

PUBLISHER'S CORNER

"A party without cake is just a MEETING." ~ Julia Child

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. I hope this finds you well. We are ALL finally healthy, including my sweet hubby. With the weather hot, cold, wet, windy... and all in one day, we have had our share of meteorological possibilities. Yes, I am aware of how blessed we are to have weather that is not measured in inches, and allows us to carry on with our daily activities safely. Seems the older we get the more the old bones do the forecasting for us. Left knee - cold. Right shoulder - rain.

I know I say this about every issue but we really do have a great assortment of recipes here today. Several are tried & true, home tested and loved. Help me thank the following for their help in making this such a keeper issue:

Lisa H., Belmont, NC
Elyse S., AZ
Judy G., IL
Vicki W., Sarasota, FL
Gloria C., Canada
Jessica S., Corfu, Greece
Marilyn M., OH
Peter P., Canada

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?

Homemade Taco Seasoning (for one pound of meat)

~Shared by Elyse S., AZ via Facebook

(Note from Maggie: This is an excerpt from a recipe for nachos that Elyse sent me. I will soon be posting the Taco Salad recipe from which it comes, but you can see the full recipe now by clicking the link below.)

1 tablespoon chili powder
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon paprika
1 1/2 teaspoons ground cumin
1 teaspoon sea salt
1 teaspoon black pepper
1/4 cup water

Brown Ground Beef in a pan, Drain Fat and return to pan.

In a separate bowl combine Chili Powder, Garlic Powder, Onion Powder, Paprika, Cumin, Salt & Pepper and stir.

Slowly sprinkle seasoning over ground beef.

Add 1/4 cup of water to ground beef and stir over medium heat for 5-7 minutes.

Source: Passion For Savings

<https://www.passionforsavings.com/sheet-pan-nachos-recipe-with-homemade-taco-seasoning/>

JUST MAKE ME LAUGH!

Eating Right

~Shared by Peter P., Canada

Yesterday I went to the doctor for my yearly physical. My blood pressure was high, my cholesterol was high, I'd gained some weight, and I didn't feel so hot.

My doctor said eating right doesn't have to be complicated and it would solve my physical problems. He said just think in colors; Fill your plate with bright colors; greens, yellows, reds, etc.

I went right home and ate an entire bowl of M&M's and sure enough, I felt better immediately. I never knew eating right could be so easy.

TODAY'S RECIPES

Sausage and Rice Casserole

~Shared by Lisa H., Belmont, NC

An easy, yet delicious meal... and one I absolutely enjoy making.

1 lb. hot sausage (I used Jimmy Dean cause Mama said so)
1 stalk celery, diced
1 medium onion, finely chopped
pinch red pepper flakes
15 oz. chicken broth
10.5 oz. can cream of celery soup
1 C. uncooked (regular) rice

Place the sausage in a skillet over med. high heat and begin breaking it apart with the back of a wooden spoon as it cooks. As the sausage begins to brown add in the celery and onion. Cook till sausage is cooked through and well crumbled. Drain off any excess grease. In a bowl, whisk together the broth and the soup, pour over the sausage and then stir in the rice. Pour mixture into a medium size casserole dish and cover with tinfoil. Place in a 350F oven for 1 hour. Remove and do not uncover, let it rest for 10 minutes before uncovering to serve.

Enchilada Meatball Casserole

~Shared by Elyse S., AZ via Facebook

40 minutes to prepare
Serves 8

INGREDIENTS

2 cups cooked white rice
1 (15 oz.) can black beans, rinsed and drained
1/2 yellow onion, finely chopped
2 cups Mexican cheese blend, divided
1 (22 oz.) bag frozen (fully-cooked) meatballs, thawed
1 (10 oz.) can red enchilada sauce
1 bunch cilantro, garnish

PREPARATION

Preheat oven to 350° F and lightly grease a 9x13-inch baking dish with non-stick spray.

Place rice, black beans, onion, 1 cup cheese and meatballs in a large bowl, then pour enchilada sauce on top, mixing until everything is thoroughly coated.

Transfer mixture to baking dish and top with remaining cheese.

Place baking dish in oven and bake for 35 minutes, or until cheese is melted and bubbly.

Remove from oven and top with cilantro. Serve hot and enjoy.

Notes: Recipe adapted from Pillsbury

Source: 12 Tomatoes

<https://12tomatoes.com/enchilada-meatball-casserole/>

Lemon Cream Cheese Bars!

~Shared by Judy G., IL via Facebook

Ingredients

cooking spray
2 (8 ounce) packages refrigerated crescent roll dough, divided
2 lemons, zested and juiced, divided
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
2 tablespoons butter, melted
3 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a 9x13-inch baking dish with aluminum foil and spray with cooking spray.

Mix the zest of 1 1/2 lemons and juice from 2 lemons together in a bowl. Beat cream cheese and 1/2 cup sugar into lemon zest mixture using an electric mixer until smooth and creamy; spread over crescent roll dough layer.

Unroll the second can of crescent roll dough and layer over cream cheese mixture, gently stretching dough to the edges. Brush melted butter over crescent roll dough layer. Mix remaining lemon zest and 3 tablespoons sugar together in a bowl; sprinkle over butter.

Bake in the preheated oven until top is golden brown, about 30 minutes. Allow to cool for about 20 minutes. Lift dessert from baking dish using foil; transfer to a cutting board. Cut into squares, leaving on foil. Return dessert to the baking dish and refrigerate until chilled, at least 1 hour.

Thai Coconut Milk Shrimp Curry

~Shared by Vicki W., Sarasota, FL

This is so good, and fast to do, and man oh man is it good.....

1/2 cup shredded sweetened coconut (optional)
12 oz. Bow tie, gnocchi or shell type noodle (I don't use pasta, but Jasmine or Basmati rice)
1 can unsweetened coconut milk
2 tbsp fish sauce (or oyster or soy sauce it says, but I always use the fish sauce)
2 tbsp brown sugar
2 tsp. Cornstarch
2/3 cup slivered fresh basil leaves
1/3 cup slivered fresh mint leaves
2 green onions, sliced thinly
2 tsp. Vegetable oil
2 tbsp. Minced fresh ginger
1/2 to 1 tsp Thai red curry paste, or Asian Chili paste
1 lb. Shrimp, peeled and deveined
1/2 cup roasted peanuts or diced red bell pepper (I use both)
2 tbsp. Fresh lime juice

If using coconut, scatter it in a pie tin or baking pan, and bake 350° oven, stirring often, til golden 6-8 minutes. Pour into a small bowl and set aside.

Cook the rice or pasta as normal.

In a small bowl, combine the coconut milk, fish sauce, brown sugar and cornstarch together. Set aside. In another bowl combine the basil, mint, and green onion, set aside.

Heat the oil in wok or fry pan over high heat. Add the ginger and curry paste, Stirring, until fragrant, about 30 seconds. Add the coconut milk mixture and bring to a boil. Add the shrimp and peanuts, red peppers, and simmer until the shrimp is opaque in the center, about 3 minutes. Set aside 3 tbsp of the basil mint mixture and gently stir the rest into the Shrimp sauce, along w/ the lime juice.

Serve with the rice or pasta, topped w/ last of the basil/mint mix and the coconut shreds if using.

Southern Bacon-Fried Cabbage

~Shared by Gloria C., Canada via Facebook

Prep Time: 10 min
Cook Time: 45 min
Serves: 6

You'll want to make this Southern Bacon-Fried Cabbage again and again! It's hard to believe that such simple ingredients could result in such a flavorful and delicious side dish!

Ingredients

6 slices bacon, chopped
1 cup onion, chopped

3 cloves garlic, minced
1 large head cabbage, cored and chopped
2 tsp. seasoned salt
1/2 tsp. ground black pepper
1/2 tsp. onion powder
1/2 tsp. garlic powder

Instructions

1. Cook the bacon in a jumbo cooker over medium-high heat until crisp. Remove the bacon to a paper towel-lined plate. Reserve 2 tbsp. of the bacon grease and discard the rest.
2. In the same jumbo cooker, return the 2 tbsp. bacon grease. Over medium-high heat, cook the onion until it is soft, about 4 minutes. Add the garlic and continue to cook for an additional 1 minute. Stir in the cabbage and continue to cook and stir for 4-5 minutes. Add the seasoned salt, pepper, onion powder and garlic powder. Mix well.
3. Reduce heat to low, cover, and allow to simmer, stirring occasionally, for about 30 minutes.
4. Just before serving, mix the bacon into the cooked cabbage. Serve immediately.

Recipe Notes

For a more KETO-friendly meal, omit (or use less of) chopped onion.

Source: Jamie Sherman for Love Bakes Good Cakes

<https://www.lovebakesgoodcakes.com/southern-bacon-fried-cabbage/>

Pickled Green Tomatoes

~Shared by Jessica S., Corfu, Greece

Yield: 3 PINT JARS

Cook time: 10 MINUTES

Total time: 3 DAYS

2 pounds green tomatoes (about 6 medium)
2 garlic cloves, sliced
1 sprig fresh dill
2 cups white vinegar
2 cups water
2 tablespoons salt
2 tablespoons sugar
1 tablespoon whole black peppercorns
1/2 teaspoon red pepper flakes
2 tablespoons bourbon

Slice tomatoes, either into 1/4-inch thick slices, or halved and cut into 8-10 wedges. Divide tomatoes among 3 pint jars, packing the tomatoes tightly in each jar. Place a few slices of garlic and a few fronds of dill in each jar.

In a small saucepan, combine vinegar, water, salt, sugar, peppercorns, and red pepper flakes. Bring to a simmer until sugar is completely dissolved. Remove from heat and add bourbon.

Pour brine over pickles, filling jars to within 1/4 inch of the top. Make sure all of the tomatoes are fully submerged. If they start to 'float', wedge a few more tomato pieces in there to keep them firmly packed.

Screw on jar lids and refrigerate for at least 3 days to allow pickles to fully pickle, and after that pickles will keep in the refrigerator for up to 2 weeks.

Source: Love and Olive Oil

<https://www.loveandoliveoil.com/2014/10/pickled-green-tomatoes.html>

Taco Pasta Salad

~Shared by Marilyn M., OH

1 pound beef cooked and drained
1 pound rotini, cooked ~ drained and rinsed with cold water
1 oz or 4 Tbsp taco seasoning
1 green pepper diced small
1 small yellow onion diced small
1 pint grape tomatoes sliced in half
2 cups shredded cheddar jack cheese
3 cups shredded iceberg lettuce
1 1/2 cups French dressing
1 (9 3/4 oz) bag Nacho Doritos, crushed

Stir together the beef and taco seasoning.

In a very large bowl, mix together beef, pasta, green pepper, onion, tomatoes, lettuce, and cheese.

*Mix in the French dressing until everything is well coated.

Then stir in the chips. Enjoy right away.

*Note: You can make it ahead of time, but wait to add the dressing and chips until right before serving, otherwise the chips and the lettuce will get all soggy and weird.

Mom's Strawberry-Rhubarb Jam

~Shared by Marilyn M., OH

10 cups rhubarb
6 cups sugar
1/2 cup water
3 (3 oz) packages. strawberry jello
1 pkg. sure jell.

Cook first three ingredients together until done. Skim foam and add sure jell; cook 1 minute, take off heat and add jello.(dry). Pour into jelly jars and seal. Water bath 15 min. Enjoy!

Easy Crockpot Beef Stroganoff

~Shared by Marilyn M., OH

Round steak, cut into strips or pieces
2 cans golden mushroom soup
1 can mushrooms with juice
Worcestershire sauce, to taste

Put all in crock pot. ~ I cook mine all day on low. When I start the water for my noodles I add 1 block cream cheese to the crock pot and stir often to let it melt ~ Serve over cooked noodles ~ Enjoy!

Easy Chocolate Cake ~ AWESOME!

~Shared by Marilyn M., OH

1 box chocolate cake mix
1 box chocolate fudge brownie mix
4 eggs
1 cup oil
1 1/4th cup water

Do not even look at the box directions. All you need is what is listed.

Mix all these together. Preheat oven to 350

Spray a bundt pan or a 9X13 cake pan with non-stick spray.

Put mix in pan.

Bake 50-55 minutes.

Let rest in pan 10 min then flip out on a rack and allow to fully cool.

For the glaze, open a can of chocolate fudge frosting,

Place in a bowl and heat in microwave for 45 seconds.

Drizzle over the cake. Enjoy!

Left Over Mashed Potatoes Puffs

~Shared by Marilyn M., OH

2 eggs
1/3 cup sour cream, plus more for serving
1 heaping cup shredded sharp cheddar cheese
2 Tbsp grated Parmesan
2 Tbsp chopped chives or parsley
salt and black pepper, to taste
3 cups mashed potatoes

Preheat oven to 400 degrees F. Butter 8 - 9 of the wells of a cupcake pan - preferably nonstick.

In a medium mixing bowl whisk eggs, then whisk in the sour cream. Mix in both cheeses and the chives.

Taste the potatoes and season them with salt and pepper if needed. Add them to the bowl and mix well.

Spoon them into the pan filling the cups just to the top or a little below.

Bake 25 - 35 minutes until they pull away from the sides of the cup and are golden brown all over.

Remove from oven and let them cool 5 minutes in pan. Turn them out onto a platter.

Serve with sour cream and fresh cut chives. Enjoy!

Hawaiian Cheesecake Bars

~Shared by Marilyn M., OH

2 cups flour
1 cup sugar
1 cup butter
16 ounces cream cheese
4 Tbsp sugar
4 Tbsp milk
2 eggs
2 tsp. vanilla
1 (20 oz) can crushed pineapple, well-drained
2 cups flaked coconut
2 Tbsp melted butter

Combine flour, 1 cup sugar and 1 cup butter.

Pat mixture into ungreased 9 X 13 pan.

Bake at 350 oven for 14-19 minutes. Cool slightly. Mix together cream cheese, 4 Tbsp sugar, milk and eggs.

Fold in vanilla, and drained pineapple. Spread over baked crust. Combine coconut and 2 Tbsp melted butter.

Sprinkle over pineapple layer.

Bake 350 for 15-20 minutes. Enjoy!

Baked Garlic-Parmesan Fries

~Shared by Marilyn M., OH

1 Tbsp garlic, minced very fine
2 Tbsp olive oil
2 large Russet baking potatoes, 12 oz. each or 1 1/2 pounds total
Salt and pepper, to taste
2 Tbsp parmesan cheese
1/2 teaspoon garlic powder, or to taste

Preheat oven to 450 degrees ~ Line a baking sheet with foil coated with cooking spray.

Cut potatoes lengthwise in half and in half again. Cut each piece into 1/4-1/2 inch thick strips.

Place on the baking sheet and toss with the olive oil and garlic. Use your hands to evenly coat.

Spread the potatoes evenly over the entire pan. Season with a little salt and black pepper.

Bake uncovered in center of oven until tender crisp and golden brown, about 20-25 min. on each side.

Baking time will vary depending on how thick your pieces are and your oven.

Set your timer for 20 minutes and check.

Remove from oven and sprinkle all over with Parmesan cheese and a little garlic powder.

Add a little more salt and pepper, if desired. Enjoy!!!

Makes 5 servings. Each serving about 1 1/3 cups. (Makes 6 cups total)

Brunch Pie

~Shared by Marilyn M., OH

2 Tbsp butter
2 cups frozen hash browns
1/2 tsp. salt
1/4 tsp. pepper

1/4 tsp. celery salt
1 cup sliced fresh mushrooms
1/2 cup chopped red pepper
1/4 cup chopped green onion
1 cup shredded cheese
1/4 cup cooked, crumbled bacon
6 large eggs
3/4 cup whole milk

In frying pan, melt butter and cook hash browns about 5 minutes. Sprinkle with salt, pepper and celery salt.

Spread into greased pie plate; top with mushrooms, red pepper, onion, cheese and bacon.

Whisk together eggs and milk and pour over top.

Bake at 350 F for 30 minutes. Enjoy!

Banana Chips

~Shared by Marilyn M., OH

Slice banana into thin chips, dip in lemon juice, and spread on a cookie sheet.

Bake for 2 hours @ 200 degrees and flip.

Bake for another 1.5-2 hours or until crisp.

Enjoy!

Homemade Wendy's Frosty!

~Shared by Marilyn M., OH

Only THREE simple ingredients!

1 can sweetened condensed milk
1 (8 oz) tub Cool Whip
1/2 gallon chocolate milk

Mix all the ingredients FIRST, then pour it into an ice cream maker.

Mix for 20 to 30 minutes until it reaches frozen perfection, pour in a big glass, insert straw and drink!. Enjoy!

PUBLISHER'S CHOICE

Homemade Bailey's Irish Cream

Prep Time 5 mins
Total Time 5 mins
Servings: 4

Smooth, rich, creamy with a little Irish added in - that's what this delicious mixture is.

Note from Maggie: I made a few batches of this already and everyone here really enjoyed it. It is not EXACTLY like store bought (Bailey's) Irish cream - but its mighty good!

Ingredients

3/4 cup of good Irish Whiskey (I used Paddy's Irish Whiskey)
2/3 cup sugar
3/4 teaspoon instant coffee
2 tablespoons chocolate syrup
1 teaspoon vanilla
1 can (12 oz) evaporated milk

Instructions

Pour whiskey, sugar and coffee into a sealable container and shake until blended.

Add all other ingredients. Shake or stir until sugar is melted.

Store in an airtight container. Keep refrigerated for 2 weeks.

Source: Donya | asouthern soul.com

<https://www.asouthern soul.com/2014/03/homemade-baileys-irish-crea.html>

Paddy's Irish Coffee

Note from Maggie: Since I invested in a bottle of good Irish whiskey, I tried one of their recipes. Sooo good!

Ingredients

1 part Paddy's Irish Whiskey
1 cup Coffee
1 Tbsp Brown Sugar
Whipped cream

Fill most of a mug with freshly brewed, hot coffee. Add sugar and stir to dissolve. Add whiskey, stir, and top with a generous portion of whipped cream. Enjoy.

Broccoli Tortellini Alfredo

This Broccoli Tortellini Alfredo is bursting with flavor with its pillowy cheese-stuffed tortellini in a creamy garlic parmesan Alfredo sauce with broccoli florets.

Prep Time 5 minutes
Cook Time 15 minutes
Total Time 20 minutes
Servings 4
Calories 595 kcal

Ingredients

4 cups broccoli florets
1 (12-ounce package) cheese tortellini
3 Tablespoons butter
3 Tablespoons flour
1 Tablespoon minced garlic (about 3 cloves)
2 cups heavy cream or milk
1/2 teaspoon Italian Seasoning
1-1/2 cups Freshly shredded parmesan cheese

Instructions

1. Boil the tortellini and broccoli together in a large pot water.
2. Drain the tortellini and broccoli and place into a serving bowl.
3. In a large skillet over medium low heat, add the butter and stir until it melts.
4. Add the flour and stir with the butter until it makes like a paste.
5. Add the minced garlic and stir for about a minute.
6. Then slowly pour in the heavy cream and continue stirring until the butter-flour paste is dissolved into the heavy cream.
7. Add the salt, pepper, and Italian Seasoning and stir.
8. Stir in the shredded parmesan cheese.
9. Pour the sauce over the cheese tortellini and broccoli in the bowl and stir.
10. Sprinkle with additional shredded parmesan cheese on top and serve! Enjoy!

Source: Michele at Flavor Mosaic

<https://flavormosaic.com/broccoli-tortellini-alfredo/>

4 Layer Pizza Dip

Simple 4 Layer Pizza Dip is perfect for any party, happy hour or an anytime snack! With an easy recipe this appetizer is utterly simple to prepare. This dip is packed with layers of ooey gooey cheese, marinara sauce and your favorite pizza toppings. It's out of this world delicious!!!

INGREDIENTS

8 ounces cream cheese, softened
1/2 cup sour cream
8 ounces finely shredded Italian cheese blend (divided)
14.5 ounce can diced tomatoes
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1 tablespoon Italian seasoning
1/2 teaspoon kosher salt
1/2 teaspoon pepper
12 slices pepperoni
4 slices cooked bacon, chopped (or 1/4 cup real bacon pieces)

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a blender combine tomatoes, garlic, onion, Italian seasoning, salt, and pepper. Blend until pureed. Set pizza sauce aside.
3. In a medium bowl, combine cream cheese, sour cream and 2 ounces of shredded cheese. Mix well until well combined.
4. Spread cream cheese mixture in an even layer over baking dish (pie plate or 8x8 works). Pour blended pizza sauce (tomato mixture) over cream cheese mixture and evenly distribute with spatula.
5. Sprinkle remaining shredded cheese over pizza sauce. Top pizza dip with bacon and pepperoni.
6. Bake for 20-25 minutes, until cheese is browned and bubbly.
7. Serve with Parmesan Herb Bread Sticks. (See recipe further down in newsletter.)
8. Enjoy!

Donna Elick The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2012/02/4-layer-pizza-dip.html>

Killer Kale Salad

PREP TIME: 10 Minutes

DIFFICULTY: Easy

COOK TIME: 25 Minutes

SERVINGS: 6 Servings

INGREDIENTS

4 slices Thin Bacon, Cut Into Bits
1 Tablespoon Butter
1 whole Medium Red Onion, Halved And Sliced
8 ounces, weight White Mushrooms, Sliced
1/2 cup White Wine
Salt And Pepper, to taste
4 ounces, weight, Goat Cheese Crumbled
3/4 cups Olive Oil
1/4 cup Balsamic Vinegar
1/2 teaspoon Dried Thyme Leaves
Salt And Pepper, to taste
1 bunch Kale

INSTRUCTIONS

Fry the bacon bits until slightly crisp. Drain on a paper towel.

Pour out most of the grease and add the butter to the skillet. Add the onions and cook them over medium-low heat for 10 to 15 minutes, until soft. Remove them to a plate. Add the mushrooms, stir, then add the wine, and salt and pepper. Turn the heat to medium-high and cook the mushrooms for several minutes, until most of the wine has evaporated and the mushrooms are soft. Remove them from the heat and set them aside.

Add the olive oil, vinegar, thyme, salt, and pepper to a mason jar and shake it to combine.

Remove the kale leaves from the stalks, then roll them up in batches and slice very thinly. Place the kale in a bowl. Add half the dressing and toss. Then add mushrooms, onions, and bacon and toss again. Finally, add the goat cheese and more dressing if needed, and toss. (Reserve extra dressing for another use.)

Serve it up and enjoy!

Source: The Pioneer Woman

<https://thepioneerwoman.com/cooking/killer-kale-salad/>

French Dip Sandwiches with Au Jus

INGREDIENTS

2-3 Lbs. oven roast
2 cans beef broth about 4 cups
2 pkgs Lipton Onion Soup mix
French hoagie or sub rolls whatever bread you like to do
Swiss cheese slices

INSTRUCTIONS

Put oven roast in a crock pot. Add beef broth and soup mix. Cook on LOW for 7-8 hours. Shred roast with a fork, then return the shredded beef to the crock pot for a few more minutes (to absorb more of that juicy goodness).

Slice open the bread and place a good amount of beef on one side (scoop out some of the bread first if you don't like it really bread-y). Place a slice or two of Swiss cheese over the shredded beef and broil for a minute or so until cheese starts to bubble and brown a little. Remove from broiler and serve.

Use a ladle to scoop out some of the juice from the crock pot and serve as au jus.

Source: Creole Contessa

<https://www.favfamilyrecipes.com/french-dip-sandwiches-with-au-jus/>

Chicken Alfredo Pasta Skillet

Prep 40 MIN

Total 40 MIN

Servings 6

Ingredients

2 tablespoons butter
2 teaspoons finely chopped garlic
3 cups Progresso chicken broth (from 32-oz carton)
8 oz uncooked ziti pasta (2 1/2 cups)
1/4 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups heavy whipping cream
1 cup grated Parmesan cheese
2 cups shredded deli rotisserie chicken
3/4 cup frozen sweet peas
Chopped Italian (flat-leaf) parsley, if desired

Steps

1 In 12-inch nonstick skillet, heat butter over medium heat until melted; add garlic. Cook and stir constantly about 1 minute or until fragrant. Add broth, pasta, salt and pepper; heat to boiling. Reduce heat to medium. Cook uncovered 12 to 14 minutes, stirring occasionally, until pasta is al dente and most of liquid is absorbed.

2 Stir in whipping cream and Parmesan cheese; cook over medium-high heat 2 to 3 minutes, stirring frequently, until bubbly. Stir in chicken and frozen sweet peas; cook 2 to 3 minutes, stirring occasionally, until thoroughly heated through.

3 Let stand 5 minutes before serving. Garnish with parsley.

Expert Tips Leftover shredded cooked chicken may be used in place of deli rotisserie chicken. Penne pasta may be substituted for the ziti pasta.

Source: Betty Crocker

Parmesan Herb Bread Sticks

Recipe adapted from The Cookaholic Wife.

1 packet Fleischmann's Pizza Crust Yeast
1 1/2 cups all purpose flour, plus extra for dusting
1 1/2 teaspoon sugar
1 teaspoon salt
2/3 cup very warm water
3 tablespoons vegetable oil
2 tablespoons extra virgin olive oil
1 teaspoon garlic powder
2 tablespoons grated Parmesan cheese
1/2 teaspoon red pepper flakes
1 tablespoon dried parsley
1 tablespoon dried oregano

Preheat oven to 425°.

In a small bowl combine olive oil, garlic powder, red pepper flakes, parsley and oregano. Mix with fork until a thick paste forms. Set aside.

In the bowl of your stand mixer with the dough hook attachment, combine the yeast, flour, Parmesan cheese, sugar, salt, water and vegetable oil. Mix on low speed until a slightly sticky dough forms.

Lightly sprinkle flour onto a flat surface. Remove the dough ball and knead for 4 minutes adding more flour as necessary.

Roll out the dough to fit your baking sheet.

Pour olive oil paste mixture onto dough and spread evenly to edges. Using a knife or pizza cutter, cut dough into slices (8-12 depending on the size you prefer).

Bake for 10-12 minutes or until the dough has cooked and is lightly browned on the edges.

Source: The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2012/02/parmesan-herb-bread-sticks.html>

Charleston Cheese Dip

Ingredients:

1/2 - cup mayonnaise
1 - 8oz package cream cheese, softened
1 - cup grated sharp cheddar cheese
1/2 - cup grated Monterey jack cheese
2 - green onions, finely chopped
Dash of cayenne pepper
8 - Ritz crackers, crushed
8 - slices bacon, cooked and crumbled

Directions:

Preheat oven to 350 degrees. In a medium bowl, mix the mayonnaise, cream cheese, cheddar cheese, Monterey jack cheese, green onions and cayenne pepper.

Transfer the mixture to a shallow baking dish. Top mixture with cracker crumbs and bake for 15 minutes, or until heated through.

Remove the pan from the oven and top with the bacon. Serve immediately with corn chips, bagel chips or crackers.

Source: Home Cooking With Trisha Yearwood

Crock Pot Northern Beans & Ham

Ingredients:

1 - 16 oz package dried northern beans
3 - 4 meaty ham hock, shank or meaty ham bone (about 1 1/2 lbs)
1 - small onion, diced
water, enough to cover beans
1 - packet Goya ham flavored concentrate, optional but so good
1 - bay leaf
salt & pepper to taste
1/4 - 1/3 - cup light brown sugar

Directions:

Sort the beans for any pebbles and rinse them under cold water. Soak the beans for 3 hours in a large bowl. Drain and rinse the beans.

Add the the rinsed beans, onion, salt, pepper, bay leaf and ham shanks, hocks or ham (chopped into large chunks) into the crock pot.

Add enough water or water and broth to cover the beans by about 2 inches. (about 6 - 8 cups) add the goya ham concentrate if using.

Cover and cook on high for the first hour then turn the crock pot to low and cook for an additional 4 hours or until the beans are tender and a bit creamy.

Remove the ham shanks or hocks and pull off all of the meat. Remove the bay leaf and throw away. Return the meat to the crock pot and add the brown sugar.

If there is a lot of juice in the cooked beans I will remove about a cup of the juice before adding the brown sugar.

It all depends on how thick or thin you want the beans. Lightly mix to combine. Ladle in to bowls and serve.

Cooks Note: Keep in mind that EVERY Crock pot is DIFFERENT. I have 3 crock pots and they all cook differently some hotter than others and some quicker than others, so the timing will be longer or shorter.

I don't soak my northern beans before cooking because they cook tender after 5 hours of cooking in MY crock pot. Several readers were stating the beans were still not tender after 5 hours of cooking, so I have added to soak the beans prior to cooking in the recipe.

Source: Mommy's Kitchen

<https://www.mommyskitchen.net/2011/02/crock-pot-northern-beans-ham-potluck.html>