

PUBLISHER'S CORNER

For it is in giving that we receive ~ Saint Francis of Assisi

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. It's good to be back after taking off last week. I wasn't partying, I'll have you know! We had some work being done at the house which included installing all new ductwork. Ever had that done? If the price doesn't place you into a coma, the (what seems like) miles of silver tubing and boxes will. We have a pretty large two-story house with multiple attics and I thought the parade of equipment and technicians in and out for days would never end. But, alas, it did and we are good as new here. Unfortunately, I could hardly SEE my desk much less get to it, lol.

We've got some really good recipes here today that should make a missed issue just a memory. The following helped with their recipe submissions:

Edna D., Decatur, IL
Jessica S., Corfu, Greece
Lisa H., Belmont, NC
Judy G., IL
Elyse S., AZ
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?

Adding garlic too early

Why it's bad: Garlic browns in less than a minute. If you add it to the pan with, say, chicken breasts—which need about 15 minutes to cook through—the garlic will scorch and turn bitter long before the meat is finished.

Do this instead: Whenever possible, use sliced garlic or smashed whole cloves, which are less susceptible to burning than minced or pressed garlic. And add garlic close to the end of the cooking process. (The exceptions are long braises, stews, and sauces; the liquid will keep the garlic from scorching.) If a sauté recipe asks for garlic to be added at the beginning, have the remaining ingredients prepped and ready to go so you can add them quickly, before the garlic starts to burn while on its own.

JUST MAKE ME LAUGH!

The Senility Prayer

Grant me the senility to forget
The people I never liked anyway,
The good fortune to run into the ones I do, and
The eyesight to tell the difference.

TODAY'S RECIPES

Kentucky Derby Pecan Pie Cheesecake

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

Ingredients for 12 servings

2 cups graham cracker crumbs
1/3 cup butter, melted
16 oz cream cheese, at room temperature
3/4 cup sugar
1/4 cup milk
1/2 cup sour cream
2 tablespoons flour
3 teaspoons bourbon whiskey, divided
2 eggs
1 cup dark brown sugar
1/4 cup cornstarch
1/2 teaspoon salt
4 egg yolks
2/3 cup maple syrup, or dark corn syrup
1/2 cup cream, warm to the touch
4 tablespoons butter, cold
2 cups roasted pecans, chopped
whole roasted pecans, to serve

Preparation

Preheat oven to 325°F (170°C).

In a bowl, combine the graham cracker crumbs and melted butter. Stir to combine. Pour the mixture into a 9-inch (23 cm) springform pan and press it evenly into the bottom and halfway up the sides. Transfer to the refrigerator to chill.

In a large bowl add the cream cheese, sugar, and milk. With a hand mixer, beat until fluffy and fully incorporated.

Add in the sour cream, flour, 2 teaspoons of the bourbon, and the two eggs and gently continue to mix until the cream cheese filling is smooth.

Pour the mixture into the springform pan with the graham cracker crust and bake for 1 hour, or until the cheesecake no longer jiggles.

While the cheesecake is cooking, prepare the stove-top pecan pie filling.

In a bowl combine the brown sugar, cornstarch, and salt, stir together and pour into a medium saucepan on low heat.

Pour in the egg yolks, maple syrup, and warm cream and whisk until smooth.

Cook on low heat until the mixture thickens like a pudding, 5-10 minutes. Remove from the heat.

Stir in the cold butter and the final teaspoon of bourbon and whisk until fully emulsified. The pudding-like mixture should be around room temperature.

Fold in the roasted, chopped pecans and then pour the mixture over the cooked cheesecake and spread it out as an even layer.

If you like, sprinkle with extra chopped pecans or garnish with whole pecans.

Let the cheesecake chill in the refrigerator until completely set.

Slice and serve cold or at room temperature.

Enjoy!

Source: Matthew Johnson, Tasty.com

<https://tasty.co/recipe/kentucky-derby-pecan-pie-cheesecake>

Salted Caramel Pecan Cheesecake Dip

~Shared by Jessica S., Corfu, Greece

Dip

8 ounces Cream Cheese - softened
1 Cup Marshmallow Creme
1/2 Cup Powdered Sugar
2 Tablespoons Dulche de Leche

Topping

1/2 Cup Chopped Pecans
2 Tablespoons Dulche de Leche
1/2 teaspoon Milk
Maldon Salt Flakes

For Dip:

Mix cream cheese, marshmallow creme, powdered sugar and dulce de leche until fully combined. Transfer to serving bowl.

For Topping:

Top dip with chopped pecans.

In microwave safe bowl; microwave dulce de leche 10-15 seconds. Stir in milk. Drizzle over dip and pecans.

Sprinkle with salt flakes.

Serve with apples and cookies.

Notes

Makes approximately 2 cups

Source: Recipes2day.org

<http://recipes2day.org/salted-caramel-pecan-cheesecake-dip/>

Very Moist Coconut Sheet Cake

~Shared by Lisa H., Belmont, NC

A close friend of mine made this for me last year on my birthday. This cake will melt in your mouth... Silky.

1 Duncan Hines White Cake mix

3 eggs

1 cup milk

1/2 cup vegetable oil

1 small box vanilla (or almond) pudding (I used vanilla)

1 teaspoon vanilla (or almond) extract (I used vanilla)

Mix together all ingredients until smooth and creamy. Pour into a 9 x 13 pan that has been greased and floured. (I used Baker's Joy.)

Bake at 350 for 32 - 35 minutes or until tooth pick comes out clean.

1 can of cream of coconut

1 can of sweetened condensed milk

Mix these two ingredients together. Poke holes in the hot cake and slowly pour this mixture over the cake. Let cake cool and then frost with the following:

8 oz. container of Extra Creamy Cool Whip

12 oz. frozen grated coconut (Sprinkle this over the top of the Cool Whip)

Refrigerate at least 8 hours before serving

Great Grandma's Coconut Cream Pie

~Shared by Judy G., IL via Facebook

Ingredients:

1 c milk

1 c sweetened, flaked coconut

1 c light cream

1/2 c sugar

2 Tbsp corn starch

2 eggs, separated

1 tsp vanilla

1 pie crust.

8 oz whipped cream

Directions:

1. Bake pie crust according to directions on package and cool completely.

2. Place milk and light cream in a double boiler. Add sugar and bring to a boil.

3. Add 2 Tbsp. cold water to corn starch. Stir well.

4. In a bowl beat egg yolks until they are light. Add the corn starch mixture to the yolks. Mix well.

5. Add egg mixture to the milk mixture in the double boiler.

6. Cook for 5 minutes, stirring constantly.

7. Remove from heat. Add vanilla and coconut. Stir. Let stand 30 minutes.

8. Pour into prepared crust. Cover with plastic wrap and chill 30 minutes or until set.

9. Remove plastic wrap. Cover with whipped cream.

Source: Nana's Kitchen

Sheet Pan Nachos Recipe with Homemade Taco Seasoning

~Shared by Elyse S., AZ via Facebook

Here are the ingredients you'll need to make these delicious nachos:

- 1 tablespoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/2 teaspoon paprika
- 1 1/2 teaspoons ground cumin
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 lb. Ground Beef
- 1/2 Can Black Beans rinsed and Drained
- 1/2 bag of Tostitos Corn Chips
- 2 Cups Shredded Cheddar Cheese
- 1 Cup Shredded Lettuce
- 1 Tomato
- 1/4 Cup Sour Cream

Here is how you can make this amazing nacho recipe:

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

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

Slowly sprinkle seasoning over ground beef

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

Spray a Baking Sheet with Non-Stick Cooking Spray

Fill Pan with Tortilla Chips

Sprinkle with Black Beans, Ground Beef and Cheese

Place in a 350 Degree Oven for 15 Minutes

Top with Lettuce, Tomato, & Sour Cream

Dig In! Serve while Warm!

Source: Passion For Savings

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

Strawberry Cheesecake Puffs

~Shared by Gloria C., Canada via Facebook

Quick and easy Strawberry Cheesecake Puffs. Delicate Puff Pastry filled with ripe and juicy strawberries, a rich no-bake cheesecake filling and a flavorful strawberry sauce.

YIELD: SERVES: 6

PREP TIME 30 minutes

COOK TIME 15 minutes

TOTAL TIME 45 minutes

Ingredients

1 sheet Puff Pastry, thawed

STRAWBERRY FILLING:

1 cup strawberries, sliced

1/2 cup sugar

1/4 cup lemon juice

CHEESECAKE FILLING:

1- 8-ounce package of cream cheese, softened

1/4 cup granulated sugar

2 tablespoons heavy cream

STRAWBERRY LAYER:

1 cup fresh, sliced strawberries

1/4 cup powdered sugar

Instructions Preheat oven to 400 F.

Unfold puff pastry sheet on to a lightly floured cutting board.

Cut pastry sheet into 3 strips along the fold marks. Then, cut each strip in half making 6 rectangles. Place each pastry rectangle onto parchment lined baking sheet.

Bake for 15 minutes or until puff pastries are golden brown.

Remove from the oven and cool completely on baking rack.

Set aside.

STRAWBERRY FILLING: Combine strawberries, sugar, and lemon juice in a small saucepan over medium heat. Mash mixture with a masher until the strawberries are softened and the sugar dissolves. Increase heat to high and bring the mixture to a boil. Boil about 5 minutes, or until thickened. Remove pan from heat and cool completely.

CHEESECAKE FILLING: Beat cream cheese, sugar and cream together until smooth, about 3 minutes with a hand mixer. Set aside.

ASSEMBLE: Split each pastry into 2 layers, making 12 in all. Evenly divide the cream cheese mixture between each of the bottom layers and spread with a knife.

Source: Moore or Less Cooking

<https://mooreorlesscooking.com/2016/04/17/strawberry-cheesecake-puffs-video-sundaysupper/>

Pig Pickin' Pie

~Shared by Marilyn M., OH

2 sleeves Ritz crackers (approximately 60 crackers), crushed
1/2 cup (1 stick) butter, melted
1/4 cup sugar
1 (20-oz) can crushed pineapple in heavy syrup, undrained
1 (5.1-oz) package (6-serving size) instant vanilla pudding mix
1 (16-oz) carton cool whip, thawed

Mix crackers, melted butter and sugar well; then press firmly into bottom of a 13x9 baking dish (or in the bottom and up sides of 2 (9-inch) regular pie plates); set aside.

Combine crushed pineapple (with syrup) and pudding mix in a large bowl; stir until mixed well.

Fold in cool whip until all ingredients are well combined. Spoon pie filling evenly over crust.

Cover and refrigerate 4-6 hours before serving.

Light and Luscious Strawberry Pie

~Shared by Marilyn M., OH

1 can (8 oz) unsweetened crushed pineapple**
1 package (6 oz) cook-and-serve vanilla pudding mix
1 package (3 oz) sugar-free strawberry gelatin
3 cups sliced fresh strawberries
1 shortbread or graham cracker crust (8-inches)
1/2 cup whipped topping or Reddi-Whip

Drain pineapple, reserving juice in a 2-cup measuring cup. Set pineapple aside.

Add enough water to juice to measure 1-1/2 cups; transfer to a saucepan.

Whisk in the pudding mix and gelatin until combined.

Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Stir in pineapple. Remove from the heat; cool for 10 minutes.

Add strawberries; toss gently to coat. Pour into crust.

Refrigerate until set, about 3 hours.

Garnish each piece with 1 Tbsp whipped topping or Reddi-Whip. .

Refrigerate leftovers.

NOTE:

I might try doubling and putting in a 9 X 13 pan for a crowd.

**I used a 20 oz. pineapple (will try tidbits next time). The pie is so easy to make and was delicious.

Also tried using 2 cups fresh peach slices, 1 cup fresh blueberries with sugar free peach jello.... also very good.

BEST Cornbread

~Shared by Marilyn M., OH

1 box Betty Crocker Yellow Cake Mix
2 boxes Jiffy Corn Muffin Mix
1/2 cup vegetable oil
1 cup water
2/3 cup milk
5 eggs

Stir everything by hand just until it is combined.

Prepare a 9×13 baking pan with baking spray or oil.

Pour in pan and bake in preheated oven for 30-35 minutes. Easy Peasy!

Swiss Cheese Potatoes

~Shared by Marilyn M., OH

8 large potatoes, peeled and cubed (about 4 pounds)
1-1/2 teaspoons salt, divided
2 cups chopped celery
3/4 cup chopped onion
1-1/2 cups shredded Swiss cheese, divided
2/3 cup 2% milk
3 Tbsp butter
1/4 teaspoon pepper

Place potatoes and 1 teaspoon salt in a Dutch oven; add water to cover.

Bring to a boil.

Reduce heat; cook, uncovered, for 10 minutes.

Add celery and onion; cook until vegetables are tender, 10-15 minutes.

Drain; transfer to a large bowl.

Mash potato mixture, gradually adding 3/4 cup cheese, milk, butter, pepper and remaining salt.

Transfer to a greased 8-in. square baking pan; sprinkle with remaining cheese.

Broil 3-4 in. from the heat until cheese is lightly browned, 5-8 minutes.

TIP: I minced celery and onion in the food processor, and while the potatoes were boiling, I microwaved them until tender and drained them. I did use a little more Swiss cheese because we really like the cheesy taste. I made them ahead, microwaved them to warm them, and then put them under the broiler to brown.

Strawberry-Buttermilk Sherbet

~Shared by Marilyn M., OH

Four fresh ingredients are all you need to make a refreshing frozen sherbet dessert tonight.

In a pinch, substitute frozen strawberries for fresh.

2 cups fresh strawberries*
2 cups buttermilk
1 cup sugar
1 teaspoon vanilla extract
Garnish: fresh mint sprigs

Process strawberries in a food processor or blender 30 seconds or until smooth, stopping to scrape down sides.

Pour strawberry puree through a fine wire-mesh strainer into a large bowl, pressing with back of a spoon.

Discard solids. Add buttermilk, sugar, and vanilla to puree; stir until well blended. Cover and chill 1 hour.

Pour strawberry mixture into freezer container of a 1 1/2-qt. electric ice-cream maker, and

freeze according to manufacturer's instructions. (Instructions and times may vary.)

Garnish, if desired. Yield: Makes about 4 1/2 cups

*1 (16-oz.) package frozen strawberries, thawed, may be substituted.

Lazy Day Lasagna

~Shared by Marilyn M., OH

1/2 bag frozen cheese ravioli (25 oz bag is what I used)
1/2 lb ground beef, browned
2 cans crushed tomatoes (14 or 15 oz each)
1/2 Tbsp Italian Seasoning
1/2 Tbsp Garlic Salt
2 cups mozzarella cheese
1/4 cup parmesan cheese

Preheat oven to 350 degrees.

In a large skillet brown beef completely; drain off any remaining fat.

Stir in the cans of tomatoes, and seasonings.

In a 9×9 baking dish, spray with nonstick spray.

Place a layer of ravioli across the bottom.

Spoon half the sauce over the ravioli.

Then layer half of the mozzarella cheese.

Add another layer of ravioli, sauce, then cheese.

Add parmesan cheese on top.

Bake at 350 degrees for 35-45 minutes or until bubbly.

Remove from the oven and let it sit for about 10- 5 minutes before you serve. Cut and serve.

Serve with your favorite side salad and crusty garlic bread.

Note, This is for a small batch, you can easily double the ingredients and bake in a 9×13 pan.

BEST Ranch Dressing EVER

~Shared by Marilyn M., OH

1/4 cup black pepper
1 1/2 cups parsley flakes
1/2 cup garlic salt
2 Tbsp. kosher salt
1/4 cup granulated garlic
3/4 cup granulated onion
1 Tbsp dill weed
2 cups mayonnaise
2 cups buttermilk
1 1/2 cups sour cream
1 teaspoon of lemon juice

Combine dry ingredients (1 thru 7), store in an airtight container.
Makes about 3 1/2 cups of dry mix.

To Make Dressing, whisk together 2 Tbsp of mix with
2 cups each of mayonnaise and buttermilk
1 1/2 cups sour cream,
1 tsp. lemon juice.

Refrigerate for 2 hours.

Makes 1 3/4 Quarts ~ Enjoy!

Hawaiian Cheesecake Bars

~Shared by Marilyn M., OH

2 cups flour
1 cup sugar
1 cup butter
16 ounces cream cheese, softened
4 Tbsp sugar

4 Tbsp milk
2 eggs
2 tsp vanilla
16 ounces crushed pineapple, well-drained
2 cups flaked coconut
2 Tbsp melted butter

Combine flour, 1 cup sugar and 1 cup butter.

Pat mixture into ungreased 9 X 13 pan.

Bake at 350 oven for 14-19 minutes. Cool slightly.

Mix together cream cheese, 4 Tbsp sugar, milk and eggs.

Fold in vanilla, and drained pineapple. Spread over baked crust.

Combine coconut and 2 Tbsp melted butter.

Sprinkle over pineapple layer filling.

Bake 350 for 15-20 minutes. Enjoy!

Easy Oven-baked Spicy Chicken Tacos

~Shared by Marilyn M., OH

1 Tbsp olive oil
1/2 pound cooked chicken, shredded
1 (1 oz) packet Old El Paso Hot & Spicy Taco Seasoning
1/2 cup onion, diced
1 (14.5 oz) can diced tomato, drained (see tip below)
1 (4.5 oz) can Old El Paso Chopped Green Chiles*
10 Old El Paso Stand and Stuff Taco Shells
1/2 (16 oz) can Old El Paso Refried Beans
2 cups Mexican Blend Cheese, shredded
Toppings such as Old El Paso sliced Jalapenos, sour cream, salsa, chopped cilantro, shredded lettuce, or any of your favorite taco toppings!

Preheat oven to 400 F ~ Spray a 9x13 baking dish with nonstick spray and set aside.

Heat olive oil over medium heat in a medium skillet.

Add onion to skillet and cook for 2-3 minutes, or until the onion is translucent and fragrant.

Stir in chicken, taco seasoning, tomatoes, and green chiles. Stir to combine fully.

Reduce to simmer and allow to cook for 5-8 minutes.

Place taco shells in the baking dish, standing up. (I was able to fit 10 taco shells in the dish by adding 2 on each side.)

Spoon 1 Tbsp beans into the bottom of each taco shell.

Top with the chicken mixture, almost to the top of each shell.

Sprinkle each shell generously with shredded cheese, the more the better!

Bake for 12-14 minutes or until cheese is fully melted and the edges of the shells are browned.

Remove from oven and top with your favorite items such as jalapenos, sour cream, cilantro, and salsa.

Enjoy!

TIPS: Be sure to drain tomatoes completely, this will help taco shells to not get soggy while baking!

*If you prefer your tacos not spicy, just omit the green chilies and use regular Old El Paso Taco Seasoning.

Just as delicious!

Excellent Chocolate Fudge

~Shared by Marilyn M., OH

8 Tbsp (1 stick) butter
3 cups sugar
2/3 cup cocoa
1 teaspoon salt
1 1/2 cups milk
1/2 cup smooth peanut butter
1 cup chopped pecans
2 teaspoons vanilla extract

Coat an 8-by-8-inch pan with 4 tablespoons of the butter.

In a medium saucepan, stir together the sugar, cocoa and salt. Stir in the milk.

Bring the mixture to a rolling boil and reduce the heat to medium-low.

Attach a candy thermometer to the saucepan and simmer for 25 to 30 minutes, or until the mixture reaches 240 degrees F.

Remove the pan from the heat, stir in the remaining 4 tablespoons butter, the peanut butter, the pecans and the vanilla.

Pour fudge out onto the buttered pan. Let fudge cool for 20 minutes, then cut it into bite-size pieces.

PUBLISHER'S CHOICE

Raspberry Cream Cheese Pretzel Dip

You can switch out fruit flavor by selecting another pie filling. Blueberry and cherry speak to me!

INGREDIENTS

8 ounces Cream Cheese — room temperature
1/3 cup granulated sugar
Pinch of salt
8 ounces 1 small tub Cool Whip
About 3/4 cup Raspberry Pie Filling — divided
Pretzels — for serving

INSTRUCTIONS

1. Use a hand mixer to beat cream cheese, sugar, and salt until smooth. Fold in Cool Whip. Stir in about 1/2 cup of the pie filling. Chill dip until ready to serve. (Can be made one day ahead.)
2. When ready to serve: Place dip in serving bowl. Top with another 1/4 cup or so of pie filling for garnish. Serve with pretzels.

Cream Cheese and Chicken Taquitos

You will love these Cream Cheese and Chicken Taquitos filled with cream cheese, salsa, cheese, sour cream and spinach.

Prep Time 5 minutes
Cook Time 10 minutes
Total Time 15 minutes
Servings 12
Calories 192 kcal

Ingredients

3 cups chicken cooked and shredded
6 oz cream cheese softened
1/3 cup sour cream
1/2 cup salsa
1 1/2 cups colby jack cheese
1 1/2 cups baby spinach chopped and stems removed
12 6 inch corn tortillas
vegetable or canola oil for frying

Instructions

1. Heat 1/2" oil in a sauce pan on medium heat.
2. In a large bowl mix together the chicken, cream cheese, sour cream, salsa, co-jack and spinach. Add salt and pepper to taste.
3. Once oil is hot enough (place hand over pan, above oil, to feel heat), add a few tablespoons of chicken/cream \cheese mixture to the center of a tortilla and spread out. Roll up and set seam side down in oil using tongs. Cook until golden brown on both sides.
4. Repeat until all the tortillas are filled, rolled and fried.
5. Set on paper towels to drain.
6. Serve warm and ENJOY!

Source: Lil' Luna

<https://lilluna.com/cream-cheese-and-chicken-taquitos/>

Hamburger & Potato Casserole

Prep time: 15 mins
Cook time: 1 hour and 15 mins
Total time: 1 hour and 30 mins
Yield: 6-8 Servings

INGREDIENTS

1 pound ground beef
1 onion, finely diced

4 pounds potatoes, peeled
Salt and pepper
8 ounces cheddar cheese, shredded (about 2 cups)
1 10.75-oz can condensed Cheddar Cheese soup
1 12-oz can evaporated milk
1/2 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper

INSTRUCTIONS

Spray a 13x9 baking dish with cooking spray and preheat oven to 350 degrees.

Add ground beef and onion to a large skillet, season with salt and pepper then cook until ground beef is cooked though and crumbled. Drain fat then set aside.

Cut potatoes into thin slices (less than 1/4 inch). Add one layer of potato slices to the bottom of the baking dish. Sprinkle potatoes with salt and pepper. Top potatoes with 1/4 of beef mixture. Top beef with 1/4 of shredded cheese. Repeat this process three more times.

Combine condensed cheddar soup, evaporated milk, milk, salt and pepper then whisk until smooth. Pour mixture over potato/beef/cheese layers. Cover dish with aluminum foil then bake at 350 degrees for one hour. Remove foil then continue baking for an additional 15 minutes or until potatoes are tender and dish is light golden brown and bubbly.

Notes:

If potatoes aren't tender after total baking time, cover dish with aluminum foil and continue baking until potatoes are tender.

Don't use the reduced calorie/fat condensed soup in this recipe. I tried it once and the dish was dry and not as creamy.

Source: Mandy Rivers | South Your Mouth

Salmon Croquettes

Classic Southern style salmon patties, seasoned perfectly and delicious.

PREP TIME 10 minutes
COOK TIME 10 minutes
ADDITIONAL TIME 30 minutes
TOTAL TIME 50 minutes
YIELD: 8

Ingredients

3 6 oz Cans Red Salmon (Skinless/Boneless), drained
2 Eggs, beaten
1/4 c Mayonnaise
1 tsp Sea Salt
1 tbs Old Bay Seasoning
Cracked Black Pepper, to taste
1 tbs Fresh Squeezed Lemon Juice
1 tbs Chives, chopped
1 Small Onion, finely diced
1/4 c Green Bell Pepper, finely diced
1.5 c Bread Crumbs, divided
1/2 c Vegetable Oil

Instructions

Drain canned salmon and set aside.

In a mixing bowl mix beaten eggs and mayonnaise together.

Add salt, Old Bay, pepper, and lemon juice together.

Add canned salmon, onion, and bell pepper. Stir to combine everything together.

Add 1 cup of the bread crumbs to the mixture and stir to combine with the salmon mixture.

Form your salmon mixture into croquettes, or patties if you prefer to call them.

Dredge each croquette into the remaining 1/2 cup of bread crumbs to coat each side.

Place croquettes on a parchment lined baking sheet and chill in the refrigerator for 30 minutes to 1 hour before cooking. I find that chilling helps to maintain a nice shape during cooking. If you don't have the time, you can cook them right away.

Heat vegetable oil in a skillet over medium heat until hot for frying.

Add salmon croquettes and cook to brown on each side, 3-4 minutes per side. Turn carefully during cooking.

Drain cooked croquettes on a paper towel lined plate to remove excess oil before serving.

Nutrition Information:
Amount Per Serving:

CALORIES: 303 TOTAL FAT: 29g SATURATED FAT: 4g TRANS FAT: 0g UNSATURATED FAT: 23g CHOLESTEROL: 90mg SODIUM: 570mg CARBOHYDRATES: 16g FIBER: 1g SUGAR: 2g PROTEIN: 19g

Source: Julia Jordan | Julia's Simply Southern

<https://juliassimplysouthern.com/2017/02/salmon-croquettes.html>

Classic Chicken Fried Steak Fingers

Prep Time 20 mins
Cook Time 20 mins
Total Time 40 mins
Servings: 4

Crispy breading and well-seasoned tender steak make the perfect dinner or appetizer in this delicious class southern recipe.

Ingredients

3-4 lbs beef cubed steak
2 C all purpose flour
1 C buttermilk
1 large egg
salt and pepper oil for frying

Instructions

Pour 1 inch of oil in large cast iron skillet. Heat oil in skillet over medium heat on stove top while preparing meat.

Place flour in a shallow dish. Season with salt and pepper and stir to mix well.

Beat egg and milk together. Pour into another shallow dish.

Place milk mixture and flour next to one another to create a "dredging station."

Cut cube steak into 1 inch strips. Salt and pepper both sides of each strip. Place the strip into the flour, coating both sides. Then place the strip into the egg mixture, coating both sides. Coat strip with flour once more. Gently shake off extra.

When oil is hot (sprinkle a few drops of flour in, it should sizzle), carefully place strips side by side in skillet. Using tongs or a fork, turn strips once when bottoms begin to brown, (about 1-2 minute on each side).

When browned on both sides, remove strips from skillet and place on a paper towel lined rack to drain any excess oil.

Serve with white gravy and enjoy!

Source: Stacey | Southern Discourse

<https://southerndiscourse.com/classic-chicken-fried-steak-fingers/>

Toad in the Hole

An English classic, this cheap and easy to make Toad in the Hole is the PERFECT family dinner!

PREP TIME 10 minutes
RESTING TIME 30 minutes
COOK TIME 30 minutes
TOTAL TIME 1 hour 10 minutes
YIELD: 4 SERVINGS

Ingredients

200 ml (3/4 Cup + 1 tbsp) Whole Milk
2 Whole Eggs
2 Egg Whites
1 tsp Oregano (Optional)
Salt & Pepper
150g (2/3 Cup) Plain Flour
8 Sausages
2 tbsp Olive Oil or Goose Fat

Instructions

1. Whisk the milk, eggs, egg whites, oregano and some salt and pepper together in a jug.
2. Sift the flour into a bowl and make a well in the centre. Pour in the egg mixture and mix until a smooth batter forms.
3. Tip the batter back into the jug and leave it to rest at room temperature for 30 mins minimum/up to 2 hours.
4. Preheat the oven to 220°C/Fan 200°C.
5. Put the sausages and olive oil/goose fat into the roasting pan and cook for 10 mins.
6. Remove from the oven, quickly pour over the batter and return immediately to the oven. Cook for 20 mins until golden and fluffy.

Notes This dish is best served immediately, straight from the oven.

Nutrition Information:

YIELD: 4 SERVING SIZE: 1

Amount Per Serving:

CALORIES: 493 TOTAL FAT: 29g SATURATED FAT: 8g TRANS FAT: 0g UNSATURATED FAT: 18g CHOLESTEROL: 158mg SODIUM: 553mg

CARBOHYDRATES: 33g FIBER: 1g SUGAR: 4g PROTEIN: 25g

Nutritional information on kitchenmason.com should only be used as a general guideline, I am not a certified nutritionist. Please always check labels for allergens where applicable.

Source: Emma Mason | Kitchen Mason

<https://kitchenmason.com/toad-in-the-hole/>

Mexican Manicotti

Prep 30 MIN

Total 1 HR 20 MIN

Servings 6

Ingredients

12 uncooked manicotti pasta shells

1 lb lean (at least 80%) ground beef

1 can (6 oz) Muir Glen organic tomato paste

1 package (1 oz) Old El Paso taco seasoning mix

1 1/2 cups water

1 package (3 oz) cream cheese, softened

1 egg

1 1/2 cups sour cream (12 oz)

2 1/2 cups shredded sharp Cheddar cheese (10 oz)

2 cans (4 oz each) Old El Paso whole green chiles, drained, chopped

1/4 cup chopped fresh cilantro

Steps

1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Cook and drain pasta as directed on package. Rinse with cold water; drain well.

2 In 10-inch nonstick skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in tomato paste, taco seasoning mix and water. Cook over medium heat 5 to 10 minutes until hot and bubbly.

3 In medium bowl, mix cream cheese, egg, sour cream, 1 1/2 cups of the cheese, the chiles and 2 tablespoons of the cilantro. Spoon about 3 tablespoons cheese mixture into each pasta shell. Spoon about 1 cup beef mixture into baking dish; top with filled shells and remaining beef mixture.

4 Cover; bake 40 to 45 minutes or until hot. Uncover; sprinkle remaining 1 cup cheese over shells. Bake 5 minutes longer or until cheese is melted. Sprinkle with remaining 2 tablespoons cilantro.

Expert Tips

Select the Old El Paso taco seasoning mix you prefer. Choose from Hot N Spicy, 40% Less Sodium, Mild or Original.

Serve the manicotti with favorite Mexican toppings, such as guacamole, sliced green onions, chopped tomatoes, sliced ripe olives and Old El Paso® pickled jalapeño slices.

Source: Old El Paso

Simple Peach Cobbler Dump Cake

Perfect Peach Cobbler Dump Cake is a very easy recipe made in one bowl, poured into a pan and canned peaches are poured over top. It doesn't get much easier than that. Well my daughter has been making this cake since she was three, and that is one simple cake!

Yield: 12

INGREDIENTS

1 stick (1/2 cup) unsalted butter

1 1/2 cups granulated sugar (divided)

2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon kosher salt

1 cup whole milk

1 tablespoon pure vanilla extract

1 (29-ounce) can sliced peaches in juice

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

INSTRUCTIONS

1. Preheat oven to 350°F. Butter a 9x13 baking dish (or 2-8x8 baking dishes). Set aside.

2. Place butter in a medium size microwave safe mixing bowl. Heat butter in microwave until melted. Add 1 cup sugar, flour, baking powder, salt and whisk to combine. Add milk and vanilla, whisk until combined. Pour batter into prepared baking dish.

3. Spoon peaches over top of batter, placing them evening around the pan. Reserve the juice from the can.

4. Add 1/2 cup sugar, cinnamon and nutmeg to the juice. Whisk to combine. Pour juice over peaches.
5. Bake 55-60 minutes until golden brown. Serve with a scoop of ice cream on top if desired.
6. Enjoy!

Source: Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2013/10/perfect-peach-cobbler-dump-cake.html>

Super Quick Chia Seed Jam

Prep time: 5 MINS
Cook time: 10 MINS
Total time: 15 MINS
YIELD: ~ 1 1/2 CUPS

Today we're making chia seed jam using almost any fruit! This jam takes roughly 15 minutes to make from start to finish, and the best part is, you get to control the sweetener you use and the amount!

INGREDIENTS:

2 1/2 cups chopped fresh raspberry, strawberry etc. (frozen works too)
1 tablespoon lemon juice, freshly squeezed
1 -2 tablespoons sugar (or honey, maple syrup, coconut sugar, etc.)
4-5 teaspoons chia seeds (or more to taste)

DIRECTIONS:

CHOP: chop the fruit into small pieces.

COOK: place the fruit in a saucepan and cook over medium heat until the fruit breaks down and starts becoming syrupy, this will take close to 8-10 minutes. Using a potato masher, the back of a heavy spoon, or a heatproof muddler, mash the fruit down to your liking. Stir in the chia seeds and sweeten with the desired sweetener and allow it to cook for 1 more minute. Remove from heat, stir in the lemon juice and taste, adjust with additional sweetener as desired.

STORE: Allow the jam to cool to room temperature, the jam will thicken quite a bit once it starts to cool. Use as desired in yogurt parfaits, on toast, etc. Leftover jam can be kept for about a week in the refrigerator but you can also freeze it for a few months! I'm not at all familiar with canning, so I can't say with certainty if this would be good for canning.

Source: Little Spice Jar

<http://littlespicejar.com/super-quick-chia-seed-jam/>

Holiday Rum Bundt Cake

Ingredients

CAKE:

1 box about 18 Oz. yellow cake mix
1 package 3.5 Oz. INSTANT vanilla pudding mix
4 whole eggs
1/2 cup water
1/2 cup canola or vegetable oil
1/2 cup golden rum or gold rum
1 cup chopped pecans optional

GLAZE:

1/2 cup butter
1/4 cup water
1 cup sugar
1/2 cup rum

Instructions

1. Prepare a bundt pan with cooking spray.
2. It's optional to sprinkle nuts over bottom of greased bundt pan (either 10 or 12" pan works).
3. Stir together cake mix, pudding mix, eggs, water, oil and rum.
4. Bake at 325 in oven for 1 hour.
5. Cool 10 minutes in pan.
6. Invert onto serving plate and prick top.
7. To make the glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly.
8. Remove the pan from heat. Stir in the rum.
9. Gently poke holes in the cake with a fork.

10. Pour glaze evenly over top and sides of cake.

11. Allow cake to absorb glaze. Keep doing this until glaze is used up.

12. Serve warm with vanilla ice cream.

Notes The cake can sit for a couple days; the longer it sits, the better it tastes!

Source: Reluctant Entertainer

<https://reluctantentertainer.com/holiday-rum-bundt-cake-recipe/>