

PUBLISHER'S CORNER

"Want to Succeed in Life? Ask for Forgiveness, Not Permission." ~ Grace "Amazing Grace" Hopper (1906-1992), American computer scientist and United States Navy rear admiral

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I've been playing nurse to my sweet husband who has been sick darn near A WEEK. Finally on Monday he started to feel better and ready to eat a full meal. And.Did.He.

We have a great selection of recipes today of which I am quite pleased. Many are tried & true (T&T) like some of those by myself and others I know. If you have any T&T or some that you'd like to prepare, please send them along. Thanks! Let's give a huge thanks to our most generous recipe contributors today:

Peter P., Canada
Edna D., Decatur, IL via Facebook
Elyse S., AZ
Deb M., TX via Facebook
Judy G., IL via Facebook
Vicki W., Sarasota, FL
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?

Here's how to get your slow cooker to clean itself:

Fill your slow cooker with water to the fill line.

For a three-quart cooker, add a 1/2 cup of distilled white vinegar (adjust proportionally for a different size).

Very slowly, add a 1/2 cup of baking soda - it will bubble.

Cover and set to the lowest setting for one hour.

When the hour's up, just sponge off any remaining gook (it should be all softened up by now, if not completely dissolved), allow the slow cooker to cool, and give it a quick bath in warm soapy water.

Allow it to dry, and you're ready to cook again. Since this is considered a "deep" cleaning for your slow cooker, it's not necessary to do it after every time you use it. Crock-Pot recommends doing it at least once a year - you could put it on your spring cleaning list. However, since it's so easy, you can do it more often if you'd like.

Source: Lauren Cahn, Reader's Digest

JUST MAKE ME LAUGH!

~Shared by Peter P., Canada

An optometrist was instructing a new employee on how to charge a customer:

"As you are fitting his glasses, if he asks how much they cost, you say '\$75.'

"If his eyes don't flutter, say, 'For the frames. The lenses will be \$50.'

"If his eyes still don't flutter, you add ...'Each.'"

TODAY'S RECIPES

Dark Chocolate Strawberry Margarita Cake

~Shared by Edna D., Decatur, IL via Facebook

I love dark chocolate and strawberries so it was only logical for me to come up with this recipe since I also love to bake. Hope y'all enjoy it as much as we did.

Cook time: 45 Min
Prep time: 20 Min
Serves: 12 or more

Ingredients

1 devil's food cake mix
1 box instant chocolate pudding and a dash of cinnamon (3.4 oz box)
1 c self-rising flour
1/2 c sugar
4 eggs
1 c oil
1 tsp rum flavoring
1/2 can(s) Bud Light Strawberita drink (8oz can), can substitute 4-5 oz strawberry soda or sprite
1 bag(s) semi-sweet mini chocolate chips with 1/2 bag reserved to make icing
1 can(s) strawberry pie filling, reserving 1/2 for topping

ICING

buttermilk or heavy whipping cream to make icing (will take several tablespoons)
reserved 1/2 bag of chocolate chips
reserved strawberry pie filling

Directions

1. Mix all dry ingredients together with a whisk. Then add all other ingredients and mix with heavy duty mixer until well incorporated. (Be sure to reserve the items needed for icing and set aside.)
2. Pour the batter into a heavily greased and floured bundt cake pan and bake at 350 degrees for approximately 45 minutes or until it tests done. Allow to sit in cake pan for a few minutes before turning out onto plate.
3. Icing: Place the chocolate chips in the microwave and cook for a couple of minutes until warm and melting. Whisk them until smooth. Thin until pouring consistency with the buttermilk or heavy cream. When pourable, drizzle over the top of the cake. Then take the reserved pie filling and spoon around the top. The dark chocolate flavor with the rum flavoring and strawberries is delicious!

Source: Renae McVay - Just A Pinch

<https://www.justapinch.com/recipes/dessert/dessert-cake/dark-chocolate-strawberry-margarita-cake.html>

Glazed French Toast Cinnamon Swirl

~Shared by Elyse S., AZ

(Suggestion from Maggie: click on the recipe link. I couldn't quite wrap my mind around this until I watched the video.)

SERVES: 12 people
TIME: 40 minutes

A giant French toast cinnamon roll is the perfect centerpiece for family brunch. Satisfy the sweet-tooths at the table with this show stopper. Easy to make and takes like cinnamon buns!!

16 slices white bread, crusts off
3/4 cup softened butter
3/4 cup dark brown sugar
3 tsp cinnamon
3 eggs
1 cup cream
1/4 cup milk
2 tbsp sugar
1 1/2 tsp vanilla

1 cup icing sugar (confectioner's or powdered sugar)
2 tbsp melted butter
1 tbsp milk

Directions

1 Pre-heat oven to 180°C (350°F).

2 Cut the crusts off all slices of bread. Put four together just slightly overlapping and press the seams together using your fingers to seal. Repeat with remaining bread.

3 Spread butter evenly over each piece of bread. In a small bowl mix together brown sugar and cinnamon. Sprinkle mixture over the buttered bread and smoothen. Cut each strip of bread in half to create 8 strips. Roll one strip and then put onto the next and continue to roll to form a large spiral.

4 Place into a butter greased 8-inch removable bottom cake pan.

5 In a large glass jug, whisk together eggs, cream, milk, sugar and 1 tsp vanilla until smooth. Pour over bread spiral and let soak for 10-15 minutes until completely absorbed.

6 Bake in the oven for 40 minutes until puffed up, golden brown and cooked through. Cover with foil if it gets dark on top too quickly.

7 In another jug, whisk together icing sugar, milk, melted butter and 1/2 tsp vanilla.

8 Remove from cake pan carefully. Pour glaze over while still warm. Enjoy!

Source: Twisted Food

<http://twistedfood.co.uk/glazed-french-toast-cinnamon-swirl/>

Easy Baked Zucchini

~Shared by Deb M., TX via Facebook

PREP TIME 5 minutes
COOK TIME 10 minutes
TOTAL TIME 15 minutes
SERVINGS 4 servings

Perfectly tender crisp zucchini topped with parmesan cheese.

Ingredients

2 medium zucchini sliced into 1/2" rounds
1 tablespoon olive oil
1/2 teaspoon Italian seasoning
salt & pepper to taste
1/3 cup shredded parmesan cheese divided

Instructions

Preheat oven to 425 degrees.

Toss zucchini slices with olive oil, seasoning, salt & pepper and about 2 tablespoons of the parmesan cheese.

Place on a baking sheet and top with remaining parmesan cheese. Bake 5 minutes.

Turn oven to broil, place pan near the top and broil 3-5 minutes or until cheese is melted and zucchini is tender crisp.

NUTRITION INFORMATION

Calories: 80, Fat: 5g, Saturated Fat: 1g, Cholesterol: 5mg, Sodium: 141mg, Potassium: 255mg, Carbohydrates: 3g, Fiber: 1g, Sugar: 2g, Protein: 4g, Vitamin A: 5.2%, Vitamin C: 21.3%, Calcium: 11.8%, Iron: 2.9%
(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

Source: Spend With Pennies

<https://www.spendwithpennies.com/easy-baked-zucchini/>

Pineapple Sunshine Cake

~Shared by Judy G., IL via Facebook

A light and fluffy pineapple-infused cake, topped with a sweet and creamy whipped cream frosting. This cake is always a crowd pleaser!

Prep Time 5 minutes
Cook Time 30 minutes
Total Time 35 minutes
Servings 16 servings
Calories 244 kcal

Ingredients

Cake:

1 box yellow cake mix
4 eggs
1/2 cup oil (I used vegetable oil)
1 (8 oz) can crushed pineapple with juice

Frosting:

1 (8 oz) container whipped topping, thawed
1 small box instant vanilla pudding
1 (8 oz) can crushed pineapple with juice

Instructions

Preheat oven to 350 degrees. Spray a 9x13 pan with cooking spray.

In a large bowl, combine cake mix, eggs, oil, and 1 can of crushed pineapple with the juice. Mix well.

Pour into prepared baking pan and bake for 25-30 minutes, or until toothpick inserted in center of cake comes out clean. Allow to cool completely on a wire rack.

In a medium sized bowl, fold together whipped topping, box of vanilla pudding, and 1 can crushed pineapple with the juice. Spread over the top of cooled cake. Enjoy!

*I reserve a small amount of pineapple from the can used for the frosting to sprinkle on at the end. This is optional, though!

Nutrition Facts Amount Per Serving

Calories 244 Calories from Fat 90 % Daily Value* Total Fat 10g 15% Saturated Fat 2g 10% Cholesterol 41mg 14% Sodium 253mg 11% Potassium 77mg 2% Total Carbohydrates 34g 11% Sugars 23g Protein 2g 4% Vitamin A 1.7% Vitamin C 3.2% Calcium 7.7% Iron 4.7%
* Percent Daily Values are based on a 2000 calorie diet.

Source: Ashlyn | Belle of the Kitchen

<https://belleofthekitchen.com/2015/04/03/sunshine-cake/>

Thai Shrimp Curry

~Shared by Vicki W., Sarasota, FL

As with many Thai dishes, this one combines strong, distinctive flavors in a symphony of contrasts.

2 cans (14 oz, 392 g each) coconut milk
2-3 Tbs (30-45 ml) red curry paste*
2 Tbs (30 ml) fish sauce*
2 Tbs (30 ml) brown sugar
1-2 lbs (450-900 g) medium shrimp, peeled
2-3 cups (500-750 ml) pineapple chunks
4 oz (125 g) snow peas (mangetouts), trimmed
1 red bell pepper (capsicum), cored, seeded, and Cut into thin strips
1 hot red or green Chile pepper, seeded and Chopped (optional)
1 Tbs (30 ml) lime juice
Salt to taste
Whole fresh basil leaves, whole fresh mint leaves, and chopped dry-roasted peanuts for garnish
Cooked white rice

* Available in finer supermarkets and Asian specialty shops

Carefully remove the lids from the cans of coconut milk without shaking them. Spoon about 1 cup of the thick (or even solid) "cream" from the tops of the cans and place in a large, heavy pot with the red curry paste. Bring to a boil over high heat and cook, stirring frequently, until the cream separates into colored oil and coconut solids, about 8 to 10 minutes. Stir in the remaining coconut milk, fish sauce, and brown sugar and simmer for 5 minutes. Add the shrimp and pineapple and bring back to a simmer over moderate heat. Cook until the shrimp is almost done, 3 to 4 minutes, and add the snow peas, bell pepper, and optional hot pepper. Cook until the vegetables are crisp-tender, about 2 minutes. Remove from the heat and stir in the lime juice and adjust the seasoning with salt if necessary. Garnish with whole basil leaves, mint leaves, and chopped peanuts and serve with white rice. Serves 4 to 6.

The Most Amazing Lasagna Recipe

~Shared by Jessica S., Corfu, Greece

Prep time 1 hour 30 mins
Cook Time 50 mins
Time to Make It 2 hours 20 mins
Yield: Serves 8

1 pound sweet Italian sausage
1 pound lean ground beef
1 large white onion, minced
5 cloves garlic, crushed
1 (28 ounce can) crushed tomatoes
2 (6 ounce can) tomato paste
1 (15 oz can) tomato sauce

½ cup chicken broth
2 tablespoons white sugar
½ cup chopped fresh basil
1 teaspoon fennel seeds
1 teaspoon ground oregano
½ teaspoon salt
¼ teaspoon ground black pepper
¼ cup + 2 tablespoons chopped fresh parsley (divided)

(Note: I make this sauce the day before! JS)

1 pound lasagna noodles
30 ounces ricotta cheese
1 large egg
½ teaspoon salt
1/8 teaspoon ground nutmeg
1 pound deli sliced mozzarella cheese
1 cup freshly grated Parmesan cheese

In a large pot over medium heat, add in ground sausage and ground beef. Use a spoon to break up the meat into small pieces. Add in onion and garlic and cook until meat is well browned, stirring constantly. Stir in sugar, fresh basil, fennel, oregano, ½ teaspoon salt, pepper, and ¼ cup chopped parsley. Pour in crushed tomatoes, tomato paste, tomato sauce, and chicken broth. Stir well and bring to a simmer. Reduce heat to low and simmer 1-4 hours, stirring occasionally.

(I usually make this sauce the day before... also I add a glug of red wine to the sauce and let it cook down. JS)

Meanwhile, place lasagna noodles into the bottom of a pan. Pour hot tap water directly over the noodles, making sure the pasta is completely immersed in the water. Let them soak for 30 minutes, then drain and discard water.

In a mixing bowl, combine ricotta cheese with egg, remaining 2 tablespoons parsley, ½ teaspoon salt, and nutmeg. Refrigerate until ready to assemble lasagna.

Preheat oven to 375 degrees. Lightly grease a deep 9x13 pan.

To assemble, spread about 1 cup of meat sauce in the bottom of the prepared pan. Place 4 noodles on top. Spread with 1/3 of the ricotta cheese mixture. Top with ¼ of mozzarella cheese slices. Spoon 1½ cups meat sauce over mozzarella, then sprinkle with ¼ cup parmesan cheese. Repeat layering two more times to create three complete layers. To finish, place a final layer of pasta, topped with another 1 cup of meat sauce to cover the pasta. Top with remaining mozzarella and Parmesan cheese. Cover loosely with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil, and bake an additional 25 minutes to allow cheese to brown. Serve hot.

Source: thestayathomechef.com

<https://thestayathomechef.com/amazing-lasagna-recipe/>

Marshmallow Squares

~Shared by Marilyn M., OH

1/2 cup butter (1 stick)
1 cup peanut butter
11 oz package butterscotch chips
1 cup sweetened flaked coconut
1 cup chopped walnuts
10 oz package mini marshmallows

In a large pot over medium-low heat, combine butter, peanut butter, and butterscotch chips. Stir frequently until the mixture is completely melted. Remove from the heat and stir in coconut, walnuts, and marshmallows. Pour mixture into an ungreased 9x13 inch pan and spread to even it out. Put the pan in the refrigerator to set, then cut into bars. Enjoy!

Crockpot Pierogie Casserole with Kielbasa

~Shared by Marilyn M., OH

3 boxes Mrs. T's Cheddar Pierogies - Regular or mini
4 cups chicken broth
1 (8 oz) block cream cheese
1 cup shredded cheddar cheese
1 pound kielbasa - sliced
Salt & pepper to taste

Combine all ingredients in your crockpot.

Cook on high 3-4 hours, or on low 6 hours.

Serve with a fresh green salad and crusty bread.

*Note: We prefer the mini ones. They are more of a bite size and work well for this casserole.

Chocolate-covered Strawberry Cobbler

~Shared by Marilyn M., OH

1 cup butter, cubed
1-1/2 cups self-rising flour
2-1/4 cups sugar, divided
3/4 cup 2% milk
1 teaspoon vanilla extract
1/3 cup baking cocoa
4 cups fresh strawberries, quartered
2 cups boiling water
Whipped cream and additional strawberries

Preheat oven to 350°.

Place butter in a 13x9-in. baking pan; heat pan in oven 3-5 minutes or until butter is melted.

Meanwhile, in a large bowl, combine flour, 1-1/4 cups sugar, milk and vanilla until well blended.

In a small bowl, mix cocoa and remaining sugar.

Remove baking pan from oven; add batter.

Sprinkle with strawberries and cocoa mixture; pour boiling water evenly over top (do not stir).

Bake 35-40 minutes or until a toothpick inserted into cake portion comes out clean.

Let stand 10 minutes. Serve warm with whipped cream and additional strawberries. Enjoy!

Yield: 12 servings.

Best Restaurant-style Salsa

~Shared by Marilyn M., OH

1 (28 oz) can whole Tomatoes (drained)
2 (10 oz) cans Rotel (diced Tomatoes And Green Chilies) Original or Mild
1/4 - 1/2 cup chopped onion
1/2 - 3/4 cup cilantro finely chopped (more or less to taste)
1 1/2 Tbsp fresh lime juice
1 teaspoon minced garlic
1/2 teaspoon ground cumin
1/4 teaspoon Kosher Salt
Pinch of sugar, optional
If you like your salsa a little spicy throw in: 1/2 to 1 jalapeño, chopped fine

Combine all ingredients in a blender or food processor.

Pulse a few times until you get a nice consistency.

Taste, and add more spice as needed.

Refrigerate for at least an hour before serving to help marinate flavors.

Serve with tortilla chips or on top of your favorite Mexican dish ~ Enjoy!

Baked Parmesan Squash

~Shared by Marilyn M., OH

2 medium zucchini squash
2 medium yellow squash
1 Tbsp olive oil
1/4 tsp. pepper
1/4 - 1/2 tsp. garlic salt
1 cup grated parmesan cheese

Preheat oven to 450 degrees.

Cut squash in slices and toss with olive oil.

Place on a cookie sheet in a single layer. *You may need two sheet pans.*

Sprinkle squash with pepper, garlic salt and parmesan cheese.

Bake for 20-25 minutes, until lightly browned on top. Enjoy!

Apricot Jello Salad

~Shared by Marilyn M., OH

2 packages (3 oz each) apricot gelatin
2 cups boiling water
1 package (8 oz) cream cheese, softened
1 cup whole milk
1 can (20 oz) crushed pineapple, undrained
1-3/4 cups frozen whipped topping, thawed
Canned apricots and fresh mint leaves, optional

Dissolve gelatin in boiling water; set aside.

Beat cream cheese until smooth; gradually beat in milk until smooth.

Stir in gelatin. Add pineapple, mixing well. Refrigerate.

When mixture begins to thicken, fold in whipped topping.

Pour into a 2-1/2-qt. serving bowl. Refrigerate at least 2 hours.

If desired, serve with canned apricots and fresh mint leaves.

Yield: 10 servings.

Bread and Butter Pudding

~Shared by Marilyn M., OH

1 teaspoon ground cinnamon
1/4 cup sugar
4 Tbsp butter, at room temperature
5 slices crust-on white bread
1/2 cup raisins
2 cups milk
2 eggs

Preheat oven to 350 degrees F

Add cinnamon to sugar in cup and mix well; set aside.

Generously spread one side of each piece of bread with butter.

Cutting diagonally, slice each in half.

Arrange triangle slices in pan, slightly overlapping, with butter-side up and cut edges facing the same direction, making a spiral.

As you add the bread, sprinkle with sugar, cinnamon, and raisins.

Put milk in small bowl, add eggs, and using whisk or fork, mix to blend well.

Pour milk mixture over bread and raisins in baking pan.

Set aside for about 15 minutes for bread to absorb liquid.

Bake in oven for about 30 minutes, or until top is golden brown.

Serve pudding while still warm in individual dessert bowls.

It is eaten plain or with cream poured over it. Enjoy!

Cool Whip Pudding Pops

~Shared by Marilyn M., OH

1 pkg instant pudding
1 1/2 cups milk
2 cups cool whip.

Dissolve pudding in milk, whip in cool whip.

Spoon into 3 oz Dixie cups or ice cube tray.

Insert Popsicle stick or tooth picks.

Freeze. YUMMY!!!

Great snack for after school!

Pepperoni and Mozzarella Pull-apart Bread

~Shared by Marilyn M., OH

1/3 cup favorite flavored dipping oil
2 teaspoons garlic powder
2 (16 oz) pkg pre-made pizza dough or homemade pizza dough
1 (7 oz) pkg sliced pepperoni
1 (8 oz) pkg shredded mozzarella cheese

Preheat oven to 375 degrees F

Separate pizza dough into small bite sized pieces.

In a bowl add your favorite flavored dipping oil. Toss dough pieces in dipping oil to lightly coat.

Layer dough pieces in bottom of bundt or fluted tube pan, next layer sliced pepperoni, shredded cheese and sprinkle with garlic powder.

Repeat layers again, and end with final layer of dough pieces.

Bake in preheated oven until bread is browned and cooked through in the center, 30-40 min

Remove from oven, and invert the pan on a cutting board; bread will fall out of the pan in one piece.

Serve by pulling the bread apart into individual servings with optional marinara dipping sauce on the side.

Peanut Butter Cereal Treats

~Shared by Marilyn M., OH

30 large marshmallows
3 Tbsp butter
1 Tbsp peanut butter
6 cups Peanut Butter Cap'n Crunch
1-1/2 cups milk chocolate M&M's

In a large saucepan, combine the marshmallows, butter and peanut butter.

Cook and stir over medium-low heat until melted. Remove from the heat.

Stir in the cereal and M&M's.

Pat into a 13-in. x 9-in. pan coated with cooking spray.

Cool. Cut into bars. Enjoy~ Yield: 2 dozen.

PUBLISHER'S CHOICE

Cinnamon-Pecan King Cake

A King Cake is a must for a Mardi Gras celebration and this Cinnamon-Pecan King Cake is full of flavor and is made from a traditional yeast dough that isn't hard at all to make. Be sure to get a plastic baby to hide inside!

Prep Time 2 hours 45 minutes
Cook Time 30 minutes
Total Time 3 hours 15 minutes
Servings 16

Ingredients

King Cake Dough
1 1/2 teaspoons active dry yeast
1/2 teaspoon sugar
1/3 cup warm water (105 to 100 degrees)
1/2 cup sour cream
2 large eggs
1 large egg yolk
1 teaspoon vanilla extract
3 1/4 cups all-purpose flour
1/2 teaspoon salt

1/3 cup sugar
6 tablespoons butter, cubed and softened

Filling

2 tablespoons butter, melted
1/4 cup sugar
1 tablespoon ground cinnamon
1 cup chopped pecans, toasted

Glaze

3 cups powdered sugar
2 teaspoons butter, cut into pieces
1/4 cup boiling water
1/2 teaspoon vanilla extract
gold, green, and purple sprinkles

Instructions

1. Combine yeast, 1/2 teaspoon sugar, and warm water in a glass liquid measuring cup. Let sit until foamy, about 5 to 7 minutes.
2. Pour yeast mixture into a mixing bowl for a stand mixer. Use the dough hook attachment.
3. In a small bowl whisk together sour cream, eggs, egg yolk, and vanilla. Add to yeast mixture. Beat at low speed to combine.
4. Turn mixer off and add flour, salt, and 1/3 cup sugar. Turn mixer on medium-low and mix until most of the flour is mixed in. Turn speed up to medium and beat for 2 minutes.
5. Add butter and beat until mixed in.
6. Scrape dough out onto a lightly floured surface and knead four to five times. Be sure to coat your hands well with flour because the dough will be sticky.
7. Coat a large bowl with cooking spray and place dough in bowl, turning dough over to grease both sides. Cover with plastic wrap or a dish towel. Let dough rise in warm place until doubled in size, about 1 1/2 hours.
8. Line a baking sheet with parchment paper. Punch dough down and place on a lightly floured surface. Roll into a rectangle about 17 inches long and 15 inches wide
9. Spread melted butter on dough and sprinkle with cinnamon/sugar mixture. Sprinkle with pecans.
10. Roll the dough up, to form a long log, pinching seams to seal. Transfer to prepared pan with seam facing down and shape into a circle, pinching ends together. Cover and let rise until doubled in size, about 45 minutes.
11. Preheat oven to 325 degrees. Using a sharp knife, make about 7 or 8 1/4-inch slits in dough. Bake until golden brown, about 30 minutes. Let cool.
12. To make glaze, place powdered sugar and butter in a medium bowl. Add boiling water and vanilla and whisk until smooth. Drizzle on cooled King Cake.
13. Decorate with sprinkles. If desired, hide a plastic baby in the cake by inserting it into the underside.

Note: Recipe slightly adapted from Louisiana Cookin'

Source: Spicy Southern Kitchen

<https://spicysouthernkitchen.com/cinnamon-pecan-king-cake/>

Irish Coffee Drink

With St. Paddy's Day around the corner, I decided to come up with a Baileys coffee drink. This is the drink I came up with. It goes down easy and it's very delicious. I hope you all enjoy it!

Prep time: 5 Min

Serves: 1

Ingredients

2 oz Baileys Irish cream
1 oz coffee rum
1/2 oz coconut rum
1/2 c strong brewed coffee
1/2 c light cream
1 oz chocolate syrup, plus more for inside rim.

Directions

1. Place all ingredients in a shaker. Shake with a couple cubes of ice.
2. Strain and pour into a glass rimmed with chocolate syrup on the inside rim.

Source: Nor A.M. for Just A Pinch

<https://www.justapinch.com/recipes/drink/drink-cocktail/my-irish-eyes-are-smiling-coffee.html?r=23>

Lemon-Lime Pound Cake

Prep: 15 Minutes

Cook: 75 Minutes

Serves: 16

Level: Easy

The same ol' 7-Up pound cake we all grew up with, but amped up with lemon and lime zest and a tangy/sweet glaze. Use a pretty bundt pan to up the ante!

Ingredients

Cake

3 sticks Butter

3 cups Sugar

5 whole Eggs

3 cups All-purpose Flour

1/2 teaspoon Salt

1 cup 7-up

1 Tablespoon Lemon Zest

1 Tablespoon Lime Zest

Glaze

2 cups Powdered Sugar, Sifted

1/4 teaspoon Salt

1 Tablespoon Lemon Zest, Dried For At Least 30 Minutes

1 Tablespoon Lime Zest, Dried For At Least 30 Minutes

1 Tablespoon Lemon Juice

1 Tablespoon Lime Juice

1 Tablespoon Water + More As Needed

Preparation

Preheat oven to 325 degrees.

In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar. Add eggs one at a time, mixing after each addition. Combine flour and salt, then add it 1 cup at a time, mixing after each addition. With the mixer on low, slowly add the 7-Up until combined. Add 1 tablespoon of both lemon and lime zest and mix. Scrape the bowl and mix again.

Thoroughly spray a bundt pan (I used a Jubilee bundt pan) with nonstick baking spray. Add large spoonfuls of batter until the pan is filled, then even out the surface. Bake for 1 hour 10 to 1 hour 15 minutes. Remove the pan from the oven and let it sit in the pan for 15 minutes. Carefully turn it out onto a cake plate and let it cool.

Combine all the glaze ingredients in a bowl and gently whisk until thick but pourable. Use a large spoon to drizzle it all over the cake. Let the glaze set, then slice and serve!

Optional: Sprinkle with a little extra lemon and lime zest.

Source: by Ree | The Pioneer Woman

<https://thepioneerwoman.com/cooking/lemon-lime-pound-cake/>

Carrot, Yellow Beet, and Apple Slaw with Caraway Seed Dressing

Nutty caraway adds a pop of flavor to this sweet combination of apples, beets, and carrots.

YIELD 4 cups

ACTIVE TIME 20 minutes

TOTAL TIME 20 minutes, plus chilling time

INGREDIENTS

6 medium multicolored carrots (about 10 ounces), peeled

4 small golden beets (about 8 ounces), peeled

1 Fuji apple

1/2 cup full-fat Greek yogurt

1/4 cup mayonnaise

2 tablespoons apple cider vinegar

2 teaspoons honey

3/4 teaspoon whole caraway seeds

1 teaspoon kosher salt, plus more to taste

1/2 teaspoon freshly ground black pepper, plus more to taste

5 leaves Tuscan kale, thick stems removed, thinly sliced crosswise

PREPARATION

Using the coarse grater disk on a food processor or the largest holes on a box grater, coarsely grate carrots, beets, and apple into a large bowl.

Whisk yogurt, mayonnaise, vinegar, honey, caraway seeds, 1 tsp. salt, and 1/2 tsp. pepper in another large bowl until smooth.

Add carrots, beets, apple, and kale and toss to combine. Season with salt and pepper. Cover and chill until ready to serve.

Do Ahead

Slaw can be made and chilled for up to 8 hours.

Source: Katherine Sacks, Epicurious, July - 2015

Smothered Chicken with Creamy Mushroom Gravy

Prep Time: 20 minutes

Cook Time: 50 minutes

Total Time: 1 hour 10 minutes

Serving 4

Ingredients:

4 bone-in, skin-on chicken breast, cut in half

2 cups flour, all purpose

1 tablespoon Creole seasonings

1/2 tablespoon black pepper

1/2 tablespoon garlic powder

1/2 tablespoon onion powder

1/2 tablespoon paprika

1/2 tablespoon chili powder

Extra virgin olive oil

For the Creamy Mushroom Gravy:

4 cups beef broth low sodium

3 cups sliced mushrooms

1/2 white onion, diced

1/2 bell pepper, diced

1 stalk celery, diced

3 tablespoons unsalted butter

3 tablespoons extra virgin olive oil

3 tablespoons flour, all purpose

5 cloves garlic, minced

2 teaspoons Creole seasoning

2 teaspoons black pepper

2 teaspoons garlic powder

2 teaspoons onion powder

Fresh chopped parsley to garnish.

Serve with rice or mashed potatoes.

Directions:

Mix chicken seasoning blend together and set aside. Add flour to a bowl and add 1 tablespoon of seasoning blend, mix well. Rinse chicken and pat dry, cut in half. Place chicken in a clean bowl. Drizzle about 2 tablespoons of olive oil over chicken. Season with remaining spice blend, mix well. Heat about four tablespoons of olive oil in a large skillet over medium heat. Add chicken to flour and shake off excess by lightly tapping with your hand. Place chicken in skillet skin side down, cook five minutes per side. Move chicken to a bowl while we make the gravy.

For the Gravy:

Mix seasoning blend and set aside. Add butter to skillet and extra oil if needed. Add all vegetables to the pan except the garlic. Cook vegetables for about five minutes. Season with half the seasoning blend, add garlic, cook one minute more. Add broth to pan, season, bring to boil, reduce heat to medium low. Add chicken to pan and cook for about 40 minutes or until chicken is no longer pink. Stir chicken every five minutes. The last 10 minutes of cooking add heavy cream and a little parsley. Add extra broth if needed during cooking.

Source: Creole Contessa

<https://www.creolecontessa.com/2018/04/22/smothered-chicken-with-creamy-mushroom-gravy/>

Cheater Restaurant Style Refried Beans

Cheater Restaurant Style Refried Beans have a yummy, restaurant like, creamy consistency and flavor. I always use this for a side to our Mexican dishes.

Cook Time 15 minutes

Total Time 15 minutes

Servings 6

INGREDIENTS

1 can refried beans I like the Taco Bell brand

1/3 c. sour cream

1 Tbsp. Valentina hot sauce

3/4 c. monterey jack cheese grated (or a cheddar/jack blend)

INSTRUCTIONS

In a small sauce pan combine the refried beans, sour cream, and hot sauce over medium-low heat.

Stir constantly and when the beans are heated through (don't bring it to boiling) remove from heat and pour into a glass pie pan or 9x9

dish. Top with grated cheese and heat in the oven or microwave until cheese is melted.

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

Perfectly Roasted Potatoes

You know what goes with pretty much everything? Crispy, creamy, perfectly roasted potatoes. The secret: Steam before you roast.

INGREDIENTS

2 pounds small Yukon gold potatoes
1/4 cup olive oil
Kosher salt and freshly ground black pepper

PREPARATION

Place a rack in the lowest position in your oven and preheat to 425°F. Halve potatoes lengthwise.

Arrange potatoes, cut side down, on a large rimmed baking sheet, spacing evenly. Pour in 1 1/2 to 2 cups water—enough to cover the surface in a thin layer but not so much that it spills the second you move the sheet.

Cover baking sheet with a double layer of foil, crimping sides very tightly to seal well. This will trap in steam and prevent water from sloshing out if you accidentally jostle the sheet.

Bake until a fork or a skewer slides easily through the potatoes, 25 to 30 minutes. The foil will be puffed; pierce it with the fork or skewer and poke around for a couple of potatoes to test.

Let potatoes cool, still covered, 5 minutes. Use tongs to peel back foil about 1 inch at one corner. Carefully tip sheet and pour off water (its job is done). Crank up oven to 500°F or as high as it goes.

Remove foil. Drizzle olive oil over potatoes. Season generously with kosher salt and freshly ground pepper. Let potatoes cool to the point that you can handle them, then toss to coat.

Arrange potatoes cut side down and roast, uncovered, until skins are golden, cut sides are deeply browned and crisp, and you can see the edges frying and sizzling in the oil on the sheet, 20–25 minutes.

Let potatoes cool for a minute or two, then use a spatula to unstick them from the baking sheet. Serve them exactly as they are because these potatoes need absolutely nothing else.

Cooks' Note

Potatoes about 2-inches long will yield the ideal ratio of browned surface to creamy interior.

Source: Clair Saffitz, Bon Appetit, September - 2017

Sheet Pan Sliders with Copykat Big Mac Sauce

My favorite blogger, Cathy from Noble Pig, has come up with this great dinner idea when you're cooking for a bunch of guys (or more regular appetites, lol). I made this the night before last with baked, seasoned fries (see next recipe). They had 2 friends over, there was my husband, and then me. I had to modify the recipe to prepare 5 pounds of hamburger meat. I used two shallow, lipped baking pans (one smaller than the other) and 2 packages of rolls. It was such a good meal. The guys loved it (they each had 3+ including my husband who never eats like that!). I have enough sliders for just the 3 of us tonight. Win, win for me!

Servings: 15 sliders
Prep Time: 5 Minutes
Cook Time: 25 Minutes
Total Time: 30 Minutes

Burgers:

dried minced onion
4 lbs Ground chuck (80/20) seasoning salt
8 slices of extra sharp cheddar cheese
30 sliced dill pickle rounds
15 dinner/slider rolls, any brand

Copykat Big Mac Sauce

1 cup mayonnaise
1/3 cup hamburger relish (it's sweet-found next to the pickle relish)
1/4 cup Thousand Island dressing
1 Tablespoon granulated sugar
1 Tablespoon dried minced onion
1/4 teaspoon black pepper

To make the Big Mac sauce, combine all ingredients and place in a squeeze bottle. This can be made ahead and kept in the fridge for a month.

Preheat oven to 400 degrees F.

Sprinkle dried minced onion on the bottom of a 17 x 12 sheet pan. Use as much as you like.

Press ground chuck into pan, on top of onions until it completely covers the bottom. Sprinkle with a generous amount of seasoning salt.

Bake in oven for 25 minutes.

The meat will shrink in the oven. After 25 minutes remove and cover with slices of cheese. Place meat back in the oven for two minutes until the cheese is melted. With a pizza cutter or a knife, slice the meat into 15 square rolls.

Place the meat in between the bun with some of the onion and pop on a few dill pickles. Drizzle with Big Mac Sauce. You are ready to serve.

Source: The Noble Pig

<https://noblepig.com/2018/02/sheet-pan-sliders-with-copykat-sauce/>

Baked Seasoned Fries

Serves: 4

Ingredients

3 large or 4 medium russet potatoes
2 tablespoons canola oil
1 tablespoon cornstarch
2 teaspoons smoked paprika
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon cumin
½ teaspoon garlic powder

Instructions

1. Wash the potatoes, then cut them lengthwise into ½" thick slices. Then cut each slice lengthwise into ¼" sticks. Fill a large bowl with cold water and soak the potato slices for about 1 hour. Drain the potatoes and pat them dry with paper towels.
2. Preheat oven to 425°F. In a large bowl, toss the potatoes with canola oil to coat. Mix the cornstarch, smoked paprika, salt, black pepper, cumin, and garlic powder in a small bowl, and add to the potatoes. Toss until potatoes are evenly coated in the seasoning mixture.
3. Place potatoes in a single layer on 2 parchment-lined baking sheets and bake for 40 minutes, flipping the potatoes halfway through. Check the potatoes and continue baking another 5-10 minutes until desired crispness is reached. Serve with your favorite dipping sauce.

Notes - Bake time will depend on your oven, how thick you slice the potatoes, and how much you crowd the baking sheets. Keep a close eye on the potatoes after 40 minutes, as they can burn quickly!

Source: Love Grows Wild

<http://lovegrowswild.com/2015/08/baked-seasoned-fries/>

One-Pot Sesame Chicken Noodles

Prep 40 MIN

Total 40 MIN

Servings 6

Ingredients

1 carton (32 oz) Progresso chicken broth
6 boneless skinless chicken thighs, thinly sliced in 1/2-inch strips (about 20 oz)
12 oz uncooked spaghetti, broken in half (from 1-lb box)
1 medium red bell pepper, cut in thin strips
3 green onions, thinly sliced on the bias, white and green parts separated
1 package (3 1/2 oz) shiitake mushrooms, stemmed and thinly sliced
4 tablespoons butter
2 tablespoons hoisin sauce
1 tablespoon toasted sesame oil
1 tablespoon soy sauce
2 teaspoons chile garlic sauce
2 tablespoons chopped fresh cilantro leaves
1 tablespoon sesame seed

Steps

1 In 5-quart Dutch oven, mix broth, chicken, spaghetti, bell pepper, green onion whites, mushrooms, butter, hoisin sauce, sesame oil, soy sauce and chile garlic sauce. Heat to boiling over high heat, stirring occasionally.

2 Reduce heat to medium-low; cook 11 to 15 minutes, stirring occasionally, until juice of chicken is clear when thickest part is cut (at least 165°F), pasta is cooked and most of liquid is absorbed. Top with green onion greens, cilantro and sesame seed. Serve with additional soy sauce and chile garlic sauce, as desired.

Expert Tips

Can't find shiitakes? White or cremini mushrooms will work in a pinch.

Stir, stir, stir! One-pot pastas cook quickly, so don't forget to stir often to prevent noodles from sticking.

Source; Betty Crocker

Creamy Chive Potatoes

YIELD Makes 4 servings

ACTIVE TIME 10 minutes

TOTAL TIME 45 minutes

INGREDIENTS

4 large Yukon Gold potatoes (about 1 1/2 pounds), peeled, cut into 1/2" cubes

1 1/2 cups half-and-half

4 tablespoons (1/2 stick) unsalted butter

Kosher salt

1/4 cup chopped fresh chives

PREPARATION

Combine potatoes, half-and-half, and butter in a large saucepan; season with salt. Bring to a boil, reduce heat, and simmer very gently, stirring occasionally, until potatoes are tender (the tip of a paring knife meets no resistance) and sauce is thick, 25-35 minutes.

Season with salt; stir in most of the chives. Top with remaining chives before serving.

Source: Bon Appetit, May - 2015