recipe. Use a little more, or a little less, swap things out for other things you prefer!

If you really want to impress people with your fruit salad skills, try making red and green layers in a glass trifle dish for a fun presentation.

Don't make it too far in advance: most fruit is best just after it is cut or sliced. The fresher your fruit salad, the better.

You can easily make the dressing in advance to save yourself a few minutes on the big day! It can be prepared and refrigerated for 2-3 days before dressing your salad.

#### Spinach-Artichoke Dip Pasta Salad

~Shared by Marilyn M., OH

12 oz rotini pasta  
1 cup sour cream  
3/4 cup mayonnaise  
1 package (1.4 oz) vegetable soup mix  
3 green onions, sliced  
1 can (14 oz) water packed artichokes  
4 cups chopped & lightly packed fresh spinach

Cook pasta el dente according to package directions.

In a large bowl combine sour cream, mayonnaise and dry soup mix.

Drain artichokes well and cut into quarters.

Toss pasta with sauce.

Gently fold in spinach, green onions and artichokes.

Refrigerate 1 hour before serving. Enjoy!

### Stuffing Balls

~Shared by Marilyn M., OH

You'll want to save this one for the upcoming holidays!

This is an heirloom recipe made by many members of my family. It can be made ahead of the holidays and the balls frozen ~ One less job at the end. We always formed the stuffing into balls so they were easy to serve individually, and easy to grab a cold stuffing ball as leftovers. My Grandma always made extra to freeze and use for stuffed chicken breasts later. Grandma always said to try and get a little bit (a speck) of poultry seasoning on each piece of bread. If you like to stuff a bird with it, just place the stuffing balls in the cavity loosely.

2 loaves white bread  
2 eggs  
1 cup milk  
1 cup water  
1/4 cup butter  
2 stalks celery, chopped  
1 large onion, chopped  
1 small green pepper, chopped (optional)  
salt, to taste pepper, to taste  
1/3 cup fresh parsley, chopped  
1 1/2-2 teaspoons poultry seasoning  
2 teaspoons ground sage. optional  
Turkey broth

Open the loaves of bread and allow bread to get stale for a day. Tear bread into 1-1/2" pieces including the crusts. Beat eggs with milk and water; sparingly, drizzle this mixture over bread and mix it in just to moisten. Sauté the celery, onions, and green pepper in butter until translucent. Salt and pepper to taste. Add the warm celery and butter mixture to the bread. Add parsley and sprinkle in a little rubbed sage. if using. Cover lightly with poultry seasoning, then gently toss with your hands. Gently push stuffing mixture into corner of your mixing pan and allow to sit for 30 minutes to absorb the liquid in the bread. Form the stuffing into small balls similar to a baseball. You may freeze them at this point by arranging on a baking sheet and flash freezing. When frozen, place stuffing balls in the bread bag wrappers. When ready to bake, place balls in a 9 x 13 inch pan with about 1/4" hot broth in the bottom of the pan.

You can bake them frozen or defrosted, adjust your time accordingly. Bake at 350 degrees F for about 30 minutes, basting a few times until browned.. Enjoy!

### Pecan Pie Muffins

~Shared by Marilyn M., OH

If you are in a hurry and you need to make something sweet, try these pecan pie muffins. Very delicious and easy to make.

1 cup chopped pecans  
1 cup firmly packed brown sugar  
1/2 cup flour  
2 large eggs  
1/2 cup melted butter

Preheat oven to 350° and place foil-baking cups in muffin pans. In a large bowl, mix together pecans, brown sugar and flour. Beat eggs very well and mix in the butter. Pour eggs mixture over the dry ingredients and mix to combine. Spoon batter into cups 2/3 full ~ Bake for 20 to 25 minutes. Transfer to wire racks immediately after baking. Enjoy! Easy, and sweet! Sometimes I make these pecan pie muffins for breakfast, my family love them!

### Easy Homemade Divinity Candy

~Shared by Marilyn M., OH

Divinity is a classic candy made with granulated sugar, corn syrup, and stiffly beaten egg white. With the addition of chopped pecans, this divinity is crunchy, fluffy, and simply divine.

2 1/2 cups sugar  
1/2 cup water  
1/2 cup light corn syrup  
1/4 teaspoon salt  
2 egg whites  
1 teaspoon vanilla extract  
1 cup chopped pecans, toasted  
Garnish: toasted pecan halves

Cook first 4 ingredients in a heavy 2-quart saucepan over low heat until sugar dissolves and a candy thermometer registers 248° (about 15 minutes). Remove syrup mixture from heat.

Beat egg whites at high speed with an electric mixer until stiff peaks form.

Pour half of hot syrup in a thin stream over egg whites, beating constantly at high speed, about 5 minutes.

Cook remaining half of syrup over medium heat, stirring occasionally, until a candy thermometer registers 272° (about 4 to 5 minutes).

Slowly pour hot syrup and vanilla extract over egg white mixture, beating constantly at high speed until mixture holds its shape (about 6 to 8 minutes).

Stir in 1 cup chopped pecans.

Drop mixture quickly by rounded teaspoonfuls onto lightly greased wax paper. Garnish, if desired. Cool.

#### Corn Casserole

~Shared by Marilyn M., OH

1 (15 oz) can whole kernel corn, drained  
1 (15 oz) can cream-style corn  
1 package Jiffy corn muffin mix (8 oz.)  
1 cup sour cream  
1/2 cup butter, melted  
1 cup shredded cheddar cheese or your favorite

Preheat oven to 350 degrees.

Mix all ingredients, minus the cheese, together and pour into a greased baking dish.

After casserole has baked for 45 minutes, or is set in the middle and golden brown, sprinkle with cheddar and put it back in the oven.

Let the cheese melt, take casserole out and enjoy this ridiculously buttery dish.

#### Pizza Spaghetti Casserole

~Shared by Marilyn M., OH

You won't know how good this is until you taste it!

1 lb. ground meat  
1 (16 oz) box uncooked spaghetti noodles  
1/2 teaspoon salt  
1/2 teaspoon oregano  
1/2 teaspoon garlic powder  
1/2 cup milk  
1 egg  
2 ounces sliced pepperoni  
1 (26 oz) jar pasta sauce  
1 (16 oz) can diced Italian style tomatoes  
1/4 cup grated parmesan cheese  
1 (8 oz) package shredded Italian cheese blend  
Any other pizza toppings, you can add like black olives, sausage, onions, green peppers, etc...

Boil water with salt for spaghetti noodles. Once it starts boiling, add noodles.

Brown meat in a separate frying pan. When noodles are cooked, drain and put them in a casserole dish.

In a separate bowl, combine milk and egg, and then whisk.

Pour over pasta and add jar of sauce, tomatoes, garlic powder, and oregano. Mix all together well.

On top of pasta mixture, layer ground meat, then add a layer of pepperoni.

Sprinkle parmesan cheese, and Italian cheese. And a layer of more pepperoni.

Bake in the oven at 350 degrees for 30 minutes. Serve with friends and Enjoy!

#### Cracker Barrel Double Chocolate Cola Cake

~Shared by Marilyn M., OH

1 cup coca cola  
1/2 cup vegetable oil  
1/2 cup (1 stick) salted butter  
3 heaping Tbsp dark cocoa powder  
2 cups granulated sugar  
2 cups all-purpose flour  
2 large eggs  
1/2 cup buttermilk  
1 teaspoon baking soda

1 teaspoon vanilla extract

Preheat oven to 350. Butter and flour a 9×13 pan; set aside. In large bowl of a mixer, stir together sugar and flour and set aside. In a saucepan, bring cola, oil, butter and cocoa to a boil. Pour into flour mixture and beat on medium low for about a minute. Add eggs, buttermilk, baking soda and vanilla and beat on medium for a minute more. Spread batter into prepared pan. Bake for about 30 minutes or until a toothpick inserted in center comes out clean. Immediately upon removing cake from oven, prepare frosting.

Frosting:

1 stick salted butter  
3 Tbsp dark cocoa powder  
6 Tbsp cream or milk  
1 teaspoon vanilla extract  
4 cups powdered sugar

In a saucepan over medium heat, bring butter, cocoa powder and cream/milk to JUST boiling. Remove from heat and whisk in powdered sugar and vanilla. Pour over cake and quickly spread. Let cake cool to room temperature, then cover and refrigerate until serving.

BEST Spinach-Artichoke Dip

~Shared by Marilyn M., OH

8 oz cream cheese, softened  
2/3 cup sour cream  
1/3 cup mayonnaise  
2 cloves garlic minced  
1 1/2 cups mozzarella cheese, divided  
1/2 cup fresh shredded parmesan cheese  
1/2 cup gruyere cheese  
10 oz frozen chopped spinach, defrosted and squeezed dry  
14 oz marinated artichoke hearts, chopped

For Serving

1 baguette, optional  
olive oil

Preheat oven to 375 degrees F.

In a bowl combine cream cheese, sour cream, mayonnaise and garlic with a hand mixer until fluffy.

Stir in parmesan cheese, 1 cup mozzarella cheese, gruyere cheese, spinach, and artichokes.

Place into a 9x9 casserole dish (or deep dish pie plate) and top with remaining 1/2 cup mozzarella cheese.

Bake 25-30 minutes or until bubbly and cheese is browned.

Slice baguette into 1/2" slices. Lightly brush one side of each slice with olive oil.

Broil the oiled side for about 2 minutes or just until lightly browned.

Remove from oven and gently rub each slice with a clove of garlic.

Serve with spinach artichoke dip. Enjoy!

## **PUBLISHER'S CHOICE**

Snowball Cookies (aka: Sand Tarts)

*My family LOVED these gems this past Christmas. It was one of the recipes I made that my mother did, too. We all miss her and had some nice reflections while eating these babies. This remains my all-time favorite cookie, year round!*

Buttery soft snowball cookies loaded with crunchy pecans. Not only are they simple, but they're also the best holiday cookie in the world!

Prep Time 10 minutes  
Cook Time 14 minutes  
Total Time 24 minutes  
Servings 30  
Calories 90 kcal

Ingredients

1 cup butter  
1 tsp vanilla extract  
1/2 cup powdered sugar  
2 1/4 cup flour  
1/4 tsp salt

1 cup pecans  
1/3 cup powdered sugar

#### Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together butter, vanilla, and 1/2 cup of the powdered sugar. Stir in flour, pecans, and salt. Mix till well combined. Roll dough into balls, about 1 tablespoon wide, and place on an ungreased cookie sheet.
3. Bake at 350 for 14-15 minutes. Do not let them brown.
4. Roll hot cookies in powdered sugar. Once they have cooled, roll them once more in sugar. Enjoy

#### Hot Crab Parmesan Dip

Prep 15 MIN  
Total 35 MIN  
Servings 20

#### Ingredients

1 package (8 ounces) cream cheese, softened  
1/4 cup grated Parmesan cheese  
4 medium green onions, thinly sliced (1/4 cup)  
1/4 cup mayonnaise or salad dressing  
1/4 cup dry white wine or apple juice  
2 teaspoons sugar  
1 teaspoon ground mustard  
1 garlic clove, finely chopped  
1 can (6 ounces) crabmeat, drained, cartilage removed and flaked  
1/3 cup sliced almonds, toasted, if desired

#### Steps

- 1 Heat oven to 375°F. Mix all ingredients except crabmeat, almonds and crackers in medium bowl until well blended. Stir in crabmeat.
- 2 Spread crabmeat mixture in ungreased pie plate, 9x1 1/4 inches, or shallow 1-quart casserole. Sprinkle with almonds.
- 3 Bake uncovered 15 to 20 minutes or until hot and bubbly. Serve with crackers.

#### Grandma's Party Punch

#### Ingredients

1 container pineapple sherbet  
2 (2 ltrs) strawberry soda (I use Fanta)

#### Instructions

Scoop the pineapple sherbet into each cup or into a punch bowl. Then pour the strawberry soda over the sherbet. Mix and serve.

Source: Real Mom Kitchen

#### Magic Cookie Bars

Prep: 10Min.  
Cook: 30Min.  
Yield: 2 dozen bars  
Calories: 240/serv

#### Ingredients

non-stick cooking spray  
1 1/2 cup graham cracker crumbs  
1/2 cup butter, melted  
1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk  
2 cup semi-sweet chocolate chips  
1 1/3 cup flaked coconut  
1 cup chopped nuts

#### Instructions

HEAT oven to 350°F. Coat 13 x 9-inch baking pan with no-stick cooking spray.

COMBINE graham cracker crumbs and butter in small bowl. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with fork.

BAKE 25 to 30 minutes or until lightly browned. Loosen from sides of pan while still warm; cool on wire rack. Cut into bars or diamonds.

For perfectly cut cookie bars, line entire pan with foil, extending foil over edge of pan. Coat lightly with no-stick cooking spray. After bars have baked and cooled, lift up with edges of foil to remove from pan. Cut into bars.

#### VARIATIONS

SUBSTITUTE chocolate chips or nuts with candy coated pieces, dried cranberries, raisins, mini-marshmallows or butterscotch chips.

#### NUTRITION INFORMATION

Serving Size 1 bar, 1/24 of recipe Calories Per Serving 240 Total Fat 16g Calories From Fat 140g Saturated Fat 9g Trans Fat 0g Cholesterol 15mg Sodium 80mg Carbohydrates 24g Dietary Fiber 2g Sugar 19g Protein 3g Percent Daily Value\*: Vitamin A 4%, Calcium 6%, Vitamin C 0%, Iron 6%.

Source: Eagle Brand Recipes

<https://www.eaglebrand.com/recipe-detail/magiccookiebars-3934>

#### Pistachio Cake

Prep: 10 Minutes

Level: Easy

Cook: 1 Hours

Serves: 18

#### Ingredients

1 box White Cake Mix  
1 package (4 Ounce) Pistachio Instant Pudding Mix  
1/2 cup Orange Juice  
1/2 cup Water  
1/2 cup Vegetable Oil  
4 whole Eggs  
3/4 cups Chocolate Syrup (such as Hershey's)

#### Preparation

Preheat oven to 350 degrees. Grease and flour bundt pan.

Mix all ingredients but chocolate syrup and beat for two minutes on medium-high. Pour 3/4 of the batter into the bundt pan.

Add chocolate syrup to the remaining batter and mix well. Pour chocolate-laced batter on top of the pistachio batter.

Bake for 1 hour at 350 degrees.

Note: You can use a knife to swirl chocolate batter into the pistachio batter for more of a marbled design.

Variation: Coat cake with chocolate ganache!

Source: The Pioneer Woman

#### Slow-Cooker Butter Chicken

Prep 25 MIN

Total 3 HR 55 MIN

9 Servings

#### Ingredients

1/4 cup butter  
2 packages (20 oz each) boneless skinless chicken thighs, cut into 2-inch pieces  
1/2 cup chopped onion  
2 cloves garlic, finely chopped  
2 tablespoons garam masala  
1/4 cup Muir Glen organic tomato paste (from 6-oz can)  
3/4 teaspoon salt  
1/2 cup Progresso chicken broth (from 32-oz carton)  
1/2 cup heavy whipping cream

#### Steps

1 Spray 3 1/2- to 4-quart slow cooker with cooking spray.

2 In 12-inch nonstick skillet, melt butter over medium-high heat. Add chicken, onion and garlic; cook 8 to 10 minutes, turning once, until browned. Spoon chicken mixture into slow cooker.

3 Stir in remaining ingredients except whipping cream until well blended. Cover; cook on Low heat setting 3 to 4 hours or until chicken is no longer pink in center (165°F).

4 Stir in whipping cream. Cover; cook about 30 minutes longer or until slightly thickened.

Source: Pillsbury Recipes

#### Peanut Butter Balls (Buckeyes)

No bake Peanut Butter Balls (also known as Buckeyes) are an easy holiday candy recipe that are sure to please a crowd.

2 cup butter (4 sticks)  
2 cup peanut butter  
2 1/2 pound powdered sugar  
3 teaspoon vanilla extract  
8 ounce semi-sweet melting chocolate ((I used Ghirardelli, but any chocolate melting wafers will work.))

Use electric beaters to cream together the butter and peanut butter.

Slowly add the powdered sugar until you get a smooth consistency. Add the vanilla and mix.

Form the dough into about 10 dozen small peanut butter balls.

Place the peanut butter balls on a parchment lined baking sheet and put them in the freezer for at least 30 minutes.

When the balls have had a chance to freeze, melt the chocolate melting wafers according to package instructions.

Use a toothpick to dip and coat each peanut butter ball in chocolate. Allow excess to drip off and then place them on a parchment covered baking sheet and allow them to set.

Store in an airtight container in the fridge or freezer.

Source: Tastes Better From Scratch

#### Baked Creme Brulee French Toast

YIELD: 6-8 SERVINGS  
Prep time: 10 MINS (4 HOURS REST TIME)  
Cook time: 35 MINS  
Total time: 4 HOURS 45 MINS

The easiest baked creme brulee french toast recipe, and it feeds a crowd! The bottom is loaded with a caramel glaze, and the custard is rich and creamy! The best part is, you can make it ahead.

#### INGREDIENTS:

4 tablespoons salted butter, melted  
1 cup light brown sugar, divided  
2 tablespoons maple syrup  
1 (1 lb.) loaf challah or French bread  
1 1/2 cup half and half  
5 large eggs + 2 egg yolks  
1/4 teaspoon EACH: almond extract AND ground nutmeg  
1/2 teaspoon sea salt  
1 tablespoon vanilla extract  
3 tablespoons vanilla greek yogurt  
sliced almonds + powdered sugar + whipped cream, for topping, if desired

#### DIRECTIONS:

**BRULEE BOTTOM:** Add the butter, 1/2 cup of brown sugar, and maple syrup to a microwave safe bowl (or measuring cup) and zap for 1-2 minutes or until the sugar dissolves and the syrup is warm. Stir using a rubber spatula; set aside.

**PREP:** Spray a 13x9 baking dish with non-stick cooking spray. Pour the prepared sugar mixture in the bottom of the pan, spread it out. Place the sliced bread in the pan. In a medium bowl, add the remaining 1/2 cup brown sugar along with the half and half, eggs + yolks, almond extract, ground nutmeg, sea salt, vanilla, greek yogurt, and whisk until thoroughly combined. Pour the prepared custard over the bread. Cover the casserole dish with plastic wrap and refrigerate for at least 4 hours and ideally, overnight.

**BAKE:** Remove the casserole from the refrigerator 1 hour prior to baking. When ready to bake, position a rack in the center of the oven and preheat oven to 350°F. Bake the casserole for 35-45 minutes or until the bread puffs up and browns on top. Allow the french toast to cool for a few minutes before plating. Top with sliced almonds and powdered sugar if desired. Serve with whipped cream!

#### NOTES:

If you don't have half and half, feel free to replace it with 3/4 cup milk and 3/4 cup heavy cream.

Source: The Little Spice Jar

#### Deviled Egg Pasta Salad

Prep 15 MIN

Total 15 HR 0 MIN

Servings 8

#### Ingredients

4 cups cooked elbow macaroni pasta  
1/2 cup mayonnaise  
1/4 cup sour cream  
1 tablespoon mustard  
8 hard-cooked eggs, chopped  
1 tablespoon white vinegar  
1 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon paprika  
1/4 cup diced dill pickles

#### Steps

- 1 Place cooked pasta in large bowl.
- 2 Add mayonnaise, sour cream, mustard, vinegar, salt and pepper. Mix until well combined.
- 3 Gently stir in hard-cooked eggs.
- 4 Refrigerate 1 to 2 hours or until chilled. Just before serving, top with paprika and pickles.

Source: Pillsbury

#### Sunday Chocolate Cake

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Yield: serves 12

This Sunday Chocolate Cake is the easiest, most comforting chocolate cake recipe ever. The boiled frosting on top is flaky, fudgy and delicious!

#### Ingredients

##### Cake

2 cups granulated sugar  
2 cups flour  
1/2 teaspoon salt  
1 teaspoon baking soda  
2 eggs  
1 1/2 cup whole milk  
1 tablespoon white vinegar  
2 teaspoons vanilla  
1/2 cup butter  
1/2 cup vegetable shortening (you can sub in butter if you prefer)  
1/4 cup cocoa powder

##### Icing

1/2 cup butter  
1/4 cup cocoa powder  
1/4 cup milk + 2 Tbsp  
5 cups powdered sugar  
2 teaspoons vanilla

#### Instructions

##### Cake

Preheat oven to 400°F. Coat a 9×13 baking pan with nonstick spray and set aside.

In a large bowl whisk together sugar, flour, salt and baking soda. Set aside.

In another bowl whisk eggs, milk, vinegar and vanilla together. Set aside.

In a saucepan melt butter, shortening and cocoa powder together, whisking until completely melted and smooth.

Remove from heat and pour into flour mixture, and then add the other liquid ingredients. Stir together until smooth and there are no more lumps.

Pour into prepared pan and bake for 15-20 minutes until center of cake is set.

Prepare icing when cake is almost ready.

##### Icing

Melt butter, cocoa powder and milk together over medium heat. Bring just to a boil and remove from heat. Whisk in powdered sugar

and vanilla until there are no lumps.

Pour icing over hot cake in pan.

Allow cake to cool before slicing.

#### Notes

Store airtight at room temperature for up to 3 days

Source: Cookies & Cups

<https://cookiesandcups.com/sunday-chocolate-cake/>