

## PUBLISHER'S CORNER

### *"Autumn was my favorite day this year." ~ Anyone from Texas*

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. A big 'howdy' from Texas. I've been missing in action around these parts, but only for good reason: I've been enjoying the holidays, and being with my family. I think I got all that out of my system so I should be good to go!

Speaking of holidays, do you usually prepare a new recipe this time of year or is it just me? Of course we all fix the "usuals" but we usually try a new recipe out for the BIG day. It would be grand if you could share that new or new again recipe with us. I currently have recipes from THREE of our regulars and that's about it. I've been publishing recipes from my Facebook (real life) friends to keep us afloat. Things may look different around here without some participation. Different can be good, right?

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?

Turkey Vegetable Tray

*Note from Maggie: I have included a link below so you can see this undeniably easy and healthy appetizer. The fact that it is beautiful is a bonus for me!*

The most festive vegetable tray you will ever make! Perfect for your Thanksgiving dinner with friends and family. Both kids and adults will be impressed!

Prep Time 20 minutes

Servings 16

Calories 25 kcal

Ingredients

2 red bell pepper

2 cups baby carrots

1 yellow bell pepper

candy eye balls

1 crown broccoli

2 cucumbers

1 cup snap peas

dip of choice

Instructions

Make the face by cutting the bottom off of a red pepper. Make the beak by using a baby carrot, a piece of yellow pepper for the snoods and candy eye balls!

To make the body, gather and prep your veggies. We like to wash and cut to sizes that are easy for grabbing.

Layer the sliced cucumbers first in a half circle around the platter. Then layer the carrots, yellow and red peppers, and broccoli pieces in smaller half circles. End with the snap peas at the bottom.

Then add the bowl of your favorite dip. Place the turkey face made out of a pepper in the dip bowl.

Source: Lil Luna

<https://lilluna.com/turkey-veggie-tray/>

## **JUST MAKE ME LAUGH!**

~Shared by Peter P., Canada

I got a sweater for Christmas. I really wanted a screamer or a moaner.

Cats

~Shared by Peter P., Canada

I've never understood why women love cats.

Cats are independent, they don't listen,  
they don't come in when you call, they like  
to stay out all night, come home and expect  
to be fed and stroked, then want to be left  
alone and sleep.

In other words, every quality  
that women hate in a man, they love in a cat.

A Christmas Request

~Shared by Peter P., Canada

A little girl was in the kitchen watching her mother prepare  
for the following day's Christmas dinner.

She asked, "Mommy, can I please have a cat for Christmas?"

Her mommy replied, "No, you'll have turkey like the rest of us."

## **TODAY'S RECIPES**

Sparkling Cranberry-Orange Punch

~Shared by Don C., TX

Ingredients

32 ounces cranberry juice  
2 12-ounce cans of berry flavored sparkling water  
Orange sherbet  
Cranberries  
Orange

Instructions

Combine the cranberry juice with the sparkling water. Slice the orange and add it to the punch, along with a handful of cranberries. Refrigerate for at least two hours.

To serve, put a scoop of sherbet in each glass, then pour the chilled punch over the sherbet. Garnish each glass with an orange slice and a few cranberries.

Source: Sparkletts & Sierra Springs

A unique twist and easy recipe for cranberries. Can use frozen, but make sure they are cooked well (and cooled) before using... going to make this one next week. Enjoy.

Crazy-Good Cranberry Crunch

~Shared by Lisa H., Belmont, NC

1 c. oatmeal (old-fashioned or quick)  
1/2 c. all purpose flour  
1 c. brown sugar (light or dark)  
1/2 c. butter (1 stick), softened but not melted  
1 (16 ozs) can whole berry cranberry sauce (I'm sure jellied works just fine too)  
about 1/4 tsp. fresh grated nutmeg, optional  
chopped nuts (I loved pecans), optional  
Add cool whip on top if desired or vanilla ice cream -:)

Preheat oven to 350. Grease 9" pie plate or 8" square pan; set aside.

In medium bowl, combine oats, flour, brown sugar; cut in the butter with a fork or pastry blender. Press half the oat mixture into the bottom of the prepared dish. Spread the cranberry sauce over the top (I stirred a bit of it in the top of the can to get started, and once I removed some of it, stirred some more, so it would spread easier.) Top with remaining crumbs, then sprinkle nuts (& nutmeg if using) over the top.

Bake about 45 minutes or until golden brown.

Source: [thebetterbaker.blogspot.com](http://thebetterbaker.blogspot.com)

### Cream Cheese Lemonade Pie

~Shared by Olivia F., TX via Facebook

To Make this Recipe You'll Need the following ingredients:

For the Creamy Pie

1 5 oz can Evaporated milk  
1 3.4oz box of instant lemon pudding mix, one small box  
2 8oz packages of cream cheese  
3/4 cup frozen lemonade concentrate

For the Pie Crust

2 1/2 cup graham cracker crumbs  
1/3 cup sugar  
1/3 cup butter, melted  
Or you can use 1 graham cracker crust, 9 inch

How to make it:

Preheat oven to 350.

For the Pie Crust

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 the Creamy Pie

In a small mixing bowl, combined 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 into a pre-made graham cracker pie crust.

Cover and refrigerate for at least 4 hours.

Source: My Skinny Points

<https://myskinypoints.com/2019/06/14/cream-cheese-lemonade-pie/>

### Leftover Turkey Casserole

~Shared by Judy G., IL via Facebook

Ingredients:

3 cups cooked turkey, cut into small pieces (or use chicken)  
1/2 cup celery, chopped  
1/2 medium onion, chopped  
1 (10 1/2 ounce) can cream of chicken soup, 97% reduced fat  
3/4 cup mayonnaise, reduced fat  
3/4 teaspoon salt  
1/2 teaspoon pepper

1 (4 ounce) jar red pimientos, diced  
potato chips, crushed for topping  
1 teaspoon ground paprika

Directions:

Mix all ingredients together and place them in a casserole dish.

Cover with crushed potato chips and sprinkle with paprika.

Bake uncovered at 350° F. for about 30 minutes or until heated through and chips are lightly brown. Serve with noodles and a salad.  
Servings: 4-6

### Cranberry Jalapeño Cream Cheese Dip

~Shared by Amye K., TX via Facebook

Prep 10 MIN  
Total 6 HR 10 MIN  
Servings 6

Ingredients

1 bag (12 oz) fresh cranberries  
1 jalapeño, stemmed, seeded and coarsely chopped  
1 cup granulated sugar  
2 tablespoons lime juice  
1/2 teaspoon cumin Pinch salt  
2 packages (8 oz) cream cheese, softened

Steps

- 1 In a food processor or by hand, chop cranberries and jalapeño to a fine dice.
- 2 Add sugar, lime juice, cumin and salt and pulse a few times or stir to combine. Pour mixture into a bowl, cover and place in refrigerator at least 4 hours or overnight.
- 3 Spread softened cream cheese into a large rimmed dish (a 9-inch pie plate works well). Top cream cheese with cranberry-jalapeño mixture.
- 4 Cover and place in refrigerator 2 hours to set.
- 5 Serve dip with crackers.

Expert Tips

You should always wear kitchen gloves or wash your hands after handling jalapeños, as it can burn if you touch your eyes or face.

Jalapeño peppers can vary greatly in heat levels. With that in mind, it's always good to taste a small bite before adding it into a recipe.

Source: Girl Versus Dough

### Balsamic and Bacon Brussel Sprouts

~Shared by John H., SD via Facebook

A fun new take on brussel sprouts.

Serves 6  
Prep Time - 10 min  
Cook Time - 40 min  
Total Time - 50 min

Ingredients

4 lbs brussel sprouts, cleaned, stems cut and sprouts cut in half if large  
1 tbsp. olive oil  
1 tsp salt  
1 tsp pepper  
1/4 cup balsamic vinegar  
2 tbsp. pomegranate juice  
4 slices cooked bacon, chopped into small pieces

Instructions

1. Preheat oven to 400
2. Line a rimmed baking sheet with foil and spray with nonstick spray
3. Spread brussel sprouts in a single layer on the baking sheet
4. Drizzle olive oil over sprouts and toss to coat
5. Sprinkle veggies with salt and pepper

6. Roast in the oven for 30-340 minutes, tossing occasionally, or until browned and tender
7. While sprouts are roasting in a small saucepan, over medium heat, combine balsamic vinegar and pomegranate juice
8. Bring to a boil and then reduce heat to a simmer
9. Allow sauce to reduce to a syrup, about 20 minutes
10. Remove sprouts from oven and drizzle
11. Serve & ENJOY!!

#### Notes

Each serving is 4 WW+ points (without any bacon serving is only 2 WW+ points)

#### Nutritional Info

Calories 224 Calories from Fat 78 Total Fat 8.7g Saturated Fat 2.4g Trans Fat 0.0g Cholesterol 14mg Sodium 757mg Potassium 1264mg Total Carbohydrates 11.4g Dietary Fiber 11.4g Sugars 6.9g Protein 15.0g Vitamin A 45% - Vitamin C 426% - Calcium 11% - Iron 22% Nutrition Grade A

#### Scottish Raisin Squares

~Shared by Patricia H., TX via Facebook

Scottish Fruit Slice, Fruit Squares, Fly Cemetery or Fly's Graveyard (Oh My!) A very traditional Scottish pastry filled with dried raisins, currants and apples. Doesn't look nearly as good as it tastes!

PREP TIME 30 minutes  
 BAKE TIME 30 minutes  
 TOTAL TIME 1 hour  
 YIELD: 12 TO 18 SLICES

#### Ingredients

12 oz (1 2/3 c) raisins  
 4 oz (1/2 c) Zante currants  
 1 medium Granny Smith (or sour cooking apple), chopped into small pieces  
 6 oz (1 cup) brown sugar  
 short crust pastry\*  
 1 egg, beaten, to brush the top (optional, if you want to omit egg from the recipe) caster sugar or Baker's Sugar to dust the top

Instructions Begin by stirring the dried fruit, chopped apple and brown sugar together in a bowl. Set aside.

Cut the pastry in half, and roll out the first half on a sheet of waxed (greaseproof) or parchment paper thinly (about 1/8") into a rectangle to line the bottom of the pan (about 11" x 15"). Trim the rough edges.

Pour the filling into the pastry lined pan.

Roll out the other half of the pastry to cover the top. Wet the edge of the bottom pastry, then carefully lift the second pastry layer and place on top of the fruit. Press edges together to seal.

Lightly mark the top into squares or slices, then brush the top with the beaten egg and sprinkle the caster/Baker's Sugar over the top. Bake near the middle of the oven for about 30 minutes or until golden brown.

When completely cool, cut into squares or slices.

#### Notes

\*Link to short crust pastry recipe:

<https://www.christinascucina.com/pie-pastry-in-under-minute-its-possible/>

Nutrition Information:

YIELD: 16 SERVING SIZE: 1 slice Amount Per Serving: CALORIES: 223 TOTAL FAT: 6g CHOLESTEROL: 0mg SODIUM: 0mg CARBOHYDRATES: 41g FIBER: 0g SUGAR: 0g PROTEIN: 3g

Source: Lidia Conte; loosely adapted from Lofty Peak

<https://www.christinascucina.com/scottish-fruit-slice-fruit-squares-fly-cemetery-flys-graveyard-oh/>

#### Snickerdoodle Bread

~Shared by Tallie F., TX via Facebook

#### You'll Need:

2-1/2 cups of flour.  
 2 tsps of baking powder.  
 1/2 tsp of salt.  
 2 tsps of cinnamon.  
 1 cup of softened butter.  
 2 cups of sugar.  
 3 eggs.

1 tsp of vanilla.  
¾ cup of sour cream.  
1 package of hershey's cinnamon chips.  
3 tbsps of sugar.  
3 tsp of cinnamon.

How to:

In a large bowl, mix together the butter, sugar, salt and cinnamon until creamy and fluffy. Mix in the eggs until well combined then stir in the vanilla and sour cream.

In a separate bowl, mix together the flour and baking powder then add to the cream mixture and mix until well combined. Stir in the cinnamon chips.

Spoon the batter into 4 mini loaf pans 2/3 full.

In a bowl, mix together 3 tbsps of sugar and 3 tps of cinnamon and sprinkle over the loafs.

In a preheated oven to 350 bake for 35 to 38 minutes.

Bonne Appétit!

Easy, peasy and yummy! The sweetness of sugar and cinnamon gives a nice touch to this snickerdoodle bread. It tastes like heaven! You should definitely give it a shot.

Source: Recipes Feed

<http://recipesfeed.net/snickerdoodle-bread-pure-heaven/>

Melt In Your Mouth Homemade Fudge

~Shared by Deb M., TX via Facebook

prep time: 5 MINS  
cook time: 10 MINS  
total time: 15 MINS (PLUS COOLING TIME)  
YIELD: 16-25 PIECES

Best ever homemade fudge recipe. The fudge is melt in your mouth delicious, and the best part is, you don't even need a candy thermometer! Customize your fudge with chopped pecans or walnuts of sprinkle the top with crushed peppermint candies or flaked sea salt!

INGREDIENTS:

1¼ cups of granulated sugar  
¼ teaspoon salt  
2/3 cup evaporated milk  
4 tablespoons salted butter, softened  
1 cup (3.5 ounces) of marshmallow cream  
10 ounces of chocolate chips (see notes)  
1 teaspoon vanilla extract

DIRECTIONS:

PREP: Spray an 8×8 baking pan with cooking spray and line with parchment paper. Or you can even line it with plastic wrap.

COOK: Melt the sugar, salt, and evaporated milk in a saucepan over medium heat. Bring the mixture to a full boil, where it looks like it will bubble up and out the pot. Then, lower the heat to medium-low and continuously stir the mixture for about 5 minutes over medium-low heat. Remove from the heat, stir in the marshmallow creme, all the chocolate chips, the butter, and vanilla. Stir until the chocolate melts, and the marshmallow creme and the butter all combine.

FINISH: Pour into the prepared baking pan and smooth the fudge out into an even layer. Cover the surface of the fudge with plastic wrap and refrigerate for at least 3-4 hours or until firm. You can even just let it sit overnight, I usually do. Lift carefully, remove the plastic wrap. Turn the fudge out onto a cutting board and cut into 16-25 pieces.

NOTES:

I like to use 6 ounces of semi-sweet chocolate chips with 4 ounces of extra dark chocolate and this makes fudge that isn't too overly sweet for us. If you prefer sweeter fudge, I suggest using either all semi-sweet chocolate or even using some semi-sweet and some milk chocolate chips. If you prefer a super dark fudge, you make want to consider using 6 ounces of bittersweet chocolate and 4 ounces of semi-sweet chips.

Fudge keeps well in the refrigerator for up to 1 week.

Source: Little Spice Jar

<https://littlespicejar.com/homemade-fudge/>

2 Minute Microwave Fudge

~Shared by Judy G., IL via Facebook

Ingredients

1 lb powdered sugar  
2/3 cup cocoa

1/4 teaspoon salt  
1/4 cup milk  
2 teaspoons vanilla  
1/2 cup butter or 1/2 cup margarine  
1/2 cup chopped nuts (optional)

#### Directions

Sift powdered sugar, cocoa, and salt into a 1 quart microwave safe bowl.

Stir in milk and vanilla.

Mix well.

Place butter on top.

Microwave on high, 2 minutes.

Beat with wooden spoon until smooth.

Stir in nuts (OPTIONAL).

Spread in 8 X 8 X 2 inch baking pan.

Chill about 1 hour or until firm.

Cut into pieces.

Source: [food.com](http://food.com)

#### Crispy Chicken & Noodle Salad

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

Serves: 4

#### INGREDIENTS

180g (6 oz) dried rice vermicelli noodles  
2 tsp vegetable oil  
4 skin-on chicken thigh fillets  
1/2 tsp ground turmeric  
1/4 tsp ground black pepper  
1/2 small wombok (Napa cabbage), cut into bite-sized pieces  
1 small cucumber, sliced  
1/2 cup mint leaves  
3 tbsp roasted peanuts, finely chopped  
sea salt  
Thai-style Dressing:  
3 garlic cloves  
4 birds' eye chillies  
1 tbsp finely shaved palm sugar  
3 tbsp fish sauce  
3 tbsp lime juice

#### INSTRUCTIONS

##### STEP 1

To make the Thai-style dressing, use a mortar and pestle to pound the garlic and chillies to a rough paste. Then add the palm sugar, fish sauce and lime juice. Stir until the sugar dissolves.

##### STEP 2

Soak the rice vermicelli noodles in hot water for 2 minutes until tender. Drain and rinse under water until cool. Use scissors to roughly cut noodles into more manageable lengths. Set aside for later.

##### STEP 3

Toss the cabbage and cucumber with a pinch of salt and use your hands to mix and massage the salt into the vegetables. Allow to rest for 5 minutes. Then squeeze them dry and add them to the cooked noodles.

##### STEP 4

For the chicken, pat chicken pieces dry with paper towel. Season generously with salt. Heat a non-stick pan over medium-high heat. When the pan is hot, add 2 teaspoons of oil, then add the chicken pieces skin side down. Place a sheet of baking paper over the top. Then place another heavy pan on top to evenly press down on the chicken. Cook for 12 minutes or until a golden, crispy crust forms. Then turn chicken over and cook for a further 2-3 minutes or until cooked through. Drain on paper towel and then slice.

##### STEP 5

Just before serving, toss the noodles and vegetables with the dressing and mint. Divide among serving bowls and top with the crispy chicken and sprinkle with the peanuts.

Source: Marion's Kitchen

<https://www.marionskitchen.com/crispy-chicken-noodle-salad/>

## Apple Walnut Raisin Bread Pudding

~Shared by Lisa H., Belmont, NC

### Ingredients:

1 loaf Challah Bread (cubed and crusts removed)  
3 apples: diced  
2 tbsp butter: room temp.  
1/2 cup walnuts: chopped  
1/2 cup raisins  
1 1/2 cups heavy cream  
1 1/2 cups whole milk  
1/4 tsp vanilla  
1/2 cup sugar  
1/4 brown sugar  
1 tsp cinnamon  
1/4 tsp cloves: optional  
1/2 tsp fresh grated nutmeg  
6 lg eggs  
1 tbsp cornstarch

### Preparation:

Preheat oven to 350°

- 1.) Line a baking sheet with tinfoil and put the bread cubes in the pan and roast in the oven until lightly browned (about 10-15 minutes).
- 2.) Remove from oven and let cool, and then put the bread into a buttered 13 x 9 baking dish.
- 3.) Leave the oven on.
- 3.) In a medium sauce pan, cook the apples, butter and sugar until the apples are a bit soft (about 5 minutes).
- 4.) Pour the apple mixture over the bread cubes in the baking dish.
- 5.) Add raisins and walnuts to pan and gently toss to mix apples, bread, walnuts and raisins together.
- 6.) In a mixing bowl, beat the brown sugar, heavy cream, milk and spices together.
- 7.) Add eggs one at a time and beat together.
- 8.) Add cornstarch and beat for 2-3 minutes until fully incorporated.
- 9.) Pour the custard over the bread mixture and let set for 20-30 minutes, until the bread soaks up the liquid a bit.
- 10.) Place in the middle rack of the oven and cook for about one hour, or until golden brown and the bread offers a bit of resistance in the middle from a gentle touch.

## Holiday Praline Crunch

~Shared by Marilyn M., OH

1 cup butter  
2 1/4 cups brown sugar  
1/2 cup corn syrup  
1 tsp vanilla  
1/2 tsp salt  
1 (18 oz) box Crispix cereal  
1/2 lb pecan halves (about 2 cups)

Preheat oven to 200°F.

In a large mixing bowl, add the cereal and pecans; set aside.

In a medium-sized saucepan, combine butter, brown sugar and corn syrup.

Cook on medium-high heat until it comes to a boil.

Let the mixture boil for 5 minutes and remove from the heat.

Stir in the vanilla and salt.

Pour mixture over cereal and pecans and stir until pieces are evenly coated, being careful not to crush the cereal.

Divide the mixture between two sheet pans and spread out evenly.

Bake for 1 hour, stirring each pan of praline crunch every 15 minutes.



Let cool and store in an airtight container.

Advice for making the BEST Praline Crunch snack mix:

My biggest piece of advice is to make a double batch, because you're gonna wish you did! ?? Ok, but in all seriousness, this is a very simple recipe.

Although there really isn't much to mess up, here are a couple tips to help guide you to success!

Carefully watch the timer when you're boiling the caramel mixture. If you boil it longer than the recipe says, it'll form a thicker mixture (and therefore be difficult to stir into the cereal). I recommend having a big bowl with the cereal and pecans ready, so as soon as the boil time is up, you can pour it over the cereal/pecans immediately.

Stir the mix together carefully. First off, the caramel sauce is HOT when you pour it over the cereal and pecans. Safety first! ??

Second, you don't want to crush the cereal, so try to fold the mixture to combine using a large spoon or rubber spatula.

It'll take awhile to make sure all the pieces are coated, so try not to get impatient.

Set a timer while the snack mix is in the oven. I recommend setting the timer on 15 minute increments so you remember to stir it throughout the baking process.

I always store this mix in a large tightly sealed Tupperware container. It'll last for a week or two on the counter that way.

This makes a decent sized batch of snack mix, so ice cream buckets with lids work well for storage, too! And the handle is nice for carrying the mix to and from holiday gatherings.

Get some cute little tins and fill them up! Tie a ribbon around it (securing the lid on top) and add a gift tag. Simple, cute, and the tins are reusable!

Treat bags work well too! Especially if you don't want to spend an extra few bucks on holiday tins, this is a great option.

Simply fill the clear bags and tie a festive ribbon on top - voila!

#### Holiday Cranberry Meatballs and Sausage

~Shared by Marilyn M., OH

- 1 large egg, lightly beaten
- 1 small onion, finely chopped
- 3/4 cup dry bread crumbs
- 1 Tbsp dried parsley flakes
- 1 Tbsp Worcestershire sauce
- 1/4 teaspoon salt
- 1 pound bulk pork sausage
- 1 can (14 ounces) jellied cranberry sauce
- 3 Tbsp cider vinegar
- 2 Tbsp brown sugar
- 1 Tbsp prepared mustard
- 1 package (1 pound) miniature smoked sausage links\*

In a large bowl, combine the first six ingredients.

Crumble bulk sausage over the mixture; mix well.

Shape into 1 in. balls.

In a large skillet, cook meatballs over medium heat until a thermometer reads 160°.; drain.

In a large saucepan, combine the cranberry sauce, vinegar, brown sugar and mustard.

Cook and stir over medium heat until cranberry sauce is melted. Add meatballs and sausage links.

Bring to a boil. Reduce heat; simmer, uncovered, until sausage links are no longer pink and sauce is slightly thickened, 10-15 minutes.

\* Variation: Slice up a pound of polka kielbasa as a substitute. Love having both meatballs & sausage in one dish.

#### Dabney House White Chicken Stew

~Shared by Marilyn M., OH

- 1# chicken breasts, cooked and cut into chunks
- 2 - 3 potatoes, peeled and sliced
- 1 pkg. frozen peas and carrots
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1/2 cup milk (more if want it thinner)
- 1/4 cup ranch dressing

1/2 cup sour cream  
2 Tbsp dried minced onion (or 1 small)  
1/2 tsp. poultry seasoning  
1 tsp salt  
Freshly ground pepper, to taste

Put chicken, veggies and potatoes in slow cooker.

Mix together soups, dressing, milk, sour cream and seasonings.

Pour over chicken mixture in slow cooker and mix well.

Cook on low until heated through and veggies are done.

#### Soft Cream Cheese Pistachio Cookies

~Shared by Marilyn M., OH

1 cup butter (softened and cut into pats)  
1 (8 oz) package cream cheese  
3/4 cups white sugar  
1 egg  
1 1/2 teaspoons vanilla  
2 1/2 cups flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 (3.4 oz) pkg pistachio pudding mix (regular, but if you can't find regular, it's okay to use instant)  
1/2 cup chopped pistachios  
1/2 cup chocolate chips, for dipping

Preheat oven to 350 degrees

Cream butter, cream cheese and sugar in a mixer until combined

Add egg and vanilla and beat until mixed

Add flour, baking powder, pistachio pudding mix and salt and mix until combined

Stir in pistachios - the batter will be hard to stir

Use a medium cookie scoop and place balls on cookie sheets

Bake in middle of oven for 15 min, check after 12 - as we all have different ovens.

They should be a little soft to the touch and slightly browned on the edges.

Let them rest on cookie sheet for 5 minutes before removing to wire rack

If dipping cookies, melt chocolate in microwave for 30 second intervals, stirring after each 30 seconds.

Eat ~ Smile ~ Enjoy

#### Mrs. John F. Kennedy's Casserole Marie Blanche

~Shared by Marilyn M., OH

1 pound cooked drained noodles (original recipe is 1 1/2 pounds)  
1 cup cream style cottage cheese (recipe not as good if you use low fat)  
1 cup sour cream (recipe not as good if you use low fat)  
1/2 tsp salt  
1/8 tsp pepper  
1/3 cup chopped chives  
1 Tbsp butter

Preheat oven to 350°F

Combine noodles, cottage cheese, sour cream, salt, pepper and chives. into buttered 2 quart casserole and dot with 1 Tbsp butter.

Bake about 30 minutes, until noodles begin to brown and casserole is hot and bubbly.

Serve immediately.

#### Chicken Scallopini

~Shared by Marilyn M., OH

1 to 1 1/2 pounds boneless/skinless Chicken Breasts

2/3 cup flour  
6 Tbsp butter, divided  
4 Tbsp olive oil  
2 garlic cloves, minced  
1/2 pound fresh mushrooms, sliced  
3 Tbsp fresh lemon juice  
1/2 cup chicken broth  
1/3 cup white wine or additional chicken broth

Preheat oven to 325 F.

Pound chicken breasts to an even 1/2 inch thickness; sprinkle with salt and pepper.

Heat 2 Tbsp butter and olive oil in a skillet to a medium high heat. Add a clove of minced garlic.

Flour chicken lightly and brown in two batches until golden, about 3 minutes.

Between batches, add additional butter, olive oil and garlic clove.

Place browned chicken in an oven proof casserole dish.

Heat the last 2 Tbsp butter in the same skillet and sauté mushrooms until tender.

Add the lemon juice, chicken broth, and white wine and bring to a simmer.

Pour the mushrooms and juice over the chicken in the casserole dish.

Bake at 325 F. for 30 minutes or until cooked through. Enjoy!

#### Duck Dynasty Mashed Potato Casserole

~Shared by Marilyn M., OH

3 lbs russet potatoes, peeled and cut into cubes  
1/2 Tbsp salt  
5 garlic cloves  
1 pkg {8 oz} cream cheese, softened and cubed  
1 cup sour cream  
1/2 cup milk, warmed  
1/2 stick {4 Tbsp} butter softened  
1 tsp seasoned salt pepper to taste  
1/4 cup panko bread crumbs  
1/4 cup Parmesan cheese, grated  
1/4 tsp paprika  
1 Tbsp butter melted

Add potatoes to a large pot of water; add salt and garlic cloves.

Bring to a boil, then reduce heat to a simmer until potatoes are fork tender, about 20 minutes.

Drain, then pour potatoes into a large bowl.

Mash the potatoes and garlic with a masher.

Preheat the oven to 350 degrees.

Add cream cheese, sour cream, milk, and butter to the potatoes and stir until smooth.

Stir in the seasoned salt and pepper, to taste.

Pour into a greased 9X13 baking dish and smooth evenly on top. In a small bowl, stir together the panko, Parmesan, and paprika.

Drizzle with melted butter and toss to coat; sprinkle over the potato mixture.

Bake until the potatoes are heated through and topping is golden brown, about 30 minutes.

#### Swiss Corn Casserole

~Shared by Marilyn M., OH

4 large eggs  
1 can (12 oz) evaporated milk  
1/2 teaspoon salt  
1/4 teaspoon pepper  
4 cups frozen corn (about 20 oz), thawed  
3 cups shredded Swiss cheese, divided (See note below)  
1/4 cup chopped onion\*  
3 cups soft bread crumbs\*

1/4 cup butter, melted

Preheat oven to 350°. In a large bowl, whisk together first four ingredients;

Stir in corn, 1-1/2 cups cheese and onion. Transfer to a greased 11x7-in. baking dish.

Toss bread crumbs with melted butter; distribute over casserole. Sprinkle with remaining cheese.

Bake, uncovered, until golden brown and heated through, 35-45 minutes. Let stand 10 minutes before serving.

\*Use an egg bread for a golden hue, whole grain bread for a heartier texture or sourdough for a hint of tang.

\*Try using finely chopped red onion or shallots to add a touch of color to the casserole. For a sharper cheese flavor, use an aged Swiss.

To make soft bread crumbs, tear bread into pieces and place in a food processor or blender.

Cover and pulse until crumbs form. One slice of bread yields 1/2 to 3/4 cup crumbs.

#### Lemon-Rice Salad

~Shared by Marilyn M., OH

1 cup olive oil

1/3 cup white wine vinegar

1 garlic clove, minced

1 to 2 teaspoons grated lemon zest

2 teaspoons sugar

1 teaspoon Dijon mustard

1/2 teaspoon salt

6 cups cooked long grain rice

2 cup cooked wild rice

2 cups diced seeded cucumbers

2/3 cup thinly sliced green onions

1/4 cup minced fresh parsley

1/4 cup minced fresh basil or 1 Tbsp dried basil

1/2 teaspoon pepper

1/2 cup chopped pecans, toasted

For dressing, place first seven ingredients in a jar with a tight-fitting lid; shake well.

In a large bowl, toss long grain rice and wild rice with dressing. Refrigerate, covered, overnight.

Stir cucumbers, green onions, parsley, basil and pepper into rice mixture.

Refrigerate, covered, 2 hours. Stir in pecans just before serving.

To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

#### Company Fruit Salad

~Shared by Marilyn M., OH

4 medium Golden Delicious apples, diced

4 medium Red Delicious apples, diced

2 cups seedless green grapes, halved

2 cups seedless red grapes, halved

1 can (20 ounces) pineapple chunks, drained

1 can (11 ounces) mandarin oranges, drained

DRESSING:

3 ounces cream cheese, softened

1/2 cup sour cream

1/2 cup mayonnaise

1/2 cup sugar

In a large bowl, combine the first 6 ingredients.

In a small bowl, beat dressing ingredients until smooth.

Pour over fruit; toss gently to coat. Enjoy!

#### Baked Mushroom Chicken

~Shared by Marilyn M., OH

4 boneless skinless chicken breast halves (1 pound)

1/4 cup all-purpose flour

3 Tbsp butter, divided  
1 cup sliced fresh mushrooms  
1/2 cup chicken broth  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/3 cup shredded part-skim mozzarella cheese  
1/3 cup grated Parmesan cheese  
1/4 cup sliced green onions

Flatten each chicken breast half to 1/4-in. thickness.

Place flour in a shallow bowl. Dip chicken in flour to coat both sides; shake off excess.

In a large skillet, brown chicken in 2 tablespoons butter on both sides.

Transfer to a greased baking dish.

In the same skillet, saute mushrooms in the remaining butter until tender.

Add broth, salt and pepper; bring to a boil.

Cook until liquid is reduced to 1/2 cup, about 5 min. Spoon over chicken.

Bake, uncovered, at 375° until chicken is no longer pink, about 15 minutes.

Sprinkle with cheeses and green onions. Bake until cheese is melted, about 5 minutes longer.

#### White Christmas Fudge

~Shared by Marilyn M., OH

1 tsp., plus 1/4 cup butter, divided  
2 1/2 cups confectioners' sugar  
2/3 cup milk  
12 oz. white baking chocolate, chopped  
1/4 teaspoon almond extract  
3/4 cup sliced almonds, toasted  
1/4 cup dried cherries  
1/4 cup dried cranberries

Preheat oven to 350 degrees.

Arrange sliced almonds on a baking sheet; bake for 5-8 minutes, or until lightly brown, set aside.

Line a 9x9 inch square baking pan with aluminum foil and grease bottom and sides with 1 tsp butter, set aside.

In a large saucepan, combine powdered sugar, milk, and 1/4 cup butter.

Over medium heat while stirring continuously, bring to a boil.

Let boil for 5 minutes without stirring. Reduce heat to low then stir in white chocolate until melted and smooth.

Remove from heat and stir in the almond extract. Stir in the almonds, cherries and the cranberries.

Quickly spread into the prepared pan. Refrigerate for 2 to 3 hours or until set.

Lift out of the pan using the foil, remove foil. Cut into 1-inch squares and enjoy!

#### My Homemade Pineapple Spread

~Shared by Marilyn M., OH

**\*\*This is so additive, it's hard to stop eating!\*\***

1 (8 oz) Cream Cheese, softened  
1 small can (8 oz) Dole crushed pineapple, reserve juice  
1 Tbsp confectioners sugar (or to taste)  
1 (2 oz) small bag chopped pecans (I use a little over half a bag)

Beat together cream cheese and confectioners sugar; drain pineapple and reserve juice.

Add pineapple into cream cheese and beat until well combined.

I add in a little of the pineapple juice to thin it out to a spreading consistency

Mix in by hand the pecans.

Pour into a bowl and cover. Refrigerate for a couple of hours.

Serve with Ritz crackers, toast, buttered croissant or anything you desire.

NOTE: Diced green bell peppers and finely chopped sweet onion may also be added to give it more of a savory flavor.

#### Cranberry-Nut Salad

~Shared by Marilyn M., OH

1 envelope unflavored gelatin  
1-1/2 cups cold water, divided  
4 cups (16 oz) fresh or frozen cranberries  
1-1/2 cups sugar  
1-1/2 cups cranberry juice or dry red wine  
1 package (6 oz) lemon gelatin  
1-1/2 cups diced celery  
3/4 cup chopped walnuts  
1 cup sour cream  
3/4 cup mayonnaise  
Celery leaves

Soften unflavored gelatin in 1/2 cup water; set aside.

In 3-qt. saucepan, combine cranberries, sugar and wine or cranberry juice; heat to boiling, stirring occasionally.

Reduce heat and simmer 5 minutes, stirring frequently. Remove from heat.

Add lemon gelatin and softened unflavored gelatin; stir until dissolved. Stir in remaining water.

Chill until mixture is partially set. Fold in celery and walnuts.

Pour into greased 8-cup mold; cover and chill until set.

Meanwhile, combine sour cream and mayonnaise; refrigerate until ready to serve.

To serve, unmold gelatin and top each serving with dollop of dressing. Garnish with celery leaves.

#### Melt-In-Your-Mouth Pumpkin Cookies

~Shared by Marilyn M., OH

2 cups butter, softened  
2 cups granulated sugar  
2 teaspoons baking powder  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
2 eggs  
2 teaspoons vanilla  
1 (15-oz) can pumpkin  
4 cups all-purpose flour

Preheat oven to 350 degrees. In a large bowl beat 2 cups butter with an electric mixer on medium speed for 30 seconds.

Add granulated sugar, baking powder, baking soda, salt, 1 teaspoon cinnamon, and nutmeg. Beat until combined.

Beat in eggs and 2 teaspoons vanilla until combined; Beat in pumpkin.

Beat in as much of the flour as you can with the mixer. Stir in remaining flour with a wooden spoon.

Drop dough by heaping teaspoons 2 inches apart on ungreased cookie sheets.

Bake for 10 to 12 minutes or until tops are set. Transfer to wire racks to cool.

#### FROSTING

1/2 cup butter  
1/2 cup packed brown sugar  
1/4 cup milk  
1 teaspoon vanilla  
3 to 4 cups powdered sugar (add until desired consistency/firmness)  
ground cinnamon sprinkled on top

In a small saucepan heat 1/2 cup butter and brown sugar until melted and smooth.

Transfer to a medium bowl; stir in milk and 1 teaspoon vanilla. Beat in powdered sugar until smooth.

Spread frosting on cookies. Sprinkle with additional cinnamon if desired. ENJOY!

## Easy New Year's Meatball Appetizer

~Shared by Marilyn M., OH

These cocktail meatballs are real crowd pleasers, so much so that you may want to make a couple batches just so you get a chance to have a few.

The best part is, they sit in a crock pot prior to and during serving so you're free to mix and mingle as well.

1 pound ground beef  
1 egg  
2 Tbsp water  
1/2 cup seasoned bread crumbs  
3 Tbsp minced onions  
Olive oil  
Sauce:  
8 ounce can jellied cranberry sauce  
3/4 cup chili sauce  
1 Tbsp brown sugar  
1 1/2 teaspoons lemon juice

Mix all meatball ingredients together thoroughly except the olive oil. Put enough olive oil in a pan so you can sauté meatballs.

Make sure the outside of the meatballs are nicely browned or when you put them into the crock pot or they will fall apart.

Mix sauce ingredients together in the crockpot and warm up, then add meatballs and simmer for at least one hour before serving to your New Year's Eve guests ~ Enjoy and Happy New Year!

## Candy Cane Punch

~Shared by Marilyn M., OH

2 jars (12 oz each) strawberry jelly  
2 liters lemon-lime soda, divided  
2 quarts peppermint stick ice cream  
Miniature candy canes, optional

In a large saucepan, melt jelly with 2 cups soda.

Chill the jelly mixture and remaining soda.

Just before serving, place 6 cups ice cream in a punch bowl.

Gently stir in jelly mixture. Add remaining soda.

Add remaining ice cream by scoops.

Garnish with candy canes if desired. Enjoy!

## **PUBLISHER'S CHOICE**

### Cranberry Fluff Salad

An easy Cranberry Salad recipe made with fresh cranberries, pineapple, cream cheese, and fresh whipped cream. It's that holiday side dishes that people go CRAZY for!

12 ounce package fresh cranberries  
1 cup granulated sugar  
8 ounce can crushed pineapple (, undrained)  
2 cups mini marshmallows  
4 ounces cream cheese (, softened)  
2 cups heavy whipping cream

Add the cranberries to a food processor and pulse until they are well chopped, but not mushy.

Pour the cranberries into a large bowl. Stir in the sugar and pineapple and mix well. Cover and refrigerate for an hour or longer. Drain most of the juice.

In a medium bowl, beat the cream cheese until smooth. Pour in the cream and whip until stiff peaks form. Fold the creamy mixture into the salad. Fold in marshmallows.

Cover and refrigerate for several hours or overnight.

To Store: Store cranberry salad covered, in the refrigerator for 2-3 days.

Make ahead Instructions: I definitely recommend making cranberry salad ahead of time. In fact, for best results, make it 1 day before serving.

Recipe adapted from Mel's Kitchen Cafe.

Source: Tastes Better From Scratch

### Chicken Scampi with Garlic Parmesan Rice

Yield: 4 Servings  
prep time: 10 M  
cook time: 35 M  
total time: 45 M

A quick and easy skillet meal with tender chicken scampi over perfectly cooked buttery, garlic parmesan rice.

#### INGREDIENTS:

1 lb. chicken tenders  
Salt and pepper  
1/2 teaspoon garlic powder  
2 tablespoons olive oil  
1 stick butter (1/2 cup)  
2 tablespoons minced garlic\*  
1/4 teaspoon red pepper flakes  
1 1/2 teaspoons salt, divided  
1/2 cup dry white wine  
1 1/2 cups uncooked white rice  
3 cups chicken broth  
1/2 cup fresh grated parmesan cheese

#### INSTRUCTIONS:

1. Season chicken tenders with salt and pepper to taste and garlic powder. Heat olive oil over medium heat in a large nonstick skillet. Sauté chicken tenders until nicely browned and just cooked through. Remove chicken from skillet, cover chicken then set aside.
2. Add butter, garlic, pepper flakes and 1/2 teaspoon of salt to the skillet then sauté garlic for 3 minutes (do not let the garlic burn or become too brown).
3. Increase skillet temperature to medium-high then add white wine. Stir vigorously with a wooden spoon to emulsify the wine into the butter. Cook and stir for approximately 5 minutes or until mixture is reduced by half. Remove and set aside 2 tablespoons of pan sauce to use later.
4. Add rice to skillet then stir and cook for 3-4 minutes or until rice starts to brown just a little. Add chicken broth and remaining 1 teaspoon of salt. Bring mixture to a low boil then reduce heat to medium-low, cover pan then cook for 20 minutes or until rice is tender. Stir once or twice the first 15 minutes of cooking but not more than that.
5. Sprinkle parmesan over rice then arrange chicken tenders in skillet over rice. Drizzle reserved 2 tablespoons of pan sauce over chicken tenders. Cover, remove from heat then let stand for 5 minutes. Garnish dish with more parmesan and chopped fresh parsley if desired.

#### NOTES:

Definitely use FRESH minced garlic in this recipe. The stuff in the jar just isn't the same.

I really don't think you should substitute anything for the white wine but if you must, combine 1 tablespoon lemon juice with additional chicken broth to measure 1/2 cup.

Feel free to use shrimp instead of chicken!

Since folks often ask, I don't use any particular brand or variety of wine. I most often use chardonnay because that's what I tend to have but pinot grigio and sauvignon blanc are great too.

Don't use a "cooking wine" (the saying that you shouldn't cook with wine that's not good enough to drink is great advice) but you don't need to break the bank either. I usually spend about 10 bucks a bottle for the wine I keep around. If you don't drink wine, consider buying a 4-pack of mini bottles (save the remaining bottles for future recipes or give them away to friends).

Source: Mandy Rivers | South Your Mouth

<https://www.southyourmouth.com/2019/06/chicken-scampi-with-garlic-parmesan-rice.html>

### Creamy Peanut Butter Fudge

Ingredients  
2 cups sugar  
1/2 cup milk  
1 teaspoon vanilla extract  
3/4 cup creamy peanut butter

DIRECTIONS for the stove-top:



Combine the peanut butter, butter and vanilla in a medium-size saucepan over medium-low heat. Stir to combine, it should come together very quickly and be smooth and creamy. Remove the pan from the heat and slowly add the powdered sugar a cup or so at a time. Stir to combine thoroughly.

Grease an 8-9" pan with butter or line with parchment. Transfer the fudge mixture to the pan and press into the pan. Chill for at least 4 hours before cutting. Store in an airtight container in the refrigerator. Enjoy!

#### NUTRITION INFO

Serving Size: 1 (36 g)

Servings Per Recipe: 20

AMT. PER SERVING % DAILY VALUE Calories 138.8 Calories from Fat 45 33% Total Fat 5.1 g 7% Saturated Fat 1.2 g 5% Cholesterol 0.8 mg 0% Sodium 47.6 mg 1% Total Carbohydrate 22.2 g 7% Dietary Fiber 0.6 g 2% Sugars 20.9 g 83% Protein 2.6 g 5%

#### Jalapeno Cream Cheese Chicken Enchiladas

*Note from Maggie: I snagged this from Facebook. It is on my short list of "food to fix SOON".*

Prep: 25 mins

Cook: 1 hr 15 mins

Total: 1 hr 40 mins

Servings: 7

#### Ingredients

3 skinless, boneless chicken breast halves  
1 teaspoon cayenne pepper  
½ teaspoon garlic powder  
salt and ground black pepper to taste  
2 tablespoons butter  
1 large onion, minced  
2 jalapeno peppers, seeded and minced (wear gloves)  
1 (8 ounce) package cream cheese  
1 tablespoon garlic powder  
½ teaspoon cayenne pepper  
½ teaspoon paprika  
½ teaspoon chili powder  
½ teaspoon ground cumin  
1 (28 ounce) can green enchilada sauce  
7 flour tortillas  
8 ounces shredded Monterey Jack cheese, divided

#### Directions

##### Step 1

Preheat oven to 350 degrees F (175 degrees C).

##### Step 2

Season chicken breasts with 1 teaspoon of cayenne pepper, 1/2 teaspoon of garlic powder, salt, and black pepper. Place into a baking dish.

##### Step 3

Bake in the preheated oven until the chicken is no longer pink inside and the juices run clear, about 45 minutes. Allow chicken to cool, and shred with 2 forks. Set chicken aside.

##### Step 4

Heat butter in a large nonstick skillet over medium heat, and cook the onion and jalapenos until the onion is translucent, about 5 minutes; stir in the cream cheese in chunks, and allow cream cheese to melt and soften. Stir in cream cheese, garlic powder, cayenne pepper, paprika, chili powder, and cumin. Mix in the cooked chicken meat; remove from heat.

##### Step 5

Pour half the green enchilada sauce into the bottom of a 9x13-inch baking dish. Lay tortillas out onto a work surface, and place chicken mixture in a line down the center of each tortilla; sprinkle with about 1 tablespoon of Monterey Jack cheese per tortilla. Roll up the tortillas, and place into the sauce in the dish, seam sides down; pour the remaining sauce over the enchiladas. Sprinkle remaining 4 ounces of Monterey Jack cheese over the top.

##### Step 6

Bake in the preheated oven until the filling is hot and bubbling and the cheese has melted, 30 to 35 minutes.

#### Partner Tip

Try using a Reynolds® slow cooker liner in your slow cooker for easier cleanup.

#### Nutrition Facts

Per Serving: 583 calories; 35.5 g total fat; 123 mg cholesterol; 599 mg sodium. 38.4 g carbohydrates; 28.7 g protein

Source: Allrecipes.com

<https://www.allrecipes.com>

#### Best Keto Bread

total time 40 minutes

servings 20 slices  
calories per serving 90 kcal  
Net Carbs: 1.25g  
prep: 10 minutes  
cook: 30 minutes

Ingredients:

1 1/2 Cup Almond Flour  
6 Large eggs Separated  
1/4 cup Butter melted  
3 tsp Baking powder  
1/4 tsp Cream of Tartar It's ok if you don't have this  
1 pinch Pink Himalayan Salt  
6 drops Liquid Stevia optional

Instructions:

Preheat oven to 375.

Separate the egg whites from the yolks. Add Cream of Tartar to the whites and beat until soft peaks are achieved.

In a food processor combine the egg yolks, 1/3 of the beaten egg whites, melted butter, almond flour, baking powder and salt (Adding ~6 drops of liquid stevia to the batter can help reduce the mild egg taste). Mix until combined. This will be a lumpy thick dough until the whites are added.

Add the remaining 2/3 of the egg whites and gently process until fully incorporated. Be careful not to overmix as this is what gives the bread it's volume!

Pour mixture into a buttered 8x4 loaf pan. Bake for 30 minutes. Check with a toothpick to ensure the bread is cooked through. Enjoy! 1 loaf makes 20 slices.

Nutrition Facts

Amount Per Serving (25 g) Calories 90Calories from Fat 63 % Daily Value\* Fat 7g11% Carbohydrates 2g1% Fiber 0.75g3% Protein 3g6%

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

Source: Keto Connect

<https://www.yummly.com>

### Tequila Margarita Balls

Right up there with Rum Balls.

Ingredients:

1 (12 ounce) package vanilla wafers  
1/2 pound ground almonds  
4 ounces white chocolate  
1/4 cup tequila  
1/4 cup orange marmalade  
2 tablespoons light corn syrup

Directions:

Mix 1 box (12 oz) vanilla wafers, crushed into crumbs, with 1/2 lb ground blanched almonds.

Melt four 1 oz squares white chocolate according to package directions.

In blender, process tequila, orange marmalade, and light corn syrup until smooth. Stir, along with melted chocolate, into crumb mixture.

Shape into 1-inch balls and coat with sugar. Store in refrigerator.

Source: Recipes Feed

[recipesfeed.net/tequila-margarita-balls/](https://recipesfeed.net/tequila-margarita-balls/)

### {Cast Iron} Garlic Naan

Makes 6

Ingredients:

1 teaspoon active dry yeast  
2 teaspoons sugar, divided  
3/4 cup warm water  
3 tablespoons plain yogurt  
2 tablespoons extra-virgin olive oil  
2 cups all-purpose flour, plus more for rolling  
1 teaspoon kosher salt, more for finishing  
1/8 teaspoon baking powder  
2 tablespoons unsalted butter (or melted ghee)  
1 heaping tablespoon minced fresh garlic, divided

1 teaspoon garlic powder  
sea salt  
2 tablespoons chopped cilantro

In a small bowl, stir together the yeast, 1 teaspoon sugar and water. Allow the mixture to sit for about 10 minutes until it becomes bubbly. Whisk in the yogurt and olive oil.

In a large bowl, whisk together the flour, kosher salt, remaining sugar, and baking powder. Pour in the yogurt mixture and use your hands to mix the ingredients all together. The dough will be very wet and sticky at first but continue to mix/knead until it becomes rather soft and pliable. Once it comes together, cover the bowl with plastic wrap and place it in a draft free place for 3-4 hours until it nearly doubles in size.

Place the butter and 1 tablespoon garlic in a small, microwave proof bowl. Heat in the microwave until the butter has melted.

Dust your counter (or other work place) with flour and place your naan dough onto it. Using a pastry cutter or sharp knife, divide the dough into 6 even portions. Lightly roll each of the dough balls into the flour to help them from sticking. Using a floured rolling pin, roll one of the dough portions into a circle about ¼ inch thick –it's completely okay if it's an imperfect circle. Sprinkle the top side with a bit of the garlic powder and remaining minced garlic. Use your fingers to press it into the dough and then pass the rolling pin over the top of it to ensure it's secured. Repeat this method with the remaining dough.

Warm a large cast-iron skillet over medium-high heat until it's nearly smoking. Be sure to have a lid large enough to fit the skillet and have the bowl of garlic butter with pastry brush nearby.

Carefully pick up one of the rolled out naan and gently lay it in the skillet, garlic side up, and cook for about one minute. The dough should start to bubble. After the minute, use tongs/spatula to flip the naan and cook for another 30 seconds to 1 minute. Flip it over again and cover the skillet for about an additional 30 seconds to 1 minute. The bread will look blistered and have blackened in a few spots.

Remove the naan from the skillet and generously brush the top with the garlic butter. Sprinkle the tops with a few pinches of sea salt and chopped cilantro. Repeat with the remaining 5 naan. Serve warm.

#### Notes:

Slightly adapted from Aarti Sequeira

Source: The Culinary Chronicles

<https://theculinarychronicles.com/2015/02/14/cast-iron-garlic-naan/>

#### Italian Meatloaf

1 lb. ground beef  
1/2 lb. ground mild Italian sausage  
1 small onion, finely chopped  
1/2 C. chopped bell pepper  
1 tsp. olive oil  
1 tsp. Worcestershire sauce  
1 clove garlic, minced  
1/2 tsp. oregano  
1/2 tsp. basil  
1/2 tsp. parsley  
1 egg, beaten  
3/4 C. Italian bread crumbs  
2 slices white bread, crumbled  
1 T. milk  
8 oz. shredded mozzarella cheese, reserve 3/4 C. for topping  
1/4 C. parmesan cheese  
1 C. marinara sauce, plus 1/2 -3/4 C. more for topping

In a small skillet, heat the olive oil over med. high heat and sauté the onion and bell pepper for 3-4 minutes; remove from heat. In a large bowl, add the meats, onion and peppers along with all remaining ingredients reserving 3/4 C. mozzarella cheese for topping.

Using your hands, combine everything really well. Once it has all come together, place and mold the mixture in a baking dish of your choice. Spoon 1/2 to 3/4 C. of the marinara sauce on top and spread around.

Place in a 400 degree oven for 50 minutes. Remove from the oven and top with the remaining cheese and sprinkle a little dry basil over the top. Return to the oven for 10 more minutes. Make sure the meat is not pink before serving, baking time will vary depending on the thickness of your loaf. The 50-minute time was good for the 2" high loaf I made.

#### Fried Chicken Breasts with Jalapeno Cream Gravy

##### Ingredients

4 to 6 boneless skinless chicken breasts  
chicken breeder I use House of Autry or seasoned flour  
buttermilk milk, or water for dipping before dredging  
2-4 jalapeños diced - reserving some seeds if you want it a little spicy  
vegetable oil to fry  
2 tablespoons of flour  
2.5 to 3 cups of milk depending on how thick you like your gravy  
salt & pepper to taste

cayenne pepper optional

#### Instructions

If marinating in buttermilk first, soak for 4 hours to overnight. Then dredge in the chicken breeder or seasoned flour. If not soaking, dip in water, milk, or buttermilk then dredge in breading. Let the breaded chicken sit at room temp for about 10 minutes for the breading to set.

Fry in hot oil to cover until the chicken is golden brown & the inside juices run clear. Drain on paper towels or a wire rack over a baking sheet. Season with salt & pepper.

Reserve a couple tablespoons from the frying oil & sauté the diced jalapeños (adding some seeds if you want) for a minute, scraping the browned bits from the bottom. Whisk in the 2 tablespoons of flour, and cook for 30 to 60 seconds - then whisk in the milk. Cook on medium heat, whisking occasionally, until the gravy is thickened to your liking. Season the gravy with salt, pepper, & cayenne pepper (optional).

Serve the jalapeño gravy over top of the fried chicken breasts immediately.

Source: Mrs Happy Homemaker

<https://www.mrshappyhomemaker.com/fried-chicken-breasts-with-jalapeno-gravy/>

#### Slow Cooker Chile Verde Soup

Chile Verde Soup you can make in the slow cooker or on the stove! Such an easy and delicious soup. My family rates it 10/10!

Prep Time 10 mins

Cook Time 2 hrs

Total Time 2 hrs 10 mins

Servings: 6

Calories: 351kcal

#### Ingredients

1 pound boneless skinless chicken breasts  
salt and freshly ground black pepper  
2 teaspoons olive oil  
1 small onion  
2 ribs celery, chopped (about 1/2 cup)  
1 clove garlic  
2 teaspoons ground cumin  
2 teaspoons chili powder  
1 cup salsa verde like the herdez brand  
3 1/2 cups low-sodium chicken broth  
14.5 ounce can northern white beans, drained and rinsed  
11 ounce can corn, drained  
1/3 cup fresh cilantro, chopped  
1 cup shredded cheddar cheese  
1 avocado, peeled, seeded and chopped

#### Instructions

FOR THE SLOW COOKER:

Season chicken with salt and pepper and place it in the bottom of the slow cooker.

Add olive oil to a skillet over medium heat. Add chopped onion and celery and saute for 2 minutes.

Add garlic and cook for another minute. Add them to the slow cooker.

Add cumin, chili powder, salsa verde, chicken broth, beans, and corn.

Cover and cook on LOW for 2-3 hours.

Shred chicken and return to the pot along with the cilantro. Serve with cheese and avocado on top.

FOR THE STOVE TOP:

Season chicken with salt and pepper.

Add olive oil to a large skillet over medium heat.

Cook chicken for several minutes on both sides, turning once, until cooked through.

Remove to a plate and allow to rest for 5 minutes before shredding it with a fork.

Add chopped onion and celery to the pan and saute for 2 minutes. Add garlic and cook for another minute.

Add chicken and veggies to a large pot.

Add cumin, chili powder, salsa verde, chicken broth, white beans, corn and cilantro.

Bring to a simmer and cook for 3-4 minutes more. Serve with cheese and avocado on top.

Nutrition

Calories: 351kcal | Carbohydrates: 33g | Protein: 21g | Fat: 15g | Saturated Fat: 5g | Cholesterol: 43mg | Sodium: 967mg | Potassium: 1011mg | Fiber: 7g | Sugar: 6g | Vitamin A: 1015IU | Vitamin C: 19.4mg | Calcium: 217mg | Iron: 3.6mg

Source: Tastes Better from Scratch

<https://tastesbetterfromscratch.com/chile-verde-soup-slow-cooker-or-stove-top/>

## Waldorf Salad

Waldorf Salad is fresh, crisp, crunchy, and sweet. So refreshing and filling, the perfect side dish to any meal!

Prep Time 15 minutes

Cook Time 0 minutes

Total Time 15 minutes

Servings 6

Calories 453kcal

### Ingredient

3 apples crisp (Pink Lady, Fuji, or Gala)

3 crisp Granny Smith apples crisp

1 Tbsp lemon juice

2 cups red grapes cut in half

1 cup celery chopped (about 3 stalks)

1 cup walnuts halves

3/4 cup mayonnaise or plain yogurt

3 cups Green leaf lettuce or mixed greens

### Instructions

1. Slice apples then chop into bite-size pieces.
2. Place apple chunks in a bowl and toss in lemon juice.
3. Mix celery, grapes, and walnuts in with the apples.
4. Add mayonnaise or yogurt and stir until the fruit and nuts are well-coated.
5. Refrigerate salad until ready to serve.
6. Serve on a bed of green leaf lettuce or mixed greens.

### Nutrition

Calories: 453kcal | Carbohydrates: 38g | Protein: 4g | Fat: 34g | Saturated Fat: 5g | Cholesterol: 12mg | Sodium: 200mg | Potassium: 456mg | Fiber: 7g | Sugar: 28g | Vitamin A: 31.2% | Vitamin C: 16.2% | Calcium: 5.1% | Iron: 6.7%

Source: Favorite Family Recipes

## Slow-Cooker Smothered Beef Brisket

Prep 40 MIN

Total 8 HR 40 MIN

Servings 6

### Ingredients

3 tablespoons vegetable oil

4 medium shallots, thinly sliced (about 2 cups)

1 package (8 oz) baby bella mushrooms, thickly sliced

2 teaspoons finely chopped fresh garlic

2 1/4 lb fresh beef brisket (not corned beef)

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 cup plus 2 tablespoons Progresso™ beef flavored broth (from 32-oz carton)

5 teaspoons Worcestershire sauce

1 tablespoon soy sauce

2 tablespoons cornstarch

1/4 cup heavy whipping cream

Chopped Italian (flat-leaf) parsley, if desired

Betty Crocker™ roasted garlic mashed potato mix, prepared as directed on package, if desired

### Steps

1 Spray 5- to 6-quart slow cooker with cooking spray.

2 In 12-inch nonstick skillet, heat 2 tablespoons of the oil over medium-high heat. Add shallots; cook 3 to 4 minutes, stirring frequently, until starting to brown. Add mushrooms; continue cooking 3 to 4 minutes, stirring frequently, until tender. Stir in garlic; cook 30 to 60 seconds or until fragrant. Remove from skillet to small bowl.

3 Rub brisket with remaining 1 tablespoon oil; season with salt and pepper. Heat skillet over medium-high heat; add brisket, and cook 1 to 2 minutes on each side, until browned. Place fat-side up in slow cooker; top with shallot mixture.

4 In small bowl, mix 1/2 cup broth, the Worcestershire sauce and soy sauce. Pour into slow cooker around beef brisket. Cover; cook on

Low heat setting 8 to 9 hours or until brisket is very tender. Transfer beef to cutting board; cover and keep warm. With slotted spoon, transfer shallot mixture to small bowl.

5 Strain cooking juices using fine mesh sieve, and reserve 1 1/2 cups of the strained juices; transfer to 1 1/2-quart saucepan. In small bowl, mix remaining 2 tablespoons beef broth and the cornstarch with whisk; beat into cooking juices in pan. Heat to simmering over medium heat 2 to 3 minutes, stirring constantly, until slightly thickened. Remove from heat; stir in whipping cream.

6 Cut beef into 1/2-inch slices, cutting against the grain. Transfer sliced beef to serving platter, using large flat spatula or fish turner. Top beef with shallot mixture; drizzle with sauce before serving. Garnish with chopped parsley. Serve with mashed potatoes.

Source: Betty Crocker Recipes

## Chicken Lombardy

Prep Time 20 mins

Cook Time 20 mins

Total Time 40 mins

Servings: 6

Calories: 318kcal

### Ingredients

3 boneless skinless chicken breasts

1/3 cup butter divided

1/2 cup flour

8 oz sliced mushrooms

3/4 cup marsala wine

1/2 cup chicken stock

1/2 tsp salt

1/4 tsp pepper

1/2 cup shredded mozzarella

1/2 cup parmesan cheese

2 green onions sliced

### Instructions

Heat a large skillet over medium-high heat and add 2 tbs butter.

Add the mushrooms and cook, stirring frequently, until they begin to brown; remove them and set aside.

Slice chicken breasts in half lengthwise. Flatten each piece between 2 sheets of waxed paper or plastic wrap with a meat mallet to about 1/4-inch thickness. Dredge each flattened piece in the flour.

In the same pan you cooked the mushrooms in, add 1 tbs of the butter and heat over medium-high heat.

Add 2 chicken breast pieces and brown well on all sides. Remove and set aside.

Repeat the browning process 2 more times (using a tbs of butter with each shift)—you have to do this in shifts so the chicken is not crowded in the pan and browns evenly. Don't drain the drippings, you need it for the marsala sauce.

Preheat oven to 450 degrees F. Lightly grease a 13×9-inch baking pan.

Add the chicken breasts to the prepared baking pan, overlapping each piece slightly. Sprinkle evenly with the mushrooms.

After all the chicken is browned, using the same pan with the collected drippings, add the wine, chicken stock, salt and pepper. Bring to a boil, reduce heat and simmer uncovered for 10 minutes. Pour the sauce evenly over the chicken.

Mix the cheeses and green onions and distribute over the top of the chicken.

Bake for 15-20 minutes until cheese is melted and just starting to brown.

Goes well with pasta. Per a Facebook fan, this also freezes well.

### Nutrition

Serving: 1g | Calories: 318kcal | Carbohydrates: 15g | Protein: 20g | Fat: 16g | Saturated Fat: 9g | Cholesterol: 77mg | Sodium: 575mg | Potassium: 415mg | Fiber: 1g | Sugar: 4g | Vitamin A: 500IU | Vitamin C: 2mg | Calcium: 157mg | Iron: 1mg

Source: Judith Hannemann, The Midnight Baker

<https://bakeatmidnite.com/chicken-lombardy/>

## Cranberry Almond Christmas Cake

Cranberry Christmas Cake has only a handful of ingredients and comes together in a snap! A moist butter cake bursting with flavor. It is truly the most perfect holiday cake.

Yield: 18

prep time: 10 mins

cook time: 40 mins

total time: 50 mins

#### INGREDIENTS

2 cups granulated sugar  
3 large eggs, room temperature  
3/4 cups unsalted butter, room temperature  
1 teaspoon pure almond extract  
2 teaspoons pure vanilla extract  
2 cups all-purpose flour  
1 (12-ounce) bag fresh cranberries (or frozen and thawed)  
1 cup sliced almonds

#### INSTRUCTIONS

1. Preheat oven to 350°F. Butter a 9x13 baking pan. Set aside.
2. In a large mixing bowl, beat sugar and eggs for 5 minutes with an electric mixer on medium. The volume of the mixture will increase by almost half and will be thickened. Do not skip this step. The eggs will work as the leavening the cake needs to rise.
3. Add butter and extracts and beat for 2 more minutes. Slowly add flour and beat until combined. Fold in cranberries.
4. Using a spatula, pour and smooth into prepared pan. Sprinkle almonds over top.
5. Bake for 40-45 minutes until a toothpick comes out clean. Let cool completely before cutting.
6. Serve and enjoy!

Source: Donna Elick The Slow Roasted Italian

<https://www.theslowroasteditalian.com/2013/11/cranberry-almond-christmascake-recipe.html>

#### Sausage and Ranch Quiche

##### INGREDIENTS:

1 (9-inch) frozen deep dish pie crust  
8-oz sausage (Jimmy Dean or Tennessee Pride)  
1/2 cup prepared Ranch dressing  
1/2 cup shredded cheese  
3 eggs  
1 cup heavy cream or milk  
dash black pepper

##### INSTRUCTIONS:

Preheat oven to 350°F.

In a skillet, cook sausage until no longer pink. Drain fat. Combine cooked sausage and Ranch dressing. Drop crumbles of sausage mixture in bottom of pie crust. Top with shredded cheddar cheese.

Whisk together eggs, pepper and cream. Pour egg mixture over sausage and cheese mixture in pie crust.

Bake 1 hour. Allow quiche to rest for 5-10 minutes before serving.

#### Ritz Crackers

##### INGREDIENTS:

1 stick melted butter,  
1 packet Ranch dressing mix,  
¼ c. grated Parmesan,  
1 tbsp. red pepper flakes  
1 tsp. garlic powder  
1 box Ritz crackers

##### DIRECTIONS:

Toss box of Ritz crackers with all 5 ingredients.

Bake in 300-degree oven for 15 minutes.

Source: tomatohero.com

#### Skinny Stuffing

69% less fat • 93% less sat fat • 36% fewer calories than the original recipe. A change from butter to a smaller amount of oil cuts 2/3 of the total fat, and using whole-grain bread adds 3g of fiber per serving.

Prep 30 min  
Total 1 hr 40 min  
Servings 12

##### Ingredients

15 slices white whole-grain bread

2 tablespoons olive oil  
1/2 cup chopped celery  
1/2 cup chopped onion  
1/2 cup chopped carrot  
2 cups Progresso reduced-sodium chicken broth (from 32-oz carton)  
1 teaspoon dried sage leaves, crushed, or 1 tablespoon finely chopped fresh sage leaves  
1/2 teaspoon salt  
1/2 teaspoon dried or 1 1/2 teaspoons chopped fresh thyme leaves  
1/4 teaspoon pepper

#### Steps

1 Heat oven to 350°F. Spray 2-quart casserole with cooking spray; set aside.

2 On large cookie sheet, place bread slices. Bake 15 to 20 minutes, turning each slice once, until firm and very light golden brown. Remove bread slices from cookie sheet; cut into 1/2-inch cubes.

3 In 12-inch nonstick skillet, heat oil over medium-high heat. Add celery, onion and carrot; cook 6 to 8 minutes, stirring frequently, until tender. Stir in broth, sage, salt, thyme and pepper; heat to boiling. Remove from heat. Stir in bread cubes until well mixed. Spoon mixture into casserole.

4 Cover; bake 30 minutes. Uncover; bake 15 to 20 minutes longer or until hot and top is light golden brown.

Source: Betty Crocker

#### Overnight Chicken or Turkey Tetrazzini

##### INGREDIENTS

4 cups cooked chicken or turkey, diced  
1 (10 3/4 oz) can cream of chicken soup  
1 (10 3/4 oz) can cream of mushroom soup  
1 1/4 cup milk  
1 1/4 cup chicken broth  
1/2 tsp onion powder  
1/4 tsp garlic powder  
8 oz elbow macaroni, uncooked  
1 cup grated parmesan

##### INSTRUCTIONS

Spray a 9×13 baking dish with cooking spray.

In a large bowl, add cooked chicken, cream of chicken soup, cream of mushroom soup, milk, chicken broth, onion powder, and garlic powder. Stir until combined. Add in uncooked pasta and stir until combined.

Pour into the prepared baking dish. Cover and refrigerate overnight.

Remove from refrigerator and uncover.

Preheat oven to 350 degrees.

Sprinkle with grated parmesan. Bake at 350 degrees, uncovered, for 1 hour.

Source: Real Mom Kitchen

<https://www.realmomkitchen.com/overnight-chicken-or-turkey-tetrazzini/>

#### Cranberry Pistachio Cheese Ball

Serves 4-6

##### INGREDIENTS

1 8-oz package Cream cheese  
6 ounce Cranberries; dried  
1 cup Pistachio; Nuts already shelled  
1/2 cup Butter ; softened  
2 ounce Blue cheese; crumbled  
4 ounce Brie; rind removed

##### INSTRUCTIONS

Reserve 1 tablespoon of dried cranberries and pistachios for garnish. Combine remaining dried cranberries and pistachio nuts in a small bowl. Line a small round mixing bowl with plastic wrap.

Beat together cream cheese, butter, blue cheese, and Brie in a bowl until smooth. Spread 1/3 of cheese mixture evenly in the bottom of the plastic wrap-lined bowl. Layer 1/3 of the cranberry-nut mixture over the cheese. Layer cheese mixture with berry-nut mixture twice more, ending with a layer of cranberry-pistachio mixture.

Cover the bowl with more wrap, pressing the wrap down onto the spread to compress it. Refrigerate several hours or overnight. To serve, take plastic wrap off the top of the bowl and turn the layered dip out onto a serving dish. Remove remaining plastic wrap, and sprinkle reserved cranberries and pistachios around the spread to garnish.



Source: Big Oven  
<http://www.bigoven.com/recipe/cranberry-pistachio-cheese-ball/>

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