

## **PUBLISHER'S CORNER**

*"I may not have gone where I intended to go, but I think I have ended up where I needed to be." ~ Douglas Adams*

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. I hope this finds you and yours doing well. Me & mine are hunky-dory. You hardly hear that old word/phrase any more (hunky-dory). I love using old phrases and words. It makes my son ask for an explanation, definition, etc. I usually try to explain it and then tell him to "google it", lol. Google is a noun that someone has to explain to the pre-computer-aged amongst us. Now it is so commonplace, it is even a verb! What a hoot, huh? That's another old-time phrase!

My husband will be taking me to Biloxi, MS next week for a little Valentine escape - alone. We are both really looking forward to it (being alone). We'll be away - alone - 4 days and I've been saving up money to donate to the casinos. Yes, I gamble. Yes, I am not good at it. Yes, I have a great time doing it poorly. I may not send out an issue next week. It all depends on how much free time I have between now and then. I'll keep us all guessing.

Again we have some really good recipes to share. I include one that I will bake (again) tomorrow and a couple others that I've prepared with rave reviews. The following folks have helped share the rest, and maybe best, of this issue. Join me in thanking them, won't you?

**Jessica S., Corfu, Greece**

**Gloria C., Canada**

**Elyse S., AZ**

**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?**

When Making Biscuits

"Use a cheese grater when making biscuits. Freeze your butter, and then grate it into the flour. Your biscuits will be tender and flaky!"

~ Erin Mooney, divisional pastry chef for Lettuce Entertain You Enterprises, based in Chicago

## **JUST MAKE ME LAUGH!**

Love Giggles

What's the best part about Valentine's Day? The day after when all the chocolate goes on sale.

What's the difference between a \$20 steak and a \$55 steak? February 14th.

People who say that their wedding day was the best day ever have obviously never had two Kit Kats fall out of a vending machine.

Love is Blind?

Phil, a smart and handsome young man, dressed in the latest fashion, walked into this local pub. He noticed a woman gazing at him without blinking her big eyes. Phil felt flattered so he walked up to the woman and said in his deepest voice, 'I'll do anything you wish, beautiful lady, for just \$100 but on one condition.'

The woman appeared to be trapped in the moment and asked as if in a trance, 'What's your condition?'

Phil answered, 'Tell me your wish in just three words.'

There was a long pause, the woman opened her purse, counted out the money and handed it to the man along with her address. She then looked deeply into his eyes and whispered, 'Clean my house.'

## TODAY'S RECIPES

### Beef and Tomato Macaroni Soup

~Shared by Jessica S., Corfu, Greece

8 SERVINGS

TIME: 40 MINS

2 tbsp Vegetable Oil  
1 Medium Yellow Onion Finely Chopped  
1 Green Bell Pepper Finely Chopped  
2 Cloves Garlic Minced  
1 Pound Ground Beef  
2 tsp Chili Powder  
2 tsp Dried Oregano  
1 tsp Salt  
1/2 tsp Black Pepper  
2 cans Condensed Tomato Soup  
1 15 ounce can Diced Tomatoes Undrained  
32 Ounces Beef Broth  
4 Cups Water  
2 Cups Elbow Pasta Uncooked

Heat the oil in a large pot. Saute onions, bell pepper and garlic until the vegetables begin to soften, about 5-6 minutes.

Add the ground beef, breaking it up and cooking until there is no longer any pink. Drain off excess fat.

Stir in chili powder, oregano, salt and pepper.

Add condensed tomato soup, diced tomatoes with their juice, beef broth and water. Bring to a boil.

Once boiling add the pasta. Reduce heat, cover and simmer until the pasta is just al dente.

Adjust seasoning and serve.

Source: Centsless Deals

<https://centslessdeals.com/beef-tomato-macaroni-soup/>

### Best Ever Chinese Chicken

~Shared by Gloria C., Canada via Facebook

#### Ingredients

4 boneless, skinless chicken breasts, cubed  
1/2 Tbsp cornstarch  
1 Tbsp soy sauce  
3 Tbsp peanut oil  
1 green bell pepper, sliced  
4 mushrooms, sliced  
1/2 lb snow peas, cut in half  
1/2 c cashews  
1/4 tsp ground ginger  
1/4 tsp cayenne pepper

#### SAUCE INGREDIENTS

6 Tbsp soy sauce  
3 Tbsp white wine  
1/2 Tbsp cider vinegar  
3 Tbsp brown sugar  
1 Tbsp cornstarch  
1 Tbsp oil

#### Directions

1. In a large bowl combine chicken with cornstarch and soy sauce, stir well and let sit at least 5 minutes.
2. Clean, cut and prepare all ingredients ahead of time, including sauce mixture.
3. In a large frying pan or wok over medium-high heat, heat oil, add chicken and quickly stir-fry until done, 2-3 minutes.
4. Remove chicken from pan and set aside on a plate.
5. Add sliced green pepper and mushrooms to pan and stir-fry 2 minutes.
6. Add pea pods and nuts, stir fry 2 more minutes and add ginger and cayenne.
7. Return chicken to pan with vegetables, add sauce and stir.
8. Cover skillet and cook 5 minutes over medium heat. Serve over boiled white rice.

## Chicken Pot Pie

~Shared by Elyse S., AZ via Facebook

YIELDS: 6 - 8

PREP TIME: 0 HOURS 30 MINS

TOTAL TIME: 1 HOUR 45 MINS

## INGREDIENTS

### FOR THE CRUST

- 3 c. all-purpose flour, plus more for surface
- 1 tsp. baking powder
- 1 tsp. kosher salt
- 1 c. unsalted butter, cut into 1/2" pieces
- 1/2 c. ice water (or more, if needed)

### FOR THE FILLING

- 4 boneless skinless chicken breasts (or 3 cups shredded cooked chicken)
- 1/2 c. butter, plus more for baking dish
- kosher salt
- Freshly ground black pepper
- 2 large carrots, peeled and diced
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 3/4 c. all-purpose flour
- 3 c. low-sodium chicken broth
- 1/4 c. heavy cream
- 1 c. frozen peas
- 2 tbsp. freshly chopped parsley
- 2 tsp. freshly chopped thyme leaves

- Egg wash
- Flaky sea salt

## DIRECTIONS

Make dough: Place flour and butter into freezer for 30 minutes before starting crust process. In a large food processor, pulse flour, baking powder, and salt until combined. Add butter and pulse until pea-sized and some slightly larger pieces form. With the machine running, add ice water into feed tube, 1 tablespoon at a time, until dough just come together and is moist but not wet and sticky (test by squeezing some with your fingers). Turn dough onto a lightly floured surface, form into 2 balls, and flatten into 2 discs (making sure there are no/minimal cracks). Cover with plastic wrap and refrigerate for at least 30 minutes.

Cook chicken: Preheat oven to 400°. Grease a large baking dish with butter and grease one side of a large piece of parchment with butter. Season chicken all over with salt and pepper then place in baking dish. Place buttered side of parchment paper over chicken, so that chicken is completely covered. Bake until chicken is cooked through, 30 to 40 minutes. Let rest 10 minutes before cutting into cubes.

Meanwhile, start filling: In a large pot over medium heat, melt butter. Add onions and carrots and cook until vegetables are beginning to soften, about 10 minutes. Stir in garlic, then stir in flour and cook until the flour mixture is golden and beginning to bubble. Gradually whisk in chicken broth. Bring mixture to a boil and cook until thickened, about 5 minutes. Stir in heavy cream, cubed chicken, peas, parsley and thyme. Season mixture with salt and pepper.

Assemble pie: On a lightly floured surface, roll out one disc of dough into a large round about 1/4" thick. Place in a shallow pie dish then add filling. Roll out second disc of dough into a large round about 1/4" thick and place on top of filling. Trim and crimp edges, then use a paring knife to create slits on top. Brush with egg wash and sprinkle with flaky sea salt.

Reduce heat to 375° and bake pie until crust is golden, about 45 minutes. Let cool for at least 15 minutes before serving.

Source: Delish

<https://www.delish.com/cooking/recipe-ideas/recipes/a58236/easy-homemade-chicken-pot-pie-recipe>

## Totally Scratch-made Rum Pound Cake with Rum Glaze

~Shared by Marilyn M., OH via Facebook

Totally Scratch-made Rum Pound Cake with Rum Glaze is incredibly delicate, moist, fragrant, and good for any season. It transports well and is full of boozy goodness. It's perfect for any holiday or potluck gathering.

Prep Time 20 minutes  
Cook Time 1 hour 20 minutes  
Total Time 1 hour 40 minutes  
Servings 12 slices

### Ingredients

#### Cake

1 cup butter at room temperature  
3 cups granulated sugar  
6 large eggs at room temperature  
3/4 cup buttermilk  
1/4 cup rum  
3 cups all-purpose flour  
1/4 teaspoon salt  
1/2 teaspoon baking powder

#### Rum Glaze

1/2 cup butter  
1/4 cup water  
1 cup sugar  
1/2 cup rum

#### Cake

1. Preheat oven to 325 degrees F.
2. Grease a 10-inch tube or bundt pan with solid vegetable shortening and sugar (or flour if you prefer)
3. In the bowl of an electric mixer, combine butter and sugar until well mixed, light, and fluffy.
4. Add eggs one at a time, mixing until the yellow disappears before adding the next egg.
5. Combine flour, baking powder, and salt
6. To the creamed mixture, add flour alternately with buttermilk and rum, beginning and ending with the flour mixture. Don't over mix at this point.
7. Spoon into prepared pan
8. Bake 80 minutes at 325 degrees F
9. Cool in the pan 20 minutes before inverting onto a serving tray.
10. While cake is warm pour rum glaze over cake and allow to soak into the cake.
11. \*Make rum sauce

#### Rum Sauce

1. Melt Butter
2. Stir in water and sugar
3. Boil for 5 minutes stirring constantly
4. Remove from heat and stir in rum

Source: Paula @CallMePMc.com

<https://www.callmepmc.com/totally-scratch-made-rum-pound-cake-with-rum-glaze/>

## Bonita's Easy Apricot Chicken

~Shared by Marilyn M., OH

Yield: Serves 6

1/2 cup apricot preserves  
1/3 cup bottle Russian salad dressing  
1/2 envelope onion soup mix  
6 frozen chicken breasts, NOT thawed

Mix together first three ingredients.

Place chicken in crock pot; pour sauce over top. Cook on low 5-6 hours.

Oven procedure:

Cover and bake at 350 for 1 hours.

If chicken frozen, add another 1/2 hour to baking time.

#### Double Potato Soup

~Shared by Marilyn M., OH

1/2 pound small unpeeled red potatoes, cut into chunks  
1/2 pound medium russet potatoes, peeled and cut into chunks  
1 can (14-1/2 oz) chicken broth  
1 cup water  
1/3 cup chopped onion  
2 teaspoons canola oil  
1 Tbsp all-purpose flour  
1/4 cup milk, whole or 2%  
2 Tbsp evaporated milk  
3 Tbsp cream cheese, cubed  
1 Tbsp minced fresh parsley  
1/4 teaspoon salt  
1/8 teaspoon white pepper  
1/3 cup shredded Swiss cheese

Place the potatoes in a large saucepan; add broth and water. Bring to a boil.

Reduce heat; cover and cook for 10-15 minutes or until almost tender.

Meanwhile, in a small skillet, saute onion in oil until tender; add to potatoes.

In a small bowl, combine the flour, milk and evaporated milk until smooth; add to potato mixture.

Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; stir in the cream cheese, parsley, salt and pepper.

Cover and simmer for 5-10 minutes or until cream cheese is melted and potatoes are tender, stirring occasionally.

Garnish with Swiss cheese. Enjoy!

#### Pina Colada Ice Box Cake

~Shared by Marilyn M., OH

1 package (8 oz) cream cheese, softened  
1/2 cup confectioners' sugar  
1/2 teaspoon rum extract  
1 can (13.66 oz) coconut milk, divided  
1 package (3.4 oz) instant vanilla pudding mix  
1 container (8 oz) frozen whipped topping, thawed  
15 whole graham crackers  
1 can (20 oz) crushed pineapple, drained  
1 cup sweetened shredded coconut, toasted

In a large bowl, beat cream cheese, confectioners' sugar and extract until smooth.

Gradually beat in 1 cup coconut milk. Add pudding mix; beat on low speed until smooth.

Fold in whipped topping.

Pour remaining coconut milk into a shallow dish.

Quickly dip half of the graham crackers into milk; allow excess to drip off.

Arrange in a single layer in the bottom of a 13x9 baking dish, breaking to fit as needed.

Layer with half each of the cream cheese mixture, pineapple and coconut. Repeat layers.

Refrigerate, covered, at least 4 hours before serving. Enjoy!

#### 4-Ingredient Grape Jelly Crockpot Meatballs

~Shared by Marilyn M., OH

Party Size bag of meatballs (48-65 oz)

32 oz barbecue sauce  
32 oz grape jelly  
3 tsp cayenne pepper

Combine all ingredients in a large crockpot and stir to mix well. Cook on high for 4 hours.

For a smaller batch use a family size bag of frozen meatballs (about 25 oz), 18 oz BBQ sauce, 18 oz grape jelly, and 1.5 tsp cayenne pepper.

Mrs. Cavanaugh's Noodles

~Shared by Marilyn M., OH

2 Tbsp oil  
2 pounds beef stew meat  
1 onion, halved and cut into slices  
1 cup flour  
2 Tbsp Lawry's salt  
1 teaspoon paprika  
1 teaspoon garlic powder  
1 teaspoon ground black pepper  
1 (28 oz) can diced tomatoes  
1 (16 oz) package Kluski (or similar) noodles

In dutch oven, heat oil over medium high heat ~ Saute onions in the oil.

Meanwhile, put flour and seasonings in a bag and shake to mix.

Drop a handful of beef cubes in the flour. Shake them up then put into pan.

Continue until all of the meat has been dredged and put into the pan.

(I don't like to shake off the flour because that is what makes a nice gravy)

Stir occasionally until all of the beef is browned.

Add water to cover bottom of the pan about 1/2 inch.

Cover and let simmer an hour or so.

Cook the noodles according to package directions.

Add the tomatoes to the beef. When heated through, stir in the noodles.

Serve with broccoli... Maw Maw says you have to!!! Enjoy!

Out-of-this-World Baked Spaghetti

~Shared by Marilyn M., OH

1 pound ground beef  
1 medium onion, chopped  
1 (24 oz) jar Marinara sauce  
1 pound spaghetti, broken in half (or thirds)  
1 (8 oz) package cream cheese  
1 cup cottage cheese  
1 cup grated Parmesan cheese, divided  
1 egg  
2 cups Mozzarella cheese – grated

Heat oven to 350 degrees.

In a medium size skillet, cook ground beef and onion until done.

Drain off fat. Pour Mariana sauce over meat and mix well.

In a large pot, cook spaghetti according to package directions.

When done, drain. Add cream cheese and mix well, coating all spaghetti.

Mix together, in a medium size bowl, cottage cheese, 1/2 cup Parmesan cheese and egg.

To build, place approximately 1/2 cup meat sauce in the bottom of a 9x13 casserole dish.

Place half the spaghetti on top of meat mixture smoothing to the edges of casserole dish.

Layer on cottage cheese mixture, covering all spaghetti. Layer remaining spaghetti over cheese.

Spoon remaining meat mixture over all layers.

Top with Mozzarella cheese. Cover with foil and bake for 20 minutes.

Remove foil, sprinkle remaining Parmesan cheese and bake an additional 15 minutes until cheese is golden brown.

Remove from and allow to reset 10 minutes. Cut into squares and serve. Enjoy!

#### Crispy Fried Dill Pickles

~Shared by Marilyn M., OH

Sandwich sliced dill pickles (about 12 slices)

1-2 cups Panko Breadcrumbs

Oil for frying

Batter:

1 cup all purpose flour

1 cup milk

1 teaspoon baking powder

1 egg

1 teaspoon paprika

1/2 teaspoon black pepper

1/2 teaspoon dill (optional)

Preheat oil to 360-370 degrees.

Combine all batter ingredients and stir until smooth, let sit at least 5 minutes.

Dab pickle slices on paper towels to dry them.

Place about 1/2 cup of Panko bread crumbs in a bowl (add more as needed). (If they get wet, they don't stick so it's best to work in small batches.)

Dip each pickle slice in the wet batter and then gently toss in the bread crumbs, let sit for a minute or so, this will allow the crumbs to stick better.

Fry in small batches for 3-4 minutes or until brown and crispy.

Serve with ranch dip. Enjoy!

#### Joe's Crab Shack Crab Cakes!

~Shared by Marilyn M., OH

2/3 cup mayonnaise

5 egg yolks

2 teaspoons lemon juice

2 Tbsp Worcestershire sauce

2 teaspoons Dijon mustard

2 teaspoons black pepper

1/4 teaspoon salt

1/4 teaspoon blackening seasoning

1/4 teaspoon crushed red pepper flakes

1/2 cup crushed, chopped parsley

2 1/2 cups breadcrumbs

2 lbs crabmeat

Mix all ingredients together.

Make into 4 oz. patties

Coat with flour and fry in 1 inch of oil until golden brown.

#### Slow Cooker Beef Brisket

~Shared by Marilyn M., OH

5 pound whole beef brisket

2 teaspoon garlic, minced

1/2 teaspoon pepper

2 onions, sliced 1/4-inch thick and separated into rings

1 (12 oz) bottle chili sauce

2 Tbsp Worcestershire sauce

1 1/2 cups dark ale or beef broth

1 Tbsp brown sugar, packed

Place brisket fat side down in a large slow cooker.

Spread garlic evenly over brisket; sprinkle with pepper.

Arrange onions over brisket; set aside.

In a large bowl, combine sauces, ale or broth and brown sugar; pour mixture over brisket and onions.

Cover and cook on low setting for 8 - 10 hours.

Transfer brisket to a cutting board; tent with with aluminum foil and let stand for 10 minutes.

Stir liquid in slow cooker; spoon off fat and discard.

Arrange brisket on platter, spoon liquid over brisket before serving. Enjoy!

## **PUBLISHER'S CHOICE**

### Pecan Pie Dump Cobbler

This is on the menu this week at the Carr house. It is so good and easy. I hope you try it. You won't be sorry!

Prep 15 MIN

Total 1 HR 5 MIN

Servings 12

#### Ingredients

##### Base

2 eggs, slightly beaten

1/2 cup packed brown sugar

1 jar (12.25 oz) Smucker's caramel topping

1/4 cup butter, melted

3 cups pecan halves

##### Topping

1 box Betty Crocker Super Moist white cake mix

3/4 cup butter, melted

Vanilla ice cream, if desired

#### Steps

1 Heat oven to 350°F. Spray 13x9-inch pan with cooking spray.

2 In large bowl, beat eggs, brown sugar, caramel topping and 1/4 cup melted butter with whisk until well blended. Stir in pecans. Pour mixture into pan; spread evenly over bottom of pan. Sprinkle top with dry cake mix; gently shake pan to distribute evenly. Pour 3/4 cup melted butter over top, tilting pan to cover as much of top with butter as possible.

3 Bake 25 to 30 minutes or until top is light golden brown, mostly dry on top and bubbling around edges. Cool 20 minutes before serving. Use large spoon for serving. Top individual servings with ice cream, if desired.

4 Store loosely covered in refrigerator.

#### Expert Tips

Dump cakes are sometimes difficult to determine doneness. It's normal to see some wet spots, some dry cake mix and a crisp-like texture on top. Be sure pecan mixture is gently bubbling around edges of pan.

No ice cream? Try sweetened whipped cream!

Source: Betty Crocker

<https://www.bettycrocker.com/recipes/pecan-pie-dump-cobbler>

### Cauliflower Salad (Low Carb)

#### Ingredients:

1 head of cauliflower steamed or boiled until tender in bite size pieces

6 boiled eggs (when done peel eggs, rinse and separate yolks into a bowl. Then mash the yolk and cut the whites into small bite size pieces then blend together.)

1/3 cup (appx) miracle whip or mayonnaise (dont use light it has more carbs)

3 tbs of mustard

3 tbs of pickle relish

1/8 cup of chopped onion (uncooked) can use more if you prefer salt/pepper to taste

#### Directions



Mix all together and you can garnish with egg slices and parsley.

Chill over night (1 cup of cauliflower is only 3 carbs vs 1 cup of potato is 37!!)

Source: American Times Food

<https://americantimesfood.com/cauliflower-salad/>

### Bacon, Egg, and Hash Brown Casserole

This is supposed to serve 12 people. However, at my house, when Trey has friends over, it serves 4 males, not to be confused with regular people.

#### Ingredients

1/2 lb bacon, chopped  
1 medium onion, chopped (1/2 cup)  
1 bag (30 oz) frozen country-style shredded hash brown potatoes, thawed, patted dry  
2 cups shredded Cheddar cheese (8 oz)  
1/4 cup grated Parmesan cheese  
9 large eggs  
1 1/4 cups milk  
1 container (8 oz) sour cream  
1 teaspoon salt  
1 teaspoon ground mustard  
1/4 teaspoon pepper  
1/2 cup cornflake crumbs or panko bread crumbs  
2 tablespoons butter or margarine, melted

#### Steps

- 1 Heat oven to 350°F. Spray 13×9-inch (3-quart) glass baking dish with cooking spray.
- 2 In 10-inch skillet, cook bacon and onion over medium-high heat about 10 minutes, stirring occasionally, until bacon is crisp and onion is tender; drain on paper towels.
- 3 In large bowl, toss bacon mixture, potatoes and cheeses. Spoon into baking dish. In same bowl, beat eggs, milk, sour cream, salt, mustard and pepper with fork or wire whisk until well blended. Pour over potato mixture.
- 4 Bake uncovered 35 minutes. In small bowl, toss cornflake crumbs and butter. Sprinkle over casserole. Bake 10 to 15 minutes longer or until knife inserted in center comes out clean.

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

### Chocolate Brownies

Servings: 15  
Calories: 314 kcal

#### Ingredients

For the brownies

1 cup oil  
2 cup granulated sugar  
4 large eggs  
6 Tablespoon unsweetened cocoa powder  
1 teaspoon salt  
1 1/2 cup all-purpose flour  
1 Tablespoon vanilla extract

For the Chocolate Frosting

1/2 cup butter, room temperature  
1/2 cup unsweetened cocoa powder  
pinch of salt  
2-3 cup powdered sugar  
1 teaspoon vanilla extract  
5-6 Tablespoon milk (or cream)

#### Instructions

1. Preheat oven to 350 degrees F.
2. In a mixing bowl add sugar and oil and stir till combined.
3. Add the eggs one at a time, mixing well after each egg is added.
4. Add cocoa powder and mix. Stir in salt, flour, and vanilla and stir until combined.
5. Pour batter into a greased 9x13" baking pan and spread into an even layer.
6. Bake at 350 degrees for 30 minutes or until a toothpick inserted in the center comes out clean. Allow to cool completely before

frosting.

For the frosting

1. Cream the butter until it seems light and fluffy.
2. Add the cocoa powder and salt and beat until well combined.
3. Add vanilla. Alternately add powdered sugar and milk, mixing well until you reach your desired frosting consistency.
4. Add more milk for softer frosting or more powdered sugar for firmer frosting. Spread frosting onto cooled brownies.
5. Store in an airtight container at room temperature or in the refrigerator.

Recipe Notes

\*you could use milk or half and half

Source: Lauren Allen of Tastes Better from Scratch

<https://tastesbetterfromscratch.com/chocolate-frosted-brownies/>

### Blissed-Out Crispy Cheesy Broccoli Gratin

Limited surface area. This is the problem with a broccoli gratin made in a casserole-style baking dish, meaning the ratio of crispy-cheesy-crumb-y topping to so, tender broccoli is just way under optimal balance. With a sheet pan, however, every single morsel of broccoli gets an ample coating of crunch. You know what else is awesome? With a preheated sheet pan (see note), the time it takes to roast the broccoli is minimal - I'm talking 15 minutes, tops, for caramelized edges and florets. Meaning you can hit broccoli bliss in under 20 minutes. Are you in?

YIELD: 4 servings

#### INGREDIENTS

- 1 1/4 pounds broccoli florets (I like leaving about 1 inch of the stem attached)
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 2 garlic cloves, minced
- 1/3 cup panko bread crumbs
- 3/4 cup grated Cheddar cheese
- 1/4 cup finely grated Parmigiano Reggiano cheese

#### PREPARATION

Adjust one oven rack to the upper-middle position and another rack to the position. Place a rimmed sheet pan on the middle rack and preheat the oven to 400°F.

Toss the broccoli florets with the olive oil and salt in a medium-size bowl. Turn the broccoli out onto the hot sheet pan (it should sizzle!) and roast until the bottom of the florets are nicely browned, about 15 minutes.

Meanwhile, combine the butter and garlic in a ramekin and place it in the oven until the butter melts, 5 minutes. (Alternatively, combine them in a microwave-safe bowl and microwave on high power in 15-second increments, swirling between each, until the butter melts, 45 seconds to 1 minute.)

Place the bread crumbs in a medium-size bowl, add the butter-garlic mixture, and toss with a fork. Add the Cheddar and Parmigiano Reggiano cheeses and toss to combine.

Remove the sheet pan from the oven and sprinkle the broccoli with the cheesy bread crumb mixture. Turn the broiler to high and place the sheet pan on the upper rack. Broil until the cheese is melted and browned, 1 to 2 minutes (watch the bread crumbs closely as broiler intensities vary and you don't want them to burn). Remove from the oven, transfer to a platter - making sure to scrape up all of the crispy, crunchy cheesy bits - and serve.

#### Preheat the Sheet

Hey, everybody! Need to roast some veggies for dinner? Preheat the sheet pan with the oven. This is such an A+ tip because in the same time it takes to preheat the oven you can get the sheet pan sizzling hot - meaning when you turn out those oil-tossed, salt-seasoned vegetables onto it, they get a good sear right at the top of the cooking process, similar to adding vegetables to a hot skillet. Not only does this jump-start the cooking process and decrease the total roasting time, but it also assures you'll get caramelized crispy edges and even charred bits, if that's your thing. (It's totally my thing.)

Source: Raquel Pelzel, excerpt from Sheet Pan Suppers Meatless: 100 Surprising Vegetarian Meals Straight from the Oven, Workman Publishing Company

### Easy Baked Burrito Casserole

#### Ingredients

- 1 pound of ground beef
- 1 small onion, chopped
- 1 pack of taco seasoning
- 1 can refried beans
- 1 can cream of mushroom soup, undiluted
- 1/2 cup sour cream
- 1 pack large flour tortillas

2 1/2 cups of shredded Mexican blend cheese

Instructions

Preheat oven to 350 degrees.

In a large skillet, cook the ground beef and onion until the beef is no longer pink and drain.

Add the taco seasoning and refried beans and heat through.

In a separate bowl, blend the mushroom soup with the sour cream. Then spread half of the soup mixture in the bottom of a baking dish.

Add a layer of 3 flour tortillas to the top of the soup mixture. You will need to cut or tear the tortillas and overlap them.

Spread on a layer of the ground beef mixture and top with about a cup of cheese.

Repeat all of these layers and tops with the remaining cheese.

Bake for about 20 minutes until cheese is nicely melted. Enjoy!

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

Shrimp Louis Pasta Salad

3 cups spiral shaped pasta, uncooked

1 cup mayonnaise

1/2 cup ranch dressing

1/3 cup seafood cocktail sauce

2 tablespoons fresh lemon juice

1 teaspoon Worcestershire sauce

salt and pepper

1 lb medium cooked shrimp, peeled & deveined

1/2 cup chopped fresh tomato

1/2 cup sliced green onion

1/4 cup chopped sweet red pepper

2 tablespoons chopped fresh parsley

Directions:

Cook pasta according to package directions; drain.

Rinse with cold water to cool quickly; drain well.

Meanwhile, in a large bowl, whisk together mayonnaise, ranch dressing, seafood cocktail sauce, lemon juice, Worcestershire sauce and salt & pepper.

Stir in cooled pasta and remaining ingredients.

Serve immediately or cover and refrigerate.

Source: <http://food.com>

Pork Chop and Potato Casserole

Ingredients:

1 tablespoon vegetable oil

6 boneless pork chops

1 (10.75 ounce) can condensed cream of mushroom soup

1 cup milk

4 potatoes, thinly sliced

1/2 cup chopped onion

1 cup shredded Cheddar cheese

Instructions:

Preheat oven to 400 degrees F (200 degrees C).

Heat oil in a large skillet over medium high-heat. Place the pork chops in the oil, and sear.

In a medium bowl, combine the soup and the milk. Arrange the potatoes and onions in a 9×13 inch baking dish.

Place the browned chops over the potatoes and onions, then pour the soup mixture over all.

Bake 30 minutes in the preheated oven. Top with the cheese, and bake for 30 more minutes.

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

Lil' Smokies

Prep Time: 30 min.  
Bake Time: 15-20 min.  
Servings: 13  
Difficulty: Beginning

Little smokies wound up in hearty bread wrapping makes this appetizer a complete and satisfying taste treat . Everyone loves this one!

Note: This serves very few adult males, so I double it when making for son and his friends.

#### Ingredients

13 Rhodes Yeast Dinner Rolls, thawed but still cold  
16 ounce package lil' smokies  
flour

#### Instructions

Cut each dinner roll into four equal pieces. Roll each fourth into a 5-inch rope and dust with flour.

Wrap each rope around each lil' smokie several times and tuck ends under dough. Place on sprayed baking sheet.

Bake at 350 degrees F 15-20 minutes or until golden brown.

Source: Rhodes Rolls

#### Restaurant Style Mexican Rice

Our Restaurant Style Mexican Rice rivals anything you can get in a restaurant. It has the perfect consistency and just the right amount of seasoning.

Prep Time 5 minutes  
Cook Time 20 minutes  
Total Time 25 minutes  
Servings 4

#### INGREDIENTS

3 Tbsp. vegetable oil  
1 cup long grain rice, uncooked  
1 tsp. minced garlic  
1/2 tsp. kosher salt  
1/2 tsp. cumin  
1/2 cup tomato sauce  
14 oz chicken broth  
3 Tbsp. fresh cilantro, finely chopped

#### INSTRUCTIONS

Heat oil in a large saucepan over medium heat. Add the rice and gently stir until rice begins to lightly brown. Add the garlic, salt, and cumin and stir the rice until it looks golden. Add the tomato sauce and chicken broth and turn the heat up to medium high. Bring the mix to a boil then turn the heat to low and cover the pan with a lid.

Simmer for 20 to 25 minutes. Remove from heat and fluff with a fork, then stir in chopped cilantro.

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