

PUBLISHER'S CORNER

Giving back is as good for you as it is for those you are helping, because giving gives you purpose. When you have a purpose-driven life, you're a happier person ~ Goldie Hawn

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. I hope this finds you well - and cool. It's 95 right now and it's almost 5pm. Whaaat??

As some of you may know, I had two of Trey's friends staying with us for a while (one has been with us off and on for two years!). Well, they became great friends and decided that they would share expenses and move in to their own place. I'm really happy for them and grateful that God let me be their "Mom" when their own families had given up on them. It was bittersweet when they left... like what you'd expect when your kids leave home. We had a farewell dinner and the five of us enjoyed our last meal as a family. I prepared homemade enchiladas, refried beans, Mexican rice, and all the yummy accoutrements that made it awesome. I miss them but I know they will do well on their own. Sniff, sniff.

Here is our cast of stars who shine in today's newsletter. Many thanks to all:

Linda L., TX
Lisa H., Belmont, NC
Tallie F., TX
Judy G., IL
Jessica S., Corfu, Greece
Edna D., Decatur, IL
Kayla C., 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?

5 Ways to Use Frozen Bread Dough

Frozen bread dough is one of those convenience products that's easily forgotten, but boy is it ever worth its weight in gold. Buy a 3-loaf package and just see where it takes you—way beyond a basic loaf of bread.

All of these recipes start with 1 or 2 loaves of thawed dough. Overnight thawing in the refrigerator is my preferred method, but the package lists instructions for a quicker thaw at room temperature. Keep in mind that the "quicker" version still involves hours of thawing. I like to place a frozen loaf in a greased loaf pan, cover it loosely with a greased piece of plastic wrap, and let it sit in the fridge overnight.

You can be sure that your bread is baked for any of these recipes when it reads 190-200°F on an instant-read thermometer. I can't remember meat readiness temps, but I took a bread class years ago, and that stuck with me. It's always a good way to check if you're in doubt.

Cloverleaf Rolls

Let's start with what is maybe the most obvious: rolls. Cloverleaf rolls seem so fancy, don't they? I love busting these out at a regular weeknight dinner and seeing if I can stop at two. (I can't.) To make these, grease a 12-cup muffin tin. Cut the thawed dough into 12 even pieces. Cut each of those pieces into three. Roll into balls and place into the greased tin. Cover with a dish towel or greased plastic wrap and let rise for about 1 1/2 hours. Brush with melted butter and bake for about 15-20 minutes, or until done.

Pizza Monkey Bread

You've all heard of sweet monkey bread which, of course, you can make with bread dough. But have you ever tried savory monkey bread? Our son is home from college and said this recipe is "the best thing I've eaten in months!" How's that for an endorsement?

To make this, melt 1/2 cup salted butter with 1 tablespoon Italian seasoning and 1 teaspoon garlic salt. Let cool but don't let it solidify. Stir in 1 cup freshly grated Parmesan. Grease a large bundt pan with shortening. Cut 8 ounces of block mozzarella into 64 pieces, and cut two thawed loaves into 24-30 pieces each.

Fold each ball of dough around a piece of cheese. Pinch and roll to seal, roll in the butter mixture, and place into the greased bundt pan. Scatter quartered pepperoni slices in as you go, if desired. Top with any of the remaining butter mixture. Cover with greased plastic wrap and let rise for 1 1/2 hours. Bake at 350°F for about 40-45 minutes, tenting with foil after 30 minutes if needed to prevent over-browning.

Let the monkey bread rest for 5 minutes before inverting onto a serving platter and an additional 5 before serving. Tear off chunks and dip into warmed marinara sauce.

Cinnamon Rolls

Here's another no-brainer. Instead of making your own dough for cinnamon rolls, use thawed bread dough. For most recipes making 12 cinnamon rolls, one loaf of thawed dough will do the trick. Roll, fill, rise, and bake per the recipe instructions. Don't forget the icing!

Kolaches

In our area of Texas, kolaches are sold in almost every donut shop. They're bread dough filled with meat and/or cheese and served for breakfast. Traditionally, kolaches are sweet, and the savory versions are called klobasnek. I'm sticking with our local definition; please address all complaints to the state of Texas. To make them, divide the thawed dough into 8 even pieces. Roll each piece into an oblong shape. Place a pre-cooked breakfast sausage link in the center. Add cheese if desired—pepper jack is particularly delicious. Wrap the dough around and place seam-side-down on a parchment-lined cookie sheet. Cover with a dish towel or greased plastic wrap. Let rise for about 1 1/2 hours. Brush with milk, and bake at 350°F for about 20 minutes, or until lightly golden.

Cinnamon Pull-Apart Bread

This bread is life-changing in the best way! These thin layers of buttery, cinnamon-sugar goodness bake up into a masterpiece that's a cinch to make. Grease an 8x4 inch loaf pan. Melt 1/2 stick of salted butter, set aside. Divide thawed dough into 8 equal pieces, then cut each of those into three pieces.

Roll each piece of bread (use a bit of flour if sticky) into about a 3-inch rough circle/oval. No need to be precise. Brush the tops with melted butter. Sprinkle generously with cinnamon sugar (more on that later). Repeat, stacking the bread into a "tower" of sorts. Once finished, place the stack sideways into the prepared loaf pan.

Cover with a greased piece of plastic wrap and let rise for about 1 1/2 hours. Don't worry if your stack doesn't cover the entire loaf pan at first—it will as it rises. Bake at 350°F for 35-45 minutes, tenting with foil after about 20 minutes. Let cool in the pan for 5 minutes, then run a knife along the edges and remove. Let cool for another 5 minutes before pulling apart the layers.

If you don't have cinnamon-sugar on hand, make it by stirring together 3/4 cup granulated sugar with 2 tablespoons cinnamon.

(Pssst. This is such a great treat to take to your neighbor!)

Bread = love. Using frozen bread dough is no exception. How do you love to use it?

Source: by Bridget of Bake at 350

<https://thepioneerwoman.com/food-and-friends/5-ways-to-use-frozen-bread-dough/>

JUST MAKE ME LAUGH!

Never take life seriously.
Nobody gets out alive, anyway.

Never knock on Death's door: Ring the doorbell and run (he hates that).

I feel like I'm diagonally parked in a parallel universe.

You have the right to remain silent.
Anything you say will be misquoted, then used against you.

You're just jealous because the voices only talk to me.

The more you complain, the longer God lets you live.

Procrastination is the art of keeping up with yesterday.

If you try to fail, and succeed, which have you done?

The early bird may get the worm, but the second mouse gets the cheese.

Change is inevitable, except from vending machines.

TODAY'S RECIPES

Chocolate Chip Cookie Cheesecake Bars

~Shared by Linda L., TX via Facebook

Prep Time 15 mins
Cook Time 40 mins
Total Time 55 mins
Servings: 24
Calories: 252 kcal

Need a an easy dessert - make these chocolate chip cookie cheesecake bars. YUM! They are the perfect marriage of chocolate chip cookies and cheesecake!

Ingredients

Crust:

2 cup Flour
1/2 tsp Baking Soda
1/2 tsp Salt
2/3 cup softened Butter
1/2 cup Sugar
2/3 cup Brown Sugar
1 Egg

2 tsp Vanilla
2 cup Chocolate Chips

Filling:

8 oz softened Cream Cheese
1/2 cup Sugar
1 Egg
1 tsp Vanilla

Instructions

Preheat oven to 350.

Line a 9x9-inch square baking pan with parchment paper or aluminum foil and spray with nonstick spray.

Whisk together flour, baking soda and salt for crust.

Cream together butter, brown sugar and sugar until fluffy.

Add egg and vanilla and whip to incorporate.

Add flour mixture and mix until incorporated.

Fold in chocolate chips.

Press 2/3 of the mixture into the bottom of the prepared pan to form an even layer.

Combine filling ingredients and beat until blended.

Spread filling over the cookie dough layer and level.

Crumble remaining crust dough over the filling layer.

Bake for 40 minutes, or until cheesecake is set and cookie dough has browned.

Allow to cool completely and chill before slicing.

Recipe Notes

Chocolate and cheesecake come together to make the perfect dessert combination in this recipe.

Source: Eating on a Dime

No Bake Summer Berry Icebox Cake

~Shared by Lisa H., Belmont, NC

Summer is so close and the hot temperatures, are already in full swing where I live, and I have NO desire to crank up my oven. That's where this No Bake Summer Berry Icebox Cake comes into play.

There's very little preparation involved in this recipe, which makes it great for hot summer days or for crazy busy days (fighting off the million to-dos running through your head to catch a few precious hours of sleep, sounds familiar?). You can throw it together whenever you have time (even the day before is fine) and it will be ready and waiting for you in the refrigerator when you want a sweet treat!

Serves: 12-16

Ingredients

19 oz graham crackers
8 oz cream cheese, softened
2 (3.4 oz) packages Vanilla Instant Pudding
2-1/2 cups cold milk
12 oz Cool whip (or homemade whipped cream)
3 cups fresh strawberries, sliced
1-1/2 cups fresh blueberries
2 oz white chocolate chips

Instructions

1. Beat cream cheese and dry pudding mixes in large bowl with mixer until blended.
2. Gradually beat in milk.
3. Gently stir in Cool Whip or homemade whipped cream, reserving ½ cup.
4. Spread a thin layer of cool whip in a 9x13 pan just to coat the bottom.
5. Layer 5 graham crackers across the center of the pan, then 2 more, breaking them as needed to fit around the top and bottom edges.
6. Spread a layer of pudding mixture over grahams and top with a layer of blueberries and sliced strawberries.
7. Place graham crackers on top of berries, then pudding mixture, then layer of berries again.
8. Repeat the graham-pudding-berries layers 1 more time (3 times total) and you should reach the top of the pan.
9. Refrigerate for at least 4 hours or overnight until the graham crackers have softened completely.
10. When ready to serve, melt white chocolate chips in a bowl as directed on package and drizzle over dessert.
11. You can use a spoon to drizzle it over the tops of the berries or you can put it into a small zip-top bag and snip of the corner for an easy "piping bag."

www.cakescottage.com

<https://cakescottage.com/2016/05/11/no-bake-summer-berry-icebox-cake/>

Cheesy Baked Burritos

~Shared by Tallie F., TX via Facebook

YIELDS: 6

COOK TIME: 0 HOURS 15 MINS

TOTAL TIME: 0 HOURS 20 MINS

INGREDIENTS

1 tbsp. extra-virgin olive oil
1 onion, chopped
2 garlic cloves, minced
2 c. shredded rotisserie chicken
1 c. enchilada sauce
Juice of 1 lime
kosher salt
Freshly ground black pepper
can black beans, drained
2 c. cooked white rice
1 c. cheddar cheese, divided
1 c. Monterey Jack cheese
6 large flour tortillas
Sour cream, for serving (optional)
Hot sauce, for serving (optional)
Chopped cilantro, for serving (optional)

DIRECTIONS

Preheat oven to 350 degrees F.

Heat olive oil in a large nonstick skillet over medium heat. Add onion and sauté until soft. Stir in garlic and cook until fragrant, about 30 seconds. Add chicken and about 1/2 cup enchilada sauce, or until the chicken is fully coated. Toss until evenly combined. Stir in lime juice and season with salt and pepper to taste.

Working one burrito at a time, lay a tortilla on a cutting board or clean working surface. Add a scoopful each of rice and beans to the center. Add the chicken mixture then top with a small handful each of both cheeses. Reserve about ½ cup of cheese total to sprinkle on the burritos before baking. Roll the burrito tightly and place in a large casserole dish. Repeat with remaining tortillas.

Pour the remaining enchilada sauce over the burritos then sprinkle the extra cheeses on top. Cover until the cheese is melted, about 15 minutes.

Garnish with cilantro and serve with sour cream and hot sauce, if desired.

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

Apple Cinnamon Loaf

~Shared by Judy G., IL via Facebook

1/3 cup brown sugar (not packed)
1 teaspoon ground cinnamon
2/3 cup white sugar
1/2 cup butter, softened
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 3/4 teaspoons baking powder
1/2 cup milk
1 apple, peeled and chopped

Preheat oven to 350 degrees. Grease and flour a 9 x 5-inch loaf pan. Mix brown sugar and cinnamon together in a bowl and set aside. Beat white sugar and butter together in a bowl using an electric mixer until smooth and creamy. Beat in eggs, 1 at a time, until incorporated; add vanilla extract.

Combine flour and baking powder together in another bowl; stir into creamed butter mixture. Mix milk into batter until smooth. Pour half the batter into the prepared loaf pan. Next add half the apples and half the brown sugar cinnamon mixture. Lightly pat apple mixture into batter.

Pour the remaining batter over apple layer; top with remaining apples and add more brown sugar/cinnamon mixture. Lightly pat apples into batter; swirl brown sugar mixture through apples using a finger or spoon.

Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, 30 to 40 minutes.

Sweet & Sour Chicken

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

Serves: 4

INGREDIENTS

500g (1 lb) chicken thigh fillets, cut into roughly 3cm cubes
1 Tbsp light soy sauce
1 garlic clove, finely chopped
1/2 tsp ground white pepper
1/2 cup plain flour
vegetable oil for shallow frying, plus 1 tbsp
1 onion, cut into wedges
1 tomato, cut into wedges
3 spring onions (scallions), trimmed, green and white parts cut into 3cm batons
Sweet & Sour Sauce:
1/2 cup brown sugar
2 tbsp tomato ketchup
1 tbsp light soy sauce
3 tbsp white vinegar
1/3 cup pineapple juice
1/4 tsp Chinese five spice
2 tsp cornflour

INSTRUCTIONS

STEP 1

For the sweet & sour sauce, place brown sugar, tomato ketchup, soy sauce, vinegar, pineapple juice and Chinese five spice in a saucepan over medium-high heat. Simmer for a few minutes until sugar dissolves. In a small bowl, combine cornflour with 2 tablespoons of water. Add the cornflour mixture to the sauce and simmer for a further 2 minutes to thicken. Remove from heat and set aside.

STEP 2

In a large bowl toss chicken with soy sauce, garlic and pepper until well combined.

STEP 3

Place flour in a large bowl. Add the chicken and toss until each piece is lightly coated with flour.

STEP 4

Pour about a 3 cm (1 inch) depth of oil into a large non-stick frying pan over high heat. When the oil is hot (a piece of chicken should start sizzling immediately when placed into the oil) cook chicken in batches for 2-3 minutes each side or until golden brown and cooked through. Drain on paper towel.

STEP 5

Heat the remaining 1 tablespoon of oil in a clean frying pan or wok. Add the onion and stir-fry until just starting to turn golden. Add the tomato and stir-fry for another 30 seconds. Add the chicken and the sweet and sour sauce and stir-fry until well combined. Toss through the spring onions. Remove from heat and serve.

Source: Marion's Kitchen

<https://www.marionskitchen.com/sweet-sour-chicken/>

Famous Butter Chicken (aka, Ritz Cracker Chicken)

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

Ingredients

4 boneless, skinless chicken breasts
2 eggs, beaten
1 cup crushed Ritz crackers or similar butter crackers
1/2 cup butter, cut into pieces
1/2 teaspoon garlic salt
pepper to taste

Directions

Preheat oven to 375 degrees F. Lightly spray a 9x13 baking dish with non-stick cooking spray.

Place crushed crackers in a medium size shallow bowl, add garlic salt and pepper – mix. Place eggs (beaten) in another separate medium size shallow bowl. Dip one chicken breast at a time in the eggs coating well, then dredge in the cracker crumbs, coating well on all sides. Place chicken breasts side-by-side in baking dish. *Top chicken evenly with pieces of butter.

Bake on middle rack of oven for 40 to 45 minutes or until chicken is ready and internal temperature has reached a safe minimum 165 degree F internal temperature.

Serve with your favorite veggies, rice, potatoes, salad and more. Enjoy!

TIP

*The recipe calls for placing the butter around the chicken, but I opted to place the butter on top of the chicken – it turned out wonderful! Add your favorite poultry seasonings for extra flavor (garlic/onion powder and more).

Source: Sweet Little Bluebird

<https://sweetlittlebluebird.com/famous-butter-chicken/>

Jalapeño Popper Stuffed Chicken

~Shared by Kayla C., TX via Facebook

YIELDS: 4 SERVINGS

PREP TIME: 0HOURS 10MINS

TOTAL TIME: 0HOURS 35MINS

INGREDIENTS

4 skinless boneless chicken breasts
Kosher salt
Freshly cracked black pepper
6 oz. cream cheese, softened
1/2 c. shredded mozzarella
1/2 c. shredded cheddar
2 cloves garlic, minced
4 slices bacon, cut into 2" strips
3 jalapeños, thinly sliced

DIRECTIONS

1 Preheat oven to 400°. Make 5 slits in each breast, being careful not to cut through completely. Transfer to a small baking sheet and season all over with salt and pepper.

2 In a medium bowl, stir together cream cheese, mozzarella, cheddar, and garlic. Season with salt and pepper.

3 Stuff each chicken breast with bacon, sliced jalapeños, and cream cheese mixture. Bake until bacon is crisp and chicken is cooked through and no longer pink, about 25 minutes.

Source: Lena Abraham - Delish.com

<https://www.delish.com/cooking/recipe-ideas/a22603148/jalapeno-popper-stuffed-chicken-recipe/>

Chicken Noodle Casserole

~Shared by Marilyn M., OH

1 can (10-3/4 oz) condensed cream of chicken soup, undiluted
1/2 cup mayonnaise*
2 Tbsp lemon juice
2 cups cubed cooked chicken
1 small onion, chopped
1/4 cup chopped green pepper
1/4 cup chopped sweet red pepper
1 cup shredded Monterey Jack cheese, divided

1 cup shredded sharp cheddar cheese, divided
12 ounces egg noodles, cooked and drained

In a large bowl, combine the soup, mayonnaise and lemon juice.

Stir in chicken, onion, peppers, 1/2 cup Monterey Jack cheese and 1/2 cup cheddar cheese.

Add noodles and toss to coat.

Transfer to a greased 2-qt. baking dish. Bake, uncovered, at 350° for 30-35 minutes.

Sprinkle with remaining cheeses. Bake until cheese is melted, about 10 minutes longer.

*Note:

Reduced-fat or fat-free mayonnaise is not recommended for this recipe.

Easy Pineapple Bars

~Shared by Marilyn M., OH

1 cup flour
1 Tbsp baking powder
2 oz butter
1 teaspoon vanilla
1/2 cup coconut, flaked
3/4 cup granulated sugar
2 Tbsp butter, melted
1 (20 oz) can pineapple, drained
1 Tbsp milk
2 eggs, divided
1/2 teaspoon cinnamon

Heat oven to 350 degrees

Sift flour and baking powder

Cut in 2 oz butter into flour mixture until it turns into a crumbly mixture

Beat milk and 1 egg together then stir into flour mixture and combine

Spread mixture over bottom of an 8" baking pan, pressing firmly

Spread pineapple over top of mixture

In another bowl, beat the other egg

Add melted butter, coconut flakes, vanilla, cinnamon, and sugar

Spread mixture over pineapple

Bake for 40 minutes or until the edges are brown

Let cool for about 30 minutes

Cut as desired (squares or bars).

2-Minute Hawaiian Pie

~Shared by Marilyn M., OH

1 (20 oz) can crushed pineapple, "UNDRAINED"
2 boxes instant Jello coconut pudding mix (these only come in small boxes). (You can substitute 1 large (6 serving) size vanilla if you don't like coconut flavor.)
8 oz sour cream
1 Extra serving sized graham cracker crust (OR make your own 10" pie pan or 9" deep dish)
1 (8 oz) can pineapple slices
8 maraschino cherries (or more if you like them)
1/2 cup sweetened flaked, coconut (optional)
1 (8 oz) container of cool whip, divided

In a large bowl, combine crushed pineapple 'with' juice, dry pudding mix, and sour cream; mix until well combined.

Fold in 1/2 of the container of cool whip.

Put mixture into pie crust

Top with the rest of the Cool Whip

Drain pineapple slices and arrange on top of pie.

Sprinkle flaked coconut on top of pineapple (If you don't like it leave it off).

Place cherries in center of pineapple rings.

Refrigerate several hours and serve, then enjoy!

German Sauerkraut Soup

~Shared by Marilyn M., OH

1 medium potato, cut into 1/4-inch cubes
1 pound smoked kielbasa, cut into 1/2-inch cubes
1 can (32 oz) sauerkraut, rinsed and well drained
4 cups chicken broth
1 can (10-3/4 oz) condensed cream of mushroom soup, undiluted
1/2 pound sliced fresh mushrooms
1 cup cubed cooked chicken
2 medium carrots, sliced
2 celery ribs, sliced
2 Tbsp white vinegar
2 teaspoons dill weed
1/2 teaspoon pepper
3 to 4 bacon strips, cooked and crumbled

In a 5-qt. slow cooker, combine the first 12 ingredients.

Cover and cook on high for 5-6 hours or until the vegetables are tender.

Skim fat. Garnish with bacon. Serve and enjoy!

Mounds Bar Brownies

~Shared by Marilyn M., OH

1 Family Size (9×13) pan of brownies, prepared
5 1/3 cups shredded coconut
14 oz can sweetened condensed milk
1 1/2 cups powdered sugar
1 can chocolate frosting

Prepare brownies and let cool completely.

In the bowl of your mixer combine coconut, sweetened condensed milk, and powdered sugar until all ingredients are incorporated.

Spread coconut mixture over brownies.

Place can of frosting in the microwave for 10 seconds (please be sure to remove foil liner and lid) until pourable.

Pour frosting over coconut mixture. Let cool and set up.

Raman Noodle Broccoli Salad

~Shared by Marilyn M., OH

2 (3 oz) packages beef-flavor ramen noodles
2 (8 1/2 oz) packages broccoli coleslaw mix
1 cup toasted slivered almonds
1 cup sunflower seeds
1/2 bunch green onion, chopped
1/2 cup sugar
3/4 cup oil
1/3 cup white vinegar

Before opening noodles, crush into 1 inch pieces.

Open packages and set aside flavor packets.

Place noodles in bottom of large serving bowl.

Top noodles with broccoli slaw, then sprinkle with almonds and sunflower kernels, and green onions.

In a separate bowl combine sugar, oil, vinegar, and flavor packets from noodles.

Pour over slaw, cover and chill up to 24 hours.

Toss before serving. Enjoy!

Hot Brown Turkey Casserole

~Shared by Marilyn M., OH

1/4 cup butter
1/4 cup all-purpose flour
4 cups milk
1 large egg
2/3 cup grated Parmesan cheese, divided
1/4 teaspoon salt
1/4 teaspoon pepper
12 slices bread, toasted and divided
2 pounds thinly sliced cooked turkey or chicken
1/4 teaspoon paprika
6 bacon strips, cooked and crumbled
1 cup tomatoes, chopped and seeded
1 teaspoon minced fresh parsley

Preheat oven to 350°. In a large saucepan, melt butter over medium heat.

Stir in flour until smooth; gradually whisk in milk.

Bring to a boil, stirring constantly; cook until slightly thickened, 6-8 minutes. Remove from heat.

In a small bowl, lightly beat egg. Gradually whisk in 1/2 cup sauce. Slowly return all to the pan, whisking constantly.

Add 1/2 cup Parmesan cheese, salt and pepper. Cook and stir until thickened ~ Do not allow to boil.

In a greased 13x9-in. baking dish, layer 6 toast slices and turkey; pour sauce over top.

Sprinkle with paprika, bacon and remaining Parmesan cheese.

Bake until heated through, 20-25 minutes. Top with tomatoes and parsley.

Cut remaining toast slices in half diagonally; serve on the side. Enjoy!

Homemade Brownie Mix

~Shared by Marilyn M., OH

Never buy boxed brownie mix again! Follow the recipe below and make brownies for approximately .30 cents a mix! So simple, so easy. Not just frugal, but cuts out the unknown ingredients.

1 cup sugar
1/2 cup all-purpose flour
1/3 cup cocoa
1/4 tsp. salt
1/4 tsp. baking powder
2 eggs
1/2 cup vegetable oil
1 teaspoon vanilla

Bake @ 350 degrees for 20-25 minutes in an 8x8 or 9x9 pan.

Remove when brownies are done! Enjoy!

Easy 3-Ingredient Crockpot BBQ Wings

~Shared by Marilyn M., OH

12-16 frozen chicken wings, do not thaw
1 (12 oz) can Coke
1 cup BBQ Sauce (we use Sweet Baby Ray's)

Turn Crockpot on low.

Pour the can of coke into the crockpot.

Place all of the chicken wings into the Coke.

Cook on low for 3-4 hours.

Remove wings from Crockpot onto a baking pan covered with foil.

Brush wings generously with BBQ sauce.

Bake at 350° for 10-15 minutes, just until the BBQ is heated.

Serve and enjoy!

No-bake Oreo Delight

~Shared by Marilyn M., OH

1 pkg regular Oreos
8 oz cream cheese, softened
1 large pkg chocolate instant pudding
6 Tbsp melted butter
16 oz cool whip
1 cup powdered sugar
2 3/4 cups milk

Crush cookies; save about 1 cup to sprinkle on top.

In small bowl mix remaining crumbs with butter.

Press crumbs/butter mixture into bottom of a 9 x 13 cake pan to form crust.

Make chocolate pudding according to package directions and let it set up in the fridge.

Using electric mixer, mix half cool whip, softened cream cheese and powdered sugar in large bowl.

Spread cool whip/cream cheese/sugar mixture on top of the Oreo crust.

Spread pudding over the cool whip layer, then the remaining layer of cool whip mixture on top.

Refrigerate until ready to serve.. Enjoy!

PUBLISHER'S CHOICE

Easy Garlic Fried Rice (Sinangag)

In the Philippines, rice is king... we have it in the morning, lunchtime, dinner and yes, even for snacks ... and don't rule it out as dessert too! Sometimes, we cook too much of it and then there are left-overs. But never fear ... sinangag is here. It's the Tagalog term for "fried rice." So next time you wonder what to do with left-over rice, try this recipe and you'll know how.

Ingredients:

Day-old rice (refrigerated left-over rice)
2 Tablespoons Olive oil (light)
A few crushed garlic (3-5)
1-2 Tablespoons Soy Sauce, or to taste
Dash of salt, or to taste
2 Eggs, beaten
Handful frozen Peas and Corn

You need either a big wok or a deep frying pan for this.

Procedure:

Heat about a 1-2 Tablespoon oil in a pan or wok. Saute the garlic until aromatic. Don't let the garlic burn.

Add the cold rice and stir to break the grains apart. Cook until warmed up. Season with a little salt. Add the soy sauce and mix with the rice until most of the grains are coated.

You may scramble the eggs in another pan and just add it later after it's been cooked. But if you have a big enough wok or wide enough pan, create a well/space in the middle of it by pushing the rice to the side. Spray a little oil in the middle and then pour the beaten egg.

Let it set. When the eggs have set enough, flip it over then begin to mix it with the rice breaking it up as you do so. Thereafter, add the frozen peas and corn and continue to stir until the veggies are cooked about 2-3 mins. Season the rice with more soy sauce or salt as needed.

Serve immediately. Easy-peasy delicious!

This fried rice pairs perfectly with Bobotie (Curried Ground Beef) or with Arroz a la Cubana.

Source: Manila Spoon

<https://www.manilaspoon.com/2012/06/fried-rice-sinangag.html>

Pesto Shrimp Fettuccine in Mushroom Garlic Sauce

This delicious Pesto Shrimp Pasta is all about the flavor combination of zesty pesto, garlic and mushrooms. The best part is the perfectly cooked shrimp that is sweet and tender.

Ingredients

Main Ingredients:

2 tablespoons olive oil more if needed
1 lb shrimp peeled and deveined
10 oz white mushrooms sliced
1/2 cup basil pesto
4 garlic cloves minced
1/2 cup sodium free chicken broth (adjust salt if not sodium free)
1/4 teaspoon salt

Seasoning Mixture:

1 teaspoon Italian Seasoning (thyme, oregano, basil - combined)
1/4 teaspoon red pepper flakes
1/2 teaspoon paprika
1/2 teaspoon salt
chopped fresh basil

Pasta:

10 oz fettuccine pasta (use gluten free for gluten free version)

Instructions

Heat 1 tablespoon of olive oil in a large skillet over medium heat. Put shrimp in a mixing bowl and rub in seasoning mixture. Mix well to make sure shrimp is coated well. Add to the hot pan and cook for about 3 minutes, turning once midway, until shrimp is pink and cooked through. Remove shrimp from the skillet.

Add second tablespoon of olive oil to the skillet. Once the pan is hot, add sliced mushrooms and 1/4 teaspoon of salt and cook, stirring, until mushrooms release liquid and reduce in volume and get soft, for about a minute or two. Add minced garlic for the last few minutes, when mushrooms are almost ready.

Add back the cooked shrimp. Add 1/2 cup basil pesto and 1/2 cup chicken broth. On medium heat, mix everything to combine. Remove from heat.

In the meantime, bring a large pot of water to boil, add pasta and cook it according to instructions. Drain the pasta, but do not rinse.

Add pasta to the skillet with mushrooms and shrimp, and stir until pasta is fully coated in sauce. Reheat well on low heat (you can also cover the pan with the lid to retain the heat). Season with more salt if necessary.

Serve with additional red pepper flakes, if desired.

Recipe source: Juliasalbum

Source: Beauty Food

<https://www.beautyfood.us/2018/06/pesto-shrimp-fettuccine-in-mushroom.html>

Hash Brown Breakfast Casserole

Note from Maggie: I also top with cilantro and serve with soft flour tortillas.

Prep 25 MIN

Total 9 HR 30 MIN

Servings 8

Ingredients

1 lb bulk spicy pork sausage
1 small onion, chopped (1/4 cup)
2 1/2 cups frozen diced hash brown potatoes
5 eggs
1 3/4 cups milk
1 cup baking mix (like Bisquick)
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups shredded sharp Cheddar cheese (8 oz)
Picante sauce or green hot sauce, if desired
Sour cream, if desired

Steps

1 Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 10-inch skillet, cook sausage and onion over medium-high heat 5 minutes, stirring occasionally. Stir in potatoes. Cook 5 to 7 minutes, stirring occasionally, until sausage is no longer pink and potatoes are lightly browned. Drain mixture on paper towels; spoon into baking dish.

2 In medium bowl, stir eggs, milk, Bisquick mix, salt and pepper with fork or whisk until blended. Stir in cheese. Pour over sausage mixture and stir well. Cover with nonstick foil; refrigerate 8 to 12 hours.

3 Heat oven to 350°F. Bake casserole covered 45 minutes. Uncover; bake 10 to 15 minutes longer or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Serve with picante sauce and sour cream.

Crock Pot Costa Vida Chicken

Costa Vida Shredded Chicken has all of the flavor of your favorite Mexican Grill, but super easy to make at home with just a few ingredients.

Prep Time 5 minutes
Cook Time 4 hours
Total Time 4 hours 5 minutes
Servings 6 people

Ingredients

4 chicken breasts skinless, boneless
16 oz. Kraft Zesty Italian Dressing
3 cloves garlic minced
1 Tbsp chili powder
1 Tbsp cumin

Instructions

Add chicken to crockpot. Sprinkle with chili powder, cumin and garlic.

Cover with Italian Dressing. Cover crockpot and cook on low for 4 hours.

Shred meat and cook 1 additional hour.

Source: Leigh Anne, Your Home Based Mom

<https://www.yourhomebasedmom.com/friday-favorite-costa-vida-chicken/>

Garlic Parmesan Carrot Fries

French Fries never had it so good as these easy to bake, slightly sweet Garlic Parmesan Carrot Fries. Perfect as a side dish, appetizer or just as a snack, these carrot fries are tossed in olive oil, Parmesan Cheese and bread crumbs to bake up crispy.

Prep Time 5 mins
Cook Time 20 mins
Total Time 25 mins
Servings: 4

Ingredients

3 medium carrots, cleaned and scrubbed
1/2 C bread crumbs
1/4 C Parmesan cheese
1 Tbsp olive oil
2 tsp garlic powder
1 tsp salt
1 tsp pepper
1 Tbsp fresh parsley, chopped
splash lemon juice

Instructions

Preheat oven to 400 degrees Fahrenheit.

Cut carrots in half. Then cut each half into several thin strips.

Mix bread crumbs, Parmesan cheese, garlic powder, salt and pepper together in a shallow dish.

Toss carrot strips in olive oil. Then place in bread crumbs and cheese mixture and coat.

Put carrot fries on a cookie sheet lined with parchment paper and bake for 15-20 minutes or until browned and crisp. Remove from oven and top with parsley, a sprinkle of salt and a squeeze of lemon juice. Serve warm and enjoy!

Source: Stacey | Southern Discourse

<https://southerndiscourse.com/garlic-parmesan-carrot-fries/>

Easy Texas Blueberry Cobbler

YIELD: 10-12 SERVINGS
Prep time: 10 MINS
Cook time: 40 MINS
Total time: 50 MINS

Less than 10 ingredients in my homemade Texas blueberry cobbler. Texas style cobbler has more of a cake-like texture and you drop the fruit on top and as it bakes, the cake rises on top. So good when it's warm right out of the oven topped with vanilla ice cream!

INGREDIENTS:

12 tablespoons salted butter (8 tbsp melted + 4 cold, cut into cubes)
1 (16-ounce) box yellow cake mix
2 tablespoons cornmeal
3 tablespoons granulated sugar, divided
1 teaspoon EACH: vanilla AND ground cinnamon

1/8 teaspoon ground nutmeg
12 ounces fresh blueberries
1 1/4 cup buttermilk
ice cream, for serving (optional)

DIRECTIONS:

PREP: Position a rack in the center of the oven and preheat the oven to 350F. Once the oven reaches 350F, add the 4 tablespoons of cold butter into a 13×9-inch baking dish. Place the baking dish in the oven and allow it to melt about 8-10 minutes. Once melted, swirl the dish so the butter coats the bottom evenly. Spray the sides with cooking spray or carefully tip the tray and cover the sides in the melted butter.

BLUBERRIES: While the butter is melting, in a large bowl, mash the blueberries using a drink muddler or a potato masher just a couple of times and add 2 tablespoons of granulated sugar, vanilla, ground cinnamon, and nutmeg; set aside.

BAKE: In another bowl, whisk together the cake mix and cornmeal. Add the melted butter, and buttermilk to the mixture and whisk until smooth. Pour the batter into the baking dish, while it's still hot from the oven. Dollop the mashed blueberries over the mixture evenly. Sprinkle the remaining tablespoon of sugar over the cobbler and bake for 40-45 minutes or until the top is golden brown and bubbly around the edges. Let cool for 10 minutes before serving with vanilla ice cream!

Source: Little Spice Jar

<http://littlespicejar.com/easy-texas-blueberry-cobbler/>

Easy Layered Beef Enchiladas

Prep 20 MIN
Total 45 MIN
Ingredients 10
Servings 6

Ingredients

1 lb. lean ground beef
3/4 cup chopped onions
2 garlic cloves, minced
1 can (4.5 oz) Old El Paso chopped green chiles
1/2 teaspoon salt
1/8 teaspoon pepper
2 cans (10 oz each) Old El Paso red enchilada sauce
8 (6-inch) corn tortillas
4 oz. shredded Mexican cheese blend (1 cup)
Sour cream, if desired

Steps

1 Heat oven to 375°F. In large nonstick skillet, cook ground beef, onions and garlic until beef is thoroughly cooked, stirring frequently. Drain. Add green chiles, salt and pepper; mix well. Remove from heat.

2 Pour 1 can of the enchilada sauce in bottom of ungreased 13x9- inch (3-quart) glass baking dish. Arrange 4 tortillas in dish, overlapping slightly. Spoon beef mixture evenly over tortillas; top with remaining 4 tortillas. Pour remaining can of enchilada sauce over top. Sprinkle with cheese.

3 Bake at 375°F for 20 to 25 minutes or until thoroughly heated. Serve with sour cream.

Source: Old ElPaso

5-Ingredient Chicken Lazone

Prep 20 MIN
Total 20 MIN
Ingredients 6
Servings 4
Calories 460

Ingredients

2 teaspoons kosher (coarse) salt
2 teaspoons garlic powder
2 teaspoons chili powder
1 lb uncooked chicken breast tenders (not breaded)
4 tablespoons unsalted butter
1 cup whipping cream

Steps

1 In small bowl, stir together 2 teaspoons kosher salt, 2 teaspoons garlic powder and 2 teaspoons chili powder. Sprinkle over 1 lb uncooked chicken breast tenders (not breaded) to completely coat.

2 In 10-inch skillet, melt 2 tablespoons of the unsalted butter over medium-low or medium heat. Add coated chicken tenders; cook 3 to 4 minutes on each side or until browned and no longer pink in center. Transfer chicken to plate; set aside.

3 In same skillet, heat 1 cup whipping cream, scraping up any brown bits from bottom of skillet. Increase heat to simmer or until cream comes to a boil. Reduce heat; simmer until cream is reduced by half. Stir in remaining 2 tablespoons unsalted butter. Season to taste

with salt. Return chicken to skillet.

Chocolate-Peanut Butter Blondies

Prep 10 MIN
Total 1 HR 45 MIN
Servings 24

Ingredients

1 1/2 cups packed brown sugar
1/2 cup butter, softened
1 cup creamy peanut butter
2 teaspoons vanilla
2 eggs
1 1/2 cups Gold Medal™ all-purpose flour
1 teaspoon baking powder
1 bag (11.5 or 12 oz) semisweet chocolate chunks (2 cups)

Steps

1 Heat oven to 350°F. Grease 13x9-inch pan with shortening or cooking spray.

2 In large bowl, beat brown sugar and butter with electric mixer on medium speed until light and fluffy. Beat in peanut butter, vanilla and eggs until well blended. Stir in flour and baking powder. Stir in chocolate chunks. Spread in pan.

3 Bake 30 to 35 minutes or until set and golden brown. Cool completely in pan on cooling rack, about 1 hour. Cut into 6 rows by 4 rows.

Nutrition Information Serving Size: 1 Serving Calories 253 Total Fat 14g 0% Saturated Fat 6g 0% Sodium 111mg 0% Total Carbohydrate 31g 0% Dietary Fiber 2g 0% Protein 5g % Daily Value*: Vitamin A 0% Vitamin C 0% Calcium 0% Iron 0% Exchanges: 1/2 Starch; 1 1/2 Other Carbohydrate; 2 1/2 Fat; *Percent Daily Values are based on a 2,000 calorie diet.

Source: Gold Medal

Lime Mahi Fish Salad

Ingredients

1 Tablespoon olive oil
2 Mahi fillets
1 small lime (juice)
1/4 cup mayonnaise
1/4 cup chopped celery
2 garlic cloves, minced
Salt and pepper to taste

Directions

Over medium heat, warm the olive oil and then add the celery and garlic. Simmer for 2 or 3 minutes then add your washed/thawed Mahi fish fillets. Cook thoroughly on low, until the fish is lightly browned, and the celery has softened. Put this mixture into a food processor along with mayonnaise and lime juice; blend for 10 to 15 seconds or until it is spreadable (similar to how you like your chicken salad). Add sea salt and pepper to taste and serve either warm or chilled. Some ideas including serving it warm on crackers or bagel chips, and carrot or celery sticks. Alternatively, you can create avocado boats with it, or you can make a sandwich by spreading it on a warm sesame seed bagel with sliced tomatoes and lettuce.

Source: Suzy Cohen

<https://suzycohen.com/articles/lime-mahi-fish-salad/>