

## **PUBLISHER'S CORNER**

*The sole meaning of life is to serve humanity — Leo Tolstoy*

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. I'm late in getting this out to you. I was feeling lazy so I just puttered around the house and the time got away from me. This retirement stuff is awesome!

There are plenty of reasons to cook in today's recipes. I've shared a few including a couple I prepared. Thanks to the following who helped:

**Jessica S., Corfu, Greece**

**Judy G., IL**

**Gloria C., Canada**

**Michael G., MI**

**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>

To subscribe or unsubscribe to this newsletter:

<http://live.ezine.com/ezine/home/1740>

## **DID YOU KNOW?**

Easily Peel a Potato

Make a shallow slice into the skin of your potato around its middle. Boil your potato. Take it out and place in cold water. The skin should slide right off.

## **JUST MAKE ME LAUGH!**

Men are from earth. Women are from earth. Deal with it.

CATS: The other white meat

I'm an imbecile and I vote

Money Isn't Everything... But it Sure Keeps the Kids In Touch

If you lived in your car, you'd be home by now

Saw it... Wanted it... Had a fit... Got it!

WARNING! Driver only carries \$20.00 in ammunition

If you can read this, I can slam on my brakes and sue you!

Your gene pool needs a little chlorine.

You are depriving some poor village of its IDIOT

Grow your own dope, plant a man

## TODAY'S RECIPES

### 15-minute Fragrant Pork Noodles

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

Serves: 4

#### Ingredients

200g (7 oz) broccoli  
150g (5 oz) Asian green vegetables (e.g. choy sum, bok choy, pak choy)  
2 tbsp vegetable oil  
4 garlic cloves, roughly chopped  
2 long red chillies, roughly chopped  
400g (14 oz) pork mince  
800g (1.7 lb) cooked noodles  
1 cup Thai basil leaves  
Stir-fry sauce:  
¼ cup oyster sauce  
2 tbsp soy sauce  
1 tsp dark soy sauce  
1 tsp sugar

#### Instructions

##### STEP 1

Cut the broccoli into bite-sized pieces. Trim the broccoli stem and slice into batons. Slice the stems of the Asian greens on an angle to make smaller, thinner pieces. Separate the leaves of the Asian greens and slice those into bite-sized pieces also. Set aside for later.

##### STEP 2

For the stir-fry sauce, mix ingredients in a small bowl.

##### STEP 3

Heat the vegetable oil in a wok or large frying pan over high heat. Add the chili and garlic and toss. Then add the pork mince and spread it out in the pan. Allow to cook for about a minute to colour. Then flip the pork and break it up. Stir-fry for another minute or until the pork is almost cooked. Add the broccoli and Asian vegetable stems and toss to combine. Cover with a lid for 2-3 minutes to steam the broccoli so it's tender but still crunchy. Now add in the Asian vegetable leaves and toss them through. Then add the noodles and the stir-fry sauce and toss until well combined. Add the basil leaves and toss again. Remove from heat and serve.

### Old Fashioned Rice Pudding

~Shared by Judy G., IL via Facebook

So delicious!!

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

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

### The Best Ever Pecan Pie Bars

~Shared by Gloria C., Canada via Facebook

Yield: SERVES 24-36  
PREP TIME: 10 MINS  
COOK TIME: 45 MINS  
TOTAL TIME: 55 MINS

The Best Ever Pecan Pie Bars are so good people offer to pay me for them. A fabulous recipe with a caramelized pecan pie set atop a

shortbread crust is the absolute perfect nut bar. My family requests more of this dessert than any other every year. See instructions below for smaller quantities.

#### INGREDIENTS

##### SHORTBREAD CRUST

1 1/4 pounds (5 sticks) unsalted butter, room temperature  
3/4 cup granulated sugar  
4 large eggs  
1 tablespoon pure vanilla extract  
4 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon kosher salt

##### PECAN PIE TOPPING

1 pound (4 sticks) unsalted butter  
1 cup light corn syrup  
3 cups light brown sugar, packed  
1/4 cup heavy cream  
2 pounds pecans, chopped

#### INSTRUCTIONS

Preheat the oven to 350°F.

For the crust, beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes.

Add the eggs and the vanilla and mix well. Sift together the flour, baking powder, and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined.

Press the dough evenly into an ungreased 18 by 12 by 2-inch baking sheet, making an edge around the edge like you would a pie crust. It will be very sticky; sprinkle the dough and your hands lightly with flour. Bake for 15 minutes, until the crust is set but not browned. Allow to cool.

For the topping, combine the butter, corn syrup, and brown sugar in a large, heavy-bottomed saucepan.

Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from the heat. Stir in the heavy cream and pecans.

Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set.

Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.

#### NOTES

FOR A 9x13 pan (serves 18)

##### Crust

1 1/4 cups (2 1/2 sticks) unsalted butter, room temperature  
6 tablespoons granulated sugar  
2 large eggs  
1 1/2 teaspoons pure vanilla extract  
2 1/4 cups all-purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon kosher salt

##### Topping:

1/2 pound (2 sticks) unsalted butter  
1/2 cup light corn syrup  
1 1/2 cups light brown sugar, packed  
2 tablespoons heavy cream  
1 pound pecans, chopped

Follow directions above. Watch your cooking time. Time will be decreased for smaller pan sizes.

FOR AN 8x8 pan (serves 9)

##### Crust

1 1/4 sticks (10 tablespoons) unsalted butter, room temperature  
3 tablespoons granulated sugar  
1 large egg  
3/4 teaspoon pure vanilla extract  
1 cups + 2 tablespoons all-purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon kosher salt

##### Topping:

1 stick (1/2 cup) unsalted butter  
1/4 cup light corn syrup  
3/4 cups light brown sugar, packed  
1 tablespoon heavy cream  
1/2 pounds pecans, chopped

Follow directions above. Watch your cooking time. Time will be decreased for smaller pan sizes.

Recipe adapted from Ina Garten.

Donna Elick The Slow Roasted Italian

<http://www.theslowroasteditalian.com/2013/01/the-best-ever-pecan-bars.html>

Easy Crock Pot Lasagna Soup

~Shared by Michael G., MI via Facebook

Prep Time 10 mins

Cook Time 6 hrs

Total Time 6 hrs 10 mins

Ingredients:

1 pound of ground beef

1/2 onion, diced

1 whole red bell pepper, diced

1 14.5 oz petite diced tomatoes

1 28 oz can of crushed tomatoes

1 teaspoon of minced garlic

1 tablespoon of Italian Seasoning

4 cups of beef broth (1 carton)

12 oz of lasagna noodles

15 oz of ricotta cheese (You won't need it all)

1 cup of mozzarella cheese

1 cup of parmesan cheese

fresh basil (optional)

How to make:

First brown the ground beef.

Second place the ground beef in a 6 quart crock pot.

Add in diced onion and red bell pepper. Pour in the crushed tomatoes and the diced tomatoes.

Add in seasonings.

Third, pour in the beef broth.

Then Cover and cook on low for 5-6 hours.

Remove the lid. Break the lasagna into bite size pieces and stir in.

Cover and cook on high for about 30 minutes until the noodles are soft.

Spoon into bowls. Top with a tablespoon of ricotta cheese, and a handful of mozzarella and parmesan cheese. I also like to sprinkle with fresh basil.

Enjoy!

Source: Eating on a Dime

<https://www.eatingonadime.com/easy-crock-pot-lasagna-soup-recipe/>

Coffee Cookies with Mocha Buttercream Frosting

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

yield 18-20 COOKIES

prep time 10 MINUTES

cook time 10 MINUTES

additional time 10 MINUTES

total time 30 MINUTES

Coffee Lovers rejoice! These Coffee Cookies with Mocha Buttercream Frosting are the cookies you've been searching for all your life!

INGREDIENTS

1 cup Butter (softened)

2 cups Powdered Sugar

2 Eggs

2 tablespoons Instant Coffee dissolved in 1/4 cup water

1 1/2 tablespoons Half n' Half

3 1/2 cups Flour

1 teaspoon Baking Soda

1/4 teaspoon Salt

The Best Mocha Buttercream Frosting

1/4 cup melted Chocolate Chips

Cookie Sheets

#### INSTRUCTIONS

In a mixing bowl, cream butter and sugar.

Add the eggs and mix until incorporated.

Mix in the Instant Coffee that has been dissolved in water and the Half and Half.

Mix in the baking soda and salt.

Finally, mix in the flour.

Refrigerate the dough for 30 minutes.

Roll the dough into balls and slightly flatten them.

Bake in a 350 degree oven for 9-10 minutes.

Allow the cookies to cool.

Frost cookies with a batch of our delicious The Best Mocha Buttercream Frosting (recipe follows)

Drizzle with melted chocolate chips over the frosting.

#### The Best Mocha Buttercream Frosting

yield 2 1/2 CUPS

prep time 10 MINUTES

total time 10 MINUTES

The Best Mocha Buttercream Frosting is a delicious blend of chocolate and coffee in one creamy and easy to make homemade buttercream frosting.

#### INGREDIENTS

1 cup softened Butter (We use Salted Sweet Cream Butter)

1 packet of Starbucks Instant French Roast Coffee

1 teaspoon Hot Water

1/2 teaspoon Vanilla Extract

1/8 cup Cocoa Powder

1 pound (4 cups) of Powdered Sugar

Decorating Bags

Wilton 2D Decorating Tip

Mixer

#### INSTRUCTIONS

Dissolve 1 packet of Starbucks French Roast Instant Coffee in 1 teaspoon of very hot water. Allow to cool.

Add softened Butter to a mixer.

Add cooled coffee mixture and vanilla to mixer.

Mix butter, coffee and vanilla.

Mix Cocoa Powder and Powdered Sugar.

Add Cocoa/Powdered Sugar a cup at a time and continue to mix until sugar is incorporated.

Drizzle with melted chocolate chips over the frosting.

Source: Two Sisters

<https://www.twosisterscrafting.com/coffee-cookies-with-mocha-buttercream-frosting/>

#### Favorite Blueberry Cheesecake Dessert

~Shared by Marilyn M., OH

12 graham crackers, about 1 2/3 cups cracker crumbs\*

1/4 cup butter, melted

1/2 cup granulated sugar

16 oz (2 - 8 oz packages) cream cheese, softened

4 eggs, beaten

1 cup granulated sugar

1 teaspoon vanilla

21 oz can blueberry pie filling\*\*

8 oz tub Cool Whip (about 3 cups)

Crush graham crackers; stir in melted butter and 1/2 cup sugar.

Press into 9x13 inch pan.

Beat the cream cheese until smooth.

Add beaten eggs, sugar, and vanilla; mix well.

Pour cream cheese mixture over crust.

Bake at 375 degrees for 20-23 minutes, or until done (top is dry to touch).

Cool and top with blueberry pie filling and whipped cream or whipped topping.

\*Mix it up by using flavored grahams, if desired (such as cinnamon or chocolate)!

\*\*Switch things up ~ try using other flavors of pie filling instead of blueberry.

Try strawberry, cherry, apple, apricot, blackberry, lemon, peach, and/or raspberry.

#### Crockpot Blackberry Dumplings

~Shared by Marilyn M., OH

1 package (14 oz) frozen blackberries (3 cups), thawed and drained

1/3 cup sugar

1/3 cup water

1 teaspoon lemon juice

1 cup Bisquick® Original baking mix

2 Tbsp sugar

1/3 cup milk

Ground cinnamon

Whipping (heavy) cream or vanilla ice cream, if desired

Mix blackberries, 1/3 cup sugar, water and lemon juice in 3 1/2- or 4-quart slow cooker.

Cover and cook on low heat setting 3 to 4 hours (or high heat setting 1 1/2 to 2 hours) or until mixture is boiling.

Mix baking mix and 2 tablespoons sugar in small bowl.

Stir in milk just until dry ingredients are moistened.

Drop dough by 6 spoonfuls onto hot berry mixture. Sprinkle with cinnamon.

Cover and cook on high heat setting 20 to 25 minutes or until toothpick inserted in center of dumplings comes out clean.

To serve, spoon dumpling into dessert dish. Spoon berry mixture over dumpling.

Top with whipping cream or ice cream. Enjoy!

#### Crispy Orange Chocolate Freezer Fudge

~Shared by Marilyn M., OH

1/2 cup peanut butter (nut butter)

1/4 cup coconut oil

3 Tbsp. cocoa powder

3 Tbsp. Orange Tang drink

1/2 teaspoon orange extract

1/4 cup rice crispy cereal

chopped nuts, optional

shredded coconut, optional

Mix all ingredients until just combined.

Pour mixture onto a parchment paper lined dish.

The size of the dish will affect thickness of the fudge, so use a smaller pan/container if you want thick chunks and larger pan for thin fudge.

Top with sliced almonds, chocolate chips, shredded coconut, or whatever else you'd like.

Freeze for 1 hour (or until firm).

Remove from freezer and cut fudge into squares or break into pieces of whatever size you'd like.

Return to freezer until ready to eat.

Makes about 1 lb. fudge.

## Strawberry Heaven

~Shared by Marilyn M., OH

1 angel food cake  
1 (16 oz) container Cool Whip  
8 ounces cream cheese  
1 cup sugar, divided  
1 teaspoon vanilla extract  
1 quart fresh strawberries, sliced  
3 Tbsp cornstarch  
1 (3 oz) package strawberry Jell-O gelatin dessert  
1 Tbsp lemon juice  
1 cup water

Combine in medium saucepan 1/2 cup of sugar, cornstarch, Jello, lemon juice, and water.

Cook over medium heat, stirring constantly, until mixture comes to a boil and thickens.

Set aside to cool slightly ~ When cooled, stir in sliced strawberries.

Tear angel food cake into 1 inch pieces and toss with 2 cups of the Cool Whip.

Press into 9x13 inch pan (I use glass so you can see the pretty layers); set aside.

Combine cream cheese, 1/2 cup remaining sugar, and vanilla in mixer bowl.

Beat until smooth.

Stir in remaining Cool Whip, then spread evenly over cake layer.

Pour cooled strawberry mixture over cream cheese layer, spreading to cover cake evenly.

Refrigerate 2 to 3 hours before serving. Enjoy!

Note: You may substitute a 16 oz bag of frozen whole strawberries, thawed and chopped, for fresh strawberries.

## Easy No-Bake Mississippi Mud Pie

~Shared by Marilyn M., OH

22 Oreo cookies  
1/4 cup butter, melted  
4 oz semisweet chocolate, melted  
1/4 cup sweetened condensed milk  
1/4 cup chopped pecans  
1 (5.9-oz) package instant chocolate pudding mix  
2 cups milk (not skim)  
1 (8-oz) tub frozen whipped topping, divided

Place Oreos in a food processor and process until finely ground.

Place in a medium bowl and mix together with melted butter.

Spoon into a 9-inch pie plate.

Use your hands or the back of a wooden spoon to spread evenly.

Press down firmly on crust. This will help it hold together.

Refrigerate for at least 1 hour.

In a small heavy-bottomed saucepan, melt chocolate.

Remove from heat and stir in condensed milk.

Pour on top of pie crust ~ Sprinkle pecans on top.

In a medium bowl, whisk together pudding mix and milk for 1 minute.

Fold 1/2 cup whipped topping into pudding mixture. Pour on top of pecans.

Top with remaining whipped topping. Refrigerate until set.

Enjoy!

Churro Chex Mix

~Shared by Marilyn M., OH

4 cups rice chex cereal  
4 cups corn chex cereal  
3/4 cup brown sugar  
1/2 cup sugar  
1/2 cup (1 stick) unsalted butter  
1/4 cup light corn syrup  
1 1/2 teaspoons ground cinnamon  
1/4 teaspoon baking soda

Preheat oven to 350° F and line 1-2 large baking sheet(s) with parchment paper.

Place cereals in a large bowl and set by your workstation.

Combine sugar and cinnamon in a medium bowl and set aside.

Combine brown sugar, butter, and corn syrup in a medium saucepan over medium heat.

Bring to a boil; cook, stirring continuously, for 1 minute.

Remove mixture from heat and stir in baking soda, then pour mixture over cereal.

Toss everything together until evenly coated, then transfer cereal to lined baking sheet.

Sprinkle cinnamon sugar mixture over the cereal and transfer baking sheet(s) to oven.

Bake for 6 minutes, then flip cereal over and cook for another 2-3, or until cereal is golden brown.

Remove mixture from oven and let cool, then break up cereal and store in an air-tight container.

Break into pieces and enjoy!

#### Chili Sauce

~Shared by Marilyn M., OH

1 lb ground beef  
1 med. onion chopped  
2 to 3 celery stalks, chopped  
1 garlic clove, chopped or minced  
1/2 cup ketchup  
1/2 cup Heinz chili sauce  
2 Tbsp mustard  
2 Tbsp Hot Sauce  
1 Tbsp Worcestershire sauce  
1 1/2 Tbsp chili powder  
1/4 tsp. ground cloves  
2-3 Tbsp vegetable oil

Add oil (if needed) to a large pan...

Cook ground beef, chopped onion, chopped celery, and garlic till no longer pink.

While its cooking, in another bowl mix your remaining ingredients...stir well

When meat mixture is done ...put it all together and simmer for 20-30 min.

This is great to top hotdogs or even eat with chips!

Enjoy.

#### Crab & Cream Cheese Snacks

~Shared by Marilyn M., OH

Tasty appetizer to treat your friends!

1 (8 oz) tube crescent roll dough  
3 oz. cream cheese, softened  
1/4 cup mayonnaise  
3/4 cup cooked crabmeat, chopped  
2 green onions, chopped  
1/8- 1/4 teaspoon cayenne pepper  
salt and pepper, to taste

Heat oven to 375°F. Spray cookie sheet with cooking spray.



Unroll dough on work surface.

Pinch seams to seal and roll with a rolling pin to create an even rectangle.

Cut into 6 rows by 4 rows to make 24 squares.

In small bowl, mix cream cheese, mayo, crabmeat, onion, red pepper. Salt and pepper to taste.

Divide crab mixture evenly among squares, dropping by spoonfulls that are 1/2 inch from 1 corner of each square.

Starting with same corner, fold dough over filling, and tuck end tightly underneath filling; continue rolling to within 1/2 inch of opposite corner.

Roll opposite corner of dough over roll; press to seal.

Place on cookie sheet. Brush with egg white, if desired.

Bake 10 to 15 minutes or until golden brown. Remove from cookie sheet.

Serve warm. Enjoy!

### Pineapple Stuffing

~Shared by Marilyn M., OH

1 (20 oz) can crushed pineapple  
1/2 cup butter  
1 cup sugar  
4 eggs  
5 slices bread, cubed

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

Dump pineapple into a strainer and drain well, pressing out the juice a few times.

Meanwhile, cream butter and sugar until fluffy; beat in eggs one at a time until smooth.

Stir in the pineapple until well-mixed. Fold in the bread cubes.

Transfer the mixture to the prepared baking dish.

Bake 55-60 minutes or until golden on top and set in the middle.

Serve warm or at room temperature. Great with ham! Enjoy!

### Amish Church Spread

~Shared by Marilyn M., OH

3/4 cup peanut butter  
1/2 cup brown sugar  
1/2 cup marshmallow crème  
1/4 cup water  
2 Tbsp light corn syrup  
1 Tbsp butter  
1/2 teaspoon vanilla extract  
1/2 teaspoon maple extract, optional  
biscuits, English muffins or toast for serving

Combine sugar, water and butter in a medium saucepan over medium-high heat and bring to a boil.

Once boiling, mix in corn syrup, then bring to a simmer over low heat.

Cook for 1-2 minutes, then remove from heat.

Stir in peanut butter and marshmallow crème, then mix in vanilla extract and maple extract, if using.

Stir until just incorporated.

Let mixture cool and transfer to an air-tight container to store in the fridge.

Serve with toast or biscuits. Enjoy!

Serves 8

## PUBLISHER'S CHOICE

### Jalapeno 3-Cheese Bread

PREP TIME: 15 Minutes

DIFFICULTY: Easy

COOK TIME: 35 Minutes

SERVINGS: 8 Servings

#### INGREDIENTS

3-1/2 cups Unbleached All-purpose Flour

2 teaspoons Instant Yeast

1-1/4 teaspoon Kosher Salt

1 Tablespoon Sugar

1/2 cup Grated Gruyere

1/2 cup Grated Cheddar

1/2 cup Grated Parmesan

2 Fresh Jalapenos (or More If Desired), Ribs And Seeds Removed And Finely Diced

2 Tablespoons Unsalted Butter, Softened

1/4 cup Water

1 cup Milk

#### FOR THE TOPPING:

1/4 cup Grated Cheese (Any Of The Cheeses Above, Or A Mix)

Sliced Fresh Jalapenos (For More Heat, Leave Ribs And Seeds)

#### INSTRUCTIONS

Note: Also needs 1 hour and 45 minutes of inactive time.

Stir together flour, yeast, salt, and sugar. Add all of the remaining ingredients (except the toppings) to the bowl. Mix with the paddle attachment of an electric mixer until it forms a rough dough. Switch to the dough hook and mix on low speed for about 5 minutes, pushing the dough back into the bowl if it climbs up the hook as needed, until the dough is smooth.

(If kneading by hand, knead for about 10 minutes until a smooth dough forms. Add as little extra flour as possible.)

Loosely cover the bowl with the kneaded bread with a piece of plastic wrap brushed with oil. Let rise for 1 hour.

Grease an 8x4-inch loaf pan. Remove the dough to a lightly oiled surface and shape into an 8-inch loaf. Place in the pan. Drape the pan with the oiled plastic wrap and let rise for about 45 minutes, until the bread has risen above the sides of the pan.

Heat the oven to 350°F. Top the risen bread with grated cheese and sliced jalapenos. Bake for 35–40 minutes, until golden.

Immediately remove from the pan, and place on a wire cooling rack to cool completely.

Source: Bridget Edwards - Bake at 350

### Spiffy Jiffy Cornbread

Yield: 12-15 Servings

Prep time: 5 M

Cook time: 30 M

Total time: 35 M

#### INGREDIENTS:

2 boxes Jiffy Corn Muffin Mix

1 cup sour cream

2 eggs

1 stick of butter, melted (1/2 cup)

2/3 cup milk

#### INSTRUCTIONS:

1. Preheat oven to 400 degrees and grease a 13x9 baking pan. Tip: For light and fluffy cornbread, it is important to always cook it immediately after mixing the batter - don't let it sit while greasing the pan or waiting for the oven to come to temperature.

2. Combine sour cream and eggs in a mixing bowl then whisk together until eggs are beaten. Whisk in melted butter and milk.

3. Add dry corn muffin mix to wet ingredients then whisk together until just combined and most of the lumps are blended in.

4. Pour the batter into prepared pan. Smooth and level batter then bake at 400 degrees for 25-35 minutes or until golden brown. Serve hot and enjoy!

#### NOTES:

Jiffy cornbread is known for being a sweet cornbread. Adding the sour cream knocks down the sweetness a bit in the very best way but if you enjoy sweet cornbread consider adding a few tablespoons of sugar to the batter.

I like to grease my cornbread pan with hot bacon grease. Just add a couple tablespoons of bacon grease to your pan then place it in the oven until the grease is sizzling (but not smoking). Remove pan then swirl the grease around to coat the inside of the pan.

If you can't find Jiffy Corn Muffin Mix and need to use another brand, use as many packages as needed for 12 servings. A box of Jiffy Corn Muffin Mix makes 6 servings which is why we use 2 boxes in this recipe.

Consider topping the cornbread with melted butter before serving.

Source: Mandy Rivers | South Your Mouth

<https://www.southyourmouth.com/2019/04/spiffy-jiffy-cornbread.html>

## Garlic Butter Mushroom Stuffed Chicken

Cheesy Garlic Butter Mushroom Stuffed Chicken WITH an optional Creamy Garlic Parmesan Sauce! ALL Garlic Mushroom lovers... this is THE chicken recipe of your dreams!

Prep Time 10 mins

Cook Time 30 mins

Total Time 40 mins

Serves 4

Calories 556kcal

### Ingredients

#### Mushrooms:

4 tablespoons butter

8 ounces (250 grams) brown mushrooms, sliced

4 cloves garlic, minced

2 tablespoons fresh parsley chopped

Salt and pepper, to taste

#### Chicken:

4 chicken breasts, skinless and boneless

Salt and pepper, to season

1 teaspoon onion powder

1 teaspoon dried parsley

8 slices mozzarella cheese

1/4 cup fresh grated parmesan cheese

#### Garlic Parmesan Cream Sauce:

1 tablespoon olive oil

2 large cloves garlic minced or finely chopped

1 tablespoon Dijon mustard

1-1/2 cups half and half or use reduced fat cream or evaporated milk\*

1/2 cup finely grated fresh Parmesan cheese

Salt and pepper, to your tastes

1/2 teaspoon cornstarch

cornflour mixed with 2 teaspoons of water (OPTIONAL FOR A THICKER SAUCE)

2 tablespoons fresh chopped parsley

### Instructions

#### Chicken:

1. Preheat oven to 200°C or 400°F.

2. Melt butter in a large (over 12-inch or 30 cm) oven proof pan or skillet over medium heat. Add garlic and sauté until fragrant (about 1 minute). Add in mushrooms, salt and pepper (to your tastes), and parsley. Cook while stirring occasionally until soft. Set aside and allow to cool while preparing your chicken.

3. Pat breasts dry with a paper towel. Season with salt, pepper, onion powder and dried parsley. Rub each piece to evenly coat in seasoning.

4. Horizontally slice a slit through the thickest part of each breast to form a pocket. Place 2 slices of mozzarella into each breast pocket.

5. Divide the mushroom mixture into four equal portions and fill each breast with the mushroom mixture (leave the juices in the pan for later. If there are any left over mushrooms, don't worry. You'll use them later). Top the mushroom mixture with 1 tablespoon of parmesan cheese per breast. Seal with two or three toothpicks near the opening to keep the mushrooms inside while cooking.

6. Heat the same pan the mushrooms were in along with the pan juices (the garlic butter will start to brown and take on a 'nutty' flavour). Add the chicken and sear until golden. Flip and sear on the other side until golden. Cover pan and continue cooking in preheated oven for a further 20 minutes, or until completely cooked through the middle and no longer pink.

7. Serve, with pan juices and any remaining mushrooms, on top of pasta, rice or steamed vegetables.

8. (To make the optional cream sauce, transfer chicken to a warm plate, keeping all juices in the pan.)

#### Sauce:

1. Fry the garlic in the leftover pan juices until fragrant (about 1 minute). Reduce heat to low heat, and add the mustard and half and half (or cream).

2. Bring the sauce to a gentle simmer and add in any remaining mushrooms and parmesan cheese. Allow the sauce to simmer until the parmesan cheese has melted slightly. (If the sauce is too runny for your liking, add the cornstarch/water mixture into the centre of the pan and mix through fast to combine into the sauce. It will begin to thicken immediately).

3. Season with a little salt and pepper to your taste. Add in the parsley and the chicken back into the pan to serve.

## Notes

\*Half and Half is an American product blending equal parts whole milk and light cream. If you don't have access to half and half, make your own with 3/4 cup full fat milk and 3/4 cup reduced fat cream.\*

## Nutrition

Calories: 556kcal | Carbohydrates: 6g | Protein: 46g | Fat: 37g | Saturated Fat: 19g | Cholesterol: 166mg | Potassium: 760mg | Sugar: 2g | Vitamin A: 25.7% | Vitamin C: 10.7% | Calcium: 53.6% | Iron: 7.8%

Source: Cafe Delites

<https://cafedelites.com/cheesy-garlic-butter-mushroom-stuffed-chicken/>

## Blueberry Lemon Smoothie Mini Cheesecakes

Prep Time 20 mins

Total Time 20 mins

These No Bake Blueberry Lemon Smoothie Mini Cheesecakes are made with Smucker's Blueberry Lemon Fruit Spread. Seriously scrumptious and easy to make.

## Ingredients

For the base:

1 1/2 cups graham crumbs

2 tablespoons butter melted

For the cheesecake filling:

2 packages of cream cheese softened

3 cups of confectioners sugar more or less to taste

1 teaspoon almond extract

1 cup whipped cream prepared

1/2 cup blueberry lemon fruit spread more or less to taste

For the topping:

1/2 cup whipped cream prepared Garnish with blueberries lemons, lemon peel or sprinkles, if desired

## Instructions

For the base: Pour crumbs into a medium sized bowl. Melt butter and pour over top of the crumbs. Mix together. Spoon into shot glasses. About a tablespoon in each, then tamp the mixture down with the blunt end of a honey dripper. Works like a charm for small glasses. Repeat for all glasses.

For the filling:

Pop the cream cheese in a mixer and whisk till smooth. Add confectioners sugar 1/2 cup at a time until you get a nice thick consistency. I used 3 cups, but you can use more or less to taste. Add almond extract, prepared whipped cream and fruit spread, turn mixer on high and whisk until smooth and creamy. You can adjust the filling to your own taste. If you like it thicker add more confectioners sugar or cream cheese, if you like it thinner add more whipped cream. Very easy to adjust to personal taste. Spoon into each shot glass over top of the graham crumbs.

For the topping:

Fill a pastry bag with prepared whipped cream, you can buy it already made or make your own. Pipe a little dollop of whipped cream on top of each cheesecake. Place in the fridge for 4 hours, or overnight. Serve with a big old blueberry and lemon loving smile!

Recipe Notes Recipe created for J.M. Smucker Company by Cravings of a Lunatic

Source: Kim Beaulieu, Cravings of a Lunatic

<https://www.cravingsofalunatic.com/blueberry-lemon-smoothie-mini-cheesecakes/>

## Mile-High Peanut Butter Brownie Pie

Having a hard time choosing between peanut butter and chocolate? This pie has the best of both worlds -- a rich brownie bottom and creamy smooth peanut butter topping.

Level: Easy

Total: 4 hr 20 min (includes cooling and chilling time)

Active: 45 min

Yield: 8 to 10 servings

## Ingredients

Brownie:

13 tablespoons unsalted butter

1 cup all-purpose flour, plus more for dusting (see Cook's Note)

9 ounces peanut butter sandwich cookies, such as Nutter Butter

1/3 cup unsweetened cocoa powder

1/4 teaspoon kosher salt

2 ounces semisweet chocolate, chopped

4 large eggs

1 cup sugar

1/2 cup peanut butter chips, plus more for garnish

Peanut Butter Cream:

One 8-ounce block cream cheese, at room temperature

1 1/4 cups creamy peanut butter

1/2 cup marshmallow creme  
1 cup heavy cream  
1/3 cup mini semisweet chocolate chips, plus more for garnish  
Whipped Topping:  
4 ounces cream cheese, at room temperature  
1 cup heavy cream  
1/3 cup sugar

For the brownie:  
Preheat the oven to 350 degrees F.

Grease a 9-inch deep-dish pie plate with 1 tablespoon butter, then dust with flour. Tap out any excess.

Microwave 4 tablespoons butter in a small microwave-safe bowl in 30-second intervals until melted, about 1 minute. Add the peanut butter cookies to the bowl of a food processor and process until fine crumbs have formed. Pour in the melted butter and pulse until the cookies are wet like sand. Press the cookie crumbs into the bottom and completely up the sides of the prepared pie plate.

Whisk the flour, cocoa powder and salt in a medium bowl. Melt the semisweet chocolate and the remaining 8 tablespoons butter in a medium saucepan over medium heat, stirring constantly to prevent burning, about 2 minutes. Stir in the eggs and sugar until well combined. Gently fold in the flour mixture until well combined. Fold in the peanut butter chips. Pour the batter in the cookie crust and bake until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Remove to a wire rack to cool completely, about 1 hour.

For the peanut butter cream:  
Meanwhile, place the cream cheese, peanut butter and marshmallow creme in a medium bowl. Beat with an electric mixer on medium speed until smooth. Add the heavy cream to a separate medium bowl and beat with an electric mixer on medium speed until stiff peaks form, about 2 minutes. Fold the whipped cream into the peanut butter mixture, then fold in the mini chocolate chips. Spread the mixture on the top of the pie and chill until completely set, about 2 hours.

For the whipped topping:  
Meanwhile, whisk the cream cheese, heavy cream and sugar in a medium bowl with an electric mixer on medium speed until stiff peaks form, about 3 minutes. Mound the whipped topping on top of the pie and sprinkle with more mini chocolate chips and peanut butter chocolate chips.

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

Source: Television Food Network

## Street Corn Nachos

YIELDS: 8 SERVINGS  
PREP TIME: 0 HOURS 15 MINS  
TOTAL TIME: 0 HOURS 35 MINS

INGREDIENTS  
2 tbsp. extra-virgin olive oil  
3 c. frozen corn  
1 jalapeño, seeded and minced  
2 tbsp. lime juice, divided, plus wedges for serving  
Kosher salt  
Freshly ground black pepper  
1/4 c. sour cream  
2 tbsp. mayonnaise  
1 (9-oz.) package corn tortilla chips  
2 1/2 c. shredded Monterey jack  
2 tbsp. crumbled cotija  
2 tbsp. freshly chopped cilantro

DIRECTIONS  
Preheat oven to 375°. In a large oven-proof skillet over high heat, heat oil. Add corn and season with salt and pepper. Cook, tossing until just cooked through, about 2 minutes. Transfer corn to a large bowl and wipe the skillet.

Add jalapeño and 1 tablespoon lime juice to corn. In a small bowl, stir together sour cream, mayonnaise, and remaining tablespoon lime juice. Season with salt.

Layer tortilla chips and Monterey in skillet. Bake until cheese is melty, about 5 minutes.

Top broiled tortilla chips with corn mixture. Garnish with mayonnaise mixture, cotija, and cilantro.

Source: Delish

## Swiss Cheese Potatoes

Fluffy mashed potatoes with Swiss cheese, onions and celery baked with a buttery cracker crumb topping.

Ingredients

7 - 8 cups cubed, peeled potatoes  
½ cup diced celery  
½ cup diced onion  
salt and pepper  
1 cup milk  
5 tablespoons butter  
2 packed cups shredded Swiss cheese  
Topping:  
20 Ritz crackers  
3 tablespoons melted butter  
1 green onion, snipped/chopped, for garnish

#### Instructions

1. Add the potatoes, celery and onion to a large saucepan with enough water to cover them and ½ teaspoon salt.
2. Bring to a boil then reduce to simmer until potatoes are fork tender, about 20 minutes.
3. Meanwhile, preheat the oven to 400 degrees F. Butter a 9x11 or 8x8-inch casserole dish.
4. Drain the potatoes in a colander and then add back to the pan off the heat.
5. Add the milk, butter, ½ teaspoon salt and ¼ teaspoon black pepper. Use a potato masher to mash them until all the lumps are out.
6. Stir in the Swiss cheese. Taste and season with more salt and pepper if needed.
7. Spoon the potatoes into the buttered dish.
8. Add the Ritz crackers to a ziploc bag, place on a cutting board and crush into fine crumbs using a rolling pin or meat mallet.
9. Add the crumbs to the melted butter and combine with a fork. Sprinkle over the top of the potatoes.
10. Bake 25 minutes. Garnish with snipped/chopped green onions.

#### Notes

Adapted from Taste of Home

Source: Cinnamon Spice and Everything Nice by Reeni Pisano

<https://www.cinnamonspiceandeverythingnice.com/swiss-cheese-potatoes/>

#### Nacho Cheese

YIELDS: 8 SERVINGS

PREP TIME: 0 HOURS 5 MINS

TOTAL TIME: 0 HOURS 15 MINS

#### INGREDIENTS

2 tbsp. butter  
2 tbsp. all-purpose flour  
1 c. milk  
2 c. shredded cheddar  
1/2 tsp. kosher salt  
Pinch cayenne pepper

#### DIRECTIONS

In a medium saucepan over medium heat, melt butter. Add flour and whisk until fragrant, 1 minute.

Slowly add milk, whisking until no lumps remain. Add cheese and cook until melted, 5 minutes, then stir in salt and a pinch of cayenne. Serve immediately.

Source: Delish

#### Trash Can Nachos

YIELDS: 12 SERVINGS

PREP TIME: 0 HOURS 20 MINS

TOTAL TIME: 0 HOURS 40 MINS

#### INGREDIENTS

##### FOR PICO DE GALLO

2 small tomatoes, chopped  
1/2 c. diced red onion  
1 jalapeño, seeded and minced  
1/4 c. freshly chopped cilantro  
1 tbsp. lime juice  
Kosher salt  
Freshly ground black pepper

##### FOR BEEF

1 tbsp. extra-virgin olive oil  
1 lb. ground beef  
Kosher salt  
Freshly ground black pepper  
3 cloves garlic, minced  
1/2 tsp. ground cumin  
1/2 tsp. paprika  
1/2 tsp. Cholula® Original Hot Sauce

#### FOR CHEESE SAUCE

2 tbsp. butter  
2 tbsp. all-purpose flour  
2 c. whole milk  
1/2 tsp. Cholula® Original Hot Sauce  
2 c. shredded cheddar  
Kosher salt  
Freshly ground black pepper

#### FOR ASSEMBLY

2 c. shredded cheddar  
1 lb. sour cream  
1 (12-oz.) bag thick tortilla chips  
1 (15.5-oz.) can black beans, rinsed and drained  
Cholula® Original Hot Sauce, for drizzling

#### DIRECTIONS

##### MAKE THE PICO DE GALLO

In a medium bowl, combine tomatoes, onion, jalapeño, cilantro, and lime juice. Season with salt and pepper.

##### MAKE THE BEEF

In a large skillet, heat oil over medium-high heat. Add the ground beef and season with salt and pepper. Cook, stirring occasionally, until no pink remains, about 6 minutes. Drain excess fat, then add garlic, cumin, paprika, and Cholula hot sauce, and cook, stirring until fragrant, about 1 minute more. Remove from the heat and set aside.

##### MAKE THE CHEESE SAUCE

In a medium pot, melt butter over medium heat. Add flour and stir, 1 minute. Slowly whisk in milk, then continue to cook over medium, stirring constantly until thickened, about 6 minutes. Remove from the heat and stir in Cholula hot sauce and cheddar. Season with salt and pepper.

##### ASSEMBLE THE NACHOS

Set aside 1/2 cup of the pico de gallo, 1/2 cup of the shredded cheese, and 1/2 cup of the sour cream, for garnishing the nachos.

In the bottom of a 110-oz. tin can, spread a thin layer of cheese sauce. Using a 1/4 of the tortilla chips, make an even layer of chips over the cheese sauce. Top with 1/3 of the remaining cheese sauce, 1/3 of the cooked beef, 1/3 of the black beans, 1/3 of the shredded cheese, 1/3 of the remaining pico de gallo, and 1/3 of the remaining sour cream. Drizzle with Cholula.

Repeat layering the chips, cheese sauce, beef, black beans, remaining shredded cheese, pico de gallo, sour cream, and Cholula two more times. Layer the remaining nacho chips on top.

Place a dinner plate on top of the can and carefully flip over and slowly remove the tin from the nachos, leaving a nacho tower behind. Top the nacho tower with the reserved sour cream, pico de gallo, and shredded cheese. Drizzle with Cholula before serving.

#### NOTE

If you don't want to buy a super-large can, you can also use a springform pan. Your tower won't be as tall, but it'll still be AMAZING.

Source: Delish

#### Creole Salmon Cakes with Hot Mayonnaise

Prep Time: 5 minutes  
Cook Time: 10 minutes  
Total Time: 15 minutes  
Servings: 4

#### Ingredients:

3 6 ounce cans salmon, Alaskan, wild caught  
1 1/2 cups Ritz Crackers, crushed  
1 cup Best Foods mayonnaise  
1/4 cup panko bread crumbs  
1/4 cup red onion, minced  
1 stalk celery, minced  
1 jalapeno, minced  
2 teaspoons brown mustard  
1 teaspoon black pepper  
1 teaspoon creole seasoning  
1 teaspoon garlic powder  
1 teaspoon onion powder  
extra virgin olive oil

For the Hot Mayonnaise:

1/2 cup Best Foods Mayonnaise  
1 tablespoon hot sauce  
pinch of black pepper

Directions:

Drain salmon and set aside. In a large bowl add crushed crackers, minced vegetables, all the spices, mayonnaise and mustard, mix well. Fold in salmon and panko bread crumbs.

Form into 4 patties or you could make appetizer size if desired.

Heat about 4 tablespoons of olive oil in a skillet over medium heat, add patties in brown for about 4-5 minutes per side until nice and golden brown.

Patties can also be placed under the broiler and cooked for about 8 minutes per side.

Drain on paper napkin.

To prepare hot mayo, mix all ingredients together and serve on top of patties.

Source: The Creole Contessa

#### Ice Cream Sandwich Dessert

##### DESCRIPTION

24 ice cream sandwiches  
1 carton (12 ounces) frozen whipped topping, thawed  
1 jar (11-3/4 ounces) hot fudge ice cream topping  
1 cup salted peanuts (I use an ice cream nut topping that was a mixture of peanuts and pecans)

##### INGREDIENTS

Cut one ice cream sandwich in half. Place one whole and one half sandwich along a short side of an ungreased 13-in. x 9-in. pan.

Arrange eight sandwiches in opposite direction in the pan. Spread with half of the whipped topping. Spoon fudge topping by teaspoonfuls onto whipped topping. Sprinkle with 1/2 cup peanuts. Repeat layers with remaining ice cream sandwiches, whipped topping and peanuts (the pan will be full).

Cover and freeze for up to 2 months. Remove from the freezer 20 minutes before serving. Cut into squares. Serves 15.

Real Mom Kitchen

<https://www.realmomkitchen.com/ice-cream-sandwich-dessert/>

#### Super Simple Hamburger Chop Suey

*Note from Maggie: I used to make this when my oldest was little. We loved the flavor and I loved the ease in which I could get Asian food on the table in just a few minutes.*

Prep time: 10 minutes

Cook time: 20 minutes

Serving: 4 servings

butter - 2 tbsp  
onion - 1, chopped  
celery - 2 stalks, finely chopped  
ginger - 2 tsp, minced  
garlic - 2 cloves, minced  
hamburger - 2 pounds  
molasses - 2 tbsp  
soy sauce - 1/4 cup  
cornstarch - 2 tbsp  
water - 1 cup, hot  
water chestnuts - 1 small can, drained  
bean sprouts - 1 large can, drained  
rice - 4 cups, cooked

Heat the butter in a large skillet over medium heat, add the onion and celery and cook until softened, about 5 minutes. Add the ginger and garlic, and cook for another minute or two.

Increase the heat to medium high and add the ground beef. Cook until browned.

Stir in the molasses and soy sauce. Dissolve the cornstarch in the water, then add to the beef and stir and cook until thickened.

Stir in the water chestnuts and bean sprouts and cook for a couple more minutes.

Spoon over rice and serve.



Source: Comfortable Food

<https://comfortablefood.com/recipe/super-simple-hamburger-chop-suey/>

## Spinach and Beef Enchiladas

*Note from Maggie: I used fresh spinach, corn tortillas, and doubled the recipe to feed four (adult) guys and me. I am blessed to have 2 ovens so they baked simultaneously. Ole!*

Prep 25 MIN

Total 1 HR 10 MIN

Servings 8

### Ingredients

1 lb lean (at least 80%) ground beef  
1 medium onion, chopped (1/2 cup)  
1 box (9 oz) frozen spinach  
1 can (4.5 oz) Old El Paso chopped green chiles, undrained  
1/2 teaspoon ground cumin  
1/2 teaspoon garlic-pepper blend  
1/2 cup sour cream  
2 cups shredded Colby-Monterey Jack cheese blend (8 oz)  
1 can (10 oz) Old El Paso enchilada sauce  
1 package (11.5 oz) Old El Paso flour tortillas (8 tortillas)  
1/2 cup Old El Paso Thick 'n Chunky salsa

### Steps

1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until beef is brown.

2 Stir in spinach; cook, stirring frequently, until thawed. Stir in green chiles, cumin, garlic-pepper blend, sour cream and 1 cup of the cheese.

3 Spread about 1 teaspoon enchilada sauce on each tortilla. Top each with about 1/2 cup beef mixture. Roll up tortillas; place seam sides down in baking dish. In small bowl, mix remaining enchilada sauce and the salsa; spoon over enchiladas. Sprinkle with remaining 1 cup cheese.

4 Spray sheet of foil with cooking spray; cover baking dish with foil. Bake 40 to 45 minutes or until thoroughly heated.

### Expert Tips

Serve these easy enchiladas with colorful toppings, such as chopped tomato, shredded lettuce, chopped green onions and sliced ripe olives.

Don't care for spinach? Go ahead and use 1 cup of frozen corn or drained and rinsed canned pinto beans instead.

Source: Betty Crocker cookbook