

PUBLISHER'S CORNER

"Everybody is identical in their secret unspoken belief that way deep down they are different from everyone else." ~ David Foster Wallace, American writer

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. I'm feeling blessed, especially in light of the disastrous weather between here and there (in other words.... not where any of us are). Watching the news and seeing how many people have been totally wiped out of their belongings yet grateful lives were spared. It is best for those of us in tornado-prone areas to be wise and pray often. I say pray often wherever it is you live. I believe it is like your life resume for your final day.

Another reason I am feeling blessed is that many of you keep in touch with me. My life is richer for it! And whenever there's a recipe attached to share, that's the gravy! Here are some of our thoughtful readers who've shared with us for this issue:

Peter P., Canada
Judy G., IL
Michael G., MI
Jessica S., Corfu, Greece
Elyse S., AZ
Lisa H., Belmont, NC
Teresa S., TX
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?

Whisk Tea

~Shared by Marilyn M., OH

When brewing a pitcher of iced tea, place tea bags inside a large wire whisk and submerge them in the water to steep.

The whisk keeps the bags weighted down, and makes stirring a snap.

Also try placing fruit inside the whisk for added flavor. Enjoy!

JUST MAKE ME LAUGH!

The 2.99 Special

~Shared by Peter P., Canada

We went to breakfast at a restaurant where the 'seniors' special' was two eggs, bacon, hash browns and toast for \$2.99. 'Sounds good,' my wife said. 'But I don't want the eggs..'

'Then, I'll have to charge you \$3.49 because you're ordering a la carte,' the waitress warned her.

'You mean I'd have to pay for not taking the eggs?' my wife asked incredulously.

'YES!' stated the waitress.. 'I'll take the special then,' my wife said..

'How do you want your eggs?' the waitress asked. 'Raw and in the shell,' my wife replied. She took the two eggs home and baked a cake.

DON'T MESS WITH SENIORS!!! WE'VE been around the block more than once!

TODAY'S RECIPES

Old Fashioned Rice Pudding

~Shared by Judy G., IL via Facebook

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

Combine Minute Rice, milk and raisins, sugar, butter, salt, vanilla and nutmeg in a buttered 1 quart baking dish. Bake in 350 degree oven for 1 hour, stirring after 15 minutes and again when pudding is done. Sprinkle with cinnamon. Serve warm or chilled. Pudding thickens as it stands.

Keto Crack Chicken

~Shared by Michael G., MI via Facebook

Even if you're not on the keto train, this creamy Crock-Pot chicken is still worth making. The ranch-flavored cream cheese and cheddar sauce is out. of. this. world. Obviously, this recipe is much different in flavor and carb count than our breaded Crack Chicken. But the name rings true for both dishes. Bottom line: You won't want to stop eating them.

YIELDS: 6 SERVINGS

PREP TIME: 0 HOURS 20 MINS

TOTAL TIME: 3 HOURS 0 MINS

INGREDIENTS

1/2 c. low-sodium chicken broth
1 tbsp. dried parsley
2 tsp. dried dill
1 tsp. dried chives
1/2 tsp. onion powder
1/4 tsp. garlic powder
2 lb. boneless skinless chicken breasts
Kosher salt
Freshly ground black pepper
2 (8-oz.) blocks cream cheese, cubed
2 1/4 c. shredded cheddar, divided
8 slices cooked bacon, crumbled
Chopped chives, for serving

DIRECTIONS

Pour chicken broth into a 4-quart slow cooker and stir in dried parsley, dill, chives, onion powder, and garlic powder. Add half the chicken and season with salt and pepper. Repeat with remaining half of chicken. Stir to coat chicken and set on low for 6 hours or high for 2 hours.

Using two forks, shred chicken in the slow cooker. Stir in cream cheese and 2 cups cheddar until melted.

Top with remaining 1/4 cup cheddar, bacon, and chives before serving.

Source: Laura Rege - Delish

<https://www.delish.com/cooking/recipe-ideas/a26845155/keto-crack-chicken-recipe/>

Spatchcock Chicken Recipe (plus video)

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

This Spatchcock chicken recipe is our favorite way to roast a whole chicken. Every part of the roasted chicken turns out juicy and so flavorful with that garlic herb butter. Easy and delicious one pan chicken dinner! | natashaskitchen.com This Spatchcock Chicken recipe

is our favorite way to roast a whole chicken. Every part of the roasted chicken turns out juicy and so flavorful with that garlic herb butter. This one pan chicken dinner is easy and so delicious!

Prep Time: 15 minutes
Cook Time: 45 minutes
Total Time: 1 hour
Calories: 523 kcal
Servings: 6 people

Ingredients

Ingredients for Spatchcock Chicken Recipe:

4 1/4 lb whole chicken *
1/2 tsp salt (we used sea salt)
1/8 tsp black pepper

Ingredients for Flavored Butter:

4 Tbsp unsalted butter softened
1 Tbsp olive oil plus more to drizzle
1 Tbsp parsley finely chopped
2 garlic cloves minced
1/2 tsp lemon zest
1 Tbsp lemon juice
1 tsp salt plus more for vegetables
1/8 tsp black pepper

Ingredients for 1-Pan Chicken Dinner:

2 lbs medium red potatoes scrubbed and quartered
3 medium carrots peeled and quartered
8 oz Brussels sprouts trimmed and halved

Instructions

(Preheat oven to 425°F after step 4). Place chicken breast-side down with the wings/ neck facing towards you. To remove the spine, use kitchen shears to cut through the ribs right next to the spine along both sides. Open rib cage and use a heavy knife to score down the sternum. This will help pop out the breast bone and flatten chicken. Season inside the chicken with 1/2 tsp salt and a pinch of black pepper.

Flip the chicken over breast side up and set on parchment-lined, rimmed baking half sheet. Using the palm of your hand, push firmly over the breast bone forcing the chicken to lay completely flat. Use your thumbs to separate the skin from the meat over breast, thigh and drumstick areas.

In a small mixing bowl, combine the flavored butter ingredients. Mash with fork for a couple of minutes until lemon juice is mostly incorporated into butter.

Spread 2/3 of mixture under the chicken skin and dot/spread remaining butter all over chicken.

Place prepared vegetables all around the chicken and drizzle everything with olive oil. Sprinkle chicken and vegetables generously with salt and some black pepper to taste.

Bake uncovered at 425°F for 45 min or until instant read thermometer reads 160°F when inserted into thickest part of chicken breast**. Remove from oven and rest uncovered 10 minutes on a cutting board before serving.

Recipe Notes

*Allow the raw chicken to sit at room temp for 30 min before using for even baking.

**Don't over-bake or the breast will be dry. Keep in mind internal temp will rise another 5-10 degrees after it comes out of oven.

Nutrition Facts

Amount Per Serving Calories 523 Calories from Fat 261 % Daily Value* Total Fat 29g 45% Saturated Fat 9g 45% Cholesterol 125mg 42% Sodium 748mg 31% Potassium 1224mg 35% Total Carbohydrates 30g 10% Dietary Fiber 4g 16% Sugars 4g Protein 33g 66% Vitamin A 115.6% Vitamin C 62.7% Calcium 6% Iron 17.5%

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

Source: Natasha of NatashasKitchen.com

<https://natashaskitchen.com/spatchcock-chicken-recipe-video/>

Apple Pie Enchiladas

~Shared by Elyse S., AZ via Facebook

Incredibly easy to make and are Out Of This World Good!

Ingredients:

1 (21 ounce) can apple pie filling
1 teaspoon ground cinnamon
1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup water
1 teaspoon vanilla
6 (8 inch) flour tortillas - store bought is great for this, Just be sure to buy Flour Tortillas

Directions:

1. Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon and roll up, tucking in edges; and place seam side down in prepared dish.
2. In a medium saucepan over medium heat, combine butter, white sugar, brown sugar and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes, remove from heat and stir in 1 teaspoon vanilla.
3. Pour sauce over enchiladas and let stand 45 minutes. Note: Don't rush the 45 minute resting time for the sauce on the enchiladas before baking, this step helps to magically transform the flour tortillas into a faux pasty dough.
4. Bake in preheated oven at 350 degrees F for 30 minutes, or until golden.

~Enjoy~

Kitchen Tip: Each sauce recipe is enough for 6 Apple Pie Enchiladas. I usually make a double batch of sauce...Its That Good!

Source: Facebook group: Recipes Made Easy

<https://www.facebook.com/groups/recipesmadeeasy/>

Strawberry Cream Cheese Icebox Cake

~Shared by Lisa H., Belmont, NC

- 2 lb. strawberries
- 2 sleeves graham crackers
- 1 -8 oz. pkg. cream cheese, room temperature
- 1 -14 oz. can sweetened condensed milk
- 2- 3.4 oz. pkg. instant cheesecake flavored pudding
- 3 cu. milk
- 1- 12 oz. carton whipped topping, divided

Directions

Wash, cut tops off of strawberries and slice them 1/4 inch thick then set aside. Line bottom of a 3-quart 13x9 baking dish with graham crackers and set aside. Combine cream cheese and sweetened condensed milk in a large bowl and beat with a mixer until smooth and creamy. Add pudding mixes and milk then continue mixing on low for 4-5 minutes or until mixture starts to thicken. Fold in 2 cups whipped topping until smooth. Pour half of the cream cheese mixture over graham crackers. Arrange a single layer of strawberry slices over cream cheese mixture. Top strawberries with another layer of graham crackers then cover with remaining cream cheese mixture. Top cream cheese mixture with another layer of strawberries.

Cover and refrigerate for 6-8 hours. When serving, top with remaining whipped topping. Crush remaining graham crackers and sprinkle crumbs over the top.

Recipe4dairies.com

Taco Spaghetti To Die For

~Shared by Teresa S., TX via Facebook

Ingredients:

- 1 tablespoon olive oil
- 1 pound ground beef
- 1 (1.25-ounce) package taco seasoning
- 1 (10-ounce can) Ro*Tel® Mild Diced Tomatoes & Green Chilies
- 1 tablespoon tomato paste
- 8 ounces spaghetti
- 1/2 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1 Roma tomato, diced
- 2 tablespoons chopped fresh cilantro leaves.

Directions:

Heat olive oil in a large stockpot or Dutch oven over medium high heat. Add ground beef and cook until beef has browned, about 3-5 minutes, making sure to crumble the beef as it cooks; stir in taco seasoning. Drain excess fat.

Stir in Ro*Tel®, tomato paste, spaghetti and 3 cups water. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 13-16 minutes.

Remove from heat and top with cheeses. Cover until melted, about 2 minutes.

Serve immediately, garnished with tomato and cilantro, if desired.

Source: American Times Food

<https://americantimesfood.com/taco-spaghetti-to-die-for/>

Goey and Cheesy Warm Bacon Dip

~Shared by Marilyn M., OH

8 ounces cream cheese, softened
2 cups sour cream
1 1/2 cups shredded cheddar
6 slices bacon, cooked and crumbled
1/2 cup sliced green onion

Preheat oven to 400 F.

Combine softened cream cheese, sour cream, cheddar cheese, bacon and green onion.

Spoon mixture into a 1-quart baking dish.

Bake for 25-30 minutes, or until cheese is bubbling and hot.

Serve with bread slices, crackers, or veggies. Enjoy!

Chocolate Rice Krispie Balls

~Shared by Marilyn M., OH

1/2 cup peanut butter
3 Tbsp soft butter
1 tsp vanilla
1 cup Rice Krispie Cereal
1/2 cup chopped pecans
1 cup shredded coconut
1 package chocolate chips
1 square sweet chocolate

In a large bowl, mix first six ingredients together and refrigerate for 30 minutes. Form balls and refrigerate for another hour.

In a double boiler, melt chocolate chips with sweet chocolate.

Drop cold balls into chocolate one at a time to coat; Use a fork to make it easier.

Arrange the balls on parchment paper and freeze to set. Enjoy! Sweet, simple and tasty! These balls are something else!

As soon as I got the recipe I made them and stored them in an airtight container.

Give it a try, you won't regret it.

Oatmeal Chocolate Chip Cookies

~Shared by Marilyn M., OH

Soft and chewy cookies with oats and chocolate chips. Thanks to melted butter, the dough is easy to stir up - no mixer needed!

1 1/2 old-fashioned oats (not quick cooking)
1 cup all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves, optional
1/2 teaspoon salt
1/2 cup unsalted butter melted, cooled, (1 stick)
1/2 teaspoon pure vanilla extract
1/2 cup packed light brown sugar
1/4 cup granulated sugar
1 large egg
1 cup chocolate chips (any kind will work: milk, semi-sweet or white)

In a large bowl, whisk together the dry ingredients (oats, flour, baking powder, baking soda, cinnamon, cloves (if using), salt).

In another mixing bowl, stir together butter vanilla, both sugars and egg. Stir until well combined.

Add the wet ingredients to dry ingredients and stir until combined. The dough will be sticky. Add chocolate chips and mix in well.

Cover the bowl with saran wrap and place in fridge for at least 2 hours to overnight.

When ready to bake*, line baking sheet with parchment paper or silicone baking mat.

Preheat oven to 350 degrees F.

Scoop dough with medium size cookie scoop (1 and 1/2 Tablespoon size).

Place scoops of dough on prepared baking sheet, spacing them 2" apart.

Add few chocolate chips on each scoop, if desired.

Bake cookies for 13 to 15 minutes. For me 14 minutes was the magic number.

Let cool on sheet for 5 minutes, then transfer onto cooling rack.

*Note: I like to make this dough in the evening and let it chill in the fridge overnight.

Crockpot Ranch Pork Chops

~Shared by Marilyn M., OH

This simple 3 ingredient crockpot recipe makes a delicious meal when served over egg noodles with a salad on the side, rolls and butter. .

1 lb boneless pork chops
1 can Cream of Chicken Soup
1 pkg Ranch Dressing Mix
water (one half to a full soup can of water, depending on how thin you like the sauce)

Spray the crockpot with non-stick spray.

In a small bowl combine the can of soup, Ranch dressing mix and 1/2 to 1 full soup can water; mix well.

Pour some of the soup mixture into the crockpot to cover the bottom.

Place the pork chops in the crockpot.

Cover the pork chops with the rest of the soup mixture.

Cook on low for 4 hours. ~ Enjoy!

Serves: 4 pork chops

Freezer Method

In a small bowl combine the can of soup, the Ranch dressing mix and a soup can of water and mix well.

Label a gallon size freezer bag with cooking directions.

Pour the soup mixture into the freezer bag.

Add the pork chops to the freezer bag, seal and squish to mix well.

Freeze flat

When you are ready to cook, defrost the contents of the bag, pour into a crockpot and cook on low for 4 hours.

Caramel-Apple Jam

~Shared by Marilyn M., OH

Caramel-Apple Jam is so easy to make and delicious served over pancakes, waffles, or topped on biscuits or scones. Tastes like Apple Pie Filling only as a jam. Yummy indeed!!

6 cups finely diced peeled Apples (4 med-large Honey Crisp apples yielded 6 cups)
1/2 cup water*
1/2 tsp. butter
1 package Sure-Jell (powdered fruit pectin)
4 cups sugar
1 cup packed brown sugar
1/2 tsp. ground cinnamon (heaping)
1/4 tsp. ground nutmeg

In a large stock pot, combine apples, water and butter. Cook and stir over low heat until apples are tender (about 10 minutes).

Stir in pectin and bring to a rolling boil, stirring constantly. Add the sugars, cinnamon and nutmeg and return to a rolling boil. Boil for 1 minute, stirring constantly.

Remove from the heat; skim off foam.

Carefully ladle hot mixture into hot half-pint or pint jars, leaving 1/4-in. head-space.

Remove air bubbles; wipe rims and adjust lids.

Process for 10 minutes in a boiling water bath.

Yield: 3 pints or approx. 6 half-pints Enjoy!!!!

*Option: Replace 1/2 cup water with 1/2 cup spiced rum for a different twist.

Note - shake jars gently from time to time while cooling (after lid has sealed) to evenly distribute apple pieces throughout the jam.

Cauliflower Soup

~Shared by Marilyn M., OH

1 medium head cauliflower, broken into florets
1 medium carrot, shredded
1/4 cup chopped celery
2 1/2 cups water
2 teaspoons chicken or 1 vegetable bouillon cube
3 Tbsp. butter
3 Tbsp. all-purpose flour
3/4 teaspoon salt
1/8 teaspoon pepper
2 cups 2% milk
1 cup (4 oz) shredded cheddar cheese
1/2 to 1 teaspoon hot pepper sauce, optional

In a large bowl, combine cauliflower, carrot, celery, water and bouillon; bring to a boil.

Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender (do not drain).

In another large saucepan, melt butter.

Stir in the flour, salt and pepper until smooth. Gradually add milk.

Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened.

Reduce heat. Stir in cheese until melted. Add hot pepper sauce, if desired.

Stir into the cauliflower mixture. Enjoy!

Yield: 8 servings (about 2 quarts).

Bundt Cake Breakfast

~Shared by Marilyn M., OH

1 cup diced ham
2 cups tater tots, still frozen
1 dozen whisked eggs
1 can (8) Pillsbury Grands biscuits, diced up (raw)
2 cups cheese ~ your choice (I used Cheddar)
1/4 cup milk

All mixed together. Put in greased bundt pan.

Bake on 400 degrees for 45 mins.

When done flip onto platter and cut and serve Enjoy!

Bacon Cheese Puffs

~Shared by Marilyn M., OH

1/2 cup milk
1 egg, lightly beaten
2 cups grated cheese, a sharp cheddar is best
2 medium onions, finely chopped
3 slices bacon, FINELY chopped (uncooked)
1 cup + 3 Tbsp self-rising flour (this keeps them puffy)
1 teaspoon grainy mustard (or French mustard)

Preheat oven to 350F.

Combine egg and milk, and stir into remaining ingredients.

Drop by rounded teaspoon onto a lightly greased cookie sheet.

Bake until golden (about 20 minutes).

Cool on wire racks. Enjoy!

4-Ingredient Ice Cream

~Shared by Marilyn M., OH

2 bananas, cut into 1-inch slices (frozen)
1/2 cup frozen strawberries, sliced
2 Tbsp almond milk
1/2 tsp. vanilla

Place banana slices on a plate, separating each slice.

Place slices in freezer for 2 hours (overnight is best!).

Remove strawberries and bananas from freezer and place in food processor, blend until they are the consistency of soft serve ice cream.

Add almond milk (more or less for desired texture) and vanilla.

Blend until smooth and well-mixed.

Transfer ice cream to a freezer container and freeze until solid. (don't have to wait if fruit is frozen, it is like soft serve ice cream)

Scoop with ice cream scoop and serve. Enjoy!

3-Ingredient Cinnamon Rolls

~Shared by Marilyn M., OH

1 bag - (12) Rhodes Frozen Cinnamon Rolls
1 (3 oz) box JELL-O Vanilla* Pudding, Cook & Serve
1/2 cup butter, melted

The night before spray a 9x13 inch baking dish with non-stick cooking spray.

Lay the cinnamon rolls in the pan, spread out evenly.

Sprinkle the vanilla pudding mix (unprepared) over the cinnamon rolls.

Then top with the melted butter.

Spray one side of plastic wrap with non-stick cooking spray.

Place this face down, side with the non-stick spray facing the rolls.

Leave on counter overnight.

The next morning preheat oven to 350 degrees.

Bake rolls for 15-20 minutes, or until golden brown.

Spread reserved icing from frozen rolls over the top of the rolls. Enjoy!

*Note: Tip ~ Try with chocolate pudding also. Delicious...

PUBLISHER'S CHOICE

Stuffed Chicken Valentino

Prep 30 m
Cook 25 m
Ready In 55 m

"This is a dish to serve guests--be ready to impress! Good enough to be served at a high-priced restaurant, but easy enough to make yourself. Creamy mozzarella and roasted red peppers make the dish really special. Serve over pasta with Alfredo sauce."

Ingredients

4 skinless, boneless chicken breast halves
1 teaspoon dried Italian seasoning
2 tablespoons grated Parmesan cheese
1 (6 ounce) jar roasted red bell peppers, drained
1/4 cup chopped fresh chives
4 tablespoons shredded mozzarella cheese
salt and pepper to taste
2 tablespoons olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Slice a chicken breast in half lengthwise, leaving the halves attached on one side: opened and laid flat, the chicken breast should resemble a butterfly. Place between two sheets of plastic wrap, and pound flat. Repeat with remaining chicken breasts.

Combine Parmesan cheese with Italian seasoning and chives, and sprinkle over chicken breasts. At one end of each breast, place 3 strips of roasted pepper. Top with 1 tablespoon shredded cheese. Roll each breast up, starting on the side with the peppers and cheese. Insert a toothpick in each roll to prevent unrolling. Place in prepared baking dish. Season rolls with salt and pepper to taste, and drizzle with olive oil.

Bake in preheated oven for 15 minutes. Set oven to broil, and continue cooking for 5 to 10 minutes. Remove from oven, slice to display the colorful filling, and serve.

Source: Allrecipes.com

Taco Pasta Salad

Yield: 8-10

Taco Pasta Salad takes south-of-the-border ingredients and wraps them up with tender cheese tortellini for a fusion of flavors, sure to be your next potluck favorite!

INGREDIENTS

1/2 pound ground beef
1/2 packed taco seasoning
16 ounces frozen cheese tortellini
1/2 cup sliced black olives
1 orange bell pepper, chopped
1 cup cherry tomatoes, quartered
3 green onions, chopped
1 bottle catalina dressing
1/2 bag Nacho Cheese Doritos, Crushed

INSTRUCTIONS

1. Cook Cheese tortellini according to packaged directions. Remove from cooking water with a slotted spoon and transfer to a large mixing bowl.
2. Meanwhile, in a medium skillet over medium high heat cook ground beef until cooked through. Add taco seasoning (about 1 1/2 tablespoons). Stir to combine. Add 1/4 cup water and cover. Allow to cook for 5-7 minutes. Remove cover and cook until the liquid cooks off. Set aside.
3. Combine tortellini with cooked and seasoned ground beef, olives, bell pepper, cherry tomatoes, and green onions.
4. Dress salad with Catalina Dressing, adding just enough to coat all of the ingredients. Taste and add additional dressing as needed.
5. Top salad with crushed Doritos just before serving.

Source: Heather Cheney for The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2018/07/cheesy-taco-pasta-salad.html>

Double Chocolate Buttermilk Muffins

Servings 12

Ingredients

2 cups all purpose flour
2/3 cup cocoa powder
1/2 cup granulated sugar
1/2 cup light brown sugar
1 tsp baking powder
1 tsp baking soda
1 tsp instant espresso powder Optional
1/2 tsp salt
1 cup buttermilk Not fat free
1/3 cup vegetable oil
2 large eggs
1 tsp pure vanilla extract
1/4 tsp pure almond extract
1 1/2 cups chocolate chips divided

Instructions

Preheat the oven to 350°F. Line a 12-cup muffin tin with liners. (See Cook's note)

In a medium-size mixing bowl use a whisk to sift together the flour, cocoa, granulated and brown sugars, baking powder, baking soda, espresso and salt until evenly combined.

In a separate bowl whisk together the buttermilk, oil, eggs, vanilla and almond extracts.

Make a well in the center of the dry ingredients and add the wet. Use large non stick spatula or spoon to combine.

Mix in 1 cup chocolate chips until evenly distributed.

Fill each cavity 2/3 full using an ice cream scoop. (Have another pan nearby to make more muffins, if needed) Sprinkle with the remaining 1/2 cup chocolate chips.

Bake for 22-25 minutes or until a toothpick inserted into the center comes back clean.

Cool in the pan for 10 minutes then carefully move to a cooling rack to cool completely. (Don't turn the pan upside down to remove muffins it will smash the soft chocolate chips on top)

Store in an airtight container chilled or at room temperature.

Notes
Yield may be greater than 12 muffins depending on how the batter is divided. Have additional liners and a muffin pan nearby in the event you make more.

Source: Melissa Sperka, Melissa's Southern Style Kitchen
<https://www.melissassouthernstylekitchen.com/double-chocolate-buttermilk-muffins/>

Tender Pan-Fried Chicken Breasts

Prep 20 m
Cook 25 m
Ready In 55 m

"First pan-fried, then baked, this will be the most tender, moist chicken you will ever try."

Ingredients
2 cups flour
1 tablespoon dried tarragon
2 tablespoons salt
1 tablespoon ground ginger
2 tablespoons ground black pepper
1 tablespoon dry mustard powder
1 tablespoon dried thyme leaves
1 teaspoon garlic powder
1 teaspoon dried oregano
1 egg
1/4 cup milk
8 (6 ounce) skinless, boneless chicken breast halves
1/2 cup vegetable oil

Directions
Stir together flour, tarragon, salt, ginger, pepper, mustard powder, thyme, garlic powder, and oregano in a shallow bowl until well blended. Beat the egg together with the milk until smooth in a bowl.

Dredge the chicken breasts in the flour mixture, shake off excess, then dip in egg, and again in flour. Set breasts aside to rest for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Heat the vegetable oil in a skillet over medium-high heat. Dredge the chicken breasts in flour again, and shake off excess. Brown the chicken in the hot oil until golden brown on both sides. Place onto a baking sheet, and bake in preheated oven until the chicken is no longer pink in the center, 20 to 30 minutes.

Source: Allrecipes.com

Million Dollar Spaghetti Squash

Prep Time 15 mins
Cook Time 35 mins
Total Time 50 mins
Servings: 6
Calories: 477 kcal

Ingredients
2 1/2 cups cooked spaghetti squash
1 cup shredded mozzarella cheese

Meat Sauce
1/2 lb ground beef
2 tsp minced onion
1/2 tsp seasoned salt
1/8 tsp black pepper
12 oz pasta sauce

Alfredo Sauce

1 cup heavy cream
1 tsp minced garlic
1/2 tsp black pepper
2 oz cream cheese
2 tbsp butter
1 1/2 cups shredded Parmesan cheese

Instructions

Brown the ground beef with the minced onions, seasoned salt, and black pepper. Drain the excess grease. Stir in the pasta sauce and set aside.

Bring the heavy cream, minced garlic, and black pepper to a simmer over medium heat. Add the cream cheese and butter. Stir in the shredded parmesan, one bit at a time, until smooth. Remove from heat and set aside.

Spread half of the spaghetti squash in a greased 9x9 pan. Pour the alfredo sauce over the spaghetti squash. Top with the remaining spaghetti squash. Spread the meat sauce over the spaghetti squash. Top with the shredded mozzarella cheese. Bake at 350°F degrees for 35-45 minutes.

Nutrition Facts Amount Per Serving

Calories 477 Calories from Fat 360 % Daily Value* Total Fat 40g 62% Saturated Fat 22g 110% Cholesterol 133mg 44% Sodium 1118mg 47% Potassium 401mg 11% Total Carbohydrates 8g 3% Dietary Fiber 1g 4% Sugars 4g Protein 21g 42% Vitamin A 28.6% Vitamin C 6% Calcium 44.6% Iron 9.6%

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

Source: The Gunny Sack

<https://www.thegunnysack.com/million-dollar-spaghetti-squash/>

Cuban Pasta Salad with Mojo Dressing

Your favorite Cubano Sandwich turned into mouthwatering Cuban Salad with Mojo Dressing! This flavor bursting salad is loaded with fixings but is super simple to prepare. It will be the in-demand pasta salad recipe at all your summer potlucks!

prep time: 25 mins
cook time: 10 mins
total time: 35 mins
Yield: 8

INGREDIENTS

Pasta Salad

20 oz. cheese tortellini
8 oz. 1/2-3/4" cubes pork roast (or cooked pork top loin)
8 oz. cubes honey glazed ham
4 oz. 1/2-3/4" cubes salami or chopped sliced salami
6 oz. 1/2-3/4" cubes Swiss cheese
1 pint cherry tomatoes, halved
2/3 cup chopped dill pickles
3 tablespoons chopped pickled jalapenos (or more to taste)
1/4 of a small red onion, thinly sliced
2 cups packed roughly chopped romaine lettuce
2 tablespoons chopped cilantro

Mojo Dressing

6 garlic cloves, minced
3 tablespoons orange juice
1 tablespoon orange zest
Juice and zest of one lime
Juice and zest of one lemon
1 teaspoon dried oregano
1 teaspoon ground cumin
1/2 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon smoked paprika
1/4 teaspoon pepper
2/3 cup canola oil

INSTRUCTIONS

1. Bring a large pot of water to a boil. Cook tortellini according to directions on the package. Drain and add to a large serving bowl.
2. Combine dressing ingredients in a pint size mason jar. Seal and shake vigorously. Pour half of the dressing over the warm pasta and toss to combine.
3. Add the remaining salad ingredients to the bowl EXCEPT romaine lettuce and toss until well coated. Chill in the refrigerator at least one hour. When ready to serve, add romaine and remaining dressing and toss to combine.

Jennifer Sattley The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2018/06/cuban-sandwich-pasta-salad.html>

Garlic Lovers Thai Basil Chicken

prep time: 10 MINS
cook time: 5 MINS
total time: 15 MINS
YIELD: 5-6 SERVINGS

Learn how to make a restaurant-style Thai basil chicken! This is the perfect weeknight dinner to throw together. Make it with diced chicken breast or ground chicken. So good you'll want to make it every week!

INGREDIENTS:

1 ½ pound chicken breasts, chopped into small pieces (see notes)
12 cloves garlic
4-12 birds eye chilies (see notes)
1 shallot, finely minced
1 tablespoon oil
2 cups holy basil

SAUCE:

3 tablespoons light soy sauce
1 tablespoon oyster sauce
2 tablespoons golden mountain sauce
2 teaspoons fish sauce
1 tablespoon sugar
½ teaspoon black pepper

DIRECTIONS:

PULSE: Add the garlic cloves and the bird's eye chilies to a mortar and pestle and break them down. Alternately, you can do this in a small spice grinder or a food processor; set aside.

SAUCE: Mix the ingredients for the sauce along with 3 tablespoons of water in a small bowl, set aside.

BASIL CHICKEN: Heat the oil in a large skillet over medium-high heat and fry the chili and garlic along with the minced shallot for roughly 1 minute or until fragrant, then, add the chicken. Crumble the chicken using a wooden spoon the way you'd crumble ground beef and let it cook for 3-4 minutes. Drizzle in the prepared sauce and stir to combine. When the chicken is done, stir in the basil and let it cook for 1 minute or until it *just* starts to wilt. Turn off the heat at that point and serve warm over a bed of jasmine rice topped with sesame seeds!

NOTES:

Thai chilies are hot! If you want to make this mild, use roughly 4 bird's eye chilies. 12 chilies will make this what restaurants say to be Thai hot. We used 6 peppers and it was just right for our taste buds. You can replace the bird's eye chilies with 2 Fresno chilies if you want it to be super mild. Unfortunately, peppers are critical ingredients in this recipe so you can't just omit them.

You can use ground chicken or chop up your own chicken. I usually just mince up the chicken breasts into 1/4- 1/2 inch pieces here.

Source: Little Spice Jar

<http://littlespicejar.com/garlic-lovers-thai-basil-chicken/>

Apple Cream-Cheese Hand Pies

A dollop of cream cheese nestled under the pie filling makes these desserts flaky, buttery, apple-y perfection.

Cook Time: 35 minutes
Total Time: 35 minutes
Yield: 20

INGREDIENTS

For the cream cheese filling:

4 ounces Philadelphia Cream Cheese, at room temperature (1/2 package)
1/4 cup granulated sugar
Zest of one lemon

1 egg yolk

For the apple pie filling

2 tablespoons butter, melted
1 3/4 pounds of apples, peeled, cored and diced (about 5 cups)
1 teaspoon cinnamon
1/4 teaspoon allspice
1/8 teaspoon nutmeg
1 grind fresh black pepper
1/4 teaspoon cloves

2 dashes Angostura bitters (optional)

For the All-Butter Pie Crust:

5 cups unbleached all-purpose flour (312g)
2 teaspoons kosher salt
2 tablespoons granulated sugar
1 pound (4 sticks) cold, unsalted butter, cut into 1/2-inch pieces
2 cups cold water
1/2 cup cider vinegar
2 cups ice

1/4 cup heavy cream
Raw or demerara sugar for finishing

INSTRUCTIONS

Make the fillings:

Combine cream cheese filling ingredients in the bowl of an electric mixer and beat until smooth. Place in fridge until ready to use.

For the apple pie filling, melt the butter in a medium saucepan. Add the rest of the filling ingredients and cook over medium heat for 3 to 5 minutes, until apples are soft but not mushy. Use a slotted spoon to strain out the apple pieces. Return the pan to the stove and continue to cook for another 5 to 10 minutes until juice is reduced to 1/3 and is thick enough to coat the back of a wooden spoon. Pour thickened juice back onto apples. Let cool to room temperature.

Make the All-Butter Pie Crust Stir the flour, salt, and sugar together in a large bowl. Add the butter pieces and coat with the flour mixture using a bench scraper or spatula. With a pastry blender, cut the butter into the flour mixture, working quickly until mostly pea-sized pieces of butter remain (a few larger pieces are OK; be careful not to over blend).

Combine the water, cider vinegar, and ice in a large measuring cup or small bowl. Sprinkle 1/4 cup of the ice-water mixture over the flour mixture, and mix and cut it in with a bench scraper or spatula until it is fully incorporated. Add more of the ice-water mixture, 1 to 2 tablespoons at a time, using the bench scraper or your hands (or both) to mix until the dough comes together in a ball, with some dry bits remaining. Squeeze and pinch with your fingertips to bring all the dough together, sprinkling dry bits with more small drops of the ice-water mixture, if necessary, to combine. Shape the dough into a flat disc, wrap in plastic, and refrigerate for at least 1 hour, preferably overnight, to give the crust time to mellow.

Wrapped tightly, the dough can be refrigerated for 3 days or frozen for 1 month.

Make the Hand Pies:

Preheat oven to 350F Roll chilled pie dough out on floured surface to approximately 1/8 inch thick. Use a cookie cutter to cut out forty 4-inch circles, re-rolling if necessary. Place a dollop of cream cheese in the center of half of the circles. Top with a spoonful of the apple pie filling.

Cover with another pie dough round and gently pinch the edges together. Use the tines of a fork to seal further and to create a fluted edge. Cut a small X-shaped slit on the top of each pie with a paring knife.

Use a pastry brush to brush with heavy cream and sprinkle with raw or demerara sugar. Chill in freezer for 10 minutes before baking. Bake for 25 to 35 minutes until dark golden.

Source: Kelly Egan - A Side of Sweet

<https://asideofsweet.com/apple-cream-cheese-hand-pies/>

Western Omelet Quiche

Prep Time 15 minutes
Cook Time 1 hour
Resting Time 30 minutes
Total Time 1 hour 15 minutes
Servings 8

Ingredients

1 9 inch deep dish pie shell
4 green onion thinly sliced
1/3 cup chopped green bell pepper
1/3 cup chopped red bell pepper
2 Tbsp butter
4 oz smoked ham chopped and divided
1 1/2 cup colby jack or cheddar cheese divided
1 cup heavy cream
6 large eggs
1 tsp garlic salt
1/2 tsp black pepper
1/2 tsp onion powder
1/4 tsp ground mustard

Instructions

Preheat the oven to 375°F. Prick the bottom of a frozen pie shell using a fork. Bake for 5 minutes. Set aside.

In a small skillet melt the butter. Cook the sliced green onion, green pepper and red pepper until softened around 2-3 minutes.. Layer 1/2 of the ham and 1/2 of the shredded cheese on the bottom of the par baked pie shell.

Whisk together the heavy cream, eggs and seasonings until fully combined. Add the cooked vegetables to the custard.

Pour 1/2 over the first layer of ham and cheese then repeat ham, cheese and custard.

Place onto a baking sheet and place into the oven. Bake for 10 minutes.

Lower the oven temperature to 350°F and continue to cook for an additional 30-40 minutes.

Rest on a cooling rack for at least 30 minutes before serving.

Source: Melissa Sperka, Melissa's Southern Style Kitchen

Slow-Cooker Asian Beef

Prep 30 MIN
Total 8 HR 30 MIN
Servings 8

Ingredients

1 cup Progresso beef flavored broth (from 32-oz carton)
1/4 cup packed brown sugar
1/4 cup soy sauce
2 tablespoons chili garlic sauce
1/2 teaspoon ground gingerroot
6 green onions, sliced on the bias, white and green parts separated
1 boneless beef chuck roast (2 to 3 lb)
1/4 cup cornstarch
1/4 cup cold water
4 cups hot cooked white rice
1/4 cup chopped fresh cilantro leaves
1 tablespoon toasted sesame seed
1 lime, cut into wedges

Steps

1 Spray 3 1/2- or 4-quart slow cooker with cooking spray. Add broth, brown sugar, soy sauce, chili garlic sauce and gingerroot to slow cooker; stir with whisk to combine. Stir in green onion whites. Reserve green onion greens for garnishing; cover and refrigerate until ready to use. Add roast to slow cooker; turn to coat. Cover; cook on Low heat setting 8 to 9 hours or until very tender.

2 Transfer roast to cutting board. Cool slightly; cut or shred, and return to mixture in slow cooker. Increase to High heat setting. In small bowl, beat cornstarch and cold water. Quickly stir into liquid mixture in slow cooker. Cover; cook 5 to 10 minutes or until thickened.

3 Divide rice among 8 bowls. Divide shredded beef among bowls of rice. Top with reserved green onion greens, cilantro and sesame seed; serve with lime wedges.

Source: [Betty Crocker](#)

General Tso's Chicken Meatballs

YIELD: 18-22 MEATBALLS (6-7 SERVINGS)
prep time: 20 MINS
cook time: 25 MINS
total time: 45 MINS

A new twist on General Tso's Chicken! I'm making General Tso's chicken meatballs and serving them as a complete meal, loaded with tender broccoli over a bed of rice. You could easily make these as appetizers too!

INGREDIENTS:

MEATBALLS:

1 1/4 pound ground chicken (or turkey)
5 cloves garlic, minced
1/2 teaspoon dried ginger
1/2 teaspoon Chinese five spice powder
1 tablespoons EACH: low sodium soy sauce, sesame oil AND sesame seeds
1 egg
3/4 cup panko breadcrumbs
3/4 teaspoon salt + 1/2 teaspoon pepper

GENERAL TSO'S SAUCE:

2 tablespoons oil
4 scallions, thinly sliced (separate the whites and the greens)
8 dried Thai chilies
5 cloves garlic, minced
1/2 cup EACH: low sodium soy sauce AND chicken broth
1/3 cup EACH: brown sugar AND rice vinegar
1/2 teaspoon dried ginger
2 tablespoons EACH: hoisin sauce AND tomato paste
2 cups steamed broccoli florets (see notes)
1 tablespoon cornstarch dissolved in 2 tablespoon water

DIRECTIONS:

MEATBALLS: In a medium bowl, using a fork, mix together all the ingredients except the ground chicken. Then add the ground chicken and mix until *just* combined. Just be sure you don't overwork the meat. Roll into 18-22 meatballs using a cookie scoop [1] (affiliate link) or about 1 1/2 tablespoons each.

Heat a large skillet over medium-high heat. Drizzle in a little oil. Add the meatballs to the skillet but do not overcrowd. Cook in batches

if they don't all fit. Sear the meatballs for 6-7 minutes, flipping to brown all sides evenly. We'll finish cooking the meatballs through in the sauce later. Remove meatballs to a plate.

SAUCE: In a large measuring cup, combine the soy sauce, chicken broth, brown sugar, dried ginger, rice vinegar, hoisin sauce, and tomato paste. Heat 1 tablespoon of oil in the same skillet over medium-high heat. Add the thinly sliced scallions (white portion) and the dried Thai chilies and let sizzle for about a minute before adding the garlic and letting it cook for just 30 seconds. Slowly pour in the prepared sauce and allow the sauce to reach a simmer. Stir in the cornstarch slurry and you'll notice the sauce thickens a little. Add the meatballs into the sauce and let cook for 3-4 minutes on low heat. Stir in the steamed broccoli florets. Top with the remaining scallion greens and serve warm over jasmine rice, quinoa, or egg noodles.

NOTES:

You can steam the broccoli in the microwave in a deep bowl and 1 tablespoon of water for 1 – 1 1/2 minutes or until they turn bright green. Alternately, this can also be done in a steamer basket set over a pot of hot water on the stove for roughly 3 minutes.

Source: Little Spice Jar

<http://littlespicejar.com/general-tsos-chicken-meatballs/>