

PUBLISHER'S CORNER

"Government is like a baby. An alimentary canal with a big appetite at one end and no sense of responsibility at the other." ~ Ronald Reagan

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. This Texas weather is almost spooky as it changes so often. Of course, if it isn't around 100 degrees, then you're not in Texas! I checked the temperature around 8:30pm last night and it was exactly 100 degrees. I better clean up my act because I sure as heck can't tolerate HELL.

Speaking of spooky, we've had power outages all day, As a matter of fact, I am sitting here using the poor light from the patio windows to type this. They promise the power will be "fixed" in about 13 minutes. We'll see. I can't post this until it is ON.

Let's enjoy some recipes from friends of yours. I only have recipes from four readers for future posting. I'll send out those from just Marilyn and me soon, lol. If you could, send a recipe or two in, ok? These folks did:

Barb, Bridgeview, IL
Jessica S., Corfu, Greece
Judy G., IL
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?

The Benefits Of Peroxide

~Shared by Gloria C., Canada via Facebook

Please think about this:

1. Take one capful of hydrogen peroxide (the little white cap that comes with the bottle) and hold in your mouth for 10 minutes daily, then spit it out. (I do it when I bathe.) No more canker sores, and your teeth will be whiter without expensive pastes. Use it instead of mouthwash.
2. Let your toothbrushes soak in a cup of peroxide to keep them free of germs.
3. Clean your counters and table tops with peroxide to kill germs and leave a fresh smell. Simply put a little on your dishrag when you wipe, or spray it on the counters.
4. After rinsing off your wooden cutting board, pour peroxide on it to kill salmonella and other bacteria.
5. I had fungus on my feet for years until I sprayed a 50/50 mixture of peroxide and water on them (especially the toes) every night and let dry.
6. Soak any infections or cuts in 3% peroxide for five to 10 minutes several times a day. My husband has seen gangrene that would not heal with any medicine but was healed by soaking in peroxide.

7. Fill a spray bottle with a 50/50 mixture of peroxide and water and keep it in every bathroom to disinfect without harming your septic system like bleach or most other disinfectants will.

8. Tilt your head back and spray into nostrils with your 50/50 mixture whenever you have a cold or plugged sinus. It will bubble and help to kill the bacteria. Hold for a few minutes, and then blow your nose into a tissue.

9. If you have a terrible toothache and cannot get to a dentist right away, put a capful of 3% peroxide into your mouth and hold it for 10 minutes several times a day. The pain will lessen greatly.

10. And of course, if you like a natural look to your hair, spray the 50/50 solution on your wet hair after a shower and comb it through. You will not have the peroxide-burnt blonde hair like the hair dye packages but more natural highlights if your hair is a light brown, reddish, or dirty blonde. It also lightens gradually, so it's not a drastic change.

11. Put half a bottle of peroxide in your bath to help get rid of boils, fungus, or other skin infections.

12. You can also add a cup of peroxide instead of bleach to a load of whites in your laundry to whiten them. If there is blood on clothing, pour it directly on the soiled spot. Let it sit for a minute, then rub it and rinse with cold water. Repeat if necessary.

13. I use peroxide to clean my mirrors. There is no smearing, which is why I love it so much for this.

14. Another place it's great is in the bathroom, if someone has been careless, has peed on the floor around the toilet, and it's begun to smell of urine. Just put some peroxide in a spray bottle spray. In the blink of an eye all the smell will be gone and the bacteria eliminated!

I could go on and on. It is a little brown bottle no home should be without! With prices of most necessities rising, I'm glad there's a way to save tons of money in such a simple, healthy manner!

This information really woke me up. I hope you gain something from it, too.

Pass it on! Clorox v/s peroxide VERY interesting and inexpensive.

www.docakilah.wordpress.com

JUST MAKE ME LAUGH!

Things To Ponder

~Shared by Barb, Bridgeview, IL

Don't you find it worrying that doctors call treating you their "practice"?

Why is an alarm clock going "off" when it actually turns on?

What is a male ladybird called?

If a person owns a piece of land do they own it all the way down to the core of the earth?

Can a guy named Nick have a nickname?

How did the headless horseman know where he was going?

If it's zero degrees outside today and it's supposed to be twice as cold tomorrow, how cold is it going to be?

If someone can't see, they're blind and if someone can't hear, they're deaf, so what do you call people who can't smell?

Why is the name of the phobia for the fear of long words Hippopotomonstrosesquippedaliophobia?

Why do they call it "head over heels in love" if our head is always over our heels?

TODAY'S RECIPES

Stuffed Chicken Parmesan

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

INGREDIENTS

Servings: 3

3 chicken breasts, boneless and skinless
Salt, to taste

1 cup mozzarella
2 cups flour
6 eggs, beaten
2 cups bread crumbs
1 cup oil, for frying
3 cups tomato sauce
½ cup parmesan
2 tablespoons basil

PREPARATION

1. Cut a pocket into each chicken breast.
2. Stuff the pockets evenly with the mozzarella cheese.
3. Press the edges of the chicken together to seal the pocket.
4. Separate the flour, eggs, and bread crumbs into 3 separate bowls.
5. Being careful to keep the chicken from opening, dip the stuffed chicken in the flour, shaking off the excess.
6. Dip the floured chicken into the egg, then the bread crumbs, coating it evenly.
7. Heat the oil in a large pan over medium heat. Preheat oven to 180°C.
8. Fry the chicken until golden brown on both sides.
9. Place 1/3 of the tomato sauce evenly on the bottom of a baking dish. Place the chicken on top.
10. Top with the rest of the tomato sauce, then sprinkle the parmesan and basil on top.
11. Bake for 20 minutes.
12. Serve!

Source: BuzzFeed

<https://www.buzzfeed.com/alvinzhou/prepare-yourself-for-complete-satisfaction-with-this-stuffed>

German Potato Salad

~Shared by Judy G., IL via Facebook

READY IN: 30mins

SERVES: 6-8

INGREDIENTS

5 strips bacon
¾ cup onion, chopped
2 tablespoons all-purpose flour
⅔ cup cider vinegar
1 ⅓ cups water
¼ cup sugar
1 teaspoon salt
¼ teaspoon pepper
6 cups sliced cooked peeled potatoes

DIRECTIONS

In a large skillet, fry bacon until crisp; remove and set aside.

Drain all but 2 tablespoons of drippings; cook onion until tender.

Stir in flour, blend well.

Add vinegar and water; cook and stir until bubbly and slightly thick.

Add sugar and stir until it dissolves.

Crumble bacon; gently stir in bacon and potatoes.

Serve warm.

Source: food.com

American Macaroni Salad

~Shared by Michael G., MI via Facebook

Total Time: 30 min

Prep: 20 min

Cook: 10 min
Yield: 6 servings

Ingredients

2 cups dry elbow macaroni, cooked, rinsed, and drained
1/3 cup diced celery
1/4 cup minced white onion, soaked in cold water for 5 minutes, drained
1/2 cup diced vine-ripened tomato (optional)
3 large hard-cooked eggs, chopped
1/2 cup prepared mayonnaise (you can add more if needed)
1/2 teaspoon dry mustard (optional)
2 teaspoons brown sugar
1 1/2 tablespoons Rice Vinegar
3 tablespoons Greek yogurt
1/4 teaspoon paprika
1/4 teaspoon curry
kosher salt, to taste
Freshly ground black pepper

Directions

In a large bowl combine the macaroni, celery, onion, eggs and tomato, if using.

In a small bowl, whisk together the mayonnaise, mustard, sugar, vinegar, paprika, curry, Greek yogurt and salt.

Pour the dressing over the salad and stir to combine. Season with salt and pepper to taste.

Enjoy!

Store covered in the refrigerator, for up to 3 days.

Source: [Food.AllFood.Recipes](#)

Cherry Tomato White Bean Salad

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

Ingredients

2 pints cherry or grape tomatoes, halved
sea salt and fresh ground black pepper, to taste (about 1/8 a teaspoon each)
1 Tbsp red wine vinegar, apple cider vinegar, or balsamic vinegar
2 Tbsp extra virgin olive oil
2 fresh garlic cloves, minced or pressed
1/4 tsp crushed red pepper flakes, or to taste
1 can (15oz.) cannellini beans, drained and rinsed well
a small handful of fresh basil, chopped
1/3 cup shaved Parmesan cheese

Instructions

1. Add all the ingredients except the parmesan cheese to a large bowl and gently toss to combine.
2. Cover and refrigerate for up to 1 hour to marinate and blend the flavors.
3. Best eaten within 24 hours.
4. Just before serving, sprinkle with parmesan and enjoy!

Source: [cleanfoodcrush.com](#)

Easy No-Cook Coconut Pie

~Shared by Marilyn M., OH

2 packages (3.4 oz each) instant vanilla pudding mix
2 3/4 cups cold milk
1 teaspoon coconut extract
1 carton (8 oz) frozen whipped topping, thawed
1/2 cup flaked coconut
1 graham cracker crust (9 inches)
Toasted coconut

In a large bowl, whisk the pudding mixes, milk and extract for 2 minutes.

Fold in whipped topping and coconut. Pour into the crust.

Sprinkle with toasted coconut. Chill until serving.

Yield: 6-8 servings.

Three Ingredient Fruit Cobbler

~Shared by Marilyn M., OH

Frozen Fruit
Cake Mix
a 7-up

Place any frozen fruit in a baking dish,

Add a dry cake mix over the fruit,

Pour soda slowly over cake mix.

Do NOT stir the cake mix and soda - this will give you a 'crust'.

Bake 350 for 45-50 min or longer until berries are cooked...

That's it...seriously!

Serve with ice cream...seriously ~ Enjoy!

Butter Pecan Cake Brownies

~Shared by Marilyn M., OH

Bottom Layer
1 (18 oz) box butter pecan cake mix
1/2 cup butter, melted
1 large egg
Topping
1 (1 lb) box confectioners' sugar (3 1/2 cups)
1/2 cup butter, melted
2 large eggs
1 (8 oz) package cream cheese, softened
1 cup pecans, chopped

Preheat oven to 300°.

Mix first three ingredients and press into a 9 x 13" pan.

Mix confectioners' sugar, melted butter eggs and cream cheese together, pour on bottom layer.

Sprinkle with pecans.

Bake for 55 minutes or until cake tests done.

Cut into bars when cool. Enjoy!

Pecan Rollo Bites

~Shared by Marilyn M., OH

50 small pretzel twists
50 pieces Rollo candies
50 whole pecans (or 50 walnuts halves)

Place pretzel pieces on a baking sheet.

Top with one Rollo candy.

Place in a warm (250 degrees) oven to just let the Rollo candy melt on top of the pretzel to hold it in place.

Remove from oven and place a pecan piece on top.

Let cool and harden. Enjoy!

Toffee-Peach Ice Cream Pie

~Shared by Marilyn M., OH

6 ice cream sugar cones
1/2 cup brickle toffee bits
3 Tbsp butter, melted

Pulse sugar cones and toffee bits in a food processor until coarsely ground.

Drizzle with butter; pulse just until blended.

Press onto bottom and up sides of an ungreased 9-in. pie plate.

Freeze at least 30 minutes.

FILLING:

2 cups finely chopped peeled fresh peaches (about 2 large), divided

1/2 cup sugar

2 Tbsp lemon juice

1 Tbsp cornstarch

4 cups vanilla ice cream, softened if necessary

In a small saucepan, mix 1 cup peaches, sugar, lemon juice and cornstarch; cook and stir over medium heat until thickened and bubbly.

Reduce heat to low; cook and stir 2 minutes longer. Remove from heat; cool slightly.

Stir in remaining peaches; cool completely.

Reserve 1/2 cup peach mixture for topping; refrigerate, covered.

Beat ice cream and remaining peach mixture just until blended.

Pour into crust. Freeze, covered, overnight.

TOPPING:

1 Tbsp hot caramel ice cream topping

2 Tbsp brickle toffee bits

Serve topped with caramel topping, reserved peach mixture and toffee bits. Enjoy!

Grilled Lemonade

~Shared by Marilyn M., OH

Grilling the lemons gives this drink a slightly smoky and a wonderfully caramelized flavor.

10 lemons, halved

1 cup sugar, divided

Water

Pour sugar into a dish and dip each cut half of lemon into sugar to lightly coat.

Place lemons, sugar-side down onto a hot grill until charred, about 5 minutes (make sure you have the stove fan on if you do this inside).

Once cool, juice lemons and place liquid into a bowl.

If desired, pour mixture through sieve to remove pulp and seeds, then pour into a large pitcher.

Heat 1 cup water with remaining sugar, stirring until dissolved.

Pour into pitcher then top up with enough water until your desired sweetness is achieved.

Easy Pear Bundt Cake

~Shared by Marilyn M., OH

1 can (15 oz) reduced-sugar sliced pears

1 package white cake mix (regular size)

2 large egg whites

1 large egg

2 teaspoons confectioners' sugar

Drain pears, reserving the syrup; chop pears.

Place pears and syrup in a large bowl; add cake mix, egg whites and egg.

Beat on low speed for 30 seconds, then beat on high for 4 minutes.

Coat a 10-in. fluted tube pan with cooking spray and dust with flour. Add batter.

Bake at 350° for 50-55 minutes or until a toothpick inserted in center comes out clean.

Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Dust with confectioners' sugar. Enjoy!

Yield: 16 servings.

Blue Ribbon Coconut Macaroons

~Shared by Marilyn M., OH

1-1/3 cups sweetened shredded coconut
1/3 cup sugar
2 Tbsp all-purpose flour
1/8 teaspoon salt
2 large egg whites
1/2 teaspoon vanilla extract

In a small bowl, combine the coconut, sugar, flour and salt.

Add egg whites and vanilla; mix well.

Drop by rounded teaspoonfuls onto greased baking sheets.

Bake at 325° for 18-20 minutes or until golden brown.

Cool on a wire rack. Enjoy!

Yield: about 1-1/2 dozen.

Bacon Pea Salad

~Shared by Marilyn M., OH

1 pound bacon, cooked, drained and crumbled or finely chopped
2 pounds frozen peas, thawed in refrigerator overnight
3/4 cup coarsely grated sharp Cheddar cheese
1/2 small red onion, peeled, and finely chopped
1/2 cup mayonnaise
1/2 teaspoon kosher salt
1/2 teaspoon coarsely ground black pepper
1/4 teaspoon paprika

Stir together all ingredients and serve immediately, or (preferably)

put in a tightly covered container in the refrigerator to give flavors

a chance to meld for an hour (but up to three days) prior to serving.

Give it a gentle stir from top to bottom before serving.

Enjoy!

Easy Cream Cheese Danish

~Shared by Marilyn M., OH

2 cans of crescent rolls
1 (8 oz) package of cream cheese at room temp.
1/2 cup white sugar
1 tsp. lemon juice
3/4 tsp. vanilla
1 tsp. sour cream

Preheat oven to 350. Place a sheet of parchment paper on cookie sheet or baking pan.

Open crescent rolls carefully so as not to tear the dough. Do not unroll...you will need to leave it in it's cylindrical shape.

Slice the dough into pieces about 1/4 inch thick (as though you're slicing cookie dough).

Place the slices on a cookie sheet. Now press the center in to make an indentation for the cream cheese filling.

In a large mixing bowl, mix together the cream cheese, regular sugar, lemon juice, vanilla and sour cream.

Add a dollop of the mixture to the indentation you made in each circle of dough.

I find that about a Tbsp works well, but you can use as little or as much as you like.

Bake for 15 - 20 minutes. While baking, you can make a quick royal icing to drizzle over the tops.

Take out of the oven and allow them to cool for 10-15 minutes before icing.

Drizzle for top:

- 1 cup confectioner's sugar
- 1 Tbsp milk
- 1 Tbsp softened butter

Mix together confectioner's sugar, milk and butter in a small bowl.

Use a spoon to drizzle it over the tops, or you can put it into a small zip-top bag and snip the corner for an easy "piping bag."

PUBLISHER'S CHOICE

Cajun Bourbon Chicken

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Serving Size: 4

Note: if you prefer not to fry the chicken omit the cornstarch batter and saute the chicken in olive oil.

Ingredients

- 6 boneless skinless chicken breast, sliced into 2 inch chunks
- 1 tablespoon creole seasoning or Cajun seasoning
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 teaspoons chili powder
- 1 teaspoon black pepper
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 1 tablespoon sriracha
- 1 tablespoon chili garlic sauce
- olive oil
- 1 1/2 cups cornstarch
- For the Bourbon Sauce:
 - 1/4 cup bourbon
 - 1/4 cup chicken broth
 - 1/4 cup soy sauce
 - 1 tablespoon chili powder
 - 4 tablespoon honey
 - 2 tablespoons fresh grated ginger or 2 teaspoons dry
 - 1 tablespoon sesame oil
 - 1 tablespoon olive oil
 - 1 tablespoon of cornstarch mixed with equal amounts of water
- green onions to garnish
- hot rice to serve

Instructions

Mix all chicken ingredients except cornstarch and olive oil.

Marinate for about 1 hour or overnight if desired.

Remove from fridge and let come to room temperature.

Heat about 4 tablespoons of oil in a pan over medium heat.

Toss chicken in cornstarch in batches; remove excess cornstarch, and fry for about 3 minutes per side.

Place chicken on a napkin to drain; repeat until all chicken is fried.

For the Sauce:

Add all the ingredients into a sauce pot, bring to boil, reduce heat and simmer for about 5 minutes.

To Assemble:

Remove grease from chicken pot, add chicken and sauce, mix well.

Cook about 5 minutes more.

Serve over hot rice, garnished with green onions.

Source: The Creole Contessa Food Blog

Quick & Easy Creamy Enchilada Casserole

Prep time: 20 minutes
Cook time: 30 minutes
Serving: 6 - 8 servings

Ingredients

olive oil - 2 tbsp
corn tortillas - 6 - 8
onion - 1, chopped
garlic cloves - 3, minced
jalapeño - 1, seeded and diced
ground beef - 1 pound
taco seasoning - 1 packet
diced tomatoes - 1 can, drained
enchilada sauce - 2 cups, homemade or storebought
sour cream - 2 cups
cheddar cheese - 4 cups, shredded

How to

Preheat oven to 350°.

Heat the oil in a large skillet over medium heat, then cook each tortilla for about 1 minute per side, or until just starting to crisp. Set the tortillas aside - layered with paper towels between them.

Add the onions into the skillet (adding a bit more olive oil if necessary). Cook until beginning to soften - about 3 minutes, then add the garlic and jalapeno and cook for another minute or two.

Add the ground beef and cook, stirring often until cooked through. Stir in the taco seasoning and diced tomatoes and cook until combined.

Spread about 1/2 cup of the enchilada sauce in the bottom of a 9 x 13 casserole dish, then place 3 of the tortillas in the bottom (cut them if necessary to make sure they cover the entire dish and overlap slightly).

Spread a bit more enchilada sauce on the tortillas, then layer half of the ground beef, top with some dollops of sour cream and half of the cheese.

Place another row of tortillas on top of this, add the remaining enchilada sauce, then layer again ground beef, sour cream and cheddar.

Bake in the oven for about 30 minutes, or until golden brown and bubbly. Allow to cool for a few minutes before serving.

Source: Comfortable Food

<https://comfortablefood.com/recipe/cheesy-enchilada-lasagna-video/>

Garlic Cheddar Chicken Bake

Prep 10 MIN
Total 60 MIN
Ingredients 10
Servings 4

Ingredients

2 tablespoons butter, melted
1/2 cup Progresso plain panko crispy bread crumbs
1 package (14 oz) chicken tenders (not breaded), cut into bite-size pieces
1 cup uncooked regular long-grain white rice
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
2 1/2 cups Progresso chicken broth (from 32-oz carton)
2 cups shredded cheddar cheese (8 oz)
Chopped fresh Italian (flat-leaf) parsley, if desired

Steps

1 Heat oven to 375°F. Spray 8-inch square (2-quart) baking dish with cooking spray. In small bowl, mix melted butter and bread crumbs until well mixed. Set aside.

2 In baking dish, mix chicken, rice, salt, pepper, garlic powder, chicken broth and 1 1/2 cups of the cheese until well mixed.

3 Bake 45 to 50 minutes or until rice is tender and most of the liquid is absorbed.

4 Sprinkle remaining 1/2 cup cheese and the bread crumb mixture evenly over rice mixture. Bake about 5 minutes or until crumbs are light golden brown. Sprinkle with chopped parsley.

Expert Tips

Don't use instant rice in this recipe, as it will lose its texture when baked.
Serve this delicious main dish with a fresh garden salad or cooked broccoli.

Source: Pillsbury.com

Jalapeno Popper Hot Dogs

Prep Time: 5 minutes
Cook Time: 5 minutes
Total Time: 10 minutes
Yield: 2 hot dogs*
Serving Size: 1 hot dog

Ingredients

1/4 cup reduced fat cream cheese
2 tbsp plain Greek yogurt, nonfat or low-fat
1/2 jalapeno, ribs and seeds removed (+ extra for topping)
1 clove garlic
2 low fat all beef hot dogs (or turkey dogs)
2 slices center cut bacon
2 hot dog buns, preferably whole grain (whole wheat, any whole grain gluten-free option, etc.)
Approx 2 tbsp freshly shredded reduced fat cheddar cheese

Instructions

1. Place cream cheese, Greek yogurt, 1/2 jalapeno and garlic in food processor. Pulse until well combined.
2. Wrap a bacon slice around each hot dog and grill over medium heat until hot dog is warmed and bacon is fully cooked, about 4-6 minutes.
3. To serve, place cooked hot dog inside a hot dog bun (I always toast mine a little on the grill first). Top with cream cheese mixture, a pinch of cheddar cheese and a few jalapeno slices if desired. Serve immediately

Notes

*Depending on how much cream cheese mixture you like, you may have enough to top a 3rd hot dog if desired

Source: Call Me PC

<http://www.arismenu.com/drink-dish-jalapeno-popper-hot-dogs/>

Nashville Hot Chicken Sheet-Pan Dinner (Cooking for 2)

Prep 20 MIN
Total 1 HR 40 MIN
Servings 2

Ingredients

3/4 cup buttermilk
3 tablespoons hot sauce
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ground red pepper (cayenne)
1/4 teaspoon garlic powder
2 boneless skinless chicken breasts (about 2/3 lb)
4 tablespoons butter
1 cup Progresso™ plain panko crispy bread crumbs
1 1/2 teaspoons paprika
2 ears fresh sweet corn, husks removed
2 Pillsbury™ Grands!™ frozen Buttermilk or Southern Style biscuits (from 25-oz bag)

Steps

- 1 In medium bowl, mix buttermilk, hot sauce, 1/4 teaspoon of the salt, 1/4 teaspoon of the pepper, 1/4 teaspoon of the red pepper and the garlic powder. Add chicken; turn to coat. Cover and refrigerate 1 hour.
- 2 Meanwhile, in 10-inch skillet, heat 2 tablespoons of the butter over medium-high heat. Add bread crumbs; cook 4 to 5 minutes, stirring frequently, until golden brown. Transfer to shallow bowl; add paprika, remaining 1/4 teaspoon salt and 1/4 teaspoon pepper.
- 3 Heat oven to 375°F. Spray large rimmed baking sheet with cooking spray.
- 4 Drain chicken; discard marinade. Dredge marinated chicken in browned bread crumbs, coating completely. If there are any bread crumbs left in bowl, pat them on top of chicken breasts to cover any bare spots. Place on baking sheet.
- 5 Wrap ears of corn individually in foil. Place on baking sheet with chicken; bake 10 minutes. Add biscuits to baking sheet; bake 22 to 26 minutes or until biscuits are golden brown and juice of chicken is clear when center of thickest part is cut (at least 165°F).
- 6 Meanwhile, in small microwavable bowl, mix remaining 2 tablespoons butter and remaining 1/4 teaspoon red pepper. Microwave uncovered on High 30 seconds to 1 minute, or until melted. Drizzle butter mixture over chicken just before serving.

Source: Betty Crocker Recipes

Cranberry Applesauce Bread

Makes One large loaf or two small loaves

Ingredients:

2 cups fresh or frozen cranberries, chopped
1 tablespoon plus 2/3 cup sugar, divided
1/2 cup (1 stick) butter, softened
1 egg
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 cup applesauce

Instructions:

Preheat the oven to 350 degrees F. In a small bowl, toss the cranberries with the 1 tablespoon sugar and set aside. In a large bowl, cream the butter and remaining 2/3 cup sugar. Beat in the egg and vanilla. In another bowl, stir together the flour, baking powder, baking soda, cinnamon, salt, and nutmeg. In a separate bowl, combine the applesauce, cranberry sauce and milk. Add the flour mixture and the applesauce mixture alternately to the creamed mixture. Beat well. Stir in the cranberries and walnuts. Pour into 1 large or 2 small greased loaf pans. Bake for 50 minutes, or until a toothpick inserted in the center comes out clean. Remove to a wire rack and let cool before slicing.

Recipe adapted from Yankee Magazine.com

Source: Moore or Less Cooking

<https://mooreorlesscooking.com/2013/12/11/cranberry-applesauce-bread/>

Amish Mayonnaise Biscuits

I like to make biscuits to go with soups and salads, and this is definitely one of my favorite recipes for them. They're so easy, with minimal ingredients. They go together in a flash, and the mayonnaise makes them extra moist and fluffy!

2 cups unbleached, all purpose flour
1 Tablespoon baking powder
1 teaspoon salt
1/4 cup real mayonnaise (not lite, and not Miracle Whip)
1 cup 2% or whole milk
2 teaspoons sugar

Grease a large baking sheet with vegetable oil, or line it with a Silpat mat, or cooking parchment. Set aside.

In a large mixing bowl, combine the flour, baking powder, and salt. Blend well, using a wire whisk. In a smaller mixing bowl, combine the mayonnaise, milk, and sugar until evenly mixed. Add wet ingredients to dry ingredients. Mix until evenly combined and moistened. Drop dough onto prepared baking sheet in 8 evenly sized biscuits. Bake for 18 to 20 minutes, or just until golden brown.

Enjoy!

Source: Melissa, Chin Deep

<https://chindeep.com/2017/01/03/amish-mayonnaise-biscuits/>

Jackie Garvin's Garlic Cheese Biscuits

This is another great recipe from the cookbook "Biscuits: Sweet and Savory Southern Recipes for the All-American Kitchen" by Jackie Garvin of Syrup and Biscuits, and one I could not wait to try.

Ingredients

2 cups soft winter wheat self-rising flour (or all-purpose flour adding 2 tsp baking powder and 1/2 tsp salt)
1/2 tsp. cayenne powder (I did not use cayenne powder)
3/4 tsp. garlic powder
1 cup shredded extra-sharp cheddar cheese
2 tbs. chopped parsley
4 tbs. unsalted butter, cubed and chilled
1 cup half and half

Method

Mix flour, cayenne powder and garlic powder in a large bowl. Stir in cheese and parsley. Cut in butter until it resembles course meal. (I used my fingers and thumb to do this).

Make a well in the flour and pour in the half and half. Stir until flour is wet and sticky. Turn out onto a generously floured surface. Sprinkle dough with enough flour to keep it from being sticky. Sprinkle flour on top and knead gently until dough is no longer sticky, adding as much flour as needed.

Roll or pat out to 1-inch thick. Dip 2 1/2-inch biscuit cutter into flour. Cut biscuits. Place 1-inch apart on a cookie sheet sprayed with nonstick spray or covered with a baking mat. Brush tops with cooking oil or melted butter (I used melted butter).

Bake at 450 in a preheated oven for 12-15 minutes or until tops are golden brown.

Yield: Approx. 12 biscuits

Source: Mary, Cooking with Mary and Friends

<https://www.cookingwithmaryandfriends.com/2015/06/jackie-garvins-garlic-cheese-biscuits.html>

Mom's Focaccia Cheese Stuffed Bread

Prep time: 45 mins
Cook time: 45 mins
Total time: 90 mins
Yield: 8

Note from Maggie: This bread recipe can easily be used as pizza dough! Use it just the way it is, only prepare per your pizza preferences.

Mom's Focaccia Cheese Stuffed Bread is homemade bread with herbs stuffed with cheese.

INGREDIENTS:

3 1/2 cups flour
2 teaspoon instant yeast
1 1/2 teaspoons salt
1 1/4 cups warm water
1 tablespoon butter
2 tablespoons olive oil
1 teaspoon sugar
Filling:
1/2 cup Gorgonzola cheese
1/2 cup whole milk Ricotta cheese
1 cup whole milk shredded mozzarella or fontina
1/2 cup fresh chopped basil save 1 teaspoon some for garnish
salt, pepper and cayenne pepper to taste
2 teaspoons fresh rosemary more for garnish on top just around 1 teaspoon extra minced
4 tablespoons grated Romano and Parmesan blended more for garnish
2 tablespoons olive oil and more for the top
Garnish:
grated cheese mix Romano and Parmesan blended
saved basil and rosemary
1 teaspoon dried oregano
Mix together and set aside

INSTRUCTIONS:

Blend all the dough ingredients until this forms a soft dough using either an electric mixer, bread dough machine or by hand. Let rest and rise for 1 and 1/2 hours.

Preheat oven to 425 degrees

Roll out the dough. spread with filling. Roll up like a jelly roll, seam side down. Brush with more olive oil, sprinkle generously with grated cheese. Sprinkle top with chopped fresh rosemary, basil, and freshly cracked black pepper and dried oregano.

Let it rest for 20 minutes.

Bake for 45 minutes or until golden brown at 425 degrees preheated oven.

Calories 168 fat (grams) 6 sat. fat (grams) 2 carbs (grams) 7 net carbs 5 protein (grams) 6 sugar (grams)

Source: Claudia Lamascolo, What's Cookin' Italian Style Cuisine

<https://www.whatscookinitalianstylecuisine.com/2018/01/moms-focaccia-cheese-stuffed.html>

Jalapeño Popper Bagels

YIELDS: 3 SERVINGS
PREP TIME: 0 HOURS 5 MINS
TOTAL TIME: 0 HOURS 35 MINS

INGREDIENTS

5 slices bacon
8 oz. cream cheese, softened
1/2 c. shredded white cheddar
1 c. shredded Monterey Jack, divided
2 jalapeños, minced
1 tsp. garlic powder
Kosher salt
Freshly ground black pepper
3 bagels, halved
1 jalapeño, thinly sliced, for garnish

DIRECTIONS

Preheat oven to 350°. In a large nonstick skillet over medium heat, cook bacon until crispy, about 8 minutes. Drain on a paper towel-lined plate, then chop.

In a large bowl, stir together cream cheese, white cheddar, 1/2 cup Monterey Jack, jalapeños, and garlic powder. Fold in chopped bacon and season with salt and pepper.

Place bagels cut side up on a baking sheet and spread with cream cheese mixture. Top with remaining Monterey Jack. Bake until bagels are warmed through and cheese is melty, 10 to 12 minutes. Garnish each bagel half with a slice of jalapeño and serve.

Source: Delish.com

<https://www.delish.com/cooking/recipe-ideas/a26558298/jalapeno-popper-bagels-recipe/>

Creamy Cilantro Chicken

Prep 15 m

Cook 20 m

Ready In 35 m

"Chicken breasts in a light cajun and cilantro cream sauce are best served with cubed red potatoes and green beans or asparagus. Dish can also be served over rice, pasta, or egg noodles."

Ingredients

6 thin skinless, boneless chicken breasts
1 tablespoon Cajun seasoning, divided
salt and ground black pepper to taste
2 tablespoons olive oil
4 green onions, sliced
1 red bell pepper, sliced
2 cups chicken broth
1/4 cup dry white wine
3/4 cup heavy cream
1/2 cup halved cherry tomatoes
1/2 cup chopped cilantro

Directions

Pat chicken breasts dry and sprinkle with 1/2 the Cajun seasoning, salt, and pepper. Set aside.

Heat olive oil in a large skillet over medium-high heat. Add chicken to the very hot oil and cook, turning occasionally, until juices run clear when chicken is pricked with a fork and both sides are browned, 5 to 7 minutes. Transfer chicken to a plate and set aside, reserving drippings in the skillet.

Add green onions and bell pepper to the drippings in the skillet. Cook until tender, about 1 minute. Add chicken broth and wine and bring to a boil, about 5 minutes. Simmer until juices have reduced to about 3/4 cup, about 5 minutes more. Add cream and continue to simmer to reduce slightly, 1 to 2 minutes. Stir in tomatoes and cilantro, plus remaining Cajun seasoning. Season with salt and pepper.

Add chicken to the skillet, cover, and cook until heated through, about 3 minutes more.

Source: Michelle - [Allrecipes.com](https://www.allrecipes.com)

Tex-Mex Macaroni and Cheese

Prep 50 MIN

Total 1 HR 15 MIN

Servings 10

Ingredients

3 1/2 cups uncooked penne pasta (12 oz)
1 lb extra lean (at least 90%) ground beef
1 cup chopped red bell pepper
1 cup chopped poblano chiles
1 cup chopped red onion
1 package (1 oz) Old El Paso original taco seasoning mix
2/3 cup water
1 3/4 cups milk
3/4 cup heavy whipping cream
5 tablespoons butter
3 tablespoons Gold Medal all-purpose flour
1 teaspoon salt
1 1/2 cups shredded pepper Jack cheese (6 oz)
1 1/2 cups shredded Cheddar cheese (6 oz)
1/2 cup Progresso plain panko crispy bread crumbs
2 tablespoons chopped fresh cilantro

Steps

1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Cook and drain pasta as directed on package.

2 Meanwhile in 5-quart Dutch oven, cook beef over medium-high heat 6 to 8 minutes, stirring frequently, until brown; drain, and set aside. Add bell pepper, poblano chiles and onion to Dutch oven; cook 6 to 7 minutes, stirring frequently, until onions start to soften. Stir

in beef, taco seasoning mix and water; heat to simmering. Simmer 3 to 4 minutes, stirring frequently, until slightly thickened. Transfer to medium bowl; reserve.

3 In 4-cup glass measuring cup, mix milk and cream. Return Dutch oven to low heat; melt 3 tablespoons of the butter in Dutch oven. With whisk, stir in flour and salt until smooth. Increase heat to medium-high; cook, stirring constantly, until mixture is smooth and bubbly. Gradually stir in milk mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute; reduce heat to medium. Stir in cheeses. Cook until melted, stirring occasionally. Stir pasta into cheese sauce. Remove from heat. Pour half of pasta mixture into baking dish. Top with meat mixture, then remaining pasta mixture.

4 Bake 20 to 25 minutes or until edges are bubbly.

5 Meanwhile, in 8-inch nonstick skillet, melt remaining 2 tablespoons butter over medium heat. Stir in bread crumbs; toast 4 to 5 minutes, stirring constantly, until crumbs are golden brown. Sprinkle over pasta mixture; top with cilantro.

Expert Tips

Any combination of bell peppers can be used to suit your crowd.

For perfect baked pasta texture, cook penne just to al dente as directed on package.

Source: Betty Crocker Recipes

Peachy Rose Sangria

Prep Time 8 mins

Total Time 8 mins

Ingredients

1 bottle good Rose wine
1/2 cup peach Schnapps
1 1/2 cup peach juice
1/2 cup fresh strawberries - sliced
1/2 cup fresh peaches - sliced

Instructions

1. Pour wine into a tall pitcher. Add peach Schnapps, peach juice, strawberries and peaches. Stir to combine. Place in refrigerator for one hour to chill.

2. When ready to serve, pour over ice. Enjoy!

Source: Donya, A Southern Soul

<https://www.asouthernsoul.com/2019/05/peachy-rose-sangria.html>

Apple Manhattan

INGREDIENTS

2 parts Maker's Mark® Bourbon
1 part DeKuyper® Pucker® Sour Apple Schnapps
Garnish Apple, Sliced

INSTRUCTIONS

Shake with ice and strain into a martini glass. Garnish with an apple wheel.

Source: The Cocktail Project

<https://www.thecocktailproject.com/drink-recipes/apple-manhattan>

IHOP Harvest Grain & Nut Pancakes (Copycat recipe - WW)

Note from Maggie: This is my VERY favorite IHOP item on the menu. It is NOT healthy so this recipe lightens it up a bit.

This light and fluffy Weight Watchers copycat version of IHOP's famous Harvest Grain and Nut pancakes is only 6 Weight Watchers Freestyle Smart Points!

Prep Time 10 minutes

Cook Time 10 minutes

Servings 10 pancakes

Calories 183kcal

Ingredients

1 1/2 cup old-fashioned rolled oats (quick oats)
1 1/2 cups whole wheat flour
2 tsp baking soda
1 tsp baking powder
1/4 tsp salt
1/4 cup unsweetened applesauce
1 3/4 cups 1 % milk
1 1/2 tsp white vinegar
4 tbsps brown sugar
2 egg whites

3 tbsp finely chopped walnuts
3 tbsp finely chopped blanched almonds

Garnish (optional)

Weight Watchers IHOP copycat Apple Cinnamon topping (see link in post and in instructions)

additional cinnamon sprinkles

light whipped cream * I use the spray can of light real whipped cream

a few nuts

Instructions

1. Mix milk and vinegar together and set aside.
2. Grind the oats in a blender or food processor until fine. In a large bowl, combine ground oats, whole wheat flour, baking soda, baking powder, and salt.
3. Beat the egg whites in a separate bowl until stiff peaks form.
4. In another bowl, combine, milk mixed with vinegar, applesauce and sugar with an electric mixer until smooth. Mix wet ingredients into dry until just combined.
5. Finely chop walnuts and almonds and stir into mixture. Fold in whipped egg whites
6. Lightly oil a skillet or griddle, and preheat it to medium heat. Ladle 1/2 cup of the batter onto the hot skillet. I used a 6 inch frying pan, but you could do a bunch on a griddle as well
7. Cook the pancakes for 2 to 4 minutes per side, or until brown. Flip when surface just starts to bubble. *
8. * I use a very thin spatula - I find it easier to flip the pancakes with one.
9. *If mixture starts to thicken too much add a little milk (1-2 tps until consistency is back to how it was originally)

Garnish

1. Garnish with Apple Cinnamon topping (<https://foodmeanderings.com/apple-cinnamon-topping-weightwatchers/>) and light whipped cream, additional cinnamon and nuts, if desired.

Nutrition

Serving: 1g | Calories: 183kcal | Carbohydrates: 30g | Protein: 7g | Fat: 5g | Saturated Fat: 1g | Cholesterol: 2mg | Sodium: 341mg | Potassium: 268mg | Fiber: 4g | Sugar: 8g | Vitamin A: 1.6% | Calcium: 9.8% | Iron: 8.1%

Source: Terri Gilson - foodmeanderings.com

<https://foodmeanderings.com/ihop-pancake-recipe-harvest-grain-and-nut/>