

PUBLISHER'S CORNER

"You can't use up creativity. The more you use, the more you have." ~ Maya Angelou

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. You know, there's some excitement the first time you do something for the first time. It may be something very simple and taken for granted by other folks. I had a first yesterday. ANY first for someone my age - I'm 22 (times 3... do the math) is exciting but I still got a little kick. What, you may ask, could give me such a thrill? *I got a manicure!* Yay! My friends and my daughters get them every 2 weeks. I've never indulged myself in something so frivolous (and for self only) before and it feels like I've joined the (frivolous) human race! I know, I know... 'act your age, Maggie!' but I am. I mean, I'm only 22! (times three, of course).

Thanks for sharing a few minutes here with me today. It is my hope that you find something worthwhile here, whether it be a recipe, a cooking tip, or just a smile. Here's who helped:

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

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

For recipes use [this link](#).

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

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

I'm also on Facebook:

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

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

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

DID YOU KNOW?

Buttermilk Substitute

Tell me I am not the only person who seems to constantly forget to add buttermilk to my shopping list. It's one of those ingredients that seems to go bad in my fridge when I do buy it and is never around in the moments I need it! It's almost embarrassing how often I have to use this buttermilk substitute recipe. You'll likely have this easy recipe memorized after just one use.

What can I use if I don't have buttermilk?

There are a few popular methods for substituting buttermilk. Pick which one is best for you, based on what you have on hand:

- 1 cup buttermilk = 1 Tablespoon white vinegar + enough milk to measure 1 cup
- 1 cup buttermilk = 1 Tablespoon lemon juice + enough milk to measure 1 cup
- 1 cup buttermilk = 1 cup plain yogurt
- 1 cup buttermilk = 1 and 3/4 teaspoon cream of tarter + 1 cup of milk

How to substitute Buttermilk

The simplest way to substitute buttermilk is to pour 1 Tbs. of vinegar into a 1 cup measurer and then fill the rest of the measuring cup with milk. Then gently stir the mixture and let it sit for about 5 minutes.

If you don't have vinegar, lemon juice and cream of tarter also work as great buttermilk substitutions. Use them in the same way described above.

Dairy free buttermilk substitution:

If you have a dairy allergy you can also use this buttermilk substitute recipe with a small adaptation. Instead of using 1 cup of milk,

use coconut milk! So add vinegar or lemon juice to a 1 cup measurer and then fill the rest of the measuring cup with coconut milk. Voila! I dairy-free buttermilk substitute.

Vegan buttermilk substitution:

If you are vegan, you can use the dairy-free substitute described above or you can also use soy milk! To use soy-milk as a vegan buttermilk substitute, simply add 1 tablespoon of vinegar (or lemon juice) to a 1 cup measurer and fill the rest of the cup with buttermilk. Allow it to sit for about 5 minutes before using.

Can you freeze buttermilk?

Yes! Buttermilk freezes well. Just be sure to store it in a sealed container and it will last in the freezer for up to 3 months. You can also freeze buttermilk by using an ice cube tray and freezing it in 1 tablespoon portions! This makes it really convenient when you need to use just a small amount.

Source: Tastes Better from Scratch

<https://tastesbetterfromscratch.com/how-to-make-buttermilk/>

JUST MAKE ME LAUGH!

Law of Close Encounters

~Shared by Peter P., Canada

The probability of meeting someone you know INCREASES dramatically when you are with someone you don't want to be seen with.

TODAY'S RECIPES

No Bake Strawberry Cheesecake Lasagna

~Shared by Lisa H., Belmont, NC

Layers of fresh strawberries, sweet cream, and graham crackers are stacked high in this no-bake sweet treat.

2 (8 oz) packages cream cheese, softened
3/4 cup extra fine granulated sugar
2 cups heavy whipping cream
1/2 cup Confectioners Powdered sugar
1 teaspoon vanilla extract
1 box graham crackers
2 lbs fresh strawberries, diced

1. Using an electric mixer beat cream cheese and sugars together until smooth and creamy. Pour into a separate bowl and set aside.
2. Whip heavy cream, using the whisk attachment of a mixer, until you have soft peaks. Add powdered sugar and vanilla. Whip until stiff peaks.
3. Fold whipped cream into cream cheese mixture.
4. Place a single layer of graham crackers into the bottom of a 13x9-inch baking dish. Spread 1/2 of the whipped cream mixture over the crackers. Add 1/2 the strawberries. Repeat with another layer of crackers and the remaining cream and strawberries.

Place in fridge for 4-5 hours before serving.

If strawberries are not very juicy, mix in 1/4 cup of sugar, and let stand for 20 minutes before using

Carrot Cake Bars with Cream Cheese Frosting

~Shared by Gloria C., Canada via Facebook

The incredible taste of your favorite carrot cake but in bar form! These Carrot Cake Bars with Cream Cheese Frosting are as easy as 1-2-3 and disappear just that quickly!

Prep Time 10 minutes
Cook Time 25 minutes
Total Time 35 minutes
Servings 36 bars
Calories 221kcal

Ingredients

Cake:
One

1¼ cups unsweetened applesauce or oil, this is what my Nana used
2 cups sugar
3 eggs

Two
2 cups flour
1 tsp baking soda
1½ tsp baking powder
½ tsp salt
1 tsp cinnamon

Three
2 cups grated carrots
1 cup shredded sweetened coconut
1 cup chopped nuts optional
1 tsp vanilla
1 cup crushed pineapple not drained! {use the pineapple in JUICE not syrup}

Cream Cheese Frosting:
½ c butter, softened
8 oz cream cheese, softened
1 tsp vanilla
1 lb powdered sugar

Instructions

Preheat oven to 350 degrees.

Combine #1 ingredients. Add #2 ingredients. Stir in #3 ingredients.

Pour into a lightly greased or parchment lined 10x15-inch jelly roll pan.

Bake for 25-30 minutes or until a toothpick comes out clean. Let cool completely!

For the frosting:

Beat the butter and cream cheese until nice and fluffy. Add in the vanilla and powdered sugar and beat until nice and smooth.

Spread on top of the cooled cake bars and serve.

Store leftovers in an airtight container, in the refrigerator, for up to 3 days.

Notes

I have two 10x15 jelly roll pans and one fits inside the other so I know they are not all made the same size. When you are pouring the batter into the pan, if it looks like it's going to be a little too much, just put some of the batter aside and make a cupcake or two.

Nutrition

Calories: 221kcal | Carbohydrates: 34g | Protein: 2g | Fat: 8g | Saturated Fat: 4g | Cholesterol: 27mg | Sodium: 122mg | Potassium: 119mg | Fiber: 1g | Sugar: 27g | Vitamin A: 27.6% | Vitamin C: 2.5% | Calcium: 2.9% | Iron: 4%

Source: Trish - Mom On Timeout

<https://www.momontimeout.com/carrot-cake-bars-with-cream-cheese-frosting/>

Coconut-Pecan German Chocolate Pie

~Shared by Elyse S., AZ via Facebook

This German chocolate pecan pie combines the ingredients everyone loves in its classic cake cousin. It's so silky and smooth, you won't be able to put your fork down. -Anna Jones, Coppell, Texas

Total Time Prep: 50 min. + chilling

Bake: 35 min. + chilling

Makes 8 servings

Ingredients

1-1/4 cups all-purpose flour
1/4 teaspoon salt
6 tablespoons cold lard
3 to 4 tablespoons ice water

FILLING:

4 ounces German sweet chocolate, chopped
2 ounces unsweetened chocolate, chopped
1 can (14 ounces) sweetened condensed milk
4 large egg yolks
1 teaspoon vanilla extract
1 cup chopped pecans

TOPPING:

1/2 cup packed brown sugar
1/2 cup heavy whipping cream
1/4 cup butter, cubed

2 large egg yolks
1 cup sweetened shredded coconut
1 teaspoon vanilla extract
1/4 cup chopped pecans

Directions

In a small bowl, mix flour and salt; cut in lard until crumbly. Gradually add ice water, tossing with a fork until dough holds together when pressed. Shape into a disk; wrap in plastic. Refrigerate 30 minutes or overnight.

Preheat oven to 400°. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond rim of plate; flute edge. Line unpricked pastry with a double thickness of foil. Fill with pie weights, dried beans or uncooked rice.

Bake 11-13 minutes or until bottom is lightly browned. Remove foil and weights; bake 6-8 minutes longer or until light brown. Cool on a wire rack. Reduce oven setting to 350°.

In a microwave, melt chocolates in a large bowl; stir until smooth. Cool slightly. Whisk in milk, egg yolks and vanilla; stir in pecans. Pour into crust. Bake 16-19 minutes or until set. Cool 1 hour on a wire rack.

Meanwhile, in a small heavy saucepan, combine brown sugar, cream and butter. Bring to a boil over medium heat, stirring to dissolve sugar. Remove from heat.

In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Cook 2-3 minutes or until mixture thickens and a thermometer reads 160°, stirring constantly. Remove from heat. Stir in coconut and vanilla; cool 10 minutes.

Pour over filling; sprinkle with pecans. Refrigerate 4 hours or until cold.

Test Kitchen Tips

Use any single-crust pie pastry your heart desires (here's our favorite), including pre-made if you're short on time.

Hold the scrambled eggs, please! To achieve a silky smooth filling and topping, heat the egg yolks slowly and gently.

Nutrition Facts

1 piece: 801 calories, 54g fat (24g saturated fat), 215mg cholesterol, 227mg sodium, 75g carbohydrate (53g sugars, 5g fiber), 12g protein.

Notes: Originally published as German Chocolate Pie in Taste of Home December 2013

Source: Taste of Home

One-Pan No Peek Chicken & Rice

~Shared by Deb M., TX via Facebook

One-pan no peek chicken and rice is sure to become a favorite family meal! Wild rice, soup, and chicken are combined in a single baking dish then baked to creamy chicken and rice perfection!

YIELD: 6

PREP TIME 5 minutes

COOK TIME 1 hour 45 minutes

REST TIME 5 minutes

TOTAL TIME 1 hour 55 minutes

Ingredients

5 boneless, skinless chicken breasts
2 boxes Zatarain's Long Grain & Wild Rice Mix, (7 oz each)
1 can cream of celery soup, (10.25 oz each)
1 can cream of mushroom soup, (10.25 oz each)
1/4 tsp garlic powder
1 1/4 can water, (soup can)
1 box Lipton Onion Soup Mix, (2 packets)

Instructions

1. Preheat oven to 350 degrees. Combine rice mix, cream of celery soup, cream of mushroom soup, garlic powder, and water in a 9x13-inch baking dish. Mix well.
2. Place chicken evenly on top of rice mixture. Sprinkle with onion soup mix. Cover tightly with aluminum foil and bake 1 hour 45 minutes. Remove from oven and let rest 5 minutes.
3. Note: DON'T open the oven to peek at the chicken and for sure DON'T remove the foil!

Nutrition Information:

YIELD: 6

SERVING SIZE: 1

Amount Per Serving: CALORIES: 440 TOTAL FAT: 7g SATURATED FAT: 1g TRANS FAT: 0g UNSATURATED FAT: 3g CHOLESTEROL: 50mg SODIUM: 3409mg CARBOHYDRATES: 69g FIBER: 3g SUGAR: 2g PROTEIN: 25g

Source: Half Scratched

<https://www.halfscratched.com/one-pan-no-peek-chicken/>

Low Carb Crack Slaw

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

INGREDIENTS YOU WILL NEED:

(CUT IN HALF FOR SINGLE BATCH)

- 2 lbs. Ground beef or turkey (your choice on meat)
- 2 bags Dole (or other brand) Classic Cole Slaw Mix
- 4 Green Onion
- 3 tsp minced garlic (I used real garlic and cut up just a few slices, adjust to taste)
- 3 tbsp Soy Sauce (I used light soy sauce to taste, doesn't have to be exact)
- 2 tbsp sesame oil
- 2 tsp crushed red pepper flakes (optional)
- 2 tsp ground ginger
- *Optional add a single serve packet of splenda. I did not but see that some do.

INSTRUCTIONS:

Cook ground hamburger in pan as you normally would.

In separate pan I put sesame oil, soy sauce, chopped up green onion and chopped up garlic together and stir fried it until tender. I then added the cabbage (cole slaw mix), crushed red pepper and ground ginger and cook until mostly tender, it still had a slight crunch to it which I prefer over super soft cabbage. Once that was done I drained the excess fat off of the hamburger and added it to the pan with the rest of the ingredients and stirred. I did add a touch more soy sauce for flavor but not much. Turned out awesome. The hubby and son loved it. Low carb, moderate fat and moderate protein, perfect!

Nutrition info is approx. based on the brands, type of meat and amounts of foods you use. Our approximate nutritional info is below. Please make sure and do measurements for your particular serving sizes.

Servings: We split the batch up into 10 servings. Below is based on 10 servings of large batch above. I will be making this again soon and measuring the servings by the cup for more accurate nutrition info and will post an update when I do.

Calories per serving 116.6 Fat Per Serving 13.2g Carbs Per Serving 2.85g (Net Carbs 1.95g) Fiber per serving 0.9g Protein per serving 8.4g

Source: 77 Kitchen

<https://77kitchen.com/low-carb-crack-slaw-recipe>

Fresh Southern Peach Cobbler

~Shared by Judy G., IL via Facebook

Being a Georgia girl....This is a must have for sure!!

Ingredients

- 8 fresh peaches - peeled, pitted and sliced into thin wedges
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch
- 1 cup all-purpose flour
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water

MIX TOGETHER:

- 3 tablespoons white sugar
- 1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.

Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

Cheesy Baked Shrimp Scampi Dip

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

YIELDS: 4

PREP TIME: 15MINS

TOTAL TIME: 30MINS

INGREDIENTS

2 tbsp. butter
3 cloves garlic, minced
1/4 c. dry white wine
1/4 c. fresh lemon juice
2 tbsp. freshly chopped parsley, plus more for garnish
1/2 lb. medium shrimp, peeled and deveined
kosher salt
Freshly ground black pepper
1 c. ricotta
1 c. shredded white Cheddar
1/4 c. freshly grated Parmesan
Fresh parsley, for garnish
Sliced baguette, for serving

DIRECTIONS

1. Preheat oven to 350°. In a large skillet over medium heat, melt butter. Add garlic and cook until fragrant, 1 to 2 minutes, then add white wine, lemon juice, parsley and shrimp. Season with salt and pepper. Cook until shrimp is no longer opaque and wine is reduced, 5 to 7 minutes.
2. Transfer ingredients to a cutting board and finely chop shrimp. Add ingredients to a large bowl, along with ricotta, cheddar, and Parmesan, and stir to combine.
3. Transfer to a baking dish and bake until warm and bubbly, 15 minutes. (Broil for 3 minutes if you prefer a darker top.) Garnish with parsley and serve with bread.

Source: Delish

Strawberry-Apricot Preserves

~Shared by Marilyn M., OH

3 cups mashed ripe apricots
3 cups sugar
2 (3 oz) packages strawberry gelatin

Mix all ingredients together in saucepan and cook 4 minutes at a rolling boil.

Stir frequently. Skim. Pour into sterilized jars; seal.

Makes 8 half-pint jars.

Broccoli-Sausage Casserole

~Shared by Marilyn M., OH

2 packages frozen chopped broccoli
1 to 2 lbs (5 links) casing removed and crumbled sausage
1/4 teaspoon garlic salt
1 beaten egg
2/3 to 3/4 cup milk
shredded Mozzarella cheese
2 to 3 Tbsp all-purpose flour
1 to 2 medium finely chopped onions
2 rolls crescent rolls, keep refrigerated
3 to 6 oz softened cream cheese

Preheat oven to 350 °F.

Cook sausage and onions until brown, drain fat.

When cool, crumble sausage and put back into cooking pan. (A cast iron skillet works well.)

At the same time in a separate pot, cook frozen broccoli.

Squeeze and drain really well, pressing out all the moisture.

Add garlic salt and flour to sausage and mix. Mix in cream cheese, then add milk. (Start with 2/3 cup and add additional as needed.) Mix gradually. Stir in egg and broccoli.

Line bottom of a 13x9 pan with 1 crescent roll*, with fingers gently spread to cover bottom of pan and slightly up sides of dish.

Be careful not to spread too thinly. Add mixture then top with shredded mozzarella cheese.

Top with second crescent rolls and again, very gently spread to cover and push slightly into sides of dish.

Prick top with fork as you would a pie. Brush the top with milk, and bake 40-45 minutes at 350 °F.

Remove from oven and let cool 10 minutes. Serve.

*Note: When ready to line baking dish, pull 1 pack out of refrigerator ~ do not pull second pack until actual moment of use.

Crescent rolls spread best when cold.

Sheet Pan Chicken

~Shared by Marilyn M., OH

Olive oil cooking spray
4 chicken breasts, boneless and skinless
Salt, to season
1/3 cup lemon juice, freshly squeezed
1/4 cup honey
1 Tbsp low sodium soy sauce (optional for added flavor)
1 Tbsp garlic, finely chopped
2 Tbsp parsley, fresh chopped, divided
1 teaspoon salt, (or more to your tastes)
1/2 teaspoon cracked black pepper, to taste
4 bunches asparagus (37-40 spears), woody ends removed
1 lemon, sliced to garnish

Arrange oven shelf to the middle of your oven. Preheat oven 400°F.

Line a baking sheet with foil or parchment paper and spray with nonstick cooking oil spray.

Arrange chicken on the sheet and season with salt; set aside.

Combine together lemon juice, honey, soy sauce, garlic, half the parsley, salt and pepper. Pour three quarters of the honey lemon mixture over the chicken. Arrange the lemon slices over the top. Season with extra salt and pepper, if desired. Cover with foil and bake for 20 minutes, or until the chicken is cooked through.

Uncover, arrange the asparagus around the chicken.

Pour remaining honey lemon mixture over asparagus; season with salt and pepper.

Return to the oven to grill or broil until chicken is golden and asparagus is cooked.

Garnish with the remaining parsley; serve with a side of rice or potatoes. Enjoy!

No-bake Triple Layer Chocolate Cream Pie

~Shared by Marilyn M., OH

1 store-bought chocolate cookie crumb crust (like Oreo crust or chocolate graham cracker crust)
2 boxes (3.4 oz each) instant chocolate pudding mix
2 cups half & half cream
1 tub (8 oz) Cool Whip, thawed

Combine dry pudding mixes and half & half in a mixing bowl.

Stir with a wire whisk until thick and combined, about 1-2 minutes.

Spread 1 1/2 cups of the chocolate pudding into the bottom of the chocolate cookie crust.

To the remaining chocolate pudding, add half of the tub of Cool Whip.

Stir until combined and lighter in color. Spread on top of the chocolate pudding layer in the crust.

Spread the remaining Cool Whip on top of the pie and cover with the enclosed lid. Let refrigerate for at least 8 hours, or for best results refrigerate overnight, to allow the flavor to come together and the pie to thicken up.

When ready to serve, garnish top of the pie with chocolate curls (Hershey bar + a vegetable peeler) or garnish with Hershey chocolate bar squares.

Store leftovers in the fridge for up to 4-5 days.

Notes

To replace the Cool Whip: beat 1 1/2 cups of heavy whipping cream + 3 Tbsp powdered sugar until stiff peaks form.

Continue according to recipe; adding half to the pudding for the 2nd layer, and spreading the remaining on top.

Strawberry-Pineapple Salsa

~Shared by Marilyn M., OH

3 Tbsp. fresh lime juice
1 1/2 tsp. finely minced lime zest
1 Tbsp. honey
1 garlic clove, finely minced
Pinch of salt
Freshly ground pepper, to taste
1 cup diced fresh pineapple
1 medium seedless orange, diced
1/2 medium red bell pepper, diced
1/2 small sweet yellow onion, diced
1/2 small jalapeno pepper, seeded and finely minced
1 1/2 cup fresh diced strawberries
1 medium avocado, diced
1/3 cup finely chopped cilantro

Whisk together lime juice, lime zest, honey, garlic, salt and pepper; set aside.

Combine pineapple, orange, red pepper, onion and jalapeño in a bowl.

Add strawberries, avocado and cilantro to pineapple mixture in bowl.

Drizzle with lime mixture.

Being careful not to crush the strawberries or the avocado, gently stir together salsa until ingredients are easily distributed.

Taste and season with more salt and pepper, if needed.

Serve immediately, or cover and refrigerate for one hour to serve chilled.

For best results, it's best to use half & half cream.

It will produce a thicker, sturdier pie. Any milk will work but it may not be as thick.

Buttery Coconut Bars

~Shared by Marilyn M., OH

2 cups all-purpose flour
1 cup packed brown sugar
1/2 teaspoon salt
1 cup butter, melted
FILLING:
3 large eggs
1 can (14 oz) sweetened condensed milk
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup butter, melted
3 teaspoons vanilla extract
1/2 teaspoon salt
4 cups sweetened shredded coconut, divided

Preheat oven to 350°. Line a 13x9-in. baking pan with parchment paper, letting ends extend up sides.

In a large bowl, mix flour, brown sugar and salt; stir in 1 cup melted butter.

Press onto bottom of prepared pan. Bake until light brown, 12-15 minutes.

Cool 10 minutes on a wire rack. Reduce oven setting to 325°.

In a large bowl, whisk the first seven filling ingredients until blended; stir in 3 cups coconut.

Pour over crust; sprinkle with remaining coconut. Bake until light golden brown, 25-30 minutes.

Cool in pan on a wire rack. Lifting with parchment paper, remove from pan. Cut into bars.

Lime Angel Food Cake

~Shared by Marilyn M., OH

2 large eggs
2 large egg yolks

1/2 cup plus 3 Tbsp sugar, divided
6 Tbsp lime juice
2 teaspoons grated lime zest
1/2 cup cold butter, cubed
1 cup heavy whipping cream
1/2 teaspoon vanilla extract
1 prepared angel food cake (8 to 10 oz)
1 cup sweetened shredded coconut, toasted

In the top of a double boiler, beat eggs and yolks. Stir in 1/2 cup sugar, lime juice and zest.

Cook over simmering water while gradually whisking in butter.

Cook and stir until mixture is thickened and reaches 160°. Strain; refrigerate until completely cool.

In a small bowl, beat cream and vanilla until stiff peaks form; gradually beat in remaining sugar.

Gently fold into lime mixture.

Split cake horizontally into three layers. Place bottom layer on a serving plate.

Spread with 2/3 cup lime mixture. Repeat. Place top layer on cake.

Frost top and sides with remaining lime mixture. Sprinkle with coconut.

Refrigerate for at least 30 minutes before slicing.

Chili-Cornbread Salad

~Shared by Marilyn M., OH

1 package (8-1/2 oz) cornbread/muffin mix
1 can (4 oz) chopped green chiles, undrained
1/8 teaspoon ground cumin
1/8 teaspoon dried oregano
1 cup mayonnaise
1 cup sour cream
1 envelope ranch salad dressing mix
2 cans (15 oz each) pinto beans, rinsed and drained
2 cans (15-1/4 oz each) whole kernel corn, drained
3 medium tomatoes, chopped
1 cup chopped green pepper
1 cup chopped green onions
10 bacon strips, cooked and crumbled
2 cups shredded cheddar cheese

Prepare cornbread batter according to package directions.*

Stir in chiles, cumin, oregano and sage. Spread in a greased 8-in. square baking pan.

Bake at 400° until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool.

In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside.

Crumble half of the cornbread into a 13x9-in. dish.

Layer with half the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese.

Repeat layers (dish will be very full). Cover and refrigerate for 2 hours.

*Tip: Save time by using prepared corn bread. Just stir chilies, cumin, oregano into mayonnaise mixture. Want more heat, add a diced jalapeno pepper or two to the mix also.

Quick Burrito Bake

~Shared by Marilyn M., OH

1 pound ground beef
1 can (16 oz) refried beans
1/2 cup chopped onion, or 1 small/medium
1 envelope taco seasoning
1 tube (8 oz) refrigerated crescent rolls
1 to 2 cups shredded cheddar cheese
1 to 2 cups shredded part-skim mozzarella cheese
Optional toppings: chopped green pepper, shredded lettuce, chopped tomatoes and sliced ripe olives

Preheat oven to 350°.

In a large skillet, cook and crumble beef over medium heat until no longer pink; drain.

Add beans, onion and taco seasoning.

Unroll crescent roll dough.

Press onto bottom and up the sides of a greased 13x9-in. baking dish; seal seams and perforations.

Spread beef mixture over crust; sprinkle with cheeses.

Bake, uncovered, until golden brown, about 30 minutes.

Sprinkle with desired toppings ~ Enjoy!

Best-ever Beans and Sausage

~Shared by Marilyn M., OH

1-1/2 pounds bulk spicy pork sausage
1 medium green pepper, chopped
1 medium onion, chopped
1 can (31 oz) pork and beans
1 can (16 oz) kidney beans, rinsed and drained
1 can (15-1/2 oz) great northern beans, rinsed and drained
1 can (15-1/2 oz) black bean, rinsed and drained
1 can (15 oz) pinto beans, rinsed and drained
1 can (15 oz) chickpeas, rinsed and drained
1-1/2 cups ketchup
3/4 cup packed brown sugar
2 teaspoons ground mustard

In a large skillet, cook sausage over medium heat until no longer pink; drain.

Add green pepper and onion; saute until tender; drain. Add remaining ingredients.

Pour into a greased 13x9-in. baking dish. Cover and bake at 325° for 1 hour.

Uncover. Bake 20-30 minutes longer or until bubbly.

PUBLISHER'S CHOICE

Peanut Butter Easter Eggs

Note from Maggie: A super easy Easter treat, these are a favorite of my guys who are peanut butter & chocolate aficionados. They're too old for Easter baskets but who outgrows peanut butter & chocolate? You can find egg molds at craft stores; I found them (and the chocolate wafers) at Hobby Lobby.

A smooth peanut butter filling covered in chocolate is decorated with icing flowers.

INGREDIENTS

1 14 oz. pkg. milk chocolate flavored easy melt wafers (can be purchased in most craft stores)
1 c. peanut butter
2/3 c. powdered sugar
1/8 t. salt
Royal icing for decorating, optional (see link below)

INSTRUCTIONS

Place chocolate wafers in microwave safe bowl. Microwave for 30 seconds at half power. Stir. Repeat until wafers are completely melted. Spoon melted chocolate into egg molds coating bottom and sides completely, about 1/8 inch thick. Refrigerate 30 minutes until set.

Meanwhile, place peanut butter in microwave safe bowl and microwave 30 seconds until softened. Remove from microwave and stir in powdered sugar and salt until completely blended. When chocolate is set, carefully spoon peanut butter mixture into egg molds and flatten (leaving about 1/8 inch between peanut butter and the top of the egg mold). Spoon melted chocolate over peanut butter until covered completely and level with egg mold. Refrigerate another 30 minutes until set. Carefully remove from molds. Decorate as desired with royal icing.

Source: Favorite Family Recipes

<https://www.favfamilyrecipes.com/peanut-butter-easter-eggs/>

Honey-Garlic Cauliflower

Note from Maggie: You can click the link below for a video of it being made. Really looks good!

YIELDS: 6 SERVINGS
PREP TIME: 0 HOURS 10 MINS
COOK TIME: 0 HOURS 25 MINS
TOTAL TIME: 0 HOURS 35 MINS

INGREDIENTS

1 c. all-purpose flour
2 c. panko breadcrumbs
3 large eggs, beaten
1 head cauliflower, chopped into bite-size florets
1/3 c. honey
1/3 c. soy sauce
2 garlic cloves, minced
Juice of 1 lime
1 tbsp. sriracha
1/4 c. water
2 tsp. corn starch
1/4 c. Sliced scallions

DIRECTIONS

Preheat oven to 400 degrees F.

In a large bowl, combine flour and cauliflower, toss until fully coated. Set up a dredging station: In one bowl, add panko breadcrumbs and in another bowl whisk eggs and add 2 tablespoons water. Dip cauliflower in beaten eggs, then panko until fully coated. Transfer to a parchment-lined baking sheet and season generously with salt and pepper. Bake until golden and crispy, 20 to 25 minutes.

Meanwhile, make sauce. In a small bowl, whisk together cornstarch and water, until the cornstarch dissolves completely. Set aside. Combine soy sauce, honey, garlic, lime juice and Sriracha in a small saucepan over medium heat. When the mixture reaches a boil, reduce heat and add the cornstarch mixture. Bring to simmer again and cook until sauce thickens, about 2 minutes.

Toss cooked cauliflower in sauce until evenly coated. Return the cauliflower to baking sheet and broil for 2 minutes.

Garnish with scallions.

Source: Lauren Miyashiro, Senior Food Editor for Delish.com.

<https://www.delish.com/cooking/recipe-ideas/recipes/a47636/honey-garlic-cauliflower/>

Banana Bread Bundt

Ingredients

1 (18.25 oz) box yellow cake mix
1 (3.4 oz) pkg banana cream flavored instant pudding **
4 eggs
1 cup water
1/4 cup canola oil
1 cup mashed bananas (about 3)
1/2 cup chopped walnuts

Instructions

Preheat oven to 350 degrees. Grease and Flour a bundt pan or spray the pan with Pam Baking spray. (Be sure it is the BAKING spray. It has flour added to the spray. It is the only way I do bundts now. They never stick to the pan)

In a large bowl, add the cake mix, pudding mix, eggs, water, oil, and banana. Blend with a mixer on low for 30 seconds then on medium speed for 2 minutes.

Fold the nuts into the batter and pour into the bundt pan. Bake at 350 degrees for 55-65 minutes until a toothpick inserted in the bread comes out clean.

Allow bread to cool in the bundt pan for 10 minutes then invert onto cooling rack.

Notes

** vanilla pudding can be substituted

Source: Real Mom Kitchen

<https://www.realmomkitchen.com/6264/banana-bread-bundt/>

Chef John's Chicken Kiev

Prep 30 m
Cook 20 m
Ready In 1 h 35 m

"I'm not going to say this chicken Kiev is 'easy to make.' It's really not. So, why try? Because, if and when you pull this off, you'll be enjoying one of the greatest chicken experiences of your life. It's also one of the greatest garlic experiences of your life, as well as one of the greatest butter experiences of your life."

Ingredients

2 cloves garlic, minced
1 pinch salt
2 tablespoons chopped fresh flat-leaf parsley
6 tablespoons unsalted butter
4 (8 ounce) skinless, boneless chicken breast halves, pounded to 1/4-inch thickness
salt and pepper to taste
1 cup all-purpose flour
2 teaspoons salt
2 eggs, beaten
2 cups panko bread crumbs
1 pinch cayenne pepper
2 cups vegetable oil for frying, or as needed

Directions

Grind garlic and a pinch of salt together in a mortar and pestle until garlic is completely smashed. Add parsley and mix until completely incorporated. Pound butter into garlic mixture with pestle until parsley and garlic are fully incorporated into the butter. Wrap the butter mixture in plastic wrap and refrigerate until cold, at least 15 minutes.

Season chicken breasts with salt and pepper. Place 1/4 the butter mixture in the center of wider end of each chicken breast. Fold the narrower end of each chicken breast up over the butter to form a tight pocket around the butter. Gather the sides of each chicken breast to the center to form a round ball. The top of the chicken will be smooth and the bottom will be gathered. Tightly wrap each chicken breast ball in plastic wrap, put wrapped breasts on a plate, and chill in the freezer until the gathered bottoms hold together and are slightly firm, about 30 minutes.

Whisk flour and 2 teaspoons salt together in a shallow bowl. Whisk eggs together in another shallow bowl. Pour panko bread crumbs into another bowl.

Remove chicken breast balls from plastic wrap. Gently press each chicken breast ball into flour mixture to coat and shake off any excess flour. Dip into beaten eggs, then press into bread crumbs.

Place breaded chicken onto a plate, cover with plastic wrap, and return to the freezer to chill until firm, about 15 minutes.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

Working in batches, cook chicken, gathered-side down, in hot oil and until lightly golden on both sides, about 1 minute per side. Transfer to prepared baking sheet. Sprinkle salt and cayenne pepper over the top.

Bake in the preheated oven until you can hear the butter start to sizzle on the baking sheet, 15 to 17 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Let rest for 5 minutes before serving.

Source: Chef John

Apple Crisp Ice Cream Pie

Prep 30 MIN
Total 3 HR 30 MIN
Servings 12

Ingredients

Cookie Crust
1 pouch (17.5 oz) Betty Crocker Cookie Mix Oatmeal
1 tablespoon water
1/2 cup (1 stick) butter, softened
1 large egg
1/2 teaspoon cinnamon
1/2 cup almonds, chopped
Ice Cream
2 quarts vanilla ice cream
Apple Mixture
4 large Granny Smith apples, peeled and cut into 1/4-inch cubes
4 tablespoons butter, plus one more tablespoon
3/4 cup brown sugar
1 1/2 teaspoons apple pie spice
1 tablespoon all-purpose flour

Steps

1 **COOKIE CRUST:** Preheat oven to 350°F. Stir together the cookie mix, water, butter, egg, cinnamon and almonds. Reserve 3/4 cup of the dough, then press the remaining dough in the bottom of a 9-inch pie pan to form the crust. Place the pie pan in the freezer for 15 minutes. Meanwhile, break the remaining dough into small pieces and scatter them on a baking sheet. Bake pieces for 10-12 minutes until golden brown. Remove and allow to cool completely, then crumble into small pieces.

2 Bake the cookie crust for 18-22 minutes until golden brown. Remove from oven and allow to cool completely. If the crust has puffed up a lot during baking, press it down while still warm using the bottom of a glass.

3 **ICE CREAM LAYER:** Scoop vanilla ice cream into the cooled crust. Cover and freeze for at least 2 hours.

4 **APPLE MIXTURE:** Melt 4 tablespoons of butter in a skillet over medium heat. Add brown sugar and stir constantly until it begins to dissolve. Add apples and apple pie spice and toss to coat. Continue to stir until sugar completely dissolves. Reduce heat to medium-low

and let apples simmer for 10-14 minutes, stirring occasionally until the apples are tender. Set a fine mesh sieve over a large bowl. Pour hot apples into sieve and allow the caramel to drain off. Set apples aside to cool.

5 CAMEL SAUCE: Return skillet to medium-low heat and add the remaining one tablespoon of butter. Once the butter melts, stir in flour and cook for 30 seconds. Add the caramel back into the pan and cook for 2-3 minutes until thickened. Remove from heat, pour into a heat-proof bowl and allow to cool completely.

6 Just before serving, spoon the apples over the top of the ice cream, sprinkle on the cookie crumbs and drizzle the caramel sauce over top.

Source: Tablespoon.com

<https://www.tablespoon.com/recipes/apple-crisp-ice-cream-pie/>

Cajun Caviar

Cajun caviar dip, not, you know, caviar caviar; no roe here.

10 minutes to prepare

Serves 6

INGREDIENTS

2 cups cheddar cheese, grated

1 cup green onions, chopped

1 cup pecans, chopped

1 cup mayonnaise

1 teaspoon Cajun seasoning

1 (10 oz.) jar red pepper jelly

Crackers, for serving

PREPARATION

In a large bowl, mix together cheddar cheese, green onions, pecans, mayonnaise and Cajun seasoning.

Spread mixture into a serving dish, then top with pepper jelly.

Serve with an assortment of crackers and enjoy!

Recipe adapted from Bless Your Heartichoke.

Source: 12 Tomatoes

<https://12tomatoes.com/cajun-caviar/>

German Chocolate Brownie Pie

Ingredients:

For the Brownie Pie:

6 tablespoons unsalted butter (3/4 of a stick)

3 cups HERSHEY'S Semi-Sweet Chocolate Chips (18 ounces)

3 eggs

1 cup sugar

1 tablespoon instant espresso powder

1 teaspoon vanilla

2/3 cup all-purpose flour

1/4 teaspoon kosher salt

1/4 teaspoon baking powder

1 cup chopped pecans

For the Frosting:

1 cup evaporated milk

1 cup sugar

3 egg yolks

1/2 cup butter

1 teaspoon vanilla

2 cups shredded, sweetened coconut

1/2 cup chopped pecans

Instructions:

For the Brownie Pie

Preheat the oven to 350 degrees F.

Spray a 9½-inch tart pan with a removable bottom with cooking spray and lightly flour the pan, shaking to remove excess.

Melt the butter and chocolate chips in a glass or metal bowl over a pan filled with 1 inch or so of simmering water. Stir until the butter and chocolate chips have melted and the mixture is smooth. Set aside to cool.

Beat the eggs, sugar, instant espresso and the vanilla extract in a stand mixer until blended. Add the cooled chocolate mixture and blend to combine. In a smaller bowl, stir together the flour, baking powder and kosher salt and then add to the bowl of the stand mixer and mix just until combined. Stir in half of the chopped pecans and pour into the prepared pan. Top with the rest of the chopped pecans.

Bake for 34-45 minutes or until the top begins to crack and the middle is somewhat set but still soft. The pie will deflate somewhat as it cools.

Top the brownie pie with the frosting. Remove from the tin and serve cake at room temperature

Source: Recipescool

<http://recipescool.com/german-chocolate-brownie-pie/>

Slow Cooker Pork Chops with Golden Ranch Gravy

Prep time 10 mins

Cook time 6 hours

Total time 6 hours 10 mins

Serves 4

Ingredients

4 center-cut rib pork chops (bone-in or boneless)

1 can (10.75 oz) cream of chicken soup

1 envelope ranch dressing mix

1 tbs butter

Instructions

1. Melt butter in a large heavy skillet over medium heat. Brown pork chops well on both sides. Remove chops from pan and place in slow cooker.

2. Add the soup and ranch dressing mix to the same pan the pork chops were browned in. Mix well and heat.

3. Pour soup mixture over pork chops in slow cooker. Cover and cook on HI 3-4 hours or LOW 4-6 hours.

4. Serve over rice.

Source: The Midnight Baker

Crazy Crust Pie

45 minutes to prepare

Serves 6-8

INGREDIENTS

1 cup all-purpose flour

1/2 cup granulated sugar

1 teaspoon baking powder

1/2 teaspoon kosher salt

1/2 cup butter, softened

3/4 cup milk

1 egg

1 can (21 oz) fruit pie filling (apple, cherry, peach, blueberry, blackberry, etc.)

Sugar, for dusting

PREPARATION

1 Preheat oven to 375°F and grease a 9-inch pie plate. Set aside.

2 In a medium bowl, beat butter with an electric mixer until smooth. Add egg and mix, and then flour, sugar, baking powder, and salt. Add milk gradually, mixing until well combined.

3 Pour batter into prepared pie plate and pour pie filling into the center of batter. (Don't let it spread out further than 1-inch from the edge.)

4 Sprinkle top evenly with sugar and bake until edges are browned and dough is set, 35-40 minutes.

Adapted from Enjoy Your Meals.

Source: 12 Tomatoes

<https://12tomatoes.com/crazy-crust-pie/>

Air-fryer Chicken Drumsticks

Juicy AirFryer Chicken Drumsticks - made with only 3 Tbsp butter but full of flavor and really easy to make. They're tender and juicy inside and crispy on the outside.

Prep: 30 mins

Cook: 20 mins

Total time: 50 mins

Servings: 6

Calories: 250

Ingredients

1 lbs chicken drumsticks (4-6 pieces)
1/2 cup buttermilk (120ml)
1/2 cup panko breadcrumbs (30g)
1/2 cup all-purpose flour (60g)
1/4 tsp baking powder
1/2 tsp salt
1/2 tsp celery salt
1/4 tsp oregano
1/4 tsp cayenne
1 tsp paprika
1/4 tsp garlic powder
1/4 tsp dried thyme
1/2 tsp ground ginger
1/2 tsp white pepper
1/2 tsp black pepper
3 Tbsp butter melted

Instructions

1. Place the chicken drumsticks with the skin on in a plastic bag and pour the buttermilk into the bag. Squeeze the air out and seal the bag. Let marinate in the refrigerator for 30 minutes minimum up to several hours.
2. In a shallow bowl combine the panko breadcrumbs, flour, baking powder, and spices.
3. Preheat AirFryer to 390°F (200°C) (or don't preheat it and just fry the chicken 2 minutes longer).
4. Remove the chicken from the buttermilk, shake off excess buttermilk, and dredge the drumsticks in the seasoned flour mixture to coat on all sides.
5. Put the chicken drumsticks in the Airfryer basket and air fry for 10 minutes. (The Airfryer might smoke a little bit during the first minute, don't worry this is normal)
6. Then pause the AirFryer and brush drumsticks with melted butter on both sides. Turn the chicken over, lower the temperature to 300°F (150°C) and air fry for 10 more minutes or until internal temperature reads 165°F (79°C).
7. Remove from Airfryer and let the drumsticks rest for 5 minutes before serving.

Source: Plated Cravings

<https://platedcravings.com/review-philips-airfryer-xl/>