

PUBLISHER'S CORNER

"Through the years I have found it wonderful to acquire, but it is also wonderful to divest. It's rather like exhaling." ~ Helen Hayes, 1900 - 1993

Good morning and welcome to the newest issue of A to Z Recipes Newsletter. Thanks for taking the time to read this. I know everyone is busier nowadays; I know I usually am. I'm also fairly forgetful these days. Example: Don and I went to dinner last week which is always a treat. We went to a Chinese and Hibachi restaurant I enjoy. He will take me because I love it and he can always find something there to keep from starving. I dressed nicely, it was a little cool so I grabbed a wrap. My phone rang, it was one of my brothers, so I finished dressing on the way to answering it. We left shortly thereafter, and had a nice dinner together. When we got home and while undressing I walked my shoes to my closet, then as I walked back to the bedroom an odd thought hit me: what shoes did I wear tonight? I checked and it was my furry black mules, my house shoes! It's not the end of the world - right? - except the restaurant is buffet. I walked across the restaurant a few times - IN MY HOUSE SHOES. At least they were nice... black with a fur trim!

We have a bushel of tasty recipes for you today. Join me in thanking the folks who contributed:

Peter P., Canada
Amy A., Gastonia, NC
Tallie F., TX
Deb M., TX
Jessica S., Corfu, Greece
Gloria C., Canada
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?

Clean a Blender Without a Sponge

Fill your blender a third of the way up with warm water, and add a few drops of dish soap. Run the blender for 10-20 seconds, and then rinse it out in the sink.

Source: Paula Deen

JUST MAKE ME LAUGH!

Late For Work!

~Shared by Peter P., Canada

Bert had a problem with oversleeping and was always late for work.

His boss threatened to fire him if he didn't do something about it.

So Bert went to his doctor, who gave him a pill and told him to take it before he went to bed.

Bert slept incredibly well; in fact, he woke up before the alarm went off. He had a leisurely breakfast and a pleasant ride to work.

"Boss," he said, "that pill my doctor prescribed actually worked!"

"That's great," said the boss, "but where were you yesterday?"

TODAY'S RECIPES

Braised and Glazed Brussels Sprouts

~Shared by Amy A., Gastonia, NC

3 tablespoons butter
1 pound small Brussels sprouts, left whole
1/2 cup of chicken stock
salt and pepper

Add all ingredients to deep skillet with tight fitting lid, bring to boil. Cover pan and adjust heat to a simmer. Cook sprouts until tender, 5-10 minutes, stir once or twice and add additional stock if needed.

Uncover and raise heat to boil off all liquid to glaze and eventually brown vegetables. Resist the urge to stir, just allow the sprouts to sizzle and brown. Shake pan to loosen and roll them over. It's okay that not all sides are browned the same.

Source: Adapted from How to Cook Anything by Mark Bittman

Margarita Balls

~Shared by Tallie F., TX via Facebook

Prep 30 m
Ready In 30 m

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: Allrecipes.com

Hot & Spicy Sausage Dip

~Shared by Deb M., TX via Facebook

Ingredients
1 lb of Jimmy Dean Pork Sausage (hot or regular – use your favorite bulk sausage brand)
10 oz can Rotel, do not drain (original, diced tomatoes & green chilies)
8 oz cream cheese

Directions
In a large skillet, cook sausage, breaking up into small pieces (like taco meat) until fully cooked. Drain all excess fat. Add Rotel and cream cheese, mix until well blended and heated thoroughly. Place in a serving dish or small crock pot, serve warm with you favorite tortilla chips or Fritos Scoops.

Tips
For less spicy dip, use regular sausage.
This is perfect for small crock-pots, keeping it warm while serving.

Lemon Poppy Seed Cake

~Shared by Jessica S., Corfu, Greece

Lemon Poppy Seed Cake is soft, moist, easy to make and has wonderful fresh lemon flavor. The whipped Lemon Buttercream Frosting is incredible!

Prep Time: 20 minutes
Cook Time: 20 minutes
Cake Cooling: 20 minutes
Total Time: 40 minutes
Calories: 514 kcal
Servings: 14 slices

Ingredients
For the Lemon Poppy Seed Cake:
12 Tbsp unsalted butter (3/4 cup), softened

1 cup granulated sugar
3 large eggs room temperature
2 cups all-purpose flour
2 1/2 tsp baking powder
2 Tbsp poppy seeds sifted to remove any debris
1 Tbsp lemon zest (from 2 large lemons)
2 Tbsp lemon juice
1 tsp vanilla extract
1/2 cup buttermilk room temperature
For the Lemon Buttercream Frosting:
1 cup unsalted butter 2 sticks, softened
4 oz cream cheese softened
4 cups powdered sugar
3 Tbsp lemon juice
1 tsp vanilla extract

Instructions
How to Make Lemon Poppy Seed Cake:
Preheat oven to 350F with a rack in the center of the oven. Butter the sides and base of two 9" cake pans and line the bottom of each pan with a ring parchment paper.

In a large mixing bowl with an electric hand mixer, cream together 12 Tbsp softened butter and 1 cup sugar for 2 minutes on high speed. Add eggs one at a time mixing just until incorporated.

In a small bowl, whisk together 2 cups flour, 2 1/2 tsp baking powder and 2 Tbsp poppy seeds. Add half of the flour mixture, mixing just until incorporated.

Add 2 Tbsp lemon juice, 1 Tbsp lemon zest and 1 tsp vanilla, mixing just to combine. With mixer on low speed, add 1/2 cup buttermilk then mix in remaining half of the flour mixture, mixing until no lumps remain. Divide between 2 prepared pans and spread evenly.

Bake at 350F for 20-23 minutes or until a toothpick inserted into the center comes out clean. Let cake cook in pans 10 minutes then transfer to wire racks, remove backing and and cool to room temperature.

To Assemble and Frost the Cake:
Once completely cooled, place the first cake layer on a cake platter and spread a generous 1/3 of the buttercream frosting over the top. Place the second layer of the top (flat-side-up) and spread 1/3 of the frosting over the top and sides.

Sprinkle the edges of the cake with poppy seeds if desired. Pipe remaining 1/3 of the frosting as desired over the top and place a slice of fresh lemon over each puff of frosting.

How to Make Lemon Buttercream Frosting:
In a large mixing bowl with an electric hand mixer, beat 1 cup butter on high speed until smooth and creamy (2 min). Add 4 oz softened cream cheese and beat until completely smooth. Add 4 cups powdered sugar, 3 Tbsp lemon juice and 1 tsp vanilla and beat on high speed until whipped and fluffy (5 min).

Nutrition Facts
Amount Per Serving
Calories 514
Calories from Fat 243
Fat 27g 42%
Saturated Fat 16g 100%
Cholesterol 105mg 35%
Sodium 53mg 2%
Potassium 164mg 5%
Carbohydrates 64g 21%
Sugar 48g 53%
Protein 4g 8%
Vitamin A 885IU 18%
Vitamin C 2.5mg 3%
Calcium 89mg 9%
Iron 1.2mg 7%
* Percent Daily Values are based on a 2000 calorie diet.

Notes:
The lemon cake base was adapted from Sally's Baking Addiction lemon cake. Sally is an incredibly talented baker and great resources on all things baking!

Source: Natasha of NatashasKitchen.com
<https://natashaskitchen.com/lemon-poppy-seed-cake/>

3-Ingredient Orange Chicken Sauce

~Shared by Gloria C., Canada via Facebook

Yield: 4 people

Sauce Ingredients:
1 Cup BBQ Sauce Sweet Baby Ray's
1 Cup Sweet Orange Marmalade Smucker's
2 TBSP Soy Sauce
Crispy Chicken Ingredients:
3-4 Chicken Breasts We used 3
1 Cup Flour/1 Cup Cornstarch You can use both or either/or
2 Eggs
Oil We used vegetable oil

Instructions
In a sauce pan, add the BBQ sauce, marmalade, and soy sauce. Turn the heat on low and let it simmer for 20 minutes, stirring a few times.

Meanwhile, cut up your chicken breasts into cubes. In one bowl beat 2 eggs, while the other bowl should mix the dry ingredients.

Dip pieces of chicken in the egg and then cover in flour/cornstarch. Set on an extra plate.

Add a thin layer of oil to a frying pan and turn your stove on medium/high heat. Once it sizzles, add the chicken to the pan. Let it cook for 3-5 minutes each side until it's brown and cooked on the inside.

Set the oily pieces on a paper towel and let drain.

Add the chicken to the sauce and toss!

Eat it on top of white rice and enjoy. I think veggies would be good with it such as green peppers or broccoli.

Source: Crafty Morning

<https://www.craftymorning.com/3-ingredient-orange-chicken-sauce-recipe/>

Bread & Butter Pudding

~Shared by Judy G., IL via Facebook

INGREDIENTS:

1 teaspoon ground cinnamon
1/4 cup sugar
4 Tablespoons butter or margarine, more or less as needed, at room temperature
5 slices crust-on white bread
1/2 cup golden raisins
2 cups milk
2 eggs

DIRECTIONS:

Preheat oven to 350 degrees F./180 C

Add cinnamon to sugar in cup and mix well.

Set aside.

Generously spread one side of each piece of bread with butter or margarine.

Cutting diagonally, slice each in half.

Arrange triangle slices in pan, slightly overlapping, with butter-side up and cut edges facing the same direction, making a spiral.

As you add the bread, sprinkle with sugar, cinnamon, and raisins.

Put milk in small bowl, add eggs, and using whisk or fork, mix to blend well.

Pour milk mixture over bread and raisins in baking pan.

Set aside for about 15 minutes for bread to absorb liquid.

Bake in oven for about 30 minutes, or until top is golden brown.

Serve the pudding while still warm in individual dessert bowls.

It is eaten plain or with cream poured over it.

Crock-Pot Chicken Teriyaki

~Shared by Judy G., IL via Facebook

Ingredients

1 lb chicken, diced
1 cup chicken broth
1/2 cup teriyaki sauce
1/3 cup brown sugar
3 garlic cloves, minced

Directions

Combine chicken broth, teriyaki sauce, brown sugar and garlic cloves in large bowl.

Add chicken to sauce, and toss to combine.

Pour chicken mixture into crock-pot.

Cook on low 4-6 hours, or until chicken is cooked through.

Serve over hot cooked rice and spoon extra sauce if desired.

Crock Pot Loaded Baked Beans

~Shared by Michael G., MI via Facebook

INGREDIENTS

1 Can Bush's Chili Beans I used 27 oz
1 Can Bush's Butter Beans 16 oz can
1 Can Bush's Baked Beans I used 28 oz can
1 lb ground and drained ground beef
1 lb of bacon sliced cooked, and drained
1 tsp onion powder
1 tbsp minced garlic
1/2 cup of ketchup
1 tbsp brown mustard
1/2 cup of brown sugar
1 tsp white vinegar

INSTRUCTIONS:

Brown up your hamburger and cook up your bacon (I love having ground beef in the freezer to pull out to use) and drain both of grease.

Spray your crockpot with a nonstick spray, I used my 8-quart crock pot to create this so I would have a lot of room for the ingredients and mixing the ingredients.

Open your cans and dump all the beans in your crockpot

Next, add in the rest of the ingredients and stir

Cook on low for 4-6 hours and serve!!

WW POINTS: 9

Creamy Chicken Wild Rice Soup

~Shared by Lisa H., Belmont, NC

A unique, tasty soup...perfect on a cold winter day.

Ingredients

2 cups cooked rice, wild rice
1 small yellow onion, chopped
2 medium carrots, diced
2 ribs celery, diced
6 Tablespoons butter , divided
1 clove garlic, minced
4 1/2 cups low-sodium chicken broth (appx. 3 (14.5 oz) cans)
1/4 teaspoon dried thyme
1/4 teaspoon dried sage
1/4 teaspoon dried rosemary
salt and freshly ground black pepper, to taste
1 1/2 pounds boneless skinless chicken breasts, halved (I use rotisserie chicken)
1/2 cup all-purpose flour
1 1/2 cups milk
1/2 cup heavy whipping cream, or half & half

Instructions

Prepare rice according to package instructions.

Melt 1 Tbsp butter in a large soup pot over medium heat.

Add onion, carrots and celery and sauté until slightly tender. Add the garlic and sauté for 30 seconds.

Stir in the chicken broth, thyme, sage, rosemary and season with salt and pepper to taste.

Add chicken and bring mixture to a boil. Cover the pot with a lid and allow mixture to boil for 10-12 minutes, or until chicken is cooked through, stirring occasionally to check on it.

Remove chicken to a cutting board to rest for 5 minutes before chopping into small pieces.

In a separate medium saucepan melt remaining 5 Tbsp butter over medium heat. Add flour and whisk constantly for 1-2 minutes.

Slowly add the milk, whisking vigorously, and cook, stirring constantly, until the mixture thickens. Remove from heat and stir in cream.

Pour roux mixture into the soup pot and stir until smooth. Cook for a few more minutes. Taste broth and add additional seasonings, if needed.

Reduce the heat to low and return chicken and add cooked rice to the soup. Serve warm.

Source: <https://tastesbetterfromscratch.com/>

Banana Cream Pie Lush

~Shared by Marilyn M., OH via Facebook

First, gather your ingredients:

1 pouch (17.5 ounces) Betty Crocker sugar cookie mix
Butter (for cookie mix plus 1/3 cup, melted)
1 Egg
1 1/2 teaspoons of vanilla
8 ounces of cream cheese, softened
1 cup powdered sugar
One 12-ounce container of thawed Cool Whip topping
3 firm medium bananas cut into 1/4-inch slices
2 boxes (3.4 ounces each) Jell-O banana cream flavor instant pudding
3 cups cold milk
1 firm medium banana, cut into 1/4-inch slices

Once you have all of the ingredients together, preheat your oven to 375 degrees.

The next step is to make drop-style cookies as directed on the package. You need to let the cookies cool completely so they stay crisp in the dessert.

After the cookies have cooled, set aside four of them for later. Then, take half of the cookies you have left and pulse them in a food processor. Add the melted butter and half a teaspoon of vanilla, then mix into a paste. This will be the crust you press into the bottom of a 13-by-9 glass baking dish.

Next, bring together the cream cheese, sugar and remaining vanilla with an electric mixer. Add in 2 cups of whipped topping until well combined. You'll take this creamy mixture and spread it over the cookie crumb crust. Place a single layer of sliced bananas over the mixture.

Make the pudding by combining the dry mix and milk with a whisk until thick. Next, spread over the banana layer. Drop the leftover whipped cream on top over the pudding layer and then refrigerate for at least 4 hours.

For the final touch, crush the four cookies you set aside and sprinkle over the pie when it's time to serve it.

Source: Simple Most

<https://www.simplemost.com/this-banana-cream-pie-lush-recipe-is-truly-irresistible/>

Cracker Barrel Hashbrown Casserole

~Shared by Marilyn M., OH

32 oz frozen shredded hash browns
16 oz sour cream
1 can (10.5 oz) cream of chicken soup
1/2 cup butter, melted
1/2 cup frozen diced onions or fresh
2 1/2 cups shredded Colby cheese, divided
1/4 teaspoon pepper

Preheat oven to 350 degrees F.

Prepare a casserole dish (9x13) with non-stick cooking spray; set aside.

In a large mixing bowl combine ingredients with only 2 cups cheese.

Place in your casserole dish and top with remaining 1/2 cup cheese.

Bake for 45-50 minutes or until fully cooked and bubbly. Serve and enjoy!

Spinach Dip Bites

~Shared by Marilyn M., OH

This favorite appetizer is filled with spinach, artichokes, and three different cheeses, all baked into a crescent dough cup. They are a hit every time they're served at a party or get together!

2 cups frozen spinach, chopped and thawed
6 oz artichoke hearts, drained and chopped
1/2 tsp garlic, minced
2 Tbsp parmesan cheese, grated
4 oz cream cheese, softened
3/4 cup mozzarella cheese, shredded and divided
1/2 tsp garlic salt
pepper to taste
1 can seamless crescent dough

Preheat oven to 375.

In a bowl, combine spinach, artichoke hearts, garlic and Parmesan cheese.

Blend in cream cheese and half of the mozzarella cheese. Season with salt and pepper; set aside.

Using a rolling pin, lay dough on a cutting board and lightly stretch to a 8 x 12 rectangle.

Cut dough into 2 inch squares, so you have 24 squares total.

Lightly grease a mini muffin tin and place a square in each cup, gently pushing down to create an indent. (you don't need to mold to the cup.)

Scoop one teaspoon spinach mixture on top of each crescent square and gently push in, (bites will mold to your tin while baking).

Spread the remaining mozzarella cheese over the tops of each cup.

Bake at 375 for 15 - 17 minutes, until golden brown.

Let cool for 5-10 minutes before moving from tray. ENJOY!

Snowball Cookies

~Shared by Marilyn M., OH

1 1/2 cups softened butter
3/4 cup powdered sugar
1 Tbsp vanilla extract
1/2 tsp salt
3 cups all purpose flour
1 cup white chocolate chips
1/2-1 cup sprinkles in colors of your choice, optional
1 cup mini chocolate chips, optional
powdered sugar, optional

Preheat oven to 375 degrees F.

Beat butter and sugar with mixer until smooth and fluffy. Add in vanilla, mix well.

Add in salt and flour, mixing until well combined.

Mix in white chocolate chips, and if using add in either sprinkles and/or mini chocolate chips. Dough will be thick.

Using a small cookie scoop, drop cookie dough onto cookie sheets, leaving about 2" between each cookie.

Bake for approximately 10-12 minutes or until just starting to lightly brown.

Remove from oven and allow to cool on baking sheets for at least 10 minutes. If desired dust with powdered sugar.

Store in airtight containers. Enjoy both ways, either with or w/o nuts!

NOTE: You can turn these into Peppermint Snowball Cookies by using peppermint flavored sprinkles or stirring crushed peppermint bits in with the sprinkles.

Southern Fire Crackers

~Shared by Marilyn M., OH

1 box (16 oz) Premium Saltine Crackers (a whole box of 4 sleeves)
1 tsp Garlic Powder
1 1/2 tsp Onion Powder
Cracked Black Pepper
2 Packets Hidden Valley Buttermilk Ranch Dressing Mix
3 Tbsp Red Pepper Flakes
2 cups Olive Oil

Add olive oil, spices and seasonings to a large gallon sized storage bag. Close and mix to combine.

Next, add saltine crackers. Seal bag and turn to coat crackers with the spicy oil mix several times until coated well.

Allow the crackers to marinate overnight.

The next day transfer the crackers to a lined baking sheet then bake in a 250° oven for about 15 minutes to toast.

Transfer to a serving platter or bowl and serve. Enjoy!

Tip: Use regular premium sized saltines, mini saltines or other crackers of your choice.

You could also add Parmesan cheese to the mix if you like.

The important part is to not become squeamish about the amount of red pepper flakes. It's perfect!

Secret Ingredient Hashbrown Casserole

~Shared by Marilyn M., OH

1 (30-oz) bag frozen hash brown potatoes
1 can cream of onion soup
1 pint French onion dip (see tips below)*
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon pepper
1 (8-oz) block cheddar cheese
1/4 cup butter, melted

Allow potatoes to defrost just long enough to loosen shreds so they can be stirred into other ingredients.

When I've let them completely defrost they tend to break up too much when stirred.

Shred cheese then set aside about one cup to top the casserole with before baking.

Preheat oven to 350 degrees.

Combine cream of onion soup, French onion dip, salt, garlic powder and pepper in a large mixing bowl; then stir well.

Add cheese (reserving 1 cup for later) and potatoes and gently fold to combine.

Spoon mixture into a greased 13x9 casserole dish; then top with remaining cheese.

Drizzle melted butter over cheese then bake at 350 for 50-55 minutes or until golden brown and bubbly around edges.

Enjoy

Tips: Use any refrigerated, sour cream based French onion dip such as Dean's, Heluva Good or Aldi's (Aldi is my favorite!)

*You can substitute sour cream for French onion dip if needed (maybe consider adding a little extra seasoning if so).

Substitute cream of cheddar or cream of chicken soup if desired.

Dirty Rice

~Shared by Marilyn M., OH

1 (14-oz) can chicken broth
1 bay leaf
1 1/2 cups long-grain rice, NOT instant

1 Tbsp bacon grease or Vegetable oil
1/2 pound ground beef
1 medium onion, chopped
1 celery rib, chopped
1/2 green bell pepper, seeded and chopped
1/2 cup finely chopped chicken livers
2 cloves garlic, minced
1/2 teaspoon salt
2 teaspoons Cajun Seasoning, optional
1/4 teaspoon dried thyme

Set aside 1/2 cup chicken broth and pour remaining in a medium saucepan.

Add 1 1/2 cups water and bay leaf. Bring to boil. Add rice, cover and cook 20 minutes.

Heat bacon grease in a cast iron Dutch oven. Add ground beef and crumble with a wooden spoon.

Once you have the ground beef crumbled, add onion, celery, and green pepper.

Cook stirring occasionally until beef is no longer pink and vegetables are softened.

Add chicken livers and garlic and continue to cook 5 minutes. Add salt, Cajun seasoning, and thyme.

Add reserved chicken broth and scrape bottom of the pan to release all the brown pieces.

Let simmer 1 minute. Remove bay leaf from rice and add rice to Dutch oven.

Stir it into the ground beef mixture. Keep the heat on while you stir.

Once it is combined well, remove from heat. Serve and Enjoy!

Meatball Sub Casserole

~Shared by Marilyn M., OH

Loaf of French bread (See below for substitute)
Butter
1/2 teaspoon garlic salt
8 oz cream cheese, softened to room-temperature
2 Tbsp real mayonnaise
1/2 teaspoon Italian seasoning
1 pound of frozen, fully cooked, thawed Italian meatballs (NOTE: it is often sold in 2 pound bags so use only 1/2 a bag.)
1 can Hunts Spaghetti Sauce (any flavor, our favorite is Garlic & Herb)
2 cups shredded mozzarella cheese

Turn oven on to broil. Slice French bread* into thick one inch slices. Butter one side lightly.

Place on a cookie sheet with buttered side up. Repeat with the remaining slices.

Very lightly sprinkle bread with garlic salt. Broil until toasty on the edges.

Turn oven down to 350 degrees. Spray a 9x13 metal or glass pan with cooking spray.

Place bread (toasted side up) into your 9x13 pan.

Fill it up leaving very few gaps; cut one slice into pieces if necessary to fill large gaps.

In a medium bowl, combine cream cheese, mayonnaise and Italian seasoning using an electric mixer until smooth (be sure to scrape down the sides of your bowl).

Using a spatula, spread the mix over all bread slices creating a sheet of cream cheese mix.

Cut the thawed meatballs in half sprinkling them all over the cream cheese mix.

Pour spaghetti sauce evenly over the meatballs.

Evenly sprinkle shredded mozzarella over the spaghetti sauce.

Bake for 30 minutes until heated all the way through and cheese is golden and bubbly.

*Good substitute for French bread is garlic bread, Texas toast ~ and boy was it delicious!!!

Enjoy!!!

Weeknight Lazy Lasagna

~Shared by Marilyn M., OH

8 ounces uncooked lasagna noodles, broken into 2-inch pieces
1 cup part-skim ricotta cheese
1 cup shredded part-skim mozzarella cheese, divided
1/3 cup grated Parmesan cheese
1 jar (24 oz) pasta sauce with meat
Fresh spinach, optional (See tip below)

Preheat oven to 400°. Cook lasagna noodles according to package directions.*

Meanwhile, in a large bowl, mix ricotta cheese, 1/2 cup mozzarella cheese and Parmesan cheese.

Drain noodles well; stir into cheese mixture.

Spread 1 cup pasta sauce into a greased 11x7-in. baking dish.

Layer with half the noodle mixture and 1 cup sauce; layer with remaining noodle mixture and sauce.

Sprinkle with remaining cheese.

Cover with greased foil; bake until heated through, 10-15 minutes.

TIPS: For easy spinach lasagna, add a couple layers of fresh baby spinach (no chopping or pre-cooking required).

This is the perfect recipe to use up broken lasagna noodles, but other pasta shapes like bowtie can be used, too.

*The cooked lasagna noodles have a tendency to stick together, so stir it into the ricotta cheese mixture right after draining. If made ahead, toss in a small amount of olive oil after draining.

Use Italian cheese blend in place of mozzarella and Parmesan for a sharper flavor and (bonus!) fewer ingredients.

Impossible Cranberry Pie

~Shared by Marilyn M., OH

1 cup Bisquick
1 cup granulated sugar
1/4 tsp salt
2 cups raw cranberries (fresh or frozen)
1/2 cup chopped walnuts
1/2 cup butter, melted
2 large eggs
1 tsp almond extract

Preheat oven to 350 ~ Grease a 9-inch pie pan; set aside.

Combine Bisquick, sugar and salt.

Add cranberries and nuts, toss in mixture to coat nuts and berries.

Stir in butter, beaten eggs and extract. (if using frozen cranberries, mixture will be very thick).

Spread batter into the prepared pan.

Bake for 40 minutes or until a wooden toothpick inserted in the center comes out clean.

Serve warm with whipped cream or vanilla bean ice cream. Enjoy!

German Chocolate Fudge Pie

~Shared by Marilyn M., OH

1 unbaked 9-inch pie crust
1/2 cup butter ((1 stick), melted)
1 cup sugar
1 teaspoon vanilla
2 eggs
3/4 cup all-purpose flour
1/3 cup cocoa
1/2 cup semi-sweet chocolate chips
1/2 cup chopped pecans

Preheat oven to 350 degrees.

In a medium bowl combine melted butter, sugar, vanilla, and eggs until well blended.

Stir in flour, and cocoa until smooth. Stir in chocolate chips and pecans.

Pour the mixture into the prepared pie crust and spread evenly.

Bake for 25-30 minutes or until the center no longer jiggles and an inserted toothpick comes out clean.

Cool completely.

Frosting

1 (14 oz.) can sweetened condensed milk
3 egg yolks (lightly beaten)
1/2 cup butter (1 stick))
1 teaspoon vanilla
1 1/2 cups sweetened flaked coconut
3/4 cup chopped pecans
Pinch of salt

Make frosting by stirring together the condensed milk, egg yolks, and butter in a medium saucepan.

Cook over medium-low heat, whisking constantly until thick and bubbly.

Remove from heat and stir in vanilla, coconut, pecans and a pinch of salt.

Cool completely before spreading over pie.

If desired serve pie topped with chocolate fudge sauce and/or pecan halves for garnish.

Toasted Coconut Pound Cake

~Shared by Marilyn M., OH

3/4 cup unsalted butter, room temperature, plus more for pan
2 cups all-purpose flour (spooned and leveled), plus more for pan
1 1/2 teaspoons baking powder
1/2 teaspoon fine salt
1 cup granulated sugar
1 teaspoon pure vanilla extract
3 large eggs
1 cup plus 2 Tablespoons buttermilk, divided
1 1/2 cups sweetened shredded coconut, toasted, divided
1 cup confectioners' sugar

Preheat oven to 350 degrees. Grease and flour a loaf pan.

Whisk together flour, baking powder, and salt.

In a large mixing bowl with paddle attachment, beat butter and granulated sugar on medium-high until light and fluffy, scraping down bowl as needed.

Add vanilla, then eggs, one at a time, beating well and scraping down bowl.

With mixer on low, add flour mixture in 3 additions, alternating with two 1/2-cup additions buttermilk, and beat until combined.

With a rubber spatula, fold in 1 1/4 cups coconut.

Transfer batter to pan and bake until a toothpick inserted in center comes out with a few moist crumbs attached, 60 minutes.

Let cool in pan then remove cake from pan and let cool completely on rack.

Whisk together confectioners' sugar and remaining 2 tablespoons buttermilk.

Drizzle over cake and sprinkle with remaining 1/4 cup coconut.

Pink Flamingo Cake

~Shared by Marilyn M., OH

1 (15.25 oz) package white cake mix
1 (3.5 oz) cherry jello mix
3/4 cup vegetable oil
3/4 cup buttermilk
3 large eggs
1 teaspoon vanilla extract

Frosting:

1 (8 oz) can crushed pineapple
1 (3.4 oz) package instant vanilla pudding mix
1 (16 oz) container frozen whipped topping, thawed
1 (8 oz) jar maraschino cherries, halved, juices reserved

Preheat oven to 350° F and lightly grease a 9×13-inch baking dish.

In a large bowl or mixer, beat cherry jello mix, vegetable oil, buttermilk, eggs and vanilla extract into white cake mix until just combined, then pour into greased baking dish.

Place baking dish in oven and bake for 30-35 minutes, or until toothpick inserted in center comes out mostly clean.

Remove from oven and let cool.

Place crushed pineapple, with juices, and halved cherries in a large bowl and sprinkle pudding mix on top.

Fold in frozen whipped topping and 1/4 cup cherry juice until smooth and combined, adding more cherry juice, if desired.

Frost (cooled) cake and refrigerate for 2-3 hours, or until set.

Easy Raspberry Coconut Balls

~Shared by Marilyn M., OH

1 package (12 oz) vanilla wafers, crushed
3-1/3 cups sweetened shredded coconut, divided
1 can (14 oz) sweetened condensed milk
3 teaspoons raspberry extract
1 teaspoon rum extract
1/4 cup pink sanding sugar

Mix wafer crumbs and 1-1/3 cups coconut. Stir in milk and extracts.

In a shallow bowl, combine sugar and remaining coconut.

Shape dough into 1-in. balls; roll in coconut mixture.

Refrigerate in airtight containers. Enjoy!

Crockpot Philly Cheese Steak Casserole

~Shared by Marilyn M., OH

2 lb cube steaks, cut into strips
1 green pepper, cut into strips
1 red pepper, cut into strips
1 onion, thinly sliced
1/2 lb mushroom, sliced or more to taste
1 Tbsp. olive oil
3/4 teaspoon kosher salt
1 teaspoon fresh ground pepper
1/4 lb pepperoni, thinly sliced (optional)
8 ounces provolone cheese, thinly sliced

Sauté mushrooms in olive oil until softened and light brown, about 5 minutes.

Add to crock pot along with the rest of the ingredients, except the provolone.

Cook on low for 6 hours.

Stir well, add to 6 bowls.

Cover with provolone and add some cooking juices to each bowl to melt the cheese.

Perfect for low carb diets, this is a double bonus, as it cooks in the crock pot all day so you can come home to a great meal.

Servings: 6

PUBLISHER'S CHOICE

Galette des Rois: King Cake for Epiphany

Last year, I discovered Galette des Rois, a King Cake from France that is served on Epiphany, celebrating the Three Kings visiting the baby Jesus. Galette des Rois is a puff pastry-type cake filled with almond cream or frangipane.

Serves 8

1/2 recipe rough puff pastry (save the other half for another use) <https://www.bakeat350.net/2019/01/how-to-make-rough-puff-pastry-how-to-use.html>

7 ounces almond paste
3 tablespoons powdered sugar
2 tablespoons orange zest
1/4 teaspoon almond extract
1 egg
egg yolk + 2 teaspoons water

Beat the almond paste, powdered sugar, and orange zest together until combined. Beat in the almond extract and egg until incorporated. Set aside.

Line a cookie sheet with parchment. Divide rough puff into two equal parts. (Remember, you're using only 1/2 of this recipe.) Roll one half of the dough a little larger than a 9" circle. Use a cake pan as a guide to trim with a paring knife. Place on the prepared pan.

Spread almond filling on top, spreading evenly, leaving a 3/4" or so border. Brush edge with water.

Roll the other half of the rough puff into another 9" circle. Press the edge with your fingers to seal. Dip the end of a table knife into flour and press into the sides of the sealed cake to crimp. Refrigerate for 30 minutes.

Preheat oven to 425. Whisk egg yolk and water together. Remove the galette from the refrigerator and brush the top with the egg wash, taking care to avoid the edges and sides. Use the tip of a paring knife to score a decorative pattern on top. Make 6 small vents within the design.

Place in the oven and immediately reduce the heat to 400. Bake for 35-40 minutes, or until golden brown. If browning too quickly, tent with foil.

Remove from oven and cool completely before serving.

*Method (not recipe) adapted from Dorie Greenspan

Source: Bake @ 350
<https://www.bakeat350.net/2020/01/galette-des-rois-king-cake-for-epiphany.html#more>

Garlic Parmesan Zoodles

Delicious, gluten-free, low-carb, and nutrient-packed Garlic Parmesan Zoodle Recipe.

Prep Time 5 mins
Cook Time 7 mins
Drain time (optional) 30 mins
Total Time 42 mins

Servings: 4 servings
Calories: 168kcal

Ingredients

1 tbsp olive oil
1 tbsp butter
3 cloves garlic, minced
2 tbsp fresh parsley, chopped
4 large zucchini, spiralized
1/2 cup freshly grated parmesan cheese
1/2 tsp freshly grated black pepper
1/2 tsp salt
1/2 lemon, juiced

Instructions

Spiralize zucchini using your favorite method.

Prepare zucchini noodles. Line a baking sheet with several paper towels. Spread your zucchini noodles across the paper towels in an even layer and sprinkle with salt, approximately 1 teaspoon. Toss to coat. Allow zucchini noodles to drain for 30 minutes. After 30 minutes have passed, gather noodles in a clean tea towel and gently (not too hard as this will actually cause the zucchini to turn mushy) squeeze any remaining water out from the noodles. Some remaining water is ok.

Sauté the aromatics. Heat a large skillet over medium-high heat. Once the pan is hot add the tablespoon of olive oil and butter. Allow butter to melt. Reduce heat to medium and add the minced garlic and fresh parsley. Cook, stirring continuously, for 30-60 seconds.

Cook the zoodles. Add the zucchini noodles to the skillet and toss to coat with the olive oil and garlic mixture. Continue to cook, mixing frequently, for 2-3 minutes, or until al dente (see notes).

Add remaining ingredients and serve immediately. Stir in the grated parmesan cheese and immediately remove from heat. Sprinkle with black pepper, salt (if needed), and fresh lemon juice, if desired. Best if enjoyed immediately.

Notes

What part of the zucchini the zoodle has come from will (partly) determine cooking time. For example, any zoodles made from the seedier center will cook faster and tend to be mushier. In general, if I see that those zoodles start to look well-done, I will immediately remove the pan from the heat.

Nutrition

Calories: 168kcal | Carbohydrates: 13g | Protein: 9g | Fat: 11g | Saturated Fat: 5g | Cholesterol: 16mg | Sodium: 544mg | Potassium: 893mg | Fiber: 4g | Sugar: 9g | Vitamin A: 990IU | Vitamin C: 68.2mg | Calcium: 210mg | Iron: 1.5mg

Source: Jessica Randhawa - Forked Spoon

<https://theforkedspoon.com/how-to-cook-zucchini-noodles/>

Copycat Popeye's Red Beans & Rice

Note from Maggie: I make this on the stovetop. In the south, smoked ham hocks are plentiful.

3 cans red beans
1 smoked ham hock (1/2 to 3/4 pound) (If you cannot find Smoked Ham Hocks, just but cooked ham hocks and add 1/4 teaspoon liquid smoke)
2 tablespoons oil
1/2 cup of chopped onion
1/2 cup of chopped green bell pepper
1/2 cup of chopped celery
2 cups Water or Chicken Broth
1/2 teaspoon onion powder
1/2 teaspoon garlic salt
1/4 teaspoon red pepper flakes
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
4 cups long grain rice, cooked for serving

Set Instant Pot to Sauté and add the oil. Once it is hot, add the Onion, Green Bell Pepper and Celery. Cook until softened and turn off Sauté.

Dump beans into the Instant Pot, add the ham hock, water/broth and optional Liquid Smoke. Add the onion powder, garlic salt, red pepper and salt.

Put the lid on, seal and set to Manual 15 minutes.

Natural release and open once pressure pop-up goes down.

Remove the ham hock and remove the meat from the bone.

Take out 1 cup of the beans and mash them. This will help thicken and make a sauce. Place everything back into the Instant Pot and Sauté for 5 minutes.

Serve over a premium long-grain rice.

Old-Fashioned Chicken and Dumplings

Old-Fashioned Chicken and Dumplings is a super simple recipe. Flat and yummy strips of dough simmered in a yummy broth and tender chicken.

Prep Time 20 mins
Cook Time 1 hr
Total Time 1 hr 20 mins
Servings: 6
Calories: 348k

Ingredients

3 cups chicken, cooked and shredded

2 quarts chicken broth
2 cups all-purpose flour
1/2 tsp baking powder
2 tbsp cold salted butter, cubed
1 cup milk

Instructions

Preheat oven to 350F degrees.

Spray a baking sheet with nonstick cooking spray.

Drizzle a little olive oil on the chicken and season with salt and pepper.

Bake for about 45 minutes.

Once the chicken is cooked, shred it with two forks.

Pour 2 quarts of chicken stock or broth into a large pot and start warming it up on the stove top while you make the dumplings..

In a medium bowl, combine flour and baking powder. Then add in cubed butter.

Combine using your fingers, fork or pastry cutter.

Pour in the milk. Mix it all together.

Dust your counter with a generous amount of flour. Place dumpling dough on the counter and dust it with more flour.

With a rolling pin, roll the dough out to about 1/4" thickness.

Be sure to add flour as necessary to keep it from sticking underneath or to your rolling pin.

Using a knife or a pizza cutter, start cutting out your dumplings into squares.

Dust dumplings with a bit more flour. The extra flour is all gonna help keep them from sticking but will also thicken your chicken broth some as well when you add them to the pot.

Bring chicken broth up to a boil. Add in shredded chicken and stir.

Begin adding dumplings one at a time so they don't all stick together. Stir frequently while adding them.

Allow dumplings to cook for about 15-20 minutes. You should notice your broth starting to thicken (from the extra flour) and your dumplings may start to sink a little to the bottom because they are soaking up the broth. Take one out and taste test it. It shouldn't have a doughy taste anymore.

Nutrition

Calories: 348kcal | Carbohydrates: 35g | Protein: 17g | Fat: 14g | Saturated Fat: 5g | Cholesterol: 56mg | Sodium: 1246mg | Potassium: 499mg | Fiber: 1g | Sugar: 2g | Vitamin A: 265IU | Vitamin C: 23mg | Calcium: 95mg | Iron: 3.1mg

Source: Brandie @ The Country Cook

www.thecountrycook.net

Creamy Bacon Penne

Serves 4

INGREDIENTS

1 pound dried penne
8 slices bacon
1 1/4 cup heavy cream
3 cloves garlic ; finely chopped
1/2 cup parmesan

INSTRUCTIONS

Prepare penne to al dente. Deep fry bacon over medium heat until crispy. Add the cream, garlic and parmesan and cook over low heat for 4 minutes. Add penne to pan with sauce, toss well.

Source; Big Oven

<https://www.bigoven.com/user/darly39>

Bacon Wrapped Chicken (Brown Sugar)

INGREDIENTS

1 lbs. chicken tenders (about 10 chicken tenders)
10 strips bacon, sliced in half length-wise (I used turkey bacon)
1/2 -1 teaspoon salt
1 teaspoon paprika
1/2 teaspoon black pepper
1 teaspoon onion powder
1/2 teaspoon italian seasoning
1 teaspoon garlic powder
2/3 cup light brown sugar, packed
2 tablespoons chili powder

INSTRUCTIONS

Preheat oven to 350 F.

Mix together salt, paprika, black pepper, onion powder,italian seasoning, and garlic powder.

Sprinkle mixture evenly over chicken tenders, (top and bottom) completely coating them generously in the spices.

Wrap two sliced bacon strips around the chicken tender. Tuck in and loose ends.

Mix together brown sugar and chili powder.

Sprinkle this mixture generously over bacon wrapped chicken, top and bottom. Press the sugar mixture into the chicken to pack it on.

Place the chicken on a greased grill pan.

Bake for 25-30 minutes or until chicken is done and bacon is crisp. You can broil for the last few minutes if desired to crisp up the bacon more.

Serve piping hot! Garnish with parsley if desired.

Source: Divas Can Cook

<https://divascancook.com/baked-bacon-wrapped-chicken-tenders-recipe/>

Apple Angel Dump Cake

To make this Apple Angel Dump Cake You'll need the following ingredients:

Ingredients:

1 Can Apple Pie Filling
1 Box Angel Food Cake Mix (Dry)
Sugar
Cinnamon
Caramel (Opt)

Directions:

Mix The Dry Angel Food Cake Mix With The Apple Pie Filling, Pour Into A Greased 9x13 Cake Pan, Sprinkle With Cinnamon And Sugar.

Bake At 350 For 20-30 Minutes.

Do Not Over Bake, Cake Is Done When Browned On Top But Not Completely Set. If Using A Glass Pan Bake At 325.

Remove From Oven And Serve With A Dollop Of Cool Whip.

Also Great With Vanilla Ice Cream And Caramel.

Hot Chipotle Shrimp Corn Dip

A warm and gooey hot chipotle shrimp and corn dip that'll have the guests going nuts! This warm and cozy appetizer is perfect for the big game, New Year's Eve, and pretty much any party!

YIELD: 10-12 SERVINGS

prep time: 15 MINS

cook time: 30 MINS

total time: 45 MINS

INGREDIENTS:

1 lb. of cooked shrimp, tails removed and chopped
1 tablespoon olive oil
1 cup onions, minced
6 cloves of garlic, minced
1 lb. of frozen corn, defrosted
2 chipotle peppers in adobo sauce, roughly chopped (plus 3-5 tablespoons of adobo sauce)
1 (4-ounce) can of chopped green chilies
½ cup EACH: mayo, sour cream, AND chopped green onions (white part only)
1 (8-ounce) brick of cream cheese
2 tablespoons EACH: hot sauce AND lime juice
¾ teaspoon of salt
8 ounces of Queso Oaxaca, shredded (see post for substitutes)

DIRECTIONS:

PREP: Heat the olive oil in a large skillet over medium-high heat. Add the minced onion, green onions, and the garlic and sauté for 4-5 minutes or until the onions soften season with a small pinch of salt. Remove from the heat source and set skillet aside. Preheat the oven to 325°F.

MIX: In a medium bowl, mix together the mayo, sour cream and cream cheese using a wooden spoon or spatula until it forms a somewhat smooth mixture. Then add the minced onion mixture, chopped shrimp, defrosted corn, chopped chipotle pepper, adobo sauce, green chilies, hot sauce, ¾ teaspoon salt, lime juice and half of the shredded cheese.

BAKE: Spray a 9x9 baking dish with cooking spray and transfer the dip to the dish. Top with remaining shredded Oaxaca cheese and bake for 30 minutes or until bubbly and golden on top. Top with chopped parsley or the greens of scallion and serve warm from the oven with tortilla chips.

Source: Little Spice Jar

<https://littlespicejar.com/hot-chipotle-shrimp-corn-dip/>

Pineapple Casserole

prep time: 5 MINS

cook time: 35 MINS

total time: 40 mins

INGREDIENTS:

3 (20-oz) can pineapple chunks, packed in juice
1/4 cup flour

1/2 cup sugar
2 cups shredded cheddar cheese
2 cups Ritz Cracker crumbs
1/4 cup butter, melted

INSTRUCTIONS:

Preheat oven to 350°F. Lightly spray a 9x13-inch pan with cooking spray.

Drain the pineapple, reserving 1/2 cup of the juice. Place drained pineapple chunks in bottom of prepared dish. Combine flour and sugar and sprinkle over pineapple. Drizzle with reserved pineapple juice.

Sprinkle the cheese over the pineapple. Top with cracker crumbs. Drizzle casserole with butter.

Bake for 35 to 45 minutes, until bubbly and golden brown.

Source: Plain Chicken

<http://www.plainchicken.com/2017/04/pineapple-casserole.html>

Herbed Cheese & Tomato Flatbread

Here's an Uptown pizza everyone will love.

Prep Time 10 mins

Cook Time 15 mins

Servings: 12

Calories: 181

Ingredients

1 tube refrigerated pizza dough

1 -OR-recipe homemade pizza dough if you wish to make your own:

<https://bakeatmidnite.com/cheesy-bacon-ranch-pizza/>

3 medium tomatoes thinly sliced

2 tbs olive oil

Cheese Spread:

8 oz cream cheese softened

2 cloves garlic finely minced

2 tbs fresh chopped chives

1 tsp fresh chopped thyme

2 tbs chopped fresh parsley

3 tbs grated Romano or Parmesan cheese

1 tsp salt

1/4 tsp pepper

Garnish:

1 tbs finely chopped fresh basil

1 tbs chopped fresh parsley

2 tbs grated Romano or Parmesan cheese

Instructions

Preheat broiler to high. Line a large baking sheet with aluminum foil and spray foil with non-stick spray; set aside.

In a small bowl, mix all the cheese spread ingredients; set aside.

Divided pizza dough in half and roll out each into a 12 x 6-inch rectangle and place on prepared sheet. Brush each with half of the oil.

Broil for 3-4 minutes or until the dough is beginning to get brown. Flip dough and broil this side for the same amount of time. Remove and cool slightly on the baking sheet. Leave the broiler on.

Spread half the cheese spread on one dough rectangle and the remaining spread on the other dough rectangle.

Divide sliced tomatoes randomly on each rectangle. Sprinkle with the 2 tbs of grated cheese.

Place the flatbreads under the broiler and broil for about 5 minutes or until tomatoes begin to dry on top and cheese is beginning to brown.

Sprinkle with the basil and 1 tbs chopped parsley.

To prepare bread on the outside grill -- grill each side of the bread over high heat about 3-4 minutes each side. Finish the flatbreads as per broiler instructions

Notes

Adapted from Taste of Home

Nutrition

Serving: 1g | Calories: 181kcal | Carbohydrates: 18g | Protein: 5g | Fat: 10g | Saturated Fat: 5g | Cholesterol: 22mg | Sodium: 526mg | Potassium: 102mg | Fiber: 1g | Sugar: 3g | Vitamin A: 640IU | Vitamin C: 6mg | Calcium: 48mg | Iron: 1mg

Source: The Midnight Baker

<https://bakeatmidnite.com/herbed-cheese-tomato-flatbread/>

Copy Cat Swig Dirtball Cookies

INGREDIENTS

Cookies:

1 cup butter, softened

3/4 cup canola oil

1 1/4 cup granulated sugar

1/2 cup powdered sugar
1 Tbsp water
1 tsp vanilla extract
2 eggs
1/2 tsp baking soda
1/2 tsp cream of tartar
1 tsp salt
1/2 cup cocoa powder
5 cups flour
Frosting:
1/2 cup butter, softened
1/2 cup light sour cream
1/4 cup cocoa powder
4 3/4 cups powdered sugar
1/2 tsp vanilla

INSTRUCTIONS

Preheat oven to 350 degrees.

In a bowl, cream together the butter, canola oil, granulated sugar, powdered sugar, water, and almond extract. Then add in eggs and blend to combine.

Add in the baking soda, cream of tartar, and salt. Blend to combine.

Then add in cocoa powder and flour. Blend just until combined,

Shape dough into golf ball sized balls. Place 6-8 on your cookie sheet depending on how large it is. Then dip the bottom of a drinking glass in sugar and then press the golf ball sized dough down until about 1/2 inch thick and the edges get that crinkly effect.

Bake for 8-10 minutes. This is a little tricky because the cookie will look under done. they really don't get any color to them. They will just look firm. Do not over bake.

Allow cookies to cool and then refrigerate for true Swig style.

For the frosting, cream the butter, sour cream, cocoa powder, sugar, and vanilla together until well blended. If you need to you can add a little milk if needed. I didn't think it needed any. Makes 24 cookies.

Source: Real Mom Kitchen

<https://www.realmomkitchen.com/copy-cat-swig-dirtball-cookies/>

Pumpkin Whoopie Pies

The classic New England dessert gets an update with pumpkin, spices, and maple! This Pumpkin Whoopie Pies with Maple Cream Cheese Frosting recipe is the perfect fall dessert!

Prep Time 20 minutes
Cook Time 12 minutes
Cooling and Chilling Time 2 hours
Total Time 2 hours 32 minutes
Servings 24 people
Calories 344kcal

Ingredients

FOR PUMPKIN COOKIES:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
2 1/2 Tablespoons Pumpkin Pie Spice
1 cup granulated sugar
1 cup dark brown sugar, firmly packed
1 cup vegetable oil
3 cups chilled pumpkin puree
2 large eggs
1 teaspoon vanilla extract

FOR MAPLE CREAM CHEESE FROSTING:

3 cups powdered sugar
1/2 cup unsalted butter, at room temperature
8 ounces cream cheese, at room temperature
3 Tablespoons maple syrup
1 teaspoon vanilla extract
Sprinkles or jimmies for garnish, optional

Instructions

TO MAKE PUMPKIN COOKIES: Move oven rack to middle positions, and preheat the oven to 350° F. Line two baking sheets with parchment paper or silicone baking mats. In a large bowl, whisk together flour, salt, baking soda, baking powder, and spices; set aside. In a separate large bowl, whisk sugars and oil together. Add pumpkin puree and whisk to combine thoroughly. Whisk in eggs and vanilla until combined. Sprinkle flour mixture over pumpkin mixture and whisk until completely combined and no flour streaks remain.

Use a cookie scoop with a 1.5-2 tablespoons capacity to drop dough onto prepared baking sheets, about 1 inch apart. Baking 1 cookie sheet at a time, bake 10-12 minutes, or until a toothpick inserted into the center of a cookie comes out clean. Remove from the oven and cool on pan for about 10 minutes. Transfer to wire racks to cool completely. Repeat with remaining dough.

TO MAKE FROSTING: In the bowl of an electric mixer fitted with paddle attachment, beat butter until smooth with no visible lumps. Add cream cheese and beat until combined. Add powdered sugar, maple syrup, and vanilla and beat until smooth. Be careful not to overbeat filling or it will thin out. If you feel filling is too loose, put it in the fridge for about 30 minutes to firm up.

TO ASSEMBLE: Turn half of the cooled cookies upside down. Pipe filling onto flat side of overturned cookies. Place another cookie, flat side down, on

top of filling. Press down slightly so that filling spreads to cookie edges. Repeat until all cookies are used. If you're using sprinkles to garnish, hold each whoopie pie in your hand and sprinkle the garnish in the crack of the whoopie pie and turn until all exposed frosting is covered. Refrigerate at least 1 hour before serving.

Nutrition

Serving: 1pie | Calories: 344kcal | Carbohydrates: 46g | Protein: 3g | Fat: 17g | Saturated Fat: 6g | Cholesterol: 36mg | Sodium: 214mg | Potassium: 86mg | Fiber: 1g | Sugar: 31g | Calcium: 40mg | Iron: 1.6mg

Source: Jillian - Food, Folks and Fun

<https://foodfolksandfun.net>

Doritos™ Cheesy Chicken Casserole

Prep 15 MIN

Total 50 MIN

Ingredients 7

Servings 8

Ingredients

1 bag (10 oz) Doritos™ Cool Ranch™ flavored tortilla chips, coarsely crushed (about 6 cups)
1/4 cup butter, melted
2 cups shredded Colby-Monterey Jack cheese (8 oz)
1 jar (15 oz) four cheese Alfredo pasta sauce
1 tablespoon Old El Paso™ original taco seasoning mix (from 1-oz package)
3 cups shredded cooked chicken
1 can (14.5 oz) Muir Glen™ organic fire roasted diced tomatoes, undrained

Steps

1 Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray. In large bowl, toss Doritos™ and melted butter until well coated. Sprinkle 4 cups of the Doritos™ evenly in bottom of casserole. Top with 1/2 cup of the cheese.

2 In large bowl, stir pasta sauce and taco seasoning mix until well blended. Add chicken, tomatoes and 1/2 cup of the cheese; stir until well mixed. Spoon evenly over Doritos™ in baking dish.

3 Bake uncovered 30 minutes. Sprinkle with remaining Doritos™ and remaining 1 cup cheese. Bake about 5 minutes longer or until hot and cheese is melted.

Source: Pillsbury

Quick Praline Bars

Prep 15 MIN

Total 30 MIN

Servings 24

Ingredients

24 graham cracker squares
1/2 cup packed brown sugar
1/2 cup butter or margarine
1/2 teaspoon vanilla
1/2 cup chopped pecans

Steps

1 Heat oven to 350°F.

2 Arrange graham crackers in single layer in ungreased jelly roll pan, 15 1/2x10 1/2x1 inch.

3 Heat brown sugar and butter to boiling in 2-quart saucepan. Boil 1 minute, stirring constantly; remove from heat. Stir in vanilla.

4 Pour sugar mixture over crackers; spread evenly. Sprinkle with pecans.

5 Bake 8 to 10 minutes or until bubbly; cool slightly. Cut between graham crackers into bars.

Expert Tips

Praline most commonly refers to almonds or pecans coated with caramelized sugar. This treat is thought to have originated from Louisiana where spices are not an uncommon addition to this sweet, crunchy delight.

Don't get burned! Use a wooden spoon and a heat-resistant rubber scraper. All metal spoons can get very hot while stirring.

Source: Betty Crocker

<https://www.bettycrocker.com/recipes/quick-praline-bars>

Pineapple Bran Muffins

1-1/2 cups brown sugar
1/3 cup vegetable oil
2 eggs plus 1 egg white
1 tablespoon molasses
1-1/4 cups buttermilk
3-1/2 cups all-purpose flour
2 teaspoons baking soda
3 teaspoons baking powder
1/2 teaspoon salt
3 cups wheat bran
1 - 15 ounce can crushed pineapple with juice
1-3/4 cups warm water

In a large bowl whisk together brown sugar, oil, eggs, molasses and buttermilk. In smaller bowl whisk together flour, baking soda, baking powder and salt. Fold into sugar/buttermilk mixture until just combined. Do not over mix. Add wheat bran and undrained pineapple. Pour warm water over top and stir just until combined. Cover and refrigerate overnight or up to 24 hours to allow bran time to absorb liquid.

To bake – preheat oven to 350. Line 24 muffin tins with paper liners or spray well with cooking spray. Using a 4 ounce scoop, fill muffin cups three quarters full. Bake for 22 to 25 minutes or until lightly browned. Makes 2 dozen.

(Adapted from The Oregonian Cookbook)

Source: JBug's Kitchen Antics

<https://jbugskitchenantics.typepad.com/jbugs-kitchen-antics/>

Homemade Chili Sauce

Prep 5 m

Ready In 5 m

"Make this tasty homemade chili sauce in a flash with ingredients you will have already in your cabinets. Definitely less expensive than prepared, and you can adjust to your liking. Keep covered and refrigerated between uses."

Ingredients

1 cup tomato sauce
2 tablespoons brown sugar, or more to taste
2 tablespoons distilled white vinegar
1/2 teaspoon chili powder
1/4 teaspoon ground allspice
1/4 teaspoon garlic powder
1/4 teaspoon onion powder

Directions

Whisk tomato sauce, brown sugar, vinegar, chili powder, allspice, garlic powder, and onion powder together in a bowl.

Source: AllRecipes.com

<https://www.allrecipes.com/recipe/237906/homemade-chili-sauce/>

Glazed Pecans

1/2 cup sour cream
pinch of sea salt
1 1/2 cup sugar
1 teaspoon vanilla
16 oz bag of pecans – you can toast or not, your call

Mix sour cream, sugar and salt in a medium sauce pot. Put on stove top on low and stir constantly until it gets thick and creamy about 6 minutes or until it reaches 240. Add vanilla and nuts and remove from heat, stir nuts until they are all coated well. Spread over waxed or parchment paper. I have found they need to sit over night to dry. Package up and take as little gifts to friends.

Source: Angie's Southern Kitchen

<http://angieessouthernkitchen.com/2012/12/glazed-pecans/>

Super Easy Mongolian Beef (Tastes Just like P.F. Changs!)

Prep time: 10 mins

Cook time: 15 mins

Total time: 25 mins

Easy Mongolian Beef has crazy tender beef with a crispy seared edge that gets coated in the most amazing sauce. This is way better than P.F. Changs!

Ingredients

1 1/2 pounds flank steak, sliced thin
1/4 cup cornstarch
3 Tablespoons vegetable oil
1/2 cup low sodium soy sauce
1/2 cup brown sugar
1/4 cup water
1 teaspoon minced ginger
3 garlic cloves, minced
pinch of red pepper flakes
green onions, sliced for garnish

Instructions

1. In a large ziplock bag add the sliced flank steak and cornstarch. Toss the beef to coat evenly. Heat a large skillet to high heat and add the vegetable oil. Once heated, add the steak in a single layer and cook on each side for about a minute until the edges just start to brown. Once the steak is cooked, remove and set aside on a plate.
2. In a small mixing bowl combine soy sauce, brown sugar, water, ginger, and garlic. Add the sauce to the pan and bring to a boil. Add the steak to the sauce and allow the sauce to thicken for a couple of minutes. Toss with the chopped green onions and sprinkle with red pepper flakes.

Source: The Recipe Critic

<https://therecipecritic.com/easy-mongolian-beef/>

Not Your Average Chocolate Chip Cookies

Ingredients
1 cup butter, melted and then cooled for at least 5 minutes
1½ cups brown sugar
½ cup sugar
2 large eggs, room temperature
1 tsp vanilla
¼ cup maple syrup
¾ cups flour
2 tsp cornstarch
1 tsp baking powder
1 tsp baking soda
1 tsp salt
2 cups semi-sweet chocolate chips

Instructions
In a large bowl, blend the melted butter and sugars.

Add in eggs, one at a time, stirring until combined.

Add in vanilla extract and maple syrup and mix to combine.

In a separate bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt.

Slowly add in flour mixture to butter, mixing until completely combined.

Mix in chocolate chips. Cover bowl with clear wrap and refrigerate for at least 30 minutes.

Preheat oven to 350 degrees and line cookie sheets by lining with parchment paper.

Scoop about 2-2½ Tablespoons of cookie dough and roll into balls, making them slightly taller than they are wide. Place them at least 2 inches apart on prepared cookie sheet.

Bake at 375 degrees for about 13 minutes (cookies will appear to be a bit underdone, but edges should be just beginning to turn golden brown).

Allow cookies to cool completely on cookie sheet. Makes 1½ dozen cookies.

Source: Sugar Spun Run
<https://sugarspunrun.com/worst-chocolate-chip-cookies/>

Fall off the Bone Chinese Spareribs

spareribs (1 rack)
3 garlic cloves, minced
3 tablespoons ketchup
3 tablespoons chili sauce
3 tablespoons soy sauce
3 tablespoons hoisin sauce
3 tablespoons dry sherry
2 tablespoons honey
2 tablespoons grated fresh ginger, I use the jarred stir fry mix of garlic and ginger when I run out of fresh and tastes great

First before you do anything get you a really big pot and fill it up with water. I use my big soup stockpot but whatever big pot you have that'll fit the ribs is fine. Heat on burner on medium heat. Next put a bunch of spices and herbs in there, I use garlic salt, ground pepper, thyme, rosemary, and oregano, but whatever u like is fine, this is your beef stock.

Put ribs in spiced up water. Now let simmer for about 2-3 hours, till meat is gray and starting to pull away from the edges of the bones. Take ribs out of pot, save liquid for recipes that call for beef stock. Put ribs in 9x13 baking dish or pan, don't forget to grease it!

Mix all ingredients listed above in a bowl. Taste, if not to your liking add a little bit of whatever you think will help it out. I usually end up putting in more honey and hoisin. Now brush some of sauce on both sides of ribs and let sit on and absorb for about 20- 30 minutes.

Heat oven to 350 degrees. Brush more sauce on both sides of ribs. Bake for 15 minute Brush more sauce on. Bake 15 more minute. Sauce on ribs should be brown and crispy looking. Serve with sauce if desired and if enough leftover.

Source: Genius Kitchen
<https://www.geniuskitchen.com/recipe/fall-off-the-bone-chinese-spareribs-123438>