

## **PUBLISHER'S CORNER**

***Life is 10% what happens to you and 90% how you react to it. ~ Charles R. Swindoll, evangelical Christian pastor, author, educator, and radio preacher***

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I hope you and yours are happy and healthy. We're doing just fine. Some of you have had extremely cold weather. I really feel for you although I do love cold weather. I don't like snow deep enough to bury a yard animal, though! We're supposed to freeze again tonight with a very high chance of rain. That combination could make for difficulty in travel. Before I retired, I believed that, as long as I can get to work, the weather was juuu--uuust fine. We were able to get Trey to work so we're doing just fine!

What great recipes we have today. We have about anything you're looking to cook. We've got bread, soups, salad, casserole, desserts, you name it. We can help you with breakfast, lunch, dinner, snacks and Mardi Gras! *Laissez les bons temps router!* (Let the good times roll!)

**Marilyn M., OH**

**Michael H., NY**

**Lisa H., Belmont, NC**

**Elyse S., AZ**

**Jessica S., Corfu, Greece**

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?**

7-Day Diet Weight Loss (Wonder) Soup

~Shared by Marilyn M., OH

1/2 - 1 head of cabbage, chopped  
1 cup celery, diced  
1 cup white or yellow onion, diced  
1 cup carrots, diced  
1 green bell pepper, diced  
2-3 cloves garlic, minced  
4 cups chicken broth  
14 oz can basil, oregano, garlic diced tomatoes  
1 teaspoon oregano  
1 teaspoon basil  
1/2 teaspoon red pepper flakes  
few shakes of black pepper (to taste)  
1/2 teaspoon salt (optional)

Heat 2 tablespoons of olive oil in a large pot over medium heat. Add celery, onions, bell peppers, and carrots. Sauté until slightly tender. Stir in garlic. Pour in chicken broth. Stir in tomatoes and cabbage. Bring to a boil and then reduce heat. Cook until cabbage is tender. Stir in oregano, basil, red pepper flakes, black pepper and salt (if using) Taste broth and adjust seasoning if needed.

\*Note:

Using this soup in a weight-loss program works wonders. Doctor's recommend that it not be used solely as intake for weight loss for longer than a week. Lots of people use it to jump start their diet, or to quickly lose a few pounds before that special occasion.

## JUST MAKE ME LAUGH!

I was putting mustard on my sandwich and I had that strange feeling I had already done that. I was experiencing De'-Jonvu!

Two cheese trucks ran into each other. De brie was everywhere.

Today I have met the vegetarian brother of Bruce Lee. Brocco Lee.

If I tell you I'm thinking about you, don't get too excited, because I'm also thinking about nachos.

## TODAY'S RECIPES

### Breakfast Garbage Bread

~Shared by Michael H., NY via Facebook

"Crumbled bacon and breakfast sausage mingle with potato tots, eggs and melted American cheese in this garbage bread, which is reminiscent of a breakfast sandwich or burrito. Serve it with lots of hot sauce or ketchup for early-morning tailgating or for a portable breakfast on a camping trip."

Total Time: 1 hr 55 min

Prep: 30 min

Inactive: 15 min

Cook: 1 hr 10 min

Yield: 8 to 10 servings

#### Ingredients

2 1/2 cups frozen potato tots  
One 12-ounce package pork breakfast sausage  
10 strips bacon (8 ounces)  
5 large eggs  
2 cups grated American cheese (6 ounces)  
2 cups grated white Cheddar (6 ounces)  
All-purpose flour, for dusting  
1 1/2 pounds store-bought pizza dough (see Cook's Note)  
Ketchup and/or hot sauce, for serving

#### Directions

Preheat the oven to 425 degrees F. Line a baking sheet with parchment and spread the potato tots on the sheet. Bake until golden brown and crisp, about 25 minutes. Transfer the baking sheet to a wire rack and let cool. Lower the oven to 400 degrees F.

Meanwhile, heat the sausage in a large nonstick skillet over medium heat and cook, stirring to break up the sausage, until browned and no longer pink, about 8 minutes. Transfer the sausage to paper towels with a slotted spoon to drain; discard any remaining fat. Let the sausage cool, then crumble into 1/2-inch pieces.

Heat the bacon in the skillet over medium heat and cook, flipping once, until browned, about 8 minutes. Using tongs, transfer the bacon to paper towels to drain; discard any remaining fat. Let the bacon cool, then crumble into 1/2-inch pieces.

Prepare a bowl of ice water and set aside. Cover 4 eggs by 1 inch with water in a small saucepan and bring to a boil. Cover the pan, remove from the heat and let the eggs stand for 6 minutes. Uncover and drain the eggs, then transfer to the bowl of ice water and let stand for 3 minutes. Drain and peel the eggs, then quarter each egg lengthwise.

Toss the American cheese and Cheddar together in a small bowl until evenly combined.

Roll the dough into a 20-by-14-inch rectangle on a lightly floured work surface. Starting from the shorter end, spread the cheese mixture evenly over half of the dough, leaving a 1-inch border on the sides. Scatter the sausage, bacon and potato tots evenly over the cheese. Arrange all the egg quarters, yolk up, along the short side of the rectangle. Working from this short side, tightly roll the dough up, jelly roll-style, into a log. Pinch the open seams together to seal, then tuck them underneath the log.

Beat the remaining egg. Transfer the log to the prepared baking sheet and brush with the egg wash. Bake until the bread is golden brown all over, about 40 minutes.

Let the bread cool for 10 minutes. Halve the bread lengthwise, cut each half crosswise into 4 equal pieces and serve warm with ketchup or hot sauce.

Cook's Note: To make rolling and shaping the dough easy, keep the dough refrigerated until 10 to 15 minutes before you are ready to use it.

Source: Food Network Kitchen

<http://www.foodnetwork.com/recipes>

## Crock Pot Zuppa Toscana

~Shared by Lisa H., Belmont, NC

This crock pot zuppa toscana soup is an Olive Garden copycat recipe that makes it easy to bring the taste of Italy home. A simple dinner for busy weekdays.

Prep 20 min.  
Cook 4 hours  
Total Time 4 hours 20 min.  
Yields 8 servings  
Calories 389 kcal

1 lb ground hot Italian sausage  
1 tbsp garlic minced  
1 yellow onion chopped  
4 russet potato diced  
1 pinch salt to taste  
1 pinch black pepper to taste  
4 cup chicken broth (32 oz)  
water see recipe instructions  
1 bunch kale stems removed and torn into bite-sized pieces  
3/4 cup heavy whipping cream  
1/4 cup parmesan cheese shredded (for topping)

In a large skillet over medium-high heat, brown and crumble hot Italian sausage, about 5-8 min. Add onion and garlic and cook for an additional 2-3 min. or until some of the onion begins to turn opaque (no need to cook onion completely at this point). Drain grease from skillet.

In a 6 quart crock pot (or bigger), add cooked sausage & veggies plus the diced potato. Season with salt and pepper, to taste. Pour chicken broth on top. There should be enough broth to cover the tops of the potatoes; if there isn't, add up to 2 cups water so potatoes are covered.

Gently stir ingredients, cover crock pot, and cook on LOW for 5-6 hours or on HIGH for 3-4 hours.

Remove lid from crock pot and add kale and heavy whipping cream, then stir to combine.

Cover crock pot and cook on HIGH for another 30 min.

Serve zuppa toscana immediately with shredded parmesan cheese as garnish.

## Apple Pie Bake

~Shared by Elyse S., AZ (via Facebook, thanks, Elyse!)

Ingredients for 4 servings

2 packs cinnamon rolls, with icing  
4 eggs  
1/2 cup milk  
1 tablespoon cinnamon  
1 teaspoon vanilla extract  
2 tablespoons butter  
2 granny smith apples, diced  
1 cup brown sugar, packed  
vanilla ice cream, as topping

Preparation

Preheat oven to 375°F (190°C).

Cut the cinnamon roll dough into 3 even strips, then cut those strip in 3 pieces, making 9 pieces total per cinnamon roll. Set aside the icing.

In a medium bowl, combine eggs, milk, cinnamon, and extract, stirring until smooth. Set aside.

In a pan over medium-high heat, combine butter, apples, and brown sugar, cooking until sugar starts to caramelize, about 10 minutes. Remove from heat.

Sprinkle the cinnamon roll dough pieces evenly in a 9×9in (23 x 23cm) baking tray.

Pour the egg mixture on top, followed by the apples. Drizzle the reserved icing on top.

Bake for 25-30 minutes, until golden brown. Serve with ice cream!

Enjoy!

Source: Tasty

<https://tasty.co/recipe/apple-pie-bake>

### Tex-Mex Chopped Chicken Salad

~Shared by Jessica S., Corfu, Greece

#### Dressing

1 cup ranch dressing  
2 Tbsp taco seasoning, hot or mild

#### Salad

3 cups chicken, cooked, cooled and diced  
4 cups Romaine lettuce, chopped, about 1 head  
2 Roma tomatoes, diced  
1 cucumber, seeded and diced  
1 cup corn kernels, fresh or frozen  
4-5 green onions, sliced  
1 15 oz can black beans, drained and rinsed  
4 oz sharp cheddar cheese, or pepper jack, cut into ¼" cubes  
1/4 cup cilantro, chopped  
juice of 1/2 of a lime

#### On top

1 cup tortilla chips, crushed  
jalapeño, diced, toasted pumpkin seeds, diced avocado or jicama for garnish (optional)

#### How to:

Make the dressing.

Assemble the salad as listed.

Add the dressing and toss.

Sprinkle crushed tortilla chips over the top. Add as many "options" as you like!

### Creamy Chicken-Potato Casserole

~Shared by Marilyn M., OH

1 pound boneless chicken breasts, diced  
6 bacon slices, cooked and crumbled  
4 medium russet potatoes, peeled and sliced  
2 cups sharp cheddar cheese, divided  
1/2 cup heavy cream  
1 teaspoon granulated sugar  
2 teaspoons fresh thyme, chopped  
1 Tbsp rosemary leaves, chopped  
1 teaspoon garlic powder  
1/2 teaspoon kosher salt  
1/2 teaspoon black pepper  
3 Tbsp unsalted butter, cubed

Preheat oven to 350°F. Spray 3-quart casserole dish with cooking spray. Whisk sugar into heavy cream in small bowl. Stir in thyme, rosemary, garlic powder, salt and pepper; set aside. Combine chicken and potatoes in prepared baking dish. Top with crumbled bacon and 1 cup of cheese. Pour seasoned cream over casserole. Dot with butter. Cover with aluminum foil. Bake in preheated oven 1 hour. Uncover ~ Sprinkle with remaining 1 cup of cheese. Bake 15 to 20 until cheese melts and casserole is bubbly. Garnish with fresh herbs if desired. Serve and Enjoy!

### Quick and Easy 3-ingredient Banana Bread

~Shared by Marilyn M., OH

3 ripe bananas, mashed up  
2 eggs  
1 box of yellow cake mix  
~nuts are optional~

Mash the bananas.

Mix in eggs.

Add nuts. if using them.

Then mix in the cake mix.

\*Bake in 2 small loaf pans for about 40 mins at 350 degrees.

### Chicken Caesar Lasagna

~Shared by Marilyn M., OH

1 (16 oz) package ready-to-bake no-boil lasagna noodles  
2 (10 oz) containers refrigerated Alfredo sauce  
3 Tbsp lemon juice  
1/2 teaspoon black pepper  
3 cups chopped chicken breasts (can be boiled ~ cooked in a skillet, or use Rotisserie chicken)  
1 (10 oz) package frozen chopped spinach, thawed and well-drained  
1 cup bottled roasted red pepper, drained and chopped  
1 (16 oz) package shredded Italian cheese blend  
parmesan cheese  
breadcrumbs

Preheat oven to 325.

Combine all ingredients except noodles and cheese.

Arrange a layer of noodles in the bottom of a lightly greased rectangular baking dish.

Top with 1/3 filling mixture and 1/4 cheese.

Repeat layers until noodles and filling are gone, ending with cheese.

Cover and bake for 45-55 minutes.

Remove cover and sprinkle with Parmesan cheese and bread crumbs,

Bake for 5 minutes longer, until cheese is melted and top is crusty. Enjoy!

#### Amish Baked Chocolate Fudge Pudding

~Shared by Marilyn M., OH

3 Tbsp shortening  
3/4 cup granulated sugar  
1 cup all-purpose flour  
1 1/2 teaspoons baking powder  
3/4 teaspoon salt, divided  
1/2 cup milk  
1 cup firmly packed brown sugar  
1/4 cup unsweetened cocoa powder  
1 1/4 cups boiling water

Preheat the oven to 350°F. Cream together shortening and granulated sugar in a large mixing bowl. In a small bowl, combine flour, baking powder, and 1/2 teaspoon salt. Add this mixture, alternately with milk, to the creamed mixture. Pour into an ungreased 8 by 8-inch pan. Mix brown sugar, cocoa powder, and the remaining 1/4 teaspoon salt in a small bowl. Sprinkle over the batter, then pour boiling water over the batter. Bake until the cake is set, 45 to 50 minutes. Enjoy!

#### Chicken and Rice Casserole

~Shared by Marilyn M., OH

2 (10 oz) boxes frozen chopped broccoli, thawed  
2 cups cooked rice  
8 ounces shredded cheddar cheese  
2 (10 3/4 oz) cans cream of chicken soup (or you use 1 can each cream of chicken and cream of mushroom)  
1 small onion, chopped  
2 Tbsp butter

Cook onion in butter in large skillet until soft. Add remaining ingredients and cook just until cheese is melted. Put in 2 quart casserole dish. Bake at 350 (uncovered) for 1 hour. Enjoy!!!

To make ahead and freeze: Mix all ingredients together (start with your rice cooked, not raw) and spoon into two or even three smaller casserole dishes, cover, label and freeze. If you thaw overnight, just cook the one hour. If cooking from frozen state, add ten minutes or so, check for doneness.

#### French Toast Bake

~Shared by Marilyn M., OH

1/2 cup melted butter (1 stick)  
1 cup brown sugar  
1 loaf Texas Toast  
4 eggs  
1 1/2 cup milk  
1 teaspoon vanilla  
Powdered sugar for sprinkling

Melt butter in microwave; add brown sugar.... stir till mixed. Pour butter/sugar mix into bottom of 9x13 pan; spread around Beat eggs, milk, and vanilla Lay single layer of Texas Toast in pan Spoon 1/2 of egg mixture on bread layer Add 2nd layer of Texas Toast Spoon on remaining egg mixture Cover & chill in fridge overnight Bake at 350 for 45 minutes (covered for the first 30 minutes) Sprinkle with powdered sugar Serve with warm maple syrup ~ Enjoy!

#### Rotel Appetizer Cups

~Shared by Marilyn M., OH

YUM!!! Perfect tailgate food!! Or a great appetizer for a party!!

1 can Rotel, drained  
1 bag bacon pieces  
1 cup shredded Swiss cheese  
1 cup mayo  
3 pkg. phyllo pastry cups - thawed

Preheat oven to 350 degrees F. Mix the first 4 ingredients and scoop evenly into the cups. Place on baking sheet and cook at 350 for 15 min. Yield: Makes: 45 cups

#### Roasted Garlic Mushrooms

~Shared by Marilyn M., OH

1 pound fresh mushrooms, halved  
olive oil cooking spray  
1 1/8 tsp. table salt, or to taste  
1/8 tsp. black pepper, or to taste  
1 garlic clove, medium ~ minced or pressed  
1 Tbsp fresh thyme, minced  
1 Tbsp balsamic vinegar

Preheat oven to 450°F.

Arrange mushrooms in a single layer on a large jelly roll pan and coat with cooking spray;

Season to taste with salt and pepper.

Roast mushrooms for 15 minutes and then turn and roast for 5 to 10 minutes more, until cooked through.

Meanwhile, place garlic and thyme in a large bowl.

When mushrooms are done cooking, immediately place in bowl and toss to coat with garlic and thyme.

Add vinegar and toss again. Enjoy!

Yields about 1 cup per serving.

#### Pineapple Pie

~Shared by Marilyn M., OH

(Johnny Cash's Mother's Recipe)

1 1/2 cups sugar  
1/2 cup butter  
1 cup crushed pineapple  
3 Tbsp. flour  
1 teaspoon vanilla  
2 eggs  
1 unbaked pie shell

Beat together all ingredients. Pour into unbaked pie shell. Bake 50 minutes in 350 degree oven or until it sets and is brown.

#### Shrimp Salad Sandwich

~Shared by Marilyn M., OH

1 pound cooked shrimp, peeled and de-veined  
3 hard-boiled eggs, finely chopped  
3 celery stalks, minced  
1/2 cup mayonnaise  
Dash onion salt  
Salt and pepper  
Seasoning salt

Celery salt  
8 slices your choice bread, toasted  
Lettuce and tomato slices, optional

Place shrimp in a food processor and pulse until finely minced. Transfer shrimp to a bowl and add eggs, celery, and mayonnaise; mix well. Add seasonings, to taste, and stir to combine. Spread additional mayonnaise on both sides of bread. Heap shrimp salad onto bread and then cut sandwiches in half. Serve with lettuce and tomato, if desired. Enjoy!

## **PUBLISHER'S CHOICE**

### King Cake Bubble Up

Cinnamon rolls, eggs, milk, vanilla and cream cheese. Ready in 30 minutes. Better than any store-bought King Cake we've had! Can serve warm or room temperature. We ate way too much of this! Perfect for your Mardi Gras party!

2 (12.4-oz) cans refrigerated Pillsbury cinnamon rolls\*\*  
1 (8-oz) package cream cheese, softened  
2/3 cup sugar  
2 eggs  
1 tsp vanilla  
1 cup milk  
purple, yellow, green sugar

Preheat oven to 375 degrees. Lightly spray a 9x13-inch pan with cooking spray.

Separate cinnamon rolls, save icing to use after the bubble up is baked. Cut each cinnamon roll into 4 pieces. Place in bottom on prepared pan.

Using a hand held electric mixer, beat together cream cheese and sugar. Add eggs and vanilla, mixing well. Add milk and mix until combined. Pour over chopped cinnamon rolls.

Bake for 30 to 35 minutes. Remove from oven and cool for 5 to 10 minutes. Spread cinnamon roll icing over top of casserole. Sprinkle with colored sugar.

If you want to make this ahead of time, I would suggest baking it and refrigerating it until ready to serve. You can cover it with foil and reheat it for your party. We didn't hide a baby in the bubble up, but you certainly can! Laissez les bons temps rouler!

\*\*NOTE: I used regular refrigerated Pillsbury cinnamon rolls. NOT the Grands! cinnamon rolls. The Grands! are larger and the dough won't cook through. Make sure to use the regular Pillsbury cinnamon rolls in this recipe!\*\*

Source: <http://www.plainchicken.com>

### Parmesan Duchess Potatoes

This is the prettiest side dish to impress company. They look fabulous but are delicious. They go beautifully with roast, steaks, seafood, what have you.

Prep 45 MIN  
Total 1 HR 50 MIN  
Servings 16

#### Ingredients

3 lb Yukon Gold potatoes, peeled and cubed  
7 tablespoons butter  
1/3 cup heavy whipping cream  
1/2 cup plus 3 tablespoons grated Parmesan cheese  
1 1/2 teaspoons kosher salt  
1/2 teaspoon freshly ground pepper  
Pinch ground nutmeg  
3 egg yolks

#### Steps

1 Heat oven to 425°F. Line 2 cookie sheets with cooking parchment paper; spray with cooking spray.

2 In 4-quart saucepan, place peeled and cubed potatoes. Add enough cool water to cover potatoes by 2 inches. Add pinch of salt. Heat to boiling; reduce heat, and simmer about 15 minutes or until potatoes are soft. Drain. Let stand 5 minutes.

3 Into large bowl, pass potatoes through ricer, or mash very well until smooth. Stir in 4 tablespoons of the butter until melted. Stir in whipping cream, 1/2 cup of the Parmesan cheese, 1 1/2 teaspoons salt, the pepper and nutmeg until combined. Stir in egg yolks, one at a time, until combined. Transfer potato mixture to large decorating bag fitted with large star tip.

4 Pipe potatoes on cookie sheets in mounds, 3 inches wide and 2 inches tall, spaced 2 inches apart. Freeze uncovered about 15 minutes or until firm.

5 Meanwhile, in small microwavable bowl, microwave remaining 3 tablespoons butter uncovered on High 30 seconds or until melted.

Stir in remaining 3 tablespoons Parmesan cheese. Gently brush mixture over potato mounds.

6 Bake 20 to 25 minutes, rotating pans halfway through, until tops are golden. Let stand about 3 minutes before transferring to serving plate.

### Creamy Cucumber Dill Salad

Prep 10 MIN  
Total 20 MIN  
Servings 4

#### Ingredients

1 cup whole milk plain yogurt  
2 teaspoons dried dill or 1 tablespoon fresh minced dill  
1/2 teaspoon garlic powder  
Juice of 1/2 lemon  
2 tablespoons white vinegar  
1 teaspoon white sugar  
Salt and pepper, to taste  
2 large cucumbers, thinly sliced  
1 large red onion, thinly sliced

#### Steps

- 1 In a large bowl, whisk together the yogurt, dill, garlic powder, lemon juice, vinegar, sugar, salt and pepper.
- 2 Add in the cucumbers and onions, and toss to coat. Taste for seasoning, adding more salt and pepper if necessary.
- 3 Refrigerate for at least 10 minutes before serving. Yields about 1 cup per serving.

### General Tso's Chicken

This is my favorite Chinese dish. The sticky hot sauce over crispy-coated chicken is served around here with rice.

Prep 15 mins  
Total 30 mins  
Serves 4

#### Ingredients

2 boneless, skinless chicken breasts, cut into 1/2 inch pieces (about 1 1/2 pounds)  
1 cup cornstarch mixed with 1 teaspoon salt  
2 large cloves garlic, minced  
6 small dried red chilies, seeded and broken into pieces  
1 tablespoon peanut oil  
Peanut oil for deep frying

#### For the marinade:

2 large egg whites  
1 tablespoon soy sauce  
1 tablespoon Chinese rice wine or dry sherry

#### For the sauce:

1/2 cup chicken stock  
3 tablespoons soy sauce  
1 tablespoon rice vinegar  
2 teaspoons sesame oil  
2 tablespoons Chinese rice wine or dry sherry  
3 tablespoons white granulated sugar  
2 teaspoons cornstarch

#### Steps

- 1 Whisk the marinade ingredients together and pour over the cubed chicken. Stir to thoroughly coat the chicken and let it sit while preparing the rest of the ingredients.
- 2 Combine the sauce ingredients, stirring until the sugar and cornstarch are dissolved. Set aside.
- 3 Dredge the chicken pieces in the cornstarch and shake off the excess. Working in batches, deep fry the chicken in oil heated to 375°F until the chicken is golden brown, crispy and cooked through. Place the chicken on paper towels.
- 4 Heat the tablespoon of oil in a wok or large frying pan over medium-high heat. Fry the garlic and red chilies for about 30 seconds until fragrant. Add the sauce and simmer until thickened. Add the fried chicken, stir to thoroughly coat, and simmer for a couple of minutes until the chicken has absorbed the sauce. Serve immediately.

Source: Daring Gourmet

### Mexicali Hashbrown Taco Casserole

Serves: 6



#### Ingredients

1 lb very lean ground beef (90%)  
½ cup diced green bell pepper, divided  
½ cup diced red bell pepper, divided  
1 pkg taco seasoning  
½ cup corn  
1 can (10.5 oz) tomato soup  
1 pkg (3 oz) low-fat cream cheese\*  
½ cup chopped onion, divided  
2 cups Mexican-style shredded cheese, divided  
1 tsp salt  
½ tsp pepper  
½ bag (30 oz bag) frozen hash brown potatoes, thawed

#### Instructions

1. Preheat oven to 350 degrees F. Lightly grease or spray a 2 or 2½ quart oblong casserole dish.
2. Brown ground beef, half of the bell peppers and onion in a heavy skillet over medium-high heat. Drain fat from pan, reduce heat.
3. Add the undiluted tomato soup, corn and the cream cheese. Stir until well combined and no chunks of cream cheese are visible. Stir in taco seasoning and 1 cup of the shredded cheese. Turn mixture into prepared pan, spreading mixture evenly across the bottom.
4. In a separate bowl, combine the defrosted hash browns, the remaining peppers, salt, pepper and remaining 1 cup shredded cheese.
5. Top ground beef with potato mixture, pressing it down slightly.
6. Bake at 350 degrees F for 30-35 minutes or until topping is browned and crispy on top.
7. \*If you cannot find this size, then cut off 3 oz from the 8 oz brick

Source: Judith Hannemann, The Midnight Baker

<https://bakeatmidnite.com/mexicali-hashbrown-taco-casserole/>

#### Easy Crockpot Sriracha Honey Chicken Wings

Crock Pot Sriracha Honey Wings are so tender the meat falls off the bone and melts in your mouth. The caramelized sweet and spicy sauce is truly enough to make your taste buds sing! Made in the slow cooker you won't find an easier recipe! They just about cook themselves.

Prep time: 15 mins

Cook time: 3 hour

Total time: 3 hours and 15 mins

Serves 6

#### INGREDIENTS

4 pounds frozen chicken wing drumettes  
¾ cup sriracha sauce (the one with the rooster on the package)  
¾ cup honey  
2 tablespoons unsalted butter  
juice of one lime (about ¼ cup)

#### INSTRUCTIONS

1. In a 5 quart slow cooker on low add sriracha sauce, butter, honey and lime juice. Stir to combine. Add chicken wings. Stir until wings are well coated. Cook on high for 2-3 hours (or low 4-6 hours) until wings are cooked through.
2. Transfer the sauce to a saucepan over medium-high heat and boil it until it reduces to a thicker sauce, approximately 5-8 minutes, stirring occasionally.
3. Remove wings from slow cooker and place on a baking sheet lined with foil. Drizzle sriracha honey sauce over wings.
4. Set oven to broil. Place baking sheet in oven and bake for 2-3 minutes until the sauce starts to caramelize. Remove from oven. Coat wings with sauce again, broil for 1 minute, remove from oven. Coat with sauce, broil 1 minute. Add more sauce, broil until sauce is caramelized.
5. Remove from oven, serve and enjoy.

#### DONNA'S NOTES

1. You can use fresh wings. Cook time would be 3-4 hours on low or 1 to 2 hours on high. Additionally, when using fresh your sauce will cook quicker. Approximately 3-5 minutes.
2. Instead of cooking the sauce down and broiling it you can mix up 2 tablespoons corn starch and 2 tablespoons water in a resealable container and shake it really well. Pour slurry into crockpot then cook an additional 30 minutes on high.

Source: Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2014/03/easy-crockpot-sriracha-honey-chicken-wingsrecipe.html>

#### Homemade Veggie Cream Cheese

Ingredients:

cream cheese - 8 ounces  
green onion - 1/4 cup, finely chopped  
carrot - 1/2 cup, freshly grated  
celery - 1/4 cup, finely diced  
garlic - 2 cloves, finely diced  
salt and pepper - 1/4 teaspoon each  
radish - 1/8 cup, grated

Instructions:

Mix the grated/diced vegetables in with the cream cheese, and season with salt and pepper. Spread on a bagel.

Source: Whit's Amuse Bouche

The Best Garlic Butter Brussels Sprouts

Prep time: 5 MINS  
Cook time: 25 MINS  
Total time: 30 MINS  
YIELD: 6 SERVINGS

Crazy good Garlic Butter Brussels Sprouts that even the Brussels sprout haters will love! I toss my sprouts in a magical garlic butter sauce that's loaded with tons of yummy flavor right after they're roasted. So good you'll want to make these all the time!

INGREDIENTS:

1 1/2 - 1 3/4 pound Brussels sprouts, trimmed and cut in half  
2 tablespoons olive oil, divided  
3 tablespoons butter  
4-6 fresh garlic cloves, minced  
3 - 4 teaspoons honey  
1/8 teaspoon cayenne pepper (or more to taste)  
3 tablespoons grated parmesan cheese  
Salt and pepper

DIRECTIONS:

Position a rack in the center of the oven and preheat the oven to 450°F. Line a baking sheet with parchment paper or a piece of foil (sprayed with cooking spray.) Add the Brussels sprouts to a bowl and toss with the olive oil and a 1/2 teaspoon of salt and a big pinch of black pepper. Roast the Brussels sprouts for 18-20 minutes or until they crisp up, tossing about halfway through.

GARLIC HONEY BUTTER:

When the sprouts are about 5 minutes from being done, add the butter, garlic, honey, and cayenne to a microwave safe bowl. Zap the mixture for about 30 seconds - 1 minute or until the butter melts completely. Stir to combine. When the Brussels sprouts are done, toss them in the prepared garlic honey butter and sprinkled with parmesan cheese. FINISH: Toss to combine and pop them back into the oven for another 5 minutes or until the cheese melts. Serve warm!

Source: Little Spice Jar

<http://littlespicejar.com/the-best-garlic-butter-brussels-sprouts/print/>

Supreme Pizza Pie

Active Time 20 Mins  
Total Time 1 Hour 5 Mins  
Yield Serves 6 (serving size: 1 slice)

As it turns out, loading all of the cheesy supreme pizza goodness into a flaky crust makes for one supremely delicious pot pie.

Ingredients

12 ounces mild Italian sausage, casings removed  
1 cup chopped yellow onion (from 1 onion)  
1 cup chopped red bell pepper (from 1 bell pepper)  
1 tablespoon minced garlic  
2 cups marinara or pizza sauce (from 1 [24-oz.] jar)  
1 (5-oz.) pkg. mini pepperoni  
1/2 cup sliced black olives  
1 (14.5-oz.) pkg. refrigerated piecrusts  
8 ounces whole-milk mozzarella, shredded (about 2 cups), divided  
8 (0.75-oz.) provolone cheese slices, divided  
1 large egg, beaten

How to Make It

Step 1  
Place oven rack on bottom third of oven, and preheat to 425°F. Heat a large skillet over medium-high. Add sausage, and cook, stirring often, until crumbled and browned, about 6 minutes. Transfer to a bowl; set aside.

Step 2  
Add onion and bell pepper to skillet over medium-high. Cook, stirring often, until tender and blistered, about 6 minutes. Add garlic, and cook until fragrant, about 1 minute. Stir in marinara sauce, pepperoni, olives, and cooked sausage. Remove from heat, and let cool

slightly, about 15 minutes.

#### Step 3

Press 1 piecrust in a 9-inch pie plate, allowing excess to hang over the sides. Spoon 2 cups of the sausage mixture into piecrust. Top with 1 cup of the mozzarella, and 4 slices of the provolone. Repeat with remaining sausage mixture, mozzarella, and provolone.

#### Step 4

Place second piecrust over top, curling over and encasing top edges of bottom crust. Crimp edges, and cut 3 slits in top crust. Brush with egg. Bake in preheated oven on lower rack until golden brown, about 20 minutes. Cover with aluminum foil; continue to bake until bottom crust is golden brown, about 10 more minutes. Let stand 15 minutes before slicing.

Source: My Recipes

<https://www.myrecipes.com/recipe/supreme-pizza-pie>

### Creamy Corn Macaroni and Cheese Casserole

Prep Time: 10 minutes

Cook Time: 35 minutes

Total Time: 45 minutes

Yield: 8 servings

#### Ingredients

16 oz dry elbow noodles  
1/4 c. butter  
1/4 c. all-purpose flour  
1 1/2 c. skim milk  
1 c. heavy whipping cream  
1/2 tsp dry mustard  
1/2 tsp onion powder  
1 tsp salt  
1/2 tsp pepper  
1 (14.75 oz) can cream style corn  
1 (15.25 oz) can sweet corn, drained  
3 c. Crystal Farms® Wisconsin Sharp Cheddar Cheese, Shredded  
1/2 c. Crystal Farms® Grated Parmesan Cheese

#### Instructions

Preheat oven to 425 degrees.

Spray a 9x13 inch pan with non-stick cooking spray.

Cook macaroni according to package directions. Drain and run under cold water.

In a large saucepan melt butter over medium heat. Slowly whisk in flour. Slowly whisk in cream, milk, mustard powder, onion powder, salt and pepper. Cook over medium heat while stirring until thickened.

Remove saucepan from heat and stir in cheese until melted. Add corn and mix until combined. Mix in cooked pasta until combined. Pour into prepared pan.

Baked 20 minutes or until bubbly.

Source: [JuliesEatsandTreats.com](http://JuliesEatsandTreats.com)