

## **PUBLISHER'S CORNER**

*"It is better to be hated for what you are than to be loved for what you are not." ~ André Gide*

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I hope all is good in your neck of the woods. Here in Houston we are doing great. Yes, the fabulous weather may play a part in that feeling. Cool days and nights with plenty of subshine to lead the way for beautiful clear nights. It just doesn't get any better, folks.

Speaking of better... you're in for some top notch recipes today. I have personally shared a few that are on my family's hit list for deliciousness (is that a word? you heard it here, folks!). I thank the following for their generosity in sharing a little to make it happen for you:

**Judy G., IL**  
**Edna D., Decatur, IL**  
**Teresa S., TX**  
**Elyse S., AZ**  
**Deb M., TX**  
**Jessica S., Corfu, Greece**  
**Lisa H., Belmont, NC**  
**Gloria C., Canada**  
**Marilyn M., OH**

I'd love to see your name here! Why not take a few minutes and send us a recipe?

For recipes use [this link](#).

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

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

I'm also on Facebook:

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

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

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

## **DID YOU KNOW?**

A dessert that is easy as 1-2-3

~Shared by Judy G., IL via Facebook

You will need two cake mixes

One must be Angel Food the other your choice

Mix the two together in an airtight container and seal it

When you want a treat, get a coffee mug, add 3 Tablespoons of the Cake Mix and 2 Tablespoons of Water. Microwave 1 minute.

So awesome - and this one I made is just 180 calories - not bad when you need something sweet without overdoing it!!!

## **JUST MAKE ME LAUGH!**

I finally found a diet plan that works. It's called 'The Cost of Food'.

Saying "super size it" at the drive-thru doesn't work when it's a pharmacy.

Chinese takeaway - £27.50. Petrol to get there - £3.25. Getting home then realizing they didn't give you one of the containers - riceless...

One of the benefits of eating healthier is that you never have to ask questions like, "Who ate my salad?"

Do you know how to lose weight... fast.

We have a strange custom in our office. The food has names there. Yesterday for example I took a sandwich out of the fridge and its name was "Michael".

## TODAY'S RECIPES

### Chicken And Dumplings

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

Total Time 1 hr 30 min

Prep Time 1 hr

Cook Time 30 min

#### Ingredients for 4 servings

2 lb bone-in, skin-on chicken thighs  
5 teaspoons kosher salt, divided  
2 ½ teaspoons black pepper, divided  
1 tablespoon McCormick® Poultry Seasoning  
2 teaspoons vegetable oil  
8 cups water  
1 small yellow onion, quartered  
1 medium carrot, roughly chopped, plus 2, sliced, divided  
1 stalk celery, roughly chopped, plus 2, sliced, divided  
1 bunch fresh parsley, stems and leaves separated, divided  
2 cloves garlic, minced  
2 teaspoons McCormick® Garlic Powder  
2 cups all-purpose flour, divided  
1 ½ teaspoons baking powder  
3 tablespoons schmaltz, reserved from chicken thighs  
¾ cup buttermilk

#### Preparation

Season the chicken thighs all over with 2 teaspoons of salt, 1 teaspoon of pepper, and the poultry seasoning.

In a large Dutch oven, heat the vegetable oil over medium heat. Place seasoned chicken, skin-side down, in the hot oil and begin to render the chicken fat, about 5 minutes. Once the skin is crispy, flip the chicken and continue cooking for 3 minutes more. Remove the chicken from pot and set aside. Pour the chicken fat into a small bowl and reserve.

Add the water, onion, the chopped carrot, chopped celery, and parsley stems to the pot. Return the chicken thighs to the pot and bring to a boil over medium high heat. Once boiling, reduce the heat to low and simmer for 30 minutes, or until the chicken is cooked through.

Remove the chicken from the pot and discard the skin and bones. Shred the meat and set aside. Strain the stock through a fine-mesh sieve and discard the vegetables.

Add 1 tablespoon of the reserved chicken fat to the pot over medium heat, along with the sliced carrots, sliced celery, garlic, and 2 tablespoons of flour. Stir to combine.

Slowly add the reserved chicken stock, 2 teaspoons of salt, 1 teaspoon of pepper, and the garlic powder. Add the shredded chicken back to the pot and bring to a simmer over low heat and continue cooking for 20 minutes or until the vegetables are tender.

Meanwhile, make the dumplings: In a medium bowl, combine the remaining cups of flour, the baking powder, remaining teaspoon of salt, remaining ½ teaspoon of pepper, and the remaining 3 tablespoons of reserved chicken fat. Mix with a fork to combine. Add the buttermilk and mix to incorporate, then knead for 2 minutes, until the dough comes together.

Pull off about 1 tablespoon of dough at a time and add to the soup. Continue cooking until the dumplings are cooked through, about 10 minutes.

Ladle into bowls and garnish with the parsley leaves.

Enjoy!

Source: Chris Salicrup, for Tasty

<https://tasty.co/recipe/chicken-and-dumplings>

## Grilled Creamed Corn

~Shared by Teresa S., TX via Facebook

YIELDS: 6

PREP TIME: 0 HOURS 10 MINS

TOTAL TIME: 0 HOURS 25 MINS

### INGREDIENTS

6 ears corn, shucked  
2 tbsp. butter  
2 tbsp. all-purpose flour  
1 c. milk  
2 tbsp. cream cheese, softened  
1/4 c. Shredded Monterey Jack  
1 jalapeño, minced (optional)  
kosher salt  
Freshly ground black pepper  
2 tbsp. chopped fresh cilantro

### DIRECTIONS

Preheat grill or grill pan to high. Grill corn until kernels are charred and slightly softened, 10 minutes. Once cooled, cut kernels off the cob and set aside.

In a large skillet over medium-high heat, melt butter. Whisk in flour, 1 tablespoon at a time, and let cook until bubbly. Whisk in milk, cream cheese and Monterey Jack. Add jalapeño, if using. Cook for another 3 minutes.

Stir in corn kernels and toss to coat, then season with salt and pepper to taste.

Garnish with cilantro and serve.

Source: Delish

<https://www.delish.com/cooking/recipe-ideas/recipes/a47386/grilled-creamed-corn-recipe/>

## Carrot Cake Poke Cake with Salted Caramel Cinnamon Glaze

~Shared by Elyse S., AZ via Facebook

A rich salted caramel glaze makes this cake super-moist.

Prep Time 20 mins

Cook Time 33 mins

Total Time 53 mins

Servings: 1 10-inch cake

### Ingredients

#### Glaze

1/2 cup butter  
1 teaspoon ground cinnamon  
1 teaspoon kosher salt  
2 and 3/4 cup brown sugar, light or dark will work  
2 cups whipping cream

#### Cake

1 and 1/4 cup all purpose flour  
2 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 cup brown sugar  
3/4 cup milk  
1 tablespoon butter  
1 teaspoon vanilla extract  
2 eggs  
1 cup carrots grated\*

1/4 cup raisins

1/4 cup pecans, toasted and chopped

#### Frosting

4 ounces room temperature cream cheese  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
1 and 1/2 cup heavy cream

### Instructions

#### Glaze

Heat a medium size sauce pan. Add butter and melt. Add brown sugar and whipping cream. Whisk. Bring to a boil. Remove from heat. Whisk in cinnamon and salt. Cool to room temperature before pouring over cake.

#### Cake

Preheat oven to 350 degrees fahrenheit.

Stir together flour, baking soda, ground cinnamon and salt.

Beat eggs, sugar, milk, butter and vanilla at medium speed with an electric mixer until smooth.

Add flour mixture. Beat on low until blended

Fold in carrots, raisins and pecans.

Pour into a 10-inch spring-form pan.\*\*

Bake at 350 degrees 27 to 30 minutes.

#### Frosting

Using an electric mixer with the whisk attachment, whip heavy cream until light and fluffy.

In another bowl, beat cream cheese, powdered sugar and vanilla until smooth.

Carefully fold whipped cream into cream cheese mixture.

Frost cooled carrot cake.

#### Recipe Notes

The salted caramel will keep in the refrigerator up to 2 weeks. Reheat before serving.

Do not use the pre-grated packaged carrots. Grate yourself. You can even chop in a food processor until fine.

\*You can bake in a 10-inch round cake or pie pan

Refrigerate the bowl and whisk attached of your electric mixer for 30 minutes, if you have time. This will make the whipping process quicker.

Store in refrigerator.

Source: CallMePMc.com

<https://www.callmepmc.com/carrot-cake-poke-cake-salted-caramel-cinnamon-glaze/>

#### Strawberry Fields Salad

~Shared by Deb M., TX via Facebook

Prep Time 15 mins

Cook Time 12 mins

Total Time 27 mins

Servings: 4

Calories: 396 kcal

Strawberry Fields Salad with juicy fresh strawberries, feta cheese, red onion, dried cranberries, bacon, grilled chicken, glazed pecans, and a sweet and tangy dressing is bursting with flavor.

#### Ingredients

1 (5-ounce) package mixed greens

2 cups sliced strawberries

1/2 red onion, thinly sliced

1/4 cup dried cranberries

1/2 cup feta cheese crumbles

1/2 cup glazed pecans, recipe below

4 slices bacon, cooked and crumbled

2 grilled chicken breasts, sliced

#### Dressing

1/4 cup apple cider vinegar

2 tablespoons honey

2 tablespoons white sugar

1 teaspoon Dijon mustard

salt and pepper to taste

3/4 cup olive oil or vegetable oil

#### Glazed Pecans

1 1/2 cups pecan halves

1/4 cup white sugar

2 tablespoons water

1/4 teaspoon salt

1/8 teaspoon black pepper

1/4 teaspoon cayenne pepper

Instructions To make dressing, whisk together all ingredients except oil. Gradually whisk in oil.

To make pecans, preheat oven to 350 degrees. In a small saucepan, bring water, sugar, salt, and both peppers to a boil. Add pecans and stir for 30 seconds to coat well. Transfer to a baking sheet greased with butter. Bake 12-14 minutes.

In a large salad bowl, toss together greens, strawberries, onion, cranberries, feta cheese, chicken, bacon, and pecans.

Toss with desired amount of dressing.

#### Nutrition Facts

Amount Per Serving Calories 396

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

Source: Christin Mahrlig, Spicy Southern Kitchen

<https://spicysouthernkitchen.com/strawberry-fields-salad/>

#### Curry Roasted Cauliflower Sweet Potato Salad (GF)

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

Recipe type: vegan, gluten free, salad, grain free

Prep time: 20 mins

Cook time: 30 mins

Total time: 50 mins

Vegan and gluten free curry roasted cauliflower sweet potato salad with a creamy curry tahini dressing. This salad is everything you could ever want. Easy to make, packed with veggies and absolutely addicting!

#### INGREDIENTS

For the cauliflower and sweet potatoes:

1 head cauliflower, cut into medium-sized florets (about 3-4 cups florets)

1 large sweet potato, cut into 1/2 inch cubes (about 2-3 cups diced sweet potato)

1 tablespoon olive oil

1 teaspoon curry powder

1/2 teaspoon ground turmeric

1/2 teaspoon garlic powder

1/4 teaspoon red cayenne pepper

Freshly ground salt and pepper

For the add-ins:

2/3 cup thawed frozen peas (just let them sit in warm water for a bit)

1/4 cup diced green onion

1/3 cup dried cranberries (or dried cherries)

1/2 cup finely chopped cilantro

optional: 1/4 cup finely chopped flat leaf parsley

For the dressing:\*

3 tablespoons tahini

1 tablespoon fresh lemon juice

2-3 tablespoons warm water, to thin the dressing

1/2 teaspoon curry powder

1/4 teaspoon garlic powder

1/2 tablespoon freshly grated ginger

1/4 teaspoon ground turmeric

1/4 teaspoon salt

Freshly ground black pepper

To garnish:

Extra cranberries & cilantro

#### INSTRUCTIONS

Preheat oven to 350 degrees F. Place cauliflower florets and cubed sweet potatoes on a large baking sheet. Drizzle with olive oil, then sprinkle on curry powder, turmeric, garlic powder, red cayenne pepper and season with salt and pepper. Use clean hands to toss everything together until it's well coated with oil and spices. Spread out evenly. Roast for 30 minutes, flipping halfway in between. We want the sweet potatoes to be somewhat fork tender but still have a slight bite.

Once done cooking, add roasted sweet potato and cauliflower to a medium bowl. Add in the thawed peas, green onion, cranberries, cilantro and parsley.

Make the dressing: In a small bowl, add in tahini, lemon juice, warm water, curry powder, garlic powder, ginger, turmeric, salt and pepper. Mix well to combine. Taste and adjust seasonings to your liking. Add more warm water if necessary to thin out the dressing so it is spoonable. Fold the dressing into the rest of the ingredients until they are well coated. Serves 2-4, depending on how hungry you are. Garnish with a few extra scallions, cranberries and cilantro.

#### NOTES

If you want this spicy, add 1/4 teaspoon more cayenne pepper to the dressing.

If you find the dressing bitter, feel free to add 1-2 teaspoons of pure maple syrup to sweeten it up.

#### Nutrition Information

Serves: 4 servings

Serving size: 1/4 of recipe

Calories: 213

Fat: 10.2g

Saturated fat: 1.4g

Carbohydrates: 26.4g  
Sugar: 10.4g  
Fiber: 6.3g  
Protein: 5.9g

### The Best Classic Pea Salad

~Shared by Lisa H., Belmont, NC

The Best Classic Pea Salad is the easiest to make, cold, summer side dish! Creamy pea salad is packed full of flavor with frozen sweet green peas, a flavorful mayonnaise dressing, crunchy onions, bacon, and cheddar cheese!

#### Ingredients

1 16 Ounce Bag Frozen Green Peas  
1 1/3 Cups Mayonnaise  
2 Teaspoons Granulated Sugar  
1/2 Teaspoon Salt  
1/2 Teaspoon Pepper  
1 Small Red Onion, Chopped  
1 Cup Shredded Cheddar Cheese  
1 2.8 Ounce Bag Real Bacon Bit Pieces\*\* See Note

#### Instructions

Remove the frozen peas from the freezer. Open the bag and place the peas in a colander. Allow them to thaw slightly on the counter while you mix up the salad dressing.

In a large bowl mix together the mayonnaise, sugar, salt, and pepper with the red onion, cheese, and bacon bits.

Add the frozen peas to the salad and stir well, but gently to combine.

Chill the salad, covered, for at least one hour before serving.

#### Notes

\*\*NOTE: Real bacon can be used in place of the bacon bits. Simply cook and crumble 8 slices of bacon and add to the salad instead.

NOTE: This salad can be made using canned peas instead.

NOTE: This pea salad can be made 2 days before serving. Store in the refrigerator in an airtight container.

\*\*\*I have made this too substituting the mayonnaise with Italian dressing (bottle)

Source: The Salty Marshmallow  
[www.thesaltymarshmallow.com](http://www.thesaltymarshmallow.com)

### Parmesan Roasted Broccoli

~Shared by Gloria C., Canada via Facebook

Parmesan Roasted Broccoli is a quick and easy side dish vegetable that is constantly requested in our house.

Prep Time: 5 minutes  
Cook Time: 25 minutes  
Total Time: 30 minutes  
Serving Size: 4 to 6

#### INGREDIENTS

6 to 7 cups fresh broccoli florets  
3 to 4 tbsp olive oil  
1/4 cup Italian style breadcrumbs  
1/2 cup freshly shredded parmesan cheese  
1 tsp garlic powder  
1/2 tsp salt  
1/4 tsp black pepper

#### INSTRUCTIONS

Preheat oven to 425 degrees F. Line a baking sheet with tinfoil and coat with non-stick spray.

Combine the broccoli and olive oil in a large zip close bag and shake to coat. Add the breadcrumbs, parmesan cheese, garlic powder, salt and pepper to the bag and shake to coat. Use your hands to rub the bag and help the coating to stick to the broccoli.

Spread the broccoli in an even layer on the baking sheet, picking up any coating that's on the bottom and dispersing it over the broccoli as needed. Bake for 12 minutes, then stir and flip the broccoli, bake for an additional 10 to 15 minutes, until crisp-tender. Enjoy!

Source: Shawn Syphus | I Wash You Dry  
<https://iwashyoudry.com/parmesan-roasted-broccoli/>

## Chicken Mozzarella

~Shared by Marilyn M., OH

4 boneless skinless chicken breasts  
1 (10 1/2 oz) can cream of chicken soup  
8 ounces shredded mozzarella cheese  
1/2 cup Italian seasoned breadcrumbs  
1/3 cup melted butter

Place chicken in baking dish and cover with soup.

Sprinkle cheese evenly over soup.

Sprinkle bread crumbs over cheese.

Drizzle with melted butter.

Bake for 40-45 minutes at 350 until golden and bubbly.

Enjoy!

## Quickie Pickles

~Shared by Marilyn M., OH

1 (32-oz) jar whole dill pickles  
1 pound sugar  
2 Tbsp. hot sauce, such as Tabasco  
3 cloves garlic

Drain pickles, reserving the juice, and save the jar!

Slice the pickles into 1/8-inch slices and put them back into the empty jar.

In a large bowl, combine the sugar, hot sauce and garlic.

Add in the pickle juice and stir, then add the mixture back to the sliced pickles in the jar.

Put the lid on and refrigerate for 5 days before serving, stirring a couple of times each day.

Enjoy!

## Fudge Pecan Pie

~Shared by Marilyn M., OH

1/2 (15 oz.) packaged refrigerated pie crust  
1/2 cup butter, softened  
1/4 cup firmly packed brown sugar  
3 large eggs  
1 (12 oz) package chocolate chips, melted  
2 tsp. instant espresso powder  
1 tsp. vanilla  
1/2 cup flour  
3/4 cup chopped pecans  
Garnish: whipped cream (I made my own with 1 cup heavy whipping cream and 1/3 cup powdered sugar).

Preheat oven to 375.

Fit pie crust into 9 inch pie plate. Crimp edges.

Melt chocolate in a microwave-safe bowl in 30 second intervals, stirring in between each.

In a large bowl, cream butter using a mixer.

Add brown sugar and beat well.

Add eggs one at a time, beating just until blended after each one.

Add melted chocolate, coffee, and vanilla, and beat until combined.

Stir in flour and pecans.

Pour into prepared pie crust. Bake for 25 minutes.

Let stand to cool for 2 hours. Cover and chill for 8 hours.

Serve with whipped cream. Enjoy!

### Hearty Chicken Spaghetti Casserole

~Shared by Marilyn M., OH

8 ounces uncooked spaghetti, broken into 3-inch pieces  
3 cups cubed cooked chicken  
1 can (10-3/4 oz) condensed cream of chicken soup, undiluted  
1 medium onion, chopped  
1 cup milk  
1 cup shredded sharp cheddar cheese, divided  
1 cup shredded Swiss cheese, divided  
1 can (4 oz) mushroom stems and pieces, drained  
1/2 cup chopped roasted sweet red peppers  
3 Tbsp mayonnaise  
1-1/2 teaspoons steak seasoning, recommended McCormick's Montreal Steak Seasoning  
1/2 teaspoon dried basil

Cook spaghetti according to package directions.

Meanwhile, in a large bowl, combine chicken, soup, onion, milk, 1/2 cup cheddar cheese, 1/2 cup Swiss cheese, mushrooms, peppers, mayonnaise, steak seasoning and basil.

Drain spaghetti. Add to chicken mixture; toss to coat. Transfer to a greased 13x9-in. baking dish.

Cover and bake at 350° for 20 minutes. Uncover; sprinkle with remaining cheeses.

Bake 5-10 minutes longer or until heated through and cheese is melted. Enjoy!

Yield: 6 servings

### One-Bowl Chocolate Chip Bread

~Shared by Marilyn M., OH

3 large eggs  
1 cup sugar  
2 cups (16 oz) sour cream  
3 cups self-rising flour\*  
2 cups (12 oz) semisweet chocolate chips

Preheat oven to 350°.

Beat eggs, sugar and sour cream until well blended.

Gradually stir in flour. Fold in chocolate chips.

Transfer to a greased 9x5-in. loaf pan.

Bake until a toothpick comes out clean, 65-75 minutes.

Cool in pan 5 minutes before removing to a wire rack to cool.

Yield: 1 loaf (16 slices).

\*Note: As a substitute for 3 cups of self-rising flour, place 4-1/2 teaspoons baking powder and 1-1/2 teaspoons salt in a 1-cup measuring cup. Add all-purpose flour to measure 1 cup; combine with an additional 2 cups all-purpose flour.

### Strawberry Crisp

~Shared by Marilyn M., OH

Crust:

1 cup flour  
1 /2 cup brown sugar  
1 /4 teaspoon salt  
1 /2 cup butter, softened

Filling:

1 quart strawberry pie filling

Topping:

1 1/2 cups oatmeal  
1 /2 cup brown sugar  
1 /4 cup flour  
5 Tbsp butter

Combine crust ingredients. Pat into a 9" pan. Bake at 350 for 15 minutes Spread filling over baked crust. Combine topping ingredients



and sprinkle over filling. Bake an additional 20-25 minutes or until edges are bubbly. Serve and Enjoy!

### Sour Cream Rice Bake

~Shared by Marilyn M., OH

1 pound ground beef  
15 ounces canned tomato sauce  
1 1/2 cups long grain, white rice  
3 cups water (or beef broth)  
1 cup cottage cheese  
1/2 cup sour cream  
1 cup cheddar cheese, shredded  
salt and pepper, to taste

Add rice and water to a medium sauce pan over medium heat, stirring occasionally. Bring to a boil, reduce heat to low, and cover the pan. Cook for 15-18 minutes, stirring occasionally, until the water is absorbed. Allow to sit, covered, for 5 minutes.

While rice is cooking, brown ground beef in a skillet until cooked through. Remove from heat, drain grease, and add the tomato sauce to the pan.

Add rice to a large mixing bowl and dump in the sour cream and cottage cheese. Stir to combine. Salt and pepper, to taste.

In a 2 quart baking dish place half of the rice onto bottom of the dish. Top with half of the meat and tomato sauce mixture. Sprinkle on half of the cheese. Repeat the layers. Bake at 350 degrees for 10 to 15 minutes or until the cheese is melted. Serve hot. Enjoy!

### Marshmallow Caramel Popcorn

~Shared by Marilyn M., OH

1/2 cup brown sugar  
1/2 cup butter  
9-10 marshmallows  
12 cups popped corn

Microwave brown sugar and butter for 2 minutes.

Add marshmallows.

Microwave until melted, 1 1/2 to 2 minutes.

Pour over popcorn. Enjoy!

### One Bowl Apple Cake - easy to make!

~Shared by Marilyn M., OH

2 eggs  
1 1/2 cups sugar  
2 tsp. cinnamon  
1/2 cup oil  
6 medium Gala or Fuji apples  
2 cups flour  
2 tsp. baking soda

Preheat oven to 350°.

In a large bowl, mix together eggs, sugar, cinnamon and oil.

Peel and slice apples and add to mixture in bowl, stir in apples as you go.

Mix together flour and baking soda and add to the ingredients in the bowl.

Mix well (I used a fork) until all of the flour is absorbed.

Pour mixture into a greased 9x13 or 9-inch springform pan.

Bake for approximately 55 minutes. Enjoy!

Tip: watch the last five minutes as cake gets dark on the edges.

Adjust sugar if you have a sweet apple, you may want to use less sugar.

I used 6 medium size Gala. Great with Ice cream!

### Pineapple Fritters

~Shared by Marilyn M., OH

1 1/2 cups all-purpose flour  
2 Tbsp granulated sugar  
1 Tbsp baking powder  
1 (20 oz) can crushed pineapple, drained  
1/2 cup milk  
1 cup cooking oil (I use Canola)

Whisk together flour, sugar and baking powder in a bowl.

Add drained pineapple and milk. Stir until dough sticks together. (If you think it is too thin, add more flour. If you think it is too thick, add more milk). I use 1/4 cup batter for each fritter.

Have your oil hot and drop into hot oil.

Mash out like patties with spatula. Brown on each side.

Makes 12 fritters.

Drizzle on syrup and powdered sugar or just use the powdered sugar. Enjoy!

## **PUBLISHER'S CHOICE**

Instant Pot Zuppa Toscana (Sausage & Potato Soup)

PREP TIME: 2 MINS

COOK TIME: 20 MINS

TOTAL TIME: 22 MINS

*Note from Maggie: I prepare this in the slow cooker. Those directions found in "notes". I use regular pork sausage rolls.*

Instant Pot Zuppa Toscana is the ultimate copycat recipe of the classic Olive Garden soup made quick and easy in a pressure cooker. Sausage, potatoes and fresh kale in a perfectly seasoned rich and creamy broth make this Tuscan Italian-inspired soup a hit from the first bite.

### INGREDIENTS:

1 tablespoon extra virgin olive oil  
2 (12 ounce) packages No-Sugar All Natural Pork Sausage Roll  
1 tablespoon Italian seasoning  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon crushed red pepper flakes  
1 teaspoon kosher salt  
6 cups chicken stock  
6-8 medium russet potatoes, cut into 1/2" cubes  
1 cup heavy cream  
5 ounces baby kale

### Instructions:

Turn the 6-quart Instant Pot to "Saute". Once you can feel the heat when you hold your hand above it, add olive oil and crumble in the sausage.

Cook, stirring occasionally and breaking up the sausage as desired (I like bigger chunks), until the sausage is cooked through, about 3-5 minutes. Drain excess the sausage drippings from the pan (if necessary).

Add the Italian seasoning, onion powder, garlic powder, red pepper flakes and salt. Stir to combine.

Add the potatoes and pour in the chicken stock. Stir to combine and scrape the bits from the bottom of the pot.

Close the lid on the Instant Pot. Select "Manual" setting on the Instant Pot. Turn the pressure to high. Set timer for 8 minutes. Make sure the vent is closed.

When cook time is complete, quick-release pressure according to manufacturer's directions.

Use a slotted spoon to remove 2 cups of potatoes from the pot and place them in a bowl. Mash the potatoes and pour them back into the pot; this will help thicken the soup.

Add the cream and kale to the soup, and stir to combine. Continue cooking the soup until the kale is wilted and tender, about 3 more minutes.

Serve and enjoy!

### DONNA'S NOTES

You can substitute traditional lacinato kale or spinach in this recipe. I love the tenderness of baby kale, so it is my favorite.

We love to serve with shredded Parmesan cheese.

Make Zuppa Toscana in the Slow Cooker. Simply cook the sausage on the stovetop. Add the seasonings and stir. Then add the chicken stock to the pot and scrape the bits on the bottom of the pan. Transfer sausage and broth to your slow cooker and add potatoes. Cover and cook on high for 3-4 hours or low for 6-8 hours. Remove 2 cups of potatoes and mash them. Return mashed potatoes to the slow cooker, add the cream and the baby kale. Stir until kale is wilted.

Source: Donna Elick - The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2019/03/olive-garden-copycat-instant-pot-zuppa.html>

## Chicken Divan

*Note from Maggie: This is an old standby that I almost forgot about sharing. I don't know how or why since it is so good. I first started making this when I was a young cook because it appeared so fancy with just a little know-how. Of course, the fact that it tastes great is still a major draw!*

Serves 6

### Ingredients

Casserole

2 tablespoons butter or margarine

3 tablespoons all-purpose flour

2 teaspoons chicken bouillon granules (I crush cubes)

2 cups milk

1/2 cup mayonnaise or salad dressing

1 tablespoon Dijon mustard

2 boxes (9 oz each) frozen broccoli spears, thawed, drained

3 cups cubed cooked chicken or turkey

1/2 cup shredded Cheddar cheese (2 oz)

Topping

1/3 cup plain bread crumbs

1 tablespoon butter or margarine, melted

### Steps

1 Heat oven to 350°F. In 2-quart saucepan, melt 2 tablespoons butter over medium heat. Stir in flour and bouillon granules. Gradually stir in milk, cooking and stirring constantly with wire whisk, until mixture boils and thickens. Stir in mayonnaise and mustard until well blended.

2 In ungreased 12x8-inch (2-quart) glass baking dish, arrange broccoli spears. Top with chicken. Spoon sauce over chicken. Sprinkle with cheese.

3 In small bowl, mix topping ingredients; sprinkle over top. Bake about 30 minutes or until thoroughly heated.

Adapted from a recipe given to me by an old friend.

## Taco Ranch Bites

Prep time: 10 mins

Cook time: 8 min

Total time: 18 mins

Taco Ranch Bites - seriously delicious!! Only 6 ingredients! Ground beef, taco seasoning, diced tomatoes and green chiles, cheddar cheese, ranch and phyllo tart shells. Can make ahead and refrigerate or freeze for later. I always have a batch in the freezer for a quick snack! Great for tailgating and parties! I never come home with leftovers. Everyone LOVES these cheesy taco bites.

### INGREDIENTS:

1 lb ground beef

1 (1-oz) package taco seasoning

1 (10-oz) can diced tomatoes and green chiles, undrained

2 cup shredded cheddar cheese

1 (8-oz) bottle Ranch dressing

5 (15-count) frozen phyllo tart shells

### INSTRUCTIONS:

Preheat oven to 350°F.

In a skillet, cook ground beef until no longer pink. Drain fat. Add taco seasoning and diced tomatoes and green chiles. Stir and cook for 5 minutes. Remove from heat.

Combine shredded cheddar cheese, Ranch dressing and taco meat.

Spoon taco meat mixture into frozen phyllo tart shells. You can freeze for later at this point.

Bake for 8-10 minutes, until cheese melts. (Add 2-3 minutes to baking time if baking frozen tarts).

Source: Plain Chicken

<http://www.plainchicken.com/2018/08/taco-ranch-bites.html>

## Homemade Honey Butter

*Note from Maggie: We spread this on hot biscuits at breakfast.*

Homemade Honey Butter turns ordinary bread or rolls into a delightful treat! Just three simple ingredients create this light, fluffy, tasty spread.

Servings: 6

### INGREDIENTS

1/2 cup butter softened  
1/4 teaspoon vanilla  
1/2 cup honey

### INSTRUCTIONS

Mix the butter and vanilla until smooth.

Gradually add the honey while mixing.

Whip mixture for at least one minute. If it looks like the honey is separating, continue to whip for another minute or so until the honey butter is smooth.

Source: Family Favorite Recipes

## 3-Ingredient Peanut Butter Fudge

Prep 10 MIN  
Total 2 HR 10 MIN  
Ingredients 3  
Servings 36

### Ingredients

3 cups white vanilla baking chips  
1 can (14.5 oz) sweetened condensed milk (not evaporated)  
1/2 cup peanut butter (not natural)

### Steps

1 Line 8-inch square pan with foil, and spray with cooking spray.

2 Place 3 cups white vanilla baking chips, 1 can (14.5 oz) sweetened condensed milk (not evaporated), and 1/2 cup peanut butter (not natural) in large microwavable bowl. Microwave uncovered on High in 1-minute increments, stirring well between each, until melted and smooth. This may take several minutes. Be careful; the bowl will get hot.

3 Spread immediately in pan. Let stand at least 2 hours to set before cutting, or refrigerate to speed up setting process. For 36 squares, cut into 6 rows by 6 rows. Store in airtight container, and use within 5 days.

## Cheesy Baked Asparagus

*Note from Maggie: I now substitute fresh green beans for the asparagus due to my (precious) non-asparagus-eating husband.*

Perfectly tender asparagus and creamy cheese sauce combine to make this tasty side dish. Serve with brunch or as a weeknight dinner side.

Prep 5 MIN  
Total 40 MIN  
Ingredients 7  
Servings 4

### Ingredients

1 jar (16 oz) Alfredo pasta sauce  
1 cup shredded Italian cheese blend (4 oz)  
2 bunches (2 lb) fresh asparagus spears, woody ends removed  
1/2 cup Progresso Bread Crumbs Plain  
1/4 cup chopped fresh parsley leaves  
2 tablespoons olive oil  
Salt and pepper, to taste

### Steps

1 Heat oven to 350°F. Spray 8-inch square (2-quart) baking dish with cooking spray.

2 In medium bowl, mix 1 jar (16 oz) Alfredo pasta sauce and 1 cup shredded Italian cheese blend (4 oz). Have ready 2 bunches (2 lb) fresh asparagus spears, woody ends removed.

3 In baking dish, place one-third of the asparagus spears in single layer, and top with one-third of the sauce mixture; repeat twice to use up.

4 In small bowl, mix 1/2 cup Progresso plain bread crumbs, 1/4 cup chopped fresh parsley leaves, 2 tablespoons olive oil, and salt and pepper to taste. Sprinkle over top of asparagus.

5 Cover; bake about 25 minutes or until sauce is bubbling. Uncover; increase oven temperature to 450°F, and bake about 10 minutes longer or until bread crumbs are golden.

Source: Pillsbury

<https://www.pillsbury.com/recipes/cheesy-baked-asparagus/>

### Turkey Over Italy Sandwiches

#### Ingredients

2/3 cup mayonnaise  
1/3 cup pesto  
1 loaf french bread  
1 lb thin sliced deli turkey  
½ lb slice provolone cheese  
1 head romaine lettuce, cut into thin slices  
1 jar pepperoncinis, drained  
3 Tbsp red wine vinegar  
1 Tbsp oregano

#### Instructions

In a bowl, mix mayo and pesto together.

Slice french bread in half lengthwise. Spread pesto mixture over both sides of the cut loaf.

On the bottom layer, top with cheese followed by turkey and then pepperoncinis.

Toss lettuce with the vinegar and oregano and layer on the bottom of the sandwich. Top with the top half of the french bread and slice into 6-8 sandwiches.

Recipe adapted from Family Favorite Recipes.

### Enchilada Dipping Rice

Yield: Serves 6 To 8

#### INGREDIENTS:

2 lbs ground beef or ground turkey  
1 (1-oz) package taco seasoning  
1 (10-oz) can diced tomatoes and green chiles, undrained  
1 (10-oz) can red enchilada sauce  
1 (10.75-oz) can condensed Fiesta Nacho Cheese Soup (or plain cheese soup)  
2 cups cooked white or brown rice  
1 (16-oz) can refried beans  
4 cups shredded Mexican cheese blend

#### INSTRUCTIONS:

Preheat oven to 350°F. Lightly spray a 9x13-inch pan with cooking spray.

In a large skillet over medium-high heat, cook ground beef until no longer pink. Drain fat.

Add taco seasoning and diced tomatoes and green chiles to meat in skillet. Stir and cook on low for 5 minutes. Remove from heat.

Place cooked meat in large bowl. Add enchilada sauce, cheese soup, cooked rice, refried beans. Stir to combine,

Spread rice mixture into prepared pan. Top with shredded cheese.

Source: Stephanie - Plain Chicken.com

<https://www.plainchicken.com/2019/02/enchilada-dipping-rice-football-friday.html>

### Feta and Bacon Stuffed Chicken with Onion Mashed Potatoes

Prep 30 m

Cook 35 m

Ready in 1 h 5 m

"Not for anyone watching their diet. A wonderful flavor filled meal that really fills you up. I took ideas from a few other recipes on here and I made it my own. Simply delicious!"

#### Ingredients

¾ pound bacon, cut into 1 inch pieces  
1 cup crumbled feta cheese  
3 tablespoons sour cream  
1/8 tablespoon dried oregano  
1/8 teaspoon ground black pepper

3 (4 ounce) skinless, boneless chicken breast halves  
1 cup all-purpose flour  
2 eggs, beaten  
1 cup dry bread crumbs  
4 potatoes, peeled and cubed  
1 sweet onion (such as Vidalia(R)), chopped  
2 tablespoons butter  
3 tablespoons sour cream

#### Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned but still soft. Reserve the bacon grease in the skillet, and cool the bacon slices on a paper towel-lined plate. Once cool, mix the bacon together with the feta cheese, 3 tablespoons of sour cream, oregano, and black pepper in a small bowl; set aside.

Lay a chicken breast flat onto your work surface. Use the tip of a sharp boning or paring knife to cut a 2-inch pocket in the chicken breast. Repeat with the remaining chicken breasts. Spoon the bacon mixture into the pockets. Pour the flour, egg, and bread crumbs into separate, shallow dishes. Gently press the chicken breasts into the flour to coat. Dip each into the beaten egg, then press into bread crumbs.

Reheat the bacon grease over medium heat. Brown the chicken breasts on both sides in the hot fat, about 2 minutes per side. Reserve the bacon grease in the pan. Place the breasts on a baking dish, and bake in the preheated oven until the chicken is no longer pink and the filling is hot, 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Meanwhile, place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

While the potatoes are boiling, cook the onion in the remaining bacon grease over medium heat until very tender and golden brown, about 10 minutes. Once the potatoes are done, mash together with the onion, butter, and remaining 3 tablespoons of sour cream. Serve the chicken breasts accompanied by the mashed potatoes.

Source: AllRecipes.com

#### Cranberry Pistachio Brie Appetizer

Servings: 4

#### Ingredients

1 Round of Brie  
1 cup cranberry sauce  
3/4 cup pistachio nuts  
Orange zest  
Favorite crackers

#### Instructions

1. Preheat oven to 375. Line baking sheet with parchment paper and set aside.
2. Slice rind off the top of the Brie, sliding the knife in and down (to form a cone, or lid). Set the lid aside.
3. Spoon 1/2 of the cranberry sauce over the center of the Brie. Place the lid back on top, pushing down.
4. Spread the remaining cranberry sauce on top; sprinkle with pistachio nuts.
5. Bake for 10 minutes until bubbly and hot. Serve with your favorite crackers, bread, or sliced fruit.

Source: Reluctant Entertainer

<https://reluctantentertainer.com/cranberry-pistachio-brie-appetizer/>