

## **PUBLISHER'S CORNER**

*"Life is what happens to you while you're busy making other plans." ~ Allen Saunders*

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. Thanks for joining me on this beautiful day. If only the weather could stay like this year round! It's been in the mid-seventies during the day and mid-fifties at night. I was able to go walking with my son last night and it was so nice. And the mosquitoes were nice enough to leave us alone. Yay!

I'm one lucky gal because I get the shared recipes from you guys FIRST. I have the pleasure of trying a few - long before you see them here. What a treasure trove of goodies being shared in this issue. Many thanks to the following for enriching my recipe repertoire:

**Marilyn M., OH**  
**Deb M., TX**  
**Judy G., IL**  
**Vicki W., Sarasota, FL**  
**Michael G., MI**  
**Gloria C., Canada**  
**Sheri P., FL**  
**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?**

How to Make Apple Pie Fries!

~Shared by Marilyn M., OH

Do you love apple pie, but prefer to snack using your fingers? Well this idea for Apple Pie Fries, courtesy of TipBuzz, has you covered. Not only does this recipe give you the warm, crunchy sweetness that you love from apple pie, but it's bite-sized, easy to grab at, and totally shareable too.

First, you empty a can of apple pie filling into a food processor and pulse until its consistency is smooth and spreadable.

Next, you spread this mixture over a Pillsbury piecrust on a floured surface.

You then layer the second Pillsbury pie crust on top and slice into rectangular sections.

The easiest tip to accomplish this is with a pizza cutter. I made mine finger shaped/sized!

Put the pie crust rectangles on a baking sheet covered with parchment paper and brush with egg wash.

Sprinkle the pie crust bits with the cinnamon sugar mixture, as well as sparkling sugar, if desired.

Bake for 15-20 minutes at 350 degrees F!

Voilà! You've got bite-sized Apple Pie Fries, perfect for sharing.

Source: Cook Top Cove

## JUST MAKE ME LAUGH!

Have you ever tried to eat a clock? It's very time consuming.

Diet Coke: Making people feel better about ordering two Big Macs and a large fry since 1982.

There are approximately 45 seconds between "I'll make us an omelet" and "We're having scrambled eggs".

Tomorrow is a big day for me at work. They are refilling the snack vending machine.

I used to do magic in a Chinese restaurant only problem is an hour later everyone wanted to see it again!

## TODAY'S RECIPES

### Strawberry Banana Fluff Salad

~Shared by Deb M., TX via Facebook

This Strawberry Banana Fluff Salad is the perfect recipe to bring to a potluck! Old school comfort food at it's best!

Servings: 10

#### Ingredients

8 ounces cream cheese room temperature  
3 ounces banana pudding (just the dry mix)  
8 ounces cool whip  
1/2 cup milk (I used 1%)  
1 teaspoon vanilla extract  
1 cup chopped strawberries  
1 banana sliced  
10 ounces mini marshmallows

#### Instructions

Beat the cream cheese until smooth. Beat in the banana pudding, then the cool whip, and then the milk and vanilla extract.

Stir in the strawberries, marshmallows, and banana.

Best when served the day it is made.

Source: Wine & Glue

<https://www.wineandglue.com/strawberry-banana-fluff-salad/>

### Greek Avocado Chicken Salad

~Shared by Judy G., IL via Facebook

This easy and healthy Greek avocado chicken salad is chock-full of hearty and flavorful ingredients like sun dried tomatoes, olives, onions, avocado, feta cheese, and a creamy herb dressing to die for.

#### Ingredients

2-4 cups shredded chicken  
1 avocado, sliced  
1/2 red onion, sliced  
1/2 cup halved kalamata olives  
1 12-ounce jar julienned sun dried tomatoes packed in oil, drained and gently rinsed  
1/3 cup crumbled feta cheese  
1/4 cup pine nuts (toasted, optional)

#### Dressing

1/3 cup olive oil extra virgin recommended  
1/2 cup plain Greek yogurt I use 0% fat  
1/4 cup reduced fat mayo may sub extra Greek yogurt  
1/2 teaspoon salt or to taste  
1/4 teaspoon black pepper or to taste

1/2 teaspoon garlic powder  
1 teaspoon dried dill or 1/4 cup chopped fresh dill  
1/2 teaspoon sugar  
1 tablespoon vinegar, white wine vinegar recommended  
juice of 1/2 lemon

#### Instructions

1. In a jar or bowl, combine all dressing ingredients. Whisk until well blended and set aside.
2. In a large bowl combine all salad ingredients. Pour dressing over the top, then toss well to combine. Serve immediately or cover tightly and store chilled up to 3 days.

#### Thyme and Cheddar Cheese Cookies

~Shared by Vicki W., Sarasota, FL

PREP TIME: 15 MINUTES  
COOK TIME: 20 MINUTES  
COOLING AND CHILLING TIME: 2 HOURS  
TOTAL TIME: 35 MINUTES  
SERVINGS: 21 COOKIES  
CALORIES: 88.5 KCAL

These slice and bake savory cookies are easy to make and uniquely delicious! Perfect as appetizers/snacks or as edible gifts!

#### INGREDIENTS

6 oz good quality white cheddar cheese from a block, not pre-shredded  
4 oz unsalted butter 1/2 cup  
2 tsp cracked black pepper coarsely ground black pepper  
1 1/2 tbsp fresh thyme leaves or 1 heaped tsp of dried thyme  
1/2 tsp sea salt, cheddar cheese is salty too, so add more salt only if you're using a different cheese  
5.3 oz AP flour about 1 1/4 cup AP flour (spooned and leveled)

#### INSTRUCTIONS

Shred the cheddar cheese using a grater (large grater holes are ideal).

Place the butter, shredded cheese, black pepper, salt and thyme in a bowl and mix with a hand-held beater on medium speed. Mix for a few minutes until the butter is creamy and the cheese gets mixed in with the butter.

Add the flour, and mix on low speed until the flour forms wet clumps (and there are no dry spots in the dough).

Bring the dough together to form a dough ball. Knead it a little if needed (to bring it together). But don't knead too much.

Form an evenly shaped dough log that's about 6-7 inches long. Wrap it in plastic wrap. Knot the two ends to form a tightly wrapped dough "sausage". Refrigerate until the dough has chilled - about 30 min to 1 hour. You can also let it chill for up to 5 days in the fridge, or in the freezer for up to 2 months.

When you're ready to bake - remove the log from the fridge (or freezer). If the dough is too hard to cut through, let it thaw a little (so that it's still chilled, but easier to cut). Unwrap the dough when you're ready to slice it.

With a sharp knife, cut 1/4 inch thick discs from the dough log. Use your fingers to shape the cookies into nice round shapes, if they lose their shape a bit.

Place the sliced cookies on a parchment paper-lined baking tray and let the tray chill in the fridge for at least 30 minutes.

Preheat oven to 350°F. Line a half sheet pan with parchment paper.

Place the chilled cheese cookies on the parchment paper-lined half sheet pan, with about an inch of space between each cookie.

Bake in preheated oven for 10 - 12 minutes for a soft cheese cookie - remove the cookies from the oven when the bottom edges of the cookie are starting to color.

Bake for 15 - 20 minutes for a crispy cheese cookie - remove from the oven when the cookies start turning golden in color on top.

Remove the cookies from the oven and let them cool for a few minutes. Transfer the cookies to a wire rack and let them cool completely. Repeat with the remaining sliced cookies (make sure the half sheet pan is at room temperature for this second batch of cookies - so either use a new half sheet pan, or cool down the previous one to room temp. first).

Place the cooled cookies in an air-tight container for up to 4 days. OR wrap them in plastic wrap, and then in foil, and store in a freezer bag in the freezer for up to 1 month.

Serve at room temperature.

Source: Dini, The Flavor Bender

<https://www.theflavorbender.com/thyme-cheddar-cheese-cookies/>

Cucumber Tomato Salad with Lemon Poppy Seed Dressing

~Shared by Michael G., MI via Facebook

Cucumber Tomato Salad is the best of summers harvest. Crisp cucumbers and luscious tomatoes tossed in a bright and creamy lemon poppy seed dressing. This is my newest obsession.

Yield: 6

#### INGREDIENTS

1/4 cup fresh lemon juice  
2 tablespoons granulated sugar  
2 tablespoon extra light olive oil  
1/2 tablespoon poppy seeds  
1/2 tablespoon Dijon mustard  
1/2 teaspoon minced garlic  
1/4 teaspoon salt  
1/4 teaspoon onion powder  
2 English cucumbers, cut into half coins  
2 cups grape tomatoes, halved  
1/2 red onion, sliced thin

#### INSTRUCTIONS

1. Combine lemon juice, sugar, olive oil, poppy seeds, mustard, garlic, salt, and onion powder in a large bowl. Whisk well until dressing is completely combined.
2. Add cucumbers, tomatoes, and onion to the bowl. Toss to combine.
3. Chill until ready to serve. Enjoy!

#### DONNA'S NOTES

1. If you would like to make this salad ahead, prepare the dressing in a mason jar and toss the salad with it the day you plan to serve it.

Source: Donna Elick, The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2016/07/cucumber-tomato-salad-recipe.html>

#### Banana Pudding Poke Cake

~Shared by Gloria C., Canada via Facebook

This Banana Pudding Poke Cake has all the flavors of banana cream pie, just in cake form. With layers of banana cake, pudding, cream, bananas, and vanilla wafers, it's sure to be a hit!

Prep Time 10 minutes  
Cook Time 30 minutes  
Total Time 40 minutes  
Servings 12  
Calories 440 kcal

#### Ingredients

1 box yellow cake mix  
3/4 tsp baking soda  
1 tsp baking powder  
3 overripe bananas, mashed  
3/4 cup water  
1/4 cup oil  
3 eggs  
Topping  
1 5.1 ounce box vanilla or banana instant pudding mix  
2 cups milk  
1 cup vanilla wafers, crushed  
3 ripe bananas, sliced  
2 cups whipping cream  
1/2 cup powdered sugar  
1/2 tsp vanilla

#### Instructions

1. Combine all cake ingredients in a mixing bowl. Beat at medium speed for 2 minutes.
2. Pour batter into a greased 9x13" cake pan.
3. Bake cake in a preheated oven at 350° for 30-35 minutes or till a toothpick inserted in the middle comes out clean.
4. Cool cake completely, then use a round spoon handle to poke holes all over the cake about an inch apart.
5. Combine pudding mix and milk and whisk for 2 minutes. Quickly pour over the cake. Get as much pudding into the holes as you can. Cover cake and chill for at least 30 minutes.
6. Place vanilla wafers in a bag and crush with a rolling pin. Set aside.

7. Whip cream till soft peaks form. Add powdered sugar and vanilla and beat till well mixed.

8. To serve, cut cake into slices. Top with sliced bananas, whipped cream, and crushed vanilla wafers. Refrigerate any leftovers.

#### Recipe Notes

Recipe inspired by Tidy Mom

Source: lilluna.com

<https://lilluna.com/banana-pudding-poke-cake/>

#### Sloppy Joe/Pasta Casserole

~Shared by Sheri P., FL

##### Ingredients

1 Tbsp. olive oil  
1 red bell pepper, diced  
1 large yellow onion, diced  
2 tsp. finely chopped garlic (or more if you like garlic)  
1lb 85/15 ground beef  
28 oz crushed tomatoes  
1 small can (5.5 oz.) tomato paste  
2 tsp. chili powder  
1 tsp. cumin  
2 tsp. Kosher salt or salt to taste  
½ cup beef broth  
2 Tbsp. red wine vinegar  
2 Tbsp. Worcestershire sauce  
4 Tbsp. brown sugar  
12 oz. macaroni, cooked in salted water according to package  
1 1/2 cups grated sharp cheddar cheese

##### Instructions

Pour the olive oil into a large skillet and on medium heat saute the beef until browned. Add in the peppers, onions and garlic and cook until tender.

Preheat oven to 375F. Meanwhile, in a medium bowl stir the can of crushed tomato with the tomato paste along with the chili powder, cumin, beef broth, vinegar, Worcestershire, and brown sugar. Stir to combine. Add into the beef mixture when cooked. Let simmer on low heat to thicken for about 5-10 min. Add in the pasta and stir well. Place the mixture in a 9x13" pan and sprinkle with the cheese.

Bake for 20 min. or until the casserole is bubbling and the cheese is melted.

#### Cucumbers Recipe

~Shared by Jessica S., Corfu, Greece

1/2 cup sour cream  
3 tablespoons white vinegar  
1 tablespoon sugar  
Pepper to taste  
4 medium cucumbers, peeled if desired and thinly sliced  
1 small sweet onion, thinly sliced and separated into rings

In a large bowl, whisk sour cream, vinegar, sugar and pepper until blended. Add cucumbers and onion; toss to coat. Refrigerate, covered, at least 4 hours. Serve with a slotted spoon.

Yield: 8 servings.

Or

Cucumbers with Dill: Omit first four ingredients. Mix 3/4 cup white vinegar, 1/3 cup snipped fresh dill, 1/3 cup sugar and 3/4 teaspoon pepper. Stir in cucumbers.

#### Toasted Coconut Cream Pudding

~Shared by Elyse S., AZ via Facebook

Prep Time: 20m

Yield: 1 large trifle

Plan for: Chill 2+ hours

Layers of creamy coconut pudding, vanilla wafers, and toasted coconut combine to create one amazing dessert. If you love the classic banana pudding, you have to try this coconut remix!

#### INGREDIENTS

- 1 (14 oz) bag shredded sweetened coconut
- 2 (3.4 oz) instant coconut pudding
- 2 cups whole milk
- 1 (14 oz can) sweetened condensed milk
- 1 1/2 cups heavy whipping cream
- 1/3 cup Dixie Crystals Confectioners Powdered Sugar
- 2 teaspoons vanilla extract
- 1 (11 oz.) box of vanilla wafers

#### DIRECTIONS

1. Preheat oven to 425°F. Spread coconut on a parchment paper lined cookie sheet in an even layer.
2. Put the baking sheet on the middle rack and bake for 3 minutes. After 3 minutes, open oven and gently stir coconut with a spatula. Bake until coconut is golden brown, about 3-4 more minutes. Remove from oven and cool.
3. In a large mixing bowl, whisk together powdered pudding mix, milk, and condensed milk until smooth. Let sit for 3 minutes.
4. In a large bowl, beat whipping cream, powdered sugar, and vanilla extract until stiff peaks form.
5. Fold whipped cream into pudding mix, until smooth.
6. In a large bowl (or 8 individual mason jars) assemble the pudding. First, lay 1/3 of vanilla wafers across bottom of bowl. Top with 1/3 of toasted coconut. Cover with 1/3 of pudding mixture. Continue with 2 more layers, reserving a little toasted coconut to use as garnish.
7. Cover pudding and let it rest in refrigerator for at least 2 hours before serving. Can be made up to a day ahead.

Source: Recipe developed for Dixie Crystals by Jessica Segarra @TheNoviceChef.

<https://www.dixiecrystals.com/recipes/toasted-coconut-cream-pudding>

#### Chocolate-Mint Dream Bars

~Shared by Marilyn M., OH

##### Crust

- 1 (15.25 oz) package Mint Oreo cookies, divided
- 5 Tbsp. unsalted butter
- 1 (1-lb). package Andes Mints, chopped, divided

##### Peppermint Layer

- 4 ounces cream cheese, room temperature
- 1/2 cup confectioners' sugar
- 1/4 teaspoon peppermint extract
- 5 - 7 drops green food coloring

##### Pudding Layer

- 1 (3.9-oz) box chocolate fudge pudding
- 1 1/2 cups milk
- 1 (8-oz) container Cool Whip
- Hershey's chocolate bar shavings

Prepare an 8 X 8-inch baking pan by lining it with parchment so that the edges come up on the sides, enabling you to easily remove the bars from the pan to slice before serving.

**Crust** Place 24 Mint Oreos into a food processor and pulse to finely ground into crumbs. In a medium microwavable bowl, melt butter for 20 - 30 seconds. Pour the cookie crumbs into the butter and mix well. Place the crumbs into the prepared baking pan and pat down firmly, spreading to all of the edges. Put the pan into the freezer to set for a minimum of 30 minutes.

**Peppermint Cream Cheese** In a mixing bowl, beat the cream cheese until soft. Add the confectioners' sugar, peppermint extract and 5 drops of green food coloring. Beat until thoroughly combined, scraping down the sides and bottom of the mixing bowl. If desired, add more green food coloring until desired hue is reached. Fold in 1 cup Cool Whip until well mixed.

**Pudding** In a medium bowl, whisk together the chocolate fudge pudding and milk. Place into refrigerator to set.

**Assembly** Chop 30 of the Andes Mints and evenly distribute them on top of the crust. Place dollops of the peppermint cream cheese on top of the chopped mints and gently spread to the edges of the pan. Place dollops of pudding on top of the cream cheese and gently spread. Evenly (spread) the remaining Cool Whip over the pudding. Place pan into the refrigerator for a minimum of two hours. A half hour before serving, place pan into freezer. This will allow it to be sliced easily. Chop the remaining Andes Mints. Make chocolate curls by making thin slices along the side of the Hershey bar. When ready to serve, lift bars out of the pan by the parchment. Sprinkle the chopped Andes Mints and chocolate curls on top. Peel the parchment away from the sides and slice with a large knife. I find it easiest to slice them when the knife has been placed under some warm running water and then dried.

#### Magic Custard Cake

~Shared by Marilyn M., OH

- 4 eggs (whites separated from yolks), room temp
- 1 tsp. vanilla extract or vanilla bean paste
- 3/4 cup sugar
- 8 Tbsp. butter, melted

3/4 cup all-purpose flour  
2 cups milk, lukewarm  
powdered sugar for dusting cake

Preheat oven to 325 F degrees. Grease and line 8 x 8 inch baking dish with parchment; set aside.

Separate eggs and add the egg whites to a mixer and beat until egg whites are stiff.

Place egg whites in another bowl and set aside.

Beat the egg yolks & sugar until light. Add butter and vanilla. Beat for two minutes.

Add flour and mix in until fully incorporated.

Slowly start adding the milk and beat until everything is well mixed together. Add egg whites, a third at a time and gently fold them in using a spatula, repeat until all egg whites are folded in.

Pour batter into baking dish and bake for approx 60 minutes or until the top is lightly golden.

Cool and dust heavily with powdered sugar. Enjoy!

Toasted Ravioli

~Shared by Marilyn M., OH

2 dozen beef ravioli (or any other filled ravioli you like)  
2 lightly beaten eggs  
1 cup Italian seasoned breadcrumbs  
Parmesan cheese  
Vegetable oil  
Marinara sauce

In boiling salted water, cook the ravioli until they float to the top; then drain.

Heat the vegetable oil in a fryer to 375°.

Place the eggs and breadcrumbs in two separate large bowls.

Dip the ravioli in the eggs then coat it with the breadcrumbs and fry in batches for about 5 minutes.

Drain on some paper towel and continue with the rest of the ravioli.

Sprinkle the parmesan cheese over the ravioli while it's still hot.

Before serving, heat the marinara sauce and serve aside the ravioli! Enjoy.

Simple, easy and yummy! This toasted ravioli is a must try!

The marinara sauce and parmesan cheese makes it even better!

Cracker Barrel Hash Brown Casserole

~Shared by Marilyn M., OH

2 lbs. of frozen hash browns  
1/2 cup melted butter  
1 (10 oz) can cream of chicken soup  
1 pint sour cream  
1/2 cup onion, peeled and chopped  
2 cups grated cheddar cheese  
1 tsp. salt  
1/4 tsp. pepper

Mix all ingredients together in a large bowl then transfer to a sprayed 11x14 baking dish. In a preheated oven to 350° bake for 45 minutes and Voila!

Easy, peasy and cheesy! There's nothing better than a hot delicious casserole over dinner.

Give this hash browns casserole a shot, you won't regret it.

Crockpot Turtles Candy

~Shared by Marilyn M., OH

16 ounces whole raw pecans (reserve 1/2 cup for garnish)  
24 ounces chocolate flavored candy coating (almond bark or candiquik)  
2 ounces (1/2 bar) German chocolate bar (by Baker's)

1 (11-ounce) bag caramel bits  
2 cups semi-sweet chocolate chips

Layer pecans, then candy coating, then chocolate bar into crockpot (I used a 5 quart). Cover. Cook for 1 hour on low temperature. Do not stir.

After 1 hour stir mixture and continue to cook, stirring every 15-20 minutes for another hour (a total of 2 hours). Once mixture has completely come together, stir in caramel bits and turn off the heat. Cover for 5 minutes.

Meanwhile line counter top or table with a long piece of parchment paper.

Stir. Use 2 spoons to scoop out candy from crockpot and scoop it onto parchment paper. Make sure candy is not touching.

Meanwhile, melt 2 cups chocolate chips and chop 1/2 cup pecans. Drizzle over turtles and garnish with chopped pecans.

Allow to set completely. Serve and enjoy!

NOTES: You can double the recipe, but the caramels will start to get a little gritty in the candy if not scooped out quickly enough. So, be careful ~~ Scoop fast.

### Breakfast Pizza

~Shared by Marilyn M., OH

1 roll of crescent rolls  
1 package of white country gravy mix  
4 scrambled eggs  
5 slices of crumbled cooked bacon  
5 slices of Canadian bacon, diced  
1 cup mozzarella cheese

Preheat the oven to 350°.

On a greased cookie sheet, roll out the crescent roll dough and flatten it.

Bake for 7 minutes and set aside.

According to package instructions, prepare the gravy then spoon it over the dough and spread to cover evenly.

Top the gravy with eggs, bacons and cheese.

Bake for 10 more minutes and Voila!

Simple, easy and yummy! Enjoy!

### Cranberry Bundt Cake

~Shared by Marilyn M., OH

3/4 cup butter, softened  
1-1/2 cups sugar  
3 large eggs  
1-1/2 teaspoons almond extract  
3 cups all-purpose flour  
1-1/2 teaspoons baking powder  
1-1/2 teaspoons baking soda  
1/2 teaspoon salt  
1-1/2 cups (12 oz) sour cream  
1 can (14 oz) whole-berry cranberry sauce  
1/2 cup finely chopped pecans  
ICING:  
3/4 cup confectioners' sugar  
4-1/2 teaspoons water  
1/2 teaspoon almond extract

In a large bowl, cream butter and sugar until light and fluffy.

Add eggs, one at a time, beating well after each addition. Stir in extract.

Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, beating well after each addition.

Spoon a third of the batter into a greased and floured 10-in. fluted tube pan.

Top with a third of the cranberry sauce. Repeat layers twice. Sprinkle with pecans.

Bake at 350° for 65-70 minutes or until a toothpick inserted near the center comes out clean.



Cool for 10 minutes before removing from pan to a wire rack.

Combine icing ingredients until smooth; drizzle over warm cake. Enjoy!

Yield: 12-16 servings.

### Very Best Salisbury Steak

~Shared by Marilyn M., OH

1 (10 1/2 oz) can Campbell's French onion soup, divided  
1 1/2 lbs. ground beef  
1/2 cup dry breadcrumbs  
1 egg  
1/4 teaspoon salt  
1/8 teaspoon ground black pepper, to taste  
1 Tbsp. all-purpose flour  
1/4 cup ketchup  
1 - 3 teaspoon Worcestershire sauce, to taste  
1/2 teaspoon mustard powder  
1/4 cup water

In a large bowl, mix together 1/3 cup condensed French onion soup with ground beef, bread crumbs, egg, salt and black pepper. Shape into 6 oval patties.

In a large skillet over medium-high heat, brown both sides of patties; pour off excess fat.

In a small bowl, blend flour and remaining soup until smooth. Mix in ketchup, water, Worcestershire sauce and mustard powder.

Pour over meat in skillet.

Cover, and cook for 20 minutes, stirring occasionally. Enjoy.

### Amish Chicken (makes its own gravy)

~Shared by Marilyn M., OH

6 - 8 chicken pieces, cleaned  
1 cup flour  
2 teaspoons garlic powder  
1 Tbsp. salt  
1 teaspoon pepper  
2 teaspoons paprika  
1 1/2 cups heavy whipping cream  
1 1/2 cups water

Dredge chicken pieces in the flour and spices; arrange skin side up in a baking dish.

Mix together cream and water; pour over the chicken.

Bake at 350\* for 1 1/2 hours or until the skin is golden brown.

Enjoy!

### Easy Taco Casserole

~Shared by Marilyn M., OH

1 (7 oz) bag Nacho Cheese Doritos, crushed  
1 lb lean or extra lean ground beef  
1/2 cup diced onion (optional)  
1 pkg. taco seasoning, mixed according to directions  
1 (8 oz.) pkg. shredded Cheddar cheese  
1 (8 oz.) pkg. shredded Mozzarella cheese  
Shredded Lettuce, diced tomatoes, sour cream, guacamole, salsa, jalapenos or any taco toppings you might like

Brown beef and onion in skillet, drain off any fat add seasoning mix according to package directions

Layer ingredients in 9 x 13 pan as listed – crushed chips, seasoned meat and 2/3 of cheese.

Bake at 350 \* for 15 minutes.

Remove from oven and top with shredded lettuce tomatoes and remaining cheese along with any of your favorite taco toppings.

### Potato Candy

~Shared by Marilyn M., OH

1/3 cup mashed potato (from 1 potato)  
2 Tbsp. half and half or milk  
1 teaspoon vanilla extract  
Dash salt  
4-6 cups confectioner's sugar  
Peanut butter

Boil (or microwave) potato until it is soft. Remove and discard skin, mash (do not add anything) and cool completely. When cool, measure potato and add to a mixing bowl.

Add half and half or milk, vanilla, dash of salt, and 2 cups confectioner's sugar. Mix well using an electric mixer on low speed. Add 2 more cups confectioner's sugar, mixing well. It should resemble dough. Add more sugar by tablespoonfuls if dough seems too wet or sticky. (I ended up using 1 pound plus  $\frac{3}{4}$  cup confectioner's sugar). Split dough into quarters, so it is easier to work with.

Dust a board with confectioner's sugar and roll out a piece of potato-sugar dough until it is roughly square or rectangular, and about  $\frac{1}{4}$ -inch thick. Spread one side with peanut butter. Roll dough into logs. Repeat with the others.

Refrigerate rolls, tightly covered, for about 1 hour. Remove from refrigerator and slice roll into pinwheels. Serve immediately, or return slices to refrigerator until you are ready to serve them. Cover tightly because they can dry out. Enjoy!

NOTE: Use real potatoes and not instant mashed potatoes, which are too wet and won't work as well.

## **PUBLISHER'S CHOICE**

### Baked Creamy Corn Casserole

Whether it's a side dish or a main dish, this Baked Creamy Cheesy Corn Casserole is a huge family favorite!

#### Ingredients

1/2 cup milk, divided  
1/2 cup heavy cream  
2 Tbl butter, unsalted  
1 1/2 Tbl sugar  
2 Tbl flour  
1 tsp salt  
4-5 cups corn kernels, fresh or frozen (thawed) - well drained  
2 large eggs  
1/4-1/2 cup shredded Asiago (optional)  
Chives for garnish

#### Instructions

Preheat oven to 400F, rack in the middle.

Lightly spray a 2 quart baking dish. In a medium-to-large saucepan over medium heat add in the cream, 1/4 cup milk, sugar and butter. Bring to a boil.

While the cream mixture is heating up make a slurry of the flour and remaining 1/4 cup milk by whisking together until well combined.

Whisk together the eggs until well beaten.

Once the milk comes to a boil, add in the flour slurry and whisk until thickened slightly - ~30 seconds to a minute.

Remove from the heat and add in the corn and salt, mixing to combine.

Slowly add in the eggs while mixing the entire time - you do not want the eggs to curdle.

Pour the mixture into the prepared baking dish.

Bake for 30 minutes or until the top is puffy and golden brown. \*See note if using cheese

Remove from the oven and allow to cool for 10-15 minutes before serving so it can firm up and set.

#### Notes

If you're topping it with cheese remove the dish 25 minutes after baking. Sprinkle the cheese on and then return to the oven for another 5 minutes.

#### Nutrition Facts

Serves 8 Calories Per Serving: 336 % DAILY VALUE 21% Total Fat 13.7g 26% Cholesterol 78.4mg 12% Sodium 282.8mg 14% Total Carbohydrate 43.2g Sugars 7.8g 25% Protein 12.5g 8% Vitamin A 114.7µg 11% Vitamin C 6.5mg

Source: The Kitchen Whisperer

<https://www.thekitchenwhisperer.net/2015/01/10/baked-creamy-corn-casserole/>

## Cucumber Tomato Salad with Creamy Herb Dressing

PREP TIME: 30 Minutes

DIFFICULTY: Easy

SERVINGS: 8 Servings

### INGREDIENTS

3 English Cucumbers, Sliced In Half Lengthwise And Then Sliced ¼ Inch Thick  
2 cups Halved Grape Tomatoes  
¾ cups Finely Chopped Red Onion  
1 cup Plain Greek Yogurt  
2 teaspoons Rice Vinegar  
½ teaspoon Sugar  
¼ teaspoon Dry Mustard  
¼ teaspoon Onion Powder  
¼ teaspoon Garlic Powder  
¼ teaspoon Kosher Salt  
¼ teaspoon Black Pepper  
4 Tablespoons Chopped Fresh Dill  
2 Tablespoons Chopped Fresh Mint  
2 Tablespoons Chopped Fresh Italian Parsley  
2 Tablespoons Chopped Fresh Basil

### INSTRUCTIONS

Add cucumbers, tomatoes, and onion to a large bowl. (If you don't like eating the skin of cucumbers, or if the skins are particularly bitter-tasting, feel free to completely peel them prior to slicing. Sometimes I will just run a peeler down the length of the cucumber a few times, removing about half the skin and creating a pretty striped effect.)

In a medium bowl, stir together the remaining ingredients to create the dressing. Pour over the cucumber mixture and fold gently to combine. Place salad in a serving bowl, sprinkle with a bit more black pepper, and serve immediately.

This can be prepared many hours in advance, or even the day prior to serving. Just store the cucumber mixture and dressing mixture in separate containers in the refrigerator, combining them just prior to serving.

Source: Brenda for The Pioneer Woman

<https://thepioneerwoman.com/food-and-friends/cucumber-tomato-salad-with-creamy-herb-dressing/>

## Chocolate Chip Shortbread Cookies

One of my favorite cookies! These shortbread cookies with chocolate are delicately crispy-crunchy, with rich buttery flavor. Flecks of chocolate and a sprinkle of sea salt flakes take these cookies over the top!

Prep time 20 MINUTES

Cook time 36 MINUTES

Additional time 30 MINUTES

Total time 1 HOUR 26 MINUTES

### INGREDIENTS

6 oz. semi-sweet chocolate baking bar  
1-1/2 c. unsalted butter, at room temperature (still somewhat firm, not overly soft or melty)  
1 c. sugar  
1 tsp. pure vanilla extract  
3-1/2 c. all-purpose flour  
¼ tsp. kosher salt  
Maldon sea salt flakes, optional

### INSTRUCTIONS

1. Chop chocolate bar into small pieces. Aim for the biggest pieces to be no larger than 1/4" in size. If they are too big, they cause problems with getting clean cuts with the cookie cutters. Set aside.
2. In a stand mixer, beat butter on medium-high speed until smooth and creamy, about 1 minute. Add sugar and beat until smooth and a bit fluffy, about 2 minutes more. Add vanilla and beat until just incorporated. Add flour and salt and beat until just incorporated. Gently fold in the chopped chocolate. Divide dough in half and then flatten each half slightly into a disk shape. Wrap each disk tightly in plastic wrap and set them (separately, not resting on top of each other) in the refrigerator to chill for 30 minutes. If your butter was on the warmer/softer side, you may need to refrigerate a few minutes longer.
3. Preheat oven to 350° F. Line 2 baking sheets with parchment paper.
4. On a lightly floured surface, roll out one of the dough disks to a 1/4" thickness. Cut dough into desired shapes using lightly floured cookie cutters. The heart cutter I use is about 3-1/2" wide by 3" tall. Place cut dough shapes on prepared baking sheet, 1" to 2" apart. Sprinkle with sea salt if desired.
5. Bake for about 12 minutes, or until just browned and firmed up. Note that if you use a cookie cutter that is smaller or larger than I use, or if your dough is rolled thicker or thinner, you will need to adjust baking time accordingly. Remove pan from oven and let cookies rest on pan for a minute or two before removing to a wire rack to cool completely. Repeat with second dough disk. Just be sure to keep your dough chilled until you are ready to roll and cut. If the dough gets too warm, it will spread when baked. Dough can be re-rolled after the first cuts. If dough gets too warm, chill it again in the refrigerator.

\*If your cookies are spreading a bit, the butter was probably a little too warm. Then I recommend placing pans of cut dough in the

refrigerator to chill for 15 minutes prior to baking. Or a hack that I've used to tighten up the shape while the cookies are still warm after coming out of the oven, is to use a thin metal spatula to gently nudge in the perimeters where needed. These cookies keep very well frozen. I actually prefer to eat mine straight from the freezer!

Source: A Farm Girl's Dabbles

<https://www.afarmgirlsdabbles.com/daves-chocolate-chip-shortbread-cookies/>

### Skillet Garlic Butter Pork Chops and Green Beans

Skillet Garlic Butter Pork Chops are made in one pan with green beans for an easy dinner that is super tasty!

Prep Time: 5 mins  
Cook Time: 12 mins  
Total Time: 17 mins  
Servings: 2  
Calories: 778kcal

#### Ingredients

2 bone in center cut pork chops 1/2 inch thick  
1/2 teaspoon salt divided  
1/2 teaspoon black pepper divided  
1 teaspoon smoked paprika  
1/2 cup unsalted butter  
4 cloves garlic minced  
1 pound green beans trimmed

#### Instructions

1. Season both sides of pork chops with 1/4 teaspoon salt, 1/4 teaspoon black pepper, and paprika.
2. Heat a large heavy skillet over medium high heat.
3. Melt butter in skillet. On one side add in pork chops and sear 3-5 minutes on each side. On the other half of the skillet, add in green beans and saute 7 to 10 minutes until tender crisp while the pork chops cook on the other side.
4. Add garlic to butter in bottom of skillet and saute in with the green beans, and cook one minute. Spoon garlic butter over chops. Check temperature of pork and continue cooking, if needed, until pork reaches an internal temperature of 145 degrees Fahrenheit.
5. Serve hot and season to taste.

#### Nutrition

Calories: 778kcal | Carbohydrates: 18g | Protein: 40g | Fat: 62g | Saturated Fat: 34g | Cholesterol: 238mg | Sodium: 696mg | Potassium: 1106mg | Fiber: 6g | Sugar: 7g | Vitamin A: 69.5% | Vitamin C: 35.8% | Calcium: 14.1% | Iron: 20.7%

Source: The Stay at Home Chef

<https://thestayathomechef.com/skillet-garlic-butter-pork-chops/>

### Mexican Beef And Rice Casserole

Mexican Beef And Rice Casserole is an easy, cheesy, delicious ground beef skillet dinner loaded with Mexican beefy taco flavor that your whole family will love!

Prep Time 10 minutes  
Cook Time 30 minutes  
Total Time 40 minutes  
Servings 6  
Calories 424 kcal

#### Ingredients

1 Tablespoon oil  
1/2 onion, chopped  
1 green bell pepper, chopped  
2 cloves garlic, minced  
1 pound ground beef salt and pepper (to taste)  
3 Tablespoons taco seasoning (either 1 store-bought packet or homemade)  
1-1/2 cups red salsa  
2 Tablespoons tomato paste  
1 cup corn, drained  
1 (16-ounce) can black beans, drained  
1 (4-ounce) can green chilies  
1 cup long grain white rice (uncooked)  
2 cups beef broth  
2 cups shredded Mexican Blend Cheese (Cheddar, Monterrey Jack)

#### Instructions

1. In a large skillet, over medium heat, cook the chopped onion, and bell pepper in oil for about 5 minutes or until the onion and bell pepper are softened.
2. Add the minced garlic and cook for about 1 minute stirring frequently to prevent the garlic from burning.
3. Add the ground beef and cook for another 5 minutes. After the ground beef is cooked, drain the extra grease.
4. Sprinkle taco seasoning over the cooked ground beef and stir until the ground beef is covered with the taco seasoning.
5. After the ground beef is seasoned and cooked, add the drained corn, black beans, salsa, and green chilies and stir until all ingredients are evenly distributed throughout the dish.
6. Add the uncooked rice and beef broth.
7. Cover and bring the rice mixture to a boil and then reduce the heat to low and simmer for about 18 minutes.
8. Sprinkle shredded Mexican Cheese over the casserole. Cover for about 3 to 5 minutes to allow the cheese to melt.
9. Garnish with chopped tomatoes, green onions, or cilantro. Serve hot!

Calories from Fat 162 14.7% % Daily Value\* Nutrition Facts Mexican Beef And Rice Casserole Amount Per Serving Calories 424 Total Fat 18g Saturated Fat 7g Cholesterol 72mg Sodium 936mg Potassium 575mg Total Carbohydrates 36g Dietary Fiber 2g Sugars 4g Protein 29g Vitamin A Vitamin C Calcium Iron  
 \* Percent Daily Values are based on a 2000

Source: Michele @ Flavor Mosaic  
<https://flavormosaic.com/mexican-beef-and-rice-casserole/>

### Melting Potatoes

Prep time 10 mins  
 Cook time 30 mins  
 Total time 40 mins  
 Serves: 4-6

#### Ingredients

3 large (or 4 medium) russet potatoes (see NOTES)  
 10 tbs unsalted butter, divided  
 2 tbs vegetable oil  
 1 cup chicken stock  
 2 cloves garlic, crushed  
 3-4 large sprigs fresh thyme (see NOTES)  
 Kosher salt  
 Coarsely ground black pepper

#### Instructions

1. Preheat oven to 400 degrees F.
2. Heat a large ovenproof skillet over medium-high heat (I used a 12-inch cast iron skillet).
3. Peel the potatoes; cut off the round ends. Slice potatoes into 1-inch thick slices. Pat potatoes dry with a paper towel.
4. Add the oil and 4 tbs of the butter to the hot skillet. Sprinkle potatoes with a pinch of kosher salt and some coarse pepper.
5. Place the potatoes in the skillet and sear for about 4 minutes, or until they are a nice golden brown. Turn the potatoes and remove from the heat.
6. cut the remaining butter into cubes; set aside.
7. Pour in the chicken stock in the pan. Add the thyme and the garlic. Top the potatoes with the cubed butter.
8. Place the skillet in the oven and bake for about 30 minutes, or until the potatoes are fork tender. Spoon sauce over potatoes.

#### Notes

I used very large potatoes - approximately 5-6-inches long. The bigger ones are generally sold by the pound in the produce department.

You can substitute rosemary or oregano for the thyme. For rosemary, use 1 sprig, about 4-inches long for a mild flavor. Use about the same amount of oregano as the thyme in the original recipe.

Source: Judith Hannemann at The Midnight Baker  
<https://bakeatmidnite.com/melting-potatoes/>

### Magically Fast Apple Pie

Prep 10 MIN  
 Total 50 MIN  
 Ingredients 5

Servings 4

#### Ingredients

1 box Pillsbury refrigerated pie crusts, softened as directed on box  
1 package (10 oz) frozen cinnamon apples (1 cup) or 1 box (12 oz) frozen escalloped apples, slightly thawed  
4 teaspoons cinnamon-sugar  
1 teaspoon water  
Vanilla ice cream, if desired

#### Steps

1 Heat oven to 375°F. Remove pie crust from pouch; unroll crust on ungreased 15x10x1-inch baking pan. Spoon cinnamon apples evenly onto half of crust to within 1 inch of edge. Sprinkle 2 teaspoons of the cinnamon-sugar over apples.

2 Brush water over edge of crust. Fold untopped half of crust over apples; press edges with fork to seal. Cut three 1-inch slits in top. Sprinkle remaining 2 teaspoons cinnamon-sugar over top.

3 Bake 30 to 40 minutes or until top is crisp and golden brown. Immediately remove from cookie sheet; place on serving platter. If desired, serve with ice cream.

#### Expert Tips

Line your baking pan with foil, and cleanup will be a breeze!

#### Nutrition Information

Serving Size: 1 Serving

Calories 500 Calories from Fat 220 Total Fat 24g 37% Saturated Fat 10g 50% Trans Fat 0g Cholesterol 15mg 4% Sodium 520mg 22%

Potassium 65mg 2% Total Carbohydrate 67g 22% Dietary Fiber 1g 7% Sugars 17g Protein 3g % Daily Value\*: Vitamin A

#### Exchanges:

1 1/2 Starch; 1/2 Fruit; 2 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 4 1/2 Fat;

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

Source: Pillsbury

<https://www.pillsbury.com/recipes/magically-fast-apple-pie/>

#### Shredded Beef Taquitos

#### Ingredients

1 lb beef stew meat cut in 1-2 inch chunks  
1 cup chopped tomatoes  
2 chopped jalapeños (I remove the seeds for less heat)  
1 tsp salt  
1 dozen corn tortillas  
1 dozen toothpicks  
canola oil for frying  
desired toppings such as salsa, guacamole, and sour cream

#### Instructions

1. In a slow cooker, add beef, tomatoes, jalapeños, and salt. Cover and cook on high for 4 hours. Shred the beef and mix together
2. Use a slotted spoon to transfer the shredded beef mixture to a large skillet. Sear the beef over medium heat until any liquid has evaporated, about 5 minutes.
3. Wrap two stack of 6 tortillas in a packet of aluminum foil and put in a 350 degree oven for 15-20 minutes, until heated through.
4. Divide the beef filling among the tortillas. Tightly roll up each tortilla and secure with a toothpick.
5. Heat about 1/2 inch of canola oil to 350 degrees in a pan over medium heat. Working in batches, fry the taquitos until golden brown on both sides, about 3 minutes per side. Drain on a paper towel. Remove toothpicks.
6. Serve taquitos with desired toppings. serves 4-6.

Source: Real Mom Kitchen

<https://www.realmomkitchen.com/26616/shredded-beef-taquitos/>

#### Homemade Condensed Cream of Mushroom Soup

Homemade Condensed Cream of Mushroom Soup is a simple, healthy substitute for store bought canned soup and tastes so much better!

Prep Time 5 minutes

Cook Time 10 minutes

Total Time 15 minutes

Servings 4 servings

#### INSTRUCTIONS

1/2 cup butter  
8 ounces mushrooms (any type, finely chopped)  
2 Tablespoons soy sauce

1/2 cup flour  
3 cups milk  
1 Tablespoon beef bouillon  
Kosher salt (to taste)  
black pepper (to taste)

#### INGREDIENTS

1. In a medium-sized skillet, melt butter over medium heat.
2. Add mushrooms and soy sauce and sauté for about 5 minutes or until mushrooms have cooked down and very tender.
3. Sprinkle flour over the top of the mushrooms and stir until a thick paste forms. Cook for another minute or two until flour is well incorporated.
4. Slowly add milk while whisking constantly. Whisk until smooth and creamy. Add beef bouillon and stir until well incorporated.
5. Add salt and pepper to taste.
6. You want this to be slightly thicker than gravy (it is a condensed soup after all) so keep that in mind if it seems a little thick. It will also thicken up upon cooling.
7. Allow to cool and place in an airtight container. Refrigerate or freeze until ready to use.

#### RECIPE NOTES

This recipe makes approximately 3 cups of condensed soup. A store bought can of cream of mushroom soup (10.75 ounces) is 1 1/4 cups. Just something to keep in mind when using in a recipe :)

If you are wanting to make this into a soup-- just use an equal amount of liquid (such as milk or broth) as condensed soup (Example: if you use two cups of condensed soup, add two cups of liquid)

Source: Family Favorite Recipes

<https://www.favfamilyrecipes.com/cream-of-mushroom-soup/>

#### Overnight Oatmeal Bars

Prep 10 MIN

Total 45 MIN

Ingredients 4

Servings 8

#### Ingredients

1 container (5.3 oz) Yoplait® Greek yogurt (any flavor)  
1 cup almonds  
1 cup old-fashioned oats  
1/2 cup dried fruit (any variety)

#### Steps

1 In food processor, place all ingredients. Cover; process until a ball forms, stopping occasionally to scrape down sides of bowl with spatula.

2 Line loaf pan with foil. Empty food processor bowl into loaf pan, pressing down mixture with spatula. Refrigerate at least 30 minutes to firm up; slice into bars, and serve. Can also be covered and refrigerated overnight.

#### Expert Tips

These bars refrigerate well, covered, for 2 to 3 days. We love blueberry! Combine Yoplait® Greek blueberry yogurt, almonds, oats and dried blueberries for a delicious treat.

Feel free to mix and match yogurt flavors and dried fruits to find your favorite!

#### Nutrition Information

Serving Size: 1 Bar

Calories 200 Calories from Fat 90 Total Fat 10g 15% Saturated Fat 1g 4% Trans Fat 0g Cholesterol 0mg 0% Sodium 10mg 1% Potassium 260mg 7% Total Carbohydrate 22g 7% Dietary Fiber 3g 15% Sugars 10g Protein 7g % Daily Value\*: Vitamin A 2% Vitamin C 0% Calcium 10% Iron 8%

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

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