

**PUBLISHER'S CORNER**

*"The basic task of education is the care and feeding of the imagination." ~ Katherine Womeldorf Paterson, a Chinese-born American writer best known for children's novels*

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. I'm so excited about my hubby's youngest daughter and grandson flying in from Alaska today. I've never met them! They will stay a few days then we'll take them to San Antonio to stay with his older daughter and grandkids. I've never met them, either! I love family times together. My own family (siblings) is mostly estranged so this get-together is a BIG deal to me.

You guys know that I HAVE to cook for the family the next few days. Yes, we could eat out, but I LOVE cooking. I have Mississippi Roast in the slow cooker. I'll also serve mashed potatoes for that delicious roast au jus, corn (my hubby's fave), and a cherry crisp for dessert.

My thanks to the following for help in today's issue:

- Marilyn M., OH**
- Peter P., Canada**
- Patricia H., TX**
- Deb M., TX**
- Tallie F., TX**
- Edna D., Decatur, IL**
- Judy G., IL**
- Michael G., MI**
- Jessica S., Corfu, Greece**
- Elyse S., AZ**
- Lisa H., Belmont, NC**

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?**

Leg cramps?

~Shared by Marilyn M., OH

If you consume a spoonful of yellow mustard, it can take away your leg cramps ~ even when you get them in your feet.

Our friend is a coach and he tells his boys to do this when they start back training in the summer heat!!

**JUST MAKE ME LAUGH!**

Healthy Proverbs

~Shared by Peter P., Canada

1. If you're too open minded, your brains will fall out.
2. Age is a very high price to pay for maturity.
3. Going to church doesn't make you a Christian any more than going to a garage makes you a mechanic.
4. Artificial intelligence is no match for natural stupidity.
5. If you must choose between two evils, pick the one you've never tried before.
6. My idea of housework is to sweep the room with a glance.
7. Not one shred of evidence supports the notion that life is serious.
8. It is easier to get forgiveness than permission.
9. For every action, there is an equal and opposite government program.
10. If you look like your passport picture, you probably need the trip.
11. Bills travel through the mail at twice the speed of checks.
12. A conscience is what hurts when all your other parts feel so good.
13. Eat well, stay fit, die anyway.
14. Men are from earth. Women are from earth. Deal with it.
15. No husband has ever been shot while doing the dishes.
16. A balanced diet is a cookie in each hand.
17. Middle age is when broadness of the mind and narrowness of the waist change places.
18. Opportunities always look bigger going than coming.
19. Junk is something you've kept for years and throw away three weeks before you need it.
20. There is always one more imbecile than you counted on.
21. Experience is a wonderful thing. It enables you to recognize a mistake when you make it again.
22. By the time you can make ends meet, they move the ends.
23. Thou shalt not weigh more than thy refrigerator.
24. Someone who thinks logically provides a nice contrast to the real world.
25. Blessed are they who can laugh at themselves for they shall never cease to be amused.

## TODAY'S RECIPES

### Easy Bacon Fried Rice

~Shared by Patricia H., TX via Facebook

This is a simple way to make a delicious bacon-based fried rice without much hassle. This is a one-pan to table delight!

Total Time: 25 minutes

Yield: 4-6 servings

#### Ingredients:

8 ounces bacon, chopped  
1 small onion, chopped  
1 bell pepper, chopped  
1/2 carrot, chopped  
1 inch piece fresh ginger  
2 garlic cloves  
3 eggs, beaten  
salt and pepper  
3 cups cooked rice  
3 Tbsp soy sauce

#### Steps:

Heat a couple teaspoons of oil in a large pan over medium-high heat. Add bacon, onion, bell pepper and carrot. Cook for 8 minutes, stirring frequently.

Grate in the ginger. Stir.

Grate in the garlic cloves. Stir.

Make a well in the middle and add a teaspoon of oil. Pour in beaten eggs and add some salt and pepper. Start scrambling the eggs right in the middle.

Stir all the eggs, veggies and bacon together.

Add the cooked rice to the pan.

Stir everything together, then add the soy sauce. Add salt and pepper to taste, if needed, before serving.

Source: Thrifty Fun

#### Dr Pepper Jelly

~Shared by Deb M., TX via Facebook

##### Ingredients:

4 cups of Dr Pepper soda

1 Pack of Sure-Jell

4 cups sugar

##### Instructions:

Add 4 cups of Dr Pepper soda to a large pot

Bring the pot to a full rolling boil for 5 minutes

Remove from heat and stir in one pack of sure-jell with a metal spoon

Combine sugar to the pot (4 cups sugar)

Bring the pot back to the stove and heat to a boil, keep boiling for 2 minutes

While the jelly is boiling, prepare your jars. Put them in a pot of hot (not boiling) water that covers them completely and put on the stove to keep warm

Do the same for the jar lids (put them in hot water in a large saucepan)

After 2 more minutes of boiling, remove the jelly from the stove and let it cool slightly before pouring into your jars (use a funnel if desired)

Be sure to wipe the lids with a damp cloth to ensure you have a tight seal on the jars

Carefully place the sealed jars back into your large pot of hot water

Bring the pot back to the stove on high heat and let the water boil one last time

The crazy thing is, you can use this recipe to make any number of soda pop flavors, like Mexican Coke, Orange Crush or Big Red. And hey, if you want color added or extra flavor (like using lemon juice, red food color, or corn syrup) then you do!

Source: Wide Open Country

<https://www.wideopencountry.com/dr-pepper-jelly-is-real-and-you-can-actually-make-it-at-home/>

#### Pineapple Upside-Down Pancakes

~Shared by Tallie F., TX via Facebook

YIELDS: 10

PREP TIME: 0 HOURS 5 MINS

TOTAL TIME: 0 HOURS 20 MINS

##### INGREDIENTS

2 c. Bisquick

1 c. milk

2 large eggs

1 tsp. pure vanilla extract

Butter, for pan

10 pineapple rings

10 maraschino cherries (without stems)

1/3 c. packed brown sugar

Whipped cream, for serving

Maple syrup, for serving

##### DIRECTIONS

In a large bowl, whisk together Bisquick, milk, eggs, and vanilla.

In a large skillet over medium heat, melt about 1 tablespoon butter. Add about ¼ cup pancake batter to skillet and cook for 2 minutes, then add a pineapple ring in center of pancake and a cherry in center of ring. Sprinkle with a bit of brown sugar. Cook until edges start to bubble, 1 minute more, then flip and reduce heat to medium-low. Cook until golden, 3 minutes more. Repeat with remaining batter.

Serve with whipped cream and maple syrup.

Source: <https://www.delish.com>

## Shrimp and Grits

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

PREP TIME 10 minutes  
COOK TIME 20 minutes  
TOTAL TIME 30 minutes  
SERVINGS 6 servings

This classic southern combo couldn't be more comforting. Cheesy grits are topped with bacon, peppers, and juicy shrimp to create a mouthwatering dish you will not just have one bowl of!

### Ingredients

4 slices bacon chopped  
1/3 cup onion diced  
1/3 cup green bell pepper diced  
1 pound shrimp peeled and deveined  
1 teaspoon Old Bay seasoning  
1/2 teaspoon garlic powder  
1 tablespoon lemon juice fresh  
2 tablespoons parsley fresh, chopped  
Cheese Grits  
2 cups chicken broth  
2 cups water  
1 1/2 cups cheddar cheese shredded  
1/4 cup butter  
1/2 teaspoon garlic powder  
1 cup grits

### Instructions

1. Bring water, chicken broth and garlic powder to a boil in a medium pot. Add grits and cook for 18-20 minutes or thick and creamy (or follow times listed on your grits package). Remove from heat and stir in cheese and butter until melted.
2. Meanwhile, chop bacon. Fry in a medium sized pan until crispy. Remove from pan leaving drippings in the pan (should be about 1 tablespoon).
3. Sauté onions in the bacon grease 3-4 minutes or until slightly softened. Add bell peppers and cook until tender, about 3 minutes more. Remove the peppers and onions from the pan and set aside.
4. Toss the shrimp with garlic powder and Old Bay seasoning. Cook in the pan 2-3 minutes on each side. Add onion mixture back in along with lemon juice and parsley.
5. Serve shrimp mixture otop of grits. Garnish with crumbled bacon, parsley, and lemon wedges.

### Recipe Notes

If using quick cooking grits reduced cooking time to about 10 minutes or until creamy.

Source: SpendWithPennies.com

<https://www.spendwithpennies.com/shrimp-and-grits/>

## Cracker Barrel Chicken n' Dumplings

~Shared by Judy G., IL via Facebook

### Ingredients:

2 cups Flour  
½ teaspoons Baking Powder  
1 pinch Salt  
2 Tablespoons Butter  
1 Cup buttermilk, A Bit Less Than A Full Cup (you can use regular milk if needed)  
2 quarts Chicken Broth  
3 cups Cooked Chicken

### Preparation Instructions:

In a bowl, combine the flour, baking powder and salt. Cut the butter into the dry ingredients with a fork or pastry blender. Stir in the milk, mixing with a fork until the dough forms a ball.

Heavily flour a work surface. You'll need a rolling pin and something to cut the dumplings with. I like to use a pizza cutter. I also like to use a small spatula to lift the dumplings off the cutting surface.

Roll the dough out thin with a heavily floured rolling pin. Dip your cutter in flour and cut the dumplings in squares about 2"x2". It's okay for them not to be exact. Just eye ball it. Some will be bigger, some smaller, some shaped funny.

Use the floured spatula to put them on a heavily floured plate. Just keep flouring between the layers of dumplings.

To cook them, bring the broth to a boil. Drop the dumplings in one at a time, stirring while you add them. The extra flour on them will help thicken the broth. Cook them for about 15-20 minutes or until they not doughy tasting. Add the cooked chicken to the pot and you're done!

#### Mexican Corn Salad

~Shared by Michael G., MI via Facebook

YIELDS: 4 SERVINGS

PREP TIME: 0HOURS 10MINS

TOTAL TIME: 0HOURS 25MINS

#### INGREDIENTS

6 ears corn, kernels stripped

Kosher salt

1/2 c. mayonnaise

1/4 c. cotija cheese or feta, plus more for garnish

Juice of 2 limes

2 tbsp. chopped fresh cilantro, plus more for garnish

1 tbsp. chili powder, plus more for garnish

#### DIRECTIONS

1 Using a sharp knife, carefully cut corn kernels off cob. Add about 1/2" water to a medium sauce pan and salt well. Bring up to a simmer. Add corn, cover, and cook until corn is tender, 3 to 4 minutes. Drain and pat dry.

2 In a serving bowl, toss corn with mayo, cotija, lime juice, cilantro and chili powder. Season generously with salt.

3 Top with more cotija, cilantro, and a sprinkle of chili powder.

Source: Delish.com

<https://www.delish.com/cooking/recipe-ideas/recipes/a43194/mexican-corn-salad-recipe/>

#### Cheesy Bacon Chicken and Mustard

~Shared by Jessica S., Corfu, Greece

This, is really good.

Servings 4

#### MUSTARD MARINADE

1/2 cup mustard yellow

1/2 cup honey

1 teaspoon vegetable oil

1/2 teaspoon lemon juice

#### CHICKEN

4 boneless skinless chicken breasts

1 tablespoon vegetable oil

1 teaspoon salt

8 slices bacon cooked

1 teaspoon pepper McCormick's Peppercorn Medley Grinder works amazingly

2 cups shredded Monterey Jack cheese

#### MARINADE

In a medium bowl, combine mustard, honey, oil, and lemon juice. Using a fork or small whisk, mix for about 30 seconds or until all ingredients are well mixed.

#### BACON

1 Place 8 pieces of bacon on a baking sheet lined with foil and bake for about 15 minutes at 425 degrees F. When bacon is done (slightly crispy but not burnt, you will be baking it again later) remove from oven and set aside to cool. (This can be done well in advance)

#### CHICKEN

1 Place chicken breasts on a large plate or small baking dish. Pour 2/3 of the marinade over the chicken. Cover with plastic wrap and place in the refrigerator for at least 2 hours.

2 Chill the remaining marinade until later.

3 When you are ready to prepare the chicken, preheat the oven to 375 degrees F.

4 Season the chicken with salt and pepper.

5 Place skillet on the stove over medium-high heat and pour in oil. Cook the chicken in the pan for 3-4 minutes per side or until golden brown. (seared- you will be baking it more)

6 Turn heat off and remove skillet.

7 Brush each seared chicken breast with a little of the reserved extra honey mustard marinade, being sure to save a little extra that you can serve on the side later with the dish.

8 Stack two pieces of cooked bacon on each chicken breast.

9 Spread 1/2 cup of Monterey Jack cheese into each breast.

10 Bake the skillet of chicken for 5-7 minutes or until the cheese is thoroughly melted and chicken juices run clear.

11 Put extra honey mustard marinade into a small bowl to serve on the side.

Source: I am Homesteader

<https://iamhomesteader.com/cheesy-bacon-chicken-mustard-sauce/>

## BLT Egglets

~Shared by Elyse S., AZ via Facebook

These egglets are great because they can be assembled quickly in the morning for a protein packed post-lunch snack! It's like a BLT and egg salad all in one.

YIELDS: 6 SERVINGS

PREP TIME: 0 HOURS 10 MINS

TOTAL TIME: 0 HOURS 10 MINS

## INGREDIENTS

6 large eggs

2 slices thick-cut bacon, cut into quarters

1/4 c. mayonnaise

1 tbsp. freshly chopped chives

1 tsp. red wine vinegar

1 tsp. hot sauce (such as Cholula)

Kosher salt

Freshly ground black pepper

1/2 c. quartered grape tomatoes

1/2 c. shredded romaine lettuce

## DIRECTIONS

Place eggs in a large pot and cover by an inch of cold water. Place pot on stove and bring to a boil. Instantly turn off heat and cover pot. Let sit for 11 minutes. Meanwhile, prepare a medium bowl of ice water. When 11 minutes is up, drain eggs and submerge in ice water.

Meanwhile, heat a large skillet over medium heat. Add bacon and cook until crisp, about 4 minutes per side. Remove from pan and drain on a paper towel lined plate.

In a medium bowl, whisk to combine mayo, chives, red wine vinegar, and hot sauce. Season with salt and pepper.

Peel and halve eggs. Spread mayo mixture on the cut side of one half egg. Top with tomatoes, bacon, and lettuce, then top with other half of egg. Season with salt and pepper and serve.

Source: Delish

<https://www.delish.com/cooking/recipe-ideas/a27183361/blt-egglets-recipe/>

## Symphony Brownies

~Shared by Lisa H., Belmont, NC via Facebook

### Ingredients

1 9x13 size Box Brownie Mix prepared according to package directions

2 8 ounce Symphony Bars can use other milk chocolate bar

### Instructions

Spray an 8x8 baking dish lightly with cooking spray. Prepare brownie mix according to package directions.

Spread half of brownie batter in bottom of pan. Top with a layer of chocolate bars. Pour remaining brownie batter over top of chocolate bars and gently spread to cover.

Place in 325 degree oven and bake for 45-50 minutes. Allow to cool completely before cutting. ENJOY! (and believe me, you will!)

### Notes

\*We want to lower our oven temperature just a bit since these brownies are the amount for a 9x13 pan but we're baking them really thick in an 8x8 pan. Lowering our temperature will help them cook evenly instead of the outside getting done before the middle does.

## Crustless Spinach Quiche

~Shared by Marilyn M., OH

1 cup chopped onion  
1 cup sliced fresh mushrooms  
1 Tbsp vegetable oil  
1 package (10 oz) frozen chopped spinach, thawed and well drained  
2/3 cup finely chopped fully cooked ham  
8 large eggs  
1/2 cup milk  
3 cups shredded Muenster or Monterey Jack cheese\* (Or any other)  
1/8 teaspoon pepper

In a large skillet, saute onion and mushrooms in oil until tender.

Add spinach and ham; cook and stir until excess moisture is evaporated. Cool slightly.

Beat eggs with milk; add cheese and mix well. Stir in spinach mixture and pepper; blend well.

Spread evenly into a greased 9-in. pie plate or quiche dish.

Bake at 350° for 40-45 minutes or until a knife inserted in center comes out clean.

\*Tip: For cheese that's extra melty, shred or grate it yourself.

Great way to use leftover ham!

## Luscious Almond Cheesecake

~Shared by Marilyn M., OH

1-1/4 cups crushed vanilla wafers (about 40 wafers)  
3/4 cup finely chopped almonds  
1/4 cup sugar  
1/3 cup butter, melted

### FILLING:

4 packages (8 oz each) cream cheese, softened  
1-1/4 cups sugar  
4 large eggs, lightly beaten  
1-1/2 teaspoons almond extract  
1 teaspoon vanilla extract

### TOPPING:

2 cups sour cream  
1/4 cup sugar  
1 teaspoon vanilla extract  
1/8 cup toasted sliced almonds

In a bowl, combine wafer crumbs, almonds and sugar; stir in butter and mix well. Press into the bottom of a greased 10-in. springform pan; set aside. In a large bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Stir in extracts. Pour into crust; place on baking sheet. Bake at 350° for 50-55 minutes or until center is almost set. Remove from the oven; let stand for 5 minutes (leave oven on). Combine sour cream, sugar and vanilla. Spoon around edge of cheesecake; carefully spread over filling. Bake 5 minutes longer. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Just before serving, sprinkle with almonds and remove sides of pan. Refrigerate leftovers.

## Aussie Sausage Rolls

~Shared by Marilyn M., OH

1 medium onion, finely chopped  
2 Tbsp minced fresh chives or 2 teaspoons dried chives  
2 teaspoons minced fresh basil or 1/2 teaspoon dried basil  
2 garlic cloves, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 teaspoon paprika, divided  
1-1/4 pounds bulk pork sausage  
1 package (17.3 oz) frozen puff pastry, thawed

Preheat oven to 350°.

Combine first six ingredients and 3/4 teaspoon paprika. Add sausage; mix lightly but thoroughly.

On a lightly floured surface, roll each pastry sheet into an 11x10-1/2-inch rectangle.

Cut lengthwise into three strips. Spread 1/2 cup sausage mixture lengthwise down center of each strip.

Fold over sides, pinching edges to seal. Cut each log into six pieces.

Place on a rack in a 15x10x1-in. pan, seam side down. Sprinkle with remaining paprika.

Bake until golden brown and sausage is no longer pink, 20-25 minutes.

Great appetizer or party/game day food! Enjoy!

### Sweetened Condensed Chocolate Pie

~Shared by Marilyn M., OH

#### Crust:

1-1/2 cups crushed Nilla Wafers

1/3 cup cocoa

1/3 cup powdered sugar

1 stick butter (melted)

Crush vanilla wafers in a Ziplock bag \*

Add wafers, cocoa, and powdered sugar to a medium-sized bowl and mix together.

Add the melted butter and mix.

Press into a 9" pie pan and set aside.

\*Note: OR use a premade shortbread/graham cracker pie crust.

#### Pie Filling:

1 (8 oz) package cream cheese, softened

1 (14 oz) can sweetened condensed milk

6 oz. bag semi-sweet chocolate chips, melted

2 eggs

1-1/2 tsp. vanilla

Add softened cream cheese to a large bowl and mix until creamy.

Add the sweetened condensed milk and mix.

Melt chocolate chips for about 50 seconds, and add to the mixture.

Add eggs and vanilla and mix well ~ Pour into pie crust.

Bake for 30 to 35-minutes at 350-degrees.

Let cool and serve.

Add some whipped topping or ice cream for additional fun and flavor!

### Pineapple-Cream Cheese Bread Pudding

~Shared by Marilyn M., OH

1 can (20 oz) unsweetened pineapple chunks, drain and save juice

10 cups cubed dinner rolls (about 17 rolls)

1 package (8 oz) cream cheese, softened

3 Tbsp confectioners' sugar

5 large eggs

1 can (14 oz) sweetened condensed milk

1/2 cup heavy whipping cream

2 teaspoons vanilla extract

#### SAUCE:

1 can (14 oz) sweetened condensed milk

1/4 cup butter, cubed

1-1/2 teaspoons vanilla extract

Drain pineapple, reserving 1/3 cup juice. Place half of the bread cubes in a greased 13x9-in. baking dish.

In a small bowl, beat cream cheese and confectioners' sugar until smooth; drop by tablespoonfuls over bread cubes.

Top with remaining bread cubes and pineapple.

In a large bowl, whisk eggs, milk, cream, vanilla and reserved pineapple juice until blended; pour over pineapple.

Refrigerate, covered, several hours or overnight.

Preheat oven to 350°. Remove bread pudding from refrigerator while oven heats.



Bake, uncovered, 25-35 minutes or until lightly browned.

Make sauce in a small saucepan by heating milk and butter until butter is melted. Remove from heat; stir in vanilla.

Just before serving, drizzle over warm bread pudding. Enjoy!

#### Easy Chicken Tetrazzini

~Shared by Marilyn M., OH

12 oz uncooked spaghetti  
2 Tbsp butter  
1 package (8 oz) sliced fresh mushrooms (about 3 cups)  
3 cups chopped cooked chicken breast  
2 cans (10 3/4 oz each) condensed 98% fat-free cream of mushroom soup with 45% less sodium  
2 cups sour cream  
1/2 teaspoon freshly ground pepper  
1/3 cup grated Parmesan cheese  
Chopped fresh parsley, if desired

Heat oven to 350°F. Spray 13×9-inch (3-quart) glass baking dish with cooking spray.

Cook spaghetti as directed on package.

Meanwhile, in 10-inch non-stick skillet, melt butter over medium-high heat.

Cook mushrooms in butter 4 minutes, stirring occasionally, until tender.

In large bowl, mix cooked spaghetti, mushrooms, chicken, soup, sour cream and pepper.

Pour mixture into baking dish. Sprinkle with cheese.

Bake uncovered 55 minutes or until bubbly.

Let stand 5 minutes before serving.

Sprinkle with parsley. Serve and enjoy!

#### Black-Eyed Pea Dip

~Shared by Marilyn M., OH

2 (15 oz) cans drained black eyed peas  
1 (15 oz) can drained whole kernel corn  
1 (10 oz) can chopped spicy canned tomatoes  
1 cup chopped red bell pepper  
1 cup chopped green bell pepper  
2 to 3 Tbsp chopped fresh jalapeño peppers  
1/4 cup chopped yellow onion  
1 (4 oz) jar chopped and drained pimentos\*  
1/2 cup red wine vinegar  
1 Tbsp balsamic vinegar  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1 Tbsp Dijon mustard  
1/4 teaspoon sugar  
1/2 cup olive oil  
1/2 cup vegetable oil  
for serving corn chips  
pinch dried oregano

In a large bowl, combine the black-eyed peas, corn, tomatoes, red, green and jalapeño peppers, onion and pimentos.

In a glass jar with a tight-fitting lid, combine wine and balsamic vinegars, salt, pepper, mustard, sugar, oregano and olive and vegetable oils.

Shake until the ingredients are blended. Add dressing to the pea mixture and stir gently but thoroughly.

Cover and refrigerate until serving time. Serve with Fritos Scoops and enjoy!

Note: We call this Texas caviar. \*I do not use pimentos, but add 2 avocados; therefore I cut out a lot of the oils. Love it.

#### Homemade French Vanilla Coffee Creamer

~Shared by Marilyn M., OH

14 ounces whole milk  
14 ounces sweetened condensed milk  
1 Tbsp pure vanilla extract

Into a container large enough to hold 28 ounces, pour the milk.

Add the condensed milk.

Add the vanilla.

Secure cap tightly and shake vigorously until ingredients are thoroughly combined.

Expiration date of the creamer would be that of your milk.

#### Crockpot Baked Potatoes

~Shared by Marilyn M., OH

6 large russet potatoes  
Extra virgin olive oil  
Salt

Scrub potatoes and allow to dry completely.

Generously rub potatoes with olive oil, sprinkle with salt and wrap individually in foil.

Place in large crock pot and cook on low for up to 8 hours.

SINCE CROCK POT TIMES CAN VARY, CHECK AFTER 6 OR 7 HOURS TO SEE IF THEY ARE COOKED THROUGH.

Expect to see a slightly darker spud than your average baked-in-the-oven potato. It's because the olive oil permeates the skin during cooking in the crock pot.

You'll still have super yummy potatoes, but they'll have a little different hue.

These potatoes have more of a steamed rather than fluffy texture due to the slow cooking method. Again, this is a matter of preference, but I'm betting you won't notice much difference when they are piled high with your favorite baked potato toppings.

#### Snickerdoodle Bars

~Shared by Marilyn M., OH

2-2/3 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon freshly ground nutmeg  
2 cups packed brown sugar  
1 cup (2 sticks) unsalted butter, room temperature  
2 eggs  
1 Tbsp vanilla extract  
2 Tbsp granulated sugar  
1 teaspoon cinnamon

Preheat oven to 350 degrees F and prepare a 9 X 13-inch baking dish by spraying it lightly with cooking spray.

In a mixing bowl, cream the butter and brown sugar on medium speed until light and fluffy. It should take about 5 minutes.

In a medium bowl, whisk together the flour, baking powder, salt, cinnamon and nutmeg. Individually add the eggs until well mixed. Pour in the vanilla. Be sure to scrape down the sides of the mixing bowl before going on.

With the mixer on low, gradually add the flour mixture until just combined.

Scrape the sides of the bowl and make sure that all of the flour has been mixed in on the bottom.

Put dough into prepared baking dish and with an offset spatula, spread evenly.

In a small bowl, mix granulated sugar and cinnamon. Sprinkle it evenly over the top.

Bake for 25-30 minutes or until surface springs back when touched lightly.

Cool completely before cutting.

## Skillet Chicken in Balsamic Caramelized Onion Cream Sauce

YIELD: 4 SERVINGS  
Prep time: 10 MINS  
Cook time: 30 MINS  
Total time: 40 MINS

Tender skillet chicken in balsamic caramelized onion cream sauce. All you need are a few simple ingredients, and you've got a restaurant quality meal at home. And you won't believe how easy it is to put this together!

### INGREDIENTS:

4 small boneless, skinless chicken breasts (or thighs)  
Salt and pepper  
1/2 teaspoon garlic powder  
1 tablespoon olive oil  
1/2 cup finely chopped onions  
2 tablespoons butter  
1/2 teaspoon fresh thyme  
Pinch of red pepper flakes  
1 teaspoon sugar  
2 teaspoons balsamic vinegar  
1/2 cup chicken broth  
1/2 cup heavy cream

### DIRECTIONS:

**COOK THE CHICKEN:** season both sides of the chicken breast with salt, pepper, and garlic powder. Heat the oil in a large skillet over medium-high heat and cook the chicken all the way through. Remove the chicken to a plate.

**Caramelize the onions:** add the butter to the skillet along with the onions. Push the onions around the pan so they pick up all the flavor bits left behind by the chicken, lower the heat to medium-low and allow the onions to cook for 12-15 minutes, stirring them as needed to prevent from sticking. The onions are done when they soften completely and deepen in color. Add the thyme, red pepper flakes, sugar, and balsamic vinegar, let the vinegar cook out for a couple of minutes.

**MAKE THE SAUCE:** Grab a whisk for this next step. Slowly pour in the chicken broth in a steady stream while you whisk, this will help deglaze the pan. Kick the heat up to high and let the sauce reduce for 2-3 minutes or until it thickens a bit. Once the sauce reduces, lower the heat again, and add in the cream. You don't want the cream to start boiling immediately as it will cause the sauce to split. Let the sauce come to a gentle simmer, once it does, add in the chicken breasts and spoon the sauce on top. Serve immediately. The sauce will thicken as it sits so you may need additional broth to thin it out.

**NOTES:** this makes just enough sauce for the chicken. If you want more sauce to serve with veggies or rice, I suggest doubling everything starting from the chopped onions all the way down to the heavy cream on the ingredient list.

Note from Maggie: I had no fresh thyme so I used dried. I only used half of what is called for in recipe.

Source: Little Spice Jar

<http://littlespicejar.com/skillet-chicken-balsamic-caramelized-onion-cream-sauce/>

## Chicken Alfredo Pasta

Prep Time: 15 minutes  
Cook Time: 30 minutes  
Total Time: 45 minutes  
Yield: 8-10 servings  
Serving Size: 1 cup

### Ingredients

#### CHICKEN BAKED ZITI INGREDIENTS:

12 ounces pasta  
2 cups shredded cooked chicken  
Alfredo sauce  
1 1/2 cups shredded mozzarella cheese

1/2 cup Parmesan Cheese

#### ALFREDO SAUCE INGREDIENTS:

1 Tbsp. olive oil  
4 cloves garlic, minced  
3 Tbsp. flour  
1 cup chicken broth  
1 cup milk  
3/4 cup freshly-grated Parmesan cheese  
1/2 tsp. salt  
1/4 tsp. black pepper

### Instructions

#### TO MAKE THE CHICKEN BAKED ZITI:

Preheat oven to 375 degrees F.

Cook pasta in a large stockpot of well-salted boiling according to package instructions. Drain. Return pasta to the stockpot and add chicken and alfredo sauce. Gently toss to combine until the pasta is evenly coated.

Pour half of the pasta into a greased 9x13-inch baking dish. Sprinkle evenly with 1 cup of cheese. Layer the remaining half of the pasta evenly on top. Sprinkle evenly with the remaining 1/2 cup of cheese and 1/2 cup Parmesan Cheese.

Bake for 20-25 minutes until the cheese is melted and just barely starts to turn golden. Remove and serve immediately.

#### TO MAKE THE ALFREDO SAUCE:

Heat olive oil in a large saute pan over medium-high heat. Add garlic and saute one minute, stirring occasionally, until fragrant. Sprinkle with flour, and stir to combine. Saute for an additional minute to cook the flour, stirring occasionally.

Slowly add chicken broth, whisking to combine until smooth. Whisk in milk, and bring the mixture to a simmer. Let cook for an additional minute until thickened, then stir in Parmesan cheese, salt and pepper until the cheese melted. Remove from heat and set aside.

Source: Moore or Less Cooking

<https://mooreorlesscooking.com/2014/11/03/chicken-alfredo-pasta/>

#### Slow Cooker Triple Cheesy Mac and Cheese

Yield: 8

PREP TIME: 5 MINS

COOK TIME: 2 HOUR AND 10 MINS

TOTAL TIME: 2 HOURS AND 15 MINS

#### INGREDIENTS

1 pound cellentani pasta (also known as cavatappi), uncooked  
4 tablespoons unsalted butter, sliced into 1-tbsp pieces  
4 ounces cream cheese, cut into 1-oz pieces  
1 teaspoon kosher salt  
1/2 teaspoon cayenne pepper  
3 cups whole milk  
1/2 cup heavy cream  
2 cups freshly shredded sharp cheddar cheese  
1 cup fresh shredded pepper Jack cheese

#### INSTRUCTIONS

Pour the uncooked pasta onto the bottom of your slow cooker. I love my 6-quart for this recipe. Scatter the butter and cream cheese pieces over the pasta. Sprinkle the salt and cayenne pepper over the top and pour the milk and cream into the slow cooker. Stir to combine everything and smooth the pasta into one even layer coated in sauce.

Cover and cook on low for 1 to 2 hours, until the pasta is chewy (not quite crunchy, but very al dente). Your cook time will vary if you use a different pasta, so start with 1 hour and adjust from there. Stir once halfway through the cook time and be sure to smooth the pasta into one layer so it is well coated with the sauce. Once the pasta is ready, sprinkle on the cheddar and pepper Jack cheeses and stir to combine. The cheese will melt into the sauce to create the most luxurious creamy cheese sauce. Cover the mac and cheese and cook for 10 minutes, until the cheese is melted and it comes together. Stir before serving.

#### DONNA'S NOTES

The cheese sauce will thicken as it cools. If you plan to hold the mac and cheese in the slow cooker on warm, add extra milk as needed to keep the sauce nice and creamy.

Also, if you are going to refrigerate it to eat later, add enough milk to the pasta to thin out the sauce before refrigerating. That way when you pull it out, it will scoop easily and the mac and cheese will warm up perfectly in the microwave or on the stove top. We do this every week and portion it out for easy lunches.

Recipe inspired by Southern Living Magazine.

Source: Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2017/10/slow-cooker-triple-cheesy-mac-cheese-recipe.html>

#### Korean Ground Beef over Rice

Sweet, salty, with a little spicy kick, if you like, this quick and easy Korean Ground Beef over Rice will please your taste buds! Done in 20 minutes or less. Can be made Paleo-friendly.

Yield: 4 Servings

Prep Time: 00 hrs. 05 mins.

Cook time: 00 hrs. 15 mins.

Total time: 20 mins.

#### Ingredients

1 pound ground Beef  
3 Garlic cloves, peeled and minced  
1/4 cup Soy sauce (if doing Paleo, replace with Coconut Aminos or wheat-free soy sauce for gluten-free diets)  
1/4 cup brown Sugar (replace with raw Honey or other paleo-approved sweetener and adjust amount to taste e.g. 2-3 tablespoons to begin with)  
2 teaspoons Sesame Oil  
3 inch long (thumb-size) fresh Ginger, grated (or 1/2 teaspoon ground Ginger)  
A pinch of Red Pepper flakes

Cooked Rice (or cauliflower rice or Lettuce leaves for Paleo)  
Roasted Sesame Seeds, for garnish  
3 Green Onions or Scallions, sliced thinly

#### Instructions

Cook the beef and minced garlic in a preheated skillet until the meat turns brown. I cook the beef until it's dark brown as I want the meat to be a little crunchy.

In a small bowl, mix together the soy sauce, brown sugar, sesame oil, grated ginger (or ground ginger) and red pepper flakes (if using). Replace with paleo-approved ingredients if doing paleo. Use fresh ginger if you can as it adds a lot of flavor. Pour all the sauce into the beef and mix well. Cook just until everything is heated through. NOTE: If you're able - use fresh ginger as it just so delicious with it!

Serve on top of freshly cooked rice (or cauliflower rice and lettuce wraps, if preferred). Garnish with roasted Sesame seeds and sliced green onions. Enjoy!

Source: Manila Spoon

<https://www.manilaspoon.com/2016/10/korean-ground-beef-over-rice.html>

#### Slow-Cooker King Ranch Chicken Soup

Prep 20 MIN  
Total 3 HR 20 MIN  
Ingredients 12  
Servings 6

#### Ingredients

1 cup chopped yellow onions  
1 medium red bell pepper, diced (1 cup)  
3 tablespoons vegetable oil  
1 teaspoon salt  
1 can (28 oz) Muir Glen organic fire-roasted diced tomatoes, undrained  
1 can (18 oz) Progresso creamy mushroom soup  
2 cups Progresso chicken broth (from 32-oz carton)  
1 can (4.5 oz) Old El Paso chopped green chiles  
1 package (0.85 oz) Old El Paso chicken taco seasoning mix  
1 lb boneless skinless chicken breasts  
1 package (8 oz) cream cheese, cubed, softened  
Chopped fresh cilantro leaves and crushed tortilla chips, if desired

#### Steps

1 Spray 5- to 6-quart slow cooker with cooking spray. Mix onions, bell pepper, 1 tablespoon of the oil and the salt in slow cooker. Stir in tomatoes, soup, broth and chiles.

2 In medium bowl, mix remaining 2 tablespoons oil and the taco seasoning mix. Add chicken; turn to coat. Add chicken to mixture in cooker.

3 Cover; cook on Low heat setting 3 to 4 hours or until juice of chicken is clear when center of thickest part is cut (at least 165°F). Remove chicken from cooker with slotted spoon to cutting board. Stir cream cheese into mixture in cooker until smooth; cover and keep warm. Shred chicken by pulling apart with 2 forks; return to cooker.

4 If desired, top each serving with chopped fresh cilantro leaves and crushed tortilla chips.

Source: Pillsbury Recipes

#### Cheesy Sour Cream Chicken

Prep Time: 10 minutes  
Cook Time: 25 minutes  
Total Time: 40 minutes  
Yield: 4 servings

An easy chicken dinner that is made in one pot, with a cheesy sour cream sauce.

#### INGREDIENTS

1 chicken breast (8-10 oz)  
1 cube chicken bullion  
1 yellow onion, quartered  
2 garlic cloves, crushed  
6 tablespoons flour  
1 1/2 cups grated cheddar cheese  
1 can (4 oz) chopped green chiles  
8 oz sour cream  
Prepared rice, for serving  
shredded basil, for serving (optional)

#### INSTRUCTIONS

Put the chicken in a pot and cover with 3 cups of water. Add the bullion, onion and garlic cloves. Cover and bring to a boil. Turn down the heat and cook until the chicken is cooked through, about 10-15 minutes. Remove the chicken and shred or cube.

Remove the onion and garlic from the chicken broth. Whisk in the flour until smooth and cook until thickened. Stir in the cheese until melted. Add in the reserved chicken and green chiles. Remove from the heat and stir in the sour cream.

Serve over rice, topped with basil, if desired.

Source: Taste and Tell Blog

<https://www.tasteandtellblog.com/cheesy-sour-cream-chicken/>

#### White Chicken Enchilada Pasta

Prep time: 10 mins

Cook time: 25 mins

Total time: 35 mins

Yield: Serves 8

White Chicken Enchilada Pasta -my favorite enchilada recipe with pasta instead of tortillas - much easier! No cream or anything soup!! chicken, pasta, green chiles, cheese, tossed in a homemade sour cream sauce. SO good! I wanted to lick my plate!

#### INGREDIENTS:

12-oz penne pasta

12-oz cooked chicken, chopped (about 2 cups)

1 (4-oz) can green chiles

2 cups shredded Monterey Jack cheese

3 Tbsp butter

3 Tbsp flour

1/2 tsp onion powder

1/2 tsp garlic powder

1 tsp southwestern seasoning

2 cups chicken broth

1 cup sour cream

#### INSTRUCTIONS:

1. Preheat oven to 350°F. Spray a 9x13 pan with cooking spray.

2. Cook pasta according to package directions. Drain and set aside.

3. In a small saucepan over medium heat, melt butter. Whisk in flour and cook 1 minute. Add broth, garlic powder, onion powder, and southwestern seasoning. Whisk until smooth. Allow sauce to thicken. Remove from heat and stir in sour cream and chilies

4. Toss together pasta, sauce, chicken and half of cheese. Pour into prepared pan. Top with remaining cheese.

5. Bake 25-30 minutes until bubbly and cheese is melted.

Source: Plain Chicken,

<https://www.plainchicken.com/2013/12/white-chicken-enchilada-pasta.html>

#### Bacon Avocado Club Pasta Salad

Yield: Serves 8

Prep time: 15 mins

Cook time: 15 mins

Total time: 30 mins

This easy pasta salad recipe really takes your favorite bacon avocado club and transforms it into this amazing fully loaded pasta salad that will knock your socks off!

#### INGREDIENTS:

(2) 8-ounce packages Dry Aged Cherrywood Smoked Bacon

1 pound uncooked rotini pasta

12 ounces cooked chicken breast, diced

16 ounces grape tomatoes, halved

8 ounces Monterey Jack cheese, diced

2 medium avocados, diced

1 bunch parsley, rough chopped

1 lemon, juiced

Ranchito Dressing

3/4 cup whole milk

2 tablespoon lemon juice (from the above juiced lemon)

1/2 cup mayonnaise

1/2 cup sour cream

1/2 teaspoon dried chives

1/2 teaspoon dried dill weed

1/2 teaspoon dried parsley

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/4 teaspoon kosher salt

1/4 teaspoon fresh cracked black pepper

1-2 tablespoons hot sauce

#### INSTRUCTIONS:

1. Lay slices of bacon on a foil-lined baking pan. Place the pan in your cold oven.
2. Turn the heat to 400°F and bake for 12 to 20 minutes. The length of time will vary based on the thickness of your bacon (thick-cut takes longer) and the doneness you prefer (I like mine crispy). Chop up the cooked bacon and set aside.
3. Meanwhile: Pour 2 tablespoons of lemon juice in a 1 cup measuring cup or a small mixing bowl. Pour milk over top. Set aside. The milk will thicken and curdle, making a scrumptious homemade buttermilk for our dressing.
4. Meanwhile: Combine mayonnaise, sour cream, dried herbs and spices in a 16 ounce or larger canning jar. Whisk until well combined. Add homemade buttermilk and 1 tablespoon hot sauce, seal jar and shake the living tar out of it until well combined. Taste for flavor and heat. Add more hot sauce as desired.
5. Chill until ready to use. This can be made ahead and let to sit in the fridge until you are ready to make the pasta salad. It keeps for at least a week in the fridge.
6. Bring a large pot of salted water to a boil. Cook pasta according to directions on the package. Make sure the pasta is cooked through and past the al dente stage. Remember your pasta will firm up when it is chilled.
7. Drain and rinse pasta in water. Rinsing the pasta stops the cooking process and also washes off the starch from the pasta and that results in a creamier pasta salad dressing that will not get gummy.
8. Combine pasta and 1/2 of salad dressing in a large serving bowl. Toss to combine.
9. Add remaining salad ingredients, the remaining dressing, and the lemon juice. Gently fold salad ingredients together. Refrigerate until ready to serve.

#### DONNA'S NOTES

1. If you are sensitive to spicy food, you can make the ranchito sauce without the hot sauce and it is an amazing herbed buttermilk ranch dressing.
2. To halve tomatoes: Grab two lids of the same size. You can use plasticware or lids from your fridge. Place one lid with the lip facing up, so you have an edge that will hold your food. Fill the lid with grape tomatoes. Place the second lid on top of the tomatoes with the lip facing down. Firmly press down on the top lid. The two lips will hold the tomatoes in place, so they do not roll off the lid. Slide your serrated knife between the lids and carefully slice through the tomatoes. Watch your fingers. Now you have halved tomatoes in the blink of an eye!

Source: Donna Elick The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2019/03/bacon-avocado-club-pasta-salad.html#more>

#### Lemon Strawberry Poke Cake

This easy Lemon Strawberry Poke Cake is a refreshing and light dessert for hot summer days. The creamy lemon frosting pockets and fluffy strawberry mousse make this a favorite with everyone.

YIELD: 24 SLICES OF CAKE

PREP TIME 20 minutes

COOK TIME 28 minutes

TOTAL TIME 48 minutes

#### Ingredients

- 1 lemon cake mix
- 1 - 14 ounce can sweetened condensed milk
- 1 - 16 ounce container lemon frosting
- 1 - 21 ounce can strawberry pie filling
- 1 - 8 ounce container Cool Whip, thawed
- 1 1/2 cup diced strawberries

#### Instructions

1. Preheat the oven to 350 degrees. Spray a 9x13 pan with nonstick spray.
2. Make and bake the lemon cake mix according to the package directions.
3. Let the cake cool for 5 minutes, then use the handle of a wooden spoon to poke holes all over the warm cake.
4. Pour the sweetened condensed milk over the top of the cake, letting it soak into the holes.
5. Remove the foil liner from the can of frosting. Microwave the frosting for 30 seconds. Stir and pour over the top of the cake. Spread it out with a spatula.
6. Let the cake cool for an hour, then refrigerate until completely cooled.
7. Pour the pie filling in a bowl and use a fork to smash the berries. Fold the container of Cool Whip into the pie filling.
8. Spread on top of the cooled cake. Sprinkle the diced strawberries on top. Keep the cake refrigerated until ready to serve.

Source: Jocelyn @ Inside BruCrew Life

<https://insidebrucrewlife.com/lemon-strawberry-poke-cake/>

## Lemon Angel Cake Bars

Prep: 15 min.  
Bake: 20 min.  
Total: 35 min. + chilling  
Makes 4 dozen

### Ingredients

1 package (16 ounces) angel food cake mix  
1 can (15-3/4 ounces) lemon pie filling  
1 cup unsweetened finely shredded coconut

### FROSTING:

1 package (8 ounces) cream cheese, softened  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
2-1/2 cups confectioners' sugar  
3 teaspoons grated lemon zest

### Directions

Preheat oven to 350°. In a large bowl, mix cake mix, pie filling and coconut until blended; spread into a greased 15x10x1-in. baking pan.

Bake 20-25 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.

Meanwhile, in a large bowl, beat cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spread over cooled bars; sprinkle with lemon zest. Refrigerate at least 4 hours. Cut into bars or triangles.

### Editor's Note

Look for unsweetened coconut in the baking or health food section.

### Nutrition Facts

1 bar: 116 calories, 5g fat (3g saturated fat), 10mg cholesterol, 135mg sodium, 18g carbohydrate (12g sugars, 0 fiber), 1g protein.

Note: Originally published as Angel Lemon Cake Bars in Simple & Delicious October/November 2013

Source: Taste of Home

## No-Bake Cheesecake

Prep Time 20 mins  
Refrigerate 8 hrs  
Total Time 20 mins  
Calories: 361 kcal

This No-Bake Cheesecake is made from scratch with a graham cracker crust and cream cheese filling. It's an easy dessert recipe that will definitely impress!

### Ingredients

1 graham cracker crust \*  
16 ounces cream cheese (full fat), room temperature but not warm  
1 1/3 cups powdered sugar  
2 teaspoons vanilla extract  
1/2 cup sour cream (full fat)  
1 1/2 cups heavy cream, cold

### Instructions

Place cream cheese in a large bowl and beat with electric mixers until smooth. Add powdered sugar and mix until well combined.

Add vanilla extract and sour cream and mix.

Pour heavy cream into a separate large bowl and beat well until stiff peaks.

Gently fold the whipped cream into the cream cheese mixture until combined.

Spread cheesecake mixture evenly into graham cracker crust.

Cover and refrigerate at least 4-6 hours or overnight.

### Recipe Notes

\*I use a baked graham cracker crust for this recipe (I think it holds its shape better). However, you don't have to bake it. You can follow the instructions for my graham cracker crust, pack it very tightly into the pan with the back of a measuring cup and freeze it for 10-20 minutes while you make the filling.

### Graham Cracker Crust

<https://tastesbetterfromscratch.com/graham-cracker-crust/>



Make Ahead Instructions:

No Bake Cheesecake can be made up 1-2 days in advance. Instructions for freezing no-bake cheesecake are above in the post.

Source: Tastes Better from Scratch

<https://tastesbetterfromscratch.com/no-bake-cheesecake/>

### Baked Garlic Parmesan Chicken

Serves: 4

#### Ingredients

½ cup Mayonnaise  
½ cup shredded Parmesan cheese  
4 boneless skinless chicken breast cutlets.  
4-5 teaspoons Italian seasoned dry bread crumbs  
½ teaspoon garlic powder  
pinch of salt  
½ teaspoon lemon pepper

#### Instructions

1. Preheat oven to 400 degrees F.
2. In a small bowl combine mayo, garlic powder, and parmesan cheese.
3. Moisten chicken breasts with water and lay on baking sheet (I line my baking sheet with parchment paper to make clean up easy)
4. Divide the mayonnaise mixture evenly among the chicken, just spreading it across the top of each piece, and sprinkle with salt and pepper to taste.
5. Bake for 15-20 minutes, remove from oven and sprinkle bread crumbs on each piece of chicken.
6. Return to oven and bake for additional 20 minutes or until chicken is cooked thoroughly and juices run clear.
7. Tops will be browned and chicken will be incredibly juicy.
8. You can also finish them off under the broiler for a minute or two to get them extra browned on top.
9. Serve with a veggie like these delicious fresh broccoli that I steamed.
10. Season with a dash of fresh parsley, if desired.

Source: Cakes Cottage

<https://cakescottage.com/2015/03/09/baked-garlic-parmesan-chicken/>