

## **PUBLISHER'S CORNER**

*"Complaining About a problem without posing a solution is called whining."  
~ Teddy Roosevelt, American politician, 26th President of the United States*

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I'm so glad you've stopped by here with me. Let's hope we give you everything you were looking for! If good recipes, many tried & true, are what you're needing, we have them! Step right up! My thanks to the following for their help in getting this newsletter to you:

**Marilyn M., OH**  
**Peter P., Canada**  
**Vicki W., Sarasota, FL**  
**Judy G., IL**  
**Michael G., MI**  
**Gloria C., Canada**  
**Jessica S., Corfu, Greece**  
**Elyse S., AZ**

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?**

Alternative to Icing

~Shared by Marilyn M., OH

When you must have frosting but want a better alternative! Great icing!! All you do is mix one instant vanilla pudding packet (or whatever flavor you would like) with half the milk called for on the package. Whisk until it begins to thicken. Then fold in 1 (8 oz) container of Cool Whip.

A great frosting ... spread on cakes and piped onto cupcakes, a tasty filling in crepes or on waffles along with some fruit... way less sugar too!

## **JUST MAKE ME LAUGH!**

10 Signs You Should Ask Your Boss For A Raise

~Shared by Peter P., Canada

10. You take your paycheck to the bank and the teller bursts out in hysterical laughter.
9. The Red Cross calls and offers you emergency assistance.
8. Your only charge cards are for the Salvation Army, ARC, and DAV thrift stores.
7. You work full time and you still qualify for food stamps.

6. You empty out your piggy bank and then cook the bank and serve it for your Easter ham.
5. All you can think about morning, noon and night is clipping grocery coupons.
4. You file your income taxes and the IRS returns them stamped, "Charity Case -- Return To Sender."
3. You set the world record for mailing \$1.00 rebate requests to Young America, Minnesota.
2. You pay all your bills, put your remaining \$1 bill into your billfold and it goes into shock.
1. You get arrested for taking the coins out of the fountain in the mall.

## TODAY'S RECIPES

### Caribbean Lime Pie

~Shared by Vicki W., Sarasota, FL

1 (9 inch) graham cracker crust  
 6 eggs  
 2 cups sugar  
 Juice of 5 or 6 Key Limes or Persian Limes if you can't get Key Limes  
 ¼ cup melted butter  
 Whipped Cream  
 Lime Slices

Preheat the oven to 325

In a mixing bowl, beat the eggs lightly. Add the sugar, lime juice, and butter.

Beat well until blended. Pour into the prepared pie crust.

Bake for 30-35 minutes or until the filling is set and the crust is golden.

Cool.

Refrigerate for several hours before serving.

Just before serving, garnish w/ freshly whipped cream and lime slices.

Easy and good too, but the one w/ Gingersnap crust (sent in earlier) is the #1 !!!!

Source: Tropic Cooking Cookbook

### Chicken Fried Steak

~Shared by Judy G., IL via Facebook

The steak is tender and well seasoned with a perfectly golden brown crispy crust. The country gravy is yummy too with its bits of onion, garlic and spice; add your favorite mashed potatoes!! YUMMY

#### Ingredients

For the Steaks:

4 cube steaks  
 2 cups buttermilk  
 3 large eggs  
 2 teaspoons hot sauce  
 1 teaspoon Worcestershire sauce  
 1 cup all-purpose flour  
 ½ cup cornstarch  
 2 teaspoons salt  
 1 teaspoon garlic powder  
 ½ teaspoon pepper  
 ¾ teaspoon cayenne  
 4-5 cups oil for frying

For the Gravy:

¼ cup finely chopped shallots or onions  
 1 teaspoon minced garlic  
 3 tablespoons all-purpose flour  
 ½ cup milk  
 1½ cups chicken or beef stock  
 pinch of cayenne  
 salt and pepper to taste

Optional: Ground pepper and parsley for garnish

Instructions For the steaks:

1. To a large bowl, whisk together buttermilk, eggs, hot sauce and Worcestershire sauce.
2. To another bowl, whisk together flour, cornstarch, salt, garlic powder, pepper, and cayenne.
3. Submerge steaks to buttermilk and marinate for at least 1 hour. (2 hours preferred.)
4. Dip steaks, one at a time, into seasoned flour mixture coating each side then back into marinade then back into seasoned flour then finally place on a baking sheet. Place in the refrigerator for 15 minutes.
5. Add oil to cast iron skillet or frying pan and heat oven medium high heat. Also preheat oven to 250 degrees.
6. Once oil is hot and ready, fry each steak on each side until golden brown. Drain on paper towels then place steaks on parchment covered baking sheets and put in the oven while you make the gravy.

For the gravy:

1. Add ¼ cup of the oil from frying to a saute pan over medium.
2. Add in shallots or onions and garlic and cook for 2 minutes while stirring.
3. Next stir in flour and cook creating a roux (think a delicious light brown color). Cook until browned (but not burned).
4. Stir in milk and stock and turn heat up to high heat until boiling then turn heat down to medium low and allow to thicken until it coats the back of a spoon.
5. Turn off heat and spoon gravy on top of steaks. Sprinkle with ground pepper and parsley and serve hot with mashed potatoes if you prefer.

Reuben Sandwich

~Shared by Michael G., MI via Facebook

Classic reuben sandwich with corned beef, dark rye bread, Swiss cheese, sauerkraut, with Russian dressing – grilled. These sandwiches are really delicious and easy to make. They are one of my family's fix it quick favorites.

Yield: Make 4 sandwiches.

#### INGREDIENTS

Sandwich ingredients:

- 2 Tbsp butter, softened
- 8 slices rye bread
- 8 slices Swiss cheese
- 3/4 lb corned beef brisket, thinly sliced
- 1/2 lb sauerkraut
- 1/4 cup Russian Dressing

Russian Dressing:

Combine the following ingredients. Makes one-half cup.

- 1/3 cup mayonnaise
- 1 1/2 Tbsp ketchup
- 1 1/2 teaspoons prepared horseradish
- 1/2 teaspoon Worcestershire sauce
- Salt, to taste
- Freshly ground black pepper, to taste

#### METHOD

1 Butter one side of four slices of bread, and place the slices buttered-side down on a large piece of wax paper on a flat surface. Top each with a slice of Swiss cheese, and then divide half of the corned beef among them.

2 Using paper towels, squeeze out excess moisture from the sauerkraut. Divide the sauerkraut among the sandwiches, and top each with one tablespoon of Russian dressing. Add another layer of corned beef and a second slice of Swiss cheese to each sandwich. Top with the remaining bread slices; butter the side facing out.

3 Preheat a griddle or frying pan to medium heat. Cook the sandwiches on one side until the bread is golden brown. Use a spatula to carefully flip the sandwiches over and finish cooking on the second side. Cut the sandwiches in half before serving.

Serve with a side of coleslaw.

Source: AllFood

<https://www.allfood.recipes/reuben-sandwich/>

## Lemon Strawberry Trifle

~Shared by Gloria C., Canada via Facebook

Prep Time 10 mins

Servings: 12

### Ingredients

2 3.4 oz instant lemon pudding mix  
2½ cups Almond Breeze unsweetened vanilla almondmilk  
16 oz whipped topping, thawed  
2 lbs strawberries, sliced  
2/3 cup lemon curd  
14 oz Angel food cake

### Instructions

1. Whisk lemon pudding mixes and almondmilk together for two minutes. Fold in 8 oz of whipped topping. Refrigerate for at least 5 minutes.
2. Cut angel food cake into small, bite sized pieces. Set aside.
3. In a separate bowl, combine remaining 8 oz of whipped topping with lemon curd, folding together again thoroughly combined. Set aside.
4. Layer half of the angel food cake in the bottom of a large bowl or trifle dish.
5. Top with half of the pudding mixture, half of the sliced strawberries, and half of the lemon curd mixture.
6. Repeat layers.
7. Garnish with fresh strawberries and lemon slices if desired.
8. Keep refrigerated until ready to serve.

Source: Trish - Mom On Timeout

<https://www.momontimeout.com/lemon-strawberry-trifle-recipe/>

## Bangers And Mash Sausage Rolls

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

### Ingredients for 4 rolls

4 sausages  
mashed potato, cold  
4 pieces puff pastry, thawed  
1 egg  
onion gravy, optional for a side

### Preparation

Brown the Sausages on all sides in a large skillet - until mostly cooked through. Set aside to cool slightly.

Unroll each sheet of puff pastry and cut into 4 pieces.

Spread mash over each pastry, top with cooked sausage and additional mash.

Roll up each sheet - pinch together to seal and trim off any excess.

Place on a greased baking sheet - seam side down - and brush each roll with beaten egg.

Bake in a preheated oven at 190C (375F) for 25-30 minutes - until the pastry is golden and crispy on all sides and the meat has cooked through. Serve with a side of Onion Gravy.

Enjoy

Source: Tasty

<https://tasty.co/recipe/bangers-and-mash-sausage-rolls>

## Old Fashioned Rice Pudding

~Shared by Elyse S., AZ via Facebook

This pudding turns out in a lovely custard texture. A great balm for those seeking a return to some of the old-fashioned foods of their youth! I like it best because it is oven-baked and not made on the stove top.

### Ingredients

2/3 c. Minute Rice  
2 3/4 c. milk  
1/3 c. sugar  
1 tbsp. butter  
1/2 tsp. salt  
1/2 tsp. vanilla  
1/4 tsp. nutmeg Cinnamon  
1/2 c. raisins

#### Directions

How to make this old fashioned rice pudding recipe

First step: Combine Minute Rice, milk & raisins, sugar, butter, salt, vanilla & nutmeg in a buttered 1 quart baking dish.

Second step: Bake in 350-degree oven for 1 h, stirring after 15 mins & again when pudding is done.

Third step: Sprinkle with cinnamon.

Finally step: Serve warm or chilled. Pudding thickens as it stands.

Source: busymomblogs

#### Oven Baked Tacos

~Shared by Marilyn M., OH via Facebook

2 lb ground beef  
1 can refried beans  
1 can of tomato sauce  
1 packet taco seasoning  
1 oz shredded cheese  
12 tortillas/taco shells

Start with the taco shells, buy them in the store or make em yourself. If you make them yourself, I don't think you will ever go back to purchasing taco shells. All you need is some tortillas and cooking spray. We used some small, soft "taco" tortillas. We used the flour kind but corn is fine too.

First you want to steam them... Wet some paper towels and wring them out well. Layer the tortillas with the wet paper towels on a plate and then microwave (we did 6 at a time). Keep an eye on them, it should be about 30 seconds until they are steamed. Then lightly spray each side with cooking spray and drape each tortilla over two bars of the oven rack. It is wise to put a baking sheet below them to catch any oil from the cooking spray. Bake at 350-375 degrees for 7-10 minutes. You will be able to tell that they are browning & getting crispy. Take them out and set them aside!

Okay, now for the filling All you need is ground been (2 pounds), 1 can of refried beans, 1 can of tomato sauce, 1 packet of taco seasoning, shredded cheese, & your favorite taco toppings.

Brown the ground beef in a large skillet. COMPLETELY drain all grease and return to skillet. Over low heat, add refried beans, taco seasoning, and about half to two-thirds of the tomato sauce (you can eye this to see whats best, you don't want the filling to be too runny or your tacos will be soggy on the bottoms). Blend well and scoop into the tacos (which should be "standing" in a lightly greased casserole type dish). Then just sprinkle the cheese over the top and bake. I think I did my at 375 degrees for about 10 minutes.

#### Betty White's Chicken Wings

~Shared by Marilyn M., OH

3 lbs chicken wings (use the plumpest chicken wings you can find)  
1/2 cup butter  
1 cup soy sauce (Low sodium preferably)  
1 cup brown sugar  
3/4 cup water  
1/2 teaspoon dry mustard  
3/4 teaspoon garlic powder (optional)

Arrange wings in shallow baking pan.

Heat butter, soy sauce, sugar, water mustard and garlic powder if using, until butter and sugar melt.

Cool; pour over wings and marinate at least 2 hours, turning once or twice.

Bake in same pan at 375 F for 1-1/4 to 1-1/2 hours, turning occasionally.

(Use the plumpest chicken wings you can find; if your market only has the normal scrawny ones, don't cook longer than 75 minutes)

Drain on paper towels and serve.

#### Frozen Chocolate Mousse Pie

~Shared by Marilyn M., OH

1 (6 oz.) prepared chocolate crumb pie crust  
3/4 cup semi-sweet chocolate chips, melted, cooled  
3/4 cup Eagle Brand® Sweetened Condensed Milk  
1 1/2 teaspoons vanilla extract  
1 cup (1/2 pt.) heavy cream, stiffly whipped

Beat chocolate with sweetened condensed milk and vanilla in large bowl until well blended. Chill 1 hour.

Fold in whipped cream. Pour into prepared crust.

Freeze 6 hours or until firm. Garnish as desired.

Serve immediately.

#### Oven Baked Fajitas

~Shared by Marilyn M., OH

1 pound boneless, skinless chicken breasts, cut into strips  
2 Tbsp vegetable oil  
2 tsp chili powder  
1 1/2 tsp cumin  
1/2 tsp garlic powder  
1/2 tsp dried oregano  
1/4 tsp seasoned salt  
1 (15 oz) can diced tomatoes with green chilies (Rotel)  
1 medium onion, sliced  
1/2 red bell pepper, cut into strips  
1/2 green bell pepper, cut into strips

Preheat the oven to 400 degrees. Place chicken strips in a greased 13×9 baking dish.

In a small bowl combine the oil, chili powder, cumin, garlic powder, dried oregano, and salt.

Drizzle the spice mixture over the chicken and stir to coat.

Next add the tomatoes, peppers, and onions to the dish and stir to combine.

#### Strawberry Cobbler

~Shared by Marilyn M., OH

This is the easiest, BEST cobbler EVER in my humble opinion :)  
I don't know why everyone makes peach, apple, berry cobblers but they never make strawberry?!?!  
I think once you have strawberry cobbler, it will become your favorite kind!

3 cups fresh sliced strawberries  
1 cup sugar  
1 cup self-rising flour  
1/2 tsp. salt  
1 egg  
6 Tbsp. melted butter

Arrange strawberries in the bottom of a greased 9X13 inch dish.

Sift together dry ingredients and add the egg, stirring until mixture is crumbly.

Sprinkle the crumbly ingredients over the strawberries and then pour the melted butter on top.

Bake at 375 for 35 minutes or until golden brown. Serve and enjoy!

#### Cucumber-Cream Cheese Spread

~Shared by Marilyn M., OH

1/2 cucumber, peeled and cut into chunks  
3 green onions, sliced thinly  
1 (8 oz) block cream cheese, softened  
1 teaspoon Worcestershire sauce  
1/8 teaspoon salt

Electric mixer instructions:

Finely chop the cucumber and the green onions.

In a medium bowl combine cucumber, green onions, cream cheese, Worcestershire sauce and salt.

Beat with an electric mixer until smooth.

Cover and refrigerate overnight for flavors to blend.

Food processor instructions:

Trim away roots from base of green onion, place in food processor. Add cucumber to food processor bowl.

Cover and process until coarsely chopped.

Add cream cheese, Worcestershire sauce and salt.

Cover and process until smooth. Transfer to a medium bowl.

Cover and refrigerate overnight for flavors to blend.

Please don't skip this step and try to eat it right away - trust me, it makes a big difference in flavor when you let it hang out overnight.

#### Oyster Snack Crackers

~Shared by Marilyn M., OH

2 (10-12 oz) bags of Oyster Crackers

1 cup vegetable oil

1 heaping teaspoon dill weed

1 teaspoon garlic powder

1/2 teaspoon lemon pepper

1 pkg. Zesty Italian salad dressing mix (small .7 oz envelope, usually sold in a 4 pack).

Mix all the ingredients together.

Pour oil in a 2 cup measuring cup then add all the spices.

Use a fork or small whisk to combine.

Place crackers in an air tight container and pour oil mixture over the crackers.

Stir well, but gently. You don't want to crush the crackers.

Let sit 1 day for best flavor.

Gently tumble a few times a day. Enjoy!

#### Red Velvet Crackle Cookies

~Shared by Marilyn M., OH

1 1/2 cups all-purpose flour

1/4 cup Dutch-process cocoa powder

2 tsp baking powder

1/2 tsp kosher salt

1 stick unsalted butter (softened)

1 1/4 cups firmly packed light brown sugar

1 tsp vanilla extract

2 large eggs

4 oz melted semisweet chocolate

1 Tbsp red food coloring

3/4 cup powdered sugar

In a medium bowl, whisk together the all-purpose flour, cocoa powder, baking powder, and salt; set aside.

In a separate bowl, beat softened butter and light brown sugar on medium speed until light and creamy.

Add 1 tsp vanilla extract and 2 large eggs, one at a time, beating well after each addition.

Add 4 oz melted semisweet chocolate and 1 Tbsp red food coloring, beat until evenly colored.

On low speed, add flour mixture, beat until just incorporated. Cover, refrigerate 1 hour.

Position racks evenly spaced in middle of oven. Preheat to 350. Place 3/4 cup powdered sugar in a shallow bowl.

Roll dough into 1 Tbsp size balls, rolling each ball in the powdered sugar, coating generously.

Place 12 cookies on each of 2 parchment lined sheet pans, spacing them evenly.

Lightly flatten each ball with the palm of your hand.

Bake 14 minutes or until deep cracks appear on the surface, switching baking sheets between racks about halfway through.

Cool on baking sheets 5 minutes. Transfer cookies to wire racks, cool completely. Repeat with remaining dough. Makes 28 cookies.

### Almond Joy Cookies

~Shared by Marilyn M., OH

1 cup butter  
1 1/2 cups white sugar  
1 1/2 cups brown sugar  
4 eggs  
3 teaspoons vanilla  
4 1/2 cups flour  
2 teaspoons baking soda  
1 teaspoon salt  
5 cups chocolate chips  
2 cups sweetened coconut  
2 cups chopped almonds

Pre-heat oven to 375°F ~ Lightly grease cookie sheets; set aside.

Combine dry ingredients; set aside.

In a large bowl, cream butter and sugars together.

Beat in the eggs, one at a time ~ stir in the vanilla.

Stir in dry ingredients until well mixed, then stir in chocolate chips, coconut and almonds.

Drop by rounded tablespoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes.

Cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Enjoy!

### Oriental Cabbage Salad

~Shared by Marilyn M., OH

Salad:  
1 head cabbage  
8 green onions  
1/4 cup sesame seeds  
1 package almond slices  
2 packages ramen noodles  
1 Tbsp oil

Rinse produce. Shred cabbage & slice onions. Combine in a bowl & set aside. In a medium size skillet heat 1 Tbsp oil. Toast sesame seeds, almonds, & noodles until golden. Once toasted add to cabbage mixture & mix well.

Dressing:  
1/4 cup sugar  
1/2 cup oil  
1 tsp black pepper  
1 tsp salt  
7 Tbsp rice vinegar

Combine all ingredients and whisk well for at least 1 minute. Pour over salad and mix well. Chill salad for several hours before serving. Enjoy!!

## **PUBLISHER'S CHOICE**

### Confetti Rice

*Note from Maggie: This came from a Betty Crocker cookbook years ago. I usually serve it alongside baked pork chops or chicken. I add slightly more carrots to the mix. The Asian Glazed Chicken Thighs are a perfect match (recipe follows).*

Prep 10 minutes  
Total 30 minutes  
Servings 8

Ingredients



1 1/4 cups water  
1 3/4 cups Progresso reduced-sodium chicken broth (from 32-oz carton)  
1 teaspoon salt-free seasoning blend  
1 cup uncooked converted rice  
1 cup chopped broccoli  
1/2 cup shredded carrot (about 1 medium)  
1 jar (2 oz) diced pimientos, drained

#### Steps

1 In 3-quart saucepan, heat water, broth and seasoning blend to boiling. Stir in rice; reduce heat to low. Cover and simmer 15 minutes.

2 Stir in broccoli and carrot. Cover and cook about 5 minutes or until rice and broccoli are tender. Stir in pimientos. Let stand 5 minutes.

#### Expert Tips

Frozen cut broccoli can be substituted for the fresh. Just be sure to chop up any large pieces.

### Asian Glazed Chicken Thighs

Prep 5 minutes  
Cook 30 minutes  
Ready In 1 hour 40 minutes

*Note from Maggie: Slightly spicy, but the sweetness tames the heat. Serve with rice. Goes really well with confetti rice (see recipe above). I usually double the sauce because it is too good not to have on the rice, too!*

#### Ingredients

1/2 cup rice vinegar  
5 tablespoons honey  
1/3 cup soy sauce  
1/4 cup Asian (toasted) sesame oil  
3 tablespoons Asian chili garlic sauce  
3 tablespoons minced garlic  
salt to taste  
8 skinless, boneless chicken thighs  
1 tablespoon chopped green onion (optional)

#### Directions

Whisk the vinegar, honey, soy sauce, toasted sesame oil, chili garlic sauce, garlic, and salt in a bowl until smooth. Pour half the marinade into a large plastic zipper bag; retain the other half of the sauce. Place the chicken thighs into the bag containing marinade, squeeze all the air out of the bag, and seal. Shake a few times to coat chicken; refrigerate for 1 hour, turning bag once or twice.

Preheat oven to 425 degrees F (220 degrees C).

Pour the other half of the marinade into a saucepan over medium heat, bring to a boil, and cook for 3 to 5 minutes, stirring often, to thicken sauce. Remove the chicken from the bag; discard used marinade. Place chicken thighs into a 9x13-inch baking dish, and brush with 1/3 of the thickened marinade from the saucepan.

Bake 30 minutes, basting one more time after 10 minutes; an instant-read thermometer inserted into a chicken thigh should read 165 degrees F (75 degrees C). Let stand for 5 or 10 minutes; meanwhile, bring remaining marinade back to a boil for 1 or 2 minutes, and serve chicken with marinade. Sprinkle with green onions.

#### Tip

Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

### Banana Orange Julius

This Easy Orange Julius recipe is packed with vitamin C and made with orange juice, bananas, milk, and a secret ingredient that makes it better than the rest!

Servings: 4  
Calories: 202 kcal

#### Ingredients

6 ounce frozen orange juice concentrate  
1 cup water  
1 cup milk  
1/4 cup powdered sugar  
1 teaspoon vanilla extract  
1 cup ice cubes  
1 frozen banana, optional (see note)  
zest of 1 orange, optional

#### Instructions

1. Add all ingredients to a blender and blend until smooth. Serve immediately.

#### Recipe Notes

\*You could also try adding pineapple, strawberries, or other favorite fruits

*Note from Maggie*

*Simply peel the banana, slice it up into small pieces, and put them in a sealed bag in the freezer. When it's time for your morning smoothie, just toss them in and go!*

Source: Lauren Allen at Tastes Better from Scratch

### Peanut Butter & Chocolate Crunch Bars

#### Ingredients

3 cups corn flakes, crushed  
1 cup crunchy peanut butter  
1/2 cup sugar  
1/2 cup white corn syrup  
6 ounces chocolate chips

#### Preparation

Heat peanut butter, sugar and corn syrup over low heat to melt. Stir in cereal. Pat into a 8x8 lightly greased pan. (I line my pan with foil and then lightly spray it. When it is time to cut them, the foil lifts right out.). Melt chocolate chips over low heat or in the microwave and spread over top. Cool until firm.

### 5-Ingredient Smothered Chicken Bake

*Note from Maggie: I use this basic recipe and switch a few things to suit my cooking and family preferences. When I read it I knew exactly what I was looking for and gave it a go. I made homemade Alfredo sauce and used jarred red peppers for the fresh look and taste (they give such a nice flavor). We served with white rice as suggested, but I believe it would be great with buttered parmesan noodles.*

Prep 20 MIN

Total 55 MIN

Ingredients 6

Servings 4

#### Ingredients

3 slices bacon, chopped  
1 cup diced red bell pepper  
4 boneless skinless chicken breasts (about 20 oz)  
1/4 teaspoon ground pepper  
1/4 cup basil pesto (from 7-oz container)  
1 jar (15 oz) Alfredo pasta sauce

#### Steps

1 Heat oven to 350°F. In 10-inch nonstick skillet, cook bacon over medium-high heat 3 to 5 minutes, stirring frequently, until crisp. Remove bacon with slotted spoon to paper towel-lined plate, leaving drippings in skillet.

2 In same skillet, cook bell pepper in bacon drippings over medium-high heat 1 to 2 minutes or until crisp-tender. Remove from skillet with slotted spoon to medium bowl.

3 Sprinkle chicken breasts with pepper. In same skillet, cook chicken breasts in bacon drippings over medium-high heat 2 to 4 minutes, turning once, until brown. Place chicken breasts in ungreased 11 x 7-inch (2-quart) baking dish.

4 In medium bowl, stir bell pepper, pesto and Alfredo sauce until well blended. Pour over chicken. Cover with foil.

5 Bake 30 to 35 minutes or until mixture is bubbly and juice of chicken is clear when center of thickest part is cut (at least 165°F). Sprinkle with chopped bacon.

Source: Pillsbury

<https://www.pillsbury.com/recipes/5-ingredient-smothered-chicken-bake/>

### Oreo Cheesecake Brownies

Crazy delicious Oreo Cheesecake Brownies! A fudgy brownie stuffed with crushed Oreos and topped with a decadent layer of cheesecake and even more Oreos!

#### Ingredients

##### Cheesecake:

8 ounces cream cheese, at room temperature  
1/4 cup sugar  
1 egg  
1/2 teaspoon vanilla extract

##### Brownies:

1/2 cup butter, melted  
1/2 cup sugar

½ cup packed light brown sugar  
½ cup unsweetened cocoa powder  
2 eggs  
1 teaspoon vanilla extract  
½ cup all-purpose flour  
1 teaspoon baking powder  
12 Oreo cookies, crushed

Topping:

10 Oreo cookies, coarsely chopped

Instructions

1. Preheat the oven to 350 degrees F. Line a 9x9-inch baking pan with parchment paper.

Make the Cheesecake layer:

1. In a small bowl on low speed beat the cream cheese, sugar, egg, and vanilla together until creamy and combined. Don't overbeat.

Make the Brownie layer:

1. In a separate large mixing bowl beat the butter, both sugars, and cocoa together on medium speed 3 minutes.

2. Beat in the eggs one at a time.

3. Beat in the flour and baking powder together until smooth. Beat in the vanilla.

4. Stir in the crushed Oreos by hand.

5. Spread the brownie batter out in an even layer in the pan. Repeat with the cream cheese mixture.

6. Sprinkle the chopped Oreos on top.

7. Bake 40 minutes. Remove to a wire rack and cool completely.

8. Once cooled remove the brownies from the pan with the parchment to a cutting board. Use a serrated knife to slice into 16 squares. For clean cuts wipe the knife clean after each cut.

9. Store in a cool, dry place tightly covered.

Source: Taste of Home, The Ultimate Cookie Collection

Featured on: Cinnamon Spice and Everything Nice by Reeni Pisano

Layered Chocolate Pudding Dessert

Ingredients

Crust

1 cup flour  
1 stick butter (cubed)  
1 cup chopped nuts

Filling

1 block cream cheese  
1 cup powdered sugar  
16 oz. whipped topping  
2 large boxes of chocolate pudding

1 cup mini chocolate chips for topping

Instructions

Crust

Use a pastry blender to mix 1 cup of flour, stick of butter and 1 cup of finely chopped nuts. If you don't have a pastry blender, you can use two butter knives.

Distribute the mixture into a 9x13 pan. Bake at 350 for 20 minutes. Cool in the freezer.

Filling

Mix 1 cup of powdered sugar with the block of cream cheese.

Fold in half of the container of whipped topping.

Spread over the cooled crust.

Return to the freezer.

Mix the two boxes of pudding with 3 cups of cold milk. Mix until incorporated

Pour over the cream cheese, powdered sugar and whipped topping layer.

Top with rest of the container of whipped topping.

Sprinkle with mini chocolate chips.

## Broccoli Hash Browns

Serves 4

Serving Size: 2 hash browns

Calories Per Serving: 154

Yield: Makes 8 hash browns

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

For a change up to your normal breakfast schedule, try these baked broccoli hash browns! Crispy and perfect served with eggs and a splash of hot sauce or ketchup. Make them in advance! They reheat perfectly!

### Ingredients

2 large heads of broccoli, about 12 ounces

2 medium yukon potatoes, about 1 pound

1 large egg

1 teaspoon paprika

1/2 teaspoon kosher salt

2 tablespoons olive oil

### Directions

1. Preheat oven to 375 degrees F.
2. Wash broccoli stalks well and trim off the bottom 1/2-inch of stem. Roughly chop the stems and florets. Wash potatoes and chop into 2-inch cubes.
3. Run the potatoes and broccoli pieces through a food processor with the grater attachment.
4. Transfer grated broccoli and potatoes to a large bowl and mix with eggs, spices, and olive oil.
5. Divide mixture into 8-10 even mounds and space them out on baking sheets lined with parchment papers. Use your hands to shape them into rectangles. Try to make sure they are an even thickness, but they don't have to be perfect.
6. Bake broccoli hash browns for 15 minutes at 375 degrees F. Then carefully flip with a sturdy spatula and bake for another 10 minutes (or longer if you want them really crispy).
7. Serve hash browns while warm with eggs and other classic breakfast sides. These hash browns keep really well in the fridge for up to five days after they are baked. For best results, reheat them in a skillet with a little oil over medium high heat until crispy.

Source: Macheesmo

<https://wp.me/pkSYO-qzC>.

## Blueberry Crisp with Oats and Pecans

Prep time: 10 mins

Cook time: 30 mins

Total time: 40 mins

Serves: 6-8 servings

A simple and easy to make blueberry crisp topped with cinnamon, oats and pecan crumble. This blueberry crumble is the epitome of summer desserts. Serve it warm with a big scoop of creamy, vanilla ice cream!

### Ingredients

For the blueberries:

5 cups fresh blueberries

1 tablespoon lemon juice

1 tablespoon cornstarch

1/4 cup brown sugar

For the oats + pecan crumble:

3/4 cup chopped pecans

5 tablespoons cold butter, cubed

1/2 teaspoon cinnamon

2/3 cup light brown sugar

1/2 cup all purpose flour

1/2 teaspoon salt

3/4 cup rolled oats

### Instructions

Position a rack in the center of the oven and preheat the oven to 375°F.

In a medium bowl, combine the ingredients for the blueberries. Spread the blueberry mixture evenly in a square baking dish. I used a 8x8 square dish.

Add the pecans, butter, cinnamon, brown sugar, flour, and salt into a food processor. Pulse 2-3 times, stop the mixer, add in the rolled oats and pulse an additional 2-3 times. Sprinkle the mixture evenly over the blueberries.

Bake for 25-35 minutes or until the oats and pecan crumble turns golden and the blueberries are bubbling. If your crumble starts to brown too much, tent loosely with a piece of foil, I covered mine at 25 minutes and let it bake for a total of 35 minutes. Let cool 5 minutes before serving with vanilla ice cream.

Source: Little Spice Jar

#### Mississippi Mud Cheesy Potatoes

Prep Time:15 Min

Cook Time:1 Hr 30 Min

Total Time:1 Hr 45 Min

Serves 10

#### Ingredients

8-10 Cups potatoes, diced finely

16 ounces cheddar cheese, cubed or shredded

1 Cup mayonnaise (real)

1 package bacon, cooked and torn into large bits

1/2 Cup green onions, chopped

#### Instructions

1 In a 9x13 pan or 3 quart casserole dish, mix potatoes, cheddar cheese, bacon, and green onions.

2 Stir in mayonnaise.

3 Bake at 325 for an hour and a half or until potatoes are tender. Top with additional cheese if desired.

Source: Mama Plus One

<http://www.mamaplusone.com/>

#### Quick Pizza Casserole

Yield: SERVES 6-8

Prep time:5 MINUTES

Cook time:30 MINUTES

#### INGREDIENTS:

3 1/3 cups Bisquick

1/3 cup grated Parmesan cheese

1/4 tsp garlic powder

1 1/4 cups milk

1 (14-16oz) jar pizza sauce

1/2 (7oz) package pepperoni

1/2 lb sausage, cooked and crumbled

2 cups shredded mozzarella cheese

1/4 tsp oregano

#### DIRECTIONS:

Preheat oven to 375 degrees. Lightly spray a 9x13-inch pan with cooking spray.

Mix together Bisquick, parmesan cheese, garlic powder and milk.

Drop half of dough by heaping tablespoons in bottom of prepared pan. It will not cover entire pan. Spread half of sauce over dumplings. Top with half of sausage, pepperoni and cheese.

Drop remaining dough in pan and top with remaining sauce, sausage, pepperoni. Top with remaining cheese. Sprinkle oregano over casserole.

Bake for 30 minutes, until dumplings are done and cheese is bubbly.

Source: Mrs Happy Homemaker

<https://www.mrshappyhomemaker.com/quick-pizza-casserole/>