

PUBLISHER'S CORNER

"Wine — the intellectual part of the meal." ~ Alexandre Dumas, père, 1802 - 1870

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. Last night I had the pleasure of dinner with my oldest daughter and two of my grandkids. The guest of honor was my grandson, Joseph, who is down from Virginia where he is stationed in the US Navy. It was amazing to hear about his experiences and simply seeing what a fine young man he has become. Of course every grandmother feels that way about their grands, but to have one dedicate his life for his country is a joy beyond comparison.

You are in store for some great recipes here, folks. I thank the following for their help:

Peter P., Canada
Edna D., Decatur, IL
Merl D., TX
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?

When Making Cookie Dough

"Before baking cookie dough, let the dough rest overnight. This allows for the toughened gluten you've just activated to rest."

Source: Kriss Harvey, executive pastry chef, SLS Hotel at Beverly Hills, Los Angeles

JUST MAKE ME LAUGH!

~Shared by Peter P., Canada

A thief in Paris planned to steal some paintings from the Louvre.

After careful planning, he got past security, stole the paintings, and made it safely to his van.

However, he was captured only two blocks away when his van ran out of gas.

When asked how he could mastermind such a crime and then make such an obvious error, he replied, 'Monsieur, that is the reason I stole the paintings.'

I had no Monet

To buy Degas

To make the Van Gogh.

See if you have De Gaulle to send this on to someone else....

I sent it to you because I figured I had nothing Toulouse

TODAY'S RECIPES

Southern Fried Salmon Patties

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

Ingredients:

1 (14 3/4 ounce) canned salmon
1/4 cup onion, finely chopped
1/4 cup cornmeal
1/4 cup flour
1 egg
3 tablespoons mayonnaise

Directions:

Open salmon and drain thoroughly. Place drained salmon in mixing bowl and flake evenly with a fork. Add onion, corn meal, flour, mayonnaise, and egg. Stir until well blended.

Shape the mixture into patties about the size of an average burger or less. Cook in oil in skillet over medium heat until browned on each side. Turn once while frying.

Note: The mayonnaise helps the patties hold their shape and keeps them from being too dry.

Source: Norris City Old Timers Recipes

<https://www.facebook.com/Norris-City-Old-Timers-Recipes-310853162733043/>

Smoked Bacon Wrapped French Vidalia Onion

~Shared by Merl D., TX via Facebook

All I can say is that this will be the best onion you will ever eat. If not, darn close!

Cook time: 2 Hr

Prep time: 10 Min

Serves: 4-8

Ingredients

4 vidalia onions
2 Tbsp extra virgin olive oil
1 1/2 Tbsp montreal seasoning
4 slice thick bacon
4 oz gruyere, slice & torn..more if you like
2 Tbsp flat leaf parsley, chopped
BASTING SAUCE
3/4 c beef broth
1/4 c dry vermouth
1/4 tsp lemon thyme
1/2 Tbsp montreal seasoning

Directions

1. Peel and cut about 1/2" of the onion tops. Trim off a small amount of the bottom of onions so they stand upright. With spoon, scoop out a few of the inner the layers of the onion leaving the majority of the outer layers.

2. Brush onions with olive oil and liberally sprinkle seasoning over each onion. Wrap bacon slices around each onion; secure with toothpick.

3. Prep smoker to 250 degrees F.

4. Combine basting sauce ingredients in a mixing bowl. Put 2 tablespoons of sauce in the center of each onion. Smoke for 2 hours. Baste every 30 minutes. The last 5-10 minutes, place cheese inside and around onions allowing melting. Garnish with parsley

Source: Sherri Williams, Just A Pinch

Cheeseburger Bacon Casserole

~Shared by Judy G., IL via Facebook

Ingredients.

1lb ground beef
6 slices of bacon
1/2 cup of mayo
1/2 cup of half and half
3 eggs
1/2 onion chopped (substituted with onion powder)
1 clove minced garlic (I used garlic powder)
8 oz shredded cheddar cheese
salt and pepper

How to prepare:

Cook your ground beef and bacon (separately). Mix salt, pepper, onions or onion powder, 1 clove of garlic or garlic powder, and crumbled up bacon pieces in with ground beef. Pour this into either a greased pie plate (I used Pyrex bowl), sprinkle cheese over ground beef mixture. Mix eggs, mayo, and half and half together (make sure to mix well). Pour this over the ground beef mixture and cook on 350 degrees for 30-35 minutes.

Pasta Fagioli Soup

~Shared by Michael G., MI via Facebook

You Need:

2 lbs ground beef
1 onion, chopped
3 carrots, chopped
4 stalks celery, chopped
2 (28 ounce) cans diced tomatoes, undrained
1 (16 ounce) can red kidney beans, drained
1 (16 ounce) can white kidney beans, drained
3 (10 ounce) cans beef stock
3 teaspoons oregano
2 teaspoons pepper
5 teaspoons parsley
1 teaspoon Tabasco sauce (optional)
1 (20 ounce) jar spaghetti sauce
8 ounces pasta

Directions:

1. Sauté beef in oil in large 10 quart pot until beef starts to brown.
2. Add onions, carrots, celery and tomatoes and simmer for about 10 minute.
3. Drain and rinse beans and add to pot. Also add beef stock, oregano, pepper, Tabasco, spaghetti sauce and noodles .
4. Simmer until celery and carrots are tender, about 45 minute.

5. NOTES:

Makes 9 quarts! Just cut the recipe down for smaller batches.

Egg Drop Soup

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

Cook time 5 mins

Total time 5 mins

Ingredients

4½ cups chicken stock
4½ Tbs cornstarch
3 Tbs water
3 eggs
¼ tsp salt
¼ tsp white pepper
1 green onion, chopped

Instructions

Pour chicken broth in a pot; bring to boil over high heat.

Combine cornstarch and water. Add salt and pepper into egg and beat, set aside.

Pour cornstarch water into boiling soup, while string. Bring back to boil.

Stir boiling soup one direction to create a little 'tornado'. Carefully pour beaten eggs into boiling soup. Count 5 seconds. Gently stir soup into same direction. Season with salt and pepper to taste. Bring back to boil and remove from heat.

Garnish with chopped green onion and serve warm.

Nutrition Information

Serving size: 4 Calories: 187 Fat: 7g Saturated fat: 2g Unsaturated fat: 4g Carbohydrates: 18g Sugar: 4g Sodium: 589mg Protein: 12g Cholesterol: 148mg

Source: Seonkyoung Longest

The Best Banana Cake

~Shared by Elyse S., AZ via Facebook

This Banana Cake is soft, moist and rich all at the same time! Once cooled this cake is topped with a totally irresistible lemon cream cheese frosting for a perfect dessert your family will love.

PREP TIME 20 minutes

COOK TIME 1 hour 15 minutes

TOTAL TIME 1 hour 35 minutes

SERVINGS 15 servings

Ingredients

1 1/3 cup mashed bananas
2 1/2 tablespoons lemon juice divided
1 1/2 cups milk
3 cups flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
2/3 cup butter softened
1 cup white sugar
1/2 cup brown sugar
3 large eggs
1 teaspoons vanilla

FROSTING

8 oz cream cheese
1/3 cup butter softened
3-3 1/2 cups powdered sugar
1 teaspoon lemon juice
1 1/2 teaspoons lemon zest from 1 lemon

Instructions

1. Preheat oven to 350°. Grease and flour a 9 x 13 pan.
2. Place 1 1/2 tablespoons lemon juice in a measuring cup. Top to 1 1/2 cups with milk. Set aside.
3. Mix together mashed banana with 1 tablespoon lemon juice, set aside.
4. Beat together butter, brown and white sugar until combined. Add in eggs one at a time and vanilla. Mix on high until light and fluffy (almost the texture of frosting).
5. Combine flour, baking soda and salt in a medium bowl. Alternate adding flour mixture and milk to egg mixture stirring just until combined. (Do not overmix). Fold in bananas. Pour into prepared pan.
6. Put into the oven and reduce heat to 300 degrees. Bake 60 – 70 minutes (see note below) or just until toothpick inserted in center comes out clean (do not over bake).
7. Remove from oven and place in the freezer for 45 minutes to make the cake extra moist. Cool completely before frosting.

FROSTING

1. Cream together butter & cream cheese until fluffy. Add in lemon zest and juice.
2. Add powdered sugar a little at a time until you reach desired consistency. Spread over cooled cake.

Recipe Notes

The cooking time on this cake can vary! Mine takes about 60 minutes. Check your cake at 55 minutes, if it isn't ready, continue cooking until a toothpick comes out clean (this can be up to an additional 20-30 minutes depending on your oven).

Source: Holly at SpendWithPennies.com.

<https://www.spendwithpennies.com/banana-cake/>

Oven Baked Fajitas

~Shared by Lisa H., Belmont, NC

Ingredients:

1 pound boneless, skinless chicken breasts, cut into strips
2 Tbsp vegetable oil ****(I use olive oil)****
2 tsp chili powder
1 1/2 tsp cumin

1/2 tsp garlic powder
1/2 tsp dried oregano
1/4 tsp seasoned salt
1 (15 oz) can diced tomatoes with green chilies (Rotel)
1 medium onion, sliced
1/2 red bell pepper, cut into strips
1/2 green bell pepper, cut into strips

Directions:

Preheat the oven to 400 degrees. Place chicken strips in a greased 13×9 baking dish.

In a small bowl combine the oil, chili powder, cumin, garlic powder, dried oregano, and salt.

Drizzle the spice mixture over the chicken and stir to coat.

Next add the tomatoes, peppers, and onions to the dish and stir to combine.

Bake uncovered for 20-25 minutes or until chicken is cooked through and the vegetables are tender.

Chicken Enchilada Bake

~Shared by Teresa S., TX via Facebook

Ingredients

1 1/2 lbs boneless skinless chicken breasts, approximately 3 cups, cooked and cut into bite size pieces
1 can cream of mushroom soup (10 3/4 ounce) – *Or make your own, see link below
1 can cream of chicken soup (10 3/4 ounce) – *Or make your own – see link below
10 ounce can Rotel (drain excess liquid)
1/2 cup sour cream
1/4 cup milk
1 teaspoon garlic powder
1 1/2 cup shredded Mexican blend cheese (divided in half)
*12 corn tortillas – prepared/softened – see note below. (Flour tortillas can be substituted for corn – I highly recommend using corn. If you use flour tortillas, skip the softening process.)
fresh lime (optional) cut into wedges
fresh cilantro (optional)

Directions

Preheat oven to 350 degrees F. Spray a 9×13 baking dish with non-stick cooking spray.

Prepare your corn tortillas (*see note below) and set aside. In a large bowl mix the soups, rotel, sour cream, garlic powder and milk. Reserve 3/4 of the mixture and set aside. With the remaining 1/4 of mixture, add the cooked chicken and 3/4 cup shredded cheese. Next, add a little sauce to the bottom of the baking pan, enough to coat the bottom lightly (see photo). Spoon chicken mixture into each tortilla, roll and place seam down in baking dish, side by side (see photo). Spoon the reserved sauce evenly over rolled tortillas and top with remaining cheese.

Place in oven on middle rack and bake for approximately 30-35 minutes until cheese bubbles. Serve hot with fresh cilantro sprinkled on top and fresh squeezed lime juice. Enjoy!

NOTE: I use The Pioneer Woman's method from her White Chicken Enchiladas recipe to softened the corn tortillas – briefly dropping the tortillas in hot canola oil for 6-8 seconds on each side and then placing them on paper towel to soak up the excess oil.

Source: Sweet Little Bluebird

<https://sweetlittlebluebird.com/chicken-enchilada-bake/>

Favorite Mushroom Canapés

~Shared by Marilyn M., OH

1/2 cup mayonnaise
1/4 cup freshly grated Parmesan cheese
2 oz can well-drained mushroom pieces and stems
1/2 (2.8-oz) can French-fried onion rings
1 (8-oz) loaf or party rye pumpernickel bread
In a bowl, stir together mayonnaise, Parmesan, mushrooms, and onion rings.

Spread on lightly toasted party rye or pumpernickel.

Place on a baking sheet and broil until the topping is bubbly.

Easy No-Cook Coconut Pie!

~Shared by Marilyn M., OH

2 packages (3.4 oz each) instant vanilla pudding mix
2-3/4 cups cold 2% milk

1 teaspoon coconut extract
1 carton (8 oz) frozen whipped topping, thawed
1/2 cup flaked coconut
1 graham cracker crust (9-inches)
Toasted coconut

In a large bowl, whisk the pudding mixes, milk and extract for 2 minutes.

Fold in whipped topping and coconut. Pour into the crust.

Sprinkle with toasted coconut. Chill until serving.

Yield: 6-8 servings

Strawberry Cream Cheese Icebox Cake

~Shared by Marilyn M., OH

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 cups milk
1 (12 oz) carton whipped topping, divided

Wash, cut tops off of strawberries and slice them 1/4 inch thick; set aside.

Line bottom of a 13x9 baking dish with graham crackers; 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 ~ Serve and enjoy!

5 Min Dip

~Shared by Marilyn M., OH

5 green onions, chopped
8 oz cheddar cheese, shredded
1 1/2 cups mayonnaise
1/2 cup real bacon bits
1/2 cup slivered almonds

Add green onions, cheddar cheese, mayonnaise, bacon bits, and slivered almonds to a small bowl.

Mix until combined and chill for at least 2 hours.

Serve with your favorite crackers ~ Enjoy!

Rocky Road Peanut Clusters

~Shared by Marilyn M., OH

1 cup semi-sweet chocolate chips
1 cup butterscotch chips
1 Tbsp vegetable oil OR shortening
1 1/2 cups roasted, lightly salted peanuts
1 1/2 cups miniature marshmallows

Line a large baking sheet with waxed paper.

Melt chocolate chips, butterscotch chips and vegetable oil together in a large microwave-safe container.

Heat on high for 30 seconds, stir, repeat, until chips are melted and smooth.

Quickly stir in the peanuts and marshmallows.

Drop spoonfuls of the mixture onto waxed paper (make them as large or as small as you like).

Let set up in the refrigerator for 15 minutes before packing.

Store leftovers in an airtight container. Enjoy!

Oreo Cookie Balls

~Shared by Marilyn M., OH

1 (18 oz) pkg Oreo cookies (regular size, 3 rows of cookies)

1 (8 oz) pkg cream cheese

4 oz white chocolate almond bark

Add Oreos to food processor and blend until fine.

Add cream cheese to cookie crumbs and blend until dough-like.

Chill mixture for 15 minutes then roll into bite-size balls.

Chill balls for 15 minutes.

Melt almond bark in microwave according to package directions.

Dip chilled cookie balls in melted chocolate using fork so chocolate can "drip off".

Set covered cookie balls onto waxed paper and let set approx. 30 minutes.

If garnishing with sprinkles or decorative sugars, do so before chocolate sets.

Easy Texas Turtle Sheet Cake

~Shared by Marilyn M., OH

2 cups granulated sugar

2 cups self-rising flour

1 cup butter

1 cup strong black coffee

1/3 cup unsweetened cocoa powder

2 eggs

1/2 cup buttermilk

Chocolate Frosting:

1/4 cup butter

4 Tbsp buttermilk

3 Tbsp unsweetened cocoa

2 1/2 cups powdered sugar

Turtle Topping:

1/2 cup chopped pecans

1 cup semi-sweet chocolate chips

1 cup caramel sauce, to drizzle

Preheat oven to 350 degrees. Grease and flour the pan or use parchment paper.

In a large bowl, combine self-rising flour and granulated sugar. Set aside.

In a saucepan, combine 1 cup butter, 1 cup coffee, and 1/3 cup cocoa. Bring to a boil, stirring constantly.

Pour into the prepared dry ingredients.

Using a hand-held mixer, mix on medium speed until wet and dry ingredients are thoroughly combined.

Add eggs and the 1/2 cup of buttermilk. Mix on medium speed for another minute or so, until well combined.

Pour into baking pan, and bake for 25-30 minutes.

When cake is done baking, a toothpick or fork inserted into the middle of the cake should come out clean.

Prepare the frosting. In a medium saucepan, combine 1/4 cup butter, 4 tablespoons buttermilk, and 3 tablespoons unsweetened cocoa powder.

Bring to a boil over medium heat, stirring constantly.

Remove from heat and use a wire whisk to gradually mix in powdered sugar, a 1/2 cup at a time.

Spread or pour the warm frosting over the cake. While the cake is still warm, sprinkle with chopped pecans, and chocolate chips.

Drizzle with caramel sauce.

Cream Cheese-Banana Nut Bread

~Shared by Marilyn M., OH

3/4 cup butter, softened
8 oz. pkg. cream cheese, softened
2 cups sugar
2 large eggs
3 cups all-purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 1/2 cups mashed bananas (about 4 bananas)
1 cup chopped nuts
1/2 tsp. vanilla

Beat butter and cream cheese until creamy.

Gradually add sugar, beating until light and fluffy.

Add eggs, one at a time.

Combine flour and next three ingredients.

Gradually add to butter mixture; beating on low just until blended.

Stir in bananas, nuts and vanilla.

Spoon batter into 2 greased loaf pans.

Bake at 350 degrees for about 1 hour or until a wooden pick inserted in center comes out clean.

Cool before slicing, if possible! Enjoy

Cheesy Garlic Loaf

~Shared by Marilyn M., OH

1 large Italian loaf, halved lengthwise
1 stick butter, softened
1/2 cup real mayonnaise
3 clove garlic, minced
1/2 tsp garlic salt
1/2 tsp smoked paprika
2 cups shredded Colby-jack cheese
1 cup shredded mozzarella cheese
3 Tbsp grated Parmesan cheese
3 green onion, finely chopped
1 Tbsp chopped Italian parsley

Preheat oven to 400°F.

Lay bread halves crust side down side by side on a baking pan.

In a mixing bowl, whisk together softened butter, mayonnaise, minced garlic, garlic salt, and paprika until fully combined.

Mix Colby-jack and mozzarella cheese together. Reserve 1 cup.

By hand mix-in 2 cups shredded cheese, grated Parmesan cheese and green onions into the butter mixture.

Divided evenly between the bread halves spreading from end to end. Sprinkle reserved shredded cheese on top.

Bake at 400°F for 12 minutes, then increase the oven temperature to the broil setting.

Broil for 3 minutes or until golden and bubbly.

Slice, garnish with chopped Italian parsley and serve immediately.

Chocolate-Coconut Coffee Cake

~Shared by Marilyn M., OH

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup (1 stick) butter, softened
3/4 cup white granulated sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups buttermilk
1/2 cup shredded coconut
1/2 cup chocolate chips
1 cup chopped nuts (pecans or walnuts)

Whisk together flour, baking powder, baking soda and salt in a bowl; set aside.

Cream butter, sugar and eggs with a mixer. Combine with flour mixture along with vanilla and buttermilk.

Mix until all ingredients are wet. Fold in coconut, chocolate chips and nuts with a spoon.

Spray a 10 inch bundt pan with cooking spray. Pour in batter and bake in a preheated 350 degree oven for 45 to 50 minutes.

Let cool for 10 minutes before removing from pan. Makes 1 cake.

Sprinkle with powdered sugar or drizzle with chocolate. You could ice this cake, too, if you wanted.

Chocolate Drizzle:
2 Tbsp butter, melted
3 Tbsp 100% cocoa powder
1 1/3 cups powdered sugar
3 to 4 Tbsp water

Combine all ingredients and mix with a spoon until consistency to drizzle over cake.

If drizzle is too thick add more water. If too thin add more sugar. Makes about 1/2 cup.

Spinach Dip Crescent Bites

~Shared by Marilyn M., OH

2 Tbsp butter
1 cup chopped green onion (about 1 bunch, white & green parts)
2 cloves garlic, minced
1 cup chopped red bell pepper (about 1 large pepper)
1 (10 oz) box frozen chopped spinach, thawed & well drained
1 (8 oz) package cream cheese, softened
1/2 tsp. salt
1/4 tsp. black pepper
1/2 tsp. paprika
1/8 tsp. crushed red pepper
1/3 cup mayonnaise
1 Tbsp fresh lemon juice
1/2 cup chopped water chestnuts
1/2 cup shredded Parmesan cheese
2 packages crescent rolls

Melt butter in a saute pan over medium heat; add green onion, bell pepper, and garlic; saute until limp, about 3 to 4 minutes.

Add spinach and cream cheese. Stir mixture and blend in cream cheese until the cream cheese is melted.

Stir in salt, pepper, paprika, crushed red pepper, mayonnaise, lemon juice, water chestnuts, and Parmesan. Remove from heat.

Unroll one package of crescent rolls and place on a baking sheet. With your fingers, gently press the seams together to seal them.

Spread spinach mixture evenly over the crescent roll dough, leaving about a 1/2-inch border along the edges.

Unroll remaining package of crescent rolls and place on top of spinach mixture. Press edges together to seal and gently press seams together.

Bake at 375 degrees for about 20 to 25 minutes, or until crescent roll dough is golden brown.

Cut into small squares and serve. (TIP: A pizza cutter makes really quick and easy work of the cutting!)

Best Low Carb Biscuits

These Low Carb Biscuits are the perfect fluffy biscuit to enjoy with any meal. Fill with bacon, sausage, country ham, or fried chicken for the best breakfast biscuits with no guilt.

PREP TIME: 10 minutes

COOK TIME: 12 minutes

TOTAL TIME: 22 minutes

YIELD: 12

Ingredients

1 1/2 cups Almond Flour
1/4 teaspoon salt
1 Tablespoon Baking Powder
2 Eggs
1/3 cup sour cream
4 Tablespoons butter (melted)
1/3 cup shredded cheese
1/2 teaspoon garlic powder

Instructions

1. Preheat oven to 400 degrees Fahrenheit.
2. Spray muffin pan.
3. Combine all of the dry ingredients.
4. Use a fork to break up the clumps.
5. Combine all of the wet ingredients into the dry ingredients and mix.
6. Add cheese.
7. Bake for 10-12 minutes and golden brown.

Notes

I've had no problem storing these low carb biscuits in the refrigerator for a week. You can warm them up in the microwave or oven right before serving. They also freeze well, so you could even make a few batches to have on hand for a long time. You can't go wrong with that,

Source: Moore or Less Cooking

<https://mooreorlesscooking.com/2018/05/22/best-low-carb-biscuits/>

Chilaquiles Breakfast Casserole

Prep 15 MIN

Total 60 MIN

Servings 6

Ingredients

1 can (19 oz) Old El Paso™ red enchilada sauce
1 can (4.5 oz) Old El Paso™ chopped green chiles
6 green onions, sliced, whites and greens separated
1 tablespoon Old El Paso™ original taco seasoning mix (from 1-oz package)
8 oz shredded Monterey Jack cheese (2 cups)
8 cups tortilla chips
6 eggs
1 avocado, pitted, peeled and diced
1/4 cup crumbled queso fresco cheese
1/4 cup chopped fresh cilantro leaves

Steps

- 1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In medium bowl, mix enchilada sauce, chiles, green onion whites and taco seasoning mix. Spread 1 cup of mixture in dish. Sprinkle with 1 cup of the Monterey Jack cheese. Top with chips.
- 2 Drizzle with remaining sauce mixture. Sprinkle with remaining 1 cup Monterey Jack cheese. Cover with foil; bake 30 minutes.
- 3 Remove foil; make 6 wells in chip mixture. Crack one egg into each well. Bake uncovered 15 to 20 minutes longer, or until egg yolks are set and whites are firm. Top with green onion greens, avocado and queso fresco cheese. Sprinkle with cilantro. Serve immediately.

Source: Betty Crocker

Lazy Day Salsa

Yield: 4 (1/2 Cup)

This perfectly scoopable Lazy Day Salsa is a classic tomato salsa that is whipped up in a flash (no chopping required). It is speckled with bits of onion, garlic, and cilantro for an extra freshness. This salsa is so easy you can make it in 10 minutes (it takes me 5) . The best part is, you can add it to left over chicken, burgers, casseroles and viola you have the perfect left over dinner.

INGREDIENTS

1/4 medium white onion, peeled
2 tablespoons diced jalapenos (from a can) OR 1 medium fresh jalapeno, stem removed and halved
2 cloves garlic, peeled
1 (14.5 ounce) can Hunt's fire roasted diced tomatoes with garlic
1/2 fresh lime, juiced
1/2 teaspoon kosher salt
2 tablespoons fresh cilantro

INSTRUCTIONS

1. Add onion, jalapeno and garlic to the bowl of a food processor. Pulse until the bits are your desired size, about 5 or 6 times. Open cover, scrape down sides. Add remaining ingredients, pulse 1 or 2 times to combine.

2. Transfer to a serving dish and serve immediately or transfer to a pint jar and store in the refrigerator. It becomes even more flavorful the next day.

3. Enjoy!

DONNA'S NOTES

1. Salsa keeps fresh in the refrigerator for 3 to 4 days.

2. MILD SALSA: remove the veins and seeds from the jalapeno

UTTERLY MILD SALSA: use 2 tablespoons green chiles

MEDIUM SALSA: Prepare as written

HOT SALSA: Use 2 jalapenos, veins and seeds included

3. The canned diced jalapenos are packed with citric acid NOT vinegar. Add about 2 tablespoons (canned jalapenos) per 1 fresh jalapeno with seeds and veins (called for in the recipe) . If you want medium-mild, start with 1 tablespoon.

Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2015/06/lazy-day-salsa.html>

Almond Sheet Cake

MY favorite almond cake is extra moist and delicious, with a hint of almond flavor and a vanilla almond frosting, with fresh berries.

Servings: 16

Calories: 442 kcal

Ingredients

1 cup water
1 cup salted butter
2 cup all-purpose flour
2 cup granulated sugar
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream , or substitute plain Greek yogurt
2 large eggs
1 1/2 teaspoon almond extract
For the Frosting:
6 Tablespoon milk
1/2 cup salted butter
3 3/4 cup powdered sugar
1 teaspoon almond extract
Berries, for topping, if desired

Instructions

1. Preheat oven to 350 degrees F and grease a jelly roll pan (around 13x18" or 15x11 will work well).

2. Mix together the flour, sugar, baking soda and salt.

3. In another small bowl mix together the sour cream, eggs and almond extract.

4. Add sour cream/egg mixture to the flour mixture and mix just until combined.

5. Add water and butter to a medium saucepan over medium heat. Bring mixture to a boil.

6. Once the mixture is boiling, remove from heat and add to the batter, mixing to combine.

7. Pour batter into prepared pan and smooth with a spatula into an even layer.

8. Bake in preheated oven for 17-20 minutes or until a toothpick inserted comes out clean.

9. When the cake is about 5 minutes away from being done cooking, prepare the frosting.

For the Frosting:

1. Add milk and butter to a saucepan. Bring mixture to a boil.

2. Once boiling, remove from heat and stir in powdered sugar and almond extract. I like to beat the mixture with my hand-held mixer to get rid of any lumps.

3. Pour warm icing over warm cake. Use a spatula to gently spread it evenly over the cake.

4. Top with fresh berries, if desired. Allow cake to cool before serving.

Source: Lauren Allen, Tastes Better From Scratch

<https://tastesbetterfromscratch.com/almond-sheet-cake/>

Strawberry, Chicken and Feta Salad

Prep time 15 mins

Total time 15 mins

Serves: 2 servings

Baby spinach, romaine hearts, sliced strawberries, chicken, feta, and walnuts come together with a honey white wine vinaigrette to make this entrée worthy salad.

Ingredients

Dressing:

¼ cup honey

2 tablespoons white wine vinegar

1 teaspoon dijon mustard

¼ cup extra-virgin olive oil

coarse salt and fresh black pepper

Salad:

2 packed cups baby spinach

2 packed cups chopped romaine hearts

1 heaping cup sliced strawberries

1 cup chopped or shredded cooked chicken

1/3 cup crumbled feta cheese

¼ cup chopped walnuts

Instructions

Whisk the honey, vinegar, and mustard together in a small bowl. Slowly whisk in the oil. Season to taste with salt and pepper.

In a large bowl toss the spinach, romaine, and strawberries together. Drizzle lightly with dressing and toss. Divide among 2 plates.

Arrange the chicken over top and sprinkle with feta and walnuts. Serve with additional dressing, salt, and pepper.

Source: Cinnamon Spice and Everything Nice by Reeni Pisano

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>

Easy Lemon Loaf

Prep 10 MIN

Total 2 HR 0 MIN

Servings 12

Ingredients

1 box Betty Crocker™ Super Moist™ white cake mix
2 containers (6 oz each) Yoplait® Original yogurt lemon burst
1/2 cup butter, melted
1 tablespoon grated lemon peel
2 eggs
2 teaspoons coarse sugar, if desired

Steps

1 Heat oven to 350°F. Grease 9x5-inch loaf pan with shortening; lightly sprinkle with flour.

2 In large bowl, beat cake mix, yogurt, melted butter, lemon peel and eggs with electric mixer on low speed until ingredients are moistened; scrape bottom and side of bowl. Beat 2 minutes on medium speed. Pour batter in pan. Sprinkle with coarse sugar.

3 Bake 40 to 50 minutes or until toothpick inserted in center of loaf comes out clean. Cool in pan on cooling rack 10 minutes; run metal spatula around edge of loaf to loosen. Remove from pan to cooling rack. Cool completely, about 1 hour.

Expert Tips Top this loaf cake with a glaze. Mix 1 cup powdered sugar and 2 teaspoons milk until smooth. Drizzle over loaf, and let glaze set before slicing.

Serve slices of this loaf cake with whipped cream and fresh berries.

Nutrition Information Serving Size: 1 Serving

Calories 90.9 Calories from Fat 100 Total Fat 8.6g13% Saturated Fat 5.1g26% Trans Fat 0g Cholesterol 51.3mg17% Sodium 13.5mg1% Potassium 53.7mg2% Total Carbohydrate 3.5g1% Dietary Fiber0.8g 3% Sugar s1.5g Protein 1.4g % Daily Value*: Vitamin A 8% Vitamin C 26.10% Calcium 1.50% Iron 1.80%

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

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

Source: Betty Crocker

Scallops Provençal

Total: 15 min

Prep: 5 min

Cook: 10 min

Yield: 3 servings

Level: Easy

Ingredients:

1 pound fresh bay or sea scallops
Kosher salt and freshly ground black pepper
All-purpose flour, for dredging
4 tablespoons (1/2 stick) unsalted butter, divided
1/2 cup chopped shallots (2 large)
1 garlic clove, minced
1/4 cup chopped fresh flat-leaf parsley leaves
1/3 cup dry white wine
1 lemon, cut in 1/2

Directions:

If you're using bay scallops, keep them whole. If you're using sea scallops, cut each 1 in half horizontally. Sprinkle with salt and pepper, toss with flour, and shake off the excess.

In a very large saute pan, heat 2 tablespoons of the butter over high heat until sizzling and add the scallops in 1 layer. Lower the heat to medium and allow the scallops to brown lightly on 1 side without moving them, then turn and brown lightly on the other side. This should take 3 to 4 minutes, total. Melt the rest of the butter in the pan with the scallops, then add the shallots, garlic, and parsley and saute for 2 more minutes, tossing the seasonings with the scallops. Add the wine, cook for 1 minute, and taste for seasoning. Serve hot with a squeeze of lemon juice.

Source: Ina Garten, 2004, Barefoot in Paris

Pesto Lasagna Rolls

Each of these noodle roll-ups has just the right amount of filling and bakes in a fraction of the time a traditional deep-dish lasagna takes.

Total: 1 hr 20 min
Active: 1 hr
Yield: 6 to 8 servings
Level: Easy

Ingredients:

Kosher salt and freshly ground black pepper
12 lasagna noodles
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 1/2 cups whole milk
1 large egg
2 cups whole milk ricotta
One 10-ounce package frozen chopped spinach, thawed and squeezed dry
2 1/2 cups shredded mozzarella
3/4 cup grated Parmesan
1 cup store-bought pesto
1 tablespoon extra-virgin olive oil
Crushed red pepper flakes, optional

Directions:

Position an oven rack to the middle position and preheat the oven to 425 degrees F.

Bring a large pot of salted water to a boil. Cook the lasagna noodles 1 minute longer than the package directions for al dente. The pasta should be tender enough that it will roll without cracking. Drain well and rinse with cold water. Lay in a single layer on a baking sheet.

Meanwhile, melt the butter in a medium saucepan over medium heat. Add the flour and cook, stirring, until lightly toasted, about 2 minutes. Whisk in the milk, a large pinch of salt and a few grinds of pepper. Cook, stirring frequently, until the sauce thickens and is the consistency of a thin gravy, 6 to 8 minutes. Allow the bechamel sauce to cool slightly.

Beat the egg in a large bowl and then stir in the ricotta, spinach, 1 1/2 cups of the mozzarella cheese, 1/2 cup of the Parmesan, 1/2 cup of the pesto, a large pinch of salt and a few grinds of pepper. Stir the remaining 1/2 cup pesto into the slightly cooled bechamel sauce.

Brush a 13- by 9- inch baking dish with oil. Spread 1/4 cup of the pestobechamel sauce on to the bottom of the dish.

Lay half of the cooked lasagna noodles on a clean work surface and spread 1/3 cup of the ricotta mixture evenly over each. Starting with a short end, roll each noodle up. As you make the rolls, transfer them to the prepared baking dish seam-side down. Repeat with the remaining noodles and ricotta mixture. Spoon the remaining pesto-bechamel sauce over the lasagna rolls and sprinkle with the remaining 1 cup mozzarella and 1/4 cup Parmesan. Cover with foil and bake until the rolls are heated through and the sauce is bubbling, about 20 minutes. Remove the foil and bake until the cheese is browned on top, about 10 minutes. Sprinkle with crushed red pepper, if using, and let stand for 5 minutes before serving.

Source: Saw this on Food Network

Best Low-Carb Tortilla Chips

This recipe for the Best Low-Carb Tortilla Chips makes a perfect snack for dipping. Best of all, these chips work for low-carb, Atkins, ketogenic, lc/hf, gluten-free, grain-free, and Banting diets.

Ingredients

2 cups part-skim grated mozzarella cheese
3/4 cup almond flour
1/2 teaspoon salt
Optional: 1/2 teaspoon chili powder

Instructions

Preheat oven to 375° F. Cut 2 pieces of parchment about 20 inches long. Have a rolling pin and 2 cookie sheets available.

Prepare a double boiler. A pot partially filled with water with a mixing bowl that fits on top works well for this purpose. Over high heat, bring the water in the pot to a simmer, then turn heat to low.

In the bowl part of the double boiler, add the cheese, almond flour, chili powder (if using), and salt. Using caution to not to get burned by the steam, place the bowl over the pot of simmering water. I use a silicone mitten to hold the bowl. Stir ingredients constantly.

As the cheese melts, the ingredients will start to develop a doughy appearance. When it starts to hold together in a ball, turn it out onto a piece of parchment paper.

While the dough is hot, but not hot enough to burn your hands, kneed the dough to completely mix the ingredients.

Divide the dough into 2 equal sections.

Form one section into a ball and place on a piece of parchment paper. Pat into a rectangular shape, then cover with another piece of parchment. Using the rolling pin, roll into about a 9 inch by 15 inch rectangle. Dough should be fairly thin. You may need to turn the dough and straighten the parchment if it wrinkles. Remove the top piece of parchment and place the bottom piece of parchment containing the dough on a cutting board. Using a pizza cutter, cut dough into squares or triangles. Slide the parchment with the

triangles onto the cookie sheet. Arrange the triangles of dough so they are at least 1/2 inch away from each other. Set aside.

Repeat for the second ball of dough.

Place the cookie sheets with the tortilla chips in the oven. Bake for 5-8 minutes or until the centers turn golden brown. Watch them carefully as it is easy to burn them.

Remove them from oven and slide them onto a cooling rack using a spatula.

Chips will become crunchier as they cool.

Source: Simply So Healthy
<http://simplysohealthy.com>

Baked Seasoned Ritz Bits

*Note from Maggie: This is a double batch recipe because I was smart enough to make almost enough of this addicting stuff! *I purchase Everything Seasoning from Amazon and it is terrific.*

Servings 8 servings
Calories 134 kcal

Ingredients

17.6 ounce RITZ Bits cheese crackers
10 tablespoons butter melted
4 tablespoons Worcestershire sauce
1 teaspoon ground black pepper
2 teaspoon seasoned salt
2 teaspoon onion powder
2 tablespoons Everything Seasoning*

Instructions

1. Preheat oven to 300 degrees F. Line a sheet pan with parchment paper.
2. In a large bowl combine all the ingredients except crackers. Stir to combine. Add Ritz Bits and toss, gently, making sure the crackers get evenly coated in the butter and seasonings.
3. Spread the Ritz out in an even layer on the sheet. Bake for 20-25 minutes turning them halfway through cooking. The crackers need to be golden brown.
4. Allow the Ritz to sit on the baking sheet until cooled and dry, about 20 minutes. Store the crackers in an airtight container for up to 2 weeks.

Note from Maggie: *I purchase Everything Seasoning from Amazon and it is terrific.

Source: Call Me PC
<https://www.callmepmc.com/baked-seasoned-ritz-bits/>