

PUBLISHER'S CORNER

"I'm not afraid of death; I just don't want to be there when it happens." ~ Woody Allen

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. The sun is shining, it's cool outside (for Texas) and I feel terrific. It may be the new supplements I started 2 weeks ago (brain and mental acuity) in addition to my usual vitamins. Or it could be my new pillow. Or it could be that I am truly happy now... like never before in my life. In any case I thank God for allowing me to live this long - and - to be extremely happy.

Today's recipes are awesome! I may be biased but I know a good (and workable) recipe when I see one. I can pretty much tell by reading through one if it's going to be a keeper. Some things just don't work, you know? But these do! My thanks to the following for giving me bragging rights today:

Sheri P., FL
Elyse S., AZ
Gloria C., Canada
Patricia H., TX
Jessica S., Corfu, Greece
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?

Measuring Ingredients

Measuring correctly is the first step to cooking success. Not all ingredients are measured the same way or with the same type of measuring cups or measuring spoons. Here are some tips for using the correct measuring utensil and method when measuring ingredients.

Liquid Measuring Cups: usually glass or clear plastic. They have a spout for pouring and space above the top measuring line to avoid spills. Look for measuring cups with an angled rim inside that lets you read the measurement from above rather than eye level. They come in 1-, 2-, 4- and 8-cup sizes.

Measuring Liquids: place the cup on a surface, then bend down to check the amount at eye level. If using an angled cup, you can check the amount from above. To measure sticky liquids such as honey, molasses and corn syrup, lightly spray the cup with cooking spray or lightly oil first, so the liquid will be easier to remove.

Measuring Spoons: often come as a set that includes ¼-, ½- and 1-teaspoon sizes plus a 1-tablespoon size and a "dash." These special spoons are designed for measuring and should be used instead of spoons intended for eating. They are used for both liquid and dry ingredients.

Measuring Dry Ingredients: gently fill a dry measuring cup to heaping, using a large spoon. While holding the cup over the canister or storage container to catch the excess of the ingredient, level the cup off, using something with a straight edge, such as a knife or the handle of a wooden spoon.

Dry Measuring Cups: to measure dry ingredients, such as sugar, and solid ingredients, such as butter. These cups are made to hold an exact amount when filled to the top. They usually come as a set of cups that contains ¼-, 1/3-, ½- and 1-cup sizes. Some sets may also have a 1/8-cup (2 tablespoons) and/or 2-cup size.

Measuring Brown Sugar or Solid Fats: fill a dry measuring cup, using a spoon or rubber spatula. Pack down the ingredient, and level off, if necessary, so it is even with the top of the cup.

Measuring Chopped Nuts, Shredded Cheese or Cereal: fill a dry measuring cup lightly without packing down the ingredient, and level off so it is even with the top of the cup.

Measuring Butter or Margarine Sticks: cut off the amount needed, following guidelines marks on the wrapper, using a sharp knife. A whole ¼-pound stick equals ½ cup, half a stick is ¼ cup, an eighth of a stick is 1 tablespoon.

Measuring Salt, Pepper, Herbs and Spices: fill measuring spoon with salt, pepper or a ground spice such as cinnamon; level off. For fresh chopped or dried herbs, lightly fill the spoon to the top.

Source: How to Master Measuring

<https://www.bettycrocker.com/how-to/tipslibrary/ingredients/measuring-ingredients>

JUST MAKE ME LAUGH!

What do you call a fake noodle? An Impasta!

Teacher: "I asked you to draw a cow and grass, but I only see a cow. Where is grass?"

Student: "The cow ate the grass, sir."

Having nutrition information on a bag of Cheetos is like having dating tips on a box of Crocs.

If you believe that the quickest way to a man's heart is the stomach, you know that you are aiming a little too high.

TODAY'S RECIPES

Never Fail Banana Bread

~Shared by Sheri P., FL

Preheat oven to 350 degrees F

In a large bowl, combine:

- 1 large egg, lightly beaten
- 1/2 cup + 2 Tablespoons mayonnaise (not Miracle Whip)
- 3 to 4 very ripe bananas, mashed (3 if they're really big, 4 if they're smallish)
- 1 and 1/2 cups unbleached all-purpose flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon sea salt

Generously butter (or spray with Pam) a 9x5 loaf pan. I sometimes use (4) mini loaf pans instead - Mix everything until just combined. Don't over-mix. Pour batter into prepared pan. Smooth top and bake in 350 degree oven for 55 to 65 minutes—just until a toothpick or wooden skewer comes out with a few moist crumbs stuck to it when inserted into the center of the loaf. Cool loaf in pan for 10 minutes. Transfer to a wire rack to cool the rest of the way. Enjoy slightly warm, at room temperature or cold.

Zucchini Taco Shells

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

YIELDS: 6

PREP TIME: 0 HOURS 10 MINS

TOTAL TIME: 1 HOUR 0 MINS

INGREDIENTS

- 3 c. grated zucchini (about 3 small zucchinis)
- kosher salt
- Freshly ground black pepper
- 1/4 c. almond flour
- 1/2 c. grated Cheddar cheese
- 1 Egg, lightly beaten
- 1/4 tsp. garlic powder
- Toppings of choice (we used scrambled eggs, bacon, cheddar cheese, salsa, avocado, and cilantro)

DIRECTIONS

Heat oven to 400°. Line a baking sheet with parchment paper. Put zucchini in a strainer and lightly salt. Let sit in the sink or over a bowl to drain as much moisture as possible, about 20 minutes.

1 In a large bowl, mix together zucchini, almond flour, cheese, egg, and garlic powder. Season with pepper.

2 Scoop 1/4-cup portions of the mixture onto the baking sheet, then press each gently down until 1/8-inch thick.

3 Bake until the shells are lightly browned and crisp, about 25 minutes. Let cool slightly, then fill with toppings of choice.

Source: Delish
<http://Delish.com>

Original Orange Chicken By Panda Express

~Shared by Gloria C., Canada (via Facebook, thanks, Gloria!)

Ingredients for 8 servings

CHICKEN

2 lb boneless, skinless chicken thighs

1 tablespoon salt

1 teaspoon white pepper

1 cup cornstarch

3 cups flour

1 egg

1 ½ cups water

2 tablespoons oil

6 cups oil, for frying

ORANGE SAUCE

1 tablespoon oil

¼ teaspoon chili flake

1 tablespoon garlic, minced

½ teaspoon ginger, minced

¼ cup sugar

¼ cup brown sugar

¼ cup orange juice

¼ cup white distilled vinegar

2 tablespoons soy sauce

2 tablespoons water

2 tablespoons cornstarch

1 teaspoon sesame oil

Preparation

On a cutting board, cut chicken into 1x1-inch (2x2-cm) cubes and set aside.

In a medium mixing bowl, combine salt, white pepper, cornstarch, and flour. Whisk to combine.

Add the egg, water, and oil until it reaches the consistency of pancake batter.

Add the chicken to the batter and refrigerate at least 30 minutes.

Heat oil in a wok or heavy bottom pan to 350F (180C).

Gently add the chicken and cook for 5-6 minutes until lightly golden brown.

Remove the chicken from the pan and transfer to a paper towel-lined plate.

Set a heavy bottomed pot over medium- high heat and add the oil.

Once the oil begins to shimmer, add the red pepper flakes, ginger, and garlic, and cook for 30 seconds, stirring constantly.

Add the sugar and brown sugar, and stir to combine.

Add in the orange juice and allow the sugars to begin to dissolve in the liquid, stirring occasionally.

Add in the vinegar and soy sauce, and stir to combine.

Add the cornstarch and water together and whisk to combine. Add to the pan and stir.

Continue to cook the sauce until maple syrup consistency is achieved.

Add in the fried chicken and stir until completely coated in the sauce.

Top with sesame oil.

Enjoy!

Source: Tasty
<https://tasty.co/recipe/original-orange-chicken-by-panda-express>

Cheeseburger & Fries Sheetpan Crunchwrap

~Shared by Patricia H., TX via Facebook

INGREDIENTS

750g beef mince
1 tbsp salt
1 tbsp pepper
200g cheddar
1 tbsp corn our
1 can evaporated milk
1 tsp salt Fried onions
8 tortillas
Fried onions
Oven fries, cooked to packet instructions
Burger gherkins

Directions

1 Preheat the oven to 180°C/360°F. Mix the beef mince, salt and pepper together and press into a lined baking tray. Grill until cooked through.

2 Toss the grated cheddar in the cornour and add it and a can of evaporated milk to a saucepan. Heat very gently, stirring all the time, until the cheese has melted into a smooth sauce. Add salt if needed.

3 Lay tortillas on a similar sized tray to the one you cooked the burger on. Place the burger on top, followed by fried onions , fries and cheese sauce. Fold over the tortillas and squash

4 Lay tortillas on a similar sized tray to the one you cooked the burger on. Place the burger on top, followed by fried onions , fries and cheese sauce. Fold over the tortillas and squash with another tray then bake until crispy.

Source: Twisted Food

<http://twistedfood.co.uk/cheeseburger-fries-sheetpan-crunchwrap>

Spicy Chicken Stir-Fry

~Shared by Jessica S., Corfu, Greece

1 lb boneless skinless chicken breast, sliced
¼ cup all-purpose flour
1 cup chicken broth
¼ cup honey
¼ cup low-sodium soy sauce
1 Tbsp grated fresh ginger
2 medium garlic cloves, minced
2 tsp (or to taste) red pepper flakes
2 tsp sesame oil
2 Tbsp veg oil, divided
1 small onion, sliced
8 oz white or brown mushrooms, sliced
3 oz snap peas
3 oz sliced red bell pepper
8 oz broccoli

1. Combine the flour and chicken broth, whisking to prevent flour lumps in the sauce. Add the honey, sesame oil, soy sauce, ginger, pepper flakes, and garlic.

2. Reserve half of the sauce for adding after the chicken is cooked, then use the rest of the sauce to marinate the chicken pieces for 30 minutes.

3. Heat one tablespoon of vegetable oil in a wok or large sauté pan over medium-high heat. When the pan is really hot (but not so hot that the oil starts to smoke), add the chicken. Cook, stirring occasionally, until the chicken has browned on both sides and is cooked through.

4. Remove the chicken from the pan. If needed, add a second tablespoon of vegetable oil.

5. Add the onion, mushrooms, bell pepper and snap peas and stir-fry several minutes until slightly browned and crisp-tender. Add in the reserved sauce and cook several minutes to thicken. Put the chicken back in the pan and add the broccoli. Stir-fry 3-4 minutes until the broccoli is crisp-tender.

6. Serve over cooked long grain rice

Makes 3-4 servings

Source: Tip Hero

<http://tiphero.com/spicy-chicken-stir-fry/>

Cream Cheese Peach Pie Delight

~Shared by Marilyn M., OH

1 package white or yellow dry cake mix
1/3 cup butter, room temperature
2 large eggs, divided
29 ounce can of peach slices, drained
8 ounce block cream cheese, room temperature
1/3 cup sugar
1 teaspoon vanilla extract

Preheat oven to 350 degrees. Spray a 13 x 9 pan with cooking spray.

In large bowl combine cake mix, butter, and 1 egg. Mix until crumbly.

Set aside 1 1/2 cups of crumbs for topping.

Press remaining crumbs into bottom of prepared pan.

Bake 10 minutes.

Cut peach slices into 1 inch pieces. You can use frozen or fresh peaches if you choose but I like canned for this particular recipe because of the short baking time.

Spoon into partially baked crust.

In large bowl combine cream cheese, sugar, 1 egg and vanilla extract.

Beat with mixer until creamy. Spoon over peaches.

Sprinkle with reserved crumbs. Bake 30 minutes.

Chill at least 30 minutes before serving. Enjoy! Refrigerate leftovers.

Creamy Broccoli Casserole

~Shared by Marilyn M., OH

1 large head of broccoli (about 8 cups, cut into large florets)
1 1/2 cups mayonnaise
1 1/2 cups sour cream
1/4 cup melted butter
1 to 2 teaspoon garlic powder (to taste)
2 teaspoons seasoning salt
1 teaspoon black pepper
1 1/2 cups old cheddar cheese (cut into about 1/2-inch cubes or shredded)
1 small onion, finely chopped
1/2 cup parmesan cheese (to taste)

Preheat oven to 350 degrees.

Butter a 2-quart casserole dish (or use any size desired to hold the broccoli mixture).

Steam or boil the broccoli florets until JUST fork tender (do not over cook) ~ drain well then pat dry with paper towels.

In a medium bowl combine mayonnaise with sour cream, melted butter, garlic powder, seasoned salt, black pepper, cheddar cheese cubes and onion; mix well to combine.

Add in the well drained broccoli florets and mix gently with a spatula.

Transfer to prepared baking dish.

Sprinkle with grated parmesan cheese.

Bake uncovered for about 20-25 minutes or until bubbly (the cheddar cubes do not have to be completely melted!).

Serve and Enjoy!

Easy Crockpot Ranch Pork Chops

~Shared by Marilyn M., OH

Package of pork chops
1 can Cream of Chicken soup
1 packet dry Ranch dressing mix

In crockpot layer pork chops, add cream of chicken soup; then sprinkle dry Ranch dressing all over.

Cover and cook on high for 4 hours OR Low for 6 hours.

Brown the pork chops first if you want.

The pork chops come out very tender and the flavor is amazing!

You also get a good gravy for mashed potatoes. Enjoy!

Creamy Corn Salad

~Shared by Marilyn M., OH

1 (15 oz) cans whole kernel corn, drained
1 medium tomatoes, seeded and diced
2 Tbsp green onions, chopped
1/3 cup mayonnaise
1/2 teaspoon dried basil (optional)
salt and pepper

Mix all ingredients in a small bowl.

Season with basil or try other herbs (dill weed).

Add salt and pepper to taste.

Cover and refrigerate until ready to serve. Enjoy!

Company Chicken Casserole

~Shared by Marilyn M., OH

4 boneless skinless chicken breasts
1 cup chicken broth
2 garlic cloves
2 wedges of onion.
4 cups of Pepperidge Farms herb seasoned stuffing mix
1/2 cup butter
1 can cream of chicken soup.
1 pint sour cream.
8 oz thawed frozen broccoli cuts (optional)

In a skillet, bring chicken breasts to a boil with broth, garlic and onion over medium high heat.

Turn down the heat to medium and simmer covered for 15 to 20 minutes.

Take out the chicken and shred it with a fork. Reserve the broth.

Melt butter in a casserole, mix all remaining ingredients together.

Bake until golden brown. Enjoy!

Italian Sausage and Veggies

~Shared by Marilyn M., OH

3 mild Italian sausage links, sliced 1" thick
3 med. potatoes, washed and cut into bite size cubes
1 small onion, chopped
1/2 red bell pepper, chopped
6 asparagus spears, cut into 1 1/2" pieces
2-3 Tbsp. olive oil
1/4 tsp. garlic powder
salt and pepper to taste

In a iron skillet, or heavy bottom skillet, heat 2 Tbsp. olive oil over med. high heat.

Add in the potatoes and stir around in the oil.

Add in the sausage and reduce the heat to medium.

As this begins to cook up, add more oil if necessary (I used an iron skillet and needed a bit more).

After 10 minutes, add in the asparagus, pepper and onion.

Stir to combine and continue to cook till potatoes are tender and sausage is cooked through.

Add the garlic powder, stir and then season with the salt and pepper to your liking. Enjoy!

Yield ~ (approx. 4-5 servings)

Banana Bread Brownies

~Shared by Marilyn M., OH

2 eggs
1 cup sour cream
1/2 cup butter, softened
1-1/2 cups sugar
1-3/4 (3 or 4) ripe bananas, mashed
2 tsp. vanilla extract
2 cups all purpose flour
1 tsp. baking soda
3/4 tsp. salt
1/2 cup chopped walnuts (optional)
Brown Butter Frosting:
1/2 cup butter
4 cups powdered sugar
1-1/2 tsp. vanilla extract
3 Tbsp. milk

Heat oven to 375 F. Grease and flour 15x10-inch jelly roll pan.

In a large bowl, beat together sugar, sour cream, butter, and eggs until creamy.

Blend in bananas and vanilla extract.

Add flour, baking soda, salt, and blend for 1 minute ~ Stir in walnuts.

Spread batter evenly into pan.

Bake 20 to 25 minutes or until golden brown.

Meanwhile, for frosting, heat butter in a large saucepan over medium heat until boiling.

Let butter turn a delicate brown and remove from heat immediately.

Add powdered sugar, vanilla extract and milk.

Whisk together until smooth (it should be thicker than a glaze but thinner than frosting).

Using a spatula, spread brown butter frosting over warm bars (the frosting will be easier to spread while the bars are still warm).
Enjoy!

Mississippi Sin Dip

~Shared by Marilyn M., OH

24 oz cream cheese, softened
1/2 cup mayonnaise
8 oz chopped green chiles
2 cups cheddar cheese, shredded
16 oz sour cream
12 oz deli honey ham, very finely chopped.

Preheat oven to 250

Mix all ingredients together

Bake for 30 minutes 'til hot and bubbly

Serve with corn chips or any type of cracker you like.

Serves 20+

Mediterranean Greek Salad

~Shared by Marilyn M., OH

3 Cucumbers (peel or leave skin on)
5 Plum Tomatoes, diced
1/2 cup crumbled feta cheese (or more if you desire)
1 cup Kalamata Olives (pitted and sliced in half)
1 medium red onion, sliced

1 (8-10 oz) jar sun-dried tomatoes in Olive oil.(save oil as dressing)
1 Tbsp Red Wine Vinegar

Mix together all ingredients in a large bowl (except for feta cheese)

Pour oil from sun dried tomatoes over and mix again.

Chill for a few hours and top with feta just before serving ~ Enjoy!

Pepperoni Pizza Spread

~Shared by Marilyn M., OH

2 cups shredded part-skim mozzarella cheese
2 cups shredded cheddar cheese
1 cup mayonnaise
1 cup chopped pimiento-stuffed olives
1 cup chopped pepperoni
1 can (6 oz) ripe olives, drained and chopped
1 can (4 oz) mushroom stems and pieces, drained and chopped
1/2 cup chopped onion
1/2 cup chopped green pepper
Crackers, breadsticks and/or French bread

Preheat oven to 350°.

In a large bowl, combine the first nine ingredients.

Transfer to an 11x7-in. baking dish.

Bake, uncovered, 25-30 minutes or until edges are bubbly and lightly browned.

Serve with crackers, breadsticks and/or French bread. Enjoy!

Yield: 6 cups.

PUBLISHER'S CHOICE

Sweet Calas

Sweet Calas are southern rice fritters that used to be popular street food in New Orleans. They're fried until golden and sprinkled with powdered sugar.

Prep Time 12 minutes
Cook Time 3 minutes
Total Time 15 minutes
Servings 4

Ingredients

1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon ground cinnamon
1/3 cup all-purpose flour
2 large eggs, lightly beaten
1/4 teaspoon vanilla extract
2 cups cooked and chilled long grain rice
peanut oil or vegetable oil
powdered sugar

Instructions

1. In a small bowl, whisk together sugar, baking powder, salt, nutmeg, cinnamon, and flour.
2. In a large bowl, stir together eggs, vanilla, and rice. Add sugar mixture and stir to combine.
3. Pour 2 inches of oil into a Dutch oven. Heat to 360 degrees.
4. Use a spoon or a small spring loaded ice cream scoop to drop rice mixture into hot oil. Only cook about 6 at a time so as to not crowd the pan. Cook for about 3 minutes, flipping over halfway through.
5. Remove from oil and drain on paper towels. Sprinkle with powdered sugar and serve.

Notes Makes about 18-20.

Slow Cooker Broccoli Rice and Chicken

1 1/4 cups converted rice, uncooked
Dried parsley, to taste
Pepper, to taste
2 lbs. chicken tenders, or boneless breasts cut into strips
1 pkg. Knorr's Cream of Broccoli soup mix
1 1/2 cups chicken broth

Add rice to lightly greased slow cooker. Sprinkle with parsley and pepper. Top with chicken pieces. Combine soup mix and broth. Pour over chicken and rice. Cover and cook on low 6 to 8 hours.

Source: From an issue of Today in Mississippi

Parmesan Pork Chops

Bake up some delicious Parmesan Pork Chops tonight. The crispy herb Parmesan crust keeps them moist and delicious on the inside. This easy dinner idea will satisfy everyone around the table!

Yield: 4
Prep time: 5 mins
Cook time: 20 mins
Total time: 25 mins

INGREDIENTS

1/3 cup grated Parmesan cheese
3 tablespoons Italian breadcrumbs
1/4 teaspoon paprika
1 teaspoon dried parsley
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
4 boneless pork chops
2 tablespoons olive oil
1/4 teaspoon black pepper
salt to taste

INSTRUCTIONS

1. In a shallow bowl or plate, mix Parmesan cheese, bread crumbs, paprika, parsley, garlic powder and onion powder together.
2. Dip pork chops in the mixture. Make sure pork chops are evenly coated on all sides, press mixture into the meat if necessary. Sear chops in a large pan coated with olive oil on mediumhigh heat. Fry for 3-5 minutes on each side.
3. If using an oven-safe pan, place in oven or move pork chops to a glass baking dish and cook according to thickness. For regular thickness, cook at 350 degrees for approximately 15 - 20 minutes. *For thick pork chops, bake at 350 degrees for approximately 40-50 minutes. For best results, use a meat thermometer. Pork is done when it reaches an internal temp of 145 degrees.

Source: Erin Henry for The Slow Roasted Italian
<https://www.theslowroasteditalian.com/2018/09/baked-parmesan-pork-chops.html>

The Best Dinner Rolls From Scratch

Prep Time: 1 hr 50 mins
Cook Time: 12 mins
Total Time: 2 hrs 2 mins
Servings: 24 dinner rolls

INGREDIENTS

2 Tbsp yeast active, dry
1 Tbsp sugar
1/2 c. warm water
1 c. whole milk scalded (microwave for 1.5 min)
1/2 c. butter softened
1/2 c. sugar
1 tsp salt
1 egg
5-6 c. flour
2-3 Tbsp butter melted

INSTRUCTIONS

Combine yeast, 1 Tbsp sugar, and warm water in a small bowl and set aside.

In a large stand-mixer bowl combine, add scalded milk, softened butter, 1/2 c. sugar, salt, and egg. Stir until well combined.

Stir in yeast mixture.

Add 4 c. flour and mix using the dough hook attachment.

Add 1/2 c. flour at a time until the dough pulls away from the sides of the bowl, it should still be slightly sticky. You may need more flour or even a little less than the full amount-- it is best to eyeball this and go by feel than exact amounts.

Slightly oil a large mixing bowl. Place dough in bowl and turn once to lightly cover dough in oil.

Cover lightly with plastic wrap or light kitchen cloth.

Allow dough to rise for 1 hour.

Punch down dough. Lightly knead on a floured surface if dough is too sticky.

Break off sections to form into small rolls. They should be roughly the size of a ping-pong ball (or approximately 2 oz.).

Pinch the bottom of the rolls (so you have a smooth, round top) and place seam-side down in a greased 9x13 glass baking dish. You should be able to get 6 rows of 4 rolls (24 rolls total) and possibly a few extra.

Cover lightly with plastic wrap (greased so dough doesn't stick to it) or light kitchen towel and allow to rise 30-45 minutes or until rolls have at least doubled in size.

Bake at 375 degrees for 10 to 12 minutes or until tops of the rolls become light golden brown.

Remove from oven and brush the tops of the rolls with melted butter. Cool slightly and serve.

Source: Favorite Family Recipes

<https://www.favfamilyrecipes.com/the-best-dinner-rolls/>

Seafood Pasta Salad

Creamy seafood salad with lobster, crab and shrimp is the perfect dish for sharing at your next potluck gathering.

Ingredients

1 lb Medium Shell Pasta, cooked
2 tbs Butter
1 c Diced Celery (about 3 stalks)
1 Onion, diced
12 oz Salad Shrimp (frozen cooked & peeled)
8 oz Lobster (frozen cooked & peeled)
8 oz Jumbo Lump Crab Meat
1 c Mayonnaise
2 tsp Lemon Juice
1 tsp Old Bay Seasoning
1/2 tsp Salt
Cracked Black Pepper, to taste
1 tsp Dried Parsley Flakes

Instructions

Cook pasta according to directions. My general rule of thumb when cooking pasta is about 16 cups of water with a generous pinch of kosher salt. Bring water to a boil and add pasta, cook for 10 minutes. Drain well.

While the pasta cooks... add 2 tablespoons of butter to a large skillet. Heat over medium heat until butter is melted.

Add the celery and onions to the skillet, I used a Vidalia onion because they're in season, and cook until translucent. This will take about 5 minutes.

Add the lobster, crab, and shrimp to the skillet and saute until heated through then remove skillet from heat and set aside.

In a large mixing bowl, add mayonnaise (I use Dukes), lemon juice, Old Bay, salt, pepper, and parsley. Whisk to combine.

Add the sautéed seafood and veggies to the mixing bowl and give a stir to combine.

Finally, add the cooked pasta. Stir to mix it all together.

While this can be served warm, my preference is to chill it in the refrigerator for at least half an hour, then serve.

Source: Julia's Simply Southern

<https://juliasimplysouthern.com/2017/05/seafood-pasta-salad.html>

Kentucky Butter Crunch Cake

Prep Time: 10 minutes
Cook Time: 60-65 minutes
Total Time: 1 hour 10 minutes
Serving: 10-12

Ingredients:

3 cups flour

2 sticks butter, room temperature
4 ounces cream cheese, room temperature
1 cup buttermilk
1 cup brown sugar
1 cup white sugar
4 eggs, large
1 tablespoon vanilla extract
1 teaspoon baking powder
1/2 teaspoon baking soda
pinch of salt

For the Crunch Topping:

1 stick butter, room temperature
1 cup cream cheese, room temperature
3 cups confectioners sugar
2 cups toasted coconut
2 cups chopped almonds
1 teaspoon vanilla
milk to thin

Directions:

Preheat oven to 350 degrees.

Grease and Flour bundt pan or spray with nonstick cooking spray.

In a mixer, cream butter, sugar, and cream cheese until light and fluffy.

Add eggs one at a time, beat about 30 seconds between each egg.

Add vanilla.

In a separate bowl mix flour, baking soda, baking powder, and salt.

Add flour in batches to mixer with the butter/sugar ingredients alternating with buttermilk, end with flour.

Beat about 30 seconds on low between each addition.

With a spoon mix mixture to incorporate any remaining flour.

Pour mixture into bundt pan and bake 60-65 minutes at 350 degrees.

Remove from oven, allow to cool about 10 minutes and flip onto cake plate.

Poke holes in cake using a skewer, pour the reserved 1 cup of glaze into cake.

Allow to cool 10 minutes, top with remaining glaze.

Serve with extra glaze after cutting.

To Prepare Glaze:

Mix butter and cream cheese in a mixer until light and fluffy,

Add powdered sugar and vanilla.

Thin with milk or cream about 3 tablespoons or more if needed.

Microwave glaze for about 15 seconds.

Reserve 1 cup of glaze for first topping on cake.

Fold in coconut and almonds into remaining glaze.

To Toast Coconut:

Place coconut into a dry skillet and heat over medium heat, stirring constantly for a few minutes, once coconut starts to brown, remove from heat, continue stirring, remove from pan, place on a plate and allow to cool.

Source: Creole Contessa

<https://www.creolecontessa.com/2016/06/20/kentucky-butter-crunch-cake/>

Oven-baked Breakfast Tacos

Start the day off right with these tasty and ultra-easy breakfast tacos.

Ingredients

4 slices bacon
2 tablespoons canola oil
4 cups cubed (about 1 inch) potatoes
2 1/2 tablespoons Old El Paso™ taco seasoning mix (from 1-oz package)
8 soft corn tortillas (6 inch)

8 eggs, beaten
1/2 cup shredded Monterey Jack cheese (2 oz)

Step by Step

1. Heat oven to 375°F.
2. Place bacon slices in ungreased cookie sheet with sides. When oven is preheated, bake bacon 10 minutes. Remove from oven; cool 5 minutes. Coarsely chop bacon into small pieces.
3. While bacon is baking, heat oil in 10-inch skillet over medium heat. Add potatoes; stir to coat in hot oil. Sprinkle taco seasoning mix over potatoes; stir to mix. Cook potatoes 15 to 20 minutes, turning every 5 minutes, until potatoes are soft when pierced with tip of knife.
4. In ungreased 13x9-inch (3-quart) glass baking dish, place tortillas standing against each other to form taco shells.
5. In another skillet, cook and stir beaten eggs over medium heat until they begin to scramble. Remove from heat.
6. Fill each tortilla with 1/4 cup potatoes. Divide scrambled eggs and bacon evenly into each. Top each with 1 tablespoon cheese.
7. Bake 10 minutes. Serve immediately. ENJOY

Source: Pillsbury.com

Fry Dough

Prep Time: 10 min.
Bake Time: 1-2 min.
Servings: 1-11
Difficulty: Beginning

Whether you call it fry bread, elephant ears, scones, etc., this Fry Dough is a delicious treat to eat!

Ingredients

12 Rhodes Yeast Dinner Rolls, thawed to room temperature
vegetable oil
powdered sugar, butter, jam or honey, if desired

Instructions

Pour oil 2 to 3-inches deep into a small sauce pan or an electric frying pan, and heat to medium high setting or 375 degrees F.

Flatten each roll into a 4-inch circle. Fry dough on each side until golden brown (about 30 seconds each side). Remove and drain on paper towel.

Serve hot. Sprinkle with powdered sugar or serve with butter, honey or jam, if desired.

Source: Rhodes Rolls

Shrimp Tacos

Take Taco Tuesday to the next level with these quick and easy Shrimp Tacos with Avocado Cilantro Sauce.

Prep time: 14 mins
Cook time: 6 mins
Total time: 20 mins
Servings: 4

INGREDIENTS

1 pound deveined, tail removed raw shrimp medium or large
2 teaspoons chili powder
1/2 teaspoon cumin
1/4 teaspoon cayenne pepper
2 tablespoons olive oil
1 juice of lime
1/4 teaspoon salt

For the Sauce

1 avocado
3/4 cup milk
1/2 cup plain Greek Yogurt
1/2 jalapeno (remove seeds for mild heat)
1/4 cup cilantro packed
1 teaspoon vinegar
1/2 teaspoon salt
1/4 teaspoon garlic powder
1 juice of lime

For Serving

- 1 1/2 cups green cabbage sliced
- 1 1/2 cups purple cabbage sliced
- 2 tablespoons cilantro chopped
- 8 corn tortillas

INSTRUCTIONS

For the Avocado Sauce

1. Place all sauce ingredients in a blender or food processor and puree until smooth.

For the Shrimp

1. Heat 1 tablespoon oil in a large skillet over medium-high heat.

2. Season shrimp with chili powder, cumin, and cayenne pepper and toss until evenly coated. Add to the pan (you'll need to work in two batches) and cook 2-3 minutes per side until pink and cooked through. Remove onto a plate and cook remaining shrimp. Sprinkle with salt and squeeze lime juice over the top.

For Assembling

1. Place a little of each cabbage on tortilla, drizzle with some sauce, top with 4-5 shrimp, drizzle with more sauce, sprinkle with cilantro. Repeat with remaining ingredients and serve.

Source: Melanie Dueck, of Garnish & Glaze, for The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2018/08/best-ever-shrimp-tacos.html>

Sweet Crack Mix

Ingredients

- 1 12.8-ounce box Rice Chex cereal
- 1 12-ounce box Golden Grahams cereal
- 1 7-ounce bag shredded coconut
- 1 4-ounce bag slivered almonds
- 1 1/2 cups butter (3...yes 3...sticks of butter)
- 2 cups sugar
- 2 cups corn syrup

Directions

Combine Rice Chex and Golden Grahams, coconut and almonds in a large mixing bowl.

Stir to combine.

In a large sauce pan, cook butter, sugar and corn syrup to the "soft ball" stage... about 234 degrees on a candy thermometer.

Pour over cereal mixture and stir until all is well coated.

Pour mixture out onto 2 large cookie sheets to cool.

Stir it around occasionally to prevent clumping. Store in an airtight container.