

PUBLISHER'S CORNER

"A government big enough to give you everything you want is a government big enough to take from you everything you have." ~ Then Representative Gerald Ford in presidential address to a joint session of Congress in 1974

Good afternoon and welcome to the newest issue of A to Z Recipes Newsletter. It's Hump Day, something that has lost the usual meaning since I retired. Of course, it is the day I send out this newsletter which always makes me happy, but celebrating making it halfway to Friday and the weekend isn't a big deal. Other than I'm happy to have been given another day - and hoping for many, many more!

Speaking of "many, many more" we celebrated my sweet husband's birthday on Saturday. He got his beloved French Toast. He devoured it. I also prepared quesadillas exactly the way he likes. He was blessed with cards and well-wishing from his awesome daughters (in TX and Alaska) and his sister (in Florida). I love being a part of his wonderful family - I even have deep fondness for his former wife (I don't like the term "ex"). She is a lovely woman and a marvelous mother. Yeppers... when I married him, I got lucky!

I want you to know that I appreciate all of my readers. I do this for YOU - so of course I'm crazy about ya! And I'm super grateful for those who share a recipe here and there, or some other item to post. Here are those people in today's issue:

Marilyn M., OH
Peter P., Canada
Judy G., IL
Michael G., MI
Gloria C., Canada
Jessica S., Corfu, Greece
Edna D., Decatur, IL
Lisa H., Belmont, NC

I'd love to see your name here! Why not take a few minutes and send us a recipe?

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:

<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:

<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

To subscribe or unsubscribe to this newsletter:

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

DID YOU KNOW?

Curious Facts from the Chocolate World

~Shared by Marilyn M., OH

- * Cacao beans contain other compounds that enhance mood, joy, creativity and imagination.
- * Chocolate is really good for the skin, as the bean used to make it contains valuable antioxidants which catch the free radicals produced by stress, thereby protecting the skin.
- * Chocolates contain a compound called flavonoids, which can ward off vascular disease that can lead to heart attacks and strokes. The darker the chocolate, the more bitter tasting it is, the higher the flavonoids.
- * The Swiss eat the most chocolate, according to many studies that deal with this sort of thing.
- * The main ingredient in most commercial chocolates bars is sugar, not cacao. Read the labels!
- * British Common Law once made it illegal for women to eat chocolate while taking public transportation.

* The Armenian Grand Candy Factory produced a monumental block of chocolate in 2010, weighing 4.4 tons!

* Only the inside of the cacao bean is processed for chocolate, leaving behind a perfectly good shell. Many chocolate factories sell the shell as a natural fertilizer, said to prevent weeds from growing too fast.

JUST MAKE ME LAUGH!

Housecleaning

~Shared by Peter P., Canada

An employee went to see his supervisor. "Boss," he said, "we're doing some heavy housecleaning at home tomorrow, and my wife asked me for some help with the attic and the garage, moving and hauling stuff."

"We're shorthanded," the boss replied. "I can't give you the day off."

"Thank you," said the employee. "I knew I could count on you!"

TODAY'S RECIPES

Pulled Pork (Crock Pot)

~Shared by Judy G., IL via Facebook

I know everyone likes to make their own tweaks and stuff to recipes but with this one make it just like it is, at least ONCE! You won't regret it :)

INGREDIENTS

4 lbs pork roast (shoulder or butt)

2 large onions

1 cup ginger ale

1 (18 ounce) bottle favorite barbecue sauce (I like Sweet Baby Ray's) barbecue sauce, for serving (optional)

DIRECTIONS

Slice one onion and place in crock pot.

Put in the roast and cover with the other onion, sliced. Pour over the ginger ale. Cover and cook on LOW for about 12 hours. See Note 2 below regarding amount of time needed!

Remove the meat, strain and save the onions, discard all liquid. With two forks, shred the meat, discarding any remaining fat, bones or skin. Most of the fat will have melted away.

Return the shredded meat and the onions to the crock pot, stir in the barbecue sauce. Continue to cook for another 4 to 6 hours on LOW.

Serve with hamburger buns or rolls and additional barbecue sauce. Any leftovers freeze very well.

TIP: freeze ready-made sandwiches - a scoop of meat on a bun, well-wrapped. These make a great quick meal or snack. To reheat, remove wrapping, wrap in a paper towel, and zap 1-2 minute in the microwave.

Note: Shoulder or butt are recommended because the meat shreds very well. Other cuts do not shred as readily. It is a fattier cut, but the fat melts away in the cooking and is poured away when you discard the liquid.

Note 2: A 6 lb pork shoulder in a 6 qt pot for 8 hours and was shreddable at that point. Shredded, added the sauce, and cooked for another hour or so to meld everything. So use your best judgment on timing!

Note 3: You might want to turn your roast over after it's cooked a while, to ensure more even cooking. I think this may depend on the size and shape of your roast and the size of your slow cooker. Remember that each time you remove the lid you lose heat and add additional time, and be careful, as turning a large piece of meat is awkward.

Baked Mushroom Rice

~Shared by Michael G., MI via Facebook

The oven baked version of the wildly popular Mushroom Rice! The idea behind this recipe is that the mushrooms act as a "lid" over the rice as it bakes, and the mushroom juices drip into the rice - best broth ever! The rice is FLUFFY, garlicky and buttery, and the mushrooms are golden brown and juicy inside. Recipe VIDEO below (see link).

Ingredients

650 g / 1.3 lb mushrooms, quartered (Note 1)

50 g / 3.5 tbsp butter, melted (hot, not cooled)

2 - 3 garlic cloves, minced (I use 3 - nice and garlicky!)

Salt and pepper

1.5 tbsp olive oil

Rice:

1 1/2 cups long grain rice, uncooked

1 1/2 cups / 375 ml chicken or vegetable broth, low sodium

1 1/4 cups / 315 ml water

1 tsp dried thyme

1 tsp garlic powder

Finishes:

3 shallots / green onions / scallions, finely sliced

1 - 2 tbsp butter, optional

Instructions

1. Preheat oven to 180C/350F.

2. Place mushrooms in a large bowl. Pour over hot melted butter, add garlic, salt and pepper. Toss well.

3. Place all the Rice ingredients in a baking pan - 22 x 33 cm / 9 x 13". Mine is 30 x 24 cm / 12 x 9.5" - don't need to be exact here, but don't stray too much from pan size.

4. Mix and shake the pan to spread the rice out evenly.

5. Spread the mushrooms over the rice - they will be partially submerged but should pretty much cover the whole surface area (to be the "lid" while the rice cooks).

6. Drizzle over olive oil.

7. Bake for 35 - 40 minutes or until mushroom is golden. Remove from oven and rest for 5 minutes.

8. Finishes: Add extra butter (if using) and scallions. Toss through rice. Serve!

Notes

1. Perfect quantity of mushrooms is when they cover the surface area in a single layer. That way, they will act as a "lid" for the rice as it cooks, then as the mushroom shrinks it allows most of it to brown (the part touching the rice doesn't brown).

If you have large mushrooms, about the size of a golf ball, you can use up to 750g / 1.5 lb because there will be less mushrooms (by quantity, not weight) so less covering the surface.

If the mushrooms are piled up too high, they won't brown as much and also the rice will be on the soft side because less liquid will evaporate from the rice as it cooks (because of the mushrooms covering the surface area).

2. RICE TYPE: This recipe is best made with long grain rice because it's less sticky than short and medium grain. Basmati and jasmine will also work - around the same cook time. Medium and short grain rice will work but the rice will be a bit stickier (because that's how short grain rice is). Risotto and paella rice is not suitable. For BROWN RICE, do not top with mushrooms at the beginning. Cover with foil, bake for 30 minutes. Then remove foil, top with mushrooms and bake uncovered 30 - 35 minutes until mushroom is golden. I haven't tried this recipe with quinoa or cauliflower rice.

3. SERVINGS: Serves 6 to 8 as a side.

4. Nutrition per serving, excluding the extra butter.

Nutrition

Serving: 240g | Calories: 251kcal

Source: Recipe Tin Eats

<https://www.recipetineats.com/baked-mushroom-rice/>

Homemade Almond Roca

~Shared by Gloria C., Canada via Facebook

Prep Time 18 minutes

Cook Time 15 minutes

Total Time 33 minutes

Servings 12 servings (1/4 cup)

Calories 357

INGREDIENTS

1 1/2 cups chopped toasted almonds, divided

1 cup packed light brown sugar

1 cup (2 sticks) salted butter

4 bars milk chocolate (such as Hershey's)

INSTRUCTIONS

Butter a 7x11-inch pan (or 9x12 for slightly thinner roca). Sprinkle 1 cup of toasted almonds on bottom of the pan.

In a heavy saucepan at medium-high heat melt butter and add brown sugar. Stir until gently boiling.

Reduce heat to medium or medium-low and boil 12 minutes exactly, stirring constantly. *Edited to add* I make mine without a candy thermometer with success, but since some readers have noted having trouble with this recipe- you might wish to stick an instant read thermometer in there just to make sure it's about the right temperature. Pull it off the heat when it has reached the hard-crack stage (300 degrees F)- or when the mixture starts to separate (the oil starts to separate from the sugar). If it gets higher than 320, it will not

remain solid.

Remove the mixture from heat, give it a good stir to mix up that butter and sugar one more time, and immediately pour the hot mixture into the pan over the almonds. (see *Recipe Notes below) Place the chocolate bars on top. Let them sit a minute or so until melted, then spread chocolate around carefully. Sprinkle with the remaining toasted almonds, and gently press them into the chocolate.

Cool completely, and then break apart into chunks with a sharp knife. Store in a covered container.

TIPS:

This recipe is gluten-free adaptable- just be sure to use a brand of chocolate that is known to be GF.

If you like the sweet-salty combination in desserts, use roasted almonds that are salted (then you can chop them and toast them lightly in a dry frying pan). If you don't care to have much salt, use unsalted natural almonds. I went for the salty kind and LOVED it.

If you don't have a 7x11-inch pan, it's okay to use a 9x12-inch pan. You probably won't want to go all the way to the edges with the almonds, toffee and chocolate or it will be thin. Leave about an inch all the way around.

Speed up the cooling process by placing the pan in the refrigerator.

If you are in a place where it is very humid, you will likely have trouble getting your toffee to set. Toffee doesn't like humidity. Try it on a dry day!

Edited to add that some people have trouble w/ the chocolate separating from the toffee. This is kind of normal in almond roca since the toffee is so buttery. I've been told that one way to avoid that is to give the toffee a light dusting of cocoa powder before placing the chocolate bars on top. The powder apparently acts as an absorbent for the butter and allows the chocolate to adhere more easily to the toffee. I haven't tried it yet, but I'm told that it works!

Source: RecipeGirl.com

<https://www.recipegirl.com/almond-roca/>

Vietnamese Grilled Pork Chops

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

Serves: 4

INGREDIENTS

4 x 150g (5 oz) boneless pork loin chops
3 Tbsp fish sauce
2 garlic cloves, finely grated
1 tsp sugar
¼ tsp turmeric
¼ tsp ground black pepper
1 Tbsp vegetable oil
1 Lebanese cucumber, sliced
2 tomatoes, sliced
4 fried eggs
steamed rice to serve

Nuoc Cham Dressing:

¼ cup white sugar
¼ cup fish sauce
¼ cup white vinegar
1 tbsp lime juice
1 tbsp finely chopped red chilli
1 garlic clove, finely chopped

INSTRUCTIONS

STEP 1

Cover pork chops with baking paper or cling film and use a rolling pin or saucepan to pound to an even 1.5cm thickness.

?STEP 2

For the pork marinade, whisk together the fish sauce, garlic, sugar, turmeric and pepper. Pour mixture over the pork and marinate for 10 minutes.

?STEP 3

To make the nuoc cham dressing, combine the fish sauce, sugar, vinegar, lime juice and 1/4 cup of water in a jar and shake until the sugar dissolves. This can be stored in the fridge to use for up to 2 weeks. When ready to serve, pour out a small bowlful of the dressing and add the chilli and garlic.

?STEP 4

Heat 1 tablespoon oil in a large non-stick frying pan over high heat and cook pork for 3-4 minutes each side until just cooked through. Remove from heat to rest for 2 minutes.

?STEP 5

Serve pork with rice, egg, tomatoes and cucumber. Top the whole lot with generous spoonfuls of dressing.

NOTES:

You can store your nuoc cham dressing in the fridge for up to 2 weeks.

Honey-Garlic Cauliflower

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

These sweet and spicy florets reconfirm the power of cauliflower.

YIELDS: 6 SERVINGS

PREP TIME: 0 HOURS 10 MINS

COOK TIME: 0 HOURS 25 MINS

TOTAL TIME: 0 HOURS 35 MINS

INGREDIENTS

1 c. all-purpose flour
2 c. panko breadcrumbs
3 large eggs, beaten
1 head cauliflower, chopped into bite-size florets
1/3 c. honey
1/3 c. soy sauce
2 garlic cloves, minced
Juice of 1 lime
1 tbsp. sriracha
1/4 c. water
2 tsp. corn starch
1/4 c. Sliced scallions

DIRECTIONS

Preheat oven to 400 degrees F.

In a large bowl, combine flour and cauliflower, toss until fully coated. Set up a dredging station: In one bowl, add panko breadcrumbs and in another bowl whisk eggs and add 2 tablespoons water. Dip cauliflower in beaten eggs, then panko until fully coated. Transfer to a parchment-lined baking sheet and season generously with salt and pepper. Bake until golden and crispy, 20 to 25 minutes.

Meanwhile, make sauce. In a small bowl, whisk together cornstarch and water, until the cornstarch dissolves completely. Set aside. Combine soy sauce, honey, garlic, lime juice and Sriracha in a small saucepan over medium heat. When the mixture reaches a boil, reduce heat and add the cornstarch mixture. Bring to simmer again and cook until sauce thickens, about 2 minutes.

Toss cooked cauliflower in sauce until evenly coated. Return the cauliflower to baking sheet and broil for 2 minutes.

Garnish with scallions.

Source: Lauren Miyashiro, Senior Food Editor for Delish.com

<https://www.delish.com/cooking/recipe-ideas/recipes/a47636/honey-garlic-cauliflower/>

No Bake Granola Bars

~Shared by Lisa H., Belmont, NC

Ingredients

¾ cup creamy peanut butter
½ cup honey
1 tsp vanilla
2 cups quick oats
1 cup Rice Krispie cereal
1 cup M&M's

Instructions

Line a baking sheet with aluminum foil, wax paper or parchment paper.

In a bowl, mix together the oats and Rice Krispie cereal.

In a microwave safe bowl, mix together peanut butter and honey. Microwave for 30 second intervals until melted. Stir together until mixed.

Stir in the vanilla to the peanut butter mix.

Pour the peanut butter and honey mixture into the oat and Rice Krispie mixture. Fold over until well incorporated.

Add the M&Ms and mix.

Once mixed, press your granola mixture into the foil lined pan.

Top with any extra toppings, pressing them into the granola.

Place in the refrigerator for 3-4 hours or until fully set. Slice into bar shapes and enjoy!

Source: Mess for Less

<https://www.messforless.net/>

Tropical Coconut Poke Cupcakes

~Shared by Marilyn M., OH

1 pkg. (2-layer size) white cake mix
1 cup boiling water
1 pkg. (3 oz.) JELL-O orange gelatin
1 pkg. (3.4 oz.) JELL-O coconut cream instant pudding
1 can (11 oz.) mandarin oranges, undrained
1 can (8 oz.) crushed pineapple in juice, undrained
1 cup JET-PUFFED miniature marshmallows
1-1/2 cups thawed COOL WHIP whipped topping
1/2 cup BAKER'S ANGEL FLAKE coconut, toasted

Prepare cake batter and bake as directed on package for 24 cupcakes.

Cool 10 min. (Do not remove cupcakes from pans.)

Pierce tops with fork or skewer.

Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved.

Spoon over cupcakes. Refrigerate 30 min.

Meanwhile, combine dry pudding mix, oranges, pineapple and marshmallows in large bowl.

Gently stir in COOL WHIP. Refrigerate 30 min.

Spread pudding mixture onto cupcakes; sprinkle with coconut ~ Enjoy!

Amish Easter Brunch Casserole

~Shared by Marilyn M., OH

2 cups shredded Cheddar cheese
2 cups shredded mozzarella cheese
2 Tbsp butter
1 can sliced mushrooms, drained
1/3 to 1/2 cup sliced green onions
1/2 cup chopped red bell pepper
2 cups diced fully-cooked ham
8 large farm fresh eggs
1 3/4 cups milk
1/2 cup all-purpose flour
2 Tbsp minced fresh parsley
1/2 teaspoon dried basil
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Preheat oven to 350 degrees F

Combine Cheddar and mozzarella cheese in a small bowl; place 3 cups cheese mixture into a 9x13-inch baking dish.

Melt butter in a large skillet over medium heat; cook and stir mushrooms, onions, and red pepper until vegetables are tender, about 5 minutes; drain.

Spread vegetables over cheese mixture.

Top mushroom mixture with ham; sprinkle with remaining 1 cup cheese mixture.

Beat eggs in a bowl; mix in milk, flour, parsley, basil, salt, and pepper.

Slowly pour egg mixture into baking dish.

Bake in preheated oven until a knife inserted near the center comes out clean, 35 to 40 minutes.

Let stand 10 minutes before cutting. Enjoy!

Banana Split Salad

~Shared by Marilyn M., OH

2 ripe bananas, sliced
1 (3 oz) box instant banana pudding
1 (20 oz) can crushed pineapple, with juice
1 (8 oz) frozen whipped topping

1/4-1/3 cup mini chocolate chips
1/2 cup walnuts, chopped, plus extra for garnish
2 (10 oz) jars maraschino cherries, halved
1 cup mini marshmallows
1 Tbsp fresh lemon juice

Mix sliced bananas with 1 tablespoon lemon juice; set aside.

In a large bowl, whisk pudding mix with crushed pineapple, with juice, until thickened.

Fold in frozen whipped topping.

Mix in marshmallows, nuts, bananas, chocolate chips, and maraschino cherries

Cover bowl with plastic wrap and refrigerate 1 hour. Serve chilled ~ Enjoy!

Yield ~ serves 10

Crockpot Chicken and Noodles ~ YUM

~Shared by Marilyn M., OH

1 (24 oz) package frozen egg noodles
2 (14.7 oz) cans cream of chicken soup – sometimes I use 1 can chicken and 1 can cream of celery
1 stick (1/2) cup butter; cut into pieces
1 (32 oz) chicken broth – may want extra to thin out, if too thick. the frozen noodles thicken broth
mixed vegetables – optional
Chicken bouillon to taste – optional – I add about a teaspoon of better-than-bouillon chicken flavored paste – for a richer chicken flavor
6 small boneless, skinless chicken breasts or 4 large
salt & pepper to taste –
parsley, chopped ~ if desired

Salt & pepper chicken breasts and place in the bottom of crock pot.

Spoon soup over the chicken.

Cut butter into several pats and place pieces evenly over soup.

Whisk the bouillon with the broth and pour over soup, if using.

Place lid on pot and turn to low. Cook for 6 hours.

Remove chicken and tear into pieces. Add back to pot.

Now add noodles and if using veggies, add now.

Cook for another 2 hours or until noodles are desired tenderness, stirring a few times during last 2 hours.

(You may want to add more broth to thin out at the end of cooking, as the home made noodles thicken broth, which we like.)

Sprinkle with parsley and mix in at the end of cooking.

Salt & pepper if needed and Serve. Yum!

Brown Sugar Muffins

~Shared by Marilyn M., OH

1 cup light brown sugar
1/2 cup butter, melted
1 cup milk
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 cup nuts, chopped coarsely (optional)

Preheat oven to 375°F ~ Grease or line 14-16 muffin cups with paper liners.

In a large bowl, stir the brown sugar and butter together.

Add the milk, egg and vanilla as stir to combine.

Add flour, baking soda and salt and mix just until incorporated. If using, stir in nuts.

Divide the mixture between the prepared muffin cups, about 2/3 full each.

Bake until a tested inserted in the center comes out clean, 15-20 minutes.

Enjoy!

Cream Cheese Lemonade Pie

~Shared by Marilyn M., OH

For Pie Crust

2 1/2 cup graham cracker crumbs

1/3 cup sugar

2/3 cup butter, melted

Or you can use 1 graham cracker (shortbread) crust, 9 inch

Preheat oven to 350°

In a medium mixing bowl, combined all ingredients and whisk together until well combined.

Press graham cracker crumbs into deep dish pie dish and make sure to go up the sides.

Bake for 10-12 minutes. Remove from oven and let cool.

For Creamy Pie

1 (5 oz) can Evaporated milk

1 (3.4 oz) box instant lemon pudding mix, one small box

2 (8 oz) packages cream cheese

3/4 cup frozen lemonade concentrate

In a small mixing bowl, combine evaporated milk and pudding mix.

Beat on low speed for 2 minutes (mixture will be thick).

In a medium mixing bowl, beat cream cheese until light and fluffy, about 3 minutes.

Gradually beat in lemonade concentrate.

Gradually beat in pudding mixture.

Pour mixture into cooled graham cracker crust, or (pre-made pie crust).

Cover and refrigerate for at least 4 hours. Enjoy!

Baked Chicken Salad Pie (or Dip)

~Shared by Marilyn M., OH

10" unbaked pie crust – any frozen pie crust works well with this dish.

3 cups cooked chicken – diced. (I use rotisserie chicken)

1/2 cup slivered almonds – toasted in oven for 5-7 minutes. Watch closely.

1/2 - 1 cup sweet yellow onion – sautéed in 1 Tbsp. olive oil & 1 Tbsp. butter until translucent.

1/2 celery – diced – sautéed with the onion until translucent.

2 Tbsp lemon juice – freshly squeezed

1/2 cup mayonnaise (I prefer Hellman's)

1/2 cup sour cream

1 can cream of chicken soup or celery soup

1 small can water chestnuts – diced or sliced

1/2 tsp. ground black pepper

1/4 tsp. smoked paprika – opt.

1/4 tsp. Emeril's Essence – opt.

1 1/2 cups shredded cheese – divided in half. (I use a cheddar and Gruyere combo)

Preheat oven to 375 degrees. Place pie dough in a 10" pie plate.

In a large bowl, combine all ingredients with 3/4 cup cheese; mix well.

Pour into the pie crust.

Bake uncovered at 375 degrees for 30 minutes.

After 30 minutes, sprinkle the last 3/4 cup cheese over the pie.

Bake 10-15 minutes more. The pie should be set in the middle and crust golden brown.

Take out of the oven and let the pie rest/cool for 10-15 minutes before cutting.

*Note – If you need a delicious dip, just mix all ingredients (except the pie crust, of course) together.

Bake in a sprayed casserole dish for 30-40 minutes.

(The dip can also be cooked in a crock pot.)

Serve with crackers and/or vegetables. Enjoy!

Cinnamon Toast French Toast

~Shared by Marilyn M., OH

12 slices English muffin bread toast
1/2 cup Land O'Lakes® Butter with Canola Oil
1/2 cup granulated sugar
1 1/2 teaspoons ground cinnamon
1 teaspoon vanilla extract
4 eggs
3 Tbsp. half and half
1 teaspoon vanilla extract
Land O'Lakes® Butter with Canola Oil
Land O'Lakes® Cinnamon Sugar Butter Spread
Maple syrup (optional)

Preheat oven to 350 F.

Place Butter with Canola Oil, sugar, cinnamon and vanilla in a small bowl. Using a fork, mix until well combined.

Spread 1 Tbsp butter mixture on one side of each piece of bread. Be sure to go all the way to the edges.

Place bread, buttered side up, up a baking sheet. Bake for 10 minutes.

Turn on the broiler and let bread cook for another 1-2 minutes, until top is bubbly and golden brown. (Watch so it won't burn! ~ Can be made ahead.)

Remove bread from oven and let cool while mixing eggs. (Cooling the bread for a few minutes helps it stay crispy).

In a medium bowl (a pie plate works well too), whisk eggs, half and half and vanilla together.

Dunk each slice of bread into the egg mixture turning it to coat each side.

Place the finished slices back on the baking sheet while you dunk the others.

Heat a large skillet or griddle over medium to medium high heat (or an electric griddle to 350 F) and add some Butter with Canola Oil.

When it melts, place the bread slices, cinnamon sugar side up, in the skillet or griddle.

Let cook for 2-3 minutes, the flip over and cook for another 2-3 minutes.

Repeat with more butter and remaining bread slices.

Serve with Cinnamon Sugar Butter Spread and maple syrup. Enjoy!

Cherry Crunch

~Shared by Marilyn M., OH

1 cup rolled oats
1 cup flour
3/4 cup brown sugar
1/2 tsp. ground cinnamon
1/2 cup butter
1 (21 oz) can cherry pie filling

Preheat oven to 375 degrees F.

In a medium bowl, combine rolled oats, flour, brown sugar and cinnamon.

Cut in butter until mixture resembles coarse crumbs.

Sprinkle one half of crumb mixture in the bottom of a 9-inch square baking dish.

Cover with cherry pie filling. Sprinkle remaining crumb mixture over pie filling.

Bake in preheated oven for 40 minutes, or until topping is golden brown.

Serve warm ~ Enjoy!!!! Excellent with a scoop of vanilla ice cream!

Monkey Butter

~Shared by Marilyn M., OH

5 medium-size perfectly ripe bananas (no brown spots)
1 (20 oz) can crushed pineapple – not drained
1/4 cup ground coconut, (it is much finer than flake coconut)
3 cups white sugar
3 Tbsp bottled lemon juice

To start, peel and slice bananas and then put them into a large pot.

Add rest of the ingredients and put on stovetop; bring to a boil, stirring constantly.

After bringing to a boil, lower to a simmer and cook until thickened, still stirring constantly.

I was worried maybe the bananas were going to stay in huge slices but after cooking, they were reduced down into a jam texture.

When properly thickened, spoon the mixture into sterilized glass jars and let cool.

At this point, jam can just be refrigerated and will keep for approximately 4-6 weeks.

The lemon juice will keep the bananas fresh. But once your family tries it, it might not last that long.

Or after putting jam into jars, you can seal the jars with sealing lids and rings and process in a water bath for 15 minutes.

Just a note that if you process the jam in this method, it will turn out to be a little pink instead of the mellow yellow color.

Excellent on waffles, pancakes or just plain toast. Use your imagination and enjoy!

PUBLISHER'S CHOICE

Apple Pie Milkshake

Note from Maggie: I first saw this on FoodTV.com. This milkshake is made with a slice of apple pie!! What a delicious and unusual use for that leftover slice of apple pie (or you can bake a pie, just for this shake!).

READY IN: 5 mins

SERVES: 1-2

INGREDIENTS

2 -3 scoops vanilla bean ice cream
1 - 2 cups fresh milk
1 slice apple pie

DIRECTIONS

Place ice cream and milk into a blender; add the apple pie (cut into cubes).

Blend (leave some small chunks of apple pie).

Serve in a tall glass, with a wedge of piecrust on top for decoration. Enjoy!

Cajun Salmon

Prep Time: 5 minutes

Cook Time: 12 minutes

Total Time: 17 minutes

Serving Size: 4

Ingredients

1 salmon fillet, skin on, boneless
2 teaspoons cajun or creole seasonings
2 teaspoons black pepper
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon paprika
pinch of cayenne pepper
1 lemon, zested, juiced
1/4 cup Italian parsley, minced
3 tablespoons extra virgin olive oil

Instructions

Preheat oven to 475 degrees.

Mix seasoning blend together.

Rinse salmon, pat dry.

Place salmon on oven proof pan, coat both sides with olive oil.

Season salmon with seasoning blend, rub into salmon on both sides.

Place salmon skin side down, top with lemon juice and zest.

Bake at 475 for 10-12 minutes.

Remove from oven, top with parsley and serve with extra lemon.

Source: The Creole Contessa Food Blog

Cabbage Roll Casserole

Ingredients

olive oil - 4 tbsp, separated
onion - 1 medium, chopped
garlic cloves - 3, minced
ground beef - 1 pound (500 g)
salt and pepper - to taste
thyme - 1 tsp, dried
paprika - 2 tsp
 Worcestershire sauce - 1 tbsp
brown sugar - 2 tbsp
white vinegar - 1 tbsp
diced tomatoes - 1 14 oz (400 g) can, with juices
tomato sauce - 1 15 oz (480 g) jar
brown rice - 2 cups, cooked
green cabbage - 1 large head, coarsely chopped
parmesan - 1/2 cup, grated
mozzarella - 1 cup, shredded

Instructions

Heat 2 tbsp of the olive oil in a deep skillet or pot over medium heat and saute the onion for about 3 - 4 minutes, until softened, then add the garlic and cook for another minute or two. Increase the heat to high and add the ground beef and season well with salt and pepper. Cook until browned, crumbling it up as it cooks.

Stir in the thyme, paprika, Worcestershire sauce, brown sugar and vinegar and cook for a couple more minutes before adding the tomatoes and tomato sauce. Swirl about 1/4 cup of water in the bottom of the tomato sauce jar and add that as well. Let this simmer for about 15 minutes, then stir in the cooked rice and remove from heat.

In another large, deep, pan heat 2 more tbsp of olive oil over medium high heat and add the chopped cabbage. Cook, stirring almost constantly until the cabbage is about half cooked - add salt and pepper generously as it cooks, then remove from heat.

Heat your oven to 350 F (175 C) and grease a large casserole dish.

Spread about 1/2 the cabbage onto the bottom, pressing it down a bit with the back of a spoon.

Spoon half the beef mixture over the cabbage, then add the other half of the cabbage and finish with the rest of the meat mixture.

Cover tightly with foil and bake for about 45 minutes, then remove the foil and sprinkle the cheeses on top.

Bake uncovered for about 10 more minutes, until the cheese melts, then move the dish to the top of the oven - turn the broiler on for a minute or two until the cheese begins to brown.

Nutrition facts (per portion) Calories: 450 Carbohydrate Content: 51.4g Cholesterol Content: 63mg Fat Content: 15.1g Fiber Content: 5.8g Protein Content: 28.9g Saturated Fat Content: 4.9g Serving Size: 8 Sodium Content: 510mg Sugar Content: 9.6g

Source: Comfortable Food

<https://comfortablefood.com/recipe/cabbage-roll-casserole/>

Hawaiian Beef Teriyaki

Ingredients

1 can pineapple chunks with juice 15 oz.
1 c. soy sauce
3/4 c. brown sugar
2 cloves garlic minced
1 tsp. minced ginger
*1 Lb. skirt steak sliced very thin (carne asada works GREAT)

Instructions

1. Mix together all ingredients, excluding beef. Set aside about 1/2 c. of the sauce, cover and refrigerate.

2. Place beef in a Ziploc bag and pour marinade over. Press out all the air, seal, and marinate for at least 6 hours (overnight works

great).

3. Over prepared grill on medium-high heat, grill steak a minute or two on each side until cooked to your desired doneness (with the steak being so thin, you don't have to grill it for too long). Place beef in a large bowl, pour remaining sauce over the cooked beef and stir until well covered. Serve with rice (or grilled fresh pineapple).

4. *you can use sirloin steak, cut into chunks. Thread marinated beef onto skewers and grill.

5. **This is also a GREAT marinade for Teriyaki burgers...

Source: Favorite Family Recipes

<https://www.favfamilyrecipes.com/hawaiian-beef-teriyaki/>

Vegetable Campfire Dip

1 tub of Garden Vegetable Cream Cheese
1 cup of Salsa
1/2 cup shredded mozzarella cheese
1/4 cup diced green onions

Place all of the ingredients into a tin foil packet and set over the coals of a fire {or a bar-b-cue on low} until the ingredients are melted and well incorporated. This usually takes about ten minutes for us. Be sure to keep the packet out of direct flame to prevent the delicious insides from burning.

Source: Twin Dragonfly Designs

<https://twindragonflydesigns.com/vegetable-campfire-dip/>

The Best Steak Marinade

Take your steak to another level. A simple, fresh vinaigrette marinade with garlic is all it takes to make a steakhouse-style steak at home!

Servings: 4

Ingredients

1/3 cup extra virgin olive oil
1 tbsp red wine vinegar
1 tbsp steak seasoning
1 tbsp minced garlic
1 tsp kosher salt
1/2 tsp pepper
2 lbs bone-in NY strip steaks
1 gallon ziploc bag

Instructions

1. Measure all the ingredients into the ziplock bag.
2. Seal the bag and squish all the ingredients around until combined.
3. Place both steaks into the bag and smooth it down to get most of the air out.
4. Squish the steaks around in the marinade to make sure they are both fully coated.
5. Pop the sealed bag into the fridge to marinate overnight or for at least an hour.

Nutrition Calories: 638kcal | Carbohydrates: 1g | Protein: 45g | Fat: 50g | Saturated Fat: 16g | Cholesterol: 138mg | Sodium: 700mg | Potassium: 607mg | Vitamin A: 1.2% | Vitamin C: 0.8% | Calcium: 2.9% | Iron: 24.2%

Source: Brandie @ The Country Cook

www.thecountrycook.net

Delta Cornbread Salad

This is a salad that you'll WANT to take to your next family reunion or potluck, especially if you've made it in a beautiful glass trifle bowl so everyone can see all the layers.

Ingredients

2-3 cups crumbled cornbread (from 1 jiffy corn bread mix, baked according to package directions and cooled)
12 slices bacon, cooked until crisp, crumbled
1 cup mayonnaise
1 cup sour cream
1 oz. package dry ranch salad dressing mix, approx. 2 Tbs.
4 Roma tomatoes, chopped
15 oz. can pinto beans, drained and rinsed
3 cups frozen sweet corn kernels, thawed
1 sweet red pepper, membranes and seeds removed, diced
1 bundle scallions, green and white parts both

3 cups shredded cheddar cheese

Instructions

1. Combine mayonnaise with sour cream and ranch dressing mix; set aside.
2. Combine tomatoes, pinto beans, corn, red pepper, and green onions in a large mixing bowl. Using a 3-4 quart glass serving bowl or trifle dish, layer in half of the crumbled cornbread, half of the bean mixture, half of the bacon and half of the cheese.
3. Top the cheese with half of the dressing; repeat layers.
4. Cover and chill for 6-8 hours or overnight.
5. Makes 12-14 servings

Source: Chef Alli

<https://chefalli.com/2014/06/14/delta-cornbread-salad/>

Ridiculously Tender Beef Tips with Mushroom Gravy

YIELD: 8-10 SERVINGS

Prep time: 15 MINS

Cook time: 45 MINS

Total time: 1 Hour

Homemade beef tips with mushroom gravy - as always with NO canned soups! My beef tips are ridiculously tender and easy to make in your slow cooker or instant pot. Serve beef tips over cauliflower mash, mashed potatoes, egg noodles, or rice!

INGREDIENTS:

- 3 tablespoons butter
- 2 pounds chuck roast, trimmed+ cubed (or stew meat works too)
- 2 tablespoons all-purpose flour
- 1 onion, diced
- 8 ounces baby Bella mushrooms, cut into thick slices
- 1 ½ teaspoon EACH: garlic powder AND sugar
- 1 teaspoon EACH: onion powder, dried thyme, AND mushroom powder
- 1 tablespoon Worcestershire sauce
- 1 large bay leaf
- ½ cup pepperoncini peppers, thinly sliced
- 1 ½ - 2 cups low sodium beef stock (see directions)
- 2 tablespoons cornstarch (mixed with a few tablespoons of water)

DIRECTIONS:

SEAR: Season the beef with the flour, a big pinch of salt and pepper; mix well. Heat the butter in the instant pot on the sauté setting or a cast iron skillet over medium-high heat. When it melts sear the beef in batches to form a brown crust, remove to a plate, and continue searing the remaining beef. Add the onions and switch to a wooden spoon. Sauté them for 1 minute, scraping the bottom of the pot to make sure no brown bits are left stuck on.

SLOW COOKER: Place 2 cups of beef stock along with the remaining ingredients in the slow cooker (except the corn starch) and cook on high for 3-4 hours or low for 5-7 hours. 35 minutes before the cooking time is up, combine ½ cup of the liquid from the slow cooker and the cornstarch in a small bowl, whisk until smooth. Add to the slow cooker and allow for the food to cook for the remaining 30 minutes. If the gravy is too thick, add a few tablespoons of water to thin it to your desired consistency. If you still find your gravy is thin, add more cornstarch mixed with a tablespoon of water. Adjust salt and pepper to preference and serve over rice/mashed potatoes/cauliflower mash, etc.

OR INSTANT POT: Place 1 ½ cups of beef stock along with the remaining ingredients in the instant pot (except the cornstarch) and select the meat/stew setting. Cook on manual high pressure for 35 minutes. Once the stew is cooked allow natural pressure release for 10-15 minutes. This gives the meat a chance to really soak up all those flavors. Click the 'sauté' setting. Dissolve the cornstarch with 2-3 tablespoons of water and add that to the instant pot once the liquid starts bubbling. Allow the sauce to thicken, about 1-2 minutes, stir to combine. If the gravy becomes too thick, you can add a couple more tablespoons of water to thin it to your desired consistency. Adjust salt and pepper to preference and serve over mashed cauliflower, mashed potatoes, rice, or egg noodles.

Source: Little Spice Jar

<http://littlespicejar.com/ridiculously-tender-beef-tips-with-mushroom-gravy/>

Peach Cobbler Dump Cake

Peach Cobbler Dump Cake, also known as Peach Dump Cake or Peach Cobbler With Cake Mix, is an easy homemade Peach Cobbler made with only 3 ingredients, yet is sweet and luscious and perfect for a summer bbq or picnic.

Prep Time 5 minutes

Cook Time 45 minutes

Total Time 50 minutes

Servings 12

Calories 141 kcal

Ingredients

- 2 (15-ounce) cans sliced peaches in heavy syrup
- 1 (15.25-ounce) box vanilla cake mix

1/2 cup (1 stick or 8 Tablespoons) butter (sliced into 24 very thin slices)

Instructions

1. Preheat oven to 350 degrees F.
2. Dump 2 cans of canned peaches into 9x13 baking dish.
3. Sprinkle entire contents of box of cake mix evenly over the peaches in the baking dish.
4. Place very thin slices of butter on top of the cake mix to cover all of the cake mix in the dish. Leave no open areas of cake mix. If you need more butter, add more slices of butter.
5. Bake in a 350 degree F preheated oven for 40 to 45 minutes.
6. Remove from oven. Let cool slightly. If desired, top with ice cream.

Source: Michele, Flavor Mosaic

<https://flavormosaic.com/peach-cobbler-dump-cake/>

Eggs Benedict Casserole

Eggs Benedict Casserole has all the flavor you love from the classic dish, mixed into one super tasty breakfast casserole. This EASY eggs benedict recipe is made with english muffins, filled with ham, and topped off with a simple eggs benedict sauce. This makes the perfect Mother's Day or Easter brunch!

Serves 10

INGREDIENTS

10 tablespoons unsalted butter (8 tablespoons melted, 2 tablespoons softened)
12 English Muffins torn or cut into 1½-inch pieces (Thomas' original work well)
10 ounces thinly sliced Black Forest Ham chopped into 2 inch pieces (can sub with bacon)
16 large eggs slightly beaten
1½ cups milk
1½ cups heavy cream
½ teaspoon garlic powder
¼ teaspoon freshly grated nutmeg
½ teaspoon dried mustard
1½ teaspoons kosher salt
¾ teaspoon freshly ground black pepper
¼ teaspoon ground sweet paprika
Blender Hollandaise Sauce for serving (recipe follows)

INSTRUCTIONS

1. Heat oven to 375°F and butter a 9x13 baking dish with 2 tablespoons softened butter.
2. Spread the English muffin pieces across the prepared baking dish and drizzle the melted butter over the top.
3. Spread the chopped ham over the top.
4. In a large bowl, combine the eggs, milk, cream, garlic powder, nutmeg, dried mustard, salt and black pepper. Pour the egg mixture over the bread and bacon. The egg mixture should completely cover the bread/ham mixture.
5. Cover the casserole with aluminum foil and bake 30 minutes at 375°F. Remove the foil, sprinkle with paprika and bake another 25-30 minutes, or until the eggs are set in the middle.
6. Drizzle with Blender Hollandaise Sauce, a sprinkling of chopped fresh parsley and sweet paprika.
7. Enjoy!

Blender Hollandaise Sauce

INGREDIENTS

3 egg yolks
1½ tablespoons lemon juice
¼ teaspoon Dijon mustard
¾ teaspoon kosher salt
Dash or two of hot pepper sauce
9 tablespoons unsalted butter melted

INSTRUCTIONS

Add egg yolks, lemon juice, mustard, salt and hot pepper sauce to the blender bowl. Blend the egg mixture at medium speed until lighter in color and incorporated, 20-30 seconds.

Lower the blender speed to its lowest setting and drizzle in the melted butter while the blender is still on.

Blend for 15 seconds after all butter is incorporated.

Season to taste with any of the following if needed: lemon juice salt, Dijon mustard and/or hot pepper sauce.

Hollandaise sauce should taste a little salty, buttery and lemony with hint of heat.

Keep warm until ready to use.

Blender Hollandaise should be made and served within one hour of use.

It will not keep well much longer than that.

Serve with Eggs Benedict Casserole or Eggs Benedict.

Enjoy!

NOTES

Makes 1 Cup Sauce

Source: Becky Hardin, The Cookie Rookie

Crispy Chicken Cutlets

Serves 4.

2 large chicken breasts butterflied
Salt and pepper
2 eggs
1/2 cup Italian Breadcrumbs
1/2 cup panko breadcrumbs
1 cup freshly grated Parmesan cheese
1/4 cup olive oil
1 tablespoon minced garlic

Preheat oven to 400F

Cut each chicken breast in half lengthwise (butterfly), creating 4 chicken cutlets.

Place chicken on a smooth flat surface between two layers of plastic wrap and pound to even thickness, about 1/4-1/2 inch.

Season each chicken cutlet with salt and pepper on both sides

Whisk two eggs in a small shallow bowl, and mix together the breadcrumbs, panko, and 3/4 cup parmesan cheese in another shallow bowl.

Heat olive oil in a large oven safe skillet over medium high heat. Add the garlic and cook for 2-3 minutes.

Dredge the chicken in eggs and then in the parmesan mixture. Add each cutlet to the oil/garlic mixture, leaving a bit of space in between.

Cook for 3-4 minutes per side, or until chicken is almost completely cooked through. Add more olive oil if needed.

Transfer skillet to oven. Bake for 10-12 minutes.

Air Fryer Strawberry Cheese Danish

Quick and easy strip danish made in the air fryer.

Servings: 6.

Ingredients

1 tube full-sheet crescent roll dough
4 oz cream cheese softened
1/4 cup strawberry jam
1/2 cup diced strawberries

Glaze:

1 cup confectioner's sugar
2-3 tbs cream or milk

Instructions

1. Unroll sheet of crescent roll dough on a flat surface.
2. Microwave cream cheese for 20-30 seconds; stir until creamy and spreadable.
3. Spread the softened cream cheese over the sheet of dough. Then spread the strawberry jam on top of the cream cheese. Distribute the fresh diced strawberries evenly across the top.
4. Roll up from the short side. Pinch seam to seal.
5. Place a parchment round in the basket of the air fryer; spray with oil.
6. Fit the rolled-up pastry in the basket. You may have to curve it to fit—like a horseshoe shape.

7. Set air fryer for 350 degrees F and cook for 20-25 minutes. Remove from fryer and place on a rack or plate to cool.

8. Mix glaze ingredients and drizzle over cooled danish.

Nutrition

Serving: 1g | Calories: 219kcal | Carbohydrates: 33g | Protein: 1g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 27mg | Sodium: 104mg | Potassium: 55mg | Sugar: 28g | Vitamin A: 6.5% | Vitamin C: 10.1% | Calcium: 2.7% | Iron: 1.4%

Source: Midnight Baker

<https://bakeatmidnite.com/air-fryer-strawberry-cheese-danish/>

Baked Caprese Chicken

This Baked Chicken Caprese recipe is a quick and easy weeknight dinner made with chicken, fresh mozzarella cheese, tomatoes, basil and a balsamic reduction. It's family friendly and delicious!

3-4 boneless skinless chicken breasts (, halved)
2 Tablespoon olive oil
3/4 teaspoon dried basil
3/4 teaspoon dried oregano leaves
salt and pepper
1/3 cup red onion (, diced)
1/3 cup balsamic vinegar
2 Tablespoon light brown sugar
1 clove garlic
2 tomato (, thinly sliced)
8 ounce fresh mozzarella cheese ball (, sliced)

Preheat oven to 350 degrees F.

Season chicken on both sides with oil, basil, oregano, salt and pepper.

Heat 2 teaspoons olive oil in a large oven-proof skillet over medium-high heat. Add the chicken and fry for 2 minutes on each side until golden. Remove to plate

Mix together the diced red onion, garlic, balsamic vinegar and brown sugar. Pour the mixture into the pan and simmer, stirring, 2-3 minutes.

Return chicken to pan and spoon sauce over it. Place pan in oven and roast until the chicken is cooked through (165 degrees), about 10-20 minutes depending on how thick the breasts are. Remove from oven.

Turn oven to broil.

Top each chicken with a slice of fresh mozzarella cheese. Broil for 2-3 minutes, or until the cheese has melted completely.

Serve immediately, topped with fresh sliced tomatoes and basil and spooning the pan sauce over the top.

Source: Tastes Better From Scratch.

Pecan Cheddar Cheese Ring with Strawberry Preserves

This is a version of a family recipe from former first lady Rosalynn Carter, President Jimmy Carter's wife. It's sometimes known as Rosalynn Carter's Plains Georgia Cheese Ring. And understandably, it's very popular in Georgia!

prep time: 15 M

cook time:

total time: 15 M

INGREDIENTS:

1 cup chopped pecans
1 pound sharp cheddar cheese
1 small onion, grated (see notes)
1 cup mayonnaise
1/2 teaspoon cayenne pepper
Strawberry preserves

INSTRUCTIONS:

1. Toast pecans in a large skillet over medium-high heat until fragrant and slightly browned. Remove pecans from skillet to cool. Set aside a few tablespoons to garnish the cheese ring before serving if desired.
2. Shred cheese then add to a large mixing bowl. Add grated onion, mayo, cayenne pepper and toasted pecans then mix until thoroughly incorporated.
3. Spoon cheese mixture onto a serving plate then shape into a ring. This isn't as hard as it sounds - I easily shape mine using a rubber spatula. Cover with plastic wrap then refrigerate for at least 2 hours.
4. Remove cheese ring from refrigerator 30 minutes before serving. When ready to serve, spoon strawberry preserves into the center of the ring. Serve with crackers.

NOTES:

If your onion puts off a lot of liquid after being grated (most do), squeeze the excess liquid out with your hands. I grab a few fistfuls at a time then squeeze or place all of the onion between my hands then press them together.

You absolutely must shred your own cheese for this recipe – do not use pre-shredded cheese.

Toasting the pecans isn't mandatory but it makes for better texture and flavor.

I run a few tablespoons of roasted pecans through my nut grinder to sprinkle on top as a garnish before serving.

Source: South Your Mouth

<https://www.southyourmouth.com/2019/05/pecan-cheddar-cheese-ring-with.html#BjDObIY0Lpexw4Lz.99>

Tennessee Hot Fried Chicken Tenders

Prep 25 MIN

Total 25 MIN

Servings 4

Ingredients

1 package (14 oz) uncooked chicken tenders (not breaded)
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 cup Gold Medal™ all-purpose flour
1/2 cup buttermilk
1 teaspoon Frank's™ RedHot™ Original cayenne pepper sauce
2 cups vegetable oil
3 tablespoons butter
1 teaspoon paprika
1/2 to 1 teaspoon ground red pepper (cayenne)
1/4 teaspoon garlic powder

Steps

- 1 Season chicken tenders with 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper.
- 2 In shallow bowl, mix flour, remaining 1/2 teaspoon salt and remaining 1/4 teaspoon pepper with whisk. In another shallow bowl, beat buttermilk and hot sauce together with whisk. Dredge chicken tenders in seasoned flour, then in buttermilk mixture, and back in flour.
- 3 In 12-inch skillet, heat oil over medium-high heat until hot (350°F). Fry tenders in hot oil, all at once, about 5 minutes, turning once, until deep golden brown and no longer pink in center (at least 165°F). Place on rack lined with paper towels to drain, with paper towels underneath rack.
- 4 In 1-quart saucepan, melt butter over medium-low heat. Beat in paprika, red pepper and garlic powder with whisk. Brush fried chicken tenders with spicy butter. Serve with slices of white bread and sweet pickles, if desired.

Source: Betty Crocker

Sausage Summer Sliders

Sausage Summer Sliders are an epic twist on the classic burger recipe. Two classic favorites, pork and apple, come together in a new and exciting way in this portable, crowd pleasing slider!

Prep time: 20 Min

Cook time: 2 Min

Total time: 22 Min

Serves 12

INGREDIENTS

2 (7 oz) packages Jones Dairy Farm Golden Brown® Pork Sausage Patties (12 patties total)
12 slider buns
12 tablespoons barbecue sauce
Apple Slaw
1/2 bag cole slaw mix (green cabbage and carrots)
1/4 head red cabbage, sliced
1/2 red apple, cored and julienned
1/2 Granny Smith green apple, cored and julienned
1 scallion, finely sliced Apple
Honey Dressing
1/2 cup mayonnaise
2 tablespoons honey
1 tablespoon apple cider vinegar
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

INSTRUCTIONS:

1. Combine the dressing ingredients in a large bowl. Whisk until completely combined. Add the slaw ingredients to the bowl with the dressing in it.

2. Use salad tongs to gently toss the salad and the dressing together until completely coated.
3. Set aside.
4. Prepare the sausage patties according to package directions.
5. Meanwhile, using a serrated knife, cut the rolls in half. Top each bottom with a sausage patty, 1 tablespoon barbecue sauce and a scoop of apple slaw.
6. Place the top bun on the sandwich.
7. Serve and enjoy!

Source: Donna Elick, The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2019/06/sausage-summer-sliders.html>

Easy Bacon-Tomato Appetizers

Prep 15 MIN

Total 30 MIN

Ingredients 4

Servings 20

Ingredients

1 Pillsbury™ refrigerated pie crust, softened as directed on box

1 cup sour cream

1/2 cup bacon bits

10 cherry tomatoes, cut in half

Steps

1 Heat oven to 425°F. Unroll pie crust on work surface; cut into 2-inch squares, making 20 squares. Place squares on ungreased cookie sheet. Bake 9 to 11 minutes or until golden brown.

2 Meanwhile, in small bowl, mix sour cream and bacon bits. Spoon about 2 teaspoons sour cream mixture onto each pie crust square. Top each with tomato half.

Nutrition Information

Serving Size: 1 Appetizer Calories 80 Calories from Fat 50 Total Fat 5g 8% Saturated Fat 2 1/2g 13% Trans Fat 0g Cholesterol 10mg 4% Sodium 150mg 6% Potassium 50mg 1% Total Carbohydrate 6g 2% Dietary Fiber 0g 0% Sugars 0g Protein 1g % Daily Value*: Vitamin A 2% Vitamin C 0% Calcium 0% Iron 0%

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

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

Source: Pillsbury