

PUBLISHER'S CORNER

"Life isn't about finding yourself. Life is about creating yourself." ~ George Bernard Shaw

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. I'm late in getting this out to you. Trey and I had a "mom & son day" and we went out for lunch together. Yum. Olive Garden. We were supposed to hit the mall afterwards but the freinds he was to see tonight called and decided to pick him up early so our "date" was cut short. But, as you probably know, any time spent with our children is special.

I've mentioned before that the fun part of collecting recipes for you is getting them FIRST. It gives me a chance to try some out while it's still fresh in my mind. Often I will add ingredients to my grocery list right then so I can make them. I also add the recipe to notes on my phone so it's all where I need it to shop & cook soon. I made the Glorified Hash Browns from Marilyn (I subbed O'Brien hb's - indulgently good!) and the Baked Ham and Cheese Sliders from Edna (they were hot, juicy and so good - I subbed roast beef as my son dislikes ham). Those and the following helped out for today's issue:

Peter P., Canada
Teresa S., TX
Michael G., MI
Deb M., TX
Gloria C., Canada
Kayla C., TX
Edna D., Decatur, IL
Judy G., IL
Jessica S., Corfu, Greece
Lisa H., Belmont, NC
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?

4 Recipes Using Pancake Mix
by Betsy Carter at Tasty.co

1. Pancake Mix Brownies

Ingredients for 12 servings

1/4 cup butter, melted
2 tablespoons sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup semi sweet chocolate, melted
1 1/2 tablespoons cocoa powder, sifted
1/3 cup pancake mix, sifted
1/3 cup dark chocolate, chopped
powdered sugar, to serve

Preparation

Preheat the oven to 350F (190C).

Add the butter and sugar to a bowl and stir to combine.

Add in the eggs and vanilla extract and whisk to combine until smooth.

Stir in the melted chocolate, followed by the cocoa powder and pancake mix, stirring until well combined.

Gently fold in the chopped dark chocolate to the batter.

Pour batter into a parchment paper-lined 8x8-inch (20x20 cm) pan, and bake for 20-25 minutes.

Cool for 5 minutes.

Top with powdered sugar, cut, and serve.

2. Pizza Muffins

Inspired by oprah.com

Ingredients for 12 servings

2 cups pancake mix

1/2 cup butter, melted

3 eggs, divided

1/2 tablespoon dried basil

1/2 tablespoon dried oregano

1/2 teaspoon garlic powder

1/3 cup mini pepperoni slice

1 cup shredded mozzarella cheese

1 cup milk, of choice

18 cherry tomatoes, or grape tomato

2 tablespoons heavy cream

2 tablespoons grated parmesan cheese

marinara sauce, for serving

Preparation

Preheat oven to 350F (190C).

In a medium bowl, add the pancake mix, butter, and 1 egg and mix until combined.

Press about 1 tablespoon of dough into a greased 12-portion muffin pan.

Sprinkle basil, oregano, garlic powder, pepperoni, mozzarella cheese, and tomatoes over the dough.

In a large measuring cup, whisk together 2 eggs, milk, and heavy cream. Pour mixture over the other ingredients in each muffin slot. Top with parmesan cheese.

Bake 20-25 minutes, or until golden brown.

Cool for 5 minutes.

Serve with marinara sauce for dipping.

3. Breakfast Bake

Ingredients for 12 servings

1 tablespoon oil

1 lb bacon, cooked, drained, and diced

1 tomato, diced

1 cup broccoli floret, finely chopped

2 cups potato hash brown

2 cups shredded cheddar cheese

1 cup pancake mix

4 eggs

2 cups milk, of choice

1/2 teaspoon pepper

1/4 teaspoon salt

scallion, thinly sliced, for serving

Preparation

Preheat oven to 400F (200C).

Place the bacon, tomato, and broccoli in greased casserole dish.

Sprinkle hash browns and cheese on top.

In a large bowl, whisk together pancake mix, eggs, milk, salt, and pepper.

Pour pancake mixture over ingredients in the casserole dish.

Bake for 45 minutes.

Let cool for 5 minutes before serving.

Top with scallions, and serve.

4. Slow Cooker Apple Cobbler

Ingredients for 6 servings

4 granny smith apples, peeled, cored, and sliced

1/2 cup pancake mix

1/3 cup quick oat

3/4 cup brown sugar

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon ground cloves

1/4 teaspoon salt

2 teaspoons lemon juice

1/2 cup butter, melted

ice cream, to serve

Preparation

Spray bottom of slow cooker with cooking spray.

Peel and slice apples. Place them in the bottom of a slow cooker.

In a bowl, add the pancake mix, oats, brown sugar, cinnamon, nutmeg, ground cloves, salt, and lemon juice, and stir to combine.

Pour pancake and oat mixture over apples.

Drizzle the melted butter over the top of the pancake and oat mixture.

Cook on high for 2 1/2 hours. For a crispy top, crack the lid for the last 15-30 minutes of cooking.

Serve with ice cream, if desired.

JUST MAKE ME LAUGH!

Kiss Good Bye

~Shared by Peter P., Canada

"Dad," a teenage girl says, running into her father's den,
"I'd like to kiss you good-bye before I go to school!"

"You're too late, honey. Your mother just did that two minutes ago,
and I don't have any cash left on me."

Secured Password!!

~Shared by Peter P., Canada

During a recent password audit, our I.T. discovered a blonde was using the following password:

MickeyMinniePlutoHueyLouieDeweyDonaldGoofySacramento

When they asked why such a long password, she said she was told that it had to be at least 8 characters long and include at least one capital.

TODAY'S RECIPES

Cajun Crawfish Cornbread Casserole

~Shared by Teresa S., TX via Facebook

Ingredients

1 lb pound, peeled and partially cooked or fully cooked crawfish tails (12 oz package can be substituted), defrosted

1/2 tsp Tony Chachere's Creole Seasoning or seasoned salt

1/4 tsp garlic powder

1/8 tsp cayenne pepper, to taste
1 small onion, chopped (about 1 cup)
1/2 bell pepper, chopped (about 3/4 cup chopped)
1 large jalapeno, seeded and finely chopped (about 1/4 cup) (optional)
1 (4 oz) jar diced pimentos
1 (14.75 oz) can cream-style corn
2 large eggs beaten
1/3 cup vegetable oil plus additional oil for oiling casserole dish
1 cup (4 oz) sharp cheddar cheese
1 (8.5 oz) box Jiffy Corn Muffin Mix OR 2 cups of family size Martha White Sweet Cornbread and Muffin mix OR substitute 1-1/2 cups yellow cornmeal, 2 tsp baking soda and 1/2 tsp salt - increase cornmeal to 2 cups for firmer casserole

1. Preheat oven to 375 degrees. Oil a 9x13 casserole dish or 10" cast iron skillet.
2. In medium bowl, combine crawfish tails, Tony Chachere's Creole Seasoning, garlic powder and cayenne pepper. Set side.
3. In large bowl, combine onion, bell pepper, jalapeno pepper, diced pimentos, cream style corn, eggs, vegetable oil and cheddar cheese. Stir to combine.
4. Add in the seasoned crawfish tails.
5. Add the cornbread mix. Pour into oiled 9 x 13 casserole dish or oiled 10" cast iron skillet.
6. Bake at 375 degrees for 45 - 50 minutes until bubbly, browned on top and edges begin to pull away from sides of casserole dish.
7. Remove from oven, let set on counter for 15 - 20 minutes, then cut into 6 slices and serve.

Source: MayleesKitchen.com

Meatball Stuffed Baked Mushrooms

~Shared by Michael G., MI via Facebook

Mushrooms like you've never had before!

INGREDIENTS

1 lb ground chuck or sirloin
1 lg container white button mushrooms, insides removed and chopped
1 small shallot, chopped finely
Extra Virgin Olive Oil
Chopped parsley, about 2 tablespoons
1 cup shredded Mozzarella
1 tsp Paprika
1 tsp salt
1/4 tsp ground pepper

DIRECTIONS

Preheat oven to 350 degrees.

Sauté shallot and mushroom insides in some oil. Mix with meat and remaining ingredients. Shape into small meatballs and stuff into mushroom caps.

Sprinkle with shredded cheese and sprinkle with olive oil. Bake for 20 minutes. Serve hot.

Source: Delish.com

Easy Homemade Churros

~Shared by Deb M., TX via Facebook

YIELDS: 16

PREP TIME: 0 HOURS 10 MINS

TOTAL TIME: 0 HOURS 45 MINS

INGREDIENTS

FOR THE CHURROS

1 c. water
6 tbsp. butter
2 tbsp. granulated sugar
1 tsp. pure vanilla extract
1 c. all-purpose flour
1 tsp. kosher salt
2 large eggs
Cinnamon sugar

FOR THE CHOCOLATE DIPPING SAUCE

3/4 c. dark chocolate chips
3/4 c. heavy cream
1 tsp. ground cinnamon

1/4 tsp. kosher salt

DIRECTIONS

Make churros: In a large saucepan over medium heat, add water, butter, and sugar. Bring to a boil, then add vanilla. Turn off heat and add flour and salt. Stir with a wooden spoon until thickened, 30 seconds. Let mixture cool for 10 minutes.

To cooled mixture, using a hand mixer, beat in eggs one at a time until combined. Transfer mixture to a piping bag fitted with a large open star tip.

In a large pot over medium heat, add enough oil to come halfway up the sides and heat to 375°. Holding the piping bag a few inches above the oil, carefully pipe churros into 6" long ropes. Use kitchen scissors to cut off dough from piping bag.

Fry until golden, 4 to 5 minutes, turning as necessary. Fry 3 to 4 churros at a time and let oil come back to 375° before each batch. Remove churros with a slotted spoon or tongs and immediately roll churros in cinnamon sugar, then place on a cooling rack.

Make chocolate dipping sauce: Place chocolate chips in a medium heatproof bowl. In a small saucepan over medium heat, bring heavy cream to a simmer. Pour hot cream over chocolate chips and let sit 2 minutes. Add cinnamon and salt and whisk to combine.

Serve churros with chocolate dipping sauce.

Source: Delish

<https://www.delish.com/cooking/recipe-ideas/a27117110/easy-churros-recipe/>

Samoa Truffles

~Shared by Gloria C., Canada via Facebook

Samoa Truffles are easy and delicious with only 4 ingredients!

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 35 Truffles

INGREDIENTS

2 cups sweetened shredded coconut

11 oz. store bought soft caramels (such as Kraft)

2 tbsp milk

dash of salt

10 oz. chocolate candy melts

INSTRUCTIONS

Place a large skillet over medium high heat then add the coconut to the pan. Stir constantly for 5 to 7 minutes or until the coconut turns a golden brown color. Remove from pan and let cool.

Bring a small pot, filled with an inch or two of water to a boil. Place the caramels, milk and salt in a metal or glass bowl and rest the bowl in top of the pot, so it's not touching the water. Stir until the caramels become smooth and melted. Stir in the toasted coconut (reserving 1/4 cup for later) and mix to thoroughly combine. The mixture will be really thick.

Pour this out onto a parchment paper lined baking dish and spread into an even layer. Let cool for several minutes until it's cool enough to handle. Roll the caramel mixture into small, teaspoon size balls.

Melt half of the chocolate candy melts according to the package instructions. Dip each ball in the chocolate and tap off any excess chocolate. Lay on a wax paper lined baking sheet to dry.

Once all the caramel balls are dipped, heat the remaining chocolate and dip the balls again. This time sprinkle the reserved coconut on top before the chocolate dries. Let dry and enjoy!

NOTES

The caramel mixture can be stored for up to 5 days before being rolled into balls. Simply wrap the cooled caramel in parchment paper then seal in a zip close bag or air tight container.

Source: I wash You Dry

<https://iwashyoudry.com/samoa-truffles/>

Zucchini Baked "Ziti"

~Shared by Kayla C., TX via Facebook

YIELDS: 6 SERVINGS

PREP TIME: 0 HOURS 15 MINS

TOTAL TIME: 1 HOUR 5 MINS

INGREDIENTS

1 tbsp. extra-virgin olive oil

1 medium onion, chopped

2 garlic cloves, minced

Pinch of crushed red pepper flakes

1 lb. ground beef
Kosher salt
Freshly ground black pepper
2 tbsp. tomato paste
1 tsp. dried oregano
1 (28-oz.) can crushed tomatoes
4 large zucchini, sliced into 1/4" coins
2 tbsp. thinly sliced basil, plus more for garnish
1 1/2 c. fresh ricotta
2 c. shredded mozzarella
1/2 c. freshly grated Parmesan

DIRECTIONS

Preheat oven to 375°. In a large saucepan over medium heat, heat oil. Add onion and cook, stirring often, until onion is soft, about 5 minutes. Stir in garlic and red pepper flakes and cook for one minute. Add meat and season with salt and pepper. Cook until no longer pink, 6 minutes. Drain fat.

Return saucepan over medium heat and add tomato paste and oregano. Cook for 2 minutes more, until slightly darkened. Add crushed tomatoes and bring sauce to a simmer, reduce heat and cook, stirring occasionally, until slightly reduced and flavors have melded, 10 to 15 minutes. Remove from heat and stir in zucchini and basil and season again with salt and pepper.

In a large baking dish, place half the zucchini in an even layer. Dollop all over with half the ricotta, and sprinkle with half the mozzarella and Parmesan. Add rest of zucchini in an even layer on top, and top with remaining cheeses.

Bake until cheese is melty and zucchini is tender, 25 minutes. Garnish with basil before serving.

Source: Delish.com

<https://www.delish.com/cooking/recipe-ideas/a27323668/zucchini-baked-ziti-recipe/>

Baked Ham and Cheese Sliders

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

Prep Time 10 mins
Cook Time 12 mins
Total Time 22 mins
Servings: 12 sliders
Calories: 259 kcal

Ham and Cheese Sliders are the perfect snack and a great way to use up any leftover ham. Super easy to make with oven roasted ham, two cheeses and buttery garlic sauce over Hawaiian rolls. Recipe video included.

Ingredients

For the Melted Butter Topping:
2-3 Tablespoons butter melted
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1 12 count package Hawaiian or Soft Dinner Rolls
12 slices baked honey ham sliced thinly
9 slices cheddar cheese
9 slices Swiss cheese

Instructions

Preheat oven to 350 F.

Make the melted butter topping: In a small bowl, Mix together the butter with garlic powder and Italian seasoning and brush over tops of rolls.

To Make the Sliders:

Split your slider buns in half, place one half in the bottom of a 11x7" or 9x13" baking dish.

Brush a little bit of melted butter topping on the rolls. Top with slices of cheddar cheese on the bottom layer, layer with ham slices then top with Swiss cheese. Place the other half of the rolls on top and brush top of rolls with remaining butter mixture. Cover with tinfoil and bake in preheated oven for about 12-15 minutes or until cheese is melted.

Slice into individual sliders and serve immediately with a sprinkle of grated Parmesan, if desired. Sliders are best warm and fresh.

Source: Life Made Sweeter

<https://lifemadesweeter.com/ham-and-cheese-sliders/>

Beef Tips in Gravy

~Shared by Judy G., IL via Facebook

Serve these delicious Beef Tips in Gravy with your favorite seasonal vegetable.

Makes 4 servings

Ingredients

3 tablespoons vegetable oil, divided
½ red onion, thinly sliced
1 clove garlic, minced
2 pounds beef tips
1 tablespoon Montreal steak seasoning
¾ cup water
¼ cup Worcestershire sauce
1 (0.87-ounce) package brown gravy mix
1 (12-ounce) bag medium egg noodles, cooked according to package directions
¼ cup chopped green onion

Instructions

In a large skillet, heat 2 tablespoons oil over high heat. Add onion; cook until translucent, about 5 minutes. Stir in garlic, and cook for 1 minute. Add beef tips and steak seasoning; cook until meat is browned on all sides, about 5 minutes.

In a small bowl, whisk together, ¾ cup water, Worcestershire, and gravy mix until smooth; stir into beef mixture, and bring to a boil. Reduce heat, and simmer until meat is tender and sauce has thickened, about 20 minutes. Serve beef and sauce on egg noodles, and top with green onion.

Source: Cooking With Paula Deen

Dim Sum Custard Tarts

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

Serves: Makes 20

Ingredients

5 sheets puff pastry
flour for dusting
melted butter for brushing
Filling:
3 egg yolks
3 eggs
½ cup caster sugar
2 tsp vanilla extract
1 cup milk
1 cup pouring cream (single cream)

Instructions

STEP 1

Lightly brush 20 muffin tin holes (about 1/3 cup/80ml capacity) with melted butter.

STEP 2

Dust your work surface with flour. Place 1 sheet of pastry on the floured surface. Cut the sheet in half and place the two halves on top of each other. Starting from the shortest end, roll the pastry up tightly. Cut the roll into 4 even pieces.

STEP 3

Take one piece of pastry and place it cut side up on your work surface. Sprinkle with a little flour and then use your palm to push it down into a flat disc. Then use a rolling pin to roll out the pastry into a 3mm-thick circle. Line a muffin hole with the pastry disc. Repeat with remaining pastry. Place the pastry shells into the fridge for at least 30 minutes before filling.

STEP 4

Preheat oven to 180°C/360°F.

STEP 5

In a large bowl, whisk the egg yolks, eggs, sugar and vanilla until well combined. Then stir in the milk and cream.

Transfer the mixture to a jug and then fill each pastry shell about two-thirds full with the mixture. Bake in the preheated

oven for 10 minutes or until the pastry is starting to colour and the custard is starting to set. Then turn the heat down to 160°C/320°F and bake for another 20 minutes or until the custard is just set and the pastry is golden on the bottom and top.

STEP 6

Use a butter knife to ease the tarts out of the muffin tins. Best served warm or room temperature.

Source: Marion's Kitchen

<https://www.marionskitchen.com/dim-sum-custard-tarts/>

Glorified Hash Browns

~Shared by Marilyn M., OH

2 cans (10-3/4 oz each) condensed cream of celery soup, undiluted
2 cartons (8 oz each) spreadable chive and onion cream cheese
1 package (2 pounds) frozen cubed hash brown potatoes
1 cup shredded cheddar cheese

In a large microwave-safe bowl, combine the soup and cream cheese. Cover and cook on high for 3-4 minutes or until cream cheese is melted, stirring occasionally. Add the potatoes and stir until coated. Spoon into a greased 13x9-in. baking dish. Bake, uncovered, at 350° for 35-40 minutes or until the potatoes are tender. Sprinkle with cheddar cheese. Bake 3-5 minutes longer or until cheese is melted.

Freeze option: Sprinkle cheddar cheese over unbaked casserole. Cover and freeze. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake casserole as directed, increasing time as necessary to heat through and for a thermometer inserted in center to read 165°.

Lemon Crunch

~Shared by Marilyn M., OH

1 cup pretzels, crushed
1 stick butter, melted
3 cups vanilla wafers, crushed
8 oz cream cheese, room temp.
1 cup confectioner's sugar
1 (16 oz) tub Cool Whip, divided
2 cans sweetened condensed milk
3/4 cup lemon juice

Combine pretzels, butter and wafers; press into 9x13 pan.

Combine cream cheese and sugar; beat until smooth.

Fold in 8 oz of Cool Whip ~ Spread over crust.

Combine condensed milk and lemon juice and spread over second layer.

Top with remaining 8 oz Cool Whip.

Store in fridge.

Garnish with crushed pretzels or crushed vanilla wafers. Enjoy!

Chocolate Billionaires

~Shared by Marilyn M., OH

1 package (14 oz) caramels
3 Tbsp water
1-1/2 cups chopped pecans
1 cup crisp rice cereal
3 cups milk chocolate chips
1-1/2 teaspoons shortening

Line two baking sheets with waxed paper; grease the paper and set aside.

In a large heavy saucepan, combine caramels and water; cook and stir over low heat until smooth.

Stir in pecans and cereal until coated. Drop by teaspoonfuls onto prepared pans.

Refrigerate for 10 minutes or until firm.

Meanwhile, in a microwave, melt chocolate chips and shortening; stir until smooth.

Dip candy into chocolate, coating all sides; allow excess to drip off. Place on prepared pans.

Refrigerate until set. Store in an airtight container.

Winning Apricot Bars

~Shared by Marilyn M., OH

3/4 cup butter, softened
1 cup sugar
1 large egg, room temperature
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon baking powder
1-1/3 cups sweetened shredded coconut
1/2 cup chopped walnuts
1 jar (10 to 12 oz) apricot preserves

Preheat oven to 350°.

In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla.

In a small bowl, whisk flour and baking powder; gradually add to creamed mixture, mixing well.

Fold in coconut and walnuts.

Press two-thirds of dough onto the bottom of a greased 13x9-in. baking pan.

Spread with preserves; crumble remaining dough over preserves.

Bake 30-35 minutes or until golden brown.

Cool completely in pan on a wire rack. Cut into bars.

Do you know the difference between jam and preserves? Preserves contain larger chunks - whole small fruit or big pieces of larger fruits - suspended in a thick gelled syrup. While jams are often made with bruised or squashed fruit (it's getting cooked anyway), preserves can showcase a perfect fruit.

Fresh Homemade Salsa ~ Really good!

~Shared by Marilyn M., OH

REALLY, REALLY GOOD SALSA And easy! NO COOKING! (Once you taste this recipe, you'll never buy salsa again)!

3 cups chopped tomatoes
1/2 cup chopped green bell pepper
1 cup onion, diced
1/4 cup minced fresh cilantro
2 Tbsp fresh lime juice
4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Stir all ingredients together. Refrigerate. Best to let marinate overnight.

But several hours will suffice, if you can't wait to dig in! Serve chilled.

Pecan Pie Bark

~Shared by Marilyn M., OH

2 sticks butter
1 cup white sugar
1 1/4 cups pecan halves
About 2 packages (approx. 12 sheets) honey graham crackers

Preheat oven to 325 degrees F.

Lay graham crackers tightly across the area of a lightly greased rimmed baking sheet.

Trim any crackers to fit the size of the pan if needed ~ Set Aside.

In a large saucepan, bring butter, sugar, and pecans to a boil over medium heat for 3 minutes, stirring constantly.

Carefully and evenly pour boiled mixture over the entire plane of graham crackers, spreading pecans around evenly.

Immediately pop graham crackers into the oven and bake for 8 minutes.

Allow graham cracker bark to cool completely before breaking into pieces.

Store in an airtight container. Enjoy!

Eat one and give away the rest! Believe me you don't want to have these around within reach!

Arizona Sunshine Pie

~Shared by Marilyn M., OH

1 large lemon
4 large eggs
1/2 cup butter, melted
1 teaspoon vanilla
1 1/2 cups sugar
1 (9-inch) piecrust, unbaked (I used a frozen deep dish)

Take your pie crust out of the freezer or make your own. I used a frozen deep dish pie crust and it worked perfect.

I placed it on a cookie sheet because the metal pan was not that strong but if using a glass pie plate you won't need to do this.

Preheat your oven to 350 degrees.

Wash your lemon then cut up and remove all the seeds. (Don't peel it, you will blend the whole lemon!)

Place in your high powdered blender (such as a Vitamix).

Add eggs, butter, vanilla and sugar. Blend till smooth. I started at power 5 then moved up to 10.

Pour the mixture into your piecrust. Bake for about 40 minutes or until set.

Let cool then chill in the fridge.

Topping: (optional)
1 cup whipping cream
2 Tbsp sugar

Place your mixing bowl and beaters in the freezer for about 20 minutes.

Add your whipping cream and sugar. Whip till peaks form.

Slice pie and serve chilled with a dollop of the whip cream on top.

This can be enjoyed warm (it just won't be as firm) or room temperature but we preferred it chilled.

Peach-Chicken Macaroni Salad

~Shared by Marilyn M., OH

1-1/2 cups uncooked elbow macaroni
1 rotisserie chicken, skin removed, shredded
3/4 cup fresh or frozen peas
5 green onions, finely chopped
2 celery ribs, thinly sliced
1/3 cup loosely packed basil leaves, thinly sliced
1/4 cup lemon juice, divided
1 teaspoon kosher salt
3/4 teaspoon coarsely ground pepper
3/4 cup (6 oz) plain yogurt
3/4 cup reduced-fat mayonnaise
3 medium peaches, peeled and sliced
1 cup (4 oz) sharp cheddar cheese, shredded
1/2 cup crumbled Gorgonzola cheese
3/4 cup pistachios

Cook macaroni according to package directions.

Meanwhile, mix chicken, peas, onions, celery, basil, 2 Tbsp lemon juice, salt and pepper.

Drain macaroni; rinse with cold water, then drain again. Add to chicken mixture.

Mix yogurt, mayonnaise and remaining lemon juice. Add to salad and mix well.

Add peaches and cheeses; toss gently. Refrigerate at least 2 hours.

Sprinkle with pistachios before serving. Enjoy!

Apple Cinnamon Bread

~Shared by Marilyn M., OH

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, set aside.

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 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.

Hamburger Mushroom Bake

~Shared by Marilyn M., OH

1 lb lean ground beef
1 tsp. salt
1/2 tsp. black pepper
6 oz cream cheese
3 eggs
1 lb mushrooms
2 Tbsp butter
1 tsp. seasoning salt
1 tsp. dried parsley
1/4 tsp. black pepper
Grated cheese (optional)

Preheat oven to 350°F

In large frying pan, over medium heat, brown ground beef and sprinkle with salt and black pepper.

If your ground beef is too dry add some light-tasting olive oil or bacon fat. Set aside to cool.

In food processor, process cream cheese and add eggs one at a time until well incorporated.

Pour over ground beef and stir to combine.

Pour into bottom of a small 4-cup (1 L) casserole dish. Press down.

In frying pan in butter, over medium heat, cook mushrooms until softening and turning brown.

Sprinkle with seasoning salt, parsley and black pepper. Place on top of the hamburger mixture.

If desired, sprinkle the top with cheese.

Bake about 20 to 25 minutes, or until set. Do not overcook. Enjoy!

Spinach-Artichoke Baked Potatoes

~Shared by Marilyn M., OH

6 large russet potatoes, washed
1 Tbsp vegetable oil
1 1/2 teaspoons kosher salt, divided
1/2 teaspoon black pepper
1/2 cup cream cheese
1/3 cup sour cream
1 1/2 cups shredded mozzarella
1/2 cup grated Parmesan cheese
2 cups canned artichoke hearts, drained and roughly chopped
3 cups baby spinach, roughly chopped
3 garlic cloves, minced

Preheat oven to 400 degrees Fahrenheit.

Puncture each potato with a small pairing knife. Rub oil on potatoes, and season with 1 tsp. salt and pepper.

Bake potatoes in the oven for 1 hour, until completely cooked through.

While potatoes are baking, use a large bowl to mix together cream cheese, sour cream, mozzarella,

Parmesan, artichokes, spinach, garlic and 1/2 teaspoon salt.

When potatoes are done, split in half, being sure not to cut all the way through to the bottom.

Stuff the potatoes with the artichoke mixture.

Bake the stuffed potatoes for another 15 to 20 minutes, until cheese is melted and mixture is hot all the way through.

Serve garnished with chopped fresh parsley, if desired. Enjoy!

Favorite Baked Spaghetti

~Shared by Marilyn M., OH

1 package (16 oz) spaghetti
1 pound ground beef
1 medium onion, chopped
1 jar (24 oz) meatless spaghetti sauce
1/2 teaspoon seasoned salt
2 large eggs
1/3 cup grated Parmesan cheese
5 Tbsp butter, melted
2 cups 4% cottage cheese, small curd
4 cups part-skim shredded mozzarella cheese

Cook spaghetti according to package directions in salted water.

Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain.

Stir in spaghetti sauce and seasoned salt; set aside.

In a large bowl, whisk the eggs, Parmesan cheese and butter.

Drain spaghetti; add to egg mixture and toss to coat.

Place half of the spaghetti mixture in a greased 3-qt. baking dish.

Top with half the cottage cheese, meat sauce and mozzarella cheese. Repeat layers.

Cover and bake at 350° for 40 minutes.

Uncover; bake 20-25 minutes longer or until cheese is melted. Enjoy!

Yield: 10 servings.

Tip: Use small-curd cottage cheese because it will melt right in. Ricotta is a great substitute if you desire a milder flavor and finer texture.

This classic casserole comes out from under wraps toward the end of baking so cheese can brown nicely and noodles take on a delightful crunch.

For a saucier experience, add a bit of extra sauce, or keep the casserole covered throughout baking.

Toss in a jar/can of mushroom pieces and stems with spaghetti sauce, if desired.

Pull-Apart Bacon Bread

~Shared by Marilyn M., OH

The perfect treat to bake for an informal get-together.

12 bacon strips, diced
1 loaf (1 pound) frozen bread dough, thawed
2 Tbsp olive or vegetable oil, divided
1 cup (4 ozs) shredded mozzarella cheese
1 envelope (1 oz) ranch salad dressing mix

In a skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels.

Roll out dough to 1/2-in. thickness; brush with 1 Tbsp oil.

Cut into 1-in. pieces; place in a large bowl.

Add bacon, cheese, dressing mix and remaining oil; toss to coat.

Arrange pieces in a 9-in. x 5-in. oval on a greased baking sheet, layering as needed.

Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350°: for 15 minutes.

Cover with foil; bake 5-10 minutes longer or until golden brown. Enjoy!

PUBLISHER'S CHOICE

Red, White and Blue Cheesecake Salad

Note from Maggie: This is a festive and delicious "salad" which is like dessert for me. I do not use the purchased coffee creamer; I use the substitution listed in the "notes" #4.

Red, White and Blue Cheesecake Salad comes together so easy with fresh fruit and a rich and creamy cheesecake filling to create the most glorious fruit salad ever! Every bite is absolutely bursting with summer flavor and you are going to go nuts over this recipe!

Prep time: 15 MINS

Total time: 15 mins

Yield: 16

INGREDIENTS

1 (8-ounce) package cream cheese
1 (3.4-ounce) package instant cheesecake pudding, unprepared
1 cup International Delight French Vanilla Creamer
1 pound strawberries, cut into bite-size pieces
2 (6-ounce) containers blueberries
4 large bananas, sliced
juice of 1 lemon

1. In a medium tall bowl (I use my 8 cup measuring cup), using an electric mixer, whip cream cheese until it becomes smooth. It may bind up in the beaters, but continue as is and it will loosen up. Add the dry pudding mix. Beat until well combined.
2. With the mixer on low, slowly add the creamer to the cream cheese mix. Add it about a tablespoon at a time and then mix until it becomes a smooth mixture and all of the creamer has combined into the cream cheese, repeat until all of the creamer has been added to the mixture. Whip until smooth. Refrigerate while you prepare the fruit.
3. In a large bowl, combine lemon juice and bananas. Stir to coat bananas completely and pour off any excess lemon juice. Add strawberries and blueberries. Gently stir to combine. Fold the cheesecake mixture into the fruit.
4. Chill until ready to serve or serve immediately.

DONNA'S NOTES

1. Do not pour all of the creamer into the cream cheese at once. It will get clumpy and no matter how long you beat it, it will stay that way. Trust me on this one.
2. If the cream cheese and pudding mix get too thick, add in a splash of the cream to loosen it up. Then proceed with the recipe, minus the splash you already used.
3. To make this ahead: prepare the cheesecake mixture and refrigerate in a bowl. Mix all of the fruit in a large bowl and refrigerate. Before serving, drain any excess liquid from the fruit and then fold the cheesecake filling into the fruit. Serve and enjoy!
4. If you are out of creamer you can substitute: 1 cup heavy cream, 1/4 cup powdered sugar, and 2 teaspoons vanilla extract.

Source: Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2017/05/red-white-and-blue-cheesecake-salad.html>

Cheesy Caramelized Onion Dip

It's a hot and bubbly bacon-cheddar-mozzarella onion dip. How bad can that be?

YIELDS: 6

PREP TIME: 0 HOURS 5 MINS

TOTAL TIME: 0 HOURS 45 MINS

INGREDIENTS

1/2 lb. bacon
1 tbsp. butter
2 large onions, thinly sliced
8 oz. cream cheese, softened
1 c. sour cream
1 tbsp. Worcestershire sauce
1 tsp. garlic powder
kosher salt
Freshly ground black pepper
1 c. shredded Gruyère
1 c. shredded mozzarella
Chopped fresh parsley, for garnish

Toasted baguette slices, for serving

DIRECTIONS

Preheat oven to 350°.

In a large skillet over medium heat, cook bacon until crispy. Drain bacon and set aside, reserving about 1 tablespoon of fat in the pan.

Melt butter in the same pan. Add onions and cook until soft and golden, about 10 minutes.

In a large bowl, combine cream cheese, sour cream, Worcestershire sauce and garlic powder. Beat with a hand mixer until light and fluffy, then season with salt and pepper. Fold in cheeses, crumbled bacon and onions. Transfer to a small baking dish and bake until bubbly, about 20 minutes.

Garnish with parsley and serve warm with bread for dipping.

Source: Lauren Miyashiro

<https://www.delish.com/cooking/recipes/a52253/cheesy-caramelized-onion-dip-recipe/>

Breakfast Quesdillas

PREP TIME: 20 Minutes

DIFFICULTY: Easy

COOK TIME: 15 Minutes

SERVINGS: 6 Servings

INGREDIENTS

1 pound Thin Bacon

Butter

1 whole Onion, Diced

1 whole Bell Pepper (any Color), Seeded And Diced

1 whole Jalapeno, Seeded And Diced

8 whole Eggs

1/4 cup Half-and-half

Salt And Pepper, to taste

6 whole Tortillas (regular Or Whole Grain)

1-1/2 cup Freshly Grated Cheddar And Monterey Jack Cheese

Avocado Slices (optional)

Pico De Gallo, For Serving

Sour Cream, For Serving

INSTRUCTIONS

Note: This recipe makes 3 quesadillas, which should serve 6 people.

Fry the bacon, then remove it to a paper towel-lined plate. Pour off the excess grease.

Return the skillet to the stove over high heat. Add a couple of tablespoons of butter. When it's melted and the skillet is hot, add the onions, bell pepper, and jalapeno. Stir it around and cook until the veggies are starting to soften and turning golden brown. Remove to a plate and set aside. Set the skillet back on the stove over medium-low heat.

Mix together the eggs, half-and-half, and salt and pepper in a bowl. Add 1 tablespoon of butter to the skillet, then pour in the eggs. Scoot the eggs around the skillet with a spatula, cooking slowly, until the eggs are done. Turn off the heat and set aside.

To assemble the quesadillas, place a tortilla on a buttered griddle or skillet over medium-low heat. Add a layer of cheese, a layer of cooked veggies, a layer of bacon slices, a layer of eggs, a layer of avocado, and another layer of cheese. Top with a second tortilla.

Cook on both sides, flipping carefully, until the cheeses are totally melted and filling is hot. Repeat with the other tortillas and ingredients.

Slice the 3 quesadillas into four wedges each. Serve on a plate with sour cream and pico de gallo or salsa (or grab them and head out the door!)

Source: Ree Drummond, The Pioneer Woman

Healthy Oatmeal Cookies

Bananas and applesauce replace butter, added sugar, flour, and eggs in these Healthy Oatmeal Cookies. They are delicious and guilt-free!

Prep Time: 10 minutes

Cook Time: 20 minutes

Total: 30 minutes

Serves: 18 cookies

Ingredients

3 bananas ripe and mashed

1/3 cup applesauce

2 cup oats

3 tablespoons milk
1 tablespoon vanilla
1 teaspoon cinnamon
1/2 cup raisins or chocolate chips

Instructions

Preheat oven to 350 degrees.

Combine all ingredients in a large mixing bowl and stir until well combined and the consistency of cookie dough.

Place spoonfuls of mixture onto a greased cookie sheet and bake 15-20 minutes.

Nutrition

Calories: 71kcal | Carbohydrates: 15g | Protein: 2g | Fat: 1g | Saturated Fat: 1g | Cholesterol: 1mg | Sodium: 3mg | Potassium: 146mg
| Fiber: 2g | Sugar: 3g | Vitamin A: 0.3% | Vitamin C: 2.4% | Calcium: 1.1% | Iron: 3.1%

Source: Favorite Family Recipes

<https://www.favfamilyrecipes.com/quilt-free-oatmeal-cookies/>

French Toast Muffins

Note from Maggie: My hubby asks for French Toast often. Very often. Standing in the kitchen, turning toast, and the mess! Ack! If it's first thing in the morning, I want easy. These muffins are easy and will satisfy his French Toast cravings.

Prep 10 MIN

Total 30 MIN

Servings 6

Ingredients

2 cups Original Bisquick™ mix
1/3 cup sugar
2/3 cup milk
1 whole egg
2 tablespoons oil
Cinnamon Sugar Topping:
1/4 cup sugar
1/2 teaspoon cinnamon
1/4 cup butter, melted

Steps

1 Preheat oven to 400°F and spray muffin tin with cooking spray.

2 In a medium bowl mix the Bisquick™, sugar, milk, egg, and oil until combined. Fill 6 of the muffin tins 2/3 of the way full. Bake for 13-15 minutes or until golden brown.

3 Combine sugar and cinnamon in a small bowl. After muffins have cooled enough to handle, dip each muffin top in melted butter, then in the cinnamon sugar mixture.

Source: Bisquick

Dauphinoise Potatoes

Servings: 4-6

Prep time: 20 MINUTES

Cook time: 3 HOURS

Total time: 3 HOURS 20 MINUTES

2 pounds russet potato, thinly sliced 1/8"
1 cup heavy cream
1 cup evaporated milk
1 tablespoon cornstarch
4 cloves garlic, minced into a paste
2 teaspoons fresh thyme, finely chopped
1/2 cup powdered parmesan
1.5 teaspoons salt
pepper to taste

Make a slurry by mixing half the heavy cream with cornstarch. Be sure to fully incorporate cornstarch into the cream, avoiding any lumps.

Put slurry into a 6-quart slow cooker with remaining heavy cream, evaporated milk, garlic, thyme, salt and pepper, then mix well.

Add in potatoes and gently mix together. Be sure to arrange the potatoes so that they are all laying flat and press them into the liquid using the palm or your hand. Have just enough liquid so that the potatoes aren't completely submerged but even with the top of the potatoes.

Sprinkle parmesan cheese evenly on top and cook on high for 3 hours.

Partially open lid and allow to set for 30 minutes. This is an important step for liquid to cool and thicken.

Serve.

Source: Cooktop Cove

<https://cooktopcove.com/2016/06/17/how-to-make-slow-cooker-saucy-potatoes/>

Creamy Jalapeno Cilantro Dip

Creamy Jalapeno Cilantro Dip - Be WARNED! This dip is addictive! Fresh, creamy, spicy dip, sauce or dressing.

Prep Time 10 mins

Total Time 10 mins

Ingredients

1 cup real mayonnaise
1/3 cup buttermilk
1/3 cup sour cream
2-3 fresh Jalapeño peppers, seeded, deveined and chopped
1-2 fresh Serrano peppers, seeded, deveined and chopped
1 small bunch of fresh cilantro
1-1 oz. package of dry ranch dip mix

Instructions

1. Place all ingredients in a food processor or blender and process until smooth.
2. Refrigerate for 2-3 hours to allow the flavors to combine. (It's even better overnight.)
3. Enjoy as a chip dip, salad dressing, or sauce

Notes

If you like extremely spicy food, leave the seeds and veins intact. Be warned! You can also cut back on the amount of cilantro, I happen to love it.

Source: Don't Sweat The Recipe

<https://www.dontsweattherecipe.com/creamy-jalapeno-cilantro-dip/>

The Best Fried Chicken (Like Babe's)

Succulent Fried Chicken, uncomplicated ingredients, flour, milk, salt and pepper enhancing the flavor of fried chicken without overpowering it, a salt water brining and double dipping is the key.

Yield: 10-12

INGREDIENTS:

2qt. water, divided (heat 2 cups and chill the rest)
1/2 cup table salt
3-4 lbs. chicken pieces (I fried thighs and breast)
4-6 cups Crisco shortening (You can use vegetable oil if you prefer)
2-4 cups flour
1 to 1 1/2 teaspoons salt
1 to 1 1/2 tablespoons coarse black pepper

INSTRUCTIONS

1. In a medium saucepan, heat 2 cups of water to boiling; and add the salt. Stir until all is dissolved; add the rest of the 2 quarts of water that has been chilled.
2. Set the salt water solution in the refrigerator until the solution is very cold.
3. Remove from the refrigerator; line a resealable bag in a large bowl and pour the solution into the bag.
4. Rinse the chicken pieces with cold water and place in the brine. Seal bag and set in the refrigerator for 24-36 hours. Turn the bag side to side to mix the water around the chicken every 8 hours. (See note below.)
5. When ready to fry, spoon shortening into a cast iron skillet or a heavy gauge pan and heat on medium high. In a paper bag or a large dish, mix the flour, salt, and pepper.
6. Drain and rinse the chicken laying each piece on a sheet pan. (It is really important to rinse the chicken.)
7. In a medium bowl, mix milk, salt, and pepper; set aside. Pick one piece of chicken up at a time and coat it in the flour mixture (first dip) and lay them on another clean sheet pan until each piece has been coated.
8. Start with the first coated piece, and dip in the milk mixture and then again in the flour mixture (second dip), laying them on the same sheet pan.
9. Place coated chicken in the hot grease one at a time. Fry each side for approximately 6-8 minutes or until golden brown in color.

10. The total cooking time for each piece will be about 12 to 15 minutes, or you can check with a meat thermometer, and it needs to reach to 165 F. Place chicken on a cooking rack and place in a warm oven until all the chicken pieces have been fried.

11. Note: Make more of the brine if there is not enough. It will depend on how big your chicken pieces are as to how much you will need.

Source: Kay Little, Owner/Author of Cooking with K
<http://www.cookingwithk.net/2011/10/my-favorite-fried-chicken-babes-copycat.html>

Slow-Cooker Cheesecake

The real secret to perfect cheesecake.

YIELDS: 6
PREP TIME: 0 HOURS 25 MINS
TOTAL TIME: 7 HOURS 25 MINS

INGREDIENTS

Cooking spray, for pan
3/4 c. graham cracker crumbs
3 tbsp. melted butter
1/2 c. plus 1 tbsp. sugar, divided
1/2 tsp. kosher salt, divided
2 8-oz. blocks cream cheese, softened
2 large eggs
1/3 c. sour cream
1 tbsp. all-purpose flour
1 tsp. pure vanilla extract

DIRECTIONS

Grease a 6" springform pan and wrap tightly with two layers of foil. In a 6-quart slow cooker, pour 1" water. Create a foil circle and place inside slow cooker as a rack.

Make crust: In a large bowl, stir together graham cracker crumbs, butter, 1 tablespoon sugar, and 1/4 teaspoon salt. Press into greased pan and set aside.

Make filling: In a large bowl using a hand mixer or in the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1/2 cup sugar until fluffy. Add eggs, sour cream, flour, vanilla, and remaining 1/4 tsp. salt and beat until combined.

Pour filling over crust. Top slow cooker with three layers of paper towels and lid.

Cook on high for 2 hours, then turn off heat and let stand 1 hour.

Remove cheesecake from slow-cooker and remove foil from pan. Refrigerate until completely chilled, at least 4 hours and up to overnight.

Source: Delish
<https://www.delish.com/cooking/recipe-ideas/recipes/a52730/slow-cooker-cheesecake-recipe/>

Crepe Brulee French Toast

"Very rich French toast - can be made ahead of time."

Prep 20 m
Cook 40 m
Ready In 9 h

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
2 tablespoons corn syrup
6 (1-inch thick) slices French bread
5 eggs
1 1/2 cups half-and-half cream
1 teaspoon vanilla extract
1 teaspoon brandy-based orange liqueur (such as Grand Marnier(R))
1/4 teaspoon salt

Directions

Melt butter in a small saucepan over medium heat. Mix in brown sugar and corn syrup, stirring until sugar is dissolved. Pour into a 9x13 inch baking dish.

Remove crusts from bread, and arrange in the baking dish in a single layer. In a small bowl, whisk together eggs, half and half, vanilla extract, orange brandy, and salt. Pour over the bread. Cover, and chill at least 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Remove the dish from the refrigerator, and bring to room temperature.

Bake uncovered 35 to 40 minutes in the preheated oven, until puffed and lightly browned.

Source: Allrecipes.com

One-Bowl Lemon-Raspberry Cake

Prep 20 MIN
Total 3 HR 0 MIN
Servings 12

Ingredients

1 box Betty Crocker™ Super Moist™ yellow cake mix
3/4 cup sour cream
1/2 cup butter, melted
1/4 cup lemon juice
2 eggs
2 tablespoons finely grated lemon peel
2 cups fresh raspberries
1/4 cup Betty Crocker™ Rich & Creamy vanilla frosting (from 1-lb container)

Steps

1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.

2 In large bowl, beat cake mix, sour cream, melted butter, lemon juice, eggs and lemon peel with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Pour in pan. Sprinkle raspberries on top.

3 Bake 26 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely, about 30 minutes.

4 In small microwavable bowl, microwave frosting uncovered on High 10 to 15 seconds or until thin enough to drizzle. Drizzle over top of cake. Let stand about 1 1/2 hours or until set. Cut into 4 rows by 3 rows. Store in airtight container at room temperature.

Expert Tips

1 medium lemon yields about 3 tablespoons juice and 2 to 3 teaspoons grated lemon peel.

Make it special -- serve pieces of this cake with whipped cream.

Nutrition Information

Serving Size: 1 Serving

Calories 280
Calories from Fat 120
Total Fat 14g 21%
Saturated Fat 8g 40%
Trans Fat 0g
Cholesterol 60mg 20%
Sodium 350mg 15%
Potassium 90mg 3%
Total Carbohydrate 37g 12%
Dietary Fiber 2g 7%
Sugars 21g
Protein 2g
% Daily Value*: Vitamin A 8%
Vitamin C 8%
Calcium 10%
Iron 4%

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 1/2 Fat;

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

Source: Betty Crocker

French Onion Egg Skillet

Prep 45 MIN
Total 45 MIN
Servings 6

Ingredients

4 tablespoons butter
2 medium onions, cut into 1/4-inch slices (2 cups)
1 cup Progresso™ beef flavored broth (from 32-oz carton)
8 eggs
1/2 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper
3 cups cubed (1/2-inch) French baguette or other firm-textured bread
1 cup shredded Swiss cheese (4 oz)

Steps

1 In 12-inch cast-iron skillet, heat 2 tablespoons of the butter over medium-high heat. Add onions; cook 5 to 7 minutes, stirring occasionally, until onions begin to brown. Reduce heat to medium; cook 10 to 12 minutes, stirring frequently, until onions are browned. Increase heat to high. Add broth; cook and stir 5 to 7 minutes or until onions are dark brown and liquid has evaporated. Transfer onions to bowl.

2 Meanwhile, in medium bowl, beat eggs, milk, salt and pepper with whisk until well mixed. Set oven control to broil.

3 Wipe out skillet with paper towels. Heat remaining 2 tablespoons butter in skillet over medium heat. Add bread cubes; stir to coat. Cook 3 to 4 minutes, stirring frequently, until cubes are lightly browned. Reduce heat to low; pour egg mixture into skillet over bread cubes. Cook 5 to 8 minutes, without stirring, until eggs are set on bottom, but still jiggly on top. Arrange onions over top. Sprinkle with cheese.

4 Broil with top of skillet 6 inches from heat 3 to 5 minutes or until set and cheese is melted.

Expert Tips

Cooking the caramelized onions with beef flavored broth infuses them with the flavor of French onion soup. Make sure to cook onions until broth is almost completely evaporated; otherwise, this dish may be mushy after it's cooked.

Gruyère cheese can be substituted for the Swiss cheese in this recipe.

Jalapeno Popper Taquitos

Jalapeno Popper Taquitos are the consummate Game Day food. An easy recipe that will knock your socks off, with instructions to make-ahead too. Loaded with your favorite popper flavors: jalapenos, bacon and ooey gooey cheese.

Prep time: 15 MINS

Cook time: 25 MINS

Total time: 40 mins

Ingredients

3-6 jalapeños, diced (more for spicy, less for mild)

16 ounces lean ground beef (about 88%)

1 tablespoon New Mexico chili powder

1 teaspoon ground cumin

1 teaspoon onion powder

1 teaspoon kosher salt, plus more for sprinkling

1/2 teaspoon garlic powder

1 cup bacon crumbles (1 pound cooked and diced)

8 ounces cream cheese, softened

4 cups shredded Colby Jack cheese

24-48 6" small flour tortilla or corn tortillas*

cooking spray

Instructions

Heat oven to 425°F. Line 2 baking sheets with aluminum foil and lightly coat with cooking spray. Set aside.

In a large (10 inch) skillet over medium-high heat cook ground beef and jalapeños, until cooked through. Break beef up with a spatula as it cooks. Add all seasonings and 1 cup water. Stir and cover with lid. Cook 10 minutes, remove the cover and continue to cook until water evaporates. Remove from heat. Add bacon. Stir to combine.

Meanwhile, place cream cheese in a large bowl. Set aside.

Add cooked beef mixture to cream cheese and stir until combined well. Add cheese and stir again until completely combined.

Layout 4 tortillas at a time and add 1-2 tablespoons of mixture to the lower 1/3 of the tortilla. Roll the taquito tightly without tearing the tortilla. Place taquitos seam side down on the baking sheet. Repeat until the baking sheet is full, being careful not to allow the taquitos to touch. If the taquitos are unrolling or tearing, see cook's note for tips.

Spray taquitos with cooking spray and sprinkle with salt. Bake 15-20 minutes until the tortillas are crisp or the ends begin to brown.

DONNA'S NOTES:

Filling tortillas with 1 tablespoon of the mixture will make approximately 48 taquitos. This works best with the corn tortillas, adding more causes the tortillas to separate. Flour tortillas perfectly hold 2 tablespoons of mixture.

Using fresh tortillas will give the best results, if you are having trouble rolling them, microwave a few at a time, for about 20 seconds, with a wet paper towel over the top. This extra step will help make them more pliable.

If taquitos are unrolling, add a dab of jalapeno popper mixture to the inside end of the taquito and gently press down to seal.

To freeze for later use: Prepare taquitos as described, but do not bake. Place baking pan in the freezer. Allow taquitos to freeze solid. Once frozen place into a resealable freezer bag (1 gallon works great) and store until ready to use.

They keep well for 6 months. To prepare frozen taquitos, preheat oven to 425°F and bake frozen taquitos for 20 minutes or until tortillas are crisp or ends are beginning to brown.

Why New Mexico Chile Powder? It has a deep dark reddish brown color and features an earthy, sweet flavor and subtle, spicy heat. It is mildly hot and absolutely perfect in this sauce. It creates a truly authentic flavor! New Mexico Chili Powder can be found in the international aisle in the bulk bags or on Amazon. If you can't find it you can substitute Ancho Chili Powder.

Source: Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2014/09/jalapeno-popper-taquitos-recipe.html>

Biscuit Egg-in-a-Hole

What's better than a hot cheesy biscuit straight from the oven? A hot cheesy biscuit with an egg baked right into it! This recipe makes enough to feed six hungry people, so it's perfect for a hearty breakfast or brunch.

Total: 40 min

Active: 40 min

Yield: 6 servings

Level: Easy

Ingredients:

2 1/2 cups all-purpose flour, plus more for dusting (see Cook's Note)
2 tablespoons baking powder
1 tablespoon sugar
Kosher salt and freshly ground black pepper
1 1/2 sticks (12 tablespoons) unsalted butter, cut into small pieces and frozen
4 ounces pepper jack cheese, grated
1 small bunch fresh chives, thinly sliced
1 cup buttermilk, plus more for brushing
Nonstick cooking spray, for the baking sheet
6 round slices Black Forest ham
6 large eggs

Directions:

Special equipment: a 2-inch round cookie cutter

Position an oven rack in the center of the oven and preheat to 425 degrees F.

Pulse together the flour, baking powder, sugar and 1 1/2 teaspoons each salt and pepper in a food processor. Add the butter and pulse until pea-sized pieces form. Add the cheese and chives and pulse until just combined. Add the buttermilk and pulse a couple of times until the dough just comes together but is not fully incorporated.

Turn the dough out onto a lightly floured surface and pat together gently into a ball. Use your hands to divide the dough into 6 even pieces. Generously coat a large baking sheet with cooking spray.

Using the baking sheet as your work surface, pat each piece of dough into a 3 1/2-inch round about 3/4 inch thick. Arrange 3 dough rounds along the top long edge of the baking sheet, spacing them out evenly and making sure there is a 1/2- inch space between the dough rounds and the edges of the baking sheet. Arrange the remaining 3 dough rounds in the same fashion along the bottom long edge of the baking sheet. Cut the center out of each round with a 2-inch round cookie cutter. Arrange these smaller rounds evenly across the middle of the baking sheet.

Brush the tops of all the dough pieces with buttermilk and bake until the smaller biscuits are golden, 12 to 15 minutes. Remove them and transfer to a plate.

Lay a piece of ham over each of the large rounds. Push each ham piece down into the hole so that it forms a cup. Crack 1 egg into each of the ham cups. If a little of the egg white spills over, it's okay. Sprinkle the eggs with salt and pepper. Bake, rotating the pan front to back after 5 minutes, until the whites are just set and the yolks are still jiggly when you lightly shake the baking sheet, 8 to 12 minutes more.

Use a spatula to remove them to individual plates and top each with a smaller biscuit piece for dipping into the egg.

Cook's Note

When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

Source: Food Network

Easy Breakfast Skillet

Prep Time 10 mins
Cook Time 25 mins
Total Time 35 mins
Servings: 4
Calories: 478 kcal

Ingredients

1 tablespoon oil (canola or vegetable oil)
15 ounce diced frozen hash browns (about 2.5 cups)
8 slices cooked bacon, chopped
10-12 fully cooked sausage links, chopped
3-6 eggs
3/4 cup shredded cheddar cheese
salt and pepper

Instructions

1. Preheat oven to 400 degrees F. Bake at 400 for 8-10 minutes
2. Heat oil in an oven-safe skillet over medium-high heat.
3. Add frozen potatoes. Cook the potatoes, tossing them gently, until they begin to get golden brown on the edges.
4. Season the potatoes with salt and pepper. Add the chopped bacon and sausage. And cook, tossing, for 2 minutes.
5. Smooth everything into an even layer in the skillet and then make a little well where you want to crack each egg.
6. Crack the eggs into the well and sprinkle them with a little salt and pepper.

7. Sprinkle shredded cheese evenly over the top.

8. Bake for 8-12 minutes or until cheese is melted and eggs are cooked to your liking. (In my oven 10 minutes yielded perfect over-medium eggs.)

Nutrition Facts

Amount Per Serving

Calories 478 Total Fat 33g Saturated Fat 12g Cholesterol 197mg Sodium 795mg Potassium 574mg Total Carbohydrates 20g Dietary Fiber 1g Sugars 1g Protein 25g Vitamin A Vitamin C Calcium Iron

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

Source: Tastes Better From Scratch

<https://tastesbetterfromscratch.com/easy-breakfast-skillet/>