

## **PUBLISHER'S CORNER**

*"One cannot think well, love well, sleep well, if one has not dined well." ~ Virginia Woolf*

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. By the time this posts Don and I should be well on our way to Biloxi, MS. I decided to send a special issue out even though I'm gone for a few days. After all... you guys have been real sweethearts all these years we've shared recipes together!

I mentioned last week that I was preparing *Pecan Pie Dump Cobbler* and shared the recipe with you. You have GOT to try that easy to make goodie! The guys made fast work of consuming it and the compliments flew my way. Here is the link to last week's issue so you can look it up in the "Publisher's Choice" section; first recipe.

<http://live.ezine.com/ezine/archives/1740/1740-2019.02.06.18.55.archive.html>

I'd love to see your name here! Why not take a few minutes and send us a recipe? Here are today's sharing sweethearts:

**Jessica S., Corfu, Greece**

**Judy G., IL**

**Elyse S., AZ**

**Sheri P., FL**

**Marilyn M., OH**

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:

<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:

<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

## **DID YOU KNOW?**

### 13 Reasons To Use Cast Iron Skillets

If you don't own a single cast iron skillet, what have you been doing all this time?! Cooking (and baking!) with cast iron skillets offers a number of benefits that traditional pots and pans do not. According to Homestead & Survival, these are the 13 main reasons to use cast iron skillets!

1. Used for thousands of years
2. No toxic fumes while you cook
3. Can take high oven heat
4. Non-stick
5. Cleans up easily
6. Inexpensive
7. Browns food beautifully
8. Better heat distribution
9. Usable as a grill
10. Usable over a camp fire
11. Can cook multiple items at once
12. Boosts your iron intake
13. And in a pinch, you can even use one as a weapon

There you have it, folks! Cast iron skillets are great for so many reasons, and they really do make a difference in the way you cook.

Source: Homestead & Survival

<http://homestead-and-survival.com/>

## JUST MAKE ME LAUGH!

Jesus fed 5,000 people with two fishes and a loaf of bread. That's not a miracle. That's tapas.

Do people who go to the gym to "feel the burn" know nothing of Mexican food?

Diet tip: If you think you're hungry, you might just be thirsty. Have a bottle of wine first and then see how you feel.

What cheese would you use to entice a bear out of the woods? Camembert.

What cheese is made backwards? Edam.

Best cheese to use to disguise a horse? Marscapone.

Interviewer: "Why do you want this job?"

Me: "I've just always been very passionate about not starving to death."

## TODAY'S RECIPES

### Hong Kong-Style Egg Tarts

~Shared by Jessica S., Corfu, Greece via Facebook

Yields: Making 16 egg tarts of a tart pan.

For the custard filling:

4 medium eggs, beaten (reserve 2 tablespoons for your pastry dough)

3/4 cup hot water

6 Tbsp. sugar

1/8 teaspoon salt (pinch of salt)

1/4 cup evaporated milk

Dash of vanilla (optional)

For the pastry dough:

2 cups cake flour, plus extra for dusting

1 stick unsalted butter, room temperature

1/4 cup powdered sugar

2 tablespoons of beaten egg

1/8 teaspoon salt

Dash of vanilla (optional)

Directions:

Pre-heat the oven to 400°F / 200°C

Make custard filling:

Melt sugar and salt with hot water. Mix until dissolved then let cool.

Whisk eggs and then take two tablespoons out for the pastry dough. Stir in sugar water and also evaporated milk (if adding vanilla, add now). Stir and combine everything well.

Strain the filling to ensure no lumps. Chill in the refrigerator while you make your pastry.

Making the pastry:

In a large bowl, sift flour, sugar and salt. Then add softened butter. Bring the mixture together with your hands, careful not to knead the pastry dough too much or you will make the pastry tough.

Source: Tasty

<https://www.buzzfeed.com/iristian/these-egg-tarts-are-totally-custard-heaven>

### Strawberry Cream Cheese Icebox Cake

~Shared by Judy G., IL via Facebook

2 pounds strawberries

2 sleeves graham crackers

1 8-oz. package cream cheese, at room temperature

1 14-oz. can sweetened condensed milk

2 3.4-oz. (4-serving) packages instant cheesecake flavored pudding

3 cups milk

1 12-ounce carton cool whip, divided

Clean and slice strawberries (about 1/4 inch thick); set aside. You have to do this first because the cream cheese mixture will start to set up quickly once it's mixed up.

Line the bottom of a 3-quart 13x9 baking dish with graham crackers; set aside. Mine easily fit 6 whole crackers then I had to break up a 7th one to fill in the rest.

Combine cream cheese and sweetened condensed milk in a large bowl and beat with an electric mixer until smooth and creamy. Add pudding mixes and milk and continue mixing on low for 4-5 minutes or until mixture starts to thicken. Fold in 2 cups cool whip until smooth.

Pour half of cream cheese mixture over graham crackers. Arrange a single layer of strawberry slices over cream cheese mixture. Top strawberries with another layer of graham crackers then cover with remaining cream cheese mixture. Top cream cheese mixture with another layer of strawberries. Cover and refrigerate for 6-8 hours.

When ready to serve, top with remaining cool whip. Crush remaining graham crackers and sprinkle crumbs over cool whip.

Notes:  
My strawberries put off a little moisture after sitting in the fridge all day so I soaked it up with a clean paper towel before topping with cool whip and graham cracker crumbs.

You can use white chocolate or vanilla pudding if you can't find cheesecake flavor

## Crazy Cake

~Shared by Elyse S., AZ via Facebook

1 hour 30 minutes to prepare  
Serves 8-10

### INGREDIENTS

#### Cake:

2 cups all-purpose flour  
1 1/4 cups sugar  
1 1/4 cups water  
1/2 cup vegetable oil  
1/3 cup unsweetened cocoa powder  
1 tablespoon white vinegar  
1 tablespoon brewed coffee, optional  
1 1/2 teaspoons vanilla extract  
1 1/2 teaspoons baking soda  
3/4 teaspoon salt

#### Frosting:

2 1/2-3 cups powdered sugar  
1 cup unsweetened cocoa  
1/3 cup water  
1/4 cup (1/2 stick) unsalted butter, room temperature  
1 teaspoon vanilla extract  
1 pinch salt

### PREPARATION

1 Preheat oven to 375°F and lightly grease two 9-inch cake pans with butter or non-stick spray.

2 Whisk together flour, sugar, cocoa powder, baking soda, and salt in a large bowl, then whisk in water, oil, vinegar, coffee, and vanilla.

3 Stir until no lumps remain, then pour mixture evenly into greased cake pans.

4 Place in oven and bake for 24-26 minutes, or until toothpick inserted in center comes out clean.

While cake bakes, make frosting by whisking together powdered sugar, cocoa powder, and salt in a large bowl or mixer.

6 Add water, softened butter and vanilla extract, and beat together until smooth and creamy. Add more sugar for a thicker frosting and more water for a thinner frosting.

7 Remove cake from oven and let cool before frosting.

## Frito Pie Casserole

~Shared by Sheri P., FL

### Ingredients

1 lb. lean ground beef  
1 medium onion - chopped  
1 can (16 oz) chili beans  
1 can (8 oz) tomato sauce  
1 can (15 oz) diced tomatoes  
1 envelope taco seasoning (I usually use on 2/3 of pkg)  
1 to 1 1/2 cup shredded cheddar cheese (2% fat kind)  
3 1/2 cups corn chips (Frito's)

1 1/4 to 1 1/2 cup sour cream

#### Instructions

Cook ground beef with onions until meat is browned; drain. Stir in beans, diced tomatoes, tomato sauce, taco seasoning mix and 1/4 c. of cheese. Sprinkle 1 1/2 cup corn chips in bottom of 9x13 dish. Cover with chili. Bake at 350 for 20 minutes and let rest for 30 minutes then spread sour cream over chili. Top with remaining corn chips and cheese. Bake 10 minutes longer. Let rest for 10 minutes before serving.

#### Fresh Pineapple Crisp

~Shared by Marilyn M., OH

4 cup fresh pineapple chunks  
1 medium lemon, juiced  
3 Tbsp brown sugar  
2 Tbsp all-purpose flour  
1/4 tsp ground ginger

#### Topping:

1/2 cup all-purpose flour  
1/4 cup quick-cooking oats  
1/4 cup brown sugar, packed  
1/4 cup granulated sugar  
6 Tbsp cold butter  
1/2 cup sweetened flaked coconut  
1/4 cup almond slices or chopped macadamia nuts  
caramel ice cream topping, warm  
vanilla ice cream

Preheat oven to 350°F and spritz a 3 quart casserole with cooking spray.

Toss fresh pineapple chunks with lemon juice, 3 Tbsp brown sugar, 2 Tbsp all-purpose flour and 1/4 tsp ground ginger ~ Pour into prepared dish.

Sift together flour, quick-cooking oats, brown sugar and granulated sugar for topping.

Cube butter, and cut into the dry ingredients until it resembles coarse crumbs.

Mix-in the sweetened coconut and nuts by hand ~ Sprinkle on top of the pineapple.

Bake for 30 minutes or until topping is golden brown and the edges are bubbly.

Serve with a drizzle of warm caramel and a scoop of vanilla ice cream. Enjoy!

#### Chilies Rellenos Quiche

~Shared by Marilyn M., OH

Pastry for single-crust pie (9-inch)  
2 Tbsp cornmeal  
1-1/2 cups shredded Monterey Jack cheese  
1 cup shredded cheddar cheese  
1 can (4 oz) chopped green chiles  
3 large eggs  
3/4 cup sour cream  
1 Tbsp minced fresh cilantro  
2 to 4 drops hot pepper sauce, optional

Line unpricked pastry shell with a double thickness of heavy-duty foil.

Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer.

Cool on a wire rack. Reduce heat to 350°.

Sprinkle cornmeal over bottom of pastry shell.

In a small bowl, combine cheeses; set aside 1/2 cup for topping.

Add chiles to remaining cheese mixture; sprinkle into crust.

In a small bowl, whisk eggs, sour cream, cilantro and hot pepper sauce together.

Pour into crust; sprinkle with reserved cheese mixture.

Bake for 35-40 minutes or until a knife inserted in the center comes out clean.

Let stand for 5 minutes before cutting. Enjoy!

Freeze option: Cover and freeze unbaked quiche.

To use, remove from freezer 30 minutes before baking (do not thaw).

Preheat oven to 350°. Place quiche on a baking sheet; cover edge loosely with foil.

Bake as directed, increasing time as necessary for a knife inserted in the center to come out clean.

#### Easy Peach French Toast

~Shared by Marilyn M., OH

1 cup packed brown sugar  
1/2 cup butter, cubed  
2 Tbsp water  
1 can (29 oz) sliced peaches, drained  
12 slices day-old French bread (3/4 inch thick)  
5 large eggs  
1-1/2 cups milk  
1 Tbsp vanilla extract  
Ground cinnamon

In a small saucepan, bring brown sugar, butter and water to a boil.

Reduce heat; simmer for 10 minutes, stirring frequently.

Pour into a greased 13x9-in. baking dish; top with peaches. Arrange bread over peaches.

In a large bowl, whisk the eggs, milk and vanilla; slowly pour over bread.

Cover and refrigerate for 8 hours or overnight.

Remove from refrigerator 30 minutes before baking. Sprinkle with cinnamon.

Cover and bake at 350° for 20 minutes.

Uncover; bake 25-30 minutes longer or until a knife inserted in the center comes out clean.

Serve with a spoon. Enjoy!

NOTE: I love this recipe and make it all the time ~ I add chopped pecans and a little bourbon to the sauce. Serve it with ham slices for a delicious brunch!

#### Orange Cream Cheese Bread

~Shared by Marilyn M., OH

1 (8 oz) package cream cheese, softened  
1/2 cup shortening  
1 2/3 cups granulated sugar  
2 eggs  
2 1/4 cups all-purpose flour  
1 tsp salt  
1 Tbsp baking powder  
1 cup milk  
1/2 cup chopped walnuts  
2 Tbsp grated orange peel  
1/4 cup orange juice

Combine cream cheese and shortening, creaming well.

Gradually add sugar, beating until light and fluffy.

Add eggs, beating well after each addition.

Combine flour, baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture.

Mix well after each addition.

Stir in walnuts and orange peel.

Pour batter into 2 greased and floured 8-1/2 x 4-1/2 x 3 inch loaf pans.

Bake at 375 degrees F for 55 minutes or until a wooden toothpick inserted into center comes out clean.

Let cool in pan for 10 minutes. Then sprinkle orange juice over loaves. Remove to wire rack to finish cooling.

### Amish Cinnamon Bread

~Shared by Marilyn M., OH

1 egg  
1 tsp vanilla  
1/2 cup unsalted butter, softened  
1 cup brown sugar  
1 cup buttermilk  
1 teaspoons baking soda  
2 cups flour  
1/2 cup cinnamon chips  
1/3 cup sugar  
1 teaspoon cinnamon

Preheat oven to 350 and spray a loaf pan (9 x 5 1/2) with cooking spray.

In a large bowl, cream together the egg, vanilla, butter and 1 cup of sugar until smooth.

Add buttermilk, flour, and baking soda and stir until just combined. Add cinnamon chips and stir to incorporate.

In a separate small bowl, mix together the 1/3 cup of sugar and cinnamon and set aside.

Pour 1/2 of the batter into the loaf pan.

Sprinkle 3/4 of the cinnamon mixture on top of the batter then add remaining batter.

Sprinkle the last of cinnamon mixture over top of the batter, then swirl with a knife.

Bake for 45-50 min. or until toothpick comes out clean.

Cool in pan for 20 minutes before removing to cool completely on a wire rack. Enjoy!

### Janet's Spaghetti Pizza

~Shared by Marilyn M., OH

1 pound spaghetti  
1 cup milk  
2 eggs  
32 oz jar spaghetti sauce, your choice  
small can or jar pizza sauce, your choice  
meat topping, preferably pepperoni  
toppings of your choice: onions, mushrooms, peppers, cheese Italian seasoning, optional

Preheat oven to 350 ~ lightly spray casserole dish; set aside.

Break spaghetti into thirds, cook el dente, then drain well.

Combine milk and eggs together, whisking well, toss with spaghetti.

Combine sauces; pour over spaghetti then add toppings of choice.

Sprinkle with Italian seasoning over top, if using.

Bake uncovered for 40 minutes. Enjoy while hot or room temp.

### Kay's Weekend Brunch Casserole

~Shared by Marilyn M., OH

1 (8 oz) can refrigerated crescent dinner rolls or sheet  
1 pound Bob Evans Original Recipe Sausage Roll  
2 cups shredded mozzarella cheese  
4 eggs, beaten  
3/4 cup milk  
1/4 teaspoon salt  
1/8 teaspoon black pepper

Preheat oven to 425 °F.

Crumble and cook sausage in medium skillet over medium heat until browned ~ drain well.

Line bottom of lightly greased 13 x 9 inch baking dish with crescent roll dough, firmly pressing perforations to seal.

Sprinkle with sausage and cheese.

Combine remaining ingredients in medium bowl until blended; pour over sausage.

Bake 15-20 minutes or until set.

Let stand 5 minutes before cutting into squares; serve hot. Refrigerate leftovers.

#### Easy Fluffy Key Lime Pie

~Shared by Marilyn M., OH

1/4 cup boiling water  
1 package (.3 oz) lime gelatin  
2 cartons (6 oz each) Key lime yogurt  
1 carton (8 oz) frozen whipped topping, thawed  
1 graham cracker (or shortbread) crust (6 ounces)

In a large bowl, add boiling water to gelatin; stir 2 minutes to completely dissolve.

Whisk in yogurt ~ Fold in whipped topping ~ Pour into crust.

Refrigerate, covered, until set, about 2 hours. Serve and enjoy!

#### Spinach Balls

~Shared by Marilyn M., OH

2 (10 oz.) packages frozen spinach, thawed and well-drained  
2 small onions, very finely chopped (I use a food processor)  
2 1/4 cups stuffing with herbs, recommended Pepperidge Farm  
6 large eggs, beaten  
1/2 cup butter, melted  
1/2 cup Parmesan cheese  
2 tsp. garlic salt  
1 tsp. black pepper

Mix all ingredients until well combined.

Form into about 1" balls; place on a baking sheet sprayed with cooking spray.

Bake at 350 for 20 minutes. Makes approximately 60 balls.

#### NOTES:

Spinach balls may be frozen, either baked or unbaked. (I always freeze mine pre-baked.)

For pre-baked balls: Remove from freezer about 30 minutes prior to reheating. Reheat in a 350 degree oven for about 10 minutes.

For unbaked balls: Remove from freezer 30 minutes before cooking. Bake as directed (350 for 20 minutes).

Enjoy!

#### Easy Buffalo Chicken Dip

~Shared by Marilyn M., OH

1 package (8 oz) cream cheese  
1 cup sour cream  
1/2 cup Louisiana-style hot sauce  
3 cups shredded cooked chicken breast  
Assorted crackers

Preheat oven to 350°.

In a large bowl, beat cream cheese, sour cream and hot sauce until smooth; stir in chicken.

Transfer to an 8-in. square baking dish coated with cooking spray.

Cover and bake until heated through, 18-22 minutes.

Serve warm with crackers. Enjoy!

### **PUBLISHER'S CHOICE**

#### Spaghetti and Meatball Soup

I made this over the weekend for what felt like a house full of adult males (actually only 3). I served it with cheesy, garlicky Texas toast. I had to double the recipe, of course, to feed them. My guys would never consider "one bowl" of any soup a meal... seconds are required. They polished it off except for a big bowl for Trey's lunch the next day. I do hope you'll try this recipe. I didn't create it but I sure own it now in my recipe repertoire!

"Spaghetti and meatballs get a fun twist in this hearty, beef and pasta filled soup. A favorite with both kids and adults!"

PREP TIME 5 minutes  
COOK TIME 20 minutes  
TOTAL TIME 25 minutes  
YIELD: 6 SERVINGS

#### Ingredients

4 cups chicken broth  
2 cups water  
1 (24 oz.) jar prepared marinara sauce  
2 cloves garlic, minced  
1 teaspoon Italian seasoning  
30-40 small precooked frozen meatballs, thawed  
8 ounces spaghetti, broken into 2 inch pieces  
2 tablespoons chopped fresh basil  
1/4 cup grated Parmesan cheese  
Salt and pepper, to taste

#### Instructions

In a large pot or Dutch oven, bring chicken broth, water and marinara sauce to a simmer. Stir in garlic and Italian seasoning. Add meatballs and return to a simmer. Stir in spaghetti and simmer for an additional 10-12 minutes, or until spaghetti is tender. Stir in fresh basil and Parmesan cheese. Season with salt and pepper to taste. Serve with additional basil and Parmesan cheese for garnish, if desired.

#### Nutrition Information:

1 Amount Per Serving: CALORIES: 453, TOTAL FAT: 30g SATURATED FAT: 10g TRANS FAT: 1g UNSATURATED FAT: 16g CHOLESTEROL: 89mg SODIUM: 1670mg CARBOHYDRATES: 25g FIBER: 4g SUGAR: 7g PROTEIN: 23g

Source: Let's Dish Recipes

<https://letsdishrecipes.com/2019/01/spaghetti-and-meatball-soup.html>

#### Slow-Cooker Denver Omelet Breakfast Pie

Prep 20 MIN  
Total 3 HR 0 MIN  
Servings 8

Aside from making individual omelets, this is the best way to serve a delicious omelet to a large group. It is amazingly tasty and the crust gets nicely browned, but take care to follow the directions.

#### Ingredients

1 can (8 oz) Pillsbury refrigerated crescent dough sheet  
1 cup sliced mushrooms  
1/2 cup chopped green bell pepper  
1/2 cup chopped onion  
3/4 cup chopped ham  
1 cup shredded Cheddar cheese (4 oz)  
6 eggs  
1/4 teaspoon salt  
1/4 teaspoon crushed red pepper flakes  
Chopped fresh chives, if desired

#### Steps

- 1 Spray 5- to 6-quart oval slow cooker (with removable insert) with cooking spray. Unroll crescent dough; press evenly into bottom of insert and at least 1 inch up sides, working dough as needed to ensure even thickness all around.
- 2 In medium bowl, mix mushrooms, bell pepper, onion, ham and 1/2 cup of the cheese. Spread half of the mixture on top of crescent dough.
- 3 In 4-cup glass measuring cup, beat eggs, salt and pepper flakes until well mixed. Carefully pour half of the beaten eggs on top of ham and vegetable mixture, making sure egg stays inside crescent-lined bottom. Add remaining ham and vegetable mixture; pour remaining beaten eggs on top. With spatula, gently press filling mixture into beaten eggs. Top with remaining 1/2 cup cheese.
- 4 Cover top of insert with large kitchen towel folded in half. Place lid on top of towel. (This will prevent condensation from dripping onto crescent during cooking.) Cook on Low heat setting 1 1/2 hours. Leaving cover on, rotate insert 180 degrees, and continue cooking 1 to 1 1/2 hours or until eggs are set and crescent is deep golden brown around edges. Let stand 10 minutes before cutting.
- 5 To serve, cut into pieces; garnish with chives.

#### Expert Tips

Crescent bottom will get deep golden brown. We like to rotate the insert halfway through cooking to ensure a more consistent

browning.

Cut and serve directly from the slow cooker to keep warm.

#### Nutrition Information

Serving Size: 1 Serving Calories 230 Calories from Fat 120 Total Fat 13g 20% Saturated Fat 5g 27% Trans Fat 0g Cholesterol 160mg 54% Sodium 630mg 26% Potassium 170mg 5% Total Carbohydrate 16g 5% Dietary Fiber 0g 0% Sugars 4g Protein 12g % Daily Value\*: Vitamin A 8% Vitamin C

8% Calcium 10% Iron 8%

Exchanges: 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 1 Lean Meat; 1/2 High-Fat Meat; 1 Fat;

\*Percent Daily Values are based on a 2,000 calorie diet.

Source: Betty Crocker

<https://www.bettycrocker.com/recipes/slow-cooker-denver-omelet-breakfast-pie>

#### Creamy Parmesan Garlic Mushroom Chicken

Creamy Parmesan Garlic Mushroom Chicken is ready in just 30 minutes and the parmesan garlic sauce will wow the entire family! This will become a new favorite!

Prep time: 5 mins

Cook time: 20 mins

Total time: 25 mins

#### Ingredients

4 boneless, skinless chicken breasts, thinly sliced

2 Tablespoons Olive oil

Salt

Pepper

8 ounces sliced mushrooms

#### Creamy Parmesan Garlic Sauce:

1/4 cup butter

2 garlic cloves, minced

1 tablespoon flour

1/2 cup chicken broth

1 cup heavy cream or half and half

1/2 cup grated parmesan cheese

1/2 teaspoon garlic powder

1/4 teaspoon pepper

1/2 teaspoon salt

1 cup spinach, chopped

#### Instructions

1. In a large skillet add olive oil and cook the chicken on medium high heat for 3-5 minutes on each side or until brown on each side and cooked until no longer pink in center. Remove chicken and set aside on a plate. Add the sliced mushrooms and cook for a few minutes until tender. Remove and set aside.

2. To make the sauce add the butter and melt. Add garlic and cook until tender. Whisk in the flour until it thickens. Whisk in chicken broth, heavy cream, parmesan cheese, garlic powder, pepper and salt. Add the spinach and let simmer until it starts to thicken and spinach wilts. Add the chicken and mushrooms back to the sauce and serve over pasta if desired.

Source: The Recipe Critic

<https://therecipecritic.com/creamy-parmesan-garlic-mushroom-chicken>

#### Bacon Wrapped Jalapeño Popper Bread

##### INGREDIENTS

2 cups cream cheese, softened

1 cup grated cheddar

1 cup grated mozzarella

3 jalapeños, finely diced

1/2 tsp pepper

3 baguettes

Bacon rashers

##### Directions

1 Pre-heat oven to 375F.

2 In a large bowl mix together cream cheese, cheddar, mozzarella, jalapeños and pepper until combined.

3 Cut baguette in half and scoop out some of the insides. Save for breadcrumbs.

4 Fill each cavity with the mix. Place top half back on top of bottom half. Arrange bacon at on a parchment-lined baking sheet. Top with one baguette and wrap with bacon.

5 Repeat with remaining baguettes.

6 Bake in the oven for 20-30 minutes until bacon is cooked and golden.

Source: Twisted Food

### Chinese Orange Chicken

Not even Panda Express can beat this homemade orange chicken!

Prep Time 40 minutes

Cook Time 10 minutes

Total Time 50 minutes

Yield 4 servings

#### INGREDIENTS

1 1/2 pounds boneless, skinless, chicken breasts, cut into 1-inch chunks  
1 cup 2 tablespoons cornstarch, divided  
2 large eggs, beaten  
1 cup vegetable oil  
1/2 teaspoon sesame seeds  
1 green onion, thinly sliced

#### FOR THE MARINADE

1 cup chicken broth  
1/2 cup freshly squeezed orange juice  
1/2 cup sugar  
1/3 cup distilled white vinegar  
1/4 cup soy sauce  
2 cloves garlic, minced  
1 tablespoon orange zest  
1 teaspoon Sriracha, or more, to taste  
1/4 teaspoon ground ginger  
1/4 teaspoon white pepper

#### INSTRUCTIONS

To make the marinade, whisk together chicken broth, orange juice, sugar, vinegar, soy sauce, garlic, orange zest, Sriracha, ginger and white pepper in a large bowl.

In a gallon size Ziploc bag or large bowl, combine chicken and 2/3 cup of the marinade; marinate for at least 30 minutes, turning the bag occasionally. Drain the chicken from the marinade, discarding the marinade.

Heat remaining marinade in a medium saucepan over medium heat. Bring to a boil and stir in 2 tablespoons cornstarch combined with 2 tablespoons water. Cook, stirring frequently, until thickened about 1-2 minutes; keep warm.

Working one at a time, dip the chicken into the eggs, then dredge in remaining 1 cup cornstarch, pressing to coat.

Heat vegetable oil in a large saucepan. Working in batches, add chicken and fry until golden brown and cooked through, about 1-2 minutes. Transfer to a paper towel-lined plate; discard excess oil.

Serve chicken immediately, tossed or drizzled with the marinade, garnished with sesame seeds and green onion, if desired.

### Chicken Cordon Bleu Lasagna

*I think about Edna D., my sweet friend in Indiana, when I cook this. She enjoys Chicken Cordon Bleu. I do, too, but for my ham-hating son, I substitute crispy bacon for the ham. This is a total keeper as it freezes and reheats well.*

Prep 45 MIN

Total 1 HR 55 MIN

Servings 12

#### Ingredients

1/3 cup plus 2 tablespoons butter  
1 cup Progresso Italian style panko crispy bread crumbs  
2 1/2 cups Progresso chicken broth (from 32-oz carton)  
2/3 cup milk  
2 1/2 teaspoons Dijon mustard  
4 teaspoons chopped fresh thyme leaves  
1/4 teaspoon pepper  
1/3 cup Gold Medal all-purpose flour  
1 package (8 oz) cream cheese, cubed  
1 1/4 cups shredded Swiss cheese (4 oz)  
12 uncooked oven-ready lasagna noodles  
3 cups shredded cooked chicken  
1 cup chopped cooked ham (I sub with 12 oz crispy cooked bacon)  
2 cups shredded Monterey Jack cheese (8 oz)  
Additional chopped fresh thyme leaves or Italian (flat-leaf) parsley, if desired

## Steps

1 Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In small microwavable bowl, microwave 2 tablespoons of the butter uncovered on High 20 to 40 seconds or until melted. Add bread crumbs to bowl, and stir until mixed well; set aside.

2 In 4-cup glass measuring cup, mix broth, milk, mustard, thyme and pepper; set aside. In 4-quart saucepan, melt remaining 1/3 cup butter over medium heat. With whisk, stir in flour until smooth. Cook and stir 1 to 2 minutes or until mixture is smooth and bubbly. Gradually stir broth mixture into saucepan. Increase heat to medium-high; heat to boiling, stirring constantly. Boil and stir 1 minute; reduce heat to medium. Stir in cream cheese and Swiss cheese. Cook, beating mixture with whisk, until cheeses are melted and mixture is smooth. Remove from heat.

3 Spread 1 cup of the sauce in bottom of baking dish; top with a layer of 3 noodles. On top of noodles, spoon 1 cup of the chicken, 1/3 cup of the ham, 1 cup of the sauce and 1/2 cup of the Monterey Jack cheese. Repeat two more layers, starting with noodles. Top with remaining noodles, sauce and cheese. Spray piece of foil with cooking spray; cover sprayed side down. Bake 35 minutes.

4 Remove from oven; uncover, and top with bread crumb mixture. Bake uncovered 10 to 15 minutes or until bread crumbs are lightly browned, noodles are tender and edges are bubbly. Let stand 20 minutes before serving. Garnish with additional thyme.

## Expert Tips

Oven-ready lasagna noodles are found in the pasta aisle of the grocery store. They're great to use, as they don't require boiling before assembling the lasagna.

Leftover cooked chicken or deli rotisserie chicken may be used in this recipe.

## Nutrition Information

Serving Size: 1 Serving Calories 450 Calories from Fat 250 Total Fat 28g 43% Saturated Fat 15g 76% Trans Fat 1g Cholesterol 110mg 36% Sodium 890mg 37% Potassium 190mg 6% Total Carbohydrate 24g 8% Dietary Fiber 1g 3% Sugars 2g Protein 25g % Daily Value\*:

Vitamin A 15% Vitamin C 0% Calcium 30% Iron 10%

Exchanges: 1 1/2 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 vegetable; 0 Very Lean Meat; 2 Lean Meat; 1 High-Fat Meat; 2 1/2 Fat;

\*Percent Daily Values are based on a 2,000 calorie diet.

Source: Betty Crocker Cookbook

## Baked (Low Carb) Cauli-Tots (Keto Friendly)

Crispy, cheesy and tasty, these Baked (Low Carb) Parmesan Cauli-Tots are the answer to a healthy dinner side dish everyone in the family will love.

Prep Time 30 minutes  
Cook Time 30 minutes  
Resting Time 5 minutes  
Total Time 1 hour  
Servings 40 tots  
Calories 31 kcal

## Ingredients

1-1/4 lbs cauliflower florets  
1 large egg, beaten  
1 cup grated Parmesan cheese (green can)  
2 oz cream cheese, softened  
1 tbsp avocado oil  
1 tsp Italian seasoning  
1/2 tsp onion powder  
1/2 tsp garlic powder  
1/2 tsp coarse ground black pepper  
1/2 cup shredded Parmesan cheese, chopped slightly

## Instructions

1. Preheat oven to 425 degrees F.
2. In a large pot, fitted with a steamer basket, steam cauliflower until it is fork tender, but not mushy. Let cool 10 minutes.
3. Meanwhile, in a medium sized bowl, mix together egg, grated Parmesan cheese, cream cheese, avocado oil, Italian seasoning, garlic powder, onion powder and pepper. It will be very paste like. Set aside.
4. In the bowl of a food processor (at least 11 cup capacity) add steamed cauliflower and Parmesan paste. Process until mixture is fully combined. Mixture will be very sticky and there should not be any large pieces of cauliflower visible.
5. Line a large baking sheet with parchment paper. Using a #50 scoop, scoop out cauliflower mixture and run a knife across the back to compact mixture, making it flat on one side. Repeat until all of the mixture is used. (Should make about 40 tots, so eight rows of 5 tots each.)
6. Place store-bought shredded Parmesan on a cutting board and chop it slightly as the shreds can be a little long. (see picture, follow link below). Sprinkle some on the top of each tot, pressing it in slightly. Some will fall around the base of the tot when you do this and that's good. It forms a nice crunchy little base.

7. Place tots in the middle rack of the oven and bake for 15 minutes. Place a piece of parchment on top of the tots and bake for another 15 minutes. Tots should be nice and golden brown with a slight crunch, but will still feel slightly soft as these are not potatoes.

8. Let sit for five minutes before serving. Serve with your favorite dipping sauce.

9. These reheat great in the microwave, oven, air fryer or deep fryer.

Nutrition Facts Baked (Low Carb) Cauli-Tots Amount Per Serving (1 tot)

Calories from Fat 20 Calories 31 Total Fat 2.2g Saturated Fat 1.2g Polyunsaturated Fat 0.1g Monounsaturated Fat 0.3g Cholesterol 10.4mg Sodium 75.1mg Potassium 43.5mg Total Carbohydrates 0.9g Dietary Fiber 0.4g Sugars 0.4g Protein 2.2g Vitamin A Vitamin C Calcium Iron

\* Percent Daily Values are based on a 2000 calorie diet.

Source: The Noble Pig

<https://noblepig.com/2019/02/baked-low-carb-parmesan-cauli-tots/>

## Disappearing Chicken Casserole

### Ingredients

8 ounces cream cheese (room temperature)  
1 cup sour cream  
1 cup mayonnaise (can use light but not FF)  
2 (4 ounce) cans green chilies  
12 ounces shredded cheddar cheese  
1 lb chicken breasts  
1/2 teaspoon garlic salt

### Directions

Cook chicken breasts until tender.

Cool.

Shred and add all ingredients together.

Place in a 9x13 and bake for 30-35 minute at 350 degrees.

Source: American Times Food

<https://americantimesfood.com/disappearing-chicken-casserole/>

## Chocolate-Dipped Mocha Cannoli

Oh my goodness! Is this a divine dessert for your sweetheart (or yourself... better!)?

PREP TIME: 45 Minutes

DIFFICULTY: Easy

SERVINGS: 6 Servings

### INGREDIENTS

2 packages (10 Oz. Size) Chocolate Melting Wafers, Candy Melts, Or Almond Bark  
6 Cannoli Shells  
1/4 cup Powdered Sugar  
1 Orange, Zest Only  
2 Tablespoons Unsweetened Cocoa Powder  
15 ounces, weight Whole Milk Ricotta  
1/3 cup Cream  
1 teaspoon Vanilla Extract  
1 Tablespoon Instant Espresso Powder  
Chocolate Crispearls Or Mini Chocolate Chips

### INSTRUCTIONS

Melt the chocolate wafers as instructed on the package. Pour into a tall, narrow container.

Use tongs to dip the shells into the melted chocolate, one half at a time. Let the excess drip off, then place on a waxed paper-lined cookie sheet. Refrigerate to set.

Meanwhile, process powdered sugar, orange zest, and cocoa in a food processor until combined. Add the ricotta and process again until smooth.

Beat the cream with the whisk attachment until stiff peaks form. In a small bowl, stir together the vanilla and espresso powder. Add that mixture and the ricotta mixture to the whipped cream. Fold until completely combined.

Spoon the mixture into a large piping bag fitted with a star tip, such as a Wilton 1M. Pipe the mixture on each side, from the middle out. Sprinkle with chocolate crispearls or mini chips. Refrigerate for at least 30 minutes before serving, up to 1 day. (They're still edible after one day, but the chocolate filling doesn't look as fresh.)

Source: Bridget on Bridget's blog: Bakeat350  
<http://bakeat350.net/>

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