

EVERYDAY CELEBRATIONS

Recipes from The Country Market



NATIONAL PARK VILLAGE
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APPETIZERS

JANUARY

HONEY-NUT GLAZED BRIE

8 oz Brie
1/4 c I Can't Believe It's Not Butter! ® Spread
1 c coarsely chopped walnuts
1/4 t ground cinnamon (optional)
1/8 t ground nutmeg (optional)
2 T honey
2 large green and/or red apples, cored and thinly sliced
Arrange cheese* on serving platter; set aside. In 10-inch nonstick skillet, melt I Can't Believe It's Not Butter! ® Spread over medium-high heat and stir in walnuts until coated. Stir in cinnamon and nutmeg until blended. Stir in honey and cook, stirring constantly, 2 minutes or until mixture is bubbling. Immediately pour over cheese. Serve hot with apples.
*If desired, on microwave-safe plate, arrange cheese and top with cooked nut mixture. Microwave at HIGH 1 minute or until Brie just begins to melt. OR, in 1-quart shallow casserole, arrange cheese and top with cooked nut mixture. Bake at 350° for 10 minutes or until Brie just begins to melt. Serve as above.

BLOODY MARY DIP

24 oz softened cream cheese
1/2 c spicy V-8 juice
1/2 c finely minced onions
1/3 c mayonnaise
1/3 c tomato puree
2 T prepared horseradish
2 T lemon juice
hot sauce
red food coloring (optional)
Puree until smooth in blender or food processor. Chill before serving. serve this with celery sticks, cucumbers and cherry tomatoes.

SAUSAGE-CHEESE BALLS

3 c Original Bisquick mix
1 lb bulk pork sausage
4 c shredded Cheddar cheese
1/2 c milk
Heat oven to 350 degrees. Lightly grease bottom and sides of jelly roll pan. Stir together all ingredients, using hands or spoon. Shape mixture into 1 balls. Place in pan. Bake 20 to 25 minutes or until brown. Immediately remove from pan.

BACON CRESCENT PUFFS

2 pkg refrigerator crescent rolls
1-8 oz pkg cream cheese
8 slices bacon
1/3 c Parmesan cheese
1/4 c onion, finely chopped
2 T parsley, chopped
1 egg, beaten
1 t milk
poppy seed
Fry bacon until crisp; drain then crumble. Mix cream cheese, bacon, cheese, onions and parsley together and refrigerate for 1 - 2 days to marry flavors. Divide crescent rolls into triangles. Cut each triangle in half. Spread bacon mixture over each triangle, bring up points into a puff. Combine egg mixed with and a little milk. And brush over each triangle, then sprinkle with poppy seeds. Bake 375 degrees for 12 - 15 minutes. Serve warm.

BUFFALO-STYLE CHICKEN NACHOS

2 c diced cooked chicken
1/3 c hot sauce (like Frank's Hot sauce)
2 T melted butter
1-10 oz bag tortilla chips
2 c shredded cheddar or monterey jack cheese
2 chopped green onions
In a bowl, toss chicken with hot sauce and butter. Layer chips, chicken mixture and cheese in baking dish. Sprinkle with green onions. Bake nachos at 350 for 5 minutes or until cheese is melted. Splash on more hot sauce to taste. Serve with Ranch dressing on the side for dipping.

MUSHROOM, PEPPER & CHEESE QUESADILLA

1 T olive oil
1 garlic clove, minced
1 medium onion, chopped
1/4 c diced bell peppers
12 oz mushrooms, sliced
2 jalapeno peppers, seeded and chopped
1/2 t salt
1/4 t pepper
1/3 c mayonnaise
4 burrito-size flour tortillas
1-1/2 c shredded monterey jack cheese or cheddar cheese
Heat oil in large skillet over medium-high heat. Add garlic, onion, bell peppers, mushrooms, jalapenos, salt and pepper. Cook, stirring occasionally, 7-9 minutes or until the vegetables are soft. Transfer to bowl and cool. Stir mayonnaise into cooled mushrooms. Place tortillas on work surface. Sprinkle with cheese and top with mushroom mixture. Fold each in half to form a semi-circle. Wipe out skillet and return to stove over medium heat. When hot, add quesadillas 2 at a time to skillet. Cook 1-2 minutes per side or until lightly golden and cheese melts. Repeat with remaining quesadillas and serve immediately. You can heat in microwave oven if you don't want your tortillas crispy.

CHEESE BREAD

2T I Can't Believe It's Not Butter! ® Spread
1 clove garlic, finely chopped
1 loaf French or Italian bread (about 12 in. long), halved lengthwise
1/4 c shredded mozzarella
2 T grated Parmesan
Preheat oven to 350°. In small bowl, blend I Can't Believe It's Not Butter! ® Spread and garlic. Evenly spread bread with garlic mixture, then sprinkle with cheeses. On baking sheet, arrange bread and bake 10 minutes or until bread is golden and cheeses are melted. Slice and serve.

FIRECRACKER DEVILED EGGS

6 hard-cooked eggs
1/3 c mild salsa
3 T reduced-fat sour cream
3 T minced green onions
1 T chopped black olives
1 t lemon juice
Cut eggs in half lengthwise. Remove yolks and set whites aside. In small bowl, mash yolks with fork. Stir in remaining ingredients until well blended. Refill whites, using one heaping tablespoon yolk mixture for each egg half. Chill to blend flavors. Garnish with green onions, red pepper strips, or parsley, if desired.

FEBRUARY

POPEYE'S DELIGHT

1-10 oz. pkg frozen chopped spinach, thawed
1 bunch green onions, chopped
1-8 oz can water chestnuts, sliced
1 pkg dry vegetable soup mix
2 T reduced-fat or fat-free mayonnaise
1-1/4 c plain low-fat or nonfat yogurt
1 carrot, shredded
Combine all ingredients and chill in refrigerator for at least three hours before serving.

SALSA CHEESECAKE

3-8oz. pkgs. cream cheese
3 eggs
1/2 C salsa
3/4 C sour cream
1/2 C each chopped red & green pepper
1/2 C grated Cheddar cheese
Preheat oven to 325 degrees. Beat cream cheese & eggs until blended; mix in salsa. Spray a 9" springform pan with cooking spray. Pour in the egg mixture & bake for 45 minutes. Remove from oven; cool 10 minutes. Loosen sides of pan & cool to room temperature. Remove sides & chill before serving. Spread top of cheesecake with sour cream & chopped peppers, onion & grated cheese. Serve in wedges.

CREOLE CREATION

1-19 oz. can red or kidney beans, washed and rinsed
2 T finely chopped green peppers
2 T minced tomatoes
1/4 t onion powder
1/4 t garlic powder
1/4 t dried oregano leaves
1/4 t black pepper
Pinch of cayenne pepper
Pinch of paprika
Pinch of dried thyme
Mix all ingredients in a blender or food processor until smooth. Add water sparingly if the mixture appears dry.

HOT CRAB SPREAD

1-7.5 oz can lump crabmeat
1-8 oz pkg cream cheese, softened
1/4 c finely chopped onion
2 T mayonnaise
1/2 T lemon juice
1 drop Tabasco sauce
Pine nuts for garnish
Drain excess liquid from crab, and remove any shell or cartilage. With a fork, lightly flake crab meat. Mix together all ingredients except pine nuts. Then top with pine nuts. Bake at 375 degrees in a pie plate or other shallow dish for 25-30 minutes or until lightly browned. Serve warm.

SPICY SANTA FE TRAIL MIX

from www.sfa.org (Snack Food Association)
3 T vegetable oil
1/2 t crushed red pepper
1/2 t chili powder
1/2 t sugar
4 c popped popcorn
2 c Cheddar cheese snack crackers
1/4 c dry roasted peanuts
1/4 c pumpkin seeds or sunflower seeds
1/4 c dried mango or apricot slivers
1/4 c raisins
Combine the first four ingredients in a small bowl until well blended. In a gallon storage bag, combine the remaining ingredients. Add the spice mixture and close the bag. Gently toss the trail mix until well coated.

VEGGIE NACHOS

8 oz tortilla or potato chips
1 c of canned corn, drained
2 tomatoes, chopped
4 scallions, chopped
1 jalapeno pepper, chopped
4 T sour cream
1 c grated Cheddar cheese
Salt and pepper to taste
Preheat broiler. Spread tortilla or potato chips in a large, shallow, flame-proof dish and sprinkle with corn, tomatoes, scallions and jalapeno pepper. Spoon sour cream over everything, season to taste, and sprinkle with Cheddar cheese. Broil for 2-3 minutes until the cheese melts and is bubbling. Serve at once.

ZEBRA DIP

1 c canned black beans
1/2 t cumin
1/2 t coriander
1/2 t chili powder
1 c canned white beans
2 c cooked corn
1/2 c chopped jalapeno peppers
1/2 c chopped red bell pepper
1/2 c chopped fresh cilantro
Blend together black beans and spices until somewhat smooth. Stir in cannelloni beans, corn, peppers and cilantro. Serve with tortilla chips.

QUARTERBACK CRUNCH CHICKEN

www.sfa.org (Snack Food Association)
1 c crushed Cheddar cheese crackers
1/4 c flour
1/4 t cayenne pepper
1/2 t black pepper
1 T dried cilantro
1 c plain yogurt
3 to 3-1/2 lb chicken, cup up; or 4 chicken breast halves
Pre-heat oven to 400 degrees. Spray baking sheet with cooking spray. Mix together crackers, flour, cayenne pepper, black pepper and cilantro in a plastic bag. Add chicken parts or cut chicken breasts into strips, coat pieces in yogurt, then shake (two or three at a time) in the plastic bag of topping until covered. Place chicken on baking sheet and spray lightly with cooking spray. Bake uncovered for one hour, flipping chicken after 30 minutes to ensure even cooking. Serve with low-fat ranch dressing.

BUFFALO SPREAD

2-8 oz pkg cream cheese
1 c blue cheese dressing
6-8 oz Frank's Red Hot sauce
2 c of cooked, diced chicken or 2 cans of chicken breast (drained)
1 c diced celery (optional)
8 oz Monterey Jack shredded cheese
Melt cream cheese on medium heat; stir in dressing & Red Hot sauce. Remove from heat and add chicken & celery. Pour into 13 x 9" pan. Sprinkle with Monterey Jack cheese & bake at 350 degrees for 25 minutes. Serve with crackers or bread.

BACON WRAPPED BREADSTICKS

1 c grated fresh Parmesan cheese
2 t garlic salt or powder
12 slices bacon
24 (4-1/2" long) sesame breadsticks
Preheat oven to 350F. In a mixing bowl, combine the Parmesan with the garlic salt and set aside. Cut the bacon slices in half so they are approximately 5" long. Wrap each bread stick with 1 slice of bacon, starting at one end and ending at the other. Place wrapped breadsticks on a cookie sheet lined with parchment paper, and bake for 15 minutes or until bacon is browned. Remove from oven and immediately roll bread sticks in cheese mixture. Let cool and serve at room temperature.

PEACH JEZEBEL

1 block of cream cheese
1 jar peach preserves
Horseradish
Dump preserves into blender or food processor with at least 2 T of horseradish. Puree until smooth then pour over cream cheese block. Serve with a variety of crackers.

GRAPEFRUIT SALSA

2 T lime juice
1 T olive oil
1 t minced jalapeno
1/2 red bell pepper, minced
2 T minced red onion
2 T chopped fresh cilantro
1 large grapefruit, peeled, membrane removed, sectioned, chopped
Mix together & chill.

EMERGENCY CHEESE FIX CRISPS

1/4 C grated Cheddar cheese
Pam cooking spray or butter
Spray a microwaveable plate with Pam or coat with butter. Thinly layer the cheese on the plate & microwave 30-40 seconds on high or until cheese melts & bubbles. Let cool till crisp. Repeat as needed.

SORTA PATE

1 can corned beef
2 T horseradish
8 oz sour cream
2 t dry mustard
1 medium onion, chopped fine
12 oz sliced fresh mushrooms
2 T margarine or butter
Mix corned beef, sour cream, horseradish and dry mustard in a large bowl. Saute onion and mushrooms in margarine until soft. Add to corned beef mixture. Pour mixture into a lightly greased (cooking spray) Jello mold. Let set in refrigerator for 2 hours. Serve with crackers or party rye.

ZUCCHINI BITES

Cooking spray
2 medium zucchini cut into 3/4" rounds
1/2 c reduced-fat baking mix
1/2 t garlic salt
1/2 t paprika
2 T grated Parmesan cheese
Heat oven to 350 degrees. Heat a cast-iron skillet or cookie sheet in oven for a few minutes. Remove from oven. Spray both sides of zucchini slices with cooking spray & coat with baking mix. Place zucchini slices in skillet or on cookie sheet and sprinkle with garlic salt, paprika, and Parmesan cheese. Bake for 15 minutes until lightly browned.

SPRING INTO SUMMER SALSA

4 medium-size chopped tomatoes
1 medium-size chopped onion
4 oz can chopped green chilies, undrained
1 T lemon pepper seasoning
1-1/2 t minced garlic
Mix ingredients. Serve immediately, or refrigerate in an airtight container.

SNACK ATTACK CHEESY BBQ POPCORN

3 T margarine
1/2 t chili powder
1/2 t garlic salt
1/4 t onion powder
8 cu popped popcorn
1/2 c grated Parmesan cheese
Melt margarine and add seasonings. Pour over popcorn, then sprinkle with cheese and mix thoroughly.

SLAM DUNK DIP

from www.sfa.org (Snack Food Association)
1-9 oz can refried beans
1 large ripe avocado, peeled, seeded and chopped
2 T lemon juice
1 c sour cream
1 c mayonnaise
1 pkg taco seasoning
2 large ripe tomatoes, chopped
1 c sliced black olives
1-9 oz. can Cheddar cheese dip
1/2 c shredded Cheddar cheese
Spread refried beans in a shallow, 1-quart dish. Arrange avocado over refried beans. Sprinkle with lemon juice and garlic salt. Combine sour cream, mayonnaise and taco mix in a small bowl and spread mixture over avocado. Top with a layer of tomatoes and black olives. Spread with cheese dip, sprinkle with Cheddar cheese and top with a green olive. Serve at room temperature with tortilla chips.

SUPER OLIVE DIP

from www.sfa.org (Snack Food Association)
1/4 c mayonnaise
1-4 oz. can chopped green chilies
1/2 c pimento-stuffed olives, drained
1 c sour cream
1/2 t salt
1/2 t chili powder (or more)
Blend together the mayonnaise, chilies and olives at medium speed until finely chopped (but not pureed). Mix in remaining ingredients; the result should be blended but somewhat lumpy. Refrigerate for at least one hour before serving - the longer you can wait, the better it will taste. This tastes best accompanied by corn chips, but let your mouth decide.

SWEET N' SOUR SALSA

2 c diced pineapple
1/4 c golden raisins
1/2 small red onion, finely diced
2 T minced red pepper
1 T minced fresh cilantro
1 jalapeno pepper, seeded and minced
1 T lemon juice (fresh, if possible)
Combine all ingredients.

MARCH

MARINATED MOZZARELLA CUBES

1 lb Mozzarella cheese, cut into bite sized cubes
2 c Olive Oil
1/2 t Thyme Leaves
1 t Oregano Flakes
1-1/2 t Dried Parsley Flakes
3 Cloves Garlic, minced
1/4 teaspoon. Paprika
1-1/2 t dried bell pepper flakes
Combine all ingredients in a one-quart glass jar that has been sterilized (dishwasher is fine). Cover and shake to blend. To marinate, allow to sit AT ROOM TEMPERATURE for 5 days, shaking jar daily. After marinating, may be stored at room temperature or in the refrigerator.

HONEYED HAM BISCUITS

www.planters.com
1 can (7-1/2 oz.) refrigerated buttermilk biscuits
2 c finely chopped ham
1/4 c Grey Poupon Honey Mustard
1/4 cup Planters Honey Roasted Peanuts, finely chopped
Preheat oven to 400F. Separate biscuits; place 1 biscuit in each of 10 ungreased medium muffin cups. Press gently onto bottom and up side of each cup. Mix ham, honey mustard and 2 Tbsp. of the peanuts; spoon evenly into biscuit cups. Sprinkle with remaining 2 Tbsp. peanuts. Bake 15 to 17 min. or until biscuits are golden brown. Serve warm.

CAJUN PEANUTS

www.planters.com
1 egg white
2 t paprika
1-1/2 t kosher salt
1/2 t each dried oregano leaves, dried thyme leaves, garlic powder, onion powder & fresh coarsely ground black pepper
1/4 t each ground white pepper & ground red pepper (cayenne)
2 c Planters Dry Roasted Unsalted Peanuts
Preheat oven to 350F. Beat egg white with fork in medium bowl until foamy. Add seasonings; mix well. Stir in peanuts. Spread evenly into lightly greased 15x10x1-inch baking pan. Bake 10 min. or until peanuts are toasted and dry. Cool completely. Store in airtight container at room temperature.

SPINACH DIP

www.birdseyefoods.com
1-10 oz box Birds Eye frozen Chopped Spinach
3 T grated parmesan cheese
3 T ranch dressing, low fat or regular
1/2 c light sour cream or plain yogurt
1/2 t dried basil
1/2 t garlic powder
Cook spinach according to package directions; drain well and chill. Combine all ingredients in bowl; mix well.

APRIL

CHEESE LOG

2-8 oz pkg cream cheese
1-2 oz pkg dried beef, chopped
1-1/2 T Worcestershire sauce
4 green onions, chopped
1 c chopped pecans
1/4 c chopped parsley
Combine the cream cheese, dried beef, Worcestershire sauce, green onions, and monosodium glutamate; mix well, and refrigerate until chilled. Mix together the chopped pecans and parsley. Roll cheese into log or ball, and roll in pecans and parsley to cover.

TOMATO-CELERY SALSA

3 T vegetable oil
1 clove garlic, diced
1 medium tomato, diced
1 stalk celery, diced
1 small onion, diced
3/4 c tomato juice
1 t all-purpose flour, or as needed
salt, pepper & hot sauce to taste
Heat the oil in a saucepan over medium heat. Stir in garlic, tomato, celery, and onion, and cook about 3 minutes, until heated through. Pour in tomato juice, bring to boil, reduce heat to medium, and continue cooking 5 minutes, or until onions and celery are tender. Stir flour into the salsa to thicken. Continue cooking to desired consistency. Season with salt, pepper and hot sauce.

STUFFED CELERY

1 bunch celery
8 oz pkg cream cheese
1/4 c chopped walnuts
20 small green olives
2 T sour cream
Coarsely chop the olives. Separate and wash celery stalks. Cut stalks into bite sized pieces. Mix the cream cheese and sour cream together. Stir in the walnuts and chopped olives. Spread filling onto the celery pieces.

GOURMET GARLIC LOAF

1 loaf long French bread
1/2 C butter
6 cloves garlic, crushed
2 T sesame seeds
1-1/2 C sour cream
2 C cubed Monterey jack
1/4 C grated parmesan cheese
2 T dried parsley flakes
2 t lemon pepper seasoning
1-14 oz. can artichoke hearts, drained, coarsely chopped
1 C shredded Cheddar
Cut French loaf in half lengthwise. Tear out the soft inner portion of the bread, leaving the crust. Place the 2 halves of the loaf (crusts) onto a foil lined baking sheet. Melt butter in a large skillet, stir in garlic and sesame seeds. Add bread chunks and fry until bread is golden and the butter is absorbed. Remove from heat. Combine parmesan & jack cheeses, sour cream, parsley flakes and lemon pepper seasoning. Combine bread mixture and artichoke hearts and add to cheese mixture. Spoon mixture into bread crust shells. Sprinkle with Cheddar cheese and bake at 350* for 30 minutes. Garnish with olives, tomato slices and parsley sprigs, if desired.

GARDEN TOMATO SALSA

1/2 sweet onion, chopped
1/2 green bell pepper, coarsely chopped
1/4 c fresh cilantro
5 slices pickled jalapeno peppers, or to taste
6 fresh tomatoes, quartered
2 t olive oil
2 t red wine vinegar
1/2 lime, juiced
1/8 t salt
Place onion, bell pepper, cilantro, and jalapeno peppers into a food processor. Pulse until finely chopped. Add tomatoes, and pulse just a few times until the tomatoes are coarsely chopped. Transfer to a bowl with a tight-fitting lid. In a separate bowl, whisk together olive oil, red wine vinegar, lime juice, and salt. Pour dressing over tomatoes, and stir well. Cover, and refrigerate for at least 1 hour.

ASPARAGUS APPETIZERS

20 thin slices sandwich bread, crusts removed
3/4 lb butter
4 oz blue cheese, at room temperature
1-8 oz pkg cream cheese, at room temperature
1 egg, beaten
20 fresh asparagus spears
Trim crusts from bread, and flatten slightly with a rolling pin. In a bowl, stir blue and cream cheeses together with the egg until well blended and creamy. Spread a thin layer of cheese mixture over each slice of bread. Roll one asparagus spear inside each, and fasten with a toothpick. Melt butter in a small saucepan. Roll each asparagus wrap in butter to coat. Place on a baking sheet small enough to fit into the freezer, and freeze for one hour, or until butter hardens and wraps are somewhat firm. Remove pan from freezer, discard toothpicks, and cut each wrap in half crosswise. Store in a resealable plastic bag in the freezer until ready to use. To serve, preheat oven to 400 degrees. Arrange frozen asparagus wraps on an ungreased baking sheet. Bake in the preheated oven for 25 minutes or until lightly browned. Check occasionally, and turn if necessary, for even browning and to prevent burning.

EASTER MONDAY SUPPER BREAD

2 c Bisquick baking mix
1 c chopped cooked ham
3 T instant minced onion
2 eggs
2/3 c milk
2 T salad oil
1/2 t prepared mustard
1-1/2 c shredded Cheddar cheese
2 T sesame seeds
3 T butter or margarine, melted
Heat oven to 375. Combine baking mix, ham, onion, eggs, milk, oil, mustard and 3/4 cup of the cheese; mix thoroughly. Spread dough in greased 10 inch pie pan. Sprinkle with remaining cheese and the sesame seed. Pour butter evenly over top. Bake 35 to 40 minutes. Cut into wedges; serve warm. (Bread can be baked in greased square pan, 9x9x2 inches.)

BACON CHEDDAR DEVILED EGGS

12 hard-boiled eggs
1/2 c mayonnaise
4 slices bacon
2 T finely shredded Cheddar cheese
1 T mustard
Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside. Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving.

EPICUREAN DEVILED EGGS

12 hard-boiled eggs
2 t mustard powder
1 t Worcestershire sauce
1 t hot pepper sauce
1/4 t celery salt
1/2 c butter, softened
Cut eggs in half lengthwise to remove the yolk. Place the yolks in a medium-size mixing bowl and mash them well.
Mix mustard, Worcestershire sauce, hot sauce, celery salt, and softened butter into the mixing bowl with the yolks. Blend mixture until smooth. Scoop mixture into the hollow portion of the eggs. Refrigerate one hour and serve.

SPICED NUTS

1/2 c unsalted butter
4 c pecans
2 T Worcestershire sauce
1 T soy sauce
1/2 t each salt, cinnamon, allspice, cloves, garlic powder
In a 2-quart microwave safe pan, melt the butter and stir in nuts. Add the Worcestershire sauce, soy sauce, salt, cinnamon, allspice, cloves and garlic powder. Mix well and microwave on high for 6 to 8 minutes, stirring every 3 minutes. Serve warm or at room temperature; store in a tightly sealed container.

MAY

BACON-WRAPPED ASPARAGUS

www.asparagus.org
1 lb fresh asparagus
8 to 10 strips bacon
Wash and trim asparagus spears. Cut bacon strips in half crosswise. Wrap one-half strip bacon around each asparagus spear, leaving tip and end exposed. Lay on a cookie sheet with sides. Bake in a preheated 400-degree oven for 20 to 25 minutes, or until bacon is cooked. Serve warm or at room temperature.

MANGO JALAPENO SALSA

www.great-salsa.com
2 ripe, but firm, mangoes
1/2 t minced jalapeno pepper
2 T coarsely chopped cilantro leaves
1 T fresh lime juice
1/4 t ground cardamom or coriander
Peel mangoes and chop coarsely. Combine with other ingredients and serve right away.

GRILLED PINEAPPLE FRUIT SALSA

www.great-salsa.com

2 slices white onion 1" thick
2 slices fresh pineapple, cut 1" thick, peeled
2 T corn oil
1 chile, with seeds
2 fresh mint leaves, chopped
1 t coarsely chopped fresh cilantro
1/2 c water
juice of 1/2 Lime

Light the grill. Brush the onion and pineapple slices with 1 tablespoon of the corn oil. Place the slices on the grill over medium hot fire and grill until caramelized and browned all over, about 10 minutes. Heat the remaining tablespoon of corn oil in a small skillet over medium high heat until hot but not smoking. Add the chile and fry until puffed and brown, about 10 seconds. Shake off the excess oil and place in a food processor. Cut the onion and pineapple into chunks, discarding the pineapple core, and add to the food processor with mint, cilantro, water and lime juice. Process until uniformly chopped.

GREEN TABASCO SALSA

www.great-salsa.com

6 medium tomatoes, roasted peeled, seeded and chopped
1 medium onion, roasted chopped
1 T fresh parsley
1 t fresh cilantro, chopped fine
6 - 8 green chiles, roasted, peeled and chopped fine
8 green onions, green part only chopped
1 pound fresh tomatillos, roasted and chopped
5-6 dashes of green Jalapeno Tabasco Sauce or more to suit your taste
juice of 1 lime

FIRECRACKER DEVILED EGGS

www.aeb.org

6 hard-cooked eggs
1/3 c mild salsa
3 T reduced-fat sour cream
3 T minced green onions
1 T chopped black olives
1 t lemon juice

Green onions, red pepper strips, or parsley, optional
Cut eggs in half lengthwise. Remove yolks and set whites aside. In small bowl, mash yolks with fork. Stir in remaining ingredients until well blended. Refill whites, using one heaping tablespoon yolk mixture for each egg half. Chill to blend flavors. Garnish with green onions, red pepper strips, or parsley, if desired.

ZESTY VEGETABLE EGG SPREAD

www.aeb.org

1 c bottled reduced-fat ranch dressing
4 oz Neufchatel cheese, softened
2 T lemon juice
4 hard-cooked eggs, chopped
2 T grated carrots
2 T finely chopped green onions with tops
2 T finely chopped mushrooms
2 T finely chopped radishes
In medium bowl, stir together dressing, cheese and juice until smooth and creamy. Stir in remaining ingredients. Cover. Refrigerate to blend flavors. Serve as a spread with crackers or as a dip for fresh vegetables.

CREAM CHEESE AND GREEN CHILE SALSA DIP

www.great-salsa.com

1 to 2 jalapenos, canned or fresh, seeded and chopped.
1/2 c blanched, slivered almonds
12 oz cream cheese
1 large clove garlic, mashed
1 small can green chiles
Milk or cream to thin the dip
In a small skillet, saute the almonds in the oil until they are light brown, set aside. In a bowl of a food processor, blend the cream cheese and garlic until smooth, thinning with the milk or cream as necessary. Add the almonds along with the oil they were sauteed in and the chilies paste. Process until smooth, stopping at least once to scrape down the bottom and sides of the processor bowl. Serve at room temperature with tortilla chips or sticks of raw jicama.

JUNE

AVOCADO TZATZIKI

1 large avocado, peeled and pitted
2 cloves garlic, minced
1 lemons, juiced
1/4 c yoghurt or sour cream
1/2 c chopped seeded cucumber
1/2 t red pepper flakes, or to taste
1 T chopped fresh cilantro
1 T chopped fresh mint
salt and pepper to taste

In a medium bowl, combine the avocado, garlic, lemon juice, sour cream and cucumber. Mash with a fork until smooth. If your avocado is not quite ripe enough, you may wish to use a food processor. Season with red pepper flakes, cilantro, mint, salt and pepper, and mix well. Cover and refrigerate for 1 hour before serving on sandwiches or as a dip.

DILL, FETA AND GARLIC CREAM CHEESE SPREAD

2-8 oz pkg cream cheese, softened
8 oz feta cheese, crumbled
3 cloves garlic, peeled and minced
2 T chopped fresh dill

In a medium bowl, thoroughly blend cream cheese, feta cheese, garlic, and dill with an electric mixer. Cover, and refrigerate at least 4 hours.

TUNA SALAD ELEGANTE

1 round bread loaf (about 1-1/2 lb)
1-12 oz can tuna, drained and flaked
6 spears cooked asparagus, trimmed and cut into 2-inch pieces
2 hard-cooked eggs, chopped
1/2 c sliced, pitted, ripe olives
1/2 c sliced, stuffed, green olives
1/3 c chopped green onions
Lettuce leaves

DRESSING

1/3 c reduced-calorie mayonnaise or salad dressing
1/4 c plain low-fat yogurt
2 T red wine vinegar
1 t dried tarragon, crushed
1 t dried basil, crushed

With a sharp knife, cut a 1-inch-thick slice from top of bread loaf. Reserve to use later for the lid. Then hollow out loaf, making a 1-inch shell. If preparing ahead, wrap hollow loaf and bread top in plastic wrap. Save bread for another use. To make salad, in a large bowl, toss together tuna, asparagus, eggs, olives, and onions. In a small bowl, stir together mayonnaise, yogurt, vinegar, tarragon, and basil. Spoon over salad; toss well to coat. If preparing ahead, cover and chill. To serve salad, line bread shell with lettuce leaves. Spoon tuna mixture into shell. Add bread top if desired. Serve with flat crackers or party bread.

TUNA APPETIZER PIZZA

1-1/2 c Original Bisquick mix
1/3 c boiling water
2 T sliced green onions
1-8 oz pkg cream cheese, softened
1/2 c sour cream
1 t dried dill weed
1/8 t garlic powder
1-6 oz can tuna, drained
3 c fresh vegetables, such as sliced mushrooms, cherry tomato halves, chopped broccoli
1 c shredded cheese (4 oz)

Heat oven to 450. Stir Bisquick, boiling water and onions in medium bowl until soft dough forms; beat vigorously 20 strokes. Pat dough with floured hands in ungreased 12-inch pizza pan, forming 1/2-inch rim. Bake about 10 minutes or until light brown. Cool 10 minutes. Stir cream cheese, sour cream, dill weed, garlic powder and tuna until smooth; spread evenly over crust. Refrigerate 1 to 2 hours or until chilled. Just before serving, top with vegetables and cheese. Cut into bite-size wedges. Refrigerate any remaining wedges.

ARTICHOKE CHEESE DIP

1/2 c mayonnaise
1/2 c shredded Cheddar cheese
1/2 c shredded Monterey Jack cheese
1/8 t onion salt
1 t dried dill weed
1/8 t lemon pepper
1/2 -14 oz can artichoke hearts, drained

Preheat oven to 350 degrees. Combine the mayonnaise, Cheddar cheese, Jack cheese, onion salt, dill weed, lemon pepper and artichoke hearts. Mix well and pour into a 2 quart baking dish. Bake uncovered for 30 minutes. Serve with toasted French bread or garlic bread.

CHILI CHEESE LOG

2-8 oz pkg cream cheese, softened
3 Ts salsa
1.25 oz pkg chili seasoning mix
1 c chopped pecans
1 c shredded Cheddar cheese

In a medium-sized mixing bowl, combine cream cheese, salsa and chili seasoning mix. Mix until well combined, then shape it into a log or ball. Cover the prepared ball or log with chopped pecans, then with the cheese. Refrigerate the log until you are ready to serve it.

JULY

SPICY MELON SALSA

1/2 cantaloupe, halved, seeded, peeled & diced (about 2-1/2 c)
1-8 oz can crushed pineapple in juice
2 T fresh lime juice
1 medium-size sweet red pepper, cored, seeded & diced (3/4 c)
2 scallions, trimmed and thinly sliced
2 T vegetable oil
1 jalapeno, seeded and finely chopped
2 T chopped fresh cilantro
In large bowl, gently toss together all ingredients. Cover; refrigerate until ready to serve, or up to 2 days.

FRESH PEACH SALSA

2 c chopped, peeled fresh peaches
1/4 c chopped sweet onion
3 T lime juice
2 to 3 T finely chopped, seeded fresh jalapeno pepper
1 clove garlic, minced *
1 T snipped fresh cilantro
1/2 t sugar
In a medium mixing bowl stir together peaches, onion, lime juice, peppers, garlic, cilantro, and sugar. Cover and chill for 1 to 2 hours.

ATOMIC AVOCADO SAUCE

1 Large Ripe avocado
1/2 Cup Sour cream
1 or 2 Tbsp. Hot horseradish, depending on your taste
1 Tbsp. Mayonnaise
1 Tbsp. Lemon juice
Salt (optional)
Place all ingredients in a bowl and blend until very creamy. Use slightly heated over eggs, shrimp or fish. Use cold as a chip dip, veggie dip or sandwich spread.

FRIED DILL PICKLES

1 egg, beaten
1 c milk
1 T all-purpose flour
1 T Worcestershire sauce
3/4 t salt
3/4 t ground black pepper
3-1/2 c all-purpose flour
1-32 oz jar sliced dill pickles, drained
1 qt vegetable oil for deep-frying
In a small bowl, mix together the egg, milk, 1 T of flour, and Worcestershire sauce. In a separate bowl, stir together the remaining flour, salt, and pepper. Heat oil to 350 in a deep-fryer or heavy deep skillet. Dip pickle slices into the milk mixture, then into the flour mixture. Repeat dipping. Place the pickles carefully into the hot oil. Avoid over crowding by frying in several batches. Fry until pickles float to the surface, and are golden brown. Remove with a slotted spoon, and drain on paper towels.

COLD VEGGIE PIZZA

2 pkg refrigerator crescent rolls
2-8 oz pkgs cream cheese
3/4 c sour cream
1 pkg Ranch Dressing mix
4 - 6 c assorted chopped vegetables
1 c shredded Cheddar cheese
Press the crescent roll dough in a large greased jelly roll pan, sealing all perforations. Bake as directed about 10 minutes. Combine the cream cheese, mayonnaise and dressing mix and beat until smooth. Spread the cream cheese mixture on the cooled crust and sprinkle the chopped vegetables and cheese over entire crust. Chill and serve.
*veggie ideas: broccoli, carrots, red, green, yellow pepper, red onion, cauliflower, radishes, firm tomatoes, olives, zucchini, broccoli, mushrooms, green onions...

SEPTEMBER

COLD MUSHROOM MARINADE

www.montereymushrooms.com
1 lb whole, washed mushrooms (small to medium)
1 c white wine vinegar
1 t salt
1 t black pepper
2 t Dijon mustard
2 t fresh chopped prepared garlic
Add all ingredients and blend well. Add sugar to reduce the acid flavor. Place in a shallow dish or pan. Add mushrooms and all to marinade for 2-4 hours.

MUSHROOM-SALAMI DIP

www.montereymushrooms.com
1/2 lb mushrooms
4 oz salami, diced
3 cloves garlic
2 t fresh oregano, chopped
4 t fresh parsley, chopped
2 t olive oil
6 oz cream cheese
In food processor chop first 5 ingredients. Saute mixture in 2 t heated olive oil for 10 minutes or until liquid is cooked out. Season to taste with salt and pepper. In a bowl pour over cream cheese and mix well, cool. Serve with crackers, sliced bread, vegetables or chips.

MICROWAVE POTATO CHIPS

4 medium potatoes
Herbs, your choice - garlic powder, seasoning salt, chili or cayenne pepper, dried dill weed, Old Bay Seasoning, etc.
Peel the potatoes. Using a mandoline or a thin, sharp knife, slice potatoes approximately 1/16-inch to 1/8 inch-thick. To remove potato starch, rinse the slices in a bowl of cold water; change the water twice. Pat the slices thoroughly dry with paper towels. Sprinkle sliced potatoes with your choice of spices or herbs or just leave them plain. If you have a microwave bacon tray, place the sliced potatoes flat on the tray in a single layer. If you do not have a bacon tray, use a microwave-safe casserole dish. Rub the inside of the dish with some olive oil or spray with non-stick cooking spray. Cover with a microwaveable, round heavy plastic cover. Microwave on high for 4 minutes; turn slices over and continue to microwave on high another 3 to 5 minutes. Potatoes are done when they are lightly browned (if they aren't browned, they won't get crisp). NOTE: Cooking time could vary slightly, depending on the wattage of your microwave.

BUFFALO DIP

2 c of cooked chopped chicken (may use canned)
2-8oz pkgs cream cheese
3/4 c of finely chopped celery
1 c ranch dressing
1 c shredded sharp Cheddar
1-12oz bottle of red hot sauce
Mix all and bake till bubbly, Serve with tortilla chips.

BLUE CHEESE STUFFED MUSHROOMS WITH GRILLED ONIONS

1 lb fresh mushrooms, stems removed
8 oz blue cheese
3 medium onions, sliced into rings
1/4 c olive oil
Preheat an outdoor grill for high heat, and lightly oil grate. Fill mushroom caps with crumbled blue cheese. Place onion slices and mushrooms (cheese side up) onto the prepared grill. Turn onions over frequently until tender. Do not turn over mushrooms. Grill until blue cheese has melted, and mushrooms are tender. Remove mushrooms to a serving plate, and top with grilled onions.

OCTOBER

BLOODY MARY'S EYEBALLS

12 radishes
1-7 oz jar pimento-stuffed olives
Peel 12 radishes, leaving thin streaks of red skin on them for blood vessels. Using the tip of the vegetable peeler or small knife, carefully scoop out a small hole in each radish. Stuff a green olive, pimento side out, in each hole. Place 1 radish in each section of an empty ice cube tray. Fill the tray with water and freeze overnight.

BOOGERS ON A STICK

8 oz jar Cheez Whiz
Green food coloring
25 - 30 pretzel sticks
Melt the Cheez Whiz in the microwave or on top of the stove, according to directions on the jar. Allow the cheese to cool slightly in the jar. Using a long handled spoon, carefully stir about three drops of green food coloring into the warm cheese, using just enough to turn the cheese a delicate snot green. Dip and twist the tip of each pretzel stick into the cheese, lift out, wait twenty seconds, then dip again. When cheese lumps reach an appealingly boogerish size, set pretzels, booger down, onto a sheet of waxed paper. Allow finished boogers on a stick to cool at room temperature for ten minutes or until cheese is firm. Gently pull pretzels off of waxed paper and arrange on a serving platter.

MATINEE MUNCH

www.kraftfoods.com
1-14 oz bag Kraft Caramels
3 T butter or margarine
1 T water
12 c air-popped popcorn
1 c Planters Cocktail Peanuts
Preheat oven to 300°. Place caramels, butter and water in large heavy saucepan; cook on low heat until caramels are completely melted and mixture is well blended, stirring frequently. Combine popcorn and peanuts in large bowl. Add caramel mixture; toss to evenly coat. Spread onto large greased baking sheet. Bake 20 min., stirring after 10 min. Spoon onto large sheet of wax paper; cool completely. Break apart into clusters.

BIG LEAGUE SNACK ATTACK

www.popcorn.org
1/3 c butter
1 t Worcestershire sauce
1/4 t garlic salt
1/4 t onion salt
6 c unsalted popped popcorn
1 c thin pretzel sticks
1/2 c salted, roasted peanuts
Toss together the popcorn, pretzel sticks and peanuts in a large bowl. Melt the butter and stir in the seasonings. Drizzle butter/seasoning mixture over popcorn mixture, stirring to coat well. Spread the mixture in a large, shallow baking pan and put it in a preheated 250° oven to bake for 45 minutes. Stir with a wooden spoon every 10 minutes while it's baking.

CARAMEL CORN CRUNCH

www.popcorn.org
1/2 c butter
1/2 c brown sugar, firmly packed
3 qt popped popcorn
Cream butter; add brown sugar and whip until fluffy. In a large baking pan, combine popcorn. Mix in creamed mixture. Bake in 350° oven for about 8 minutes or until crisp. Serve warm if desired.

HOT AND SPICY POPCORN

www.popcorn.org
5 qt popped popcorn
1 c dried banana chips
1/2 c peanut butter
2 t vegetable oil
1 t soy sauce 1/4 t each ground garlic, garlic powder & cayenne pepper
Combine popped popcorn and banana chips in a roasting pan. In a small saucepan, stir together peanut butter and oil until blended; add seasonings and heat. Pour peanut butter mixture over popped popcorn and toss to coat. Heat in 300° oven for 10 minutes, stirring several times.

CRANBERRY PARTY MEATBALLS

www.oceanspray.com
2-1 lb bags frozen cocktail-size meatballs (about 64 meatballs)
1-16 oz can Ocean Spray Jellied Cranberry Sauce
1/4 t cayenne
1-12 oz bottle chili sauce
1 t ground cumin Combine cranberry sauce, chili sauce, cumin and cayenne in a large saucepan. Cook over medium heat, whisking occasionally, until the cranberry sauce is melted and smooth. Add meatballs; stir gently to coat. Cook over medium-low heat, stirring occasionally, 12 to 15 minutes or until meatballs are heated through. Place in chafing dish or slow cooker to keep warm.

POPCORN CON PESTO

www.popcorn.org
5 qt popped popcorn
1/2 c melted butter
1 T dried basil leaves, crushed
1 t dried parsley, crushed
1 t garlic powder
1/3 c Parmesan cheese
1/2 c pine nuts (optional)
Put popped popcorn in a large bowl and keep warm. In small saucepan, melt the butter; add basil, parsley, garlic, Parmesan cheese and nuts. Stir to blend. Pour over popped popcorn, stirring well.

HALLOWEEN PARTY MIX

1-11 oz pkg pretzels
1 c dry roasted peanuts
1-10.5 oz pkg miniature peanut butter filled butter flavor crackers
1 c sugar
1/2 c butter or margarine
1/2 c light corn syrup
2 t vanilla extract
1 t baking soda
1-10 oz pkg M&M's
1-18.5 oz pkg candy corn
In a large bowl, combine first 3 ingredients. In a large saucepan, combine sugar, butter and corn syrup. Bring to a boil over medium heat; boil for 5 minutes. Remove from the heat; stir in vanilla and baking soda (mixture will foam). Pour over pretzel mixture and stir until coated. Pour into a greased 15x10 inch baking pan. Bake at 250° for 45 minutes, stirring every 10 minutes. Break apart while warm. Cool completely. Toss with M&M's and candy corn. Store in airtight container.

LAYERED MONTEREY PUMPKIN DIP

www.verybestbaking.com
1-15 oz can Libby's 100% Pure Pumpkin
8 oz reduced-fat cream cheese, softened
3 T jalapeno juice
8 oz light sour cream
1-4 oz can diced green chiles
2 T chopped, sliced jalapenos
1/4 t garlic salt
1 medium tomato, seeded and chopped
1-2.25 oz can sliced ripe olives
2 green onions, sliced
1/4 c finely chopped red onion
Combine pumpkin, cream cheese and jalapeno juice in medium bowl. Spread into 8-inch square baking dish. Combine sour cream, chiles, jalapenos and garlic salt in small bowl. Spread over pumpkin mixture. Top with tomato, olives, green onions and red onion. Cover; refrigerate for 2 hours. Serve with tortilla chips.

HOT SAUSAGE DIP

1 lb ground beef
1 lb hot sausage
2 lbs Velveeta cheese
1 can cream of mushroom soup
1-1/2 t garlic powder
1 can chopped jalapeno pepper
Brown ground beef and sausage & drain well. Melt cheese in soup; add peppers and garlic powder. Add to ground beef/sausage mixture and keep warm in a crock-pot. Serve with Tortilla Chips.

SURPRISE BREAD

1 lb loaf frozen bread dough, thawed and allowed to rise according to pkg
1 lb lean ground beef
1 lb pork pan sausage
2 c grated Cheddar cheese
1 bunch green onions, sliced and sauted in meat drippings
Brown ground beef and sausage together in a large skillet, breaking up as it cooks. Continue cooking until all is done and browned. Drain meat well. Remove all but scant tablespoon drippings from pan. Saute green onions in meat drippings for 1 or 2 minutes. Remove and drain. Roll out bread dough to a rectangle shape. Spread meats over bread leaving a 1" border all around. Sprinkle cheese and onions over meat. Roll up bread starting from long side. Place seam side down on lightly greased baking sheet. Bake according to bread dough package directions.

SAUSAGE & ARTICHOKE DIP

1 lb bulk sausage
1/2 c chopped green onions
1/2 t minced garlic
1-1/2 c mayonnaise
1-1/2 c grated parmesan cheese
1-14 oz can artichoke hearts, drained and chopped finely
In a skillet, cook the sausage until no longer pink. Add the green onions and garlic; cook for 3-5 minutes longer. Drain and set aside. In a bowl, mix together mayonnaise, Parmesan cheese, artichoke hearts and sausage mixture. Pour into a greased 2 qt baking dish. Bake at 350° for 25-30 minutes or until bubbly and lightly browned. Serve warm with tortilla chips.

STADIUM DIP WITH SMOKED SAUSAGE

16 ounces smoked sausage, cut long way, sliced
1 c chopped green onion
2 c shredded Cheddar cheese
3 T prepared horseradish
1/2 c mayonnaise
2 T Dijon mustard
Stir-fry sausage in large nonstick skillet approximately 3 to 5 minutes. Mix remaining ingredients in microwave safe bowl. Microwave on medium 1 minute. Stir. Heat 1 minute. Serve sausage with dip.

GRILLED BACON JALAPENO WRAPS

6 fresh jalapeno peppers, halved lengthwise and seeded
1-8 oz pkg cream cheese
12 slices bacon
Preheat an outdoor grill for high heat. Spread cream cheese to fill jalapeno halves. Wrap with bacon. Secure with a toothpick. Place on the grill, and cook until bacon is crispy.

NOVEMBER

TURKEY NACHOS

www.razzledazzlerecipes.com

3 T lime juice
2 T olive oil
1 t ground cumin
1 t garlic powder
2 c cooked turkey, coarsely chopped
salt, to taste
black pepper, to taste
1-10 oz pkg large tortilla chips
1-16 oz can refried beans
2 c shredded cheese
2 c salsa
sour cream

Heat oven to 425°. Whisk together lime juice, olive oil, cumin and garlic powder; toss with turkey in a small bowl and season with salt and pepper. Make a layer of tortilla chips to cover the bottom of a large 12 to 14-inch round or oval baking dish. Evenly spoon refried beans over chips. Top with turkey and sprinkle with 1 cup shredded cheese. Make another layer of tortilla chips. Spoon half the salsa evenly over chips. Top with remaining cup of cheese. Bake nachos 15-20 minutes or until heated through and cheese melts and begins to bubble. Serve hot with remaining salsa, sour cream and cilantro, if desired.

PEANUT BUTTER STICKS

1 loaf sandwich bread
2/3 C Mazola
18 oz jar peanut butter
crushed cornflakes (about 3/4 box)
Cut off crusts & cut each piece of bread into four strips. Put on cookie sheets & dry in a 250° oven about an hour. Heat oil & peanut butter over low heat until thin as water, stirring constantly. With tongs, dip each stick in the liquid to cover, then roll in corn flakes. (Clings better if flakes are very finely crushed) Stack cordwood fashion to cool. If desired, sprinkle bars with granulated sugar. Keep 2-3 weeks in covered tin.

GUACAMOLE DEVILED EGGS

6 whole eggs in the shell
2 avocados - peeled, pitted, and mashed
1 T chopped cilantro
1 T minced green onion
2 t minced seeded jalapeno pepper
2 t fresh lime juice
1/2 t salt, or to taste
hot pepper sauce to taste
1 t Worcestershire sauce
1 t Dijon mustard
1 pinch paprika
Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, and peel. Slice eggs in half, and remove yolks to a mixing bowl. In the bowl with the yolks, combine the avocado, cilantro, green onion, and jalapeno. Stir in the lime juice, and season with salt, hot sauce, Worcestershire sauce, and mustard. Mix well, and fill empty egg white halves. Chill until serving. Sprinkle with paprika just before serving.

AUNT DORIS' OLIVE THINGS

4 C grated natural sharp cheese
40 or 50 olives (or pickle pieces)
1 C soft butter
2 C sifted all purpose flour
1/2 t salt
1 t paprika
Blend cheese with butter. Stir in flour, salt & paprika and mix well; chill. Wrap 1 t mixture around each olive, covering completely. Arrange on baking sheet & freeze, then put in baggies. To serve, bake 15 minutes at 400°.

DECEMBER

PARMESAN CHEESE BALL

12 oz cream cheese, softened
1/3 c parmesan cheese
1/4 c mayonnaise
1/2 t oregano
1/8 t garlic powder
chopped nuts, to coat
Mix all ingredients except the nuts, till well incorporated. Form into a ball and roll in chopped nuts. Cover and store in fridge till used. Make this a couple of hours in advance to give the flavor time to develop.

CRANBERRY DELIGHT SPREAD

1-8 oz pkg cream cheese, softened
2 T frozen orange juice concentrate, thawed
1 T sugar
2 t orange zest
1/8 t cinnamon
1/4 c finely chopped dried cranberries
1/4 c finely chopped pecans
Beat cream cheese, orange juice concentrate, sugar, orange peel and cinnamon until fluffy. Stir in cranberries and pecans. Refrigerate at least 1 hour. Serve with crackers.

TEXAS CHRISTMAS PICKLES

1 gallon dill pickles
1-5 oz bottle hot pepper sauce
5 cloves garlic, chopped
5 lb white sugar
Drain the brine from the pickles and discard. Slice pickles lengthwise, and return them to the jar. Pour in the hot pepper sauce, and add the garlic. Pour in about 1/3 of the sugar. Close the lid tightly. Gently tip the jar back and forth several times to allow everything to mix well. Leave out on the counter at room temperature for about 1 week. During the week, add more sugar as the sugar in the jar dissolves. Gently tip the jar back and forth to mix. Continue the process throughout the week, until you have used up all of the sugar. When all of the sugar has been absorbed, pickles will be dark green and crispy. Transfer pickles to smaller sterile jars, and divide syrup between jars. Seal with lids and rings. Store in the refrigerator, and consume within one month.
Note: You can also use this same process with jalapeno peppers, just omit the hot pepper sauce and use the same process. The result is a sweet/hot jalapeno.

HERBED CHEESE BALL

3 small pkgs dry ranch dressing mix

4-8 oz cream cheese, softened

1 c butter, softened

24 oz bacon, fried crisp and crumbled

In a large mixing bowl, using an electric mixer combine the cream cheese and butter until creamed. Blend in dressing mix. Form mixture into 2 balls. Wrap individually in plastic wrap and refrigerate until ready to serve. Roll balls in crumbled bacon just before serving.

ITALIAN DIPPING BUTTER

1 T each crushed red pepper flakes, ground black pepper, dried oregano, dried rosemary, dried basil, dried parsley, garlic powder, minced garlic & salt
1/4 c extra virgin olive oil

Using a spice or coffee grinder, grind together red and black peppers, dried herbs, garlic powder, minced garlic, and salt. Sprinkle 2 t of herb mixture onto a small plate. Pour a thin layer of olive oil on top, and serve with crusty bread. Store remaining mixture in an air-tight container.

HOLIDAY HOT SPINACH DIP

1-10 oz pkg frozen chopped spinach, thawed & drained

1/2 c red bell pepper, diced

1 T minced garlic

1-6.5 oz jar artichoke hearts, drained & mashed

1/2 c sour cream

1/2 c grated Parmesan cheese

salt and ground black pepper to taste

1/4 c heavy cream

Preheat oven to 350 degrees F. Mix together spinach, bell pepper, garlic, artichokes, sour cream, and parmesan cheese. Season with salt and pepper. Mixture will be thick, add cream to thin to dip consistency. Spoon into a 1 quart baking dish. Bake for 20 minutes, or until bubbly. Serve with crackers.

CHRISTMAS CHEESE BALL

2-8 oz pkg cream cheese, softened

1 t finely chopped onions

2 c shredded sharp Cheddar cheese

1 t diced pimentos

1 t finely chopped green peppers

2 t Worcestershire sauce

1 t lemon juice

chopped pecans, toasted

Combine the first seven ingredients in a bowl and mix well. Shape into 2 balls. Roll in the pecans. Cover and chill. Remove from refrigerator 15 minutes before serving with crackers.

CHEDDAR NUT WAFERS

Estes Park Extension Club - 1972

1/2 lb Cheddar cheese, grated (can use less)

1 stick butter or oleo

1/2 t salt

1/2 C nuts

1/4 C minced onion (optional)

1 C flour

Mix cheese and butter thoroughly, add salt & nuts then onion & flour. Dough is stiff. Roll in two 1-1/2" round rolls. Wrap in waxed paper, chill until stiff. Cut in 1/4" slices. Bake at 350° until light brown.

GARLIC & HERBS CHEESE SPREAD

1-12 oz tub whipped cream cheese

1-1/2 t finely minced fresh garlic

3/4 t Italian seasoning

1/4 t plus 1/8 t salt

1/8 t onion powder

Gently stir garlic, Italian seasoning, salt, and onion powder into whipped cream cheese. Store the spread in your fridge for at least a couple hours. Overnight is even better. Stir once more before serving.

CHEESE PUFFS

3/4 c melted margarine

1-1/2 to 2 c shredded cheese

2 c flour

1 t salt

1 t paprika

Liberal Dash of Tabasco Sauce

Combine the melted margarine, cheese, flour, salt, paprika, and Tabasco. Stir it all together with a fork until it forms a dough similar to pie crust. Form the mixture into small balls about the size of a marble. Arrange them on an ungreased cookie sheet. Bake at 350° for 20 minutes or so. Makes between 50 and 60.

BEVERAGES

JANUARY

MAPLE COFFEE

from Southern Living magazine

2 c half-and-half cream

1 c maple syrup

3 c strong brewed coffee

Cook half-and-half and maple syrup in a saucepan over medium heat until thoroughly heated. (Do not boil.) Stir in coffee.

CHOCOLATE CARAMEL CAPPUCCINO

1 c hot water

3/4 c milk

2 T Chocolate Flavor Nesquik™ Syrup

3 T caramel ice cream topping

1 T Taster's Choice® 100% Pure Instant Coffee

Place water, milk, Nesquik, caramel topping and Taster's Choice in microwave-safe pitcher. Microwave on High (100%) power for 2 to 3 minutes or until hot; stir. Serve immediately.

MINTED MOCHA FUSION

2 c Rich Chocolate Nestle® Carnation® Hot Cocoa Mix

1/4 c Taster's Choice® 100% Pure Instant Coffee

1/4 t peppermint extract

Place cocoa mix, Taster's Choice and peppermint extract in food processor or blender & cover. Process until ingredients are combined. Store in airtight container. To make one serving: Place 3 T Minted Mocha Fusion in mug; stir in 1 c hot milk or water. Serve immediately.

TAKE ALONG COFFEE

2 c powdered non-dairy coffee creamer

1-1/2 c instant hot chocolate mix

1-1/2 c instant coffee granules

1-1/2 c white sugar

1 t ground cinnamon

1/2 t ground nutmeg

In a large bowl, stir together the coffee creamer, hot chocolate mix, instant coffee, sugar, nutmeg and cinnamon. Store in an airtight container at room temperature. To make 1 cup, spoon 2 heaping T of the mix into a coffee mug, and add 1 cup of boiling water. Stir until dissolved.

HOT CRANBERRY 'N MINT TEA

1-1/2 c water

1/2 c cranberry juice cocktail

4 Lipton® Mint Green Tea Bags

2 T sugar

In small saucepan, bring water and cranberry juice to a boil. Remove from heat and add tea bags; cover and brew 1-1/2 minutes. Remove tea bags; stir in sugar. Pour into tea cups and garnish, if desired, with lemon slices.

ORANGE-GINGER TODDY

3 c water

5 tea bags, orange flavor

1-1 piece fresh ginger, peeled

1/4 c firmly packed brown sugar

1 T. fresh lemon juice

In medium saucepan, bring water to a boil. Remove from heat and add tea bags and ginger; cover and brew 5 minutes. Remove tea and ginger. Stir in remaining ingredients; heat through. Garnish, if desired, with orange slices.

CHAI

2-1/2 c water

1 t cardamom

3 whole black peppercorns

2 slices fresh ginger, peeled

1 cinnamon stick

2 cloves

2/3 c milk

4 t sugar

3 t loose black tea (or tea bags)

Put the water in a saucepan, add the spices, and bring to a low boil. Turn down the heat and let simmer for 4 to 10 minutes. Add milk and sugar and bring to a heavy simmer. Add tea, turn off the heat, and let steep for 2 to 3 minutes. Strain into two cups and serve hot.

CAPPUCCINO

2 c milk

2 to 4 T firmly packed brown sugar

2 Lipton® Cinnamon Apple Herbal Tea Bags

In 1-quart saucepan, bring milk and sugar to the boiling point over high heat. Remove from heat and add Lipton® Cinnamon Apple Herbal Tea Bags; cover and brew 5 minutes. Remove Tea Bags. Serve in mugs and garnish, if desired, with whipped cream and chocolate curls.

SKATER'S GROG

1/4 - 1/2 c Lipton® Lemon Iced Tea Mix

1/3 c firmly packed brown sugar (optional)

1 qt apple juice

1 c water

3 whole cloves

1 cinnamon stick, broken

1 c Burgundy wine

In 3-quart saucepan, combine all ingredients except wine. Bring to a boil, then simmer uncovered 10 minutes; remove spices. Add wine and heat through. Serve in cups or mugs and garnish, if desired with clove-studded apple wedges.

FEBRUARY

VALENTINE SMOOTHIE

1 c vanilla yogurt

1 ripe banana, peeled, frozen, and sliced

2 T strawberry jam

1 T honey

3-4 drops red food coloring

In a blender container, add yogurt, banana, jam, honey, and food coloring. Cover and blend on high until smooth and foamy. Pour into glasses and serve immediately.

MARCH

PEANUT BUTTER FLOAT

www.jif.com

4 c of chocolate milk

1/2 c Jif Creamy Peanut Butter

1 T vanilla

1 pt vanilla ice cream

2 c carbonated water (optional)

In blender container, combine 2 cups chocolate milk and Jif. Cover and blend till smooth. Stir in remaining 2 cups chocolate milk and the vanilla. Pour into six tall glasses; add a scoop of ice cream to each. Gradually pour carbonated water down side of glass; muddle with spoon.

APRIL

EASTER BONNETS

1-1/2 oz each vodka, apricot brandy & peach brandy

1/4 lemon, juiced

champagne

1 slice orange or 1 cherry or 1 slice pineapples

Place first 4 ingredients in a tall glass. Add ice to top of glass and fill with champagne. Garnish with a slice of orange, a cherry or slice of pineapple. Serve with a straw.

MAY

SPARKLING STRAWBERRY MIMOSA

www.calstrawberry.com

2 oz frozen sliced strawberries in syrup, partially thawed

2 oz chilled champagne

In a blender combine sliced berries and juice; blend smooth. Pour into stemmed glass over ice. Fill with champagne; garnish with whole berry and orange slice.

STRAWBERRY COLADA

www.calstrawberry.com

2 oz pineapple juice

1-1/2 oz frozen sliced strawberries in syrup, partially thawed

1-1/2 oz light rum

1 oz cream of coconut

1/2 oz lemon juice or sweet and sour mix

1 scoop ice

In a blender combine all ingredients except whole berry; blend smooth. Pour into stemmed glass. Garnish with whole berry.

STRAWBERRY PINK LEMONADE

www.calstrawberry.com

1-20 oz pkg whole frozen strawberries, partially thawed

1-12 oz can frozen pink lemonade concentrate

Ice cubes

Chilled soda water

Put berries and lemonade concentrate in blender. Whirl smooth. For each drink, put 1/2-cup puree in glass. Add ice cubes and about 1/4-cup soda water. Serve at once.

BERRYETTO

www.calstrawberry.com

1 oz rum

1 oz amaretto

4 oz frozen sliced strawberries in syrup, partially thawed

4 oz vanilla soft serve ice cream

In a blender combine all ingredients except whole berry; blend smooth. Pour into stemmed glass. Garnish with whole berry.

JUNE

BOSTON ICED TEA

1 gallon water

1 c white sugar

12 tea bags

1-12 oz can frozen cranberry juice concentrate

Put water in large pot, and heat on high until boiling.

Add sugar and stir until dissolved. Add teabags and let steep until desired strength is acquired. Stir in cranberry juice concentrate, and allow to cool.

ICED STRAWBERRY TEA

2-1/2 c hot water

5 T iced tea mix with sugar and lemon

1/4 c strawberry preserves

1 c ice cubes

Combine water, tea and preserves in 1-quart pitcher. Refrigerate for at least 2 hours; strain before serving, if desired. Serve over ice; garnish with lemon slices & fresh strawberries.

CHOCOLATE CHEESECAKE MILKSHAKE

4 oz cream cheese

2 c milk

6 scoops chocolate ice cream

Place the cream cheese and 1 cup milk in a blender, and blend until smooth. Place the remaining milk and ice cream in the blender, and continue to blend until smooth. Serve cold.

TROPICAL STRAWBERRY SMOOTHIE

www.calstrawberry.com

1-1/2 c California strawberries, stemmed

1/2 c fresh, frozen or canned pineapple chunks

8 oz lowfat pina colada yogurt

1/2-c orange juice

1-1/2 c ice cubes

In container of blender, combine all ingredients except ice cubes; blend until smooth. Gradually add ice cubes with motor running; blend until smooth. Makes 2 servings (about 2 cups each serving)

LEMON TEA

12 black tea bags

1/2 c white sugar

1 gallon boiling water

1-6 oz can frozen lemonade concentrate

Place the tea bags and sugar into a 1 gallon glass jar. Fill with boiling water. Let steep for 2 hours at room temperature. Remove and discard tea bags. Stir in lemonade concentrate. Refrigerate until cool.

JULY

RASPBERRY SLUSH

1 qt raspberries
2 c vanilla ice cream, softened
1-3 oz package raspberry Jell-O
1/2 c boiling water
1/4 c lemon juice
2 liters 7-Up

In large bowl, mash berries, add ice cream. In small bowl, dissolve Jello in water; add lemon juice. Add to berry mixture; mix well. Cover and freeze. Remove from freezer 15 minutes before serving. Spoon into glasses; add soda. Serve with spoon and straw.

PEACH COOLER

1-1/4 c milk
1 c peaches
2 drops almond flavoring
1 c vanilla ice cream, softened
Put milk, peaches, and almond in blender container. Process until smooth. Add ice cream; process 3 seconds.

PEACH LEMONADE

2 peaches, peeled and chopped
1 c granulated sugar
4 c water
3/4 c freshly squeezed lemon juice
Bring the peaches, sugar, and water to a boil, and then simmer until the sugar is dissolved, about 10 minutes. Allow the mixture to cool, then strain through a sieve, pressing to extract as much juice as possible. Stir in the lemon juice, and serve in tall glasses over ice. Garnish with mint or peach slices.

PEACH PETALS

1-16 oz pkg frozen sliced peaches, partially thawed
1-6 oz can frozen lemonade concentrate, undiluted
2/3 c light rum
1/2 c water
Combine first 4 ingredients in container of an electric blender; process until smooth. Add enough ice cubes to bring mixture to the 5-cup level. Process until smooth. Serve immediately.

AUGUST

PINEAPPLE GIN ALA ALOHA JOE®

www.alohajoe.com
1-1/2 oz gin
1/2 oz Unsweetened Pineapple Juice
1 t Curacao
2 dashes of Orange Bitters
Combine with ice - shake well. Strain into 6 oz old fashioned glass - add ice and a fruit strip. (Thread pineapple chunks, red & green cherries on long bar tooth picks.) Umbrella optional!

BLACK SAND COOLER

www.alohajoe.com
Chopped Ice
1 jigger of anisette (any licorice liquor)
Add 7 Up & a twist of lime. Stir and enjoy!

COOL 'N CREAMY COFFEE FREEZE

1 c milk
Ice cubes
1 c frozen Cool Whip
1 pkg. (4-serving size) Vanilla Instant Pudding
1 T Maxwell House Instant Coffee
Pour milk into large glass measuring cup. Add enough ice to measure 3 cups. Pour into blender. Add frozen whipped topping, dry pudding mix and coffee; cover. Blend on high speed until smooth. Pour into glasses. Serve immediately.

BERRY LEMONADE SLUSH

www.kraftfoods.com
Country Time Lemonade Flavor Drink Mix (dry)
1/2 c water
3 c ice cubes
1 c fresh or frozen strawberries
Measure drink mix into cap to 1-qt. line (1/2 cup). Empty into blender container. Add remaining ingredients; cover. Blend on high speed 10 sec. Turn off blender. Stir with spoon; cover. Blend an additional 5 sec. or until smooth, using pulsing action. Serve immediately. Store leftover slush in freezer.

WILDBERRY SUMMERTIME SIPPER

2 c raspberry sherbet
2 c halved strawberries
2-6 oz containers vanilla low-fat yogurt
6 T Country Time Strawberry Lemonade Drink Mix
Place all ingredients in blender container; cover. Blend until smooth. Serve immediately.

FROSTY FRUIT FLOAT

www.kraftfoods.com
1 T Kool-Aid Grape Flavor Sugar-Sweetened Soft Drink Mix
1/2 c club soda
1/4 c vanilla ice cream
1 T thawed Cool Whip Whipped Topping
1 maraschino cherry
Mix drink mix and club soda in tall glass. Add ice cream. Top with whipped topping and cherry.

SEPTEMBER

SPICY TEA COOLER

www.suebee.com
1-1/2 c boiling water
1/4 t each nutmeg, allspice, and cinnamon
6 tea bags
1/2 to 3/4 c honey
1/3 c lemon juice
2-1/4 c cranberry juice cocktail
1/2 c orange juice
Pour boiling water over tea and spices. Steep for 4 minutes. Remove tea bags. Add honey. Cool. Add remaining ingredients. Refrigerate.

ORANGE JULIUS

www.suebee.com

6 oz can frozen orange juice

1 c milk

1 c water

1/2 c honey

1 t vanilla

12 ice cubes

Blend in blender until smooth. Also good after sets and ice melts. Makes about 4 servings.

DECEMBER

SPICED PERCOLATOR PUNCH

Better Homes & Gardens - 1976

2-32 oz. bottles cranberry juice cocktail

12" stick cinnamon, broken

1-46 oz. can unsweetened pineapple juice

1 C brown sugar

peel of 1/4 orange, cut in strips

4 t whole cloves

1 fifth light rum

In 24-cup percolator, combine juices & brown sugar.

Places cloves, cinnamon & orange peel in basket.

Percolate. Just before serving, remove basket and stir in rum, if desired.

HOT SPICED TEA - a VILLAGE STORE favorite at Christmas for many years.

2 C sugar

1 C instant tea

2 C Tang

1 t cloves

1 t cinnamon

1 pkg Wyler's lemonade mix, unsweetened

Use 1 rounded teaspoon per cup of boiling water.

BREAKFAST

JANUARY

FRITTATA RANCHERO

3 T butter or margarine, melted
1/2 c chopped onions
1/2 c chopped bell pepper
3/4 c cooked ham, cubed
2 c ranch style beans
8 eggs
2 T water
Saute onion and green pepper in 1 T butter; stir in ham and beans. Heat to warm; remove from skillet. Meanwhile, beat together eggs and water. Heat remaining butter in skillet until just hot enough to sizzle; add eggs. Cook over low heat until eggs are set. Pour heated bean mixture evenly over eggs; cover tightly. Cook until eggs reach desired doneness. Cut into wedges to serve.

MIDWEST MORNING

1-8 oz pkg crescent rolls
1 lb crumbled bacon or sausage or ham
2-8 oz cans mushroom pieces
1/2lb Monterey jack cheese, grated
6 eggs, beaten
1 can cream of onion soup
Line a 13 x 9 baking dish with the crescent rolls and seal perforations. Cover with the bacon pieces, mushrooms and half of the cheese. Mix the eggs with the soup and pour over the casserole. Sprinkle remaining cheese on top. Chill in refrigerator overnight. In the morning, bake at 350 degrees for 1 hour.

EGG CHAMPIGNONS

24 large fresh mushrooms (about 1-1/2 diameter)
6 hard-cooked eggs, finely chopped
1/4 c fine dry bread crumbs
1/4 c (1 oz.) crumbled blue cheese
2 T finely chopped green onion with top
2 T dry white wine or chicken broth
2 T butter, melted
1 T snipped fresh parsley
1/2 t garlic salt
Paprika, optional
Remove stems from mushrooms and set aside for another use. Set mushroom caps aside. In medium bowl, stir together eggs, crumbs, cheese, onion, wine, butter, parsley, and garlic salt until well combined. Fill each mushroom cap with 1 rounded tablespoon of egg mixture. Place filled caps on lightly greased baking sheet. Bake in preheated 450° F oven until heated through, about 8 to 10 minutes. Sprinkle with paprika, if desired.

PUMPKIN PECAN OATMEAL

3 c water
1 t pumpkin pie spice
1/4 t salt (optional)
2 c Quaker® Oats (quick or old fashioned, uncooked)
1 c Libby's® 100% Pure Pumpkin
1/3 c firmly packed brown sugar
1-8 oz container vanilla low-fat or nonfat yogurt
3 T coarsely chopped toasted pecans
In medium saucepan, bring water, pie spice and salt to a boil; stir in oats. Return to a boil; reduce heat to medium. Cook 1 minute for quick oats, 5 minutes for old fashioned oats or until most of liquid is absorbed, stirring occasionally. Stir in pumpkin and brown sugar; cook 1 minute. Let stand until desired consistency. Spoon oatmeal into four cereal bowls. Top with yogurt and pecans.
Microwave directions: In 3-quart microwaveable bowl, combine water, pie spice, salt and oats. Microwave on HIGH 6 to 7 minutes for quick oats and 9 to 10 minutes for old fashioned oats or until most of liquid is absorbed. Stir in pumpkin and brown sugar. Microwave on HIGH 30 to 60 seconds. Let stand until desired consistency.

HASH BROWN QUICHE

Cooking spray
6 eggs, divided
3/4 t celery salt, divided
2 c frozen shredded hash brown potatoes, thawed
2 c frozen vegetable blend
1/2 c diced cooked chicken
1 c skim or low-fat milk
2 T sliced almonds
Evenly coat 9-inch pie plate with spray. Set aside. In medium bowl, beat together 1 egg and 1/4 t of the celery salt. Stir in potatoes until well combined. To form crust, press potato mixture onto bottom and up sides of lightly greased 9-inch pie plate. Bake in preheated 375°F oven 5 minutes. Remove from oven. Sprinkle with vegetables and chicken. Beat together milk, remaining eggs and remaining celery salt until well blended. Pour over vegetables and chicken. Sprinkle with almonds. Bake in preheated 375°F oven until knife inserted near center comes out clean, about 45 minutes. Let stand 5 minutes before serving.

OVEN-STYLE SCOTCH EGGS

1 lb bulk sausage
Fine dry bread crumbs or cornmeal
8 plain or pickled hard-cooked eggs
1/3 c fine dry bread crumbs or cornmeal
1 egg, beaten
Divide sausage into 8 (2 oz) portions. On lightly crumb-sprinkled surface, pat out each portion to about 1/8 thickness. Wrap completely around 1 of the hard-cooked eggs, pressing edges together to seal. Repeat with remaining sausage and hard-cooked eggs. Roll sausage-coated eggs in crumbs and dip in beaten egg. Place on baking sheet and bake in preheated 375°F oven until lightly browned, about 20 minutes

HAM AND ASPARAGUS STRATA

Cooking spray
12 to 16 (1/2 thick) slices French bread
1 c shredded mozzarella, divided
1 c chopped cooked lean ham, divided
8 oz fresh asparagus spears, cut into 1 pieces (about 2 c)
6 eggs
1 c skim or low-fat milk
2 T lemon juice
1/4 t garlic powder
Evenly coat 8 square baking dish with spray. Layer half of the bread slices on bottom of dish. Sprinkle with 1/2 c of the cheese, 1/2 c of the ham and 1 c of the asparagus pieces. Cover with the remaining bread slices, laying them flat or in a shingled pattern. Sprinkle with the remaining cheese, ham and asparagus spears. In medium bowl, beat together eggs, milk, lemon juice and garlic powder. Pour evenly over layers. Cover with plastic wrap. Microwave on full power 5 minutes. Rotate dish 1/4 turn. Microwave on 50% power, rotating dish 1/4 turn each 3 to 5 minutes, until thermometer inserted near center reads 160° F and/or knife inserted near center comes out clean, about 10 to 12 minutes.

APRICOT HONEY OATMEAL

3-1/2 c water
1/2 c chopped dried apricots
1/3 c honey
1/2 t ground cinnamon
1/4 t salt (optional)
2 c Quaker® Oats (quick or old fashioned, uncooked)
In 3-quart saucepan, bring water, apricots, honey, cinnamon and salt to a boil. Stir in oats; return to a boil. Reduce heat to medium; cook about 1 minute for quick oats (or 5 minutes for old fashioned oats) or until most of liquid is absorbed, stirring occasionally. Let stand until of desired consistency.

CHOCOLATE LOVER'S OATMEAL

1-1/4 c chocolate milk
2/3 c Quaker® Oats (quick or old fashioned, uncooked)
1/8 t salt (optional)
1 T semi-sweet chocolate pieces
In medium saucepan, bring milk just to a boil. Stir in remaining ingredients. Cook about 1 minute for quick oats or 5 minutes for old fashioned oats, stirring occasionally.

MARCH

SPICY TEXAS BREAKFAST CASSEROLE

www.ilovepasta.org
1 lb. Medium Egg Noodles
3/4 lb. mild sausage
1 small onion, chopped
1 small red bell pepper, chopped
1-16oz. can diced tomatoes, drained
1/4 c egg substitute, slightly beaten
1 can low-fat cream of mushroom soup, mixed with one can of water
1/8 t pepper
1 t chili pepper
2 c low-fat Cheddar cheese
picante sauce
Cook pasta according to package directions. While pasta is cooking, saute sausage, onion, and bell pepper in a skillet. Drain sausage mixture. While mixture is draining, scramble eggs in skillet. When eggs are done, add eggs, soup with water, tomatoes, spices, pasta and sausage mixture to 9x13 pan. Sprinkle top with cheese. Bake in preheated 350 degree oven for 20 minutes or until cheese is melted. Serve topped with picante sauce.

APRIL

EASTER BRUNCH LASAGNA

1/2 c butter
1/3 c flour
1/4 t salt
1 dash white pepper
1/4 c finely chopped green onions
1 t lemon juice
1/4 t hot pepper sauce
9 lasagna noodles, cooked and drained
2 c diced cooked ham
1-10 oz pkg frozen chopped broccoli, thawed
1/2 cup grated parmesan cheese
3 c shredded Cheddar cheese
4 hard-boiled eggs, finely chopped
In a heavy saucepan, melt butter over medium heat. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in onions, lemon juice and hot pepper sauce. Spread a fourth of the white sauce in a greased 13 x 9 x 2 inch baking dish. Top with 3 noodles, half of the ham and broccoli, 3 T. Parmesan cheese, 1 c Cheddar cheese, half of the eggs and a 1/4 of the white sauce. Repeat layers. Top with the remaining noodles, white sauce and cheeses. Bake, uncovered at 350 for 40-45 minutes or until bubbly. Let stand 15 minutes before cutting.

MAY

STRAWBERRY BREAKFAST SALSA

www.calstrawberry.com

1/3 cup apricot jam

3 T water

1 t cinnamon

2 pint baskets California strawberries, stemmed and cut into 1/4" dice

In medium bowl whisk jam, water and cinnamon, add strawberries. Toss gently to combine. Serve salsa over pancakes, waffles, French toast, hot cereal, or mix into plain yogurt.

SEPTEMBER

BRUNCH-TIME BACON BAKE

1 lb sliced bacon

1 medium onion, finely chopped

3 c cooked rice

1/4 c all-purpose flour

2-1/2 c milk

1/2 t salt

1/8 t pepper

1/2 c grated Parmesan cheese

2 small zucchini, coarsely shredded

1/3 c sliced ripe olives

Cut bacon crosswise into 1" pieces. Cook in skillet over medium heat until crisp; remove to absorbent paper. Reserve 3 T drippings. Return 1 tablespoon drippings to skillet; add onion and cook until transparent. Spread rice in an 11 3/4x7 1/2" baking dish; top with half the bacon and onion. Combine flour and remaining 2 T drippings in saucepan; mix well. Gradually add milk and cook over medium heat until thickened and bubbly, stirring constantly. Stir in salt, pepper and Parmesan cheese. Pour 1 cup sauce over bacon and rice. Top with zucchini and olives. Sprinkle with remaining bacon; pour remaining sauce over top. Cover tightly with aluminum foil and refrigerate overnight. Remove from refrigerator and let stand at room temperature for 15 minutes. Bake at 375° for 25 minutes. Remove the foil, and continue to bake for 20 minutes.

BAKED EGGS AND MUSHROOMS IN HAM CRISPS

www.lawrys.com

3/4 lb mushrooms, finely chopped

1/4 c finely chopped onion

2 T unsalted butter

1/2 t Lawry's seasoned salt or salt

1/4 t black pepper

3 T sour cream

1 T finely chopped fresh tarragon

12 slices Virginia ham or honey ham (without holes)

12 medium eggs

Fresh whole tarragon leaves (for garnish)

Preheat oven to 350° F. Lightly oil a 12-cup muffin tin.

In a large heavy frying pan over medium-high heat, saute mushrooms and shallot in butter with salt and pepper, stirring, approximately 10 minutes or until mushrooms are tender and liquid they give off is evaporated. Remove from heat and stir in sour cream and tarragon. Fit 1 slice of ham into each prepared muffin cups (ends will stick up and hang over edges of cups). Divide mushrooms among cups and crack 1 egg into each. Bake in middle of oven approximately 12 to 14 minutes, depending on number of servings being baked. Check the eggs after about 10 minutes baking time. When done, the whites should be completely set and the yolks beginning to thicken but not hard.

Season eggs with additional salt and pepper. Remove eggs (with ham) from muffin cups carefully, using 2 spoons or small spatulas, and place on individual serving plates. Garnish with tarragon leaves triangles of buttered toast leaned on the cups to dip in the yolk as desired. Serve two eggs per person.

OMELET CREOLE

Provided by the American Dry Milk Institute

2/3 c water

2/3 c instant nonfat dry milk

6 eggs, separated

1 t salt

1/2 t pepper

3 T butter

2 T butter or margarine

1/2 c chopped onion

1/2 c chopped green pepper

1 c sliced fresh or canned mushrooms

2 medium tomatoes, peeled and chopped

1/2 t salt

1/2 t Worcestershire sauce

1/4 t basil

Beat water and nonfat dry milk until thick. Add egg yolks, salt and pepper and blend until smooth. Beat whites until stiff but not dry. Fold into first mixture. Melt butter in 12-inch skillet. Add egg mixture. Cover and keep skillet over medium heat for 20 to 25 minutes. Place in broiler to brown top of omelet. While omelet is cooking prepare sauce. Melt butter in saucepan. Saute onion, pepper and mushrooms. Cook until tender. Add tomatoes and seasonings. Cook until tomatoes are tender. Fold omelet onto hot platter. Creole sauce may be placed in fold or on top.

CANDIED BACON

1/2 c firmly packed brown sugar

2 T prepared mustard

1 lb thick-cut pork bacon

In a large frying pan over medium-high heat, slowly cook bacon until crisp (you'll probably have to do this in batches); drain the fat each time. Remove from pan and place cooked bacon onto paper towels.

After draining fat for the last time, reduce heat to low and put all the bacon back into frying pan. Drizzle sugar and mustard mixture over bacon, tossing with a fork to coat. Remove from heat and transfer onto a serving platter. NOTE: If the bacon slices touch each other on the serving platter, they will stick together.

RIVER OMELET

10 eggs

1/3 c milk

1/2 t salt

hot pepper sauce to taste

1/2 lb bacon - cooked, chopped into bite-size pieces

1-4 oz can black olives, drained

2 roma tomatoes, chopped

1/4 c green onions, chopped

1/3 c mushrooms, sliced

3/4 c Colby-Monterey Jack cheese, shredded

Preheat oven to 350°. Coat an 8 inch square baking dish with non-stick cooking spray. In a large bowl, combine eggs and milk. With an electric mixer, beat until frothy. Blend in salt and hot pepper sauce. Stir in bacon, olives, tomatoes, green onions, mushrooms and cheese. Pour into prepared pan, and cover with lid or aluminum foil. Bake in preheated oven for 40 to 50 minutes, or until eggs are set in the center.

RUM RUNNER'S FRENCH TOAST

3/4 c coffee ice cream, melted

3 eggs, beaten

1 T rum

1/4 t ground cinnamon

10 slices raisin cinnamon bread

Butter

8 scoops coffee ice cream

Maple syrup

Cooked bacon strips

Combine ice cream, eggs, rum, and cinnamon in a bowl; beat with a wire whisk until blended. Dip raisin bread into egg mixture, coating well on both sides and letting sit about 1 minute on each side to absorb egg mixture. Grill on a lightly buttered griddle over medium heat approximately 5 minutes per side or until browned on both sides (no visible liquid egg remains and the slice springs back slightly when touched). If using thick bread slices, an internal thermometer should register a temperature of 160°. To serve, cut toasted French bread slices in half diagonally into triangle wedges; place 5 wedges on each individual plate and top each serving with two scoops of coffee ice cream. Serve maple syrup on the side and add bacon strips to each plate.

DECEMBER

CHRISTMAS MORN COFFEE CAKE

Chicago TV cooking show - 1952

1/2 C candied fruit

1/4 C chopped nuts

1/4 C raisins

1/2 C jam

Spread jam over rolled out rectangle of dough.

(Although the 1952 housewife would not approve, use frozen!) Sprinkle fruit-nut mixture over it. Roll up the long way and flatten slightly. Cut in half the long way. Roll as pinwheel on greased cookie sheet. Brush with melted butter and let rise 45 minutes. Bake at 350° for 30 minutes.

TOPPING

1 C confectioner's sugar, sifted

1 1/2 T warm milk

1/2 t vanilla

chopped nuts

Spread on coffee cake while warm

EASY SAUSAGE QUICHE

1 lb sausage

1-9" deep dish pie crust, partially baked

2 eggs, lightly beaten

1 c heavy cream

1 c Cheddar cheese, shredded

Brown sausage in skillet & drain well. Spoon into pie shell. Mix the eggs and cream in a bowl. Spoon over sausage. Top with cheese. Bake at 350° for 30-40 minutes.

SWEET MORNING PECAN CASSEROLE

1-8 oz pkg brown-and-serve sausage patties

Nonstick cooking spray

1-16 oz loaf raisin bread, cubed

6 eggs

1-1/2 c milk

1-1/2 c light cream or half-and-half

1 t vanilla

1/4 t ground nutmeg

1/4 t ground cinnamon

1 c packed brown sugar

1 c coarsely chopped pecans

1/2 c butter or margarine, softened

2 T maple syrup

In a medium skillet brown the sausage patties on both sides over medium-high heat. Drain off the fat; cut patties into bite-size pieces. Meanwhile, spray a 3-quart rectangular (13x9x2-inch) baking dish with nonstick cooking spray. Place bread cubes in dish. Add browned sausage pieces. In a large mixing bowl beat together the eggs, milk, cream, vanilla, nutmeg, and cinnamon. Pour over bread and sausage, pressing bread and sausage into the egg mixture. Cover and refrigerate for 8 hours or overnight. For topping, in a bowl combine brown sugar, pecans, butter, or margarine and maple syrup. Drop by teaspoonfuls over top of egg mixture. Bake in a 350° oven for 35 to 40 minutes or until a knife inserted near center comes out clean.

BAKED BRIE STRATA

1/4 c milk
1 T butter, melted
1 egg
6 slices rye bread, cut into cubes (6 c)
1-1/4 c coarsely chopped fully cooked ham (8 oz)
1 medium pear, peeled and chopped
3 green onions, sliced (3 T)
8 oz Brie cheese, peeled and cut into cubes
Heat oven to 350 degrees. Beat butter, milk and egg in a medium bowl. Add bread cubes, ham, pear and onions, toss. Spread bread mixture in greased square baking dish, 8x8x2 inches. Top with cheese cubes
Bake uncovered 25-30 minutes or until pears are tender and cheese is melted.

EGGNOG FRENCH TOAST STICKS

8 slices French bread, cut into 1" thick slices
1 c eggnog
1/2 t nutmeg
1/4 c butter, divided
Cut bread into 1" wide strips. Combine eggnog and nutmeg in a shallow bowl. Preheat griddle to 350 degrees; melt 2 T butter. Dip bread sticks into eggnog mixture. Cook a few at a time for 2 to 4 minutes on each side or until they are golden. Add additional butter as needed to keep pan greased. Sprinkle cooked French toast sticks with powdered sugar and serve with syrup.

EASY HAM AND SWISS BRUNCH CASSEROLE

1 lb bacon
1-1/2 c diced cooked ham
2 c shredded Swiss cheese
1 c shredded Cheddar cheese
1 onion, chopped
4 eggs, lightly beaten
1 c bisquick
1/2 t salt
1/4 t pepper
Preheat oven to 400 degrees. Spray a 9x13 inch baking dish with cooking spray. Place bacon in a skillet over medium-high heat, and cook until crisp and evenly brown. Drain, crumble and set aside. Mix the bacon, ham, Swiss cheese, Cheddar cheese, and onion in the baking dish. In a bowl, mix the eggs, baking mix, salt, and pepper. Pour over the ingredients in the baking dish. Bake 25 minutes in the preheated oven, until top is golden brown and a knife inserted in the center of the casserole comes out clean.

ENTREES

JANUARY

CROCKPOT POTATOES AND HAM

3 medium-size potatoes, peeled and sliced
1 onion, chopped
1 c shredded Cheddar cheese
1 c chopped cooked ham
1 can cream of mushroom soup
1/2 c water
Combine the potatoes, onion, cheese and ham in a slow-cooker. Stir the mushroom soup and water in a small bowl until well mixed; pour over potato mixture in slow-cooker. Cover pot. Cook on high for 4 hours or until the potatoes are tender. Stir the mixture just before serving.

ORIENTAL CHICKEN WITH ALMONDS

4 T I Can't Believe It's Not Butter! ® Spread
3 T orange juice
1 T soy sauce
1 T firmly packed brown sugar
4 boneless, skinless chicken breast halves (about 1-1/4 lbs.)
1/4 t salt
1/4 t ground black pepper
1/4 c chicken broth
1/4 c sliced almonds, toasted
In small bowl, combine 2 T I Can't Believe It's Not Butter! ® Spread, orange juice, soy sauce and brown sugar; set aside. Season chicken with salt and pepper. In 12-inch skillet, melt remaining 2 T Spread over medium-high heat and lightly brown chicken. Add broth. Reduce heat to low and simmer covered 20 minutes or until chicken is thoroughly cooked. Remove chicken to serving platter and keep warm. In same skillet, add soy sauce mixture. Bring to a boil over high heat and boil 1 minute. To serve, pour sauce over chicken and sprinkle with almonds. Serve, if desired, with hot cooked rice.

FEBRUARY

VALENTINE MEATBALLS

1 c shredded Swiss cheese
1 c chopped fresh mushrooms
2 lb lean ground beef
2-1 oz envelopes dry onion soup mix
Preheat the oven to 375 F. In a medium bowl, toss together the cheese and mushrooms. In a separate bowl, mix together the ground beef and onion soup mix. Divide the beef into 12 to 16 balls, then form them into small, thin heart shaped patties. Press an indentation into the center of half of the hearts, and fill with the cheese and mushrooms. Place another patty on top, and press to seal the hearts around the filling. Place in a shallow baking dish. Bake for 30 to 40 minutes in the preheated oven, until beef is well done, and filling is hot.

ROASTED PORK WITH CHERRY SAUCE

1 boneless pork top loin roast (2-3 lb.)
1/2 c orange juice
1 T Dijon mustard
1 t ground cumin
1 t prepared horseradish
1-21 oz can cherry pie filling
1/4 c dry sherry
Heat oven to 325 degrees F. Place roast on rack in shallow roasting pan. Insert meat thermometer into thickest part of roast. Roast 1-1/4 to 1-3/4 hours or until thermometer registers 155 degrees F. Meanwhile, combine remaining ingredients in medium saucepan. Bring to a boil; reduce heat to low and simmer 15 minutes, stirring occasionally. Brush cherry sauce over pork twice during the last 30 minutes of roasting. Cover roast with foil; let stand 10-15 minutes before slicing (the roast's temperature will rise about 5 degrees during stand time). Reheat cherry sauce & serve over slices of roast.

ROMANTIC CHICKEN

4 skinless, boneless chicken breast halves
salt and pepper to taste
1 T olive oil
1 T butter
1-14 oz can marinated quartered artichoke hearts, drained, liquid reserved
1 c sliced fresh mushrooms
1 c white wine
1 T capers
Season chicken with salt and pepper. Heat oil and butter in a large skillet over medium heat. Brown chicken in oil and butter for 5 to 7 minutes per side; remove from skillet, and set aside. Place artichoke hearts and mushrooms in the skillet, and saute until mushrooms are brown and tender. Return chicken to skillet, and pour in reserved artichoke liquid and wine. Reduce heat to low, and simmer for about 10 to 15 minutes, until chicken is no longer pink and juices run clear. Stir in capers, and simmer for another 5 minutes. Remove from heat; serve immediately.

HOWEVER-MANY-CANS-OF-WHATEVER CHURCH SUPPER CASSEROLE

2-5 oz. Cans boned chicken
1 can cream of mushroom soup
1 can cream of chicken soup
1-8 oz. Can mushrooms, drained
1-5 oz. Can chow mein noodles
1-13 oz. Can evaporated milk
1 can French fried onions
Preheat oven to 350 degrees. Mix all ingredients except onion rings in a 3 qt. Casserole. Bake 20 minutes. Top with onion rings; bake 15 minutes longer. Use tuna instead of chicken, add a can of peas or green beans, use cooked rice or pasta instead of chow mein noodles, top with crushed potato chips instead of onion rings. The sky's the limit...just don't make it too healthy!

CHERRY HAM GLAZE

1-12 oz. jar cherry preserves
1/4 C honey
1/4 C red wine vinegar
1/4 t each nutmeg, cinnamon, cloves & salt
Mix all ingredients together in a small saucepan & simmer for about 5 minutes. Use to glaze baked ham or serve with a grilled ham steak.

MARCH

ANNETTE FUNICELLO'S PEANUT BUTTER PORK CHOPS

6 pork chops
1 medium onion, finely chopped
1 can cream of mushroom soup
1/2 c peanut butter
2 c water
Brown pork chops in oil; remove from pan. Put peanut butter and soup in pan and heat, adding water gradually; stir until smooth. Add pork chops back to pan and add onion; bring to a boil. Reduce heat and simmer 50 minutes. Serve with rice.

BLUEBERRY-ONION SAUCED PORK TENDERLOIN

3/4-1 lb pork tenderloin
2 T butter, divided
2 medium onions, sliced
1/2 t salt
1/4 t ground black pepper
2 T sugar
1/4 c port wine or sweet sherry
2 T balsamic vinegar
1 c fresh blueberries or frozen blueberries
1 c chopped cherry tomatoes
Preheat broiler. Broil pork, turning occasionally until cooked through, about 20 minutes. Remove to a platter; cover to keep warm. Meanwhile, in a large skillet over medium-high heat, melt 2 tablespoons of the butter. Add onions, salt and pepper; cook until onions are golden, about 10 minutes. Add sugar; cook until onions are caramelized, 3 minutes longer. Add port, balsamic, blueberries and tomatoes and bring to a boil. Remove from heat. Thinly slice pork and serve with sauce.

PEANUT BUTTER & BACON SPAGHETTI

8 oz. spaghetti, uncooked
1-10 oz. package frozen peas, thawed
1/2 C fat-free chicken broth
1/2 C skim milk
1/4 C creamy peanut butter
1 T soy sauce
1/2 t sugar
6 slices cooked bacon, chopped
Salt and pepper to taste
Cook pasta according to package directions. Two minutes before pasta is done, add the peas. Combine chicken broth, milk, peanut butter, soy sauce and sugar in a heavy saucepan. Cook over medium heat until sauce thickens, about 10 minutes. Drain pasta and peas. Combine pasta and sauce and toss well. Sprinkle with bacon and add salt and pepper to taste.

CHICKEN NOODLE CASSEROLE

www.ilovepasta.org
8 oz. Wide Egg Noodles, uncooked
1/2 c non-fat sour cream
1 c low-sodium chicken broth
4 T grated Parmesan cheese, divided
1/2 c egg substitute
2 T Dijon mustard
1-1/2 c chopped broccoli, blanched and drained
1-1/2 c skinless, boneless chicken breast, cooked
2 T bread crumbs
Prepare egg noodles according to package directions; drain. Heat oven to 350-o F. Whisk the sour cream, chicken broth, 2 tablespoons of the Parmesan cheese, eggs and mustard in a bowl until blended. Add noodles, broccoli and chicken and toss well. Transfer the mixture to a 9 x 12-inch baking dish. Stir the remaining 2 tablespoons of grated cheese and bread crumbs in a small bowl and sprinkle over casserole. Bake uncovered until bubbling around the edges and the top is golden brown, about 35 minutes. Let stand 5 minutes before serving.

CHICKEN ENCHILADA SKILLET CASSEROLE

www.birdseyefoods.com
1-16 oz bag Birds Eye frozen Broccoli, Corn & Peppers
1 pkg (1-1/4 oz.) taco seasoning mix
3 c shredded cooked chicken
1-16 oz can diced tomatoes, undrained
1 c shredded Monterey Jack cheese
In large skillet, combine vegetables, seasoning mix, tomatoes and chicken; bring to boil over medium-high heat. Cover; cook 4 minutes or until vegetables are cooked and mixture is heated through. Sprinkle with cheese; cook, covered, 2 minutes more or until cheese is melted.

YELLOW BBQ SAUCE

1 c mustard
1 c vinegar
1 T lemon juice
3 T Worcestershire sauce
1 t salt
2 T dark brown sugar
1/2 t each onion powder, celery salt, chili powder & black pepper
6 beef bouillon cubes
Tabasco sauce to taste
Put mustard in a saucepan and slowly add vinegar. Stir with a whisk, keeping mustard from being lumpy. Add remaining ingredients, stirring until smooth. Let simmer for 2 hours stirring often.

SPINACH PASTA SAUCE

1 large bunch spinach, washed and trimmed, but not well drained
1/4 c butter
1/4 c olive oil
1/2 c Pecorino cheese (or more)
1-2 cloves fresh garlic, peeled and coarsely chopped
2 T fresh parsley (or substitute with fresh basil)
1/4 c almonds
salt and pepper to taste
pasta

Put your pasta on to cook. Put all other ingredients, except the spinach, into a food processor. Put the spinach in a pot with no additional water. Cover with a tight-fitting lid, and cook over high heat until just wilted. Dump contents of spinach pot into the food processor and blitz until all nicely chopped (not too fine) and blended. The mixture may be quite thick, depending on how big your bunch of spinach was. If you want to thin it down, add some of the hot cooking water from the pasta, until you're happy with the consistency, but it should never be runny. Serve immediately. You can refrigerate or freeze leftovers, as it reheats pretty well. If you feel like it, you can pep it up with some bacon, feta, olives, roasted tomatoes or whatever else takes your fancy.

CARIBBEAN BBQ SAUCE

1 t vegetable oil
3 slices bacon, diced
1 medium onion, finely chopped
1 c tomato sauce
1/2 c black rum
1 lemon, juiced
1/3 c brown sugar
1 dash chili sauce

Place vegetable oil, bacon, and onion in a medium skillet over medium high heat. Cook until bacon is evenly brown and onion is tender. Stir tomato sauce and rum into the skillet with bacon and onion, and reduce heat. Simmer about 2 minutes. Mix in lemon juice, brown sugar, and chili sauce. Continue to simmer about 8 minutes.

EASY VEGAN PASTA SAUCE

1 t vegetable oil
1/2 small yellow onion, diced
2 cloves garlic, minced
5 large tomatoes, cubed
1 small green bell pepper, diced
1/2 t salt
1/2 t black pepper
1 t dried basil leaves
1/2 t dried oregano

In a skillet over medium-low heat, saute onion and garlic in the vegetable oil. Place tomatoes into onion and garlic mixture. Stir in diced bell pepper, salt, pepper, basil and oregano. Let simmer for 20 minutes, stirring occasionally. Turn down heat if it starts to stick.

CITRUS GLAZE

1 orange, juiced
1 lemon, juiced
1 lime, juiced
1/3 cup water
1/3 cup sugar
1 pinch salt

Combine the orange juice, lemon juice, lime juice, water, sugar and salt in a small skillet. Mix well, and bring to a boil over medium to medium-high heat. Cook until reduced by half. Let cool until the glaze is thick and sticky. Brush onto grilled meats or fish during the last 2 minutes of cooking. Pour remaining glaze over afterwards, or use as bright decoration to your entree.

ROASTED GARLIC, BELL PEPPER AND TOMATO BLENDER SAUCE

5 cloves garlic, chopped
1/4 c water
5 T olive oil, divided
6 small tomatoes
1-16 oz jar roasted red bell peppers
salt and pepper to taste
1 t dried red pepper flakes
1 T chopped fresh basil

Preheat oven to 450 degrees. Place whole unpeeled head of garlic in an oven-safe dish with 1/4 cup water and drizzle 1 tablespoon olive oil on garlic. Roast in preheated oven for about 45 minutes. Meanwhile, put tomatoes in a blender and blend until pureed. Add bell peppers and blend until pureed. Break roasted cloves of garlic and squeeze 5 cloves into blender; blend in garlic. Add 4 tablespoons olive oil and blend briefly. Add salt and pepper to taste, dried red pepper flakes and basil; blend. The sauce is ready, but can either be refrigerated for a couple of days to blend the flavors or can be frozen. Sauce can be served cold or heated up until just warm.

PICCATA PORK CHOPS

2 eggs
2 T Dijon mustard
1/2 c seasoned dry bread crumbs
4 boneless pork chops (about 5 oz each)
2 T unsalted butter
2 T olive oil
1 large shallot, chopped
1/2 c white wine
3/4 c chicken broth
3 T capers
2 T lemon juice

In a shallow dish, whisk together the eggs and mustard. Place bread crumbs on a sheet of waxed paper. Dip chops in the egg mixture, then coat both sides with bread crumbs. In a nonstick large skillet, heat the butter and olive oil over medium-high heat. Cook the chops 3 minutes per side and remove. Add shallot and saute* 1 minute. Add wine; cook 1 minute. Stir in the broth, capers and lemon juice. Add the chops back into the skillet and simmer, covered, 3 to 4 minutes or until the internal temperature of the pork registers 155 degrees F on an instant-read thermometer. To serve, spoon pan juices over chops.

GRILLED PEANUT CHICKEN

2 T reduced fat peanut butter
1 T fresh lime juice
2 t soy sauce
1 clove garlic, chopped
1/3 t curry powder
1 dash ground cayenne pepper
4 skinless, boneless chicken breast halves
Preheat grill for high heat. In a bowl, mix the peanut butter, lime juice, soy sauce, garlic, curry powder, and cayenne pepper.
Lightly oil the grill grate. Place chicken on grate, and brush with 1/2 the sauce. Grill 6 to 8 minutes. Turn chicken, and brush with remaining sauce. Continue grilling 6 to 8 minutes, until chicken juices run clear.

CHICKEN SATE

www.planters.com
1 c chicken broth, divided
1/2 c chopped onion
1/4 c soy sauce
1 clove garlic, minced
1-1/2 T minced peeled gingerroot
1/2 t ground cumin
1/2 t turmeric
1 lb. boneless skinless chicken breasts, cut into 1/2" strips
1/4 c Planters Dry Roasted Peanuts, chopped
2 T light brown sugar
2 t cornstarch
Mix 1/2 cup of the chicken broth, onion, soy sauce, garlic, ginger, cumin and turmeric. Place chicken in bowl or large sealable plastic food storage bag. Add 1/2 of the broth mixture; stir to coat. Seal bag. Refrigerate at least 1-1/2 hours to marinate. Mix remaining broth mixture, remaining 1/2 cup broth, peanuts, sugar and cornstarch in saucepan. Cook on medium-high heat until mixture comes to boil and is thickened, stirring occasionally. Keep warm. Drain chicken; discard marinade. Thread chicken onto wooden skewers. Place on rack of broiler pan or grill. Broil 8 to 10 minutes or until cooked through, turning occasionally. Serve with warm peanut sauce.

PAN STEAKS WITH GARLIC-MUSTARD SAUCE

6-6 oz boneless ribeye steaks (1 inch thick)
1-1/2 t fresh coarse ground black pepper
2 T vegetable oil
3 T minced garlic
1/2 c dry red wine
1/2 c canned beef broth
4 t country-style dijon mustard
5 T butter, cut into pieces
3 T minced fresh parsley
Season steaks on both sides with salt. Rub pepper into both sides of each steak. Divide oil between 2 large skillets and heat over medium-high heat. Add 3 steaks to each skillet and cook to desired doneness, about - 1/2 minutes per side for medium-rare. Transfer to a platter. Tent with foil to keep warm. Divide garlic between skillets; saute 30 seconds. Divide wine between skillets; boil until reduced by half, stirring up any browned bits, about 1 minute. Combine contents of skillets in 1 skillet. Add broth and mustard and whisk until blended. Boil until slightly thickened, about 2 minutes. Remove skillet from heat. Add butter, one piece at a time, whisking each until melted before incorporating the next (make sure you do this OFF the heat). Season with salt and pepper. Spoon sauce over steaks. Top with parsley.

HOT PEANUT BBQ SAUCE

1/2 c ketchup
1/2 c orange juice
1/2 c creamy peanut butter
2 T finely minced onions
2 T prepared mustard
2 T soy sauce
1 T Worcestershire sauce
1/2 t hot sauce
In a blender, combine all ingredients until smooth. Place mixture in a small saucepan and bring to a boil, then simmer for 5 to 10 minutes. Remove from heat and allow to cool to room temperature. Use as a sauce for beef, pork, lamb or vegetables.

VINNIE'S GLAZE

2/3 c water
1 c pineapple juice
1/4 c teriyaki sauce
1 T soy sauce
1-1/3 c dark brown sugar
3 T lemon juice
1 c flaked coconut
3 T minced white onion
1 T crushed pineapple
1 t cayenne pepper, or to taste
Combine the water, pineapple juice, teriyaki sauce, soy sauce and brown sugar in a medium saucepan, and bring to a boil. Stir in the lemon juice, coconut, onion, pineapple and cayenne pepper. Reduce heat to low, and simmer for about 40 to 60 minutes, or until the mixture is syrupy and has reduced by about 1/2. Make sure it doesn't boil over. Use a dipping or basting sauce.

GARLIC SAUCE

1 large head of garlic
10 slices white bread
1 c olive oil
1/2 c white vinegar
1 T lemon juice
3 T water

Peel and crush the garlic, the entire head. Remove the crusts from the white bread, and place the crustless bread in a mixing bowl. Add the garlic along with the olive oil and vinegar. Let this soften for 1 hour. Beat with an electric mixer until all is smooth. (Don't use a food processor as it will be too smooth.) Add lemon juice; slowly add water while the mixer is running so you will have a thick and fluffy sauce.

KATJANG SAUCE (Spicy Peanut Sauce)

2 T vegetable oil
1/4 c finely chopped shallots or scallions
1 t finely chopped garlic
2 c chicken stock
1/2 c peanuts, finely ground
2 t soy sauce
1 t dark molasses
1 t lime juice
1/4 t finely grated fresh ginger
1/4 t finely chopped hot chili peppers or cayenne
Heat the oil in a heavy skillet and cook the shallots and garlic 3 to 4 minutes, until they are soft and transparent but not brown. Add the chicken stock and bring to a boil over high heat. Add the ground peanuts, soy sauce, molasses, lime juice, ginger, and chilies or cayenne. Reduce the heat and simmer for 10 minutes, stirring occasionally. Serve with chicken or pork.

CHEESY MARINARA SAUCE

2 T olive oil
3 cloves garlic, minced
1-28 oz can crushed tomatoes
1-28 oz can tomato puree
2-1/2 T dried oregano
2-1/2 T dried parsley
1/4 c grated Romano cheese
1/3 c grated Parmesan cheese
2 bay leaves
1 t onion powder
Heat oil in a large saucepan over medium heat. Saute garlic until aromatic and tender. Stir in crushed tomatoes, tomato puree, oregano, parsley, Romano cheese, Parmesan cheese, bay leaves and onion powder. Reduce heat to low and simmer for at least 40 minutes.

CROCKPOT SPINACH MARINARA

1/4 c olive oil
1 onion, chopped
5 cloves garlic, minced
1/3 c grated carrot
1-10 oz pkg frozen chopped spinach, thawed and drained
2-2/3 (6 oz) cans tomato paste
1-4.5 oz can sliced mushrooms, drained
2 T salt
2 T dried oregano
2 T dried basil
2-1/2 T crushed red pepper
2 bay leaves
1-28 oz can peeled and crushed tomatoes, with liquid
In a 5 quart slow cooker, combine olive oil, onion, garlic, carrot, spinach, tomato paste, mushrooms, salt, oregano, basil, crushed red pepper, bay leaves and tomatoes. Cover and cook on high for 4 hours. Stir, reduce heat to low and cook for 1 to 2 hours more.

APRIL

MOM'S EASTER HAM

1 ham (spiral, bone in, whatever you like to use)
3/4 c packed brown sugar
1/2 c liquid honey
1-1/2 c unsweetened orange juice
1T dry mustard
Place ham in a roaster pan or bake safe cookware. Mix brown sugar, honey and dry mustard in a medium size bowl. Slowly add orange juice to bowl while stirring with a whisk ensuring no lumps. Bake ham according to cooking instructions while basting every 15 minutes.

HONEY GLAZED HAM

5 lb ready-to-eat ham
1/4 c whole cloves
1/4 c dark corn syrup
2 c honey
2/3 c butter
Preheat oven to 325 degrees F. Score ham, and stud with the whole cloves. Place ham in foil lined pan. In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham. Brush glaze over ham, and bake for 1 hour and 15 minutes in the preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze. Remove from oven, and let sit a few minutes before serving.

TREE TOP HAM

1 C Tree Top Applesauce
1/2 C packed brown sugar
1 t prepared mustard
1/8 t ground cloves
1 T flour
1 oven roasting bag
1 (3 to 4 lb.) boneless cooked ham
Combine applesauce, brown sugar, cloves and mustard; mix well. Shake flour in roasting bag according to package directions to guard against bursting. Place ham in bag; pour applesauce mixture over ham. Seal bag according to package directions. Place on rack in roasting pan and bake at 350 about 1 hour or to internal temperature of 130 - 140.

MAY

POPPER BEEF BURGERS

www.beefitswhatsfordinner.com
1 lb ground round
1/4 c prepared thick-and-chunky salsa
4 frozen cream cheese or Cheddar cheese-stuffed jalapeno peppers
1/4 c prepared salsa con queso
1/4 c chopped fresh plum tomato
2 T sliced pitted ripe olives
Prepared thick-and-chunky salsa
Combine ground beef and 1/4 cup salsa in large bowl, mixing lightly but thoroughly. Lightly shape into four thin patties. Place one stuffed pepper in center of each patty; wrap beef around pepper to enclose, sealing seams and forming ball. Flatten balls into patties about 4 to 5 inches across and 1 inch thick. Place patties on grill over medium, ash-covered coals. Grill, covered, 15 to 16 minutes to medium (160F) doneness, until beef is not pink in center and juices show no pink color, turning occasionally. Spread 1 T salsa con queso evenly over top of each burger. Sprinkle evenly with tomato and olives. Serve with salsa, if desired.

15-MINUTE BEEF BARBECUE

www.beefitswhatsfordinner.com
1 lb beef round tip steaks, cut 1/8 - 1/4 inch thick
2 t vegetable oil
1 medium onion, cut into thin wedges
3/4 c prepared barbecue sauce
4 crusty rolls, split
Stack beef steaks; cut lengthwise in half and then crosswise into 1-inch wide strips. Set aside. In large nonstick skillet, heat oil over medium-high heat until hot. Add onion; cook and stir 3 minutes or until lightly browned. Remove from skillet; keep warm. In same skillet, add beef (half at a time) and stir-fry 1 minute or until outside surface is no longer pink. (Do not overcook.) Stir in onion and barbecue sauce; heat through, stirring occasionally. Spoon equal amount of beef mixture on bottom half of each roll; close with top half of roll.

BISTRO CHEESEBURGER

1-1/2 lb ground beef
4 slices sweet onion (1/2")
Vegetable oil
8 slices Swiss cheese
1/4 c mayonnaise
1 T Dijon-style mustard
4 crusty rolls, split, toasted
Romaine lettuce, tomato slices
Lightly shape ground beef into four 3/4" thick patties. Brush onion with oil. Place patties in center of grid over medium, ash-covered coals; arrange onion around patties. Grill, uncovered, 13 to 15 minutes to medium (160F) doneness, until patties are not pink in center and juices show no pink color and onions are tender, turning occasionally. Season with salt and pepper after turning. About 1 minute before patties are done, top each with 2 cheese slices. Combine mayonnaise and mustard; spread on top halves of rolls. Serve burgers and onion in rolls with lettuce and tomato.

CHEESEBURGERS WITH SPICY RANCH SAUCE

www.beefitswhatsfordinner.com
2 lb ground beef
8 slices American cheese
8 hamburger buns split
Romaine lettuce leaves
Tomato slices
SPICY RANCH SAUCE
1/2 c prepared ranch salad dressing
2 T fresh cilantro
2 T canned, chopped green chilies
1 T green Tabasco sauce
Combine Spicy Ranch Sauce ingredients in medium bowl; cover and refrigerate until ready to use. Lightly shape ground beef into eight 3/4-inch patties. Place patties on grid over medium, ash-covered coals. Grill, uncovered, 11 to 13 minutes to medium (160F) doneness, until no longer pink in center and juices show no pink color, turning occasionally. About 1 minute before burgers are done, top with cheese slices. Line bottom of each bun with lettuce and tomato as desired; top with burger. Spoon sauce evenly over burgers. Close sandwiches.

TACO BEEF NUGGETS WITH TEJANO DIPPING SAUCE

www.beefitswhatsfordinner.com

- 1 lb ground beef round
- 2 T taco seasoning mix
- 1-4 oz can chopped mild green chilies, drained
- 16 cubes Co-Jack cheese (1/2")
- 1 egg white
- 1 T water
- 2 c crushed nacho cheese-flavored tortilla chips
- 6 T prepared thick taco sauce
- 3 T honey

Heat oven to 400F. Combine ground beef, taco seasoning and green chilies in large bowl, mixing lightly but thoroughly. Divide beef mixture into 16 portions; shape each portion around a cheese cube, completely covering cheese. Beat egg white with water in shallow dish until blended. Place chips in second shallow dish. Dip each meatball into egg white mixture, then into chips to coat completely. Press each meatball with palm into a flattened nugget shape, generously coating both sides of nugget with chips. Spray large baking pan with nonstick cooking spray. Place nuggets in baking pan; spray tops of nuggets generously with nonstick cooking spray. Bake 15 to 20 minutes to medium (160F) doneness, until not pink and juices show no pink color. Meanwhile combine sauce ingredients in small microwave-safe dish. Microwave on HIGH 30 seconds or until warm. Serve nuggets with sauce.

TENDERLOIN STEAKS WITH HORSERADISH CREAM

www.beefretail.org

- 4 beef tenderloin steaks, cut 1" thick
- 1 T minced garlic
- 1/2 t dried thyme
- 1/2 t cracked pepper

HORSERADISH CREAM:

- 1/4 c sour cream
- 1 T prepared horseradish
- 1 T minced green onion

Combine garlic, thyme and pepper; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally. Season with salt. Mix horseradish cream ingredients. Serve with steaks.

BARBECUED COUNTRY STYLE PORK RIBS

www.recipesmania.com

- 5 lb pork country style ribs
- 2 c brown sugar
- 4 T paprika
- 1-28 oz can apricots
- 1 T grated lemon peel
- 2 T salt

Cut ribs in serving sized pieces; place ribs in shallow glass dish. Drain apricots, reserving juice. Pour juice over ribs; marinate for 20 minutes. In bowl, combine sugar, lemon peel, paprika and salt. Remove ribs from juice and place on waxed paper; coat ribs generously with sugar mixture. Place ribs on grill 6 to 8 inches above grey-white coals. Cook ribs 30 minutes on covered grill (60 minutes on open grill). Turn ribs frequently. Place apricots on ribs during last 10

minutes of cooking time. Place ribs on platter, garnished with apricots.

JIM GOODE'S BBQ BEEF RUB

- 2-1/2 T dark brown sugar
- 2 T each paprika, mustard powder, onion powder & garlic powder
- 1-1/2 t dried basil
- 1 t ground bay leaves
- 3/4 t each ground coriander seed, ground savory, dried thyme, black pepper & white pepper
- 1/8 t ground cumin
- salt to taste

In a small bowl, mix together the brown sugar, paprika, mustard powder, onion powder, garlic powder, basil, bay leaves, coriander, savory, thyme, black pepper, white pepper, cumin, and salt. Store in an airtight jar at room temperature until ready to use.

BEST RIB SAUCE

- 1/2 t hot pepper sauce
 - 1/4 c fresh lime juice
 - 1 c brewed coffee
 - 4 t brown sugar
 - 1 jigger bourbon
 - 1 c honey
 - 2 t Worcestershire sauce
 - 1/2 c tomato paste
 - 1/2 c tomato sauce
- In a medium saucepan over medium low heat, combine the hot pepper sauce, lime juice, coffee, sugar, whiskey, honey, Worcestershire sauce, tomato paste and tomato sauce. Mix together well and allow to simmer for 30 minutes.

SLOOOOW BEEF MARINADE

- 1-1/2 c vegetable oil
 - 3/4 c soy sauce
 - 1/2 c white wine vinegar
 - 1/3 c lemon juice
 - 1/4 c Worcestershire sauce
 - 2 T ground dry mustard
 - 2-1/4 t salt
 - 1 T ground black pepper
 - 1-1/2 T chopped fresh parsley
 - 2 T ground cloves
- In a quart jar, combine oil, soy sauce, vinegar, lemon juice and Worcestershire sauce. Season with mustard, salt, pepper, parsley and ground cloves. Shake well until it is mixed. Put meat in a large bowl. Pour marinade over meat and let stand covered 3 days in refrigerator, basting every day.

MAGIC PORK ROAST

2 T adobo seasoning
1/2 T crushed red pepper flakes
2 t chili powder
2 t celery salt
1 t ground black pepper
1-4 lb boneless pork shoulder roast, butterflied
6 slices bacon
9 green onions
kitchen twine

Prepare the grill for indirect heat. In a bowl, mix the adobo seasoning, crushed red pepper, chili powder, celery salt, and black pepper. Rub the mixture evenly over all sides of the roast. Arrange the uncooked bacon strips horizontally on a flat surface, and top with 3 green onions. Place the roast on top of the bacon and green onions. Place 3 green onions on top of the roast. Carefully fold over roast, wrapping with the bacon strips and green onions, and secure with kitchen twine. Place a drip pan inside the grill, and lightly oil grill grate. Position the roast on the grill grate over the drip pan, and top with remaining green onions. Cover, and cook using indirect heat for 4 hours, to a minimum internal temperature of 160 degrees F.

PESTO CHICKEN PASTA

www.asparagus.org
8 oz uncooked farfalle (bow tie) pasta
2 c cut-up fresh or frozen asparagus
3 c cubed, cooked chicken
1 c halved cherry tomatoes
1/3 c chopped red onion
1-2.25 oz can sliced ripe olives, well drained
3/4 c prepared pesto sauce
3 T freshly grated Romano cheese
Cook pasta according to package directions; rinse and drain. Steam or microwave asparagus until tender crisp. Drain. Combine cooked pasta and asparagus in a large bowl. Stir in chicken, tomatoes, onion and olives. Gently toss with pesto sauce. Serve warm, garnished with cheese. Refrigerate leftovers; they make a great lunch.

GINGERED PORK AND ASPARAGUS

www.asparagus.on.ca
6 T apple juice
6 T soy sauce
4 garlic cloves, minced
1 T ground ginger
1 lb pork tenderloin, thinly sliced
2 T cooking oil, divided
1 lb fresh asparagus, cut into 1" pieces
1-1/2 t cornstarch
In a large resealable plastic bag or shallow glass container, combine the first four ingredients. Remove 1/3 cup and set aside. Add pork to remaining marinade; seal bag or cover container and turn to coat. Refrigerate for one hour. In a large skillet or wok over medium high heat stir fry half of the pork in 1 tbsp. oil for 2 to 3 minutes or until no longer pink. Remove pork with a slotted spoon. Repeat with the remaining pork and oil. In the same skillet stir fry the asparagus for 2 to 3 minutes until crisp tender. Stir cornstarch into reserved marinade; add to the skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Return pork to skillet and heat through. Serve over rice if desired.

BEEF & ASPARAGUS PASTA TOSS

www.beefitswhatsfordinner.com
1 lb ground beef
3 c uncooked bow tie pasta
1 lb fresh asparagus, cut into 1" pieces
3 T olive oil
1/4 c minced shallots (about 2 large)
2 or 3 cloves garlic, minced
Salt and pepper
1/4 c shredded Parmesan
Cook pasta in boiling salted water 10 minutes or until almost tender. Add asparagus; continue cooking 3 to 4 minutes or until pasta and asparagus are tender. Drain well. Meanwhile brown ground beef in large nonstick skillet over medium heat 8 to 10 minutes or until beef is not pink, breaking up into 3/4-inch crumbles. Remove from skillet with slotted spoon. Pour off drippings. Heat oil in same skillet over medium heat until hot. Add shallots and garlic; cook 3 to 4 minutes or until tender, stirring frequently. Remove from heat. Add beef; toss to mix. Season with salt and pepper, as desired. Combine beef mixture with pasta and asparagus in large bowl; toss well. Sprinkle with cheese, if desired.

BLAZIN' COLORADO STEAKS

Grand Prize Winner 2005 National Beef Cook Off
www.beefitswhatsfordinner.com

4 beef shoulder top blade steaks or boneless beef chuck eye steaks, cut 1" thick (about 8 oz each)
salt, chopped seeded tomato, cilantro sprigs & lime wedges (optional)

MARINADE

1/4 c fresh lime juice
3 chipotle peppers in adobo sauce

SAUCE

1-4 oz can chopped green chilies
1/2 c whipping cream
1/2 c dairy sour cream
2 T chopped fresh cilantro

Place marinade ingredients in blender container. Cover & puree until smooth. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill shoulder top blade steaks, covered, 10 to 14 minutes (chuck eye steaks, uncovered, 16 to 20 minutes) for medium rare to medium doneness, turning once. Season with salt, if desired; keep warm. Meanwhile prepare sauce. Place green chilies in blender container. Cover & puree until smooth. Combine chilies and cream in heavy small saucepan with heatproof handle. Place on grid over medium, ash-covered coals; cook until hot, about 5 minutes, stirring frequently. Stir in sour cream and cilantro. Cook and stir 1 to 2 minutes or until just heated through. Do not boil. Serve steaks with sauce. Garnish with tomatoes and cilantro sprigs and lime wedges, if desired.

QUICK BARBECUE CHICKEN

www.recipesmania.com

1/4 c Dijon mustard
2 T fresh lemon juice
1-1/2 t Worcestershire sauce
1/2 t dried tarragon
1/4 t freshly ground black pepper
4 boneless skinless chicken breast halves

Combine the first five ingredients, mixing well; spread on both sides of chicken; place chicken on a plate; marinate at room temperature for 15 minutes or for several hours in the refrigerator; grill, uncovered, over medium coals, turning once, for 10 to 15 minutes or until juices run clear.

GEORGIA BARBEQUE SAUCE

1 c distilled white vinegar
1/2 T mustard powder
1 T each ground black pepper, ground red pepper, salt & white sugar
2 T butter
1-6 oz can tomato paste
Combine the vinegar, mustard, black pepper, red pepper, salt, white sugar, and butter in a medium saucepan. Bring to a boil over medium heat, stirring frequently. Stir in the tomato paste until well blended. Allow to cool.

EAST CAROLINA BARBEQUE SAUCE

2 c cider vinegar
2 T molasses
1 T ground dry mustard
1/2 c butter
1/2 t cayenne pepper
1 T Worcestershire sauce
1/2 c packed dark brown sugar
In a medium saucepan over medium heat, mix cider vinegar, molasses, ground dry mustard, butter, cayenne pepper, Worcestershire sauce and brown sugar. Cook and stir until all sugar has dissolved. Do not allow the mixture to come to a boil.

FAJITA MARINADE

1/4 c vegetable oil
1/4 c distilled white vinegar
1/4 c Worcestershire sauce
1/4 c water
2 T fresh lemon juice
2 T fresh lime juice
1/2 t ground black pepper
1/4 t garlic powder
2 lb flank steak, cut into strips
In a large bowl, mix vegetable oil, distilled white vinegar, Worcestershire sauce, water, fresh lemon juice, fresh lime juice, ground black pepper and garlic powder. Place flank steak strips in the mixture. Cover and marinate in the refrigerator at least 6 hours before grilling as desired.

WHITE BARBEQUE SAUCE

1/2 c water
1/2 c butter, melted
1 c white vinegar
1 T salt
Pour the water, butter, vinegar and salt into a jar and screw the lid on tight. Shake vigorously until well blended. Use on chicken or turkey when grilling. Baste every 15 minutes, until meat is cooked through.

MAY

DELECTABLE CRAB BAKE

5-6 oz cans crab meat, drained and flaked
1-15 oz can drained artichoke hearts
1-4 oz can drained sliced mushrooms
2 T margarine
2-1/2 T flour
1/2 t salt
Dash of cayenne
1 c half and half cream
2 T sherry
2 T dry bread crumbs
1 T Parmesan cheese
Paprika
Cut artichoke hearts in half. Place artichokes in a well buttered shallow casserole. Cover with mushrooms and crabmeat. In a saucepan melt margarine and blend in flour, salt and dash of cayenne. Add cream gradually; cook until thick, stirring constantly. Stir in sherry. Pour sauce over crabmeat. Combine crumbs and cheese; sprinkle over sauce. Sprinkle with paprika. Bake in a preheated 450 degree oven for 12 to 14 minutes.

PAN STEAKS WITH GARLIC-MUSTARD SAUCE

6-6 oz boneless rib eye steaks (1" thick)
1-1/2 t fresh coarse ground black pepper
2 T vegetable oil
3 T minced garlic
1/2 c dry red wine
1/2 c canned beef broth
4 t country-style Dijon mustard
5 T butter, cut into pieces
3 T minced fresh parsley

Season steaks on both sides with salt. Rub pepper into both sides of each steak. Divide oil between 2 large skillets and heat over medium-high heat. Add 3 steaks to each skillet and cook to desired doneness, about 3 minutes per side for medium-rare. Transfer to a platter. Tent with foil to keep warm. Divide garlic between skillets; saute 30 seconds. Divide wine between skillets; boil until reduced by half, stirring up any browned bits, about 1 minute. Combine contents of skillets in 1 skillet. Add broth and mustard and whisk until blended. Boil until slightly thickened, about 2 minutes. Remove skillet from heat. Add butter, one piece at a time, whisking each until melted before incorporating the next (make sure you do this OFF the heat). Season with salt and pepper. Spoon sauce over steaks. Top with parsley.

WILLY'S JUICY STEAK

2 c orange juice
1 c thousand island salad dressing
1 c Worcestershire sauce
2 T hot pepper sauce
2 T minced fresh garlic
1-8 oz, 1-1/2" thick rib-eye steaks
salt and pepper to taste

In a large resealable plastic bag, combine the orange juice, salad dressing, Worcestershire sauce, hot pepper sauce, and garlic. Squeeze the bag to mix well. You should have a nice brown marinade. Place steaks into the bag with the marinade, and seal. Refrigerate for 2 to 5 hours, turning over occasionally. Preheat an outdoor grill for high heat. When the grill is hot, lightly oil the grate. Place steaks onto the grill and season the tops with salt and pepper to taste. Baste with marinade. Cook for about 5 to 7 minutes, then flip over and salt, pepper and baste again. Grill for about 7 or 8 more minutes, or to desired doneness. Do not flip the steaks again. The internal temperature should be at least 145 F. Let steaks stand for 5 minutes before cutting, to prevent juices from running out. Heat the remaining marinade to a boil in a small saucepan. Use as steak sauce.

TURKEY GRILL

2 cloves garlic, peeled and minced
1 T finely chopped fresh basil
1/2 t ground black pepper
2-3 lb boneless turkey breast halves
6 whole cloves
1/4 c vegetable oil
1/4 c soy sauce
2 T lemon juice
1 T brown sugar

In a small bowl, mix together the garlic, basil, and pepper. Rub over the turkey breasts. Insert one clove into each end of the turkey breasts, and one in the center. In a large shallow dish, blend vegetable oil, soy sauce, lemon juice, and brown sugar. Place the breasts in the dish, and turn to coat. Cover, and marinate in the refrigerator at least 4 hours. Preheat grill for high heat. Lightly oil the grill grate. Discard marinade, place turkey breasts on the grill. Close the lid, and grill turkey breasts about 15 minutes on each side, or to an internal temperature of 170.

GRILLED DELMONICO STEAKS

1/2 c olive oil
1/4 c Worcestershire sauce
6 T soy sauce
1/4 c minced garlic
1/2 medium onion, chopped
2 T salt
1 T pepper
1 T crushed dried rosemary
3 T steak seasoning
3 T steak sauce (e.g. A-1)
4-10 oz Delmonico (rib-eye) steaks

Combine the olive oil, Worcestershire sauce, soy sauce, garlic, onion, salt, pepper, rosemary, steak seasoning, and steak sauce in the container of a food processor or blender. Process until well blended. Prick steaks on both sides with a fork, and place in a shallow container with a lid. Pour marinade over steaks, cover, and refrigerate at least 3 hours, or overnight. Preheat an outdoor grill for medium heat, or light charcoal, and wait until coals are completely white. Soaked wood chips may be added to the coals when ready for a smoky flavor, if you like. Remove steaks from marinade, and discard the marinade. Lightly oil the grilling surface, and place steaks on the grill. Cover, and grill steaks for about 10 minutes on each side, or to your desired degree of doneness.

SALT AND PEPPER CRUSTED SIRLOIN

4-5 lbs boneless sirloin steak, 3" thick
1/3 c corn oil
1/3 c prepared mustard
coarse salt, about 1 c
2 T cracked black peppercorns
Trim excess fat from steak. Slash the fatty edge of the steak to keep it from curling. Mix oil and mustard and spread it in a thick layer over the steak, top and bottom. Mix salt with pepper and coat steak with this mixture, pressing the layer firmly onto the steak. Place steak on wax paper and let stand for 30 minutes at room temperature. Place steak 6 inches above gray coals and grill for 20 minutes on each side for rare, 25 minutes per side for medium. Use tongs to turn the steak to keep from piercing the meat. Break the crust from the steak and cut meat into thin slices across the grain. Serve as is or on rye bread toast.

MARINATED FLANK STEAK

1/2 c vegetable oil
1/3 c soy sauce
1/4 c red wine vinegar
2 T fresh lemon juice
1-1/2 T Worcestershire sauce
1 T Dijon mustard
2 cloves garlic, minced
1/2 t ground black pepper
1-1/2 lb flank steak
In a medium bowl, mix the oil, soy sauce, vinegar, lemon juice, Worcestershire sauce, mustard, garlic, and ground black pepper. Place meat in a shallow glass dish. Pour marinade over the steak, turning meat to coat thoroughly. Cover, and refrigerate for 6 hours. Preheat grill for medium-high heat. Oil the grill grate. Place steaks on the grill, and discard the marinade. Grill meat for 5 minutes per side, or to desired doneness.

APPLE & HORSE RADISH-GLAZED SALMON

1/3 c apple jelly
1 T chopped chives
2 T prepared horseradish
1 T vinegar
1/2 t salt, divided
4-6 oz salmon fillets, 1" thick, skinned
1/4 t pepper
2 t olive oil
Preheat oven to 350. Combine apple jelly, chives, horseradish, vinegar and 1/4 t salt, stirring well with whisk. Sprinkle salmon with 1/4 t salt and pepper. Heat oil in large nonstick skillet over medium heat. Add salmon, and cook 3 minutes. Turn salmon over; brush w/half of apple mixture. Pour salmon and juices into baking dish; bake at 350 for 7 minutes and turn fillets over and brush with mixture again. Bake 7 more minutes.

SHRIMP FAJITAS

4-4 oz cans shrimp
1-1/2 large onions, sliced
1 T salt
1 T vegetable oil
1 yellow bell pepper, sliced
1 red bell pepper, sliced
2 T prepared pesto
4 wheat or flour tortillas
1 tomato, diced
1 avocado, peeled, seeded and diced
Black pepper to taste
Boil water in a medium saucepan. Add shrimp, 1/2 onion and 1 Tbsp. salt and boil until shrimp is pink, about 5 minutes. Heat oil in heavy, large skillet over medium high heat. Add shrimp, onions and peppers and saute until tender. Remove from heat and stir in pesto. Spoon shrimp mixture into tortillas. Top with tomato and avocado. Fold tortillas over. Serve warm.

WHITE CHEESE SAUCE

1 c butter
3 c shredded Monterey Jack cheese
1 sour cream
2-4 oz cans diced green chilies, drained
Melt butter in a saucepan over medium heat. Reduce heat to medium-low, and stir in shredded cheese until melted. Mix in sour cream and green chilies, and cook, stirring occasionally just until heated through. Do not allow to boil.

STRAWBERRY BBQ SAUCE

3-1/2 c sugar
1-1/4 lb strawberries -- capped and sliced
6 T balsamic vinegar
6 T water
2 t cracked black pepper
3/4 c ketchup
4 T Dijon mustard
1 t hot sauce, more to taste
Mix sugar, strawberries, vinegar, water, and black pepper in a saucepan. Bring to a boil over medium heat. Continue to cook at a slow boil for about 45 minutes or until thick. Remove from heat. Add ketchup, mustard, and hot sauce; mix really well.

FRESH STRAWBERRY RELISH

www.calstrawberry.com
2 T balsamic vinegar
2 T orange juice
1 T Dijon-style mustard
1 T honey
1/2 t grated orange peel
1/2 t red pepper flakes
1 pt basket California strawberries, stemmed and sliced
3 T raisins
3 T chopped walnuts
In medium bowl measure all ingredients except strawberries, raisins and walnuts. Whisk to blend thoroughly. Add remaining ingredients; toss. Serve with baked or grilled fish or chicken.

JULY

PORK POCKET DELIGHT

6 oz. cream cheese, softened
1 t ground cumin
4 pork chops, cut 1 to 1-1/4" thick
Salt and ground black pepper
2/3 c apricot preserves
1/4 c dried cranberries
2 T prepared horseradish

In a small bowl, stir together cream cheese and cumin; set aside. Make a pocket in each chop by cutting horizontally from the fat side almost to the bone. Spoon one-fourth of the cream cheese mixture into the pocket of each chop. Secure openings with wooden toothpicks. Sprinkle chops with salt and pepper. For a charcoal grill, arrange medium-hot coals around a drip pan. Test for medium heat above the pan. Place chops on grill rack over pan. Cover and grill for 35 to 40 minutes or until done (160 degrees F), turning once halfway through grilling. (For a gas grill, preheat grill. Reduce heat to medium-high. Adjust grill for indirect cooking. Grill as above.) Meanwhile, for glaze, in a small saucepan, stir together preserves, cranberries, and horseradish. During the last 5 minutes of grilling, place pan over the heat on the outside edge of the grill. To serve, spoon some of the glaze over the chops. Pass remaining glaze.

GRILLED PEANUT CHICKEN

2 T reduced fat peanut butter
1 T fresh lime juice
2 t soy sauce
1 clove garlic, chopped
1/3 t curry powder
1 dash ground cayenne pepper
4 skinless, boneless chicken breast halves
Preheat grill for high heat. In a bowl, mix the peanut butter, lime juice, soy sauce, garlic, curry powder, and cayenne pepper. Lightly oil the grill grate. Place chicken on grate, and brush with 1/2 the sauce. Grill 6 to 8 minutes. Turn chicken, and brush with remaining sauce. Continue grilling 6 to 8 minutes, until chicken juices run clear.

BBQ STEAK

1 small onion, chopped
7 cloves garlic
1/2 c each olive oil, vinegar & soy sauce
2 T chopped fresh rosemary
2 T Dijon-style mustard
2 t salt
1 t black pepper
1-2lb tri-tip steak (or your choice)
Place onion, garlic, olive oil, vinegar, soy sauce, rosemary, mustard, salt, and pepper into the bowl of a food processor. Process until smooth. Place steak in a large resealable plastic bag. Pour marinade over steaks, seal, and refrigerate for about 3 hours. Preheat the grill for high heat. Brush grill grate with oil. Discard marinade, and place steak on the prepared grill. Cook for 7 minutes per side, or to desired doneness.

SERVE-A-CROWD BEEF STEAKS

www.beefitswhatsfordinner.com
3 lb beef bottom or eye round steaks, cut 1 inch thick
2 medium onions, sliced, separated into rings
1-12 oz bottle prepared chili sauce
8 to 10 crusty rolls, split or 16 to 20 medium flour tortillas, warmed
2 T chili powder
2 T packed brown sugar
1 T hot pepper sauce
3 cloves garlic, minced
Sliced lettuce, slivered jicama, chopped onion, chopped fresh cilantro (optional)
Heat oven to 325. Place 28 x 18-inch piece of heavy-duty aluminum foil in roasting pan. Combine seasoning ingredients; spread on beef steaks. Place steaks in center of foil; top with onions and chili sauce. Bring shorter ends of foil together above steaks; fold down to seal. Fold in sides of foil to seal. Bake for 1-3/4 hours or until steaks are fork-tender. Carefully open foil. Remove steaks; keep warm. Transfer onions and cooking liquid to medium saucepan; bring to a boil. Cook and stir 3 minutes or until slightly thickened. Carve steaks; top with onion mixture. Serve with rolls and toppings.

BLACKBERRY BBQ SAUCE

1/2 c blackberry preserves
1-1/2 c ketchup
1/8 c brown sugar
1/8 t cayenne pepper
1/4 t mustard powder
2 T red wine vinegar
In a medium bowl, mix together blackberry preserves, ketchup, brown sugar, cayenne pepper, mustard powder, and red wine vinegar. Use to baste pork or beef ribs while grilling.

HORSEY BURGERS

1-1/2 Lb. lean ground beef
1 small onion, minced
1 beaten egg
1 T prepared horseradish
1 t ea onion & garlic powder, paprika
Salt, black pepper
SAUCE
1 c mayonnaise
2-3 T prepared horseradish
1 T soy sauce
Crusty hard rolls, sliced Bermuda onion, tomato, lettuce, avocado (optional)
Mix all ingredients for burgers well and grill outside (or in a skillet). Mix ingredients for sauce and spoon over burgers once they have been placed on the rolls.

SIZZLING PARTY BEEF KEBABS

1-1/2 lbs beef round steak, cut into 2 by 2 by 1 inch pieces
6-8 fresh mushrooms
1-9 oz can water chestnuts
2 red onions, quartered
4 pieces bacon
1/2 c sliced green onions
1 t minced garlic
1/4 c soy sauce
3 T oil
1/2 c beef broth
1 T wine vinegar
1/2 t crushed red pepper flakes
Trim beef of any excess fat. Place in a shallow dish. Combine the marinade ingredients. Pour over the meat, coating well. Cover. Refrigerate for a few hours or overnight. Add mushrooms to marinade. Simmer onion quarters in water until barely tender. Thread the meat, mushrooms, onions, water chestnuts and pieces of bacon on individual skewers. Broil about 4 inches from heat. Turn and baste with marinade while cooking for 12 to 15 minutes until glazed.

JALAPENO TROUT

4 whole trout, cleaned
3 med fresh jalapeno pepper, chopped
4 med green onions, chopped
1 bunch cilantro, chopped
1/2 c bell pepper, diced
1/2 c peeled, diced ripe mango
1/4 c extra virgin olive oil
2 T lime juice
garlic salt & black pepper to taste
Preheat a grill for medium heat, and place the rack 3 inches over the coals. In a medium bowl, mix together the green onions, cilantro, bell pepper, mango, olive oil, lime juice, garlic salt, and black pepper; set aside. Lightly coat four squares of foil with olive oil or cooking spray. Place fish diagonally on the foil, and stuff each with 1/4 of the mango stuffing. If it doesn't all fit inside the fish, then just place the remainder on top of the fish. Fold the corners of the foil over the head and tail of the fish, then fold the remaining corners over the body of the fish. Cook the packets on both sides for about 20 minutes total, until the fish has cooked and flakes easily.

GRILLED CILANTRO SALMON

1 bunch cilantro leaves, chopped
2 cloves garlic, chopped
2 c honey
juice from one lime
4 salmon steaks
salt and pepper to taste
In a small saucepan over medium-low heat, stir together cilantro, garlic, honey, and lime juice. Heat until the honey is easily stirred, about 5 minutes. Remove from heat, and let cool slightly. Place salmon steaks in a baking dish, and season with salt and pepper. Pour marinade over salmon, cover, and refrigerate 10 minutes. Preheat an outdoor grill for high heat. Lightly oil grill grate. Place salmon steaks on grill, cook 5 minutes on each side, or until fish is easily flaked with a fork.

ALL IN ONE DOGS

1 lb hot dogs, cut into 1" pieces
2-16 oz cans vegetarian baked beans
1 small onion, minced
1/2 c firmly packed light brown sugar
1/2 c chili sauce
1 T vinegar
1 t yellow mustard
6 hot dog buns, split
Preheat oven to 350. In a 2 quart casserole dish, combine all the ingredients except the buns; mix well. Cover and bake for 45-50 minutes or until hot and bubbly. Spoon into the hot dog buns and serve

VEGGIE GARDEN HOT DOGS

1 pkg. hot dogs
1 small cucumber, seeded, chopped
1 small tomato, chopped
3 radishes, coarsely chopped
2 green onions, sliced
1/4 c chopped fresh parsley
8 hot dog buns, split
1/2 c ranch dressing
Heat wieners as directed on package or grill until thoroughly heated, turning occasionally. Mix cucumber, tomato, radishes, onions and parsley. Place wieners in buns. Top with cucumber mixture; drizzle with dressing.

SPICY SUMMERTIME HOT DOGS

www.kraftfoods.com
1 medium tomato, chopped
2 Claussen Kosher Dill Pickle Spears, chopped
3 T chopped onions
4 pepperoncini peppers, sliced
2 T Grey Poupon Spicy Brown Mustard
5 Oscar Mayer Wieners
5 hot dog buns, partially split
Preheat grill to medium heat. Mix all ingredients except wieners and buns until well blended; set aside. Grill wieners 7 to 9 min. or until heated through. Place wieners in buns; top each with about 2 T of the tomato mixture.

BUCKING BRONCOS

www.horseradish.org
1-1/2 lb. freshly sliced deli roast beef (medium/rare)
1 lb. cream cheese, softened
2 c sharp Cheddar cheese, shredded
8 oz prepared horseradish or more to taste
Coarse ground black pepper
Combine softened cream cheese and horseradish with mixer in medium bowl until blended well. Add shredded Cheddar cheese slowly until folded in. Add black pepper to taste. Lay a slice of roast beef on cutting board and spread small amount of mixture on each slice. Roll the slices of roast beef and cut into pinwheels. Stand pinwheels up on platter for presentation. Chill 1 hour before serving to allow mixture to penetrate beef. Serve alone with toothpicks or with assorted crackers

HERB-GARLIC BUTTER BURGERS

3 T finely chopped mixed fresh herbs
1 clove garlic, minced
1/2 c salted butter, softened
1-1/2 lbs ground sirloin or other ground beef
Place all the herbs, garlic, pepper, and butter in a small mixing bowl and beat with a wooden spoon until slightly fluffy. Place a 12" square piece of plastic wrap or parchment paper on your work surface and mound the flavored butter in the center. Roll herb butter into cylinder shape within plastic, twisting the ends to compress the butter. Chill the butter in the refrigerator or freeze until firm. Butter will keep for up to 5 days in the refrigerator or up to 3 months in the freezer. Make hamburger patties as usual, but for each one place your thumb in the middle and press an indentation almost through (but not quite) to the other side of the meat. Unwrap formed butter and cut crosswise into 1/4-1/2" discs. (You will be using approx. 4 tablespoons Herb-Garlic Butter per 1-1/2 pound of ground meat) Form hamburger patty fully around one butter disc, pressing gently to seal the disc into the dead center of the meat. Place burgers on hot grill & cooked to desired doneness, (about 5 to 7 minutes per side for medium-done). Place burgers on a serving plate, add cheese, if desired, but do not serve for about 5 minutes, to allow flavors to fully meld. Brush buns with melted butter and toast on the grill for a few seconds.

AUGUST

ISLAND-STYLE LOCO MOCO

www.alohajoe.com
One grilled hamburger patty
Two scoops steamed rice
One scoop homemade macaroni salad
One fried egg
1/2 c prepared brown gravy
In a shallow soup bowl or deep dinner plate * arrange two scoops of hot steamed rice. Over the steamed rice, place a hot grilled hamburger patty. Center fried or poached egg on hamburger and ladle as much VERY hot brown gravy over portion as your taste dictates. Spoon macaroni salad to one side. Break up egg and hamburger, mixing into rice while eating. Serve with plenty of paper napkins. *For an authentic presentation, serve in Styrofoam carry-out container.

HULI HULI CHICKEN

www.hawaii.edu
3 fryers, split or quartered
1/4 c catsup
1/4 c shoyu (soy sauce)
1/2 c chicken broth
1/3 c white wine
1/4 c frozen pineapple juice concentrate.
pinch of fresh or dried ginger.
drop or two of Worcestershire sauce.
Mix ingredients in bowl, brush over washed chicken splits. Grill over barbecue, turning and basting with sauce until it is done (about 40 minutes). For a real Hawaiian picnic lunch, eat with sticky rice, macaroni salad.

SEPTEMBER

POTATO-TOPPED CHICKEN CASSEROLE

1 can condensed cream of chicken soup
1 T Dijon mustard
3 c cubed cooked chicken
1-10 oz pkg frozen artichoke hearts, thawed and halved lengthwise
1/2 c frozen peas
1/2 c frozen chopped onion
TOPPING
4 c mashed potatoes
1/2 cup light mayonnaise
Heat oven to 350°. Combine soup and mustard in large bowl. Add chicken, artichoke hearts, peas and onion; mix well. Spoon chicken mixture into 11 x 7 x 2" baking dish. Stir mashed potatoes and mayonnaise until well mixed. Spoon evenly over chicken mixture. Bake in 350* oven for 30 minutes or until bubbly. Increase oven temperature to broil. Broil casserole until top is golden, 8 minutes. Let stand 15 minutes.

AUSSIE CHICKEN

4 skinless, boneless chicken breast halves - pounded to 1/2" thickness
2 t seasoning salt
6 slices bacon, cut in half
1/2 c mustard
1/2 c honey
1/4 c light corn syrup
1/4 c mayonnaise
1 T dried onion flakes
1 T vegetable oil
1 c sliced fresh mushrooms
2 c shredded Colby-Monterey Jack cheese
2 T chopped fresh parsley
Rub the chicken breasts with the seasoning salt, cover and refrigerate for 30 minutes. Preheat oven to 350*. Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Set aside. In a medium bowl, combine the mustard, honey, corn syrup, mayonnaise and dried onion flakes. Remove half of sauce, cover and refrigerate to serve later. Heat oil in a large skillet over medium heat. Place the breasts in the skillet and saute for 3 to 5 minutes per side, or until browned. Remove from skillet and place the breasts into a 9x13 inch baking dish. Apply the honey mustard sauce to each breast, then layer each breast with mushrooms and bacon. Sprinkle top with shredded cheese. Bake in preheated oven for 15 minutes, or until cheese is melted and chicken juices run clear. Garnish with parsley and serve with the reserved honey mustard sauce.

PETTY'S CHILL & GRILL CHICKEN

www.suebee.com

1/4 c honey
1 small bottle Italian dressing
1 pkg. Italian seasoning
12 oz can cola
1/4 c ketchup
1/4 c brown sugar
2 to 4 boneless chicken breasts
Poke holes in the chicken. Combine remaining ingredients and pour over chicken. Cover and refrigerate 10 to 18 hours. Grill or broil chicken until done, about 20 to 25 minutes.

BUFFALO-STYLE CHICKEN FINGERS

1 c crushed corn flakes
1 T finely snipped parsley
1/4 t salt
1 lb skinless, boneless chicken breasts
1/3 c blue cheese salad dressing
2 t water
1 to 2 t bottled hot pepper sauce
Celery sticks
blue cheese salad dressing
Combine crushed corn flakes, parsley, and salt in a shallow bowl or pie plate. Cut chicken breasts into strips about 3/4 inch wide and 3 inches long. Combine the 1/3 cup dressing, water, and hot pepper sauce in a large mixing bowl. Add chicken; stir to coat. Roll chicken pieces individually in crumb mixture to coat. Place strips on a foil-lined baking sheet. Freeze until firm, about 2 hours. To serve, heat oven to 425°. Place frozen chicken strips in a single layer in a lightly greased 15x10x1-inch baking pan. Bake for 18 to 20 minutes or until meat is no longer pink in center and crumbs are golden. Serve warm with celery sticks and additional blue cheese dressing for dipping.

HONEY-MUSTARD STEAK

1-6 oz pkg wild-and-white-rice pilaf mix
1-1/2 lb sirloin steak, 1" thick
1/2 c honey mustard
2 t steak seasoning
1 bunch asparagus
Prepare rice pilaf mix according to package directions, cooking for about 20 minutes. Meanwhile, heat gas grill to medium-high or prepare charcoal grill with medium-hot coals. Brush both sides of sirloin liberally with 1/4 c of the honey mustard. Sprinkle both sides with seasoning. Set aside. Trim ends of asparagus; brush lightly with 1 T of the honey mustard. Place on grill and cook about 5 minutes, turning to prevent burning. Remove and set aside. Add sirloin to grill and cook 4 minutes per side, turning once. Let rest 5 minutes before slicing. To serve, cut asparagus into 1" pieces. Stir into pilaf along with remaining 3 T honey mustard. Slice sirloin across the grain. Serve over rice

EASY HONEY MUSTARD MOZZARELLA CHICKEN

4 skinless, boneless chicken breast halves
3/4 c honey
1/2 c prepared mustard
lemon pepper to taste
4 slices bacon, cut in half
1 c shredded mozzarella cheese
Preheat oven to 375°. Place the chicken breast halves in a baking dish, and drizzle evenly with honey and mustard. Sprinkle with lemon pepper. Bake chicken 25 minutes in the preheated oven. Top each breast half with 2 bacon slice halves, and sprinkle evenly with cheese. Continue baking 10 minutes, or until chicken juices run clear, bacon is crisp, and cheese is bubbly

SPICY CHICKEN SANDWICH

1/3 c red hot sauce
4-4 oz boneless skinless chicken breasts
2/3 c water
1/2 t salt
1/2 t pepper
1/2 t paprika
1/2 t garlic powder
8 t mayonnaise
1 tomato, sliced
1 c all-purpose flour
5 t cayenne pepper
1 t onion powder
4 hamburger buns
1-1/2 c chopped lettuce
Preheat oven to 350°. Spray baking pan with cooking spray. Mix pepper sauce and water in a recloseable plastic bag. Mix all dry ingredients in another large recloseable plastic bag. Put chicken in bag with hot pepper sauce and toss to coat. Take chicken one piece at a time and shake in the bag of dry mixture, making sure to coat well. Place the chicken on the baking pan and coat with the cooking spray. Bake in a 350° oven for 30 minutes. Sprinkle chicken with hot pepper sauce mix and spray more cooking spray on the chicken. Turn and bake 30 minutes more. Brown the face of the buns. On the top half of the bun spread 2 t of the mayonnaise and top with a slice of tomato and chopped lettuce.

LEMON GINGER CHICKEN

www.bettycrocker.com

4 boneless skinless chicken breast halves

1/2 c Original Bisquick mix

1/4 c Progresso plain dry bread

1 T grated lemon peel

1/2 t grated gingerroot

1/2 c water

3 T vegetable oil

Lemon slice, if desired

Flatten each chicken breast half to about 1/4" thickness between sheets of waxed paper or plastic wrap. Mix

Bisquick mix, bread crumbs, lemon peel and gingerroot

in shallow bowl. Pour water into shallow bowl. Dip

chicken into water, then coat with Bisquick mixture.

Heat oil in 12-inch nonstick skillet over medium heat.

Cook chicken in oil 8 to 10 minutes, turning once, until

juice is no longer pink when centers of thickest pieces

are cut. Pour sauce over chicken. Garnish with lemon

slices.

LEMON GINGER SAUCE

1/4 c lemon juice

1/4 c water

3 T sugar

1 T cornstarch

1/4 t grated gingerroot

drop yellow food color

Mix all ingredients in 1-quart saucepan. Heat over

medium heat, stirring occasionally until thickened and

bubbly.

PEPPER JACK CHICKEN

4 chicken breasts

8 slices bacon, diced

1 chile pepper, julienned

4 slices pepper jack cheese

2 c flour, seasoned with salt and pepper

4 eggs, well beaten

3 c corn chips, finely crushed or pulsed in food

processor

1/2 red onion, cut in 1" dice

1 c chicken stock

Pound chicken as thin as possible without tearing.

Saute bacon, adding pepper and onion. Cook until

bacon is done and pepper and onion are softened.

Place 1 slice of cheese on each piece of chicken. Top

with some of the bacon/veggie mixture. Fold in sides

of chicken, then roll up. Use a toothpick to hold bundle

together, if desired. Bread each roll by first rolling in

flour, then eggs, then corn chips. Place on cookie

sheet. Spray or brush the top of each bundle with

butter or margarine. Bake at 350° for 30 minutes.

SPICY CASHEW CHICKEN

2 boneless skinless chicken breasts, cut into bite size pieces

Vegetable oil

4-5 T soy sauce

2 T rice wine vinegar

1 t corn starch

2 t brown sugar

1/4 c water

1/3 c chopped green onion

1 T grated or minced fresh ginger

Red pepper flakes to taste

1/2 c roasted cashews

In a mixing bowl, combine the soy sauce, vinegar,

cornstarch, brown sugar and water. Whisk it up and set

it aside. Before messing up the cutting board by cutting

the chicken breasts into bite size pieces, chop up a

couple of green onions and grate the ginger. After

cutting the chicken breasts into bite-sized pieces, put a

little vegetable oil in a medium hot pan and sear the

meat until it's nicely browned all around. Add the green

onions and the grated ginger, and a good pinch of red

pepper flakes, and let those cook for a minute or so.

When the chicken is mostly cooked through, use a

wooden spoon to stir it around as you add the soy

sauce mix right to the pan. (If it seems to be

thickening up more than you like, add another splash of

water to the pan.) Add the cashews & serve.

CRUNCHY BAKED CHICKEN

1/4 c butter

3 to 3-1/2 lb chicken pieces

salt and pepper

1 c sour cream

1/2 t chili powder

1 T finely chopped green onion

2 c crushed corn chips

Preheat to 375°. Put butter in a large shallow baking

pan and put in oven until melted. Sprinkle chicken with

salt and pepper. Combine the sour cream, chili

powder, and green onions. Coat chicken pieces in the

sour cream mixture; spreading with a spatula to coat

evenly. Coated chicken pieces with the crushed corn

chips. Arrange chicken pieces in the melted butter in

pan. Bake for about 40 to 45 minutes, or until chicken

is tender and juices run clear.

BACON WRAPPED CHICKEN

12 boneless skinless chicken breast halves

16 oz chive & onion cream cheese

2 T butter

salt

12 slices bacon

Flatten chicken to 1/2" thickness. Spread 3 T cream

cheese over each. Dot with butter and sprinkle with

salt; roll up. Wrap each with a bacon strip. Place, seam

side down, in a greased pan. Bake, uncovered, at 400°

for 35-40 minutes or until juices run clear. Broil 6

inches from the heat for 5 minutes or until bacon is

crisp. If you are making these ahead for future use,

freeze these uncooked. Thaw before cooking and follow

directions above.

ULTIMATE CHICKEN FINGERS

www.bettycrocker.com

2/3 c Original Bisquick mix

1/2 c grated Parmesan cheese

1/2 t salt or Garlic salt

1/2 t paprika

3 boneless skinless chicken breast halves, cut crosswise into 1/2" strips

1 egg, slightly beaten

3 T butter or margarine, melted

Heat oven to 450°. Line cookie sheet with foil; spray with cooking spray. Mix Bisquick mix, cheese, salt and paprika in 1-gallon resealable plastic food-storage bag.

Dip half the chicken strips into egg; place in bag of Bisquick mixture. Seal bag; shake to coat. Place chicken on cookie sheet. Repeat with remaining chicken. Drizzle butter over chicken. Bake 12 to 14 minutes, turning after 6 minutes with pancake turner, until no longer pink in center.

OCTOBER

WORM BURGERS

1-1/2 c bean sprouts

1 lb ground beef

1 Egg

Salt and pepper to taste

Ketchup

6 Hamburger buns

Wash sprout (worms) with warm water. Mix one cup of the sprouts, the ground beef and the raw egg together in a bowl. Form burgers into six patties. Place in fry pan and sprinkle with salt and pepper. Cook on medium heat until they are well browned underneath. Carefully turn the patties season again and cook until the second side is well browned. Place on open buns and serve with the worms sprinkled on top and blood (ketchup) on the side.

APPLE PIE HAM

1-4 lb fully-cooked, bone-in ham

1-20 oz can apple pie filling

1 T prepared yellow mustard

2 T barbeque sauce

2 T honey

Preheat the oven to 350°. Place the ham in a baking dish or roasting pan and cover tightly with aluminum foil. Roast for 30 minutes in the preheated oven.

While the ham roasts, mix together the apple pie filling, mustard, barbeque sauce and honey. Coat ham with the mixture when the 30 minutes are up. Return to the oven uncovered and cook for an additional 30 minutes or until ham is heated through.

SPICY CAJUN PASTA

10 oz cooked fettucini

1 c sauce (below)

1 T parmesan cheese

1 boneless chicken breast (cooked and sliced in strips)

1 t chopped parsley

SAUCE

2 oz olive oil

1 T fresh chopped garlic

1/2 c onions (cut in large chunks)

1/2 c green peppers (diced in large pieces)

1/2 c red peppers (diced in large pieces)

1/8 t cayenne pepper

1 c chicken stock

1 c V-8 juice

2 T cold water

1 T cornstarch, mix with cold water to form a slurry salt and pepper

Heat oil in sauté pan. Add garlic and sauté for 30 seconds. Add onions, sauté one minute, then add peppers and continue to sauté another minute.

Deglaze with chicken stock, reducing by half. Add V-8 juice and cayenne pepper. Bring to a boil and simmer for 10 minutes. Thicken with cornstarch to desired consistency. Season with salt and pepper. Place pasta and sauce in pan and heat until hot. Arrange in serving dish and top with chicken breast. Garnish with Parmesan cheese and parsley.

PORK AND GREEN CHILES

2 lb boneless pork, diced

1 large sweet onion, chopped

5 chicken bouillon cubes, reconstituted

2-4.5 oz. can diced green chiles

1 clove minced garlic

1 t cumin

salt to taste

2 cans white hominy, including liquid

Sauté the pork and onion in large skillet with cover until onion is cooked and pork is slightly browned. Add green chiles, garlic, seasonings, hominy & chicken broth. Cover and simmer about thirty minutes. Serve in bowls with plenty of chips. Add diced potatoes for a heartier stew.

WARM YOUR HEART STEW

6 bratwurst, chopped

4 carrots, chopped

1 onion, chopped

2-14 oz cans chicken stock

1-14 oz can beef broth

1-1/2 c sauerkraut

1-15 oz can each pinto beans, kidney beans & navy beans, drained

1/4 c chopped fresh basil leaves

1 T parsley

salt to taste

Place the bratwurst, carrots, and onion in a slow cooker. Pour in chicken stock and beef broth. Mix in sauerkraut, pinto beans, kidney beans, navy beans, basil, parsley, and salt. Cover, and cook 4 hours on high.

GINGER-MUSTARD PORK CHOPS

4 boneless pork loin chops, 1/2" thick
2 T flour
1/2 t salt
1/4 t ground black pepper
1 t butter
3/4 c chicken broth
2 t grated fresh ginger root
2 t Dijon-style mustard
2 t coarse-grained mustard
4 green onions, minced
Salt and freshly ground black pepper, to taste
In small bowl stir together flour with salt and pepper. Dust chops lightly with seasoned flour. Melt butter in large nonstick skillet over medium-high heat; brown chops, about 2-3 minutes on each side. Remove chops and keep warm. Pour broth into skillet, increase heat and deglaze skillet by scraping loose browned bits on bottom of pan. Add ginger and cook, stirring frequently, 2 minutes. Stir in mustards and green onions. Season with salt and pepper. Spoon sauce around chops and serve.

SPICY CRANBERRY PORK

www.oceanspray.com
1-16 oz can Ocean Spray Whole Berry Cranberry Sauce
1/2 c raisins
1/2 c peeled, diced apple
1/4 c + 2 T sugar
1/4 c + 2 T vinegar
1/8 t allspice
1/8 t ginger
1/8 t cinnamon
Dash ground cloves
4 boneless pork loin chops
Preheat oven to 350°. Combine all ingredients, except pork, in a medium saucepan. Cook on medium heat, stirring occasionally, until apples are tender and sauce has thickened slightly. Keep warm until serving time. Bake pork loin chops for 15 minutes. Top each loin with 1/4 cup sauce. Bake for another 10 minutes or until internal temperature reaches 160° on a meat thermometer. Spoon on extra sauce before serving.

RANCH PORK ROAST

1-3 lb boneless pork shoulder roast
1 lb new red-skinned potatoes, halved
1 can condensed cream of chicken soup
8 oz cream cheese, cubed and softened
1 envelope ranch dry salad dressing mix
Trim fat from meat. Lightly coat a large skillet with cooking spray; heat skillet over medium heat. In hot skillet brown roast on all sides. Remove from heat. Place potatoes in a slow cooker. Place meat over potatoes. In a medium bowl whisk together soup, cream cheese, and salad dressing mix. Spoon over meat and potatoes in cooker. Cover and cook on low-heat setting for 9 to 10 hours or on high-heat setting for 4-1/2 to 5 hours. Serve with freshly ground black pepper, if desired.

BLACK THAI PORK

4 boneless pork chops, cut into strips
1 c salsa
1/2 c peanut butter
2 T soy sauce
2 T balsamic vinegar
1 T molasses
1 T water
1 t chili powder
1/2 t ground ginger
1/2 t garlic salt
1/4 t pepper
1 T vegetable oil
1 T sesame seed, toasted if desired
2 T thinly sliced green onions
3 c hot cooked cellophane noodles or rice
For sauce, in a medium saucepan combine salsa, peanut butter, soy sauce, vinegar, molasses and water. Bring to boiling, stirring often. Keep warm. Meanwhile, in a plastic or paper bag combine chili powder, ginger, garlic salt and pepper. Add pork strips; shake until pork is coated with spice mixture. In a large skillet heat vegetable oil over medium-high heat; cook and stir pork strips for 2-3 minute or until cooked through. Spoon the sauce onto individual plates. Arrange the pork strips on top of sauce. Sprinkle with sesame seed then top with green onions. Serve with noodles or rice.

COMPANY'S COMING PORK ROAST

1-2.5 lb boneless pork roast
2-16 oz cans peach halves, drained
2 T brown sugar
1 t ground cinnamon
2 T butter
GLAZE
drained peach juice
1/2 C Honey Mustard
3 T prepared horseradish
2 T brown sugar
Heat oven to 350°. Place roast in shallow roasting pan and roast for 45 minutes. Meanwhile, in small bowl mix together Glaze ingredients. Place peach halves in shallow baking dish, cut side up. Sprinkle peaches with combined 2 T brown sugar and cinnamon; dot with butter. Spread Glaze over surface of roast and continue to roast for 20-30 more minutes, until internal temperature, measured with a meat thermometer reads 155°. Place peaches in oven for 15 minutes to heat through. Remove roast from oven and let rest 10 minutes. Slice roast and serve surrounded by peaches.

NOVEMBER

THREE ENVELOPE ROAST

4 - 5 lbs boneless chuck roast
1 env Italian dressing mix
1 env Ranch dressing mix
1 env Brown gravy mix
1/2 c water
In large skillet, sear roast. Place in crock-pot. Combine all three envelopes with water; pour over roast. Cover and cook on Low for 6 to 8 hours. You can use the juice as is, or thicken with a flour or cornstarch slurry.

WEST AFRICAN POT ROAST

3-1/2 lb boneless beef chuck roast
2 T oil
1 c onion -- thinly sliced
1 c water mixed with 1/2 c peanut butter
1/4 c tomato paste
1/3 c lemon juice
1/2 t dried thyme leaves
1/2 t ground red pepper
Heat 2 T oil in a 4 to 5 qt. ovenproof pot over medium heat. Pat meat dry with paper towels. Add to hot oil along with onion. Brown meat on all sides. Stir onion occasionally. Add water mixed with peanut butter, tomato paste and seasonings. Cover tightly and bake for 2-1/2 to 3 hours in a preheated 325° oven, until meat is fork tender. Lift meat to a cutting board. Cover loosely with foil and let stand 10 to 15 minutes. Skim fat from sauce. If you like, thicken the sauce by stirring in 3 T flour mixed with 1/4 c water. Slice meat across the grain and serve with the sauce.

CROCKPOT BARBECUE

1-1/2 c ketchup
1/4 c packed brown sugar
1/4 c red wine vinegar
2 T Dijon mustard
2 T Worcestershire sauce
1 t liquid smoke flavoring
1/2 t salt
1/4 t ground black pepper
1/4 t garlic powder
1-3 or 4 lb boneless chuck roast
In a large bowl, combine ketchup, brown sugar, red wine vinegar, Dijon-style mustard, Worcestershire sauce and liquid smoke. Stir in salt, pepper, and garlic powder. Place chuck roast in a slow cooker. Pour ketchup mixture over chuck roast. Cover, and cook on Low for 8 to 10 hours. Remove chuck roast from slow cooker, shred with a fork, and return to the slow cooker. Stir meat to evenly coat with sauce. Continue cooking approximately 1 hour.

PEANUT SAUCE FOR GRILLED BEEF, CHICKEN OR SHRIMP

www.peanutbutterlovers.com
1-1/2" piece gingerroot, peeled and minced
1/2 head garlic, peeled and crushed
2 lb creamy peanut butter
1/2 c chicken stock
1/4 c light soy sauce
2 T chili oil
lime juice to taste
1/4 c honey
1/4 c chopped cilantro leaves
salt and pepper to taste
Combine all ingredients in mixing bowl. Mix well and season to taste. Store in a sealed container until ready to use. Keeps for several weeks in refrigerator. Use as a marinade for beef, chicken, shrimp or vegetable kabobs. Makes 2 quarts.

PEPPERCORN BEEF FLAMBE

2 t cracked peppercorns
2 lb flank steak
1/4 c unsalted butter
1/4 c brandy
1/4 c cream
Rub each side of beef with 1 teaspoon peppercorns. Pat or pound lightly to set coating deeply into the meat. Heat butter in a skillet, over a moderate flame. Add beef and saute for 4 minutes per side. Remove from pan to a carving board and slice, across the grain, into thin strips. Remove to a heated serving platter. Add brandy to the skillet and ignite to flame. Stir in cream, heat and stir until flames subside. Ladle sauce and remaining 1 teaspoon loose peppercorns over steak strips. Serve hot.

NACHO TURKEY CASSEROLE

5 c slightly crushed tortilla chips
4 c cubed cooked turkey or chicken
2-16 oz jars salsa
1-10 oz pkg frozen corn
1/2 c sour cream
2 T all-purpose flour
1 c shredded pepper jack cheese
Lightly grease a 3-quart rectangular baking dish. Place 3 c of the tortilla chips in bottom of dish. In a large bowl combine turkey, salsa, corn, sour cream, and flour; spoon over tortilla chips. Bake uncovered in a 350° oven for 25 minutes. Sprinkle with the remaining 2 c tortilla chips and the cheese. Bake uncovered, for 5 to 10 minutes more or until heated through.

GOBBLER COBBLER

www.razzledazzlerecipes.com
2-1/2 c turkey gravy
3 c cooked turkey chunks
1-1/2 c frozen peas
1-1/2 c sliced mushrooms
2/3 c dried tomato bits
1/4 c water
2 T chopped parsley - divided
1 t poultry seasoning - divided
2-1/4 c reduced-fat buttermilk baking mix
1/4 t coarsely ground black pepper
3/4 c plus 2 T lowfat milk
Preheat oven to 450°. In 3-quart saucepan combine gravy, turkey, peas, mushrooms, tomato bits, water, 1 tablespoon of the parsley and 1/2 teaspoon of the poultry seasoning. Stir occasionally over medium-low heat until mixture comes to a boil. Meanwhile, in bowl combine the baking mix, the remaining parsley and poultry seasoning, the pepper and milk; mix just to blend thoroughly. Pour turkey mixture into shallow 2-quart casserole or 9-inch square baking dish. Top with baking mix mixture, dropping with spoon in six equal mounds. Place on baking sheet and bake about 20 minutes until turkey mixture is bubbly and topping is golden brown.

GREEN BEAN AND TURKEY CASSEROLE

www.razzledazzlerecipes.com

2 c cooked turkey or chicken, cubed

1 can green beans, drained

1 can cream of mushroom soup

1/3 c skim milk

1 c shredded cheddar cheese

6 servings mashed potato flakes, prepared

1/2-2.8 oz can French fried onions

Heat oven to 375°. In medium saucepan, combine turkey, green beans, soup and milk; mix well. Cook over medium heat until mixture is hot, stirring occasionally. Remove from heat. Add cheese; stir until melted. Pour into ungreased 2-quart casserole. Top with prepared mashed potatoes. Bake for 10 minutes. Sprinkle with onions; bake an additional 3 to 5 minutes or until mixture bubbly and onions are warm.

MAGIC DUST SPICE MIX RECIPE

1/2 c paprika

1/4 c kosher salt, finely ground

1/4 c sugar

2 T mustard powder

1/4 c chili powder

1/4 c ground cumin

2 T ground black pepper

1/4 c granulated garlic

2 T cayenne

Mix paprika, kosher salt, sugar, mustard powder, chili powder, cumin, black pepper, garlic, and cayenne together and store in a tightly covered container. (Keep some in a shaker next to the grill or stove. Keeps indefinitely but won't last long.)

DECEMBER

HAM SAUCE

2 c orange juice

1 can pineapple chunks, undrained

1/2 c raisins

1 t vinegar

1/4 c sugar

1 T cornstarch, mixed with 1 c cold water

1/2 oranges, quartered

1/2 lemons, quartered

Combine juice, pineapple and raisins in a sauce pan, bring to a boil. Add vinegar and sugar; continue to boil. Mix cornstarch with water. Slowly add cornstarch liquid to fruit mixture and stir until you have your desired consistency. Add orange and lemon wedges. Serve warm with ham.

SIDES & SALADS

JANUARY

GREEN BEANS WITH TOASTED PECANS

3 T I Can't Believe It's Not Butter! ® Spread, melted
1 t sugar
1/4 t Lawry's ® Garlic Powder With Parsley
Pinch ground red pepper
Salt to taste
1/3 c chopped pecans
1 lb green beans
In small bowl, blend I Can't Believe It's Not Butter! ® Spread, sugar, Garlic Powder, pepper and salt. In 12-inch nonstick skillet, heat 2 t garlic mixture over medium-high heat and cook pecans, stirring frequently, 2 minutes or until pecans are golden. Remove pecans and set aside. In same skillet, heat remaining garlic mixture and stir in green beans. Cook covered over medium heat, stirring occasionally, 6 minutes or until green beans are tender. Stir in pecans.

FAT FREE REFRIED BEANS

2 c canned black beans, divided
1/2 c water
2 cloves garlic, minced
1 t pepper
1 t salt
1 t liquid smoke flavoring
3/4 p diced onion
In a small bowl, mash 2/3 c of beans to a smooth paste. In a medium saucepan over medium heat, combine the remaining beans with the water. When heated through, stir in garlic, pepper, salt and liquid smoke. Stir the bean paste into the whole beans and mix well. Stir in the onion and cook for 10 minutes, or until onions are slightly cooked.

FRUITY CHICKEN SALAD

2-10 oz cans chunk white chicken, drained
1/2 c mayonnaise
1/2 c red seedless grapes, each cut in half
1/3 c chopped celery
1/4 c sliced almonds, toasted
1-15 oz can Mandarin oranges, drained
Combine the chicken and mayonnaise in a medium bowl. Stir in the grapes, celery and almonds. Season to taste with the salt and pepper. Gently stir in the oranges just before serving.

MUSHROOM ONION RICE

2 T margarine
1 c long-grain white rice
1 can condensed French onion soup
1-4 oz can canned mushrooms, drained
2 c water
Melt margarine in a saucepan over medium heat. Stir in rice and cook just until lightly browned. Mix in soup, mushrooms and water. Bring to a boil. Reduce heat to low, cover and simmer 25 minutes.

BUTTERMILK GARLIC MASHED POTATOES

12 medium red potatoes, scrubbed and quartered, skin on
6 cloves garlic, peeled
2 t salt
1/2 t olive oil
Pepper to taste
1 c buttermilk
3 green onions, sliced
In a medium saucepan, mix potatoes, garlic, and 1 teaspoon of salt. Add enough water to cover and bring to a boil. Boil 20 minutes until potatoes are tender. Drain. Return potatoes and garlic to saucepan; add oil, salt, pepper, and buttermilk. Warm over medium heat until hot but not boiling. Remove from heat and mash with potato masher or electric beater until fluffy. Transfer to heated serving dish and sprinkle with onions.

FEBRUARY

FRUITS OF LOVE SALAD

4 c mixed salad greens, washed, dried, and torn
4 c spinach, washed, dried, and torn
1-1/2 c fresh strawberries, hulled and thinly sliced
1 c pink grapefruit, cut into pieces
1/2 red onion, thinly sliced
VINAIGRETTE
1/4 c red onion, minced
2/3 c olive oil
1/4 c red wine vinegar
2 T balsamic vinegar
2 t Dijon mustard
Combine salad ingredients in a large bowl and toss well. Refrigerate until ready to serve. To prepare vinaigrette, combine ingredients in a jar, cover tightly & shake well. Makes 1 c of dressing.

SOUTHWEST BAKED PASTA AND CHEESE

from www.mealtime.org sponsored by the canned food alliance
4 c (8 oz) bow tie pasta
1-14.5 oz can diced tomatoes, drained
1-10.75 oz can condensed Cheddar cheese soup
1/4 c 2% milk
1-4 oz can diced mild green chiles
1/4 c sliced green onions
3/4 c shredded sharp Cheddar cheese
1 t chili powder
1 c crushed tortilla chips
Heat the oven to 375 degrees F. Cook the pasta as package directs; drain. While the pasta is cooking, mix the remaining ingredients in a large bowl, except 1/4 c of the cheese and the tortilla chips. Add the hot pasta to the bowl and mix to blend thoroughly. Transfer to 2-quart shallow baking dish and spread to even out the top; top with the remaining cheese and bake in the center of the oven for about 20 minutes until bubbly. Sprinkle the top with the tortilla chips and bake 5 to 10 minutes longer, until the topping is lightly browned.

MARCH

ORIENTAL VEGETABLES WITH TOASTED ALMONDS

www.birdseyefoods.com

1 c orange juice
1 t cornstarch
1 T lite soy sauce
1 t sesame oil
1 t ground ginger
1 t sugar
1 t salt
1 dash pepper
2 T sliced almonds, toasted
1-16 oz pkg Birds Eye Broccoli, Carrots, Water Chestnuts, cooked according to package directions, drained

In small saucepan, whisk together orange juice, cornstarch, soy sauce, sesame oil, ginger, sugar, salt and pepper. Cook over medium heat until sauce thickens, stirring constantly. Continue cooking about 1 minute. Pour sauce over vegetables and toss. Sprinkle with toasted almonds.

APRIL

PECAN RICE

1 c brown rice
2 T margarine
1/4 c finely chopped onion
1/2 c finely chopped pecans
2 T minced parsley
1/4 t each dried basil, ground ginger, black pepper & salt

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat to low, cover and simmer for 40 minutes. When rice is done, melt margarine in a small skillet over medium heat. Saute onions, pecans, parsley, basil, ginger, pepper and salt. When onions are tender stir mixture into rice and mix well.

LIMA BEAN PASTA

8 oz uncooked rotini
1/4 extra virgin olive oil
1-15 oz can lima beans, drained and rinsed
2 cloves garlic, crushed
1 t dried tarragon
1/8 t salt
1/2 c grated Parmesan cheese

Bring a large pot of lightly salted water to a boil. Place rotini pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Heat the olive oil in a skillet over medium-high heat. Place lima beans in skillet. Season with garlic, tarragon and salt. Cook and stir until heated through. Toss with cooked rotini and top with Parmesan cheese to serve.

ITALIAN BROILED TOMATOES

4 tomatoes, cut into 1/4" slices
1/4 c olive oil
1 t kosher salt
1 t ground black pepper, or to taste
4 cloves garlic cloves, minced *
3 T chopped fresh oregano
3/4 c freshly grated Parmesan cheese
Preheat your oven's broiler. Cover a broiler pan or baking sheet with aluminum foil, and coat with non-stick cooking spray. Arrange tomato slices in a single layer on the prepared baking sheet. Drizzle each slice lightly with olive oil, spreading oil evenly with finger if necessary. Season with salt, pepper, garlic, monosodium glutamate (if using), and oregano. Sprinkle Parmesan cheese over the top. Broil, 3 inches from the heat until cheese is browned and bubbly, 3 minutes.

DEBRA'S TOMATO SALAD

8 large tomatoes, cut into wedges
2 red onions & 2 yellow onions - cut into wedges and separated
2 cucumbers, peeled and diced
1 c olive oil
1/4 c red wine vinegar
1 t white sugar
1 T minced garlic
2 t minced fresh oregano
salt and pepper to taste
1 head romaine lettuce, torn into bite-size pieces
2 hard-cooked eggs, sliced
In a large bowl, combine tomatoes, red onions, yellow onions, and cucumbers. Mix together olive oil, vinegar, sugar, garlic, oregano, salt, and pepper. Pour dressing over tomato mixture, and toss to coat evenly. Cover and refrigerate overnight. Arrange lettuce on plates, and place marinated tomato salad on top. Garnish with egg slices.

TOMATO BASIL PASTA

10 oz dry fusilli/spiral pasta
6 T olive oil
2 cloves crushed garlic
1 small onion, finely chopped
2 c diced tomatoes
6 leaves fresh basil, torn
3 T grated Parmesan cheese
1-1/2 c crumbled feta cheese
salt and pepper to taste
Bring a large pot of lightly salted water to a boil. Add fusilli pasta and cook for 8 to 10 minutes or until al dente; drain. Combine olive oil, garlic, onion, tomatoes and basil; let sit at room temperature. Toss warm pasta with Parmesan and feta. Stir in tomato mixture and sprinkle on salt and pepper. You can add more Parmesan if desired. Serve immediately.

LOW COUNTRY TOMATO PIE

1 T butter
1 c chopped celery
1 c chopped onion
1/2 c chopped green pepper
1-10 oz can refrigerated flaky biscuits
3 tomatoes, thinly sliced
1 c shredded Cheddar cheese
1 c low-fat mayonnaise
1 c sour cream
1 t salt-free garlic and herb seasoning blend
Preheat oven to 350 degrees. Lightly grease a medium baking dish. Melt butter in a medium skillet over medium heat. Place celery, onion, and green pepper into the skillet, and saute until tender. Press biscuits into the prepared baking dish to form a crust. Layer with the tomatoes. Top with the sauteed vegetables. In a medium bowl, mix Cheddar cheese, mayonnaise, sour cream, and salt-free seasoning blend. Spread evenly over the vegetables. Bake 45 minutes in the preheated oven, until bubbly and lightly browned. Cool 15 to 20 minutes before serving.

AVOCADO AND TOMATO SALAD

4 large tomatoes, chopped
4 avocados - peeled, pitted and diced
1 red onion, thinly sliced
1/4 t ground black pepper
1-8 oz bottle balsamic vinaigrette salad dressing
:In a large serving bowl, toss together the tomatoes, avocados and red onion. Dust lightly with black pepper, and pour salad dressing over. Cover and chill for at least one hour before serving to blend flavors.

GARBANZO BEAN SALAD

1-15 oz can garbanzo beans, drained and rinsed
5 T tomato sauce
1 c sliced celery
1 clove garlic, minced
1/2 small onion, thinly sliced
1/2 small onion, diced
3 T distilled white vinegar
1 T dill
ground black pepper to taste
In a bowl, gently toss the beans, tomato sauce, celery, garlic, sliced onion, diced onion, distilled white vinegar, dill, and pepper.

CELERY MILANESE

6 large celery ribs, cut in 2" pieces (4C)
3/4 C chicken broth
2 T butter
1/4 C grated Parmesan
parsley
Place celery, water & bouillon in medium saucepan; bring to a boil. Reduce heat, cover & cook about 15 minutes (till crisp/tender). Drain, add butter, cover & let sit till butter melts. Sprinkle with cheese & parsley.

MAY

CHILE PASTA SALAD

4 oz bow tie pasta
1/2 c nonfat plain yogurt
1 T Dijon mustard
1/2 t salt
1 green chile pepper, chopped
4 medium tomato - peeled, seeded and chopped
2 green onions, sliced
1 clove crushed garlic
Cook pasta and drain. Rinse with cold water; drain. Mix pasta with yogurt, mustard, salt, jalapeno chili, tomatoes, onion and garlic. Cover and refrigerate about 2 hours or until chilled.

DAD'S BEST CABBAGE COLESLAW

1 medium head cabbage, shredded
1 large red onion, diced
1 c grated carrots
2 stalks celery, chopped
1 c white sugar
1 c white vinegar
3/4 c vegetable oil
1 T salt
1 T dry mustard
black pepper to taste
In a large bowl, combine cabbage, onion, carrots, and celery. Sprinkle with 1 cup sugar, and mix well. In a small saucepan, combine vinegar, oil, salt, dry mustard, and pepper. Bring to a boil. Pour hot dressing over cabbage mixture, and mix well. (Can make this up to 2 weeks ahead of serving)

AL'S PASTA SALAD

1-3/4 c farfalle pasta
1/2 c mayonnaise
1/2 c sour cream
2 T cider vinegar
1-1/2 T Dijon mustard
1 t white sugar
1/2 t ground black pepper
1/4 t dried dill weed
1/4 t salt
2 c seedless green grapes, halved
2 c diced ham
1/2 c chopped green onions
1-1/2 c diced sharp Cheddar cheese
Cook pasta in a large pot of boiling water until al dente. Drain, and rinse in cold water. In a small bowl, mix together mayonnaise, sour cream, cider vinegar, mustard, sugar, black pepper, dill weed, and salt. In a large bowl, combine pasta, grapes, ham, green onions, and cheese. Toss with dressing. Cover, and chill overnight or for at least 6 hours.

BACON RANCH PEA SALAD

4 slices bacon
1 qt water
1-16 oz pkg frozen green peas
1/3 c chopped onions
1/2 c Ranch dressing
1/2 c shredded Cheddar cheese
Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain, crumble, and set aside. Bring the water to a boil in a pot. Boil the peas 1 minute, until just tender, and drain. Cool peas under cold running water. In a bowl, toss together bacon, peas, onion, Ranch dressing, and Cheddar cheese. Refrigerate 30 minutes or until chilled before serving.

BAJA BEAN SALAD

1-15 oz can kidney beans, drained
1-15 oz can garbanzo beans, drained
1 c chopped tomatoes
3/4 c cucumber - peeled, seeded, and chopped
2 T diced onion
1-6 oz container guacamole
1/2 c plain yogurt
1/4 t salt
1/4 c milk
shredded lettuce
tortilla chips
In a large bowl, toss together the kidney beans, garbanzo beans, tomatoes, cucumber, and onion. In a small bowl, mix the guacamole, yogurt, and salt. If dressing seems thick, stir in a little milk. Stir into the bean mixture, and chill. Serve topped with the shredded lettuce and corn chips.

ARTICHOKE SALAD

1-.7 oz pkg dry Italian-style salad dressing mix
1 c low fat sour cream
4 c chopped romaine lettuce
1 c chopped red bell pepper
1 c chopped broccoli
1 c sliced fresh mushrooms
1/4 c diced onion
1-14 oz can artichoke hearts, drained and chopped
In a small bowl, whisk together the sour cream and Italian dressing mix. In a large bowl, toss together the lettuce, red pepper, broccoli, mushrooms, onion and artichoke hearts. Top with dressing and toss until evenly coated. Refrigerate until ready to serve.

B.L.T. SALAD WITH BASIL MAYO

1/2 lb bacon
1/2 c mayonnaise
2 T red wine vinegar
1/4 c finely chopped fresh basil
4 slices French bread, cut into 1/2" pieces
1 t salt
1 t ground black pepper
1 t canola oil
1 lb romaine lettuce - rinsed, dried, and torn into bite-size pieces
1 pt cherry tomatoes, quartered
Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving 2 T of the drippings. In a small bowl, whisk together the reserved drippings, mayonnaise, vinegar and basil and let dressing stand covered at room temperature. In a large skillet over medium heat, toss the bread pieces with the salt and pepper. Drizzle with the oil, continue tossing and cook over medium-low heat until golden brown. In a large bowl mix together the romaine, tomatoes, bacon and croutons. Pour the dressing over the salad and toss well.

ANTIPASTO SALAD

1-10 oz pkg salad greens
1-6 oz can pitted ripe olives, drained, halved
10 pepperoncini peppers
8 slices hard salami, quartered
1 c shredded Mozzarella
3/4 c Italian dressing
Toss greens with remaining ingredients.

ASPARAGUS CASSEROLE

www.asparagus.on.ca
1 to 1-1/2 lb asparagus
1 can water chestnuts drained and sliced
1-19 oz can bean sprouts drained well
3 to 4 green onions chopped
1 can cream of mushroom soup
1 c grated sharp cheese
1 c chopped almonds, or 1 c French fried onion rings
Cut asparagus into 1-inch pieces and cook until tender; drain. In a large greased casserole layer asparagus, water chestnuts, bean sprouts, mushroom soup and grated cheese. Bake for 30 minutes at 350F. Sprinkle on preferred topping and bake 5 minutes longer. This casserole may be made ahead of time and refrigerated.

FRUIT SLAW

6 c cabbage, shredded
1 orange, peeled and chopped
1 c seedless red grapes
1 c strawberries, hulled and sliced
2 kiwi, peeled and chopped
1 T poppy seed
1-1/2 c bottled slaw dressing
Toss together cabbage, fruits and poppy seed. Add slaw dressing, mix gently. Cover and chill before serving.

A DIFFERENT CARROT RAISIN SALAD

3 large carrots, shredded
1 c raisins
1 c walnuts
1/4 c finely chopped celery
2 T shredded coconut
1/2 c mayonnaise
2 T sour cream
1 T cider vinegar
1/2 t white sugar
1/4 t salt

In a medium bowl, combine shredded carrots, raisins, walnuts, celery, and coconut. Whisk together mayonnaise, sour cream, vinegar, sugar, and salt. Stir dressing into carrot mixture. Chill a few hours before serving.

GRILLED ASPARAGUS WITH LEMON AIOLI

www.asparagus.on.ca

1 head garlic, cloves separated and peeled
pinch saffron (optional)
2 to 3 T freshly squeezed lemon juice
1 T finely grated lemon zest
1 c mayonnaise
salt and pepper
1 lb asparagus, trimmed
2 T extra-virgin olive oil
1 to 2 T balsamic vinegar
salt and pepper

Lemon Aioli: In a small saucepan, cover garlic with water; bring to boil. Reduce heat to simmer; cover and cook until very soft, 30 to 40 minutes. Drain and pat dry. If using, stir saffron into lemon juice; set aside to dissolve, about 5 minutes. In food processor, process garlic and lemon zest; to form puree. Add mayonnaise and lemon juice mixture; process until well blended. Taste and season with salt and pepper. Cover and refrigerate until ready to serve.

Grilled Asparagus: Preheat barbecue or grill on high for about 10 minutes. Reduce heat to medium-high. Place asparagus in shallow pan; add oil and toss to coat well. Grill until tender-crisp, about 3 minutes per side. Brush with vinegar; season to taste with salt and pepper. Serve immediately with Lemon Aioli as a dip or as a drizzle.

CONFETTI PICNIC SALAD

1-15 oz can each corn, chickpeas & green beans, drained
1 basket grape or cherry tomatoes, halved
1 c matchstick cut carrots
1/2 c bottled Italian dressing
3 hard-cooked eggs, peeled
Place the corn, chick-peas, green beans, tomatoes and carrots in a large bowl. Add the dressing and toss until well coated. Cover and refrigerate for at least 30 minutes. Separate the egg yolks and whites and chop coarsely. Add the whites to the salad and toss to blend. Place the salad in a serving bowl and crumble the egg yolks over the top of the salad. Serve cold.

JEWEL OF A SALAD

1-10 oz pkg mixed baby lettuces and spring greens
1/4 c chopped pecans
1/2 c frozen blackberries, thawed
1/4 c crumbled blue cheese
1/4 c balsamic vinaigrette salad dressing, or to taste
In a large salad bowl, gently mix together the baby greens, pecans, berries, and blue cheese. Toss with balsamic vinaigrette.

FRESH SPINACH SALAD

1/2 c white sugar
1/2 c white vinegar
1 c vegetable oil
2 T Worcestershire sauce
1/3 c ketchup
1 small onion, chopped
5 slices bacon
3 eggs
1 lb fresh spinach - rinsed, dried and torn into bite size pieces
1-4 oz can sliced water chestnuts, drained
In a blender or food processor, combine sugar, vinegar, oil, Worcestershire sauce, ketchup and onion, and process until smooth. Set aside. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop. In a large bowl, toss together the spinach, water chestnuts, bacon and eggs. Serve with the dressing.

FOUR CHEESE MACARONI AND CHEESE

4 Oz uncooked macaroni
1 c shredded sharp Cheddar cheese
1 c shredded provolone cheese
1 c shredded mozzarella cheese
1 c shredded Colby-Monterey Jack cheese
1 egg, beaten
1 c milk
Bring a large saucepan of lightly salted water to a boil. Place macaroni in the saucepan and cook for 8 to 10 minutes, or until al dente; drain. Preheat oven to 350 degrees F. Lightly grease an 8x8 inch baking dish. Spread the Cheddar cheese over the bottom of the baking dish. Top with a thin layer of macaroni. Top macaroni with Provolone cheese, another layer of macaroni, a layer of mozzarella and a third layer of macaroni. Top with a layer of Colby-Monterey Jack cheese. Pour the egg over all, followed by the milk. Bake in the preheated oven 20 minutes, or until bubbly and golden brown.

BLUE CHEESE POTATOES DELMONICO

8 medium potatoes, peeled and cubed

1/2 c butter

1/2 c all-purpose flour

1 c milk

1 c cream

1/2 c crumbled blue cheese

1/3 c bread crumbs

Preheat the oven to 375 degrees. Place the potatoes in a large saucepan with water to cover. Bring to a boil over medium-high heat, and cook until tender, about 8 to 10 minutes. Drain, and transfer to a casserole dish. Melt the butter in a medium saucepan over medium-high heat. Whisk in the flour, and cook for 5 minutes, stirring constantly. Gradually whisk in the milk and cream so there are no lumps. Reduce heat and simmer for 20 minutes. Remove from heat and whisk in the blue cheese until smooth. Pour over the potatoes in the dish. Sprinkle breadcrumbs over the top. Bake for 25 minutes, or until top is nicely browned.

LEMON BLUEBERRY TURKEY SALAD

2 c fresh or frozen blueberries, divided

3/4 c low-fat lemon flavored yogurt

3 T mayonnaise

1 t salt

2 c cubed, cooked turkey (or chicken) breast

1/2 c green onions, thinly sliced

3/4 c sliced celery

1/2 c red bell pepper, finely diced

Reserve a few blueberries for garnish. In a medium bowl, combine yogurt, mayonnaise and salt. Add remaining blueberries, chicken, green onions, celery and bell pepper. Mix gently. Cover and refrigerate to let flavors blend for at least 30 minutes. Serve over endive or other greens with reserved blueberries and lemon slices, if desired.

CHICKEN CASHEW SALAD

2 c (dry) seashell pasta

1/4 c brown sugar

1 c Miracle Whip

2 t lemon juice

1 T distilled white vinegar

1 pinch salt

2 c chopped celery

1/2 c chopped green bell pepper

1 onion, chopped

3 boneless chicken breast halves, cooked and cut into bite-sized pieces

1 c cashew halves

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water. In large bowl, combine brown sugar, salad dressing, lemon juice, vinegar and salt. Toss dressing mixture with cooked pasta, celery, green pepper, onion and chicken. Chill until ready to serve. Mix in cashews just before serving.

JUNE

GRILLED STRAWBERRY KIWI KABOBS

www.calstrawberry.com

10 to 12 oz hulled fresh strawberries

1-11 oz can mandarin orange segments, drained

1 kiwi, quartered

1 unpeeled red apple, cored and cubed

1/2 honeydew or cantaloupe scooped into balls

pineapple wedges

GLAZE

Juice of 1 lemon

1/3 c orange juice, freshly squeezed

1 T cornstarch

2 T honey

Ground cinnamon, season to taste

3 t chopped fresh mint

In a small saucepan, dissolve cornstarch in lemon juice. Add remaining ingredients, except mint. Stir until mixture thickens; add mint. Place fruit on kabob skewers and paint fruit with glaze. Broil or grill until fruit is cooked through, and lightly browned. Serve immediately.

GEORGIA SUMMER SALAD

1 large honeydew, peeled, seeded and sliced

1 large cantaloupe, peeled, seeded and sliced

3 fresh peaches, peeled, pitted and sliced

12 fresh strawberries

Arrange fruit on individual salad plates that have been lined with lettuce leaves. Drizzle with Peachy Dip and serve.

PEACHY DIP

2 fresh peaches, peeled, pitted and sliced

1/2 c sour cream

2 T brown sugar

1-1/2 t lemon juice

Add all ingredients to the container of an electric blender. Blend on low speed until smooth; cover and chill for 2-3 hours before serving.

CURRY COLESLAW

1 head cabbage, cored and shredded

2 bunches green onions, chopped

1-16 oz pkg frozen green peas

1 c dry roasted peanuts

1 c sour cream

1 c mayonnaise

1/4 c white vinegar

2 T curry powder

1/2 t ground ginger

1 t ground cayenne pepper

In a large bowl, mix the cabbage, green onions, peas, and peanuts. In a separate bowl, mix the sour cream, mayonnaise, vinegar, curry powder, ginger, and cayenne pepper. Toss with the slaw to coat. Cover and refrigerate until serving.

CUCUMBER SALAD

3 large cucumbers, thinly sliced
2 t salt
3 T fresh lemon juice
1 T vegetable oil
1 T sugar
2 T chopped fresh dill
1/2 c thinly sliced red onion

Toss cucumber with salt in large bowl. Cover with plate that rests directly on cucumbers; weight down with 1-pound can. Let stand 1 to 2 hours. Drain in colander; rinse well.. Combine lemon juice, oil, sugar, and dill in serving bowl. Mix in onion and cucumber. Refrigerate overnight. Serve cold or at room temperature.

TOMATO SEASONING

2 units sea or Kosher salt
1 unit garlic powder
1 unit rosemary
1 unit oregano
1 unit dried onion flakes
1 unit cracked black pepper
1 unit Cayenne pepper

Grind the ingredients into a semi fine powder in a coffee grinder or food processor and sprinkle at will on just about anything.

JULY

PICNIC FRUIT SALAD

3 plums, chopped
3 peaches, chopped
3 nectarines, chopped
2 c ea green grapes, watermelons, cantaloupes & honeydew
1 c blueberries
1 c cherries
1 lemon, juice of
1 c orange juice

In a large serving bowl, mix the fruits together. Sprinkle lemon juice over fruit and stir. Pour orange juice over the fruits and let marinate in the refrigerator for 1 hour.

PASTA SALAD ITALIA

1-1/2 lb seashell pasta
1-6 oz can pitted black olives, chopped
2 large tomatoes, chopped
4 oz sliced pepperoni, each slice cut in half
1/2 c chopped green olives
3 bunches green onions, chopped
2 c chopped ham
2 c shredded mozzarella cheese
1-16 oz bottle zesty Italian dressing

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain. In a large bowl, combine the pasta, black olives, tomatoes, pepperoni, green olives, green onions and ham or turkey. Before serving, add shredded mozzarella and dressing. Toss well and serve.

CURRY CHICKEN AND FRUIT SALAD

1-1/2 c cubed cooked chicken
1-16 oz can pineapple tidbits, drained
1 cup thinly sliced celery
1 c small cauliflower floret
1/2 c chopped green onions
1/3 c salted peanuts
2/3 c mayonnaise
2 T lemon juice
1/2 t grated fresh lemon rind
1-1/2 t curry powder (or more to taste)
1/4 t salt

Combine chicken, pineapple, celery, cauliflower, onions and peanuts. Blend together remaining ingredients and toss thoroughly with chicken. Chill well.

CALICO BEANS

1 lb ground beef
6 slices bacon
1/2 c chopped onions
1/2 c ketchup
1 t salt
1 t dry mustard
2 t vinegar
3/4 c brown sugar (packed)
1-15 oz can ea kidney beans, pork and beans & butter beans

Fry bacon until crisp. Drain. Fry ground beef in fat until tender. Combine onion, ketchup, salt, mustard, vinegar, brown sugar, and partly drain beans in a 3 quart oven container. Mix well. Add hamburger and crumbled bacon. Bake at 350 degrees for 40 minutes.

HAM 'N' CHEESE SALAD

1-15.5 oz can each pinto, white & red kidney beans, drained and rinsed
1/2 lb smoked ham, cut into 1/2" cubes
1/2 lb Swiss cheese, cut into 1/2" cubes
1 large cucumber, peeled and cut into 1/4" cubes
1 large head red leaf lettuce, rinsed and dried

DRESSING

1/2 c mayonnaise
1/2 c buttermilk
1/3 c sour cream
1 t garlic powder
3/4 t salt
1/4 t pepper

2 T chopped fresh parsley

Whisk together mayonnaise, buttermilk, sour cream, garlic powder, salt and pepper in small bowl until smooth. Mix in parsley. Cover and refrigerate until ready to use. Gently fold together pinto beans, white beans, kidney beans, ham, cheese and cucumber in large bowl. Fold in dressing until salad ingredients are evenly coated. To serve, arrange lettuce over bottom and up sides of large bowl. Mound bean mixture in center.

REFRIGERATOR PICKLES

6 c sliced cucumbers
1 c sliced onions
1 green pepper, chopped
1 c vinegar
2 cs sugar
1 T salt
1 T celery seeds

Heat vinegar, sugar, salt and celery seed. Pour over cucumbers, onions and green pepper. Store in refrigerator.

These will keep for many months.

CHURCH SUPPER FRUIT SALAD

1-9 oz container frozen whipped topping, thawed
2-1/2 c shredded coconut
1/2 c chopped walnuts
1-8 oz can ea fruit cocktail & pineapple chunks, drained
1-11 oz can mandarin oranges, drained
3 c miniature marshmallows
1-10 oz jar maraschino cherries, drained (optional)
1 t ground nutmeg
1 t ground cinnamon

In a large bowl, combine the whipped topping, coconut, chopped nuts, fruit cocktail, pineapple, mandarin oranges, marshmallows, cherries, nutmeg and cinnamon. Mix together well and refrigerate for 30 to 45 minutes.

RED-AND-GREEN BEANS

2 lb fresh green beans, trimmed and cut diagonally in half

2 T plus 1 teaspoon butter
1/3 c sliced almonds
1 small clove garlic, minced
1/2 c bottled roasted red peppers, cut into strips
1 t sesame oil
salt & pepper to taste

Cook beans in large pot of lightly salted boiling water just until crisp-tender, 4 to 5 minutes. Drain; rinse under cold water. Heat 1 teaspoon butter in skillet over medium heat. Add almonds; toss until golden, 2 minutes. Turn out onto plate. Heat remaining 2 tablespoons butter in skillet. Add garlic; saute 1 minute. Add beans; toss to heat. Add red peppers, sesame oil, salt and pepper; stir. Transfer to serving dish. Top with almonds.

LAYERED PICNIC SALAD

4 c lettuce, shredded
1-16 oz bag broccoli slaw
2 c carrots, shredded
1 medium yellow pepper, chopped
1-15 oz can garbanzo beans, drained and rinsed
8 oz mozzarella cheese, cubed
2 c plum tomatoes, chopped
1/2 c mayonnaise
1/2 c ranch dressing
1/2 t Italian seasoning
2 T parsley, chopped

In a 5 to 6 quart clear glass bowl, layer lettuce, broccoli slaw mix, carrots, bell pepper, beans, cheese and tomatoes. In a small bowl, mix mayo, dressing and Italian seasoning. Spread over top of salad. Sprinkle with parsley. Serve immediately, or cover and refrigerate up to 8 hours. If desired, toss before serving.

REUNION COLESLAW

1/3 c horseradish
1 T dill
1 t black pepper (finely ground)
1 t celery seeds
1/2 c sugar
1 T salt
1 T dry mustard

1 gallon coleslaw mix

Mix all ingredients except the cabbage mix and refrigerate overnight. Mix in cabbage mix 2 hours prior to serving, and refrigerate.

AUGUST

WATERMELON SALAD WITH FETA

1/4 c extra-virgin olive oil
1-1/2 T fresh lemon juice
1/2 t hot sauce
salt & pepper

1-1/2 lb seedless watermelons, rind removed, sliced 1/4" thick

1/2 small red onion, thinly sliced

1/4 c coarsely chopped flat leaf parsley

1/4 c pitted oil-cured black olives, coarsely chopped

2 oz feta cheese, crumbled

In a small bowl, whisk the olive oil with the lemon juice and hot sauce and season with salt and pepper.

Arrange the watermelon slices on a platter and sprinkle with the onion, parsley, olives and feta. Drizzle the dressing on top and serve.

SEPTEMBER

WATERMELON SLICES WITH LIME-HONEY SYRUP

Recipe courtesy Bobby Flay

1/2 c freshly squeezed lime juice

1/2 c honey

1 ripe watermelon, cut in 1/2, and halved again

Mint sprigs

Place lime juice and honey in a saucepan and heat on the grates of a hot grill or side burners. Bring to a boil and let boil for 2 minutes. Remove from the heat and chill. Place watermelon slices on a large platter and drizzle with the lime syrup and garnish with mint.

TOMATO PIE WITH POTATO CRUST

3 or 4 medium tomatoes, sliced 1/8" thick, drained, and patted dry

Salt and pepper to taste

8 bacon slices, cooked crisp and crumbled

4 T coarsely chopped fresh basil, divided

3/4 c freshly grated parmesan cheese

3/4 c mayonnaise

1/3 c crushed saltine crackers

POTATO CRUST:

2 firmly packed c grated raw potatoes

1/2 t salt

1 egg, beaten

1/4 c grated onion

Vegetable oil

Preheat oven to 400°. Oil a 9-inch pie pan. Place raw potatoes in a colander. Salt potatoes and let set for 10 minutes. Squeeze out the excess water. In a medium bowl, combine potatoes, egg, and onion. Pat potato mixture into prepared pie pan, building up the sides of the crust with lightly floured fingers. Bake 35 to 40 minutes or until golden brown (after the first 20 minutes brush the crust with vegetable oil to crisp it). Remove from oven. Reduce oven temperature to 350°. Layer half of the tomato slices onto the bottom of baked Potato Crust; lightly season tomatoes with salt and pepper. Sprinkle with half of the bacon and 3 tablespoons basil. Repeat layer, using remaining tomato slices, salt, pepper, bacon, and basil. In a small bowl, combine parmesan cheese and mayonnaise; carefully spread over tomato mixture. Sprinkle with crushed crackers and 1 tablespoon basil. Bake, uncovered, 30 minutes or until crumbs begin to brown. Remove from oven and serve immediately.

RED POTATO AND GREEN BEAN SALAD

1-1/2 lb small red-skinned potatoes

3/4 lb small green beans, rinsed and stem ends trimmed

1 small sweet onion coarsely chopped

1/4 c chopped fresh basil leaves

Prepare **BALSAMIC VINAIGRETTE**

1/4 c balsamic vinegar

1 clove garlic, minced

2 T fresh lemon juice

Dash of Worcestershire sauce

1/2 c extra-virgin olive oil

2 T Dijon mustard

Coarse kosher salt

Coarsely ground black pepper

In a small bowl or jar, whisk together balsamic vinegar, garlic, lemon juice, Worcestershire sauce, olive oil, and Dijon mustard. Season with salt and pepper to taste. Cover and refrigerate until ready to use. To use, bring to room temperature. In a large pot over medium-high heat, steam potatoes until tender. Remove from heat and let cool; cut into quarters. In a pot of boiling salted water, cook green beans approximately 5 to 6 minutes or until crisp tender. Remove from heat and drain. Transfer bean to a bowl of ice water and let cool. When cool, drain and cut beans in half. In a large bowl, combine potatoes, green beans, sweet onion, and basil. Add Balsamic Vinaigrette and toss to coat. Season with salt and pepper to taste. This salad will hold for several days and improves in flavor. You can serve the salad chilled or at room temperature.

FRICASSEA DI FUNGHI (MUSHROOMS IN LEMON SAUCE)

2 lb fresh mushrooms

3 T butter, divided

2 T chopped parsley leaves

Salt and pepper to taste

1 T all-purpose flour

1 egg yolk

Juice of 1 lemon.

Using a brush and a damp sponge, clean the mushrooms; trim and slice the mushrooms lengthwise. In a large frying pan over medium-high heat, melt 2 tablespoons butter; add mushrooms and saute for 5 minutes, stirring frequently. Sprinkle parsley over the mushrooms and season with salt and pepper. Reduce heat to low. In a separate saucepan, melt the remaining 1 tablespoon butter; stir in flour, egg yolk, and lemon juice until combined. Pour the lemon sauce over the cooked mushrooms and stir over low heat (do not let boil) for a couple of minutes until the sauce thickens. Remove from heat and serve immediately.

GREEK GARDEN RICE SALAD

www.calrice.org

1/2 c sun-dried tomatoes (oil packed), chopped

3 T oil from jar of sun-dried tomatoes

3 c medium grain cooked rice

1 small red onion, chopped

1/2 c drained, pitted and halved Kalamata olives

8 oz crumbled Feta cheese

1/4 t salt

1/4 t ground black pepper

3 oz baby spinach leaves, thinly sliced

Combine sun-dried tomatoes, oil and rice. Stir in onion, olives, cheese, salt and pepper. Add spinach and toss gently to combine.

ACAPULCO RICE

www.unclebens.com

1 c rice

1 T butter

1 avocado peeled, pitted, cube

1/2 c green onions, chopped

2 oz pimiento diced

1 can beef bouillon

1/4 t chili powder

Cook onions in melted butter in a saucepan until soft. Add bouillon-water and bring to boil. Stir in chili powder, celery seed and rice. Cover tightly and cook over low heat until all water is absorbed (about 25 minutes). Mix in avocado and pimiento. Serve hot as meat accompaniment.

RICE SALAD ITALIA

www.unclebens.com

1 c rice
1/4 t pepper
1/4 lb mushrooms sliced
1 clove garlic minced
1 small tomato coarsely chopped
1/2 t basil
2 T cider vinegar
1/2 c ripe olives sliced
1/2 c green pepper diced
1/2 lb salami, Canadian bacon, or cooked ham in 1/4" chunks
2-1/2 c water
1-1/2 t salt
1/2 c vegetable oil
Cook rice as directed. Remove from heat. Let stand covered until all water is absorbed, about 5 minutes. Transfer to large bowl; cover and chill. Add salami, mushrooms, olives and green pepper to rice; mix well. Blend oil, vinegar, basil, pepper, garlic and the remaining 1/2 teaspoon salt. Add to rice mixture; mix well. Cover and chill. Just before serving, add chopped tomato.

APPLE CURRY RICE

1/2 c water
1 apple, peeled, cored, and chopped
1/2 c raisins
2 T vegetable oil
3 c cooked brown rice (cooked in 3/4 c apple juice, 1-3/4 c water & 2 t curry powder)
1/2 c chopped onion
1/2 t black pepper
Salt to taste
Pour the water into a 2 cup glass measure and microwave on high for 1 minute. Add the raisins and soak for 5 minutes. Drain, and set aside. Place the oil, onion, curry powder, and pepper in a 2 quart microwaveable casserole and stir to combine. Microwave on high for 2 minutes, or until the onions are tender. Add the apple tossing well to coat; stir in the rice. Re-cover and cook on high for 3 to 5 minutes, or until rice is heated through. Add the raisins. Re-cover and let stand for 2 minutes. Add salt to taste, if desired, and serve.

CHEESY POPCORN CORN BREAD

www.popcorn.org

4 c popped popcorn
1 c yellow corn meal
2 T sugar
2 t baking powder
1/2 t salt
1 egg
1 c 2% milk
1/4 c vegetable oil
1 c shredded jack or pepper jack cheese
1-4 oz can mild, diced green chilies, drained, optional
Preheat oven to 400°. Spray an 8-inch square baking pan with cooking spray; set aside. Process the popcorn in a blender or food processor until finely ground. Pour ground popcorn into a large bowl and stir in corn meal, sugar, baking powder and salt until blended. Beat egg, milk and vegetable oil together in a small bowl and stir into popcorn mixture just until blended. Scatter cheese and chilies, if desired, over batter and stir just until evenly distributed. Pour batter into prepared pan and bake for 25 minutes or until lightly browned at edges and tester comes out clean. Cut into squares to serve

OCTOBER

ITALIAN PASTA SALAD

1-16 oz pkg fusilli pasta
1 c frozen petite peas, thawed
2-2 oz cans sliced black olives
1 c cubed Genoa salami
3/4 c chopped green onions
3/4 c chopped celery
1/2 c chopped fresh parsley
1 pkg dry Italian-style salad dressing mix
1 c mayonnaise
1 c sour cream
2 T milk
In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain. In a medium bowl combine mayonnaise, sour cream, milk and Italian dressing mix. Whisk together until smooth, set aside. In a large salad bowl combine cooked and cooled pasta, peas, olives, salami, green onions, celery and parsley. Mix in dressing last, reserving 1/2 c. Let sit over night in fridge. Stir before serving. Add extra dressing if pasta appears dry.

SPAGHETTI PIE

1/2 lb cooked spaghetti
2 T olive oil or melted butter
2 large eggs, well beaten
1/2 c plus 2 T grated Parmesan cheese, divided
1 c ricotta cheese
1 c spaghetti sauce
1/2 c shredded mozzarella cheese
Preheat the oven to 350°. In a large bowl, toss the spaghetti with the olive oil. In a small bowl, combine the eggs and 1/2 c Parmesan cheese. Stir into the spaghetti then pour into a lightly greased 10" pie plate, and form into a "crust." Spread the ricotta evenly over the crust, but not quite to the edge, and top with the spaghetti sauce. Bake, uncovered, for 25 minutes. Top with the shredded mozzarella, and bake for 5 more minutes, or until the cheese melts. Remove from the oven and sprinkle with the remaining 2 tablespoons Parmesan cheese. Cool for 10 minutes before slicing into wedges.

BLUE SPINACH SALAD

1 c pre-washed spinach leaves
2 T roasted, salted pumpkin seeds
1/3 c seedless red grapes
1 T blue cheese, crumbled
Toss together the spinach leaves, grapes, blue cheese, and pumpkin seeds. Serve with blue cheese salad dressing if desired.

NOVEMBER

QUICK MANDARIN CRANBERRY SALAD

www.oceanspray.com

DRESSING

1/4 c light or regular sesame oil
2 T rice vinegar
2 T sugar
1/2 t Chinese five spice powder, optional
1/2 t salt
2 T minced fresh parsley
Dash hot pepper sauce

SALAD

1-12 oz bag prepared salad greens
1 c Ocean Spray® Craisins®
1 c thinly sliced celery
1 green onion, white and green parts, sliced
1-11 oz can Mandarin oranges, drained
1/2 c chopped pecans
Whisk together salad dressing ingredients until well blended, in a medium mixing bowl. Refrigerate until ready to serve. Combine all salad ingredients in a large mixing or serving bowl. Pour salad dressing over salad and toss gently until coated.

BAKED SWEET POTATOES & APPLES WITH PECAN BUTTER

1/3 c butter
1/2 c pecans
1/4 t salt
1/4 t pepper
1 T grated orange peel
2 T orange juice
1 T honey
1 T mustard
About 1-1/2 lbs. sweet potatoes, sliced
3 small tart cooking apples, sliced
Heat oven to 375°. In 13x9 baking pan melt butter, stir in all ingredients except potatoes and apples, add potatoes, stir to coat, and bake 30 to 40 minutes, until fork tender, add apples, stir to coat, and bake 15 to 20 minutes more, or until tender.

CREAMY BAKED CORN

6 slices crisp cooked bacon, drained and crumbled, divided use
2 T butter
2 T onion, chopped
2 T celery, finely chopped
8 oz sour cream
1-24 oz pkg frozen corn, thawed
1 T parsley flakes
Preheat oven to 350°. Fry bacon until crisp; drain well, crumble and set aside. In large skillet, sauté onion and celery in butter until translucent. Gently stir in sour cream, slowly stirring until smooth. Add in corn; stir in half of crumbled bacon. Pour mixture into 2-quart casserole and top with parsley flakes and remaining bacon. Bake uncovered for 30 to 45 minutes.

SWEET ONIONS STUFFED WITH BROCCOLI

www.razzledazzlerecipes.com

3 medium sweet onions, such as Vidalias
1-10 oz pkg frozen chopped broccoli
2/3 c shredded Parmesan cheese
1/4 c mayonnaise
2 t lemon juice
2 T flour
2 T butter
1/4 t salt
2/3 c milk
3 oz cream cheese, softened
Peel and halve onions crosswise. Parboil in salted water 10 minutes; drain. Lift out centers, leaving 3/4-inch edges to form cups. Chop center portions to equal 1 cup. Cook or microwave broccoli and drain (or simply thaw). Combine chopped onions, broccoli, Parmesan, mayo and lemon juice. Spoon into centers of onion cups set side by side in baking pan. Have oven heating to 375°. Melt butter in small saucepan. Blend in flour and salt. Remove from heat and gradually whisk in milk. Return to heat and cook until thickened, stirring constantly. Remove from heat; blend in cream cheese. Spoon sauce over onions. Bake, uncovered, for 20 minutes.

BERRY-MALLOW YAM BAKE

Combine for the crumb mixture:

1/2 c flour
1/2 c brown sugar
1/2 c dry oats
1 t cinnamon

Cut in 1/3 c butter.

Toss: 1 cup crumb mixture
2-17 oz cans yams, drained
2 c frozen cranberries, thawed

Place in 2-quart casserole dish and top with remaining crumbs. Bake at 350° for 35 minutes. Top with miniature marshmallows, and broil about 2 minutes. Be careful not to burn.

CORNBREAD STUFFING

www.landolakes.com

4 c crumbled prepared cornbread
1/4 c Land O Lakes® butter, melted
1/4 c chicken broth
8 slices crisply cooked bacon, crumbled, reserve drippings
2 c celery, sliced 1/2"
1/2 cup onion, chopped
3 T reserved bacon drippings
1 t salt
1/4 t pepper

Stir together all ingredients in large bowl. Use to stuff 12 to 14 pound turkey. To bake in casserole dish, heat oven to 325°. Place mixture in ungreased 2-quart casserole. Cover casserole with aluminum foil. Bake for 30 to 35 minutes or until heated through.

EVA'S CURRIED FRUIT

1 can peach halves
1 can pear halves
1 can pineapple chunks
1 can apricot halves
1 small jar maraschino cherries
1/4 lb butter, melted
3/4 c brown sugar
4 t curry powder

Drain fruit, reserving only the pineapple juice. Mix reserved juice with remaining ingredients. Put everything in a 13x9" glass baking dish. Bake at 350° for 1 hour. Serve warm.

SPINACH CASSEROLE (or broccoli)

2 pkg frozen spinach, cooked as directed & drained
8 oz cream cheese, cubed (or cheese spread) 1/4 lb butter, melted
1 C fine bread crumbs

Stir cheese into hot spinach, add half of melted butter & stir well. Put in flat glass 9x13" buttered baking dish. Stir the rest of the melted butter into breadcrumbs, sprinkle over casserole. Bake at 350° for 20 minutes.

CHERRY COKE SALAD Vintage Recipe

1-16 oz. can sour red cherries
1-6 oz. bottle Coca-Cola
1 C sugar (or less)
1 C chopped nuts
1/2 C water
1 -7 oz. can crushed pineapple
2-3 oz. packages cherry Jello
Bring cherries, sugar and water to a boil and pour over gelatin. Stir and let cool. Add Coke, nuts and pineapple. Pour into mold and place in refrigerator to cool. Try with 1/2 lemon and 1/2 black cherry Jello and canned, dark, sweet cherries.

CRUNCHY PEA SALAD

www.razzledazzlerecipes.com

1/3 c ranch salad dressing
1/3 c mayonnaise
1 T lemon juice
1/4 t celery seed
1/4 t salt
1/8 t pepper
20 oz frozen peas, thawed
3 T finely chopped onion
3/4 c salted peanuts

In a large bowl, combine salad dressing, mayonnaise, lemon juice, celery seed, salt and pepper. Add peas and onion; toss. Just before serving, stir in peanuts.

CRANBERRY CONSERVE

1 small whole orange
1 c water
1-1/2 c granulated sugar
2 c fresh or frozen cranberries
1/2 c raisins or currants
1/4 c chopped walnuts or almonds

Seed and finely chop the orange, but do not peel. Combine orange and water in a 3- or 4-quart heavy-bottomed pot; bring to a rolling boil, then cook until the peel is tender, about 15 to 20 minutes. Add sugar, cranberries and raisins. Slowly return to a boil, stirring occasionally until sugar dissolves. Cook at a fast boil until the mixture starts to thicken, about 6 minutes, stirring frequently to prevent sticking. Stir in nuts and cook until mixture is thick, approximately 4 minutes more. Ladle conserve into a lidded container. Store, covered, in the refrigerator for up to 1 week.

TEX MEX CRANBERRY SALSA

1 c water
1 c sugar
1-12 oz pkg fresh or frozen cranberries
2 T chopped canned jalapeno peppers
1 t dried cilantro
1/4 t ground cumin
1 green onion, white and green parts, sliced
1 t lime juice

Combine water and sugar in a medium saucepan. Bring to a boil over medium heat. Add cranberries; return to a boil. Gently boil cranberries for 10 minutes without stirring. Pour into medium glass mixing bowl. Gently stir in remaining ingredients. Place a piece of plastic wrap directly on salsa. Cool at room temperature and refrigerate. Serve at room temperature.

DECEMBER

HOPPIN JOHN (Good luck for New Year's Day)

Woman's Day, January 1977

- 1 large onion (about 3/4 c)
- 1 T bacon or ham fat
- 2-1 lb cans black-eyed peas, slightly drained
- 1 C copped cooked ham
- 1/4 t cayenne (or to taste)
- 3 C hot cooked rice

In large saucepan sauté chopped onion in fat till tender. Stir in peas, ham & cayenne to heat. Stir in rice & salt to taste. Serve hot with sliced onions & pepper relish. Note: If ham bone or hock is available, cover with water and cook about an hour. Use stock to cook rice & cut up meat for recipe.

GINGER ALE FRUIT SALAD

Chicago TV cooking show - 1955

- 1 package lemon Jello
 - 1 medium can fruit cocktail
 - 1/2 C hot fruit juice
 - flat can crushed pineapple
 - 1-1/2 C ginger ale
 - miniature marshmallows
- Drain fruit well. Heat 1/2 C juice to boiling. Dissolve Jello in hot juice. Cool slightly and add ginger ale. Cool till it begins to set. Add fruit and marshmallows and/or nuts, if desired.

MACARONI AND CHEESE WITH CARAMELIZED ONIONS

- 4 strips bacon
 - 1 large sweet onion, halved and thinly sliced
 - 6 oz elbow macaroni
 - 2 c shredded mozzarella cheese
 - 4 oz processed Gruyere cheese, shredded, or blue cheese, crumbled
 - 1 c half-and-half or light cream
 - 1/8 t black pepper
- In a large skillet cook bacon over medium heat until crisp, turning once. Drain bacon on paper towels; crumble. Reserve bacon drippings in skillet. Cook onion in reserved bacon drippings for 5 to 8 minutes or until onion is tender and golden brown. Set aside. In a large saucepan cook macaroni according to package directions. Drain and return to saucepan. Stir in the crumbled bacon, onions, 1-1/2 cups of the mozzarella cheese, the Gruyere cheese, half-and half, and pepper. Toss gently to combine. Spoon into a 1-1/2-quart casserole. Bake, uncovered, in a 350° oven for 20 minutes. Stir gently. Top with the remaining mozzarella cheese. Bake for 10 minutes more or until top of casserole is brown and bubbly. Let stand 10 minutes.

DIFFERENT GREEN BEAN CASSEROLE

- 2 T butter
 - 2 T all-purpose flour
 - 1 t salt
 - 1 t white sugar
 - 1/4 c onion, diced
 - 1 c sour cream
 - 3-14.5 oz cans French style green beans, drained
 - 2 c shredded Cheddar cheese
 - 1/2 c crumbled buttery round crackers
 - 1 T butter, melted
- Preheat oven to 350°. Melt 2 tablespoons butter in a large skillet over medium heat. Stir in flour until smooth, and cook for one minute. Stir in the salt, sugar, onion, and sour cream. Add green beans, and stir to coat. Transfer the mixture to a 2 1/2 quart casserole dish. Spread shredded cheese over the top. In a small bowl, toss together cracker crumbs and remaining butter, and sprinkle over the cheese. Bake for 30 minutes in the preheated oven or until the top is golden and cheese is bubbly.

SPINACH CASSEROLE

- 2 pkg frozen spinach, cooked as directed & drained (or broccoli)
 - 8 oz cream cheese, cubed (or cheese spread)
 - 1/4 lb butter, melted
 - 1 C fine bread crumbs
- Stir cheese into hot spinach, add half of melted butter & stir well. Put in flat glass 9x13" buttered baking dish. Stir the rest of the melted butter into breadcrumbs, sprinkle over casserole. Bake at 350° for 20 minutes.

BRANDIED PEACHES

- America's Cook Book - 1970
 - 1-#2 can peach halves
 - 2 T chopped crystallized ginger
 - 2 T butter, melted
 - 3 T peach or apricot brandy
- Lay peach halves; cut side down, in a baking pan. Sprinkle with ginger. Pour melted butter and brandy over top. Bake in 350° oven for 15 minutes.

SOUTHWEST TURKEY BEAN SALAD

- 3 T mayonnaise
 - 2 T hot pepper sauce
 - 2 T chili powder
 - 1 T ground cumin
 - 1/4 c vegetable oil
 - 1-16 oz can garbanzo beans, drained and rinsed
 - 1/3 c thinly sliced scallion, white and green
 - 1 canned roasted red pepper, diced
 - 1/2 c jicama peeled and diced or canned water chestnuts
 - 1-1/2 c cooked turkey
 - 1 avocado, peeled, pitted and diced
 - 1/4 c chopped parsley
- In a large bowl mix the mayonnaise with hot sauce, chili powder and cumin. Stir in the oil a little at a time until all is incorporated and the dressing is smooth. Add the beans, scallion, roasted pepper and jicama. Add the turkey and toss everything together until all of the salad ingredients are coated with dressing. Refrigerate for up to one day. Just before serving fold in the avocado and parsley.

PEANUT STUFFING

4 c soft breadcrumbs
1 c chopped peanuts
1 small onions, grated
1/4 c chopped parsley
1/4 c melted butter or margarine
1/2 c chicken bouillon or water
salt and pepper
Mix all ingredients together thoroughly. Use stuffing for poultry or feel free to experiment!

SAUSAGE DRESSING

1 lb sausage
1 large onion, diced
5 celery ribs, diced
5 c cornbread
3 c white bread or whole-wheat bread, cubed
1 t sage
3-1/2 c chicken broth
2 eggs, beaten
salt and pepper
Brown sausage with onions and celery. Mix remaining ingredients thoroughly in large pan. Add sausage, onions, and celery after draining; let sit over night in refrigerated area. Bake in oven at 375° until golden brown.

CREAMY CORN CASSEROLE

1/2 c butter, melted
2 eggs, beaten
1-8.5 oz pkg dry corn bread mix
1-15 oz can creamed corn
1-15 oz can whole kernel corn, drained
1 c sour cream
Preheat oven to 350° and lightly grease a 9x9 inch baking dish. In a medium bowl, combine butter, eggs, corn bread mix, whole and creamed corn and sour cream. Spoon mixture into prepared dish. Bake for 45 minutes in the preheated oven or until the top is golden brown.

CRACKER BARREL HASH BROWN CASSEROLE

1-26 oz package frozen shredded hash browns
2 c shredded Colby cheese
1/4 c minced onions
1 c milk
1/2 c beef broth
2 T butter, melted
1 dash garlic powder
1 t salt
1/4 t black pepper
Preheat oven to 425°. Combine the frozen hash browns, cheese, and onion in a large bowl. Combine the milk, beef stock, half the melted butter, the garlic powder, salt, and pepper in another bowl. Mix until well blended, then pour the mixture over hash browns and mix well. Heat the remaining butter in large, ovenproof skillet over high heat. When the skillet is hot spoon in the hash brown mixture. Cook the hash browns, stirring occasionally, until hot and all of the cheese has melted (about 7 min). Put the skillet into the oven and bake for 45 to 60 minute or until surface of hash brown is dark brown.

JELLIED CRANBERRY SALAD

2 c cranberries
2 c sugar
1 pkg lemon Jell-O gelatin
1 c celery, diced
1 c nuts, broken
1 orange, ground, rind included
Grind cranberries. Combine with sugar and let stand until sugar dissolves. Dissolve Jello in 3-1/2 c water and let partly set. Then add celery, nuts and orange to berries. Mix well. Stir mixture into Jello and let Jello completely set.

HOLIDAY CARROT SALAD

4 large carrots, grated
1/3 c raisins or dried cranberries
3 T mayonnaise
1/4 c pineapple juice
3 t cinnamon
1/2 t nutmeg
Mix all ingredients together and chill for a few hours.

MARINATED BROCCOLI

2 lb fresh broccoli
1 c cider vinegar
1/3 c vegetable oil
1/8 c water
1 T dill
2 cloves garlic, minced
1 t salt
1/2 t pepper
1 T sugar
Remove tough ends from broccoli stalks, remove large outer leaves and cut into florets, reserving stalks for another use. Place broccoli in a bowl or zipper storage bag. Combine remaining ingredients and pour over broccoli. Chill overnight, mixing occasionally.

PERFECTION SALAD

2 env unflavored gelatin
1 c cold water
1/2 c sugar
1 t salt
1-1/2 c ice water
1/2 c vinegar
2 T lemon juice
1-1/2 c finely shredded cabbage
1-1/2 c chopped celery
2 pimentos, chopped
Sprinkle gelatin over cold water in saucepan. Place over low heat; stir constantly until gelatin dissolves, 2 to 3 minutes. Remove from heat. Stir in sugar and salt. Add ice water, vinegar and lemon juice. Chill until mixture mounds when dropped from spoon. Add remaining ingredients and turn into 4 cup mold or individual molds. Chill until firm. Unmold and garnish plate with salad greens. An American classic recipe, created in 1905.

ASPARAGUS CASSEROLE

2-10.5 oz cans asparagus, drained*

8 oz dairy sour cream

1/4 c mayonnaise

juice of 1 lemon

1/4 c bread crumbs

2 T margarine, melted

Paprika

*may substitute canned green beans or steamed broccoli

Place asparagus in a shallow 1 1/2 quart baking dish.

Combine sour cream, mayo, and lemon juice; heat to a simmer. Pour over asparagus. Toss bread crumbs with margarine and sprinkle over sauce. Sprinkle with paprika. Bake at 325 for 20 minutes or until bubbly.

DIJON BRUSSELS SPROUTS

1 qt Brussels sprouts

2 T Dijon mustard

2 T cream

1/2 t pepper

Trim the base of the sprouts and peel off the bruised outer leaves. Cut in half if the sprouts are large. Cook the sprouts in lightly salted boiling water for around 5-8 minutes. Continue to taste test and they are done when just barely tender with a slight crispness left. Stir in the mustard and the cream. Season with pepper.

BROCCOLI CHEESE CASSEROLE

1-10 oz box frozen chopped broccoli or 1 head fresh broccoli

1/4 c chopped celery

1 c diced onions

1-8 oz pkg Velveeta cheese, shredded

1 can cream of mushroom soup

3/4 c milk

1 c instant rice, uncooked or 2 c cooked rice

salt and pepper

If using fresh broccoli, cook to desired tenderness.

Saute celery and onion in a bit of butter. If using cooked rice, prepare rice. This can all be done ahead of time. Mix all ingredients and pour into a greased 2 qt casserole with a lid. (Or cover with foil). Sprinkle additional cheese on top. Bake covered at 350 for 45 minutes if using uncooked minute rice, if using cooked rice bake until warm through and cheese is bubbly.

DEVONSHIRE CORN

2-1 lb pkg frozen corn, thawed

1 c whipping cream

1 c milk

1 t salt

pinch nutmeg

2 T sugar

pinch cayenne pepper

pinch white pepper

2 T very soft butter

2 T flour

Combine corn, cream, milk and seasonings in a saucepan and bring to a boil stirring constantly.

Reduce heat and simmer 5 minutes uncovered-stirring.

Blend butter and flour together and gradually drop small pieces into the corn mixture, mixing well-cook 2 minutes more to thicken.

SOUPS & SANDWICHES

JANUARY

PORK SAUSAGE SAUERKRAUT SOUP

2-1/2 c very sour sauerkraut
6 c water

1 large onion, chopped
1 clove garlic, finely minced
1 T bacon fat
2 to 3 t sweet paprika or to taste
1/4 lb pork sausage meat
1 to 2 T all purpose flour
Salt and pepper to taste
Sour cream

Put the sauerkraut in a saucepan. Add the water and bring to a boil. Reduce heat; simmer for 50 minutes. Drain and reserve the stock. In a Dutch oven, brown the onion and the garlic in the bacon fat. Add drained onion and garlic to the sausage meat; add the seasonings; form the sausage meat mixture into tiny balls, and brown, adding more fat if necessary. Return the stock to a boil. Remove the meatballs from the Dutch oven and add to the boiling stock. Brown the flour in the fat, gradually adding one cup of hot stock, stirring constantly. Add the rest of the soup. Combine with the sauerkraut. Heat to boiling and serve with 1 Tbsp. or more of sour cream in each bowl and sliced rye bread or pumpernickel.

HEARTY CROCKPOT CHILI

from Campbell's Kitchen

1-1/2 lb ground beef
1 large onion, chopped
2 cloves garlic, minced
1 can Campbell's Condensed Tomato Soup
1 can diced tomatoes
1/2 c water
2 cans red kidney beans
1/4 c chili powder
2 t ground cumin

Cook beef in skillet until browned. Pour off fat. Mix beef, onion, garlic, soup, tomatoes, water, beans, chili powder and cumin in 3-1/2 qt. slow cooker. Cover and cook on low 8 to 10 hours or on HIGH 4 to 5 hours.

EASY CORN CHOWDER

6 slices bacon
1 c potatoes, diced
1 c carrots, diced
1 c onions, diced
1 c water
1-15 oz can corn
1-15 oz can cream-style corn
1 c half-and-half
2 c milk

Fry bacon until Crisp. Saute onions in bacon grease. Add Potatoes, carrots and water. Bring to boil and simmer until vegetables are tender. Add Half & Half, corn and milk. Bring to boil and simmer for 15 minutes. Crumble bacon and add to above.

CROCKPOT CHEESE AND MEATBALL SOUP

1-16 oz pkg frozen precooked meatballs
2 c water
1 c whole kernel corn
1 c chopped potatoes
1 c chopped celery
1/2 c sliced carrots
1/2 c chopped onions
2 beef bouillon cubes
1/2 t Tabasco sauce
1-16 oz jar Cheez Whiz

Put meatballs and remaining ingredients (except the Cheez Whiz) into the crock-pot. Stir gently. Cover and cook on low for 8 to 10 hours. Before serving, add the Cheez Whiz, stirring gently until blended.

SPICY TOMATO JALAPENO SOUP

2-28 oz cans whole tomatoes (drain 1 can)
1 large onion, chopped
1-2 T minced fresh garlic
1 jalapeno pepper (with seeds or without)
2 t finely minced fresh ginger
1/4 c olive oil
1/2 t cumin
2-1/2 c chicken broth
1-4 T sugar (to taste)
salt and pepper
whipping cream (unwhipped)

Puree 2 cans of tomatoes in a blender. In a heavy large pot or saucepan saute the onion, garlic, chile pepper and fresh ginger until onion is softened (about 6 minutes). Add in cumin; cook stirring 1 minute. Stir in pureed tomatoes, broth, 1 tablespoon sugar and 2 teaspoons salt; simmer uncovered, stirring occasionally for 30-40 minutes. At this point you may refrigerate and puree the following day, or cool the mixture slightly then blend in a blender until smooth (be careful when blending hot liquids!). Force the liquid over a sieve to remove any seeds. If needed heat the soup. Ladle into bowls and drizzle with whipping cream.

OODLES OF PASTA & CHICKEN

2-14 oz cans chicken broth (3 1/2 c)
1/2 t garlic powder
1 medium carrot, shredded
1 c uncooked corkscrew pasta
1 c uncooked medium egg noodles
1 c broccoli flowerets
1 c cubed cooked chicken
chopped fresh parsley

Mix broth, garlic powder and carrot in saucepan. Heat to a boil. Add pastas. Cook over medium heat 10 min. Add broccoli and chicken. Cook 5 min. or until broccoli is tender-crisp. Sprinkle with parsley.

BACON & EGG SALAD SANDWICHES

12 slices bacon, cooked and cut in half
9 hard-boiled eggs, peeled and coarsely chopped
3 green onions, finely chopped
1-2 celery ribs, finely chopped
8-10 green olives, chopped
1/4 cu pimiento, drained and chopped
1/2 c mayonnaise, divided
1 T Dijon mustard
12 slices sandwich bread
12 lettuce leaves
In a bowl combine chopped eggs, about 1/3 c mayo (or to taste) green onions, celery, olives, pimiento, Dijon mustard, salt and pepper; cover and chill for a minimum of 4 hours. To prepare the sandwiches: toast all slices of bread. Lightly spread 12 toasted slices of bread with mayo. Divide the egg salad between 6 slices of bread. Place bacon slices on top of the egg, then lettuce. Cover with remaining 6 slices of toasted bread. Cut sandwiches in quarters.

FEBRUARY

EASY MINISTRONE

1 can stewed tomatoes Italian style, undrained
3 c chicken broth
2 cans mixed vegetables, drained
6 oz bow tie pasta
Combine tomatoes, vegetables and chicken broth. Bring to boil. Add uncooked pasta and simmer 20 minutes. Try beef broth instead of chicken broth and top with chopped green onions or cheese.

MARCH

HAM & CAULIFLOWER CHOWDER

www.birdseyefoods.com
1-16 oz bag Birds Eye frozen Cauliflower Florets
2 cans cream of mushroom or cream of celery soup
2-1/2 c milk or water
1/2 lb ham, cubed
1/3 c shredded colby cheese (optional)
Cook cauliflower according to package directions. Combine cauliflower, soup, milk and ham in saucepan; mix well. Cook over medium heat 4-6 minutes, stirring occasionally. Top individual servings with cheese.

COLONIAL PEANUT SOUP

2 T butter
2 T grated onion
1 branch celery, thinly sliced
2 T all-purpose flour
3 C chicken broth
1/2 C creamy peanut butter
1/4 t salt
2 T lemon juice
2 T chopped roasted peanuts
Melt butter in a saucepan over low heat; add onion and celery. Saute for about 5 minutes. Add flour and mix until well blended. Stir in chicken broth and allow to simmer for about 30 minutes. Remove from heat & strain broth. Stir the peanut butter, salt and lemon juice into the strained broth until well mixed. Serve hot in cups. Garnish each cup with a teaspoon of chopped peanuts. Makes 6 servings.

HOT AND SOUR CHICKEN SOUP

3 c chicken broth
1/2 c water
2 c sliced fresh mushrooms
1/2 c sliced bamboo shoots, drained
3 slices fresh ginger root
2 cloves garlic, crushed
2 t soy sauce
1/4 t red pepper flakes
1 lb skinless, boneless chicken breast halves - cut into thin strips
1 T sesame oil
2 green onions, chopped
1/4 c chopped fresh cilantro (optional)
3 T red wine vinegar
2 T cornstarch
1 egg, beaten
In a saucepan, combine the chicken broth, water, mushrooms, bamboo shoots, ginger, garlic, soy sauce, and hot pepper flakes. Bring to a boil, then reduce the heat to low, cover and simmer while you assemble the rest of the ingredients. Place the chicken slices into a bowl and toss with the sesame oil to coat. In a separate bowl, stir together the cornstarch and vinegar, and set aside. Increase the heat under the broth to medium-high, and return to a rolling boil. Add the chicken slices. Return to a boil, and then drizzle in the egg while stirring slowly to create long strands of egg. Stir in the vinegar and cornstarch. Simmer over medium heat, stirring occasionally, until chicken is cooked through and the broth has thickened slightly, about 3 minutes. Serve garnished with green onions and cilantro.

APRIL

GARDEN FRESH TOMATO SOUP

4 c chopped fresh tomatoes
1 slice onion
4 whole cloves
2 c chicken broth
2 T butter
2 T all-purpose flour
1 t salt
2 t white sugar, or to taste
In a stockpot, over medium heat, combine the tomatoes, onion, cloves and chicken broth. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors. Remove from heat and run the mixture through a food mill into a large bowl, or pan. Discard any stuff left over in the food mill. In the now empty stockpot, melt the butter over medium heat. Stir in the flour to make a roux, cooking until the roux is a medium brown. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest. Season with sugar and salt, and adjust to taste.

EASTER SOUP

2-3 smoked kielbasa
2 qt water
2 T white vinegar or lemon juice
1 T prepared horseradish
2 T flour
1 c heavy cream
salt and pepper
hard-boiled eggs

Add kielbasa and water to a large pan, bring water to a boil, reduce heat and simmer 40 minutes. Remove the sausage and refrigerate both sausage and cooking liquid overnight. Next day, remove the fat from the liquid, add the vinegar and horseradish. Mix the flour and cream and add to the pan. Season with salt and pepper and bring to a boil. Reduce heat and simmer 10 minutes. Allow kielbasa to return to room temperature or rewarm and slice it. Serve hot broth with sliced kielbasa and eggs.

TOMATO CHEDDAR SOUP

3 whole fresh tomatoes
1 stalk celery, diced
3 c chicken stock
2 scallions, minced
1 c heavy cream
1 t ground basil
1/4 t onion salt
1/4 t black pepper
8 oz Cheddar cheese, shredded

Combine tomatoes and celery in food processor and blend until coarsely chopped. Pour into large saucepan, add chicken stock and scallions, and bring to a boil over medium heat. Simmer uncovered, for 20 minutes. Add cream. Season with basil, salt and pepper. Cook over very low heat for five minutes. Add cheese and cook, stirring constantly, until cheese melts. Serve at once.

CHEESY GRILLED CHEESE

2 t butter
1 slice each Cheddar, Muenster & Provolone cheese
2 slices rye bread
Preheat your oven's broiler. Butter one side of each slice of bread, and place butter side down on a baking sheet. Place cheese slices on top of each piece of bread. Broil until cheese is bubbly and slightly brown. Remove from the oven, and press the two pieces of bread together cheese to cheese.

SPICY GRILLED CHEESE SANDWICH

2 T butter or margarine
4 slices white bread
2 slices American cheese
1 roma tomato, thinly sliced
1/4 small onion, chopped
1 jalapeno pepper, chopped
Heat a large skillet over low heat. Spread butter or margarine onto one side of two slices of bread. Place both pieces buttered side down in the skillet. Lay a slice of cheese on each one, and top with slices of tomato, onion and jalapeno. Butter one side of the remaining slices of bread, and place on top buttered side up. When the bottom of the sandwiches are toasted, flip and fry until brown on the other side.

GRILLED CHEESE AND PEANUT BUTTER

2 slices bread
2 T peanut butter
1 slice Cheddar cheese
2 t butter or margarine
Heat a skillet over medium heat. Spread peanut butter on one slice of bread, lay a slice of cheese over the peanut butter, and top with the remaining slice of bread. Spread butter on the outer sides of the sandwich, and place in the hot skillet. Fry on each side until golden brown and cheese is melted, 3 to 5 minutes.

GOURMET GRILLED CHEESE SANDWICHES

1-3 oz pkg cream cheese
3/4 c mayonnaise
8 oz shredded Colby-Monterey Jack cheese
3/4 t garlic salt
8 slices French bread
2 T butter
In a medium bowl, combine cream cheese, mayonnaise, shredded cheese and garlic salt. Beat until smooth. Preheat a large skillet over medium heat. Spread cheese mixture on 4 slices of bread, then top with the other 4 bread slices. Lightly butter both sides of each sandwich. Place sandwiches in skillet, and grill until golden brown on both sides, about 4 minutes per side.

TOMATO BACON GRILLED CHEESE

8 slices bacon
1/4 c butter, softened
8 slices white bread
8 slices American cheese
8 slices tomato
Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside. Heat a large skillet over medium heat. Spread butter onto one side of each slice of bread. Lay 4 slices of bread, butter side down, in the skillet. Top with a slice of cheese, 2 slices tomato, bacon, and another slice of cheese. Cover with a slice of bread, butter side out. Fry sandwiches until golden on both sides.

AUNT BEV'S GLORIFIED GRILLED CHEESE

1 egg
salt and pepper to taste
2 T butter, divided
2 slices Italian bread
2 t mayonnaise
2 t Dijon mustard
4 thin slices ham
2 slices Swiss cheese
In a shallow dish that will be large enough to dip your sandwich in, whisk the egg with some salt and pepper. Set aside. Melt 1 tablespoon of butter in a skillet over medium-high heat. Spread the mayonnaise and mustard onto one slice of bread. On the other slice, layer the ham and cheese. Place the slices together to enclose the ingredients. Carefully and quickly, dip each side in the beaten egg, and place in the hot buttered skillet. Cook until golden brown on the bottom, then melt the remaining butter in the skillet. Flip the sandwich, and cook until browned on the other side.

HAM AND PECAN SANDWICH

1/4 c chopped pecans
1 T olive oil
8 slices cooked ham
1/2 c unsweetened pineapple juice
1 T light brown sugar
2 t Dijon mustard
4 wheat hamburger buns, toasted
4 T light mayonnaise
2 Italian plum tomatoes, thinly sliced
2 c fresh spinach

In a large nonstick skillet, warm pecans over medium-heat for 2 to 3 minutes, or until lightly toasted, stirring occasionally. Transfer to a small bowl and reserve. Wipe pan clean with paper towel. Add olive oil to pan, swirling to coat. Cook ham slices on one side over medium-heat for 2 to 3 minutes, or until lightly browned. Turn slices over and cook for an additional 2 to 3 minutes, or until lightly browned. Add, pineapple juice, light brown sugar, and Dijon mustard. Bring to a simmer over medium-high heat and cook for 3 to 4 minutes, or until liquid is reduced by 1/2, turning the ham slices occasionally to coat with mixture. Stir in reserved pecans and remove from heat. To assemble the sandwich, spread 1 tablespoon light mayonnaise on each of the bottom halves of a toasted buns. Place two slices of ham (with some of the reserved juices) on top of the bottom part of the bun. Arrange 2 slices of Italian plum tomatoes and 1/2 cup spinach on top. Place top part of bun on top and serve

LIMA AND NAVY BEAN AND HAM SOUP

3-3.5 oz links Italian sausage, casings removed
1 large meaty ham bone or 4 smoked ham hocks
16 oz dry lima beans
1-16 oz pkg dried navy beans
2-14.5 oz cans stewed tomatoes
1-6 oz can tomato paste
1 onion, chopped
4 stalks celery, chopped
4 carrots, sliced
4 cloves garlic, minced
1/4 c chopped fresh parsley
3 bay leaves
1/4 c chopped fresh chives
2 T chopped fresh basil
6 green onions, chopped
1 t each dried thyme, mustard powder, cayenne pepper, salt & pepper
2 T chicken bouillon powder
1 can beer

In a large soup pot, brown the Italian sausage; drain off fat. Add ham bone (or ham hocks), lima beans, navy beans, tomatoes, tomato paste, onion, celery, carrots, garlic, parsley, bay leaves, chives, basil, green onion, thyme, mustard, cayenne pepper, salt, ground black pepper, Worcestershire sauce and chicken base or bouillon.

Add the can of beer and water to cover all. Bring mixture to a boil, then reduce heat and simmer until beans are tender, about 4 or 5 hours, and the ham has been released from the bone. Refrigerate overnight to let the fat to come to the surface of the soup. When ready to serve, skim fat, remove ham bone (or hocks), pick off remaining ham from bone and put into soup. Discard bones and bay leaves. Heat soup until warm.

CARAMELIZED ONION GRILLED CHEESE

3 T butter or margarine, softened
1 onion, sliced & separated into rings
1 t brown sugar
8 slices pumpernickel or rye bread
2 T stone ground mustard
8 slices muenster cheese
Over medium/high heat, melt 1 T of butter in a 12" nonstick skillet. Add the onion; cook stirring for 3-5 minutes, until tender. Reduce to medium/ low heat, adding the brown sugar. Cook until onion is glazed & golden, (around 20-25 minutes), stirring occasionally. Spread mustard over 4 slices of bread & place slice of cheese on each. Spoon the onion mixture evenly over cheese & top with remaining bread slices. Spread tops of sandwiches with 1 T of butter. Place buttered side down in skillet & heat through. Spread remaining butter on other side; flip over & cook until cheese is melted.

DRESSED-UP EGG SALAD

1-3 oz. pkg. cream cheese, softened
1/4 C mayonnaise
1/2 t mustard
1/2 t salt
1/2 t dill weed
pinch pepper
6 hard-boiled eggs, chopped
1/2 C chopped celery
1-2.25 oz. can sliced ripe olives, drained
2 T chopped onions
1 T chopped pimiento
In a bowl, combine first 6 ingredients; mix well Add eggs, celery, olives, onion and pimentos; mix well Cover, and chill for at least 1 hour Serve on pita bread, using 1/2 cup for each sandwich.

JUNE

CRUNCHY CHEESE SANDWICHES

1 small onion, finely chopped
1 medium tomato, diced
1 stalk celery, chopped
1 green bell pepper, finely chopped
1 c shredded Cheddar cheese
1/4 t chili powder
1/4 t salt
4 slices white bread
Preheat your oven's broiler. In a medium bowl, stir together the onion, tomato, celery, bell pepper, cheese, chili powder and salt. Arrange slices of bread on a baking sheet or broiling pan. Top each one with 1/4 of the mixture, spreading out to the edges. Broil for 4 to 5 minutes, or until cheese melts. Watch closely to prevent burning. Serve immediately.

STEAK-LOVERS' SANDWICH

2 T unsalted butter, plus extra for bread

1 T olive oil

1 c thinly-sliced onion

3/4 c thinly-sliced mushrooms

1 clove garlic, minced

3/4 c beef broth

1-1/2 T heavy cream

3 T catsup

1-1/2 T Worcestershire sauce

1 t Dijon mustard

1 lb grilled steak, thinly-sliced

1 long loaf Italian bread

Heat 2 T butter and olive oil in large skillet over medium heat; add onions and cook, stirring occasionally, until golden. Using a slotted spoon to allow excess oil to drip back into the skillet, remove onion slices to paper towels to drain. Reduce heat to moderately low and add mushrooms and garlic to skillet. Cook in remaining oil, stirring occasionally, until mushrooms begin to turn brown; transfer mixture to a small bowl. Pour broth into skillet and de-glaze, using a wooden spoon to scrape up all the brown bits on the bottom of the pan. Add cream, catsup, Worcestershire and mustard. Simmer to reduce sauce. Cut bread loaf in half horizontally and butter each half lightly. Cut each half into 4 equal pieces and toast in oven, buttered side up. Stir sliced beef and mushroom mixture into sauce and heat thoroughly. Place beef slices on bottom slices of bread, spooning desired amount of sauce over each slice. Sprinkle caramelized onions over each sandwich and place other half of bread slices on top.

TURKEY COBB SANDWICH

1/2 c mayonnaise

1/2 t Dijon mustard

1 clove garlic, minced

1 small avocado, finely chopped

2 c diced cooked turkey

1/2 c seeded chopped tomatoes

2 oz crumbled blue cheese

4 hardboiled egg, sliced

8 slices bacon, cooked until crisp

8 slices sourdough bread, thick slices

2 c shredded romaine lettuce

In a medium bowl whisk together mayonnaise, mustard and garlic, season with salt and pepper to taste. Add avocado, turkey, tomatoes and toss. Toast bread slices and butter lightly. Divide turkey mixture on 4 of the slices. Top each with 2 slices bacon, 3-4 egg slices, sprinkle with crumbled blue cheese, top with lettuce and other slice of toast.

HAWAIIAN TURKEY MELTS

1/4 c honey mustard

1 T red wine vinegar

1 T olive oil

4 Kaiser rolls, split in half

3/4 lb sliced deli turkey

4 slices canned pineapple

4 slices red onions, thin

1 small avocado, peeled and thinly sliced

4 slices muenster cheese

lettuce leaves

In a small bowl, mix together the mustard, vinegar, and oil. Spread mustard mixture on bottom half of rolls. Layer turkey, pineapple, onion, avocado and cheese on top. Place under broiler 20 seconds or until cheese melts. Cover with lettuce and top halves of rolls. Cut in half and serve.

JULY

SWAN'S SUMMER SOUP

4 large tomatoes

1 avocado - peeled, pitted and diced

1/2 c fresh corn kernels

2 tomatoes, diced

1/4 c chopped fresh cilantro

1 T fresh lemon juice

salt and pepper to taste

Using a juicer, extract the juice of the 4 large tomatoes.

In a medium bowl combine the tomato juice, avocado, corn, 2 diced tomatoes, cilantro, and lemon juice.

Season to taste with salt and pepper. Transfer to serving bowls.

MEDITERRANEAN PICNIC LOAF

1 large crusty loaf bread

3 T pesto sauce

8 oz cooked chicken breast, sliced

1 oz baby spinach leaves, finely shredded

3 plum tomatoes, sliced

2 T olive oil

salt and pepper

5 oz mozzarella cheese, sliced

3 oz artichoke hearts packed in oil, drained

3 oz salami, sliced

2 oz olives, pitted

2 t butter, softened

Slice a lid from the top of the loaf and set aside.

Remove and discard the inside of the loaf, leaving a 1" wall. Spread pesto over the inside of the loaf. Place half the sliced chicken on base, top with half spinach leaves. Add half tomatoes and half the olive oil-season lightly. Add layers of cheese, artichokes, top with remaining tomatoes. Next lay salami and olives on top and add remaining chicken and spinach. Drizzle over the rest of the olive oil and season. Butter the lid and replace it on the loaf. Wrap the loaf tightly in cling film and refrigerate over night. Cut into generous wedges to serve.

AUGUST

OVENGOLD JALAPENO TURKEY MEXICAN MELT

www.boarshead.com

1/2 loaf Italian Bread

2 T Boar's Head Horseradish Sauce

1/3 lb Boar's Head Ovensgold Turkey

2 oz. Boar's Head Monterey Jack with Jalapeno Cheese

Cut Italian bread in half lengthwise. Spread Horseradish Sauce on bottom half. Place Ovensgold on microwave-safe dish and top with Monterey Jack Cheese with Jalapeno. Heat in microwave until cheese is melted. Place heated turkey and cheese on bread, close, and enjoy with a Boar's Head Pickle!

QUICK & EASY TURKEY PARMESAN SANDWICH

1 hero roll

4 oz. Boar's Head Ovensgold Turkey (sliced thick)

2 oz. Boar's Head Mozzarella

4 T spaghetti sauce with mushrooms

2 T grated Boar's Head Parmesan Cheese

Slice bread in half lengthwise. Place open faced on a piece of aluminum foil. Place half of the turkey breast on each half of the roll. Top with Mozzarella and spaghetti sauce. Sprinkle with Parmesan. Place in toaster oven or broiler for 2-4 minutes or until cheese melts.

GRILLED BUFFALO CHICKEN SANDWICH

www.mrsbairds.com

3 T hot pepper sauce

1 T olive oil

1 T apple cider vinegar

1 t Worcestershire sauce

1/2 t each chili powder, garlic powder, paprika

1/4 t each salt & pepper

1 lb boneless, skinless chicken breasts

1/2 c ranch salad dressing

1 stalk celery, finely chopped

2 T fresh parsley

4 Hamburger Buns

Lettuce, sliced tomatoes, sliced red onions for garnish
In a shallow bowl, or self-sealing bag, combine the hot pepper sauce, olive oil, apple cider vinegar, Worcestershire sauce, chili powder, garlic powder, paprika, salt, and pepper. Lightly pound chicken breasts with the flat side of a meat mallet, and place in marinade. Let mixture marinate at least 30 minutes in the refrigerator, or up to 24 hours. Remove from marinade (discarding marinade), and grill over medium-high for 4 to 5 minutes per side, or until chicken is no longer pink in the center. In a small bowl, stir together the ranch dressing, celery, and fresh parsley. To assemble, place a chicken breast on the bottom half of a Hamburger Bun. Spoon approximately 2 tablespoons of the sauce on top and garnish with lettuce, sliced tomatoes, and red onion if desired.

ANTIPASTO SANDWICH

www.saraleefoods.com

1 Bun

1 T prepared vinaigrette dressing

1 slice Genoa Salami

2 slices Ham

1 slice Pepperoni

1 slice Mozzarella

1/4 cup diced tomatoes

3 artichoke hearts

3 slices yellow onion

Drizzle vinaigrette on both bun slices. Add salami, ham, pepperoni, and cheese. Top with tomatoes, artichokes, and onions.

FIESTA TURKEY SANDWICH

www.saraleefoods.com

1 Roll

1 T prepared bean dip

4 slices Mesquite Turkey

1 slice Colby Jack Cheese

1 T salsa

shredded lettuce

Spread bean dip on inside roll. Add turkey, cheese, salsa, and lettuce.

GOURMET GRILLED CHEESE SANDWICHES

www.mrsbairds.com

8 slices good, grainy bread

2 tablespoons olive oil

ITALIAN STYLE:

8 slices provolone cheese

4 canned artichoke hearts, sliced

2 c baby spinach

8 slices Genoa salami

1 c spaghetti sauce, for dipping

BARBECUE STYLE:

8 slices Colby-jack cheese

1/2 c barbecue sauce

1 small red onion, thinly sliced

1/4 c sliced black olives

TEX-MEX STYLE:

8 slices pepper-jack cheese

4 oz canned chopped green chilies, drained

1 tomato, thinly sliced

1/2 c crumbled cooked bacon

Place slices of bread on a cutting board. Brush topsides with olive oil. Turn over one side of bread (so oiled side is facing down). Place desired filling in the order listed: For ITALIAN STYLE, place 2 slices of provolone cheese, 1 sliced artichoke heart, 1/4 cup baby spinach, and 2 slices Genoa salami on each slice of bread. For BARBECUE STYLE, place 2 slices of Colby-jack cheese, 2 tablespoons barbecue sauce, 2 or 3 slices of red onion, and 1 tablespoon black olives for each slice of bread. For TEX-MEX STYLE, place 2 slices pepper-jack cheese, 2 tablespoons green chilies, 1 or 2 slices tomato, and 2 tablespoons crumbled bacon on each slice. Place remaining slices of bread on top (oiled-side-up), and cook on a preheated nonstick griddle for 2 to 3 minutes per side, or until golden brown and cheese is melted. For the Italian Style, you can dip cooked sandwiches in spaghetti sauce, if desired.

BUN-STEADS (Vintage Recipe)

1/4 pound American cheese (1 C cubed)
 2 T chopped onion
 3 hard cooked eggs, chopped
 2 T stuffed olives, chopped
 1-7 oz. can tuna, flaked
 2 T sweet pickle, chopped
 2 T chopped green pepper
 1/2 C mayonnaise

Combine ingredients; fill hot dog buns with mixture. Wrap in foil. Heat in slow oven (250°) about 30 minutes, until filling is heated and cheese melts. Serve hot. Fills 8 large buns generously.

CONEY ISLE BURGERS (Sloppy Joes)

1 pound ground beef
 1 T vinegar
 1/2 C chopped onion
 1 T sugar
 1/4 C chopped green pepper
 1 t salt
 1/4 C chopped celery
 1-1/2 t Worcestershire sauce
 1-8 oz. can tomato sauce
 1/8 t pepper
 1/4 C catsup

Brown meat in hot fat. Add chopped vegetables; cook until tender. Add remaining ingredients and mix well. Cover and simmer 20 minutes. Serve on buns.

BALSAMIC BEEF DIP SANDWICH

1 T olive oil
 1 medium onion, cut into thin slices
 1/2 of a medium red pepper, cut into thin strips
 1 T balsamic vinegar
 1/2 c low-sodium beef broth, divided
 12 slices Shaved Roast Beef
 2 French bread rolls (6 inch)
 Heat oil in medium skillet on medium heat. Add onions and peppers; cover. Cook 5 min., stirring occasionally. Stir in vinegar and 1 Tbsp. of the beef broth. Reduce heat to medium-low; cover. Simmer 10 min., stirring occasionally. Meanwhile, microwave remaining beef broth in small microwaveable bowl on HIGH 1 min. or until hot. Place 6 meat slices in each roll; top evenly with the onion mixture. Dip into hot beef broth to serve.

AWESOME TURKEY & ASPARAGUS SANDWICH

www.saraleefoods.com

3 c water
 5 asparagus stalks, ends cut
 1 T Honey Mustard
 1 T mayonnaise
 2 slices White Bread
 3 slices Turkey Breast
 1 slice Baby Swiss Cheese

Boil water in a small saucepan. Add asparagus and cook for 2 minutes. Drain and rinse asparagus; set aside. Mix mustard and mayonnaise together in a small bowl. Spread mixture on both slices of bread. Top bread with turkey, asparagus and cheese. .

YUMA DIP SANDWICHES

3 lb top round roast
 1-16 oz bottle Italian-style salad dressing
 1 onion, thinly sliced
 8 oz fresh mushrooms, sliced
 4 T butter
 2-1 lb loaves French bread
 1 lb processed cheese food (eg. Velveeta), cubed
 1 c salsa
 1/4 c chopped olives

Place the top round and entire bottle of salad dressing in a resealable plastic bag and marinate in the refrigerator for 24 to 48 hours. When meat is fully marinated and you're ready to prepare sandwiches, preheat oven to broil. In a large skillet over medium heat, saute the onions and mushrooms in the butter or margarine for 10 minutes, or until onions are tender. Set aside. Broil the meat for 5 to 7 minutes per side for medium rare. Remove from oven and slice thinly against the grain. Place slices evenly on the bread and cover with the onion mixture. In a microwave-safe bowl, combine the cheese, salsa and olives. Microwave for 3 to 4 minutes on high, or until the cheese is melted. Stir well and serve with the sandwiches.

ITALIAN PORTABELLA BURGER

4 portabella mushrooms (about 3 oz each), cleaned and stems removed
 1-6 oz jar marinated artichokes
 1 T olive oil
 1 small red pepper, seeded, cut into 1/2" strips
 1 small green pepper, seeded, cut into 1/2" strips
 1 medium-size sweet onion, cut into 1/4" slices
 1/2 t Italian seasoning
 1/4 t salt
 Pinch of black pepper
 4 slices provolone cheese
 4 slices Italian bread, about 1/2" thick, lightly toasted
 Place mushrooms in a sealable bag. Pour marinade from artichoke hearts into the bag, reserving hearts. Seal bag and toss to coat. Let marinate for 30 minutes. Heat oil in large nonstick skillet over medium-high heat. Add peppers and onion and saute, stirring occasionally, until tender, about 16 minutes. Stir in 1/4 t of the Italian seasoning and the reserved artichoke hearts. Cook until heated through, about two minutes. Meanwhile, heat gas or charcoal grill to medium-hot. Using along-handled brush, season rack with vegetable oil. Place mushrooms on rack with stem side up and grill, covered, for 3 minutes. Turn mushrooms and grill 3 minutes longer, or until tender. Turn mushrooms again (stem side up) and sprinkle with the remaining 1/4 t Italian seasoning, salt and pepper. Place a slice of cheese on each and grill, covered, for about 1 minute to melt the cheese. Top each slice of toasted bread with a mushroom. Top mushroom with 1/4 of the pepper-onion mixture and serve immediately.

CREAMY HAM AND OLIVES

www.saraleefoods.com

4 Croissants

1-3 oz pkg cream cheese, softened

2 T sliced green olives

1/2 lb thinly sliced Ham

1-2 tomatoes, thinly sliced

Alfalfa sprouts

Cut croissants in half lengthwise; leave together.

Spread 1/4 cream cheese on each croissant bottom half. Top with 1/4 olives, 1/4 ham, tomato slices and alfalfa sprouts. Replace croissant tops and serve.

SEPTEMBER

SPICY MIDNIGHT SOUP

1 lb chicken breast chopped into bite sized chunks or strips

3 red chilies, deseeded and finely chopped

24 oz whole kernel corn

3 T butter

3 T curry powder

9 c water

3 pkgs leek (or onion) soup mix

5 cloves garlic

1 c cream

chili powder, to taste

cayenne pepper, to taste

1 small onion, finely sliced

1 can red kidney beans, drained and rinsed (optional)

1-8 oz can pineapple chunks, with or without some of the juice

Heat the butter in a large stock pot and fry the chicken chunks until very nearly done. Add the curry powder and fry for a further couple of minutes, if you are using onion you can add it at this stage. Add the water and dry soup mix and stir until dissolved. Add all other ingredients and simmer for 5-10 minutes until everything is heated through. Add the cream and season to taste (quite spicy) with chili powder and cayenne. Serve with crusty bread.

SIX CAN CHICKEN TORTILLA SOUP

1 can whole kernel corn, drained

2 cans chicken broth

1 can chunk chicken

1 can black beans

1 can diced tomatoes with green chile peppers, drained

Pour everything into a large saucepan or stock pot.

Simmer over medium heat until chicken is heated through.. Garnish with corn chips, sour cream & salsa, if desired.

QUICK SAUSAGE SANDWICHES

1/4 lb Italian sausage

1 T onion, chopped

2 T catsup

1/8 t dried oregano, crushed

1 French roll, split

1 slice mozzarella cheese

Crumble the Italian sausage into a 30 oz casserole. Stir in the chopped onion. Micro-cook, uncovered, on 100% power for 2-1/2 to 3-1/2 minutes or till sausage is done, stirring once. Drain off fat. Stir in the catsup and oregano. Micro-cook, uncovered, on 100% power for 30 to 45 seconds or till the sausage mixture is heated through. Place the roll bottom on a paper towel-lined nonmetal plate. Spoon the sausage mixture onto the roll bottom. Top with the slice of cheese and top of the roll. Micro-cook, uncovered, on 100% of power for 30 to 45 seconds more or till cheese is melted. Serve at once.

WINTER WHITE CHILI

1 lb lean ground pork

1 medium onion, diced

1 t ground cumin

2 t chili powder

1-16 oz can white beans, drained

1-14 oz can corn, drained

1-14.5 oz can chicken broth

1-4 oz can diced green chilies

In large saucepan, brown pork with onion, stir in cumin and chili powder; stir. Stir in remaining ingredients; bring to a boil, cover and simmer for 15-20 minutes, until heated through and flavors are blended. Serves 6.

OCTOBER

PUMPKIN CURRY SOUP

www.verybestbaking.com

2 T butter or margarine

1 c chopped onion

2 large cloves garlic, finely chopped

1-1/2 t curry powder

1/2 t salt

1/4 t ground white pepper

3 c chicken broth

1-15 oz can Libby's 100% Pure Pumpkin

1-12 oz can Nestle Carnation Evaporated Milk

Melt butter in large saucepan over medium-high heat. Add onion and garlic; cook, stirring frequently, for 2 to 3 minutes or until tender. Stir in curry powder, salt and pepper; cook for 1 minute. Add broth and pumpkin; bring to a boil. Reduce heat to low; cook, stirring occasionally, for 15 to 20 minutes. Stir in evaporated milk. Transfer mixture to food processor or blender (in batches, if necessary); cover. Blend until smooth. Serve warm.

BLT&G WRAP

4-8 flour tortillas
4 oz cream cheese spread
1/2 c chunky salsa
1 c shredded iceberg lettuce
12 slices crisply-cooked bacon
1/2 c guacamole
Spread each tortilla on one side with some cream cheese; top with some salsa and shredded lettuce and spread evenly. Place three slices bacon on each tortilla; top with some guacamole and roll up to serve immediately.

NOVEMBER

CARCASS NOODLE SOUP

1 turkey carcass, broken into several pieces
2 qt water
1 t salt
1/4 t pepper
1 onion, chopped
2 celery stalks, chopped
1 carrot, peeled & chopped
2 T chopped fresh parsley
1/2 t dried marjoram
1 bay leaf
6 oz noodles, cooked & drained
Combine turkey carcass & water in crockpot. Add salt, pepper, onion, celery, carrot, parsley, marjoram & bay leaf. Cover & cook on low for 5 to 6 hours. Remove carcass & bay leaf. Remove meat from bones & return meat to broth. Taste, if necessary, add 1/2 t chicken bouillon granules. Discard bones. Add cooked noodles to cooker. Cover & cook on High 20 to 30 minutes. Discard bay leaf. Note: This needs a 4 1/2 quart size cooker, if using a smaller one, remove meat from bones beforehand.

PEANUT SOUP

www.peanutbutterlovers.com
2 T butter
2 T grated onion
1 stalk celery, thinly sliced
2 T flour
3 c chicken broth
1/2 c creamy peanut butter
2 T dry sherry
2 t lemon juice
1/4 t salt
2 T chopped dry roasted peanuts
In medium sauce pan, melt butter over medium heat. Add onion and celery and sauté 5 minutes. Stir in flour and mix until well blended. Gradually stir in chicken broth. Stirring to keep mixture smooth, simmer 30 minutes. Remove from heat and strain. Return liquid to heat and stir in peanut butter, sherry, lemon juice and salt. Heat through and serve garnished with chopped peanuts.

CRANBERRY 'N CHEESE GRILL

1 c whole berry cranberry sauce
1 t horseradish
8 slices sourdough bread
8 slices deli turkey breast
8 slices American cheese
1/3 c butter, melted
Combine cranberry sauce and horseradish in small bowl. Spread 1 side of 4 slices bread with 1/4 c cranberry sauce mixture. To assemble each sandwich, layer 1 slice bread, cranberry-side up, with 2 slices turkey, 2 slices cheese and second bread slice. Brush top and bottom of each sandwich with butter. Heat 10-inch skillet or griddle on medium-high heat. Place 2 sandwiches in skillet. Cook, turning once, until golden brown (6 to 8 minutes). Repeat with remaining sandwiches.

SPICY HEARTY TURKEY SOUP

www.razzledazzlerecipes.com
1 T olive oil
1 onion, chopped
1-4 oz can chopped green chiles, drained
1 t chili powder
1 T ground cumin
1 garlic clove, minced
1/2 t dried oregano leaves
1/4 t cayenne pepper
6 c chicken stock
1-10 oz can tomatoes, diced
2 c cooked turkey breast, chopped
1 c frozen corn, thawed
1/3 c chopped fresh cilantro
1-1/3 c shredded Monterey Jack cheese
Tortilla chips
Heat oil in large saucepan over medium-low heat. Add onion and cook 4 minutes. Add green chilies, chili powder, cumin, garlic, oregano, and cayenne pepper. Cook and stir 1 minute. Stir in chicken stock and tomatoes with green chilies. Bring to a boil. Add turkey and simmer 3 minutes. Add corn and cilantro, simmer 15 minutes. Ladle soup into bowls. Sprinkle each serving with generous amount of cheese and chips.

CHEESY BEAN SOUP

1 lb ground beef
1 can cheese soup with 1/2 can of water
10 oz cheese with jalapeno peppers
1 can kidney beans, drained
1 can black beans, drained
1 c medium or hot salsa
Saute ground beef in a soup pot over medium high heat until browned. Add canned cheese soup and water and bring to a very gentle simmer. Add the cheese with jalapeno pepper and stir until melted. Remove from heat. Stir in beans and salsa and bring back to a simmer. Can be served in hollowed out bread. Can also be made in a crock pot - brown the ground beef and add to the crock pot with all of the ingredients. Cook on low - takes about 2-3 hours on low to heat through.

ONION BREAD

1 C warm water
1 pkg dry yeast
2 t sugar
1-1/2 t salt
2-1/2 to 3 C flour
1/4 C margarine, melted
1 C chopped onion
2 t paprika

Sprinkle yeast into warm water, stir until dissolved. Add sugar, salt & 2 C flour. Beat till well blended. Add enough additional flour to make a stiff dough. Turn out onto floured board. Knead until smooth & elastic. Place in greased bowl, turning to grease top. Cover; let rise till doubled - about 1 hour. Punch down dough, divide in half. Cover, let rest 5 minutes. Pat dough into greased 9" round cake pans. Brush tops with margarine & sprinkle with onion. Press onions into dough with fingertips until all surface looks dimpled. Let rise, uncovered in warm place until doubled, about 45 minutes. Sprinkle tops with remaining 1/2 t salt & paprika. Bake at 450° for 20-25 minutes. Cool in pans on wire racks. Best served warm. (Use frozen bread dough for a tasty bread with less hassle.)

OLD-FASHIONED CREAM OF TOMATO SOUP

2 T butter
2 C tomato juice
2 T flour
1/8 t baking soda
1 C milk

salt and pepper to taste
Make a cream sauce (white sauce) in one saucepan. Melt butter; blend in flour, add milk and stir till smooth. In second saucepan, heat tomato juice to boiling. Take from heat; stir in baking soda well. This foams high. Then add cream sauce, stirring constantly. Let heat together for a few minutes over lowest possible heat on stove.

My Mother said, "My Mother learned to make this soup by watching her Mother, who did not measure any of this, just knew instinctively how much to use. I have never read any recipe that called for the soda, but it is essential for the 'home made' flavor. Also, she told me to 'put the red into the white and you'll never be blue!' This means it won't curdle if mixed in that order."

PACE-SETTING CHICKEN CORN CHOWDER

from Campbell's Kitchen
1 can Campbell's® Condensed Cream of Celery Soup
1 soup can milk
1/2 c Pace® Picante Sauce
1 can whole kernel corn, drained
1 c cubed cooked chicken
4 slices bacon, cooked and crumbled
Shredded Cheddar cheese
Sliced green onions
Mix soup, milk, picante sauce, corn, chicken and bacon in saucepan. Heat through. Top with cheese and onions. Drizzle with additional picante sauce.

FAT-FREE VEGETABLE SOUP

14 c water
2 onions, chopped
2 large carrots, sliced
2 potatoes, peeled and cubed
2 green bell peppers, diced
1-28 oz can whole peeled tomatoes with liquid, mashed
1 T chicken bouillon powder
1/4 t ground black pepper
2 t curry powder
3 c finely shredded cabbage
2 stalks celery, chopped
1-1/2 c cauliflower florets
3 t dried dill weed

In a large cooking pot, measure water, add onions, carrots, potatoes, green peppers, mashed tomatoes, chicken bouillon powder, black pepper, and curry powder. Boil for 20 minutes or until carrots are tender. Add shredded cabbage, chopped celery, cauliflower florets, and dill weed, and cook an additional 10 to 15 minutes. If soup is too thick, add more water and bring to boil. Adjust seasonings to taste.

QUICK HOPPIN' JOHN SOUP

1 lb sage pork sausage
1-6 oz pkg uncooked long grain and wild rice mix, with seasoning packet
2 cans black-eyed peas, drained
2 cans diced tomatoes, with liquid
2 cans chicken broth
2 c water

Crumble sausage into a skillet over medium heat and cook until evenly brown. In a large pot, mix the cooked sausage, rice mix with seasoning packet, black-eyed peas, tomatoes, broth and water. Bring to a boil. Reduce heat to low, cover and simmer 20 minutes, or until rice is tender. Season to taste.

BEAN & PASTA SOUP

from Campbell's Kitchen
2 T olive oil or vegetable oil
2 large zucchini, cut in half lengthwise and sliced
1/4 t garlic powder or 2 cloves garlic, minced
2 cans Campbell's® Chicken Broth
1-1/3 cups water
1/2 t dried basil
1-14.5 oz can whole peeled tomatoes, cut up
1/2 c uncooked corkscrew pasta
1-15 oz can kidney beans, rinsed and drained
grated Parmesan cheese
Heat oil in saucepan. Add zucchini and garlic. Cook until tender-crisp. Add broth, water, basil and tomatoes. Heat to a boil. Stir in pasta. Reduce heat to medium. Cook 10 min. or until done, stirring occasionally. Add beans. Heat through. Serve with cheese.

BROCCOLI CHEDDAR CHEESE SOUP

from Campbell's Kitchen

1 can Campbell's® Beef Broth

1 can Campbell's® Condensed Cream of Celery Soup

1 c milk

1/4 c white wine

1 t Worcestershire sauce

1/4 t garlic powder

Salt & pepper to taste

1-1/2 c coarsely chopped broccoli flowerets

1 c grated Cheddar cheese

1 t minced fresh parsley or dill

Add first 8 ingredients to saucepan. Bring to a boil, then lower heat and simmer for 20 min. or until broccoli is beginning to become tender. (Make sure broccoli is cut into bite-size pieces). When broccoli is done to proper tenderness, slowly add Cheddar cheese, stirring constantly, until each bit is completely blended into soup. Before serving, garnish with a sprinkle of parsley or dill.

SPICY ASIAN BEEF & SNOW PEA SOUP

1 T vegetable oil

1 lb. boneless sirloin steak, cut into strips*

1 c baby whole carrots cut in thin strips

4 oz. fresh or frozen snow peas cut into thin strips

1 medium onion, cut into half-slices

3 cloves garlic, minced

1 T. minced fresh ginger root

4 c beef broth

1 T soy sauce

1/4 t crushed red pepper

2 c hot cooked rice or Chinese-style noodles

Heat oil in large nonstick skillet. Add beef and stir-fry until browned. Remove beef & add carrots, peas, onion, garlic and ginger root and stir-fry until vegetables are tender-crisp. Add broth, soy, red pepper and browned beef. Heat through & serve over rice in soup bowls. *For easier slicing, freeze beef 1 hr.

SWEETS

JANUARY

I CAN'T BELIEVE IT'S NOT A BUTTER COOKIE!

12 T I Can't Believe It's Not Butter! ® Spread

1/2 c sugar

1 large egg yolk

1-1/2 t vanilla extract

1-3/4 c all-purpose flour

In large bowl, with electric mixer, beat I Can't Believe It's Not Butter!® Spread and sugar until light and fluffy, about 2 minutes. Beat in egg yolk and vanilla. Beat in flour until blended. Shape dough into one log, about 12 x 1-1/2". Wrap in plastic wrap and refrigerate at least 1 hour. (May be stored in refrigerator up to 3 days or in freezer up to 2 months.) Preheat oven to 350°. Slice dough into 1/4-inch slices and arrange on ungreased cookie sheet. Bake 12 minutes or until lightly golden around bottom edges. On wire rack, cool completely. Drizzle with or dip in melted chocolate, if desired. (May be sliced and baked as needed directly from the freezer. Bake as above.)

I AM BERRY FONDUE YOU!

1/2 c I Can't Believe It's Not Butter! ® Spread

6 oz white chocolate, chopped

1-14 oz can sweetened condensed milk

2 to 3 T orange liqueur (optional)

In medium saucepan, melt I Can't Believe It's Not Butter! ® Spread over medium-low heat and stir in white chocolate until completely melted. Stir in milk until smooth and heated through. Stir in liqueur. Turn into fondue pot and serve immediately with assorted whole berries (strawberries, raspberries & black raspberries).

IRISH CREAM TRUFFLE FUDGE

3 c semisweet chocolate chips

1 c white chocolate chips

1/4 c butter

3 c confectioners' sugar

1 c Irish cream liqueur

1-1/2 c chopped nuts

1 c semisweet chocolate chips

1/2 c white chocolate chips

4 T Irish cream liqueur

2 T butter

Butter an 8x8 inch pan. In the top half of a double boiler melt the 3 cups semisweet chocolate chips, 1 cup white chocolate chips and 1/4 cup butter until soft enough to stir. Stir in the confectioner's sugar and Irish cream until mixture is smooth. Stir in nuts. Place mixture in the prepared pan and lay a sheet of plastic wrap over top; press and smooth top down. In the top half of a double boiler melt remaining chocolates until soft. Remove from heat and with a fork beat in the butter and Irish cream until smooth. Spread topping over cooled fudge with a knife. If a smooth top is important place plastic wrap over the top. Refrigerate until firm, 1 to 2 hours at least. This fudge can be easily frozen.

FREEZER LEMON PIE

9-inch graham cracker crust

13 oz can evaporated milk

6 oz can frozen lemonade concentrate, thawed

1/4 c sugar

In an 8x8-inch baking pan, pour the evaporated milk and freeze for about 30 minutes, until ice crystals appear at the edges. Once ice appears, pour milk into large mixing bowl; with electric mixer at high speed beat chilled milk until stiff peaks form. Slowly beat in lemonade concentrate and sugar. Pour into crust. Freeze until firm. Let stand at room temperature about 5 minutes before serving. Freeze any leftovers.

FLIP FLOP PIE

4 T butter, melted

2/3 c brown sugar

2/3 c pecan halves

2 unbaked 9-inch pie shells

6 cu sliced apples

Juice of 1 lemon

1/3 c packed brown sugar

1 T flour

1/2 t cinnamon

1/2 t nutmeg

1/4 t salt

In a 9inch pie plate spread evenly the butter and brown sugar which have been combined. Arrange pecan halves in a design, pressing into sugar. Cover with plain pastry, trim, leaving 1/2 inch hanging over all around. Combine all the dry ingredients with apples and lemon juice. Pile onto pastry and cover with second crust. Fold bottom crust over top crust wetting as you go, flute edges and prick top of crust. Bake at 450 for 10 mins then at 350 for 30 - 45 mins longer. When syrup in pan stops bubbling, place serving plate over pie and invert. Remove pie plate and serve with vanilla ice cream.

DUTCH HONEY

1 c brown sugar

1/2 c dark Karo Corn Syrup

1 c sour cream

Mix well and keep refrigerated. Spread on toast, pancakes, waffles, whatever you like. Try adding 1/4 c of peanut butter for variety

BERRY BRUNCH SYRUP

1-12 oz jar seedless raspberry or strawberry jam

1/4 c I Can't Believe It's Not Butter! ® Spread

2 t sugar

1 t grated orange peel

In 1-quart saucepan, melt jam, I Can't Believe It's Not Butter! ® Spread, sugar and orange peel over medium heat, stirring occasionally, until smooth. Serve warm with French toast, pancakes or waffles.

GINGERBREAD SPICED COFFEE SYRUP

1 c water
1 c sugar
1 T honey
1 piece fresh ginger root, sliced
1 cinnamon stick, broken into large pieces
8 whole cloves
1/2 t whole allspice berries
1/2 t whole peppercorns
1/2 t ground nutmeg

In a saucepan over medium-high heat, combine water, sugar, and honey. Stir in ginger, cinnamon stick, cloves, allspice, peppercorns, and nutmeg; bring to a boil. Reduce heat, cover, and simmer for 25 to 30 minutes. Let cool for 20 minutes, then strain through a fine mesh sieve, or double layer cheesecloth. Use to spice up coffee, tea, apple cider. Add a tablespoon to your favorite beverage, or use it in whipped cream, or brush it on cakes. Drizzle it on yogurt, oatmeal, or pancakes, you name it.

FEBRUARY

BE MY VALENTINE PIE

1 c water
1-3 oz pkg strawberry gelatin mix
1 pt vanilla ice cream
1 chocolate crumb pie shell
milk chocolate candy kisses (optional)

In a 4 cup glass measuring cup stir together water and gelatin. Cook in microwave, uncovered, on high for 1-1/2 to 2 minutes. Add vanilla ice cream to the hot gelatin mixture, stirring till ice cream is melted. Chill mixture for 35 to 30 minutes, stirring twice during chilling (the mixture should mound when you drop it from a spoon). Pour chilled ice cream mixture into pie shell. Chill about 4 hours or till ice cream is set. Arrange milk chocolate kisses in a heart shape atop pie.

CHOCOLATE CHERRY DESSERT

3 eggs
1 pkg. Devil's Food cake mix
1 can cherry pie filling
1/3 C oil
1 pkg. instant chocolate pudding
Beat eggs; stir in cake mix. Add cherry pie filling & oil. Mix until blended. Spread in greased 9" x 13" pan. Bake at 350 degrees for 35-40 minutes. Let cake cool completely. Prepare pudding as directed. Let sit for 5 minutes & spread over cake. Store covered in the refrigerator.

SINFULLY SIMPLE FUDGE

1-12 oz. bag semi-sweet chocolate chips
1-12 oz. bag white chocolate chips
12 oz peanut butter
Combine all ingredients in a microwave safe bowl and heat a few minutes, (making sure not to overheat) until smooth and creamy when stirred together. Pour in a greased 9"x9" pan and refrigerate until cooled.

GUESS WHAT CUPCAKES

1 box Devil's Food cake mix
1 15oz can pumpkin
Preheat oven to 350 degrees. Mix the cake mix and the pumpkin together in a mixing bowl. Spray mini cupcake pan with non-stick spray. Use a small scoop to drop in a mini cupcake pan. Bake for 11-17 minutes until a toothpick comes out clean. Dust with powdered sugar or frost with a cream cheese frosting.

CRUNCH-CRUST BROWNIES

1/2 c graham cracker crumbs
1/4 c firmly packed brown sugar
1/4 c chopped pecans
1/4 c butter or margarine, melted
1 pkg (approx 19 oz) fudge brownie mix
1/4 c hot water
1/4 c vegetable oil
1 egg
Combine graham cracker crumbs and next 3 ingredients; mix well. Press mixture into a greased 9-inch square baking pan. & set aside. Combine brownie mix and remaining ingredients in a large mixing bowl; mix with a wooden spoon until blended. Spoon over the crumb mixture. Bake at 350F for 25 to 30 minutes. Cool and cut into 3x1-1/2" bars.

5-LAYER CHERRY DESSERT DIP

1-8 oz pkg cream cheese, softened
1-14 oz can sweetened condensed milk
1 t vanilla extract
10 chocolate sandwich cookies, crushed
1-21 oz can cherry pie filling
1/2 c chopped cashews
1/2 c sweetened coconut
In a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, then add vanilla. Spread mixture evenly in a 9" quiche pan. Sprinkle with crushed cookies, then spread on a layer of fruit filling. Garnish with cashews and coconut. Chill at least 3 hours. Serve with our choice of cookies for dipping.

CANNED STICKY BUNS

2 T butter
1/3 C brown sugar
1 T honey
1/4 C chopped pecans
1 can of 8 ready to bake cinnamon rolls
Preheat oven to 375. Lightly grease a cake pan. In a small saucepan, melt butter; add brown sugar & honey, mixing well. Bring to a boil. Drizzle over the bottom of the pan; sprinkle with pecans. Place rolls flat in the pan. Bake 20-25 minutes. Turn pan upside down on a plate to serve.

CHERRY CHOCOLATE MOUSSE PIE

from www.birdseyefoods.com

1 egg white, lightly beaten
3/4 c semi-sweet chocolate morsels
1-8 oz pkg cream cheese, softened
1/4 c powdered sugar
2 T milk
1-12 oz tub frozen whipped topping, thawed
1-21 oz can cherry pie filling
1/4 c semi-sweet chocolate morsels
1 t vegetable oil
2 refrigerated pie crusts, softened as directed on the package
Preheat oven to 425 degrees F. Gently unfold one crust onto lightly floured cutting board. Roll to a 12-inch circle using lightly floured rolling pin, place in pie plate, pressing dough into bottom and up sides of pie plate. Unfold remaining crust onto lightly floured cutting board. Cut 24 heart-shaped pieces. Brush edge of crust with egg whites; gently press hearts onto edge of crust. Prick bottom and sides with pastry tool. Bake 10-12 minutes or until golden brown. Cool completely. Place 1/2 c of the chocolate morsels in cup or bowl in microwave, uncovered, on HIGH 1 minute or until chocolate is melted and smooth, stirring after each 20-second interval. Coarsely chop remaining chocolate morsels. Combine cream cheese and powdered sugar in a bowl; whisk in milk and melted chocolate until smooth. Fold in chopped chocolate and 2-1/2 c of the whipped topping; mix until blended. Spoon half of the pie filling over bottom of pie crust. Spread cream cheese mixture over pie filling. Create a decorative border around the pie using remaining whipped topping. For chocolate drizzle, microwave chocolate morsels and oil on HIGH 30 seconds or until chocolate is melted and smooth; drizzle over pie. Refrigerate at least 30 minutes.

INDOOR S'MORES

from www.hersheys.com

2 graham crackers, broken into halves
2 marshmallows
1-1.55 oz. HERSHEY'S Milk Chocolate Bar, broken into pieces
Place 1 graham cracker half on paper towel; top with chocolate bar half and marshmallow. Microwave at HIGH (100%) 10 to 15 seconds or just until marshmallow begins to puff. Immediately top with second graham cracker half; press together gently. Repeat for each serving. Serve immediately. Try it with sugar cookies instead of graham crackers.

TOTALLY GROOVY CHOCOLATE FONDUE

2 c milk chocolate chips
3 T heavy cream
2 T cherry brandy
1 T strong brewed coffee
1/8 t ground cinnamon
Combine chocolate, cream, brandy, coffee and cinnamon in a fondue pot over a low flame (or in a saucepan over low heat). Heat until melted, stirring occasionally. Serve with your favorite fruits or snack foods -- fresh sliced strawberries, bananas, Granny Smith apples, oranges, pineapple, and even pretzels.

CHOCOLATE QUESADILLAS

from www.hersheys.com

4-8" flour tortillas
Non-stick cooking spray
1/4 c REESE'S Creamy or Crunchy Peanut Butter
1/4 c marshmallow creme
2 small bananas, sliced
1/2 c HERSHEY'S Milk Chocolate or Semi-Sweet Chocolate Chips
Lightly coat one side of each tortilla with cooking spray. Place tortillas on clean work surface, coated sides down. Spread 1 T each peanut butter and marshmallow creme on half of each tortilla. Arrange 1/4 of the banana slices and 2 T chocolate chips over marshmallow creme; fold each tortilla over to cover filling. Heat large non-stick skillet over medium heat 1 minute. Add two quesadillas; cook 1 to 2 minutes or until tortillas are golden brown and crisp, turning once. Repeat with remaining quesadillas. Serve warm.

CHERRY PIE SORBET

1-21 oz. can cherry pie filling
1/2 t almond extract
3/4 C frozen cherry (or apple) juice concentrate, thawed
2 T fresh lemon juice
1/2 t grated lemon peel
Place all ingredients in a blender or food processor & blend until smooth. Pour mixture into a shallow 9" x 9" pan. Cover with foil & freeze overnight. Mixture will be slushy, not firm. Stir with a fork & spoon into serving bowls. Sprinkle with mini-chocolate chips and toasted, slivered almonds, if desired.

GRANDMA JACKIE'S VALENTINE CAKE

1-18.25 oz package white cake mix
1-4 oz jar maraschino cherries
3/4 c chopped pecans
1-16 oz container frozen whipped topping, thawed
Drain the cherries reserving juice; chop cherries and reserve. Prepare cake mix according to box directions, adding water to the reserved cherry juice to equal the amount of liquid needed for cake mix. Preheat oven to box directions. Fold the cherries and pecans into the cake mix; stirring by hand. Pour mix into 2 round cake pans and bake in preheated oven. When cake has completely cooled, frost with whipped topping; serve and keep unused portions in refrigerator.

BLACK FOREST CHOCOLATE MOUSSE

1-16.5 oz can pitted Bing cherries, in heavy syrup
1 1/2 T kirsch
1/2 c semisweet chocolate chips
1-1/4 c whipping cream
Thoroughly drain the cherries in a strainer, reserving 1/3 c of syrup in a small saucepan; add the kirsch and heat to a boil. Boil until the syrup has reduced to about 1/4 c. Remove from heat and stir in the chocolate chips until smooth. Set aside to cool. Whip the cream to form firm peaks in a large deep bowl. Reserve 1/2 c of the whipped cream covered in the refrigerator. Fold the cooled chocolate into the remaining whipped cream until streaks disappear. Shake out any remaining moisture from the cherries and fold into the chocolate mixture. Cover and refrigerate until set, about 3 hours. Spoon into 4 stemmed dessert glasses. Top with a spoonful of whipped cream, and garnish with grated chocolate and/or mint sprigs, if desired.
*You can replace the kirsch with cherry syrup.

PEANUT PIE

1 ready-to-use rolled-out pie crust round
3 eggs
1/2 c honey
1/2 c dark corn syrup
1/2 c creamy peanut butter
1/2 t vanilla
1/4 t ground ginger
1/4 t ground nutmeg
1-1/4 c peanuts
Heat oven to 425 degrees F. Line 9-inch pie plate with crust; crimp edge. Beat eggs, honey, corn syrup, peanut butter, vanilla, ginger and nutmeg in bowl until smooth. Stir in peanuts. Pour into prepared shell. Bake in lower third of 425 degree F oven 10 minutes. Reduce to 375 degrees F. Bake 30 minutes, until set in center; tent with foil for last 10 minutes if browning too quickly. Cool on rack. Serve with
PEANUT CREAM
1-1/2 T creamy peanut butter
1 T honey
1/4 t ground cinnamon
1/2 c heavy cream
Prepare cream: Beat peanut butter, honey, cinnamon and 2 T cream in bowl. Beat in remaining cream at high speed until stiff peaks form.

EASY & ELEGANT PEARS

4 oz cream cheese, softened
1/4 c chocolate-flavored syrup
2-15 oz cans pears, drained
1 T miniature chocolate chips
Stir together cream cheese and chocolate syrup in medium mixing bowl. Drizzle 6 dessert plates with additional chocolate syrup, if desired. Arrange pears on plates. Spoon cheese mixture into pear centers. Sprinkle with chocolate pieces. Garnish with mint leaves, if desired.

CHERRY CHOCOLATE BREAD

from www.birdseyefoods.com
1/2 c sugar
3-1/2 c flour
1/2 c cocoa powder
1 t baking powder
1 t baking soda
1/4 t salt
3/4 c margarine
3 eggs
1-21 oz can cherry pie filling
1/2 c chopped pecans
1 t vanilla
Stir together flour, cocoa, baking powder, soda and salt; set aside. Cream sugar and margarine. Add eggs and cherry filling. Stir in pecans, vanilla and dry ingredients. Mix well. Pour into 2 greased and floured 8-1/2 x 24-1/2 x 2-3/4" loaf pans. Bake at 325 degrees F for 1 hour. Cool 5 minutes before removing from pans.

CHOCOLATE CHERRY FUDGE

from www.hersheys.com
1/3 c finely chopped maraschino cherries, well drained
1/2 c butter
3-2/3 c powdered sugar
1/2 c HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
1/4 c evaporated milk
1/3 c pecan pieces
1 t almond extract
Maraschino cherry halves, well drained & slivered almonds (optional)
Line 8-inch square pan with foil. Lightly press chopped cherries between layers of paper towels to remove excess moisture. Place butter in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute or until melted; stir in powdered sugar, cocoa and evaporated milk until well blended. Microwave at HIGH 1-1/2 minutes; stir vigorously. Microwave at HIGH an additional 30 seconds at a time, until mixture is hot, slightly thickened and smooth when stirred. Do NOT boil. Stir in chopped cherries, pecans and almond extract. Spread mixture into prepared pan. Cover; refrigerate until firm. Remove foil; cut into squares. Garnish with cherry halves and slivered almonds pressed lightly onto fudge, if desired. Serve cold; refrigerate leftover fudge.

CREAMY MOCHA FUDGE

from www.hersheys.com

2 c HERSHEY'S Semi-Sweet Chocolate Chips
1 c HERSHEY'S Milk Chocolate Chips
2 T milk

1-14 oz can sweetened condensed milk

4 t instant coffee dissolved in

1 T warm water

1 t vanilla extract

1 c chopped nuts

Line 8- or 9-inch square pan with foil. Combine semi-sweet chocolate chips, milk chocolate chips, milk, sweetened condensed milk, coffee mixture and vanilla in heavy saucepan. Cook over low heat, stirring constantly, until chips are melted. Remove from heat; stir in nuts. Spread evenly into prepared pan.

Refrigerate 3 hours or until firm. Remove from pan; place on cutting board. Peel off foil; cut into squares. Store covered in refrigerator.

PEANUT BUTTER ICE CREAM

4 c half-and-half cream

3 c non-fat dry milk

3 c milk

1-1/2 c sugar

1-1/2 c peanut butter

4 t vanilla extract

Pour the half-and-half, dry milk, and milk into a large saucepan over low heat. Cook until heated, stirring to dissolve the dry milk. Stir in the peanut butter and sugar until smooth and sugar has dissolved. Remove from heat, and stir in the vanilla. Cool mixture, and refrigerate. Stir the mixture, or blend in a blender before pouring into an ice cream maker. Freeze according to the manufacturer's instructions.

PEANUT-BUTTER SILK PIE

1-8 oz pkg cream cheese, softened

1 c sugar

1 c creamy peanut butter

1 T butter or margarine, melted

1 t vanilla extract

1 c heavy or whipping cream, beaten until stiff

1-9* prepared chocolate cookie-crumb crust

1 c semisweet chocolate pieces

3 T brewed coffee

For Peanut-Butter Filling, beat cream cheese, sugar, peanut butter, butter, and vanilla in a large mixer bowl, until creamy. Gently fold in half the beaten cream, then fold in remaining cream until blended. Spread filling in crust; smooth top.

For topping, combine chocolate pieces and coffee in a microwave proof bowl. Cover with plastic wrap.

Microwave on High 1-1/2 to 2 minutes; stir until smooth. Cool chocolate slightly, then pour over top of filling. Refrigerate pie 1 hour until chocolate is firm, then cover loosely with plastic wrap and refrigerate overnight. Sprinkle with chopped peanuts, if desired.

DIY CHOCOLATE SHELL

turns hard as soon as it hits the cold ice cream

3 T butter

2/3 c semisweet chocolate chips

Melt butter and chocolate in a small saucepan over medium heat, or in the microwave, stirring frequently.

GOLDBRICK SHELL

1/2 c butter

2 c chocolate chips

1/3 c evaporated milk

1 c chopped pecans

Combine butter, chocolate chips and evaporated milk in the top of a double boiler over simmering water. Cook and stir until melted and smooth. Remove from heat and fold in nuts. Serve warm over ice cream.

PRALINE SUNDAE TOPPING

1/4 c butter

1-1/4 c packed brown sugar

16 large marshmallows

2 T light corn syrup

1 dash salt

1 c evaporated milk

1/2 c chopped pecans, toasted

1 t vanilla extract

Melt butter in a saucepan over low heat. Stir in brown sugar, marshmallows, corn syrup and salt. Bring to a boil over low heat, stirring constantly. Boil for 1 minute. Remove from the heat, and cool for 5 minutes. Stir in evaporated milk, pecans and vanilla; mix well.

MARSHMALLOW ICE CREAM TOPPING

3/4 c white sugar

1 T corn syrup

2-1/2 T butter

1/4 c milk

1/2 (16 oz) package chopped marshmallows

2 T water

1 t vanilla extract

In a saucepan, combine sugar, corn syrup, butter and milk. Place over low heat, and stir until sugar is dissolved. Bring to a boil, then simmer 5 minutes. Meanwhile, in the top of a double boiler, melt the marshmallows with the water. When melted, stir into hot syrup mixture until no streaks remain. Remove from heat, and stir in vanilla.

CARNATION CARAMEL SAUCE

2 cu granulated sugar

1/2 c water

1-14 oz can NESTLE CARNATION Sweetened Condensed Milk

1/2 c butter

2 t vanilla extract

Combine sugar and water in medium, heavy-duty saucepan; cook over medium-high heat, stirring occasionally, until mixture comes to a boil. Continue to boil, without stirring, for 10 to 14 minutes, tilting pan occasionally to keep color even until mixture turns a deep caramel color. Remove from heat. Stir in sweetened condensed milk (mixture will foam up); do not scrape sides of pan. One tablespoon at a time, add 1/4 cup butter, stirring well after each addition. Stir in remaining butter and vanilla extract until smooth. Serve over ice cream, cake or fruit.

RUM SAUCE

2 T butter
1 T cornstarch
1/2 c sugar
1 c milk
3 T white or dark rum

Melt butter in a small saucepan over medium heat. Mix together the sugar and cornstarch, and stir into the butter. Pour in milk, and cook stirring frequently until the mixture begins to boil. Continue cooking until thick, stirring constantly. Remove from heat, and stir in rum. Serve warm.

MARCH

PEANUT BUTTER PIE

15 Oreo cookies, crushed
1/4 c melted butter

FILLING

1-1/4 c creamy peanut butter
8 oz pkg cream cheese, softened
1 c sugar
2 T unsalted butter
1-1/4 c chilled whipping cream
1 T vanilla

Mix Oreo cookies and butter together. Press into sides and bottom of a pie pan. Bake at 350* for 10 minutes. Cool. Beat peanut butter, cream cheese, sugar and melted butter in a bowl. In another bowl, beat cream with the remaining sugar and vanilla essence in a medium bowl till soft peaks form. Stir 1/4 of the cream into the peanut butter mixture. Fold in the remaining cream to get a thick mixture. Spoon into the prepared crust. Refrigerate till firm.

MAGIC PEANUT BUTTER COOKIES

1 Egg
1 c granulated sugar
1 c crunchy Peanut butter

Combine all ingredients until well blended. Drop by heaping tsp unto Pam-coated cookie sheet. Bake at 350 until golden. about 8-10 minutes.

ABRACADABRA RITZ BARS

www.planters.com
48 Ritz crackers, divided
1 c Baker's Angel Flake Coconut
1 c semi-sweet chocolate chips
1/2 c chopped Planters Walnuts
1 can (14 oz.) sweetened condensed milk

Preheat oven to 350F. Arrange 16 of the crackers in single layer on bottom of greased 9-inch square baking pan. Coarsely crush 20 of the remaining crackers; sprinkle over cracker layer in pan. Cover with layers of coconut, chocolate chips and walnuts. Coarsely crush remaining 12 crackers; sprinkle over walnut layer. Drizzle evenly with the condensed milk. Bake 25 to 30 minutes or until center is set and top is golden brown. Cool in pan on wire rack. Cut into 24 bars to serve. Store in airtight container at room temperature for up to 3 days.

ENGLISHMAN'S TRIFLE

www.birdseyefoods.com
1-10 oz box Birds Eye frozen Strawberries
1-3 oz pkg vanilla instant pudding
1-1/2 c non-fat milk
8 slices thinly sliced fresh or thawed frozen pound cake
3 oz toasted, sliced almonds
1 c thawed frozen whipped topping
Thaw strawberries according to package directions. Prepare pudding with milk according to package directions. Let stand 5 minutes; gently stir in whipped topping. Place 1 slice cake in individual serving bowl. Spoon half the strawberries over cake. Top with half the pudding mixture, almonds and chocolate chips if desired. Repeat layers of cake, strawberries, pudding, almonds and chocolate chips. Cover and chill until ready to serve.

PB&J MUFFINS

2 C flour
1/3 C sugar
1 T baking powder
1/2 t salt
1/2 C peanut butter
1 C milk
1 egg
1/4 C vegetable oil
1/2 C grape jelly

In mixing bowl, combine flour, sugar, baking powder, and salt. Add peanut butter and mix until crumbly. Add milk, egg, and oil; mix just until blended. Pour half of the batter equally into paper-lined muffin tray. Spoon one tablespoon of Welch's Grape Jam into the center of each muffin. Cover with remaining batter. Bake at 400 degrees for 18-20 minutes, until lightly browned. Serve warm or at room temperature.

CHOCOLATE BLISS PEANUT BUTTER COOKIES

www.planters.com
2 pkg (8 squares each) Baker's Semi-Sweet Baking Chocolate, divided
3/4 c firmly packed brown sugar
1/2 c peanut butter
1/4 c butter or margarine, softened
2 eggs
1 t vanilla
1/2 c flour
1/4 t Calumet Baking Powder
2 cups Planters Salted Peanuts, chopped
Preheat oven to 350F. Coarsely chop 8 of the chocolate squares; set aside. Microwave remaining 8 chocolate squares in large microwavable bowl on HIGH 2 minutes, stirring after 1 minute. Stir until chocolate is completely melted. Add sugar, peanut butter, butter, eggs and vanilla; stir with wooden spoon until well blended. Add flour and baking powder; mix well. Stir in chopped chocolate and peanuts. Drop rounded tablespoonfuls of dough onto ungreased baking sheets. Bake 12 to 14 minutes or until cookies are puffed and feel set to the touch. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

PEACHES AND GINGERED CHERRY SAUCE

1-15 oz can pitted, dark sweet cherries in juice or any other canned fruit, drained
1 T freshly grated ginger or 1 t dry ginger
1/2 t cinnamon
1-8 oz can peach slices, in juice, drained*
Puree dark cherries, ginger and cinnamon in a blender or food processor. Scoop ice cream into four bowls. Spoon cherry sauce over ice cream. & top with peach slices. *Save the drained juices to add a splash of flavor to your breakfast juice!

APRIL

EASTER PIZZA

1-20 OZ roll refrigerated sugar cookie dough, cut into 1/4" slices
1 c semisweet chocolate pieces (6 oz)
1/2 c creamy peanut butter
1-1/2 c jelly beans or small gumdrops
2 T flaked coconut
Press cookie dough slices into a greased 13-inch pizza pan. Bake in a 350 degree F oven 15 to 20 minutes or until golden. Immediately sprinkle with chocolate pieces; drop peanut butter by spoonfuls atop chocolate pieces. Let stand 5 minutes. Gently spread chocolate and peanut butter over crust. Sprinkle with candy and coconut.

NATCHEZ COOKIES

15 whole graham crackers
1 c butter
1 c dark brown sugar
1 t vanilla extract
1-1/3 c chopped toasted pecan
1-6 oz pkg chocolate chips
Preheat oven to 350. Lightly butter 11 x 17" cookie sheet. Arrange graham crackers side by side, edges touching, on prepared cookie sheet. Stir butter and brown sugar in heavy medium saucepan over medium heat until butter melts and sugar dissolves. Mix in vanilla extract. Increase heat and boil 1 minute. Pour caramel mixture over graham crackers. Sprinkle with chopped toasted pecans. Bake until caramel topping bubbles and turns deep brown; about 10 minutes. Remove from oven. Immediately sprinkle chocolate chips over cookies. Cool 4 minutes. Cut along graham cracker edges to separate. Carefully transfer to rack and cool completely. Cut each cookie in half.

PECAN PIE MUFFINS

1 c packed light brown sugar
1/2 c all-purpose flour
1 c chopped pecans
2/3 c butter, softened
2 eggs, beaten
Preheat oven to 350. Grease and flour 18 mini muffin cups or line with paper muffin liners. In a medium bowl, stir together brown sugar, flour and pecans. In a separate bowl beat the butter and eggs together until smooth, stir into the dry ingredients just until combined. Spoon the batter into the prepared muffin cups. Cups should be about 2/3 full. Bake at 350 for 20 to 25 minutes. Cool on wire racks when done.

PB & J PIE

1-9" graham cracker crust
8 oz Cool Whip, thawed
1/2 c jam or jelly
1-3.4 oz pkg instant vanilla pudding
1 c milk
1/2 c peanut butter
Spread 1 c of cool whip in bottom of crust. Spread jam evenly on top of cool whip layer. Mix pudding and milk till thickened. Add peanut butter & mix well. Fold in remaining cool whip. Spread on top of jam layer. Cover and freeze for 4 hours.

CHOCOLATE PECAN MUFFINS

6 oz semisweet chocolate, chopped
3 T butter
1 c flour
2 T sugar
2 t baking powder
1/2 t ground cinnamon
1 egg
1/3 c buttermilk
1 t vanilla
3/4 c chopped pecans
1 c semisweet chocolate chips
TOPPING
1/2 c flour
1/4 c firmly packed brown sugar
1/2 t ground cinnamon
2 T butter, melted
1/4 c chopped pecans
Preheat oven to 375F. Line a 12-cup muffin tin with paper cups. Melt the 6 ounces of chopped chocolate and butter together in the microwave on high for 1 to 2 minutes and stir until smooth. Combine the flour, sugar, baking powder, and cinnamon. Mix well and add the egg, buttermilk, vanilla, and chocolate mixture. Stir to moisten and add the chopped pecans and the chocolate chips. Fill the muffin cups 3/4 full. Mix together the ingredients for the topping and sprinkle on the top of the muffin batter before baking. Bake the muffins for 20 to 25 minutes or until tester inserted in the center of a muffin comes out clean.

FLUFFY EASTER DESSERT

3 c graham cracker crumbs
1/4 c sugar
1/2 c butter, softened
3 oz cream cheese, softened
4 T sugar
8 oz frozen whipped topping
1 t lemon extract
1 drop yellow food coloring
1/4 c coconut
1 drop green food coloring
Mix graham cracker crumbs with sugar. Add butter and mix well. Press into 9" pie plate. Beat cream cheese with sugar until smooth. Fold in whipped topping. Add extract and food color. Pour into crust. Mix coconut with green food coloring. Sprinkle on top of pie. Decorate with Peeps or jelly beans.

EASTER HUNT PIE

1-6 oz graham cracker pie crusts
1-8 oz cream cheese, softened
1-14 oz can sweetened condensed milk
3/4 c cold water
1-4 oz pkg vanilla flavor instant pudding and pie filling mix
1-1/2 c non-dairy whipped topping, thawed
16 miniature chocolate eggs or other holiday decorative candies
In large mixer bowl, beat cheese until fluffy; gradually beat in sweetened condensed milk until smooth. Add water and pudding mix; on low speed, beat until smooth. Gently stir in whipped topping. Spoon 1/2 of filling into pie crust. Place chocolate eggs evenly over filling. Top with remaining filling. Chill 3 hours. Garnish with jelly beans and green tinted coconut or as desired. Refrigerate leftovers.

CHOCOLATE-FILLED BREAKFAST CRESCENTS

from www.hersheys.com
2 cans (8 oz. each) refrigerated quick crescent dinner rolls
3 T butter or margarine, softened
1 c powdered sugar
1 T milk
1 t vanilla extract
1/4 c HERSHEY'S Cocoa
3 T finely chopped pecans
Heat oven to 375 degrees F. Separate crescent dough into 16 triangles. Beat butter in small bowl until creamy. Gradually add powdered sugar, beating until well blended. Beat in milk and vanilla. Add cocoa; beat well. Stir in pecans. Spread slightly heaping teaspoon chocolate mixture on each triangle within 1/2 inch of edges. Roll up; start at shortest side of triangle and roll to opposite point. Press all edges to seal completely. Place point side down on ungreased cookie sheet; curve slightly to form crescents. Bake 12 to 15 minutes or until golden brown. Remove from cookie sheet to wire rack. Cool to room temperature. Drizzle with CHOCOLATE GLAZE.
2 T butter or margarine
2 T HERSHEY'S Cocoa
2 T water
1 c powdered sugar
1/2 t vanilla extract
Melt butter in small saucepan over low heat; add cocoa and water, stirring constantly, until mixture thickens. Do not boil. Remove from heat; gradually add powdered sugar and vanilla, beating with whisk until smooth. Add additional water, 1/2 at a time, until desired consistency.

BUTTER PECAN COOKIES

1 c butter, softened
2/3 c packed brown sugar
1 egg
2 c all-purpose flour
1/2 t salt
1-1/2 c pecan halves
In a large bowl, cream butter, brown sugar and egg. Mix until well blended. Slowly add flour and salt and mix well. Cover and refrigerate for at least one hour. Preheat oven to 375 degrees F. Roll one inch pieces of dough into balls and place 2 inches apart on cookie sheets. Flatten balls with the bottom of a glass dipped in flour. Press a pecan into top of dough. Bake 10 to 12 minutes until lightly colored.

MAY

PINA COLADA POUNDCAKE

2-1/2 c all-purpose flour
1/2 t baking soda
1/2 teaspoon salt
1 c unsalted butter, at room temperature
2 c sugar
4 eggs
8 oz vanilla yogurt
1/4 c canned crushed pineapple
1 t grated lime rind
1 t coconut extract
1/2 t vanilla
GLAZE:
2 t fresh lime juice
1/2 c confectioners sugar
Heat oven to 325 degrees F. Grease a 12-cup Bundt pan. Lightly dust with flour; tap out excess flour. Whisk together flour, baking soda and salt in a medium-size bowl until well mixed. Beat together butter and sugar in second bowl until light and fluffy, about 3 minutes. Beat in eggs, one at a time, beating well after each addition. Mix together yogurt, pineapple and lime rind in small bowl. On low speed, beat flour mixture into butter mixture in 3 additions, alternating with the yogurt mixture, starting and ending with the flour mixture. Add coconut extract and vanilla, and beat on medium speed for 3 minutes. Pour the batter into prepared pan. Bake in 325 degree F oven for 60 minutes or until a wooden pick inserted in the center of the cake comes out clean. Transfer pan to wire rack and cool for about 15 to 20 minutes. Turn out cake onto rack; turn right side up. Cool completely. Whisk together lime juice and confectioners sugar in small bowl until good drizzling consistency. Drizzle over cake. Garnish with shredded coconut and lemon and lime rind.

OREO RIPPLE CAKE

24 Oreo Cookies, coarsely chopped (about 3 cups)

1/3 c flour

1/4 c butter or margarine, melted

1/3 c miniature semi-sweet chocolate chips

1-16 oz yellow pound cake mix

3/4 c water

2 eggs

1 c powdered sugar

4 t milk

Preheat oven to 350F. Mix chopped cookies, flour and butter. Stir in chocolate chips; set aside. Prepare cake mix with water and eggs as directed on pkg. Pour half of the batter into greased 9- or 10-inch tube pan. Sprinkle 2 cups of the cookie mixture evenly over batter; cover with layers of remaining batter and cookie mixture. Press cookie mixture gently into batter. Bake 45 to 50 min. or until toothpick inserted near center comes out clean. Cool in pan on wire rack 10 min. Invert cake onto wire rack; remove cake from pan. Cool completely. Mix powdered sugar and milk; drizzle over cake. Let stand until firm.

EASY CHOCOLATE PUDDING COOKIES

1 sm pkg instant chocolate pudding mix

1 c Bisquick

1/4 c canola oil

1 egg

Preheat oven to 350 degrees. In mixing bowl, combine pudding mix and baking mix with wooden spoon. Add oil and egg and continue mixing until dough forms into a ball. Shape dough into 1/2" balls. Place balls about 2 inches apart on ungreased cookie sheet. Bake for 5 to 8 minutes or until lightly browned. Remove to wire rack to cool.

CHERRY DREAM TORTE (Vintage Potluck Recipe)

2 C cake flour (1-7/8 C all purpose)

1 C butter

1 C chopped nuts

1/2 C sugar

Mix and put into 13 x 9 pan. Bake 15 minutes in 350 oven. Cool; crumble into same pan.

2 packages Dream Whip

1 C milk

1-8 oz. package cream cheese

1 t vanilla

1/2 C powdered sugar

Beat Dream Whip in milk. As it begins to thicken, add softened cream cheese, vanilla and sugar. Pour over crumbs.

2 cans cherry pie filling (or other pie filling or thickened fresh fruit)

spread pie filling over cream mixture. Chill.

STRAWBERRY PARFAIT PIE (Vintage Potluck Recipe)

1-3 oz. package lemon Jello

1-1/4 C boiling water

1 pint strawberry ice cream

1-1/2 C sliced fresh berries or frozen berries, partially thawed

Mix Jello and water. Add ice cream by spoonfuls. Let chill until partially set. Fold in berries. Pour into crumb crust or baked pie shell.

CRUMB CRUST

1-1/2 C soda cracker crumbs

1/3 C melted butter

NUTTY GRAHAM PICNIC CAKE

2 c flour

1 c finely crushed graham cracker crumbs (14 squares)

1 c firmly-packed brown sugar

1/2 c white sugar

1 t baking powder

1 t baking soda

1 t salt

1/2 t cinnamon

1 c butter, softened

1 c orange juice

1 T orange zest

3 eggs

1 c chopped nuts

GLAZE

4 T brown sugar

8 t half-and-half cream or milk

2 T butter

1-1/2 c powdered sugar

1/2 c chopped nuts

Set oven to 350. Grease and flour a 10-inch tube pan OR a 12-cup Bundt pan. In a large bowl, mix all cake ingredients, except the nuts, beat for 3 minutes at medium speed. Stir in nuts by hand. Spoon batter into prepared baking pans. Bake for 40-60 minutes, or until cake test done. Cool in pan for 15 minutes, run knife around the edges, lift off and remove from sides, OR invert (if using a Bundt pan).

FOR GLAZE: In a small saucepan, combine 4 tbsps brown sugar, milk and butter, cook over low heat just until sugar is dissolved, stirring constantly. Remove from heat. Stir in powdered sugar, blend until smooth. Drizzle over cake; sprinkle with nuts.

JUNE

PEANUT BUTTER ICE CREAM PIE

1 qt chocolate ice cream, softened

8 oz crunchy peanut butter

1-9" prepared graham cracker crust

In a large bowl, mix ice cream and peanut butter together. Pour into pie crust and freeze until ice cream is firm.

CINNAMON ICE CREAM

3/4 c heavy cream
2 T sour cream
6 eggs
2/3 c sugar
2 c milk
1 T ground cinnamon
1 t vanilla extract

In a medium bowl, stir together the heavy cream and sour cream. Set aside in a warm place for about an hour to thicken. In a separate bowl, beat eggs with sugar using an electric mixer until pale. Stir in the milk and cinnamon, and transfer to a saucepan. Bring to a simmer over medium-low heat. Cook, stirring constantly until thick enough to coat the back of a metal spoon. Stir in the vanilla, and remove from the heat. Set aside to cool. When the custard has cooled, stir in the sour cream mixture. Freeze in an ice cream maker according to the manufacturer's instructions.

SNOWBALL PIE

8 oz chocolate (candy bar, chips)
3 T butter, melted
2 c crisp rice cereal
2 T butter
1 pt vanilla ice cream
1 pt mint chocolate chip ice cream
1 pt strawberry ice cream

Lightly grease a 9-inch pie pan. Set aside. Coarsely chop chocolate. Set aside 1/4 of it. Place remaining 3/4 of chocolate in a small saucepan with 3 T butter or margarine. Melt over low heat, stirring frequently, until smooth. Place crisp rice cereal in a medium mixing bowl. Pour chocolate mixture over cereal, and stir gently to coat. Using the back of a spoon, press mixture onto bottom and sides of greased pie pan. Place crust in freezer just until firm, about 5 to 10 minutes. Place remaining 1/4 of chopped chocolate and 2 T of butter or margarine in a small saucepan. Melt over low heat, stirring frequently, until smooth. Cool slightly. Remove crust from freezer and arrange scoops of vanilla, mint chocolate chip, and strawberry ice cream in it. Drizzle chocolate mixture over top and serve immediately.

TURTLE CANDY

72 pecan halves
24 individually wrapped caramels, unwrapped
1 c semisweet chocolate chips
1 t shortening

Preheat oven to 300 degrees. Grease baking sheets. Place three pecan halves in a Y shape on cookie sheet and place caramel in center. Repeat with remaining nuts and caramels. Place in preheated oven 10 minutes, until caramel is melted. Melt chocolate chips with shortening in microwave, or in a small saucepan over low heat; stir until smooth. Spoon over candies on sheets. Chill 8 hours or overnight, until firm.

PEANUT BUTTER ICE CREAM

4 c half-and-half cream
3 c non-fat dry milk
3 c milk
1-1/2 c sugar
1-1/2 c peanut butter
4 t vanilla extract

Pour the half-and-half, dry milk, and milk into a large saucepan over low heat. Cook until heated, stirring to dissolve the dry milk. Stir in the peanut butter and sugar until smooth and sugar has dissolved. Remove from heat, and stir in the vanilla. Cool mixture, and refrigerate. Stir the mixture, or blend in a blender before pouring into an ice cream maker. Freeze according to the manufacturer's instructions.

FABULOUS FAT-FREE FROZEN YOGURT

1-1/2 c plain nonfat yogurt
2 c frozen strawberries or blueberries or fruit of your choice
1/2 lemon juice of
3 T strawberry jam or blueberry jam or other complementary jam
1-4 T sugar

Freeze the yogurt, and the fruit, if you are starting with fresh. It is best to put the yogurt into an ice-cube tray. Puree the frozen yogurt and fruit in a food processor with the remaining ingredients, except the sugar. They should be thoroughly blended. Process in sugar to taste. Spoon into serving dishes and return to the freezer until dessert time. If you wish to keep the yogurt in the freezer for up to a week, you may do so, in a covered container. It will need to sit out at cool room temperature for 30 minutes to an hour before serving, or it will be too hard.

STRAWBERRY ICE CREAM

1 qt fresh strawberries, hulled
1-1/2 c heavy cream, divided
3/4 c white sugar
3 egg yolks
3 T light corn syrup

Place the berries into the container of a blender or food processor, and puree until smooth. Pour into a large bowl, and set aside. Heat 1-1/4 c of the cream in a saucepan over medium heat until it begins to bubble at the edge of the pan. In a large bowl, whisk together the sugar, egg yolks, remaining 1/4 c cream, and corn syrup. Gradually pour the hot cream into the egg yolk mixture, whisking constantly. Return the mixture to the saucepan, and heat until the mixture is thick enough to coat the back of a metal spoon, about 5 minutes. Do not allow the mixture to boil. Strain custard into the berry puree through a sieve, mix, and refrigerate until chilled. Fill an ice cream maker with the mixture, and freeze according to the manufacturer's instructions.

LEMON BUTTERMILK ICE CREAM

1 c fresh lemon juice (about 10 lemons)
1-1/2 c sugar
2 c half-and-half
2 c buttermilk
2 c whole milk

Combine sugar and lemon in a large bowl, stirring until sugar is dissolved. Add remaining ingredients. Pour into the freezer container of your ice cream maker, and follow manufacturer's directions. When done, spoon into a freezer safe container and freeze for 1 hour until firm.

BANANA SPLIT CAKE

2 c graham cracker crumbs
1 stick butter, melted
2-8 oz pkg cream cheese, softened
16 oz powdered sugar, sifted
1 t vanilla extract
4 or 5 bananas
1 large can crushed pineapple, drained
12 - 16 oz frozen whipped topping, thawed
Maraschino cherries, chopped nuts & chocolate syrup for garnish

Mix cracker crumbs and melted margarine. Press into bottom of a 13x9x2" pan. Mix cream cheese, powdered sugar and vanilla. Spread over crumb crust. Peel bananas, and slice lengthwise and lay on cream cheese layer. Sprinkle with crushed pineapple. Spread whipped topping over top. Refrigerate until ready to serve. Top with cherries, nuts and chocolate syrup when serving.

JULY

4TH OF JULY TRIFLE

2-8 oz packages cream cheese
2 c powdered sugar
8 oz sour cream
1/4 t almond flavoring
1 t vanilla
1/2 pt whipping cream
1 angel food cake or pound cake
1 qt strawberries
1 qt blueberries
3/4 c sugar
3 t almond flavoring

Cream together cream cheese and confectioners sugar. Add sour cream, vanilla and 1/4 t almond flavoring. Set this mixture aside. In separate bowl whip the cream and add to cream cheese mixture. Tear up cake and mix in. In separate bowl, place strawberries and blueberries, 3/4 C sugar and remaining almond flavoring. In a clear glass bowl, alternate layers of the cream cheese mixtures and the berries. Garnish the top with berries. Refrigerate for a couple of hours.

PEACH KUCHEN

3/4 c butter, room temp
3 c sifted flour
1/2 t baking powder
1/4 t salt
4 T sugar
13 large peaches, sliced
1 t cinnamon
1/2-3/4 c sugar
4 egg yolks
1 pint sour cream

In a food processor, with metal blade, pulse butter into flour, baking powder, salt and 4 T sugar, until consistency of cornmeal. Put into 9x13" pan and pat lightly, letting a little come up the sides. Arrange peaches close together in rows in the shell. Mix together cinnamon and sugar sprinkle over peaches. Bake in a 400 oven for 14 minutes until sugar melts into peaches. Meanwhile, beat egg yolks and sour cream together by hand. Spoon over the peaches and return to oven for 30 minutes longer until golden brown.

RASPBERRY PEACH CRUMBLE

1 pt fresh raspberries
3 fresh peaches, pitted and chopped
2 T lemon juice
1/3 c white sugar
1 pinch cinnamon
1 c rolled oats
1/2 c unsalted butter
1/4 c brown sugar
1/4 c white sugar
1 t vanilla extract
1 t salt
1 pinch cinnamon

Preheat oven to 350 degrees. Lightly grease 6 small ramekins. In a bowl, mix the raspberries, peaches, lemon juice, 1/3 c white sugar, and 1 pinch cinnamon. In a separate bowl, mix the oats, butter, brown sugar, 1/4 c white sugar, vanilla, salt, and 1 pinch cinnamon. Fill the prepared ramekins with equal amounts of the raspberry and peach mixture, and top with equal amounts of the oats mixture. Arrange the ramekins on a baking sheet. Bake 35 minutes in the preheated oven, until crisp and golden brown. Cool 10 minutes before serving.

RASPBERRY-LIME PIE

1-14 oz can sweetened condensed milk
1/2 c lime juice
1-8 oz container Cool Whip, thawed
red food coloring, optional
1 c fresh raspberries
1-9" graham cracker pie crust
In a bowl, combine milk and lime juice; mix well. Mixture should thicken. Add Cool Whip and food coloring if desired. Fold in raspberries. Spoon mixture into pie crust. Refrigerate at least 2 hours before serving.

HEAVENLY CHOCOLATE RASPBERRY BUNDT CAKE

1 c melted butter
2 eggs
2 c sugar
1 c milk
1 c water
1 t vanilla
3 c flour
3/4 c cocoa
2 t baking powder
1/4 t salt

FILLING:

12 oz cream cheese
1/3 c sugar
1 c chocolate chips
1 t vanilla

1-1/2 c fresh raspberries

Preheat oven to 375 degrees. Grease a bundt or tube pan. Make filling by creaming together, cream cheese with sugar and vanilla. Mix in chocolate chips and set aside. For cake, sift together the flour, cocoa, baking powder and salt. Beat eggs and gradually add the sugar and beat until the mixture is thick and pale yellow. Beat in melted butter, then milk, water and vanilla. Gradually add in the flour mixture and mix well. Spread half the batter into the prepared pan. Drop spoonfuls of the cream cheese filling evenly over the batter. Sprinkle raspberries over the top. Cover with remaining batter. Bake at 375 degrees for about 1-1/4 hours. Serve plain, with whipped cream or ice cream.

RASPBERRY ICE CREAM

1-1/2 c heavy cream
1/2 c whole milk
3 egg whites
1 pint fresh raspberries
2/3 c sugar
juice of 1/2 lemon

Mix raspberries with 1/3 cup sugar and lemon juice. Refrigerate raspberry mix for 2 hrs, stirring every 1/2 hour. Beat egg whites until light and frothy. Mix rest of sugar into egg whites. Mix cream and milk into egg white mix. Mash raspberry mix and strain liquid into cream/egg mix. Either discard raspberry pulp and seeds or add to mix for added texture and taste. Refrigerate mix overnight or add immediately to ice cream maker & follow ice cream maker's instructions.

TART LEMON ICE CREAM

1 large lemon, juiced and zested
1 c white sugar
1 c milk
1 c heavy cream, chilled

Combine the lemon zest and sugar in the container of a food processor. Blend until the zest is very fine. In a medium bowl, stir together the sugar and milk until sugar has dissolved, then stir in the lemon juice. In a separate bowl, whip the heavy cream until stiff but not grainy. Gently fold the whipped cream into the lemon mixture until evenly blended. Pour the mixture into a 9x5" loaf pan, and cover with plastic wrap. Freeze for 3 hours, or until firm.

FIRE AND ICE ICE CREAM

1/2 c milk
1 medium cinnamon stick
1 orange rind, cut in strips
4 whole cloves
2 t vanilla extract
14 z sweetened condensed milk
1-1/2 t Tabasco sauce
2 c heavy cream, whipped

In small saucepan over medium heat, heat milk, cinnamon stick, orange peel and cloves to boiling. Reduce heat to low; cover and simmer 5 minutes to blend flavors. Set aside to cool to room temperature. Strain mixture. In large bowl combine milk mixture, vanilla extract, sweetened condensed milk and Tabasco pepper sauce. Gently fold in whipped cream. Cover and freeze until firm, stirring once. To serve, scoop ice cream into glasses or dessert dishes. Garnish with cinnamon sticks and orange peel twists, if desired.

AUGUST

KEY LIME MARGARITA PIE

1-1/4 c crushed pretzels
1/4 c sugar
6 T butter or margarine, melted
1-14 oz can sweetened condensed milk
1/2 c lime juice
1 env Kool-Aid Lemon Lime Unsweetened Soft Drink Mix
1-8 oz tub Cool Whip Whipped Topping, thawed, divided

Mix crushed pretzels, sugar and butter. Press firmly onto bottom and up side of 9-inch pie plate. Refrigerate until ready to fill. Combine condensed milk, lime juice and drink mix in large bowl until well blended. Remove 1/2 cup whipped topping; set aside. Gently stir in remaining 2-1/2 cups whipped topping. Pour into crust. Freeze 6 hours or overnight. Let stand at room temperature 15 min. or until pie can be cut easily. Garnish with reserved whipped topping before serving. Store leftover pie in freezer.

CHOCOLATE CAKE MIX BROWNIES

3-1/2 C cake mix
2-4 T water
1/2 C oil or margarine
1/4 C brown sugar
2 eggs, beaten

Mix and bake 25-30 minutes at 350° in a greased 13X9" pan. (Or 16X12" pan, 20-25 minutes at 375°) Can sprinkle 1 C chopped nuts over top before baking - or use spice cake mix & raisins, sprinkled with cinnamon sugar - or use white or yellow cake, chocolate chips & nuts

FRUITY PUDDING POPS

1-4 serving pkg Jell-o Vanilla Flavor Instant Pudding & Pie Filling
1/4 c Kool-Aid Strawberry Flavor Sugar-Sweetened Soft Drink Mix
2 c cold fat free milk
1 c sliced strawberries
5 paper or plastic cups (5 or 6 oz.)
5 wooden pop sticks
Combine dry pudding mix and soft drink in medium bowl. Add milk. Beat with wire whisk 2 min. or until well blended. Gently stir in strawberries. Pour evenly into paper cups. Insert pop stick into center of each cup. Freeze 4 hours or until firm. Peel off paper cups just before serving.

HAWAIIAN FRUIT CAKE

2 c sugar
2 c flour
2 eggs
2 t baking soda
1-20 oz can of crushed pineapple with syrup
1 c flaked coconut
1 c chopped walnuts
Mix all ingredients together, pour into a 9X13 inch pan or 6 small loaf pans. Bake at 350 degrees, 35 to 40 minutes. If you use the small loaf pans, they should be ready in about 20 minutes, but check with a toothpick to see if the cakes are done.

TOPPING

1/4 lb margarine or butter
8 oz. cream cheese
1-1/2 c powder sugar
1 t vanilla
Mix at high speed, spread on cooled cakes.

WATERMELON CAKE

www.bettycrocker.com
1 box Betty Crocker® SuperMoist® white cake mix
Water, vegetable oil and egg whites called for in cake mix directions
1 pkg cherry or other red-colored unsweetened soft drink mix
1/2 c plus 2 T miniature semisweet chocolate chips
1-12 oz container Betty Crocker® Whipped fluffy white frosting
Green and red food colors
2/3 c green jelly beans
Heat oven to 350°. Grease bottoms only of two 8- or 9-inch round pans with shortening or cooking spray. In large bowl, beat cake mix, water, oil, egg whites and drink mix with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes, scraping bowl occasionally. Stir in 1/2 cup of the chocolate chips. Pour into pans. Bake 27 to 32 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely, about 1 hour. In small bowl, stir 1 cup frosting with 10 to 12 drops green food color. Stir 10 to 12 drops red food color into remaining frosting. Cut cake rounds crosswise in half to make 4 halves. Frost uncut sides with green frosting; press green jelly beans into frosting. Frost top of cake with red frosting; press remaining 2 tablespoons chocolate chips into frosting for seeds. To serve, cut into wedges.

WATERMELON ICE STICKS

2-1/2 c seeded diced watermelons
1/2 c fresh raspberries
1/3 c sugar, plus
2 t sugar
juice of 1 small lemon
1 T light corn syrup
8 popsicle-type sticks
Combine all ingredients in a blender; puree until smooth. Strain into a large measuring cup or pitcher; pressing solids to extract as much liquid as possible; discard solids. Pour resulting liquid into 8 molds or cups (can use disposable paper cups), dividing equally. Cover with top if using a mold; insert a stick into each mold, or, if using a cup cover with a small square of foil and punch stick through foil. Freeze at least 8 hours.

CREAMY BERRY CAKE MOSAIC

1-10.75 oz pkg pound cake
1-1/2 c boiling water
4-4 serving pkg Jell-o Brand Lemon Flavor Gelatin
3 c cold water
1-1/2 c thawed Cool Whip Whipped Topping
4 c mixed berries (raspberries, blueberries, sliced strawberries)
Line 2-1/2-qt. bowl with plastic wrap; spray with cooking spray. Cut cake into 12 slices. Trim crusts; discard. Line bowl with cake slices, cutting to fit, if necessary. Stir boiling water into dry gelatin mix in bowl 2 min. until completely dissolved. Stir in cold water. Remove 1-1/2 cups of the gelatin; place in large bowl. Refrigerate until slightly thickened. Meanwhile, pour remaining gelatin over cake in bowl. Stir whipped topping into thickened gelatin. Reserve 3 raspberries for garnish. Gently stir in remaining mixed berries. Spoon over cake in bowl. Refrigerate 4 hours or overnight until firm. Invert bowl onto moistened plate; shake to loosen gelatin. Gently remove bowl. Remove plastic wrap. Garnish with reserved 3 raspberries and fresh mint, if desired.

LEMONADE PUDDING CAKE

www.kraftfoods.com
1 pkg (2-layer size) yellow cake mix
1 pkg (4-serving size) JELL-O Vanilla Flavor Instant Pudding
1/2 c Country Time Lemonade Flavor Drink Mix, divided
1 c cold water
4 eggs
1/4 c oil
3 T warm water
1 c powdered sugar
Preheat oven to 350°F. Mix cake mix, pudding mix, 1/4 cup of the drink mix, 1 cup water, eggs and oil in large bowl. Beat with electric mixer on low speed 1 minute. Beat on medium speed 4 minutes. Pour into greased and floured 12-cup fluted tube pan. Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes; remove from pan. Invert onto serving platter. Dissolve remaining 1/4 cup drink mix in 3 Tbsp. warm water in medium bowl. Stir in powdered sugar with wire whisk until well blended. Pierce warm cake at 1-inch intervals with fork or skewer completely through to bottom of cake. Gradually spoon powdered sugar glaze over cake; let stand until glaze is completely absorbed.

NO BAKE PEACH PIE

1/2 c water
2/3 c white sugar
3 T cornstarch
1 T butter
6 fresh peaches, peeled, pitted, and sliced
1-9" graham cracker pie crust
Stir together the water, sugar, cornstarch, and butter in a small saucepan over medium-high heat. When the mixture has come to a boil, add a few slices of the peaches, then lower heat to medium-low and simmer for 5 minutes until thick and smooth. Remove from the heat, and allow to cool completely. Place the remaining peach slices into the pie crust, and spread the sauce all over them, covering completely. Refrigerate for at least 3 hours, or until firm before serving.

CHOCOLATE MALT PIE

1 envelope unflavored gelatin
2 c cold milk, divided
1/3 c instant malted milk powder or chocolate malted milk powder
1-4 serving pkg chocolate flavor instant pudding & pie filling
1-1/2 c frozen non-dairy whipped topping, thawed, divided
1 Keebler Ready Crust Graham Pie Crust
1/2 c malted milk balls, chopped
In small saucepan sprinkle gelatin over 1/2 cup of milk. Let stand for 5 minutes. Stir in malted milk powder. Cook and stir over low heat until gelatin dissolves. In large bowl beat remaining milk and pudding mix with wire whisk for 1 minute. Whisk in gelatin mixture. Refrigerate until mixture mounds easily when spooned, stirring occasionally. Fold in 1 cup of whipped topping. Spread in crust. Refrigerate at least 4 hours or until set. Garnish with remaining whipped topping and malted milk balls. Store in refrigerator.

BANANA AND STRAWBERRY TRIFLE

www.kellogs.com
3 c Keebler Golden Vanilla Wafers (coarsely crushed)
2 to 3 bananas, sliced
2 c sliced fresh strawberries
1/4 c light rum
3 c cold milk
2-4 serving pkg vanilla flavor instant pudding & pie filling
1 c whipping cream
Chill small mixing bowl and beaters of electric mixer. In glass serving bowl sprinkle 1 cup of crumbs. Top with half of banana and half of strawberries. Sprinkle with half of rum. In large bowl beat milk and pudding mix with wire whisk for 2 minutes. Let stand for 5 minutes. Meanwhile in chilled bowl beat cream on medium speed of electric mixer until soft peaks form. Fold into pudding mixture. Spoon half of pudding mixture over fruit in bowl. Top with half of remaining crumbs, remaining banana, remaining strawberries and remaining rum. Spoon remaining pudding mixture over fruit. Top with remaining crumbs. Refrigerate at least 2 hours. Garnish as desired. Store in refrigerator.

BANANA CARAMEL SPICE PIE

1 large ripe banana, sliced
1 Keebler Ready Crust Shortbread Pie Crust
2 c cold milk
2-4 serving pkg vanilla flavor instant pudding & pie filling
1/2 t ground cinnamon
1-8 oz tub frozen non-dairy whipped topping, thawed
Caramel ice cream topping
Place banana slices on crust. In large bowl beat milk, pudding mix and cinnamon with wire whisk for 1 minute. Whisk in whipped topping. Spread over banana. Refrigerate at least 4 hours or until set. Serve drizzled with caramel topping. Store in refrigerator.

FRUITY DESSERT BURRITOS

www.mealtime.org
1/2 c peanut butter
12-6" flour tortillas
1-8 oz can crushed pineapple, well drained 2 medium bananas, chopped
2 large kiwi fruit, peeled and chopped (about 1 c)
6 to 8 strawberries, hulled and chopped (about 1 c)
1/2 c flaked coconut
Spread 2 t peanut butter on each tortilla. Top each tortilla with 1 heaping T each pineapple, bananas, kiwi and strawberries. Sprinkle with coconut. Roll up tortillas.

COCOA BLUEBERRY CAKE

2 c all-purpose flour
2 t baking powder
1/2 t salt
1 c white sugar
2 T unsweetened cocoa powder
1/2 c butter, melted
2 eggs
1 t vanilla extract
1 t almond extract
1/4 t milk
1 pt fresh blueberries
Preheat the oven to 350 degrees. Grease and flour an 8 inch square baking dish. In a medium bowl, mix together the flour, baking powder, salt, sugar, and cocoa. In a separate bowl, whisk together the melted butter, eggs, vanilla extract, almond extract, and milk. Mix in the dry ingredients using an electric mixer on low speed until smooth. Pour half of the batter into the prepared pan. Mix blueberries into the other half, then pour into the pan. Bake for 30 minutes in the preheated oven, or until a toothpick inserted in the middle of the cake comes out clean.

SIMPLY SENSATIONAL STRAWBERRY SHORTCAKE

1 c milk, divided
1/4 c sour cream
3 T sugar

2-1/4 c dry Bisquick

1-4 serving pkg instant vanilla pudding

1-8 oz tub Cool Whip thawed, divided

4 c sliced strawberries

1/3 c sugar

Preheat oven to 425°F. Mix 1/2 cup of the milk, sour cream and 3 Tbsp. sugar in large bowl with wire whisk. Stir in baking mix until just blended. Spread evenly into greased 9-inch round cake pan. Bake 12 to 15 min. or until top is golden brown. Remove from pan; cool completely on wire rack. Meanwhile, combine dry pudding mix and remaining 1/2 cup milk; blend well. Gently stir in half of the whipped topping until well blended. Mix strawberries and 1/3 cup sugar in large bowl; set aside. Slice cake in half horizontally to make 2 layers. Place bottom cake layer on serving plate; top evenly with half of the strawberry mixture. Spread with pudding mixture; top with top cake layer. Spread with remaining whipped topping; top with remaining strawberry mixture. Serve immediately. Store leftover shortcake in refrigerator.

LEMONADE STAND PIE

1/3 c Country Time Lemonade Flavor Drink Mix

1 pt vanilla ice cream, softened

2 c thawed Cool Whip Whipped Topping

1 graham cracker pie crust

Stir drink mix and 1/2 cup water in large bowl until drink mix is completely dissolved. Add ice cream. Beat with electric mixer on low speed until well blended. Gently stir in whipped topping. Freeze, if necessary, until mixture will mound. Spoon into crust. Freeze 4 hours or overnight until firm. Let stand at room temperature 15 minutes or until pie can be cut easily. Garnish with lemon slices, if desired. Store leftover pie in freezer.

NO MELT SUNDAE PIE

15 Oreo cookies, crushed (about 1-1/2 c crumbs)

3 T butter, melted

1-8 oz tub Cool Whip whipped topping, thawed, divided

1 c cold milk

1-4 serving pkg Jell-o Vanilla Flavor Instant Pudding & Pie Filling

2 squares Baker's Semi-Sweet Baking Chocolate, melted

1/3 c sweetened condensed milk

Mix crumbs and butter; press onto bottom and up side of 9-inch pie plate. Reserve 1/2 cup whipped topping; refrigerate. Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Gently stir in remaining whipped topping. Spoon into crust. Mix melted chocolate and condensed milk until well blended. Spoon over pie. Cut through chocolate mixture several times with knife for marble effect. Freeze 6 hours or until firm. Remove pie from freezer 15 min. before serving. Top with reserved whipped topping. Garnish with maraschino cherry, if desired.

BUTTERSCOTCH PECAN SANDIES PIE

1 cup cold milk

1-4 serving pkg butterscotch instant pudding

1-8 oz tub frozen non-dairy whipped topping, thawed, divided

8 Keebler® Sandies® Pecan Shortbread cookies (crushed)

1 Keebler® Ready Crust® Graham Pie Crust

In large bowl beat milk and pudding mix with wire whisk for 1 minute. Whisk in half of whipped topping. Reserve 1/3 cup of cookies. Stir remaining cookies into pudding mixture. Spread in crust. Top with remaining whipped topping. Sprinkle with remaining cookies; chill.

CHOCOLATE CHERRY PIE

www.kelloggs.com

1-21 oz can cherry pie filling, divided

1 Keebler Ready Crust Graham Pie Crust

1-1/2 c cold milk

2-4 serving pkg chocolate flavor instant pudding & pie filling

1-8 oz tub frozen non-dairy whipped topping, thawed, divided

Spread 1 cup of pie filling in crust. In large bowl beat milk and pudding mix with wire whisk for 1 minute. (Mixture will be very thick.) Whisk in half of whipped topping. Spread over pie filling in crust. Pipe or spoon remaining whipped topping around edge of pie.

Carefully spread remaining pie filling in center of pie. Refrigerate at least 4 hours or until set. Store in refrigerator.

SEPTEMBER

SUE BEE CINNAMON BUNS

www.suebee.com

1/2 c honey

1/4 c butter, softened

1/2 c chopped toasted nuts, optional

2 t ground cinnamon

1 lb. frozen bread dough, thawed according to package directions

2/3 c raisins

Grease 12 muffin cups with 1 tablespoon butter. To prepare honey nut topping, mix together 1 T butter, 1/4 c honey and chopped nuts. Place 1 t topping in each muffin cup. To prepare filling, mix together remaining 2 T butter, remaining 1/4 c honey and cinnamon. Roll out bread dough onto floured surface into 18 x 8-inch rectangle. Spread filling evenly over dough. Sprinkle evenly with raisins. Starting with long side, roll dough into log. Cut log into 12 (1-1/2-inch thick) slices. Place 1 slice, cut-side up, into each prepared muffin cup. Set muffin pan in warm place; let dough rise for 30 minutes. Place muffin pan on foil-lined baking sheet. Bake at 375° 20 minutes or until buns are golden brown. Remove from oven; cool in pan 5 minutes. Invert muffin pan to remove buns.

HONEY BERRY BUTTER

www.calstrawberry.com

1 pt strawberries, washed and stemmed
1 T lemon juice
1/2 c honey

In blender, whirl berries until smooth. Measure 2 cups puree into saucepan. Add remaining ingredients. Bring to boil, then simmer 20 to 30 minutes, stirring occasionally. Cool (This is a butter that will pour.)

1-2-3 TROPICAL PUDDING

www.unclebens.com

2 c rice
1 qt milk
2 c whipped topping
1/2 c coconut
2 pkg vanilla instant pudding
1/4 c pecans
1 can pineapple

Prepare pudding with milk according to package directions. Stir in rice, crushed pineapple and coconut. Fold in whipped topping. Spoon into individual serving dishes and chill for 1 to 2 hours; garnish with pecans before serving.

OCTOBER

HALLOWEEN ROCKY ROAD

1-12 oz pkg semisweet chocolate chips
1-14 oz can sweetened condensed milk
2 T soft margarine
2 c dry roasted peanuts
1-10.5 oz pkg miniature marshmallows c
andy corn or sprinkles

In a double boiler, melt chocolate chips with sweetened condensed milk and margarine. In a large bowl, combine peanuts and mini marshmallows. Fold chocolate mixture into large bowl with peanuts and marshmallows and press into a 13 x 9 pan lined with wax paper. Top with candy pieces. Chill until firm and cut into squares. Store at room temperature.

APPLE MUFFINS

2 c apples, raw, grated
1/2 c brown sugar
1/2 c oil
2 eggs
1 t vanilla
1 c whole-wheat flour, self-rising
1 c flour, self-rising
1/4 t baking soda
2 t cinnamon

Preheat oven to 400° & prepare pans. Thoroughly combine the wet ingredients. Combine the dry ingredients and mix thoroughly into the wet. Spoon into pans and bake for 20-25 mins.

SOUTHERN APPLE BUNDT CAKE

1-1/2 c canola oil
2 c sugar
4 eggs, beaten
3 c all-purpose flour
1 t baking soda
1 t salt
1-1/2 tsp ground cinnamon
1 t ground nutmeg
1/2 t cloves
2 t vanilla extract
3 c apples, peeled and chopped
1 c pecans, chopped

Beat oil, sugar and eggs in bowl until thick and lemon-colored. Sift flour, soda, salt and spices; add to egg mixture, mixing well. Then add vanilla, apples and pecans; gently mixing. Spoon into greased and floured Bundt pan. Bake at 350° for 1 hour or until done.

Remove to serving plate to cool. Drizzle with

BROWN SUGAR GLAZE

1 cup brown sugar, packed
1/4 cup milk
1 T butter
1 t vanilla

Combine all ingredients except vanilla in small saucepan. Bring to a boil, lower heat and simmer for 3 - 4 minutes. Take off heat; add vanilla and stir.

CHEDDAR APPLE SQUARES

www.kelloggs.com

2 c finely crushed Keebler Golden Vanilla Wafers
1-1/2 c all-purpose flour
1 c firmly packed brown sugar
1/2 t baking soda
3/4 c margarine or butter
1 c chopped pecans, divided
1-1/2 c shredded Cheddar cheese
2 large baking apples, peeled, cored and thinly sliced
1/2 c granulated sugar
1 t cinnamon
1/4 nutmeg

In large bowl stir together cookie crumbs, flour, brown sugar and baking soda. Cut in margarine or butter until crumbly. Stir in 1/2 cup of pecans. Press onto bottom of ungreased 13 x 9 x 2 inch baking pan. Sprinkle cheese over crumb mixture in pan. In large bowl combine apple slices, granulated sugar, remaining 1/2 cup pecans, cinnamon and nutmeg. Spoon over cheese. Bake at 350° about 45 minutes or until edges are golden and apples are tender. Serve warm.

CAFE CARAMEL FONDUE

www.kraftfoods.com

1-14 oz bag Kraft Caramels
1/4 c milk
1/4 c brewed double-strength Maxwell House Coffee, any variety

Place caramels in large microwaveable bowl. Add coffee and milk. Microwave on high 5 min. or until caramels are completely melted and mixture is well blended, stirring every 2 min. Serve as a warm dip with assorted cut-up fresh fruit, Nabisco Cookies, Jet-Puffed Marshmallows, pound cake cubes and/or pretzels.

CRANBERRY MALLOW PIE

www.oceanspray.com

32 large marshmallows or 3 c miniature marshmallows
1-16 oz can Ocean Spray Whole Berry Cranberry Sauce
1 c chilled whipping cream
1 t vanilla extract

1 vanilla wafer or graham cracker crust

Combine marshmallows and cranberry sauce in a medium saucepan. Cook on medium-low heat, stirring constantly, just until marshmallows are melted. Remove from heat; cool 10 minutes. Refrigerate, stirring occasionally, about 1 hour or until mixture mounds slightly when dropped from a spoon. Beat whipping cream and vanilla in a small mixing bowl until stiff peaks form. Stir cranberry mixture until blended; fold gently into whipped cream. Pour into crust. Chill until set, at least 5 hours. For a cool treat on a hot day, try freezing the Cranberry Mallow Pie until firm. To serve, garnish slices with additional sweetened whipped cream, if desired.

LIBBY'S PUMPKIN CRANBERRY BREAD

www.verybestbaking.com

3 c all-purpose flour
1 T plus 2 t pumpkin pie spice
2 t baking soda
1-1/2 t salt
3 c granulated sugar
1-15 oz can Libby's 100% Pure Pumpkin
4 large eggs
1 c vegetable oil

1/2 c orange juice or water

1 c sweetened dried, fresh or frozen cranberries

Preheat oven to 350° F. Grease and flour two 9 x 5-inch loaf pans. Combine flour, pumpkin pie spice, baking soda and salt in large bowl. Combine sugar, pumpkin, eggs, oil and juice in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans. Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely. (For three 8 x 4-inch loaf pans: prepare as above. bake for 55 to 60 minutes. For five or six 5 x 3-inch mini-loaf pans: prepare as above. bake for 50 to 55 minutes.)

APPLE DEW

1 large tart apple, chopped in small pieces

2-8 oz pkg crescent rolls

1-1/2 c sugar

1 c real butter

2 t cinnamon

1 can Mountain Dew

Place sugar, cinnamon, and butter in saucepan. Heat until butter is melted and sugar is dissolved. Separate crescent rolls. Put approximately 2 t of apple close to the wide end of each triangle. Roll dough to form a crescent. Place the rolls in a greased 9" x 13" pan. Pour cinnamon mixture over the crescent rolls. Pour Mountain Dew over last. Bake in 350° oven for approximately 35 minutes. Cool for 10-15 minutes. Serve warm with vanilla ice cream.

CARAMEL APPLE CRISP

www.kraftfoods.com

4 large Granny Smith apples, thinly sliced (about 8 c)

25 Kraft Caramels (1/2 of 14 oz. bag)

2 T milk

25 Nilla Wafers, crushed (about 1 c crumbs)

1/3 c quick-cooking oats

1/4 c firmly packed light brown sugar

1/4 c (1/2 stick) cold margarine or butter, cut up

Preheat oven to 350°. Place half of the apple slices in

1-1/2 qt. baking dish; top with half of the caramels.

Repeat layers. Pour milk over caramel layer; set aside.

Mix wafer crumbs, oats and sugar in medium bowl. Cut

in margarine with pastry blender or 2 knives until

mixture resembles coarse crumbs. Sprinkle evenly over

caramel layer. Bake 30 to 35 min. or until apples are

tender. Serve warm.

CARAMEL CRUNCH SHORTBREAD

1/2 c unsalted butter

1/2 c packed dark brown sugar

1 c plus 3 T cake flour

Heat oven to 375°. Melt butter in small saucepan over

medium heat; stir until butter browns lightly, about 2 to

3 minutes; don't let become too dark. Remove

saucepan from heat. Immediately stir in brown sugar

and flour. Add 1 teaspoon water; mix to make firm,

crumbly dough. Scrape dough into 8-inch-round cake

pan; pat dough into a solid even layer over bottom of

pan. With a fork, make perforated lines in top of

dough, dividing into 12 wedges. Bake 20 minutes. Cool

in pan on wire rack 15 minutes. Unmold; let cool

completely. Cut into wedges along perforated lines.

NOVEMBER

PHILLY BUTTERSCOTCH BARS

1-10 oz pkg butterscotch chips

1/2 c butter

2 c graham cracker crumbs

8 oz cream cheese, room temperature

1-14 oz can sweetened condensed milk

1 t vanilla extract

1 egg

1 c pecan, chopped

Preheat oven to 325°. Butter a 9 x 13-inch glass

baking dish; set aside. Over low heat, melt

butterscotch chips and butter on a saucepan; remove

from heat. Stir in cracker crumbs and mix well. Putting

aside 2/3 c of crumb mixture, use the rest to press

firmly and evenly in bottom of prepared baking dish.

In large mixing bowl, beat cream cheese until light and

fluffy. Then beat in milk, vanilla and egg. Gently fold in

nuts. Pour over cracker mixture in glass pan. Evenly

sprinkle with remaining 2/3 c cracker mixture. Bake for

25 to 30 minutes or until test done with toothpick.

Cool to room temperature, then chill before cutting into

bars.

BUTTER PECAN TARTLETS

www.landolakes.com

TART SHELLS

1-3/4 c all-purpose flour
1/2 c Land O Lakes® butter, softened
1/2 c sugar
1 egg

1 t almond extract

FILLING

1 c powdered sugar
1/2 c Land O Lakes® butter
1/3 c dark corn syrup
1 c chopped pecans

36 pecan halves

Heat oven to 400°. Combine all tart shells ingredients in large bowl. Beat at medium speed, scraping bowl often, until mixture resembles coarse crumbs. Press 1 T mixture into each cup of mini muffin pans to form 36 (1 3/4 to 2-inch) shells. Bake for 7 to 10 minutes or until very lightly browned. Remove from oven. Reduce oven temperature to 350°. Meanwhile, combine all filling ingredients except chopped pecans and pecan halves in 2-quart saucepan. Cook over medium heat, stirring occasionally, until mixture comes to a full boil (4 to 5 minutes). Remove from heat; stir in chopped pecans. Spoon filling into baked shells; top each with pecan half. Bake for 5 minutes. Cool 20 minutes; remove from pans.

COCONUT CRANBERRY BARS

www.landolakes.com

CRUST

1-1/2 c all-purpose flour
3/4 c sugar
3/4 c cold Land O Lakes® butter

TOPPING

2 c sweetened flaked coconut
1 c sweetened dried cranberries
3/4 c firmly packed brown sugar
1/3 c all-purpose flour
3 eggs
1-1/2 t vanilla
1/4 t salt

Heat oven to 350°. Combine 1-1/2 cu flour and sugar in large bowl; cut in butter until mixture resembles coarse crumbs. Press onto bottom of ungreased 13x9-inch baking pan. Bake for 15 minutes or until edges are lightly browned. Combine all filling ingredients in large bowl; mix well. Spread over hot, partially baked crust. Continue baking for 25 to 30 minutes or until golden brown. Cool completely. Cut into bars.

PEANUT BUTTER FUDGE

www.peanutbutterlovers.com

2 c granulated sugar
1 c milk
1/2 stick margarine
pinch of salt
1 c peanut butter
1 t vanilla

Mix sugar, milk, margarine and salt in a saucepan. Boil, stirring frequently, until it forms a soft ball in cold water. Remove from stove and add peanut butter and vanilla. Beat until creamy and pour into buttered 9x9 pan. Let cool before cutting.

ALL-STAR PUMPKIN PIE DESSERT

www.landolakes.com

1 pkg spice cake mix
1/2 c Land O'Lakes® butter, melted
1 egg

FILLING

2/3 c milk
1/2 c firmly packed brown sugar
1-15 oz can cooked pumpkin
2 eggs
2 t pumpkin pie spice

TOPPING

1 c reserved cake mix
1/4 c firmly packed brown sugar
1/4 c Land O Lakes® butter, softened
1/2 c chopped pecans

Heat oven to 350°. Reserve 1 c cake mix for topping; set aside. Combine remaining cake mix, butter and 1 egg in large bowl. Beat at low speed until well mixed. Spread in bottom of greased 13x9-inch baking pan. Set aside. Combine all filling ingredients in same bowl. Beat at low speed until smooth; pour filling over crust. Combine all topping ingredients except pecans in medium bowl; stir until crumbly. Stir in pecans. Sprinkle topping over filling. Bake for 45 to 50 minutes or until knife inserted in center comes out clean. Cool 15 minutes. Serve warm or cool with whipped cream. Cover; store refrigerated.

HONEY NUT BANANA SPLITS

4 ripe bananas
1 c chunky peanut butter
2 pt vanilla ice cream
4 T honey
1 t ground cinnamon
1 canister whipped cream
2 oz chopped nuts

Peel and slice the banana down the center lengthwise and place in dessert boats or bowls. Place peanut butter in a small pan and melt gently over low heat. Scoop vanilla ice cream into bowls or boats on top of bananas, 2 scoops per sundae. Top 1 scoop of ice cream with melted peanut butter sauce, the other with a drizzle of honey and a sprinkle of cinnamon, use about 1 T of honey per dessert. Garnish sundaes with whipped cream and chopped nut topping.

PEANUT BUTTER COOKIES

1/2 C shortening (1/2 butter or margarine)
1/2 C peanut butter
1-1/4 C all purpose flour
1/2 C granulated sugar
1/2 t baking powder
1/2 C packed brown sugar
3/4 t soda
1 egg
1/4 t salt

Heat oven to 375°. Mix shortening, peanut butter, sugars and egg thoroughly. Measure flour by dipping or sifting. Blend all dry ingredients and stir into shortening mixture. Roll into 1-1/4" balls. Place three inches apart on lightly greased baking sheet. Criss-cross with fork dipped in flour. Bake 10-12 minutes. Makes about 3 dozen 2-1/2" cookies.

PEANUT-BUTTER SILK PIE

8 oz cream cheese, softened
1 c sugar
1 c creamy peanut butter
1 T butter or margarine, melted
1 t vanilla extract
1 c heavy or whipping cream, beaten until stiff
1-9" chocolate cookie-crust
1 c semisweet chocolate pieces
3 T brewed coffee

For Peanut-Butter Filling, beat cream cheese, sugar, peanut butter, butter, and vanilla in a large mixer bowl, until creamy. Gently fold in half the beaten cream, then fold in remaining cream until blended. Spread filling in crust; smooth top. For topping, combine chocolate pieces and coffee in a microwave proof bowl. Cover with plastic wrap. Microwave on High 1-1/2 to 2 minutes; stir until smooth. Cool chocolate slightly, then pour over top of filling. Refrigerate pie 1 hour until chocolate is firm, then cover loosely with plastic wrap and refrigerate overnight. Sprinkle with chopped peanuts, if desired.

EASY PB CREAM CHEESE PIE

8 oz cream cheese, at room temperature
1/2 c sugar
1/2-2/3 c creamy peanut butter
1 t vanilla extract
8 oz Cool Whip, thawed
1-9" graham cracker pie crust
In large bowl, combine cream cheese, sugar, peanut butter and vanilla; mix well. Gently fold in Cool Whip until well blended. Pour into pie crust. Refrigerate 3 to 5 hours or until firm.

FRUIT COCKTAIL CAKE

1 C sugar
2 C flour
2 t baking soda
2 eggs
1 med can fruit cocktail
1/2 C brown sugar
1 C chopped pecans
Sift first three ingredients together. Add juice from fruit cocktail & eggs. Beat well. Add fruit. Pour into greased 9x13" pan. Sprinkle with brown sugar & pecans. Bake 1 hour at 350°.
ICING
1 C sugar
1 stick butter
3/4 C evaporated milk
Blend together & heat through. Pour over cake while both are hot. Cool before serving.

PFEFFERNUESSE (PEPPER NUTS)

3 eggs, separated
2 c dark brown sugar
2 c all purpose flour
1/2 t baking powder
1/2 t baking soda
1/4 t salt
1/2 t cloves
1/2 t allspice
1/4 t nutmeg
1/2 t ground black pepper
1 T cinnamon
OPTIONAL
1 c walnuts, chopped
1 lb seedless raisins
1/2 c citron, chopped
Confectioners' sugar
Preheat oven to 375°. Using mixer, beat eggs until light. Gradually add brown sugar and beat 2 minutes. Sift flour with baking powder, baking soda, salt, spices and pepper. Add nuts, raisins and citron if desired. Pour into eggs and sugar mixture and stir to make stiff dough. Form small balls and roll until smooth. Place cookies on buttered sheet, bake for 10 minutes. While still warm, roll in confectioners' sugar. Store in an air tight container for at least 1 week before eating.

DECEMBER

PEANUT BLOSSOMS

the minister's wife - 1962
1-3/4 C flour
1/2 C peanut butter
1 t soda
1 egg
1/2 t salt
2 T milk
1/2 C sugar
1 t vanilla
1/2 C brown sugar
48 Hershey's Kisses
1/2 C shortening
Combine all ingredients except candy in large mixer bowl. Mix on lowest speed till dough forms. Shape dough into balls, using rounded teaspoonful for each. Roll balls in granulated sugar; place on ungreased cookie sheets. Bake at 375° for 10 to 12 minutes. Immediately top each cookie with a Kiss; press down firmly so cookie cracks around the edge.

MRS. PETERSON'S TOFFEE BARS

2 C flour
1 C shortening (part butter)
1 C brown sugar
1 egg yolk
5 or 6 plain Hershey Bars (5¢ size - 28¢ in 1981, 33¢ in 1983, 36¢ in 1988)
Mix all ingredients except candy bars until they form a crumbly mixture; then pack into a 9 x 12" pan and bake until golden brown (about 20 minutes) in a 350° oven. Remove pan from oven; sprinkle on crumbled candy bars. When sufficiently melted, spread with a knife. Cut into 48 bars when cool. May top with 1 C finely chopped nuts.

CAPE COD CRANBERRY BREAD

Chicago TV cooking show - 1952

2 C flour
3/4 C orange juice
1-1/2 t baking powder
2 T orange rind
1/2 T soda
2 T melted shortening
1 t salt
1 egg, well beaten
1 C sugar
1/2 - 1 C chopped nuts
1 C diced cranberries

Combine dry ingredients and liquids. Add nuts and berries. Pour into a greased loaf pan. Let rest 20 minutes. Bake at 350° for 60 minutes. Cool on rack for 15 minutes. Remove from pan and cool completely. Wrap and store overnight before serving. Can bake in two small loaf pans for 45 to 50 minutes.

RUM NUT BITS

1 C butter (1/2 pound)
1/2 t salt
1/2 C sugar
1 T (or more) rum flavoring
3 C sifted flour
1/2 C (or more) nuts

Cream butter, add sugar, then remaining ingredients. Shape into two 1-1/2" rolls. Wrap in waxed paper and chill. Slice thin. Bake at 350° for 10 to 12 minutes.

CHOCOLATE CHERRY KRIS KRINGLES

www.recipegoldmine.com

1/2 c butter
1/2 c brown sugar
1 t vanilla extract
1-1/2 c all-purpose flour
1/8 t salt
20 to 25 maraschino cherries
20 to 25 chocolate chips
1 c chocolate chips

Preheat oven to 350°. Cream butter and sugar well. Add vanilla extract, flour and salt. Mix well. Stuff each cherry with a chocolate chip, then wrap in 1 teaspoon dough. Bake on ungreased cookie sheet for 12 to 15 minutes. Cool. Melt 1 cup chocolate chips in the top of a double boiler over low heat or in the microwave, and dip top of cookies into melted chocolate.

SANTA'S WHISKERS

www.recipegoldmine.com

1 c butter or margarine
1 c granulated sugar
2 T milk
1 t vanilla extract
3/4 c flaked coconut
2-1/2 c sifted flour
3/4 c chopped candied cherries
1/2 c finely chopped pecans

Cream butter and sugar. Blend in milk and vanilla extract. Stir in flour, cherries, and nuts. Form into two rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap and chill several hours or overnight. Slice in 1/4-inch slices. Place on ungreased cookie sheet. Bake at 375° for 12 minutes or until edges are golden.

WALNUT-RUM CRUNCH

www.recipegoldmine.com

1-1/2 c granulated sugar
1/2 c packed dark brown sugar
1 c dark rum
2 c walnut halves

Line large baking sheet with aluminum foil. Combine granulated sugar, brown sugar and rum in medium size heavy saucepan. Bring to boiling over medium-high heat. Continue cooking until temperature registers 275° on a candy thermometer, 15 to 25 minutes (soft crack state - mixture forms pliable strands when drizzled from a metal spoon into a bowl of cold water). Stir in walnuts. Quickly pour out onto prepared baking sheet, spreading out with metal spatula as you pour. Let cool completely. Break into 2-inch pieces. Store in airtight container in cool, dry place for up to 2 months

CHOCOLATE CANDY CANE TRIFLE

www.recipegoldmine.com

1-18.25 oz box chocolate cake mix
2 small boxes regular vanilla pudding
6 peppermint candy canes, crushed
1 pt heavy cream, whipped
Bake cake as directed on the package in a 13 x 9-inch pan. Cool and pierce all over with a fork. Cook and cool vanilla pudding. Whip heavy cream, sweetening to taste with confectioners' sugar. In a large glass bowl, put in a layer of chocolate cake that has been cut into small squares. Pour some vanilla pudding over cake layer. Spread with a layer of whipped cream. Sprinkle with crushed candy canes. Continue to add layers until the bowl is filled, ending with the whipped cream layer. Garnish with crushed candy canes.

BASIC VIRGINIA FUDGE

1 Lb Confectioner's Sugar
1/2 Stick Butter
1/2 C Milk
1 C Creamy Peanut Butter
1-7 oz jar Marshmallow Creme

Butter 9 x 9-inch pan and set aside. In saucepan, combine sugar, butter and milk; bring to boil and continue to boil for 3 minutes. Stir in peanut butter and marshmallow creme; mix thoroughly. Pour into prepared pan and cool.

EGGNOG CANDY

www.recipegoldmine.com

2 c eggnog
4 c granulated sugar
1/4 c light corn syrup
1/4 t salt
1/4 c butter
1 c diced candied fruit
1 c chopped pecans

Combine eggnog, sugar, corn syrup, and salt in a Dutch oven; cook over low heat, stirring frequently, until mixture reaches soft ball stage (230°). Cool to lukewarm. Add butter, and beat until mixture is no longer shiny (about 5 minutes). Stir in fruit and pecans. Spread in a buttered 8-inch square pan. Cool and cut into squares.

COCONUT-SPICE BARS

1-18.25 oz pkg spice cake mix
1/2 c butter, at room temperature
1 large egg
1/4 c milk
1-1/2 c sugar
1-12 oz can evaporated milk
3/4 c butter, cut into pieces
5 large egg yolks
3 c sweetened flake coconut
1-1/2 c pecans, chopped
1 t ground cinnamon
1/4 t ground cloves

Heat oven to 350°. Coat 15 x 10 x 1-inch baking pan with nonstick cooking spray. In large bowl, mix together cake mix, butter, egg and milk. Beat until thick but smooth, 2 minutes. Spread in prepared pan. Bake until toothpick inserted in center of cake comes clean, 18 to 20 minutes. Let cake cool in pan on a wire rack. Meanwhile, in medium-size saucepan, stir together sugar, evaporated milk, butter and egg yolks. Bring to simmer over medium heat, stirring constantly; simmer, stirring, until thickened, about 1 minute. Remove from heat. Stir in coconut, pecans, cinnamon and cloves. Pour frosting over lightly cooled bar; smooth frosting to edges of pan. Let cool completely, about 2 hours. Cut into 36 bars and serve.

PEANUT CHEWS

1-1/2 c all-purpose flour
1/2 c packed brown sugar
3/4 c butter or margarine, softened
3 c miniature marshmallows
2 c peanut butter chips
2/3 c corn syrup
2 t vanilla
2 c crisp rice cereal
2 c salted peanuts
In a mixing bowl, combine flour, brown sugar and 1/2 cup butter; mix well. Press into an ungreased 13-in x 9-in x 2-in baking pan. Bake at 350° for 12-15 minutes or until lightly browned. Sprinkle marshmallows over top and return to the oven for 3-5 minutes or until marshmallows begin to melt; set aside. In a large saucepan, cook and stir peanut butter chips, corn syrup, vanilla and remaining butter until chips are melted and smooth. Remove from the heat; stir in cereal and peanuts. Pour over prepared crust, spreading to cover. Cool & cut into bars.

CHOCOLATE CHIP CREAM LOAF

1-1/2 C All-purpose Flour
1 C Sugar
2 t Baking Powder
1/2 t Salt
1 C Heavy Cream
2 Eggs
1 t Vanilla
1/2 C Mini Semi-sweet Chocolate Chips
Heat oven to 350°. Grease and flour 9 x 5-inch loaf pan; set aside. Combine flour, sugar, baking powder and salt in medium bowl; set aside. Beat chilled whipping cream in chilled large bowl at high speed until soft peaks form (2 to 3 minutes). Add eggs and vanilla; continue beating just until blended (about 30 seconds). Gently stir in flour mixture and chocolate chips by hand until blended. Pour batter into prepared pan. Bake for 45 to 55 minutes or until toothpick inserted in center comes out clean. Run knife around edges of pan to loosen; turn out onto cooling rack. Cool completely. To serve, cut cake into slices; serve with fresh fruit, if desired.

CAPPUCCINO-CHOCOLATE COFFEE CAKE

1/3 c flaked coconut
1/4 c chopped nuts
1/4 c sugar
1 T butter or margarine, melted
2 c Original Bisquick mix
2/3 c milk or water
1/4 c sugar
2 T butter or margarine, melted
1 egg
1/3 c semisweet chocolate chips, melted
2 t powdered instant coffee (dry)
Heat oven to 400°. Grease square pan, 8 x 8 x 2 inches. Mix coconut, nuts, 1/4 cup sugar and 1 T butter; set aside. Beat remaining ingredients except chocolate chips and coffee in large bowl on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 4 minutes, scraping bowl occasionally. Pour into pan. Stir together chocolate and coffee; spoon over batter. Lightly swirl chocolate mixture through batter several times with knife for marbled design. Sprinkle coconut mixture evenly over top. Bake 20 to 25 minutes or until light golden brown. Serve warm.

MINT MELTAWAYS

1-1/2 c butter
6 oz unsweetened chocolate
6 eggs
2-1/2 c granulated sugar
2 t vanilla
1-1/2 c all-purpose flour
1-1/4 t peppermint extract

FROSTING

1 lb confectioners sugar
6 T heavy cream
1/4 c butter, at room temperature
1/4 t peppermint extract
1/4 c crushed peppermints

Heat oven to 350°. Line 10 x 15 x 1-1/2-inch jelly-roll pan with waxed paper. Coat with cooking spray. Melt butter and chocolate in saucepan. Beat in eggs, sugar and vanilla. Stir in flour and extract. Spread batter in pan. Bake in 350° oven 30 minutes or until edges begin to firm. Remove pan to wire rack to cool. Beat sugar, cream, butter and extract in bowl until smooth. Lift brownie out of pan. Frost top. Sprinkle with candies. Cut into squares, or mini-squares, for gifts.

CINNAMON SQUARES

Hamilton Beach - 1952

1-1/2 C sifted flour
2 eggs, unbeaten
1/2 t salt
1/3 C shortening, softened
2 t baking powder
1/2 C milk
3/4 - 1 C sugar
1 t vanilla

Sift dry ingredients into large bowl of mixer. Add rest of ingredients. Move bowl control so beater nearly touches side of bowl. Mix at speed 1 for three minutes. During the mixing, move bowl control back and forth. Pour into greased (bottom only) 11x 8x 2" (or 9 or 10" square) baking pan. Sprinkle top of batter with a mixture of 3T confectioner's sugar and 1/2 t cinnamon. Bake at 375° for 20 minutes. (30 minutes for 9" pan)

GINGERBREAD

1/2 C sugar
1/2 C butter
2 t baking soda dissolved in 1 C boiling water
1 C molasses
2 1/2 C flour
1 t each cloves, ginger and cinnamon
2 well beaten eggs

Combine all ingredients, eggs last. Pour into a greased and floured 9" square pan and bake in a moderate oven (325° - 350°) for 40 to 50 minutes. (for 9x 13 pan bake at 375° for 40 minutes.) It's even better with:

LEMON CLEAR SAUCE

1/2 C sugar
1 C cold water
1 T cornstarch
1 t grated lemon peel
Boil until thickened. Remove from fire. Add:
2 T butter
2 T lemon juice
Serve hot.

SPICY BITTERSWEET CHOCOLATE SAUCE

4 oz bittersweet chocolate
4 oz unsalted butter
1/2 c heavy cream
1/2 t cinnamon
1/2 t vanilla extract
1 Anaheim chile

In a double boiler over medium low heat, combine all ingredients, and cook, stirring occasionally, until chocolate is fully melted and mixture is smooth and velvety. Remove pot from heat, and let sauce stand about 15 minutes to cool. Remove chile, and serve.

CANDY CANE PUFFS

www.recipegoldmine.com

2-1/2 c all-purpose flour
1/4 t salt
1/2 c unsalted butter, room temperature
1 c confectioners' sugar
1 egg
1/2 t peppermint extract
1/2 t vanilla extract
8 oz white chocolate, melted
1/2 c finely crushed candy canes

Stir together flour and salt in a medium-size bowl. Beat butter and confectioners' sugar in a large bowl until smooth and creamy. Beat in egg. Mix in peppermint extract and vanilla extract. Beat in flour mixture. Cover dough with plastic wrap; refrigerate 1 hour. Preheat oven to 375°. Shape dough into 1-inch balls; place on lightly greased baking sheets. Bake for 10 to 12 minutes or until bottoms are lightly browned. Remove cookies to wire racks to cool completely. Brush each cookie with melted white chocolate; dip lightly in crushed candy canes. Place on wax paper to harden.

PENNSYLVANIA DUTCH BROWNIES

www.recipegoldmine.com

4 T butter or margarine
1 oz unsweetened chocolate
1/4 c light molasses
2 large eggs
1-1/2 c all-purpose flour
1 t ground ginger
1/2 t ground cloves
1/2 t baking soda
1/2 t salt
1 c plus 2 t granulated sugar
1-1/8 t ground cinnamon

Preheat oven to 375°. Grease 13 x 9-inch metal baking pan; set aside. In a 4-quart saucepan, melt butter with chocolate over low heat. Remove saucepan from heat. With wire whisk or fork, stir in molasses, then eggs. With spoon, stir in flour, ginger, cloves, baking soda, salt, 1 cup sugar and 1 teaspoon cinnamon just until blended. Spread batter evenly in pan. Bake 15 to 20 minutes, until toothpick inserted 2 inches from edge comes out clean. Meanwhile, in cup, combine remaining 2 teaspoons sugar and 1/8 teaspoon cinnamon; set aside. Remove pan from oven; immediately sprinkle brownies with cinnamon-sugar mixture. Cool brownies in pan on wire rack at least 2 hours. When cool, cut brownies lengthwise into 3 strips, then cut each strip crosswise into 5 pieces. Cut each piece diagonally in half.

OREO CLOUD

1/2 c butter, melted
1-16 oz pkg Oreos, crushed fine, divided
1 pkg (8 oz) cream cheese
1 c powdered sugar
16 oz Cool Whip, thawed
1 large box chocolate instant pudding mix
Pour butter in a 9 x 13-inch pan. Sprinkle Oreo crumbs into butter, reserving 1/2 for topping; pat down. Beat cream cheese and powdered sugar; add 8 ounces of the Cool Whip (1/2 the container). Mix and spread over cookie layer. Make pudding by directions and let set slightly. Spread over cream cheese layer and allow it to set some more. Top with remaining Cool Whip sprinkle remaining Oreo crumbs on top. Refrigerate at least 3 hours before serving; but it is best overnight.

FRUITY FRENCH CAKES

www.aeb.org (American Egg Board)
4 eggs
2 T skim milk
1/4 t almond extract
12-1/2" slices day-old pound cake
1-1/2 c flaked coconut
6 T butter, divided
Sliced fresh strawberries
In pie plate or shallow dish, with a fork, beat together eggs, milk, and almond extract until thoroughly blended. Soak 6 of the cake slices in egg mixture, letting them stand about 60 seconds on each side. Meanwhile, spread coconut evenly in another shallow dish. With pancake turner, place slices on coconut. Turn slices to coat each side.
In large skillet over medium heat, heat 3 tablespoons of the butter until just hot enough to sizzle a drop of water. Place cake slices in pan and cook until lightly browned, about 3 to 4 minutes. Turn and continue cooking until lightly browned on other side and no visible liquid egg remains. Remove from pan; keep warm while repeating procedure with remaining cake slices. To serve, top cake slices with strawberries and whipped cream, if desired.

CRAZY CORN CANDY

1-10 oz pkg corn chips
1 c granulated sugar
1 c light corn syrup
1 c peanut butter
Spread corn chips in greased 10 x 15-inch baking pan. In a saucepan, over medium heat, combine corn syrup and sugar; bring to a boil. Stir in peanut butter until smooth. Pour over chips and gently toss to coat as evenly as possible. Cool and break into pieces.

SIMPLE BUTTER MINTS

1/2 c unsalted butter, at room temperature
3-3/4 c confectioners' sugar
1 T heavy cream
1/4 t peppermint extract
Green food coloring (optional)
4 dozen red cinnamon candies
Beat butter in medium-size bowl until creamy, about 2 minutes. Gradually beat in the sugar until well blended. Add the heavy cream, extract and coloring, if using; beat until well mixed. Transfer batter in batches into cookie press fitted with star tip. Press shapes onto waxed paper; let stand 30 minutes. Place candy in centers. Store in airtight container in cool place. Makes 4 dozen candies.

IRISH CREAM TRUFFLE FUDGE

3 c semisweet chocolate chips
1 c white chocolate chips
1/4 c butter
3 c confectioners' sugar
1 c Irish cream liqueur
1-1/2 c chopped nuts
1 c semisweet chocolate chips
1/2 c white chocolate chips
4 T Irish cream liqueur
2 T butter
Butter an 8x8 inch pan. In the top half of a double boiler melt the 3 cups semisweet chocolate chips, 1 cup white chocolate chips and 1/4 cup butter until soft enough to stir. Stir in the confectioner's sugar and Irish cream until mixture is smooth. Stir in nuts. Place mixture in the prepared pan and lay a sheet of plastic wrap over top; press and smooth top down. In the top half of a double boiler melt remaining chocolates until soft. Remove from heat and with a fork beat in the butter and Irish cream until smooth. Spread topping over cooled fudge with a knife. If a smooth top is important place plastic wrap over the top. Refrigerate until firm, 1 to 2 hours at least. This fudge can be easily frozen.

DARK FUDGE TRUFFLES

2 c dark chocolate chips
3/4 c whipping cream
Coatings of your choice - coconut, chopped nuts, powdered sugar, cocoa powder - you decide!
Combine chips and cream in microwave bowl. Microwave for 1 minute & stir. If needed, microwave in 15 second intervals stirring after each period until melted and smooth. Refrigerate for 3 hours. Roll into 1" balls in coating. Cover and store in fridge.

ICE CREAM CHRISTMAS PUDDING

1/3 c toasted almonds, chopped
1/4 c mixed peel
1/2 c raisins, chopped
1/2 c golden raisins
1/3 c currants
1/3 c rum
1 qt vanilla ice cream
1/2 c glace cherries, quartered (red & green)
1 t mixed spice
1 t cinnamon
1/2 t nutmeg
1 qt chocolate ice cream

Mix the almonds, peel, raisins, currants and rum in a bowl, cover with plastic wrap and leave overnight. Chill a 2 qt mold in the freezer. Soften the vanilla ice cream slightly and mix in the glace cherries. Working quickly, spread the ice cream around the inside of the chilled mold, spreading it evenly to cover the base and side. Return the basin to the freezer and leave overnight. Check the ice cream a couple of times and spread it evenly to the top. Next Day, mix the spices and chocolate ice cream with the fruit mixture. Spoon it into the center of the mold and smooth the top. Freeze overnight, or until very firm. Turn the pudding out onto a chilled plate, decorate and leave to stand 5 minutes.

MOCHA NUT COOKIES

1-12 oz pkg semi-sweet chocolate chips
2 T instant coffee
2 T boiling water
1-1/4 c all-purpose flour
3/4 t salt
1/2 c margarine, softened
1/2 c sugar
1/2 c brown sugar, firmly packed
1 large egg
1/2 c nuts, chopped
1/2 teaspoon baking soda

Preheat oven to 350. Melt over hot (not boiling) water, 1/2 c chocolate morsels. Stir until smooth; cool to room temperature. In small cup dissolve instant coffee in boiling water; set aside. In small bowl combine flour, baking soda and salt; set aside. In large bowl combine margarine, sugar, brown sugar and coffee; beat until creamy. Add egg and melted chips; mix well. Gradually add flour mixture, stir in remaining chocolate chips and walnuts. Drop by rounded tablespoons onto ungreased cookie sheet. Bake at 350 for 10-12 minutes or until golden brown.

SHORTCUT LEMON POUND CAKE

1-8 oz pkg cream cheese, softened
3/4 c milk
1-18.25 oz pkg lemon cake mix
4 eggs

In mixing bowl, beat cream cheese until smooth; gradually beat in milk, add dry cake mix and eggs. Beat until combined. Beat on medium speed for 2 minutes & pour into a greased and floured 10 inch fluted tube pan bake at 350 degrees for 40 to 45 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan, then cool completely on a wire rack.

CREAM CHEESE CHRISTMAS COOKIES

1 c butter, softened
8 oz cream cheese
1 c white sugar
1/2 t vanilla extract
2-1/2 c all-purpose flour
1/2 t salt
1/2 c chopped pecans
1/2 c green sugar crystals
1/2 c red sugar crystals
1 c pecan halves

Cream together the butter and cream cheese. Add sugar and vanilla; beat until light and fluffy. Combine the flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes. On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night. Preheat oven to 325 degrees. Line cookie sheets with foil. Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices. Place on prepared cookie sheets; top each cookie with a pecan half. Bake for 15 to 18 minutes or until bottom of cookie is lightly browned when lifted.

EGGNOG CHEESECAKE

1 c graham cracker crumbs
2 T white sugar
3 T melted butter
3-8 oz pkg cream cheese, softened
1 c white sugar
3 T all-purpose flour
3/4 c eggnog
2 eggs
2 T rum
1 pinch ground nutmeg

Preheat oven to 325 degrees. In a medium bowl combine graham cracker crumbs, 2 T sugar and butter. Press into the bottom of a 9" spring form pan. Bake in preheated oven for 10 minutes. Place on a wire rack to cool. Preheat oven to 425 degrees. In a food processor combine cream cheese, 1 c sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust. Bake in preheated oven for 10 minutes. Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.

CAPE COD CRANBERRY BREAD

2 C flour
3/4 C orange juice
1-1/2 t baking powder
2 T orange rind
1/2 T soda
2 T melted shortening
1 t salt
1 egg, well beaten
1 C sugar
1/2 - 1 C chopped nuts
1 C diced cranberries

Combine dry ingredients and liquids. Add nuts and berries. Pour into a greased loaf pan. Let rest 20 minutes. Bake at 350* for 60 minutes. Cool on rack for 15 minutes. Remove from pan and cool completely. Wrap and store overnight before serving. Can bake in two small (3-1/2x7-1/2x2") loaf pans for 45 to 50 minutes.

CHRISTMAS MORN COFFEE CAKE

Make enough of your favorite yeast bread dough for 2 loaves or use frozen.

1/2 C candied fruit
1/4 C chopped nuts
1/4 C raisins
1/2 C jam

Spread jam over rolled out rectangle of dough. Sprinkle fruit-nut mixture over it. Roll up the long way and flatten slightly. Cut in half the long way. Roll as pinwheel on greased cookie sheet. Brush with melted butter and let rise 45 minutes. Bake at 350 degrees for 30 minutes.

TOPPING

1 C confectioner's sugar, sifted
1-1/2 T warm milk
1/2 t vanilla
chopped nuts
Spread on coffee cake while warm.

VERSATILE FUDGE

2 T butter
2/3 c evaporated milk
1-1/2 c sugar
1/4 t salt
2 c miniature marshmallows
1-1/2 c chocolate chips*
1/2 c pecans or walnuts, chopped
1 t vanilla extract

Combine butter, evaporated milk, sugar and salt in medium, heavy saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 4-5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, chocolate chips, nuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 8-inch square baking pan. Sprinkle with additional nuts if desired. Chill until firm. *Use butterscotch or other flavored chips for variety.

PUMPKIN PIE DESSERT

1 can pumpkin pie filling
1-12 oz can evaporated milk
4 eggs
1 yellow cake mix
1 c butter or margarine, melted
1 c chopped nuts
Mix pie filling, milk and eggs. Pour into 9x13-inch baking dish. Sprinkle with dry cake mix. Drizzle melted butter over cake mix. Sprinkle with nuts. Bake at 350 degrees for 1 hour.

GRANDMA'S PRALINES

2 c sugar
1 c firmly packed golden brown sugar
1/2 c whipping cream
1/2 c evaporated milk
2 T unsalted butter
1/4 t salt
3 c pecans
Line 2 large cookie sheets with waxed paper. Combine all ingredients except pecans in heavy large saucepan. Stir over medium heat until mixture boils. Add pecans and cook until candy thermometers registers 234 degrees, about 10 minutes. Remove from heat and stir slowly for 10 seconds only. Working quickly, drop by generous spoonfuls onto prepared cookie sheets. Let stand until set, about 2 hours and peel pralines off paper.

DELICIOUS CHRISTMAS COOKIES

1-1/2 c graham cracker crumbs
1/2 c all-purpose flour
2 t baking powder
1-14 oz can sweetened condensed milk
1/2 c butter, softened
1-1/2 c sweetened, flaked coconut
2 c red and green M&Ms
Preheat oven to 375 degrees. In a medium bowl combine graham cracker crumbs, flour and baking powder. In a separate, large bowl combine condensed milk and butter; beat until smooth. Stir in graham cracker mixture, mixing well. Stir in coconut and chocolates. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake in preheated oven for 7 to 9 minutes, or until lightly browned. Allow cookies to cool on baking sheet for 1 minute before removing to a wire rack to cool completely.

PEPPERMINT PIE

1/4 c chocolate cookie crumbs
8 oz cream cheese, softened
1-14 oz can sweetened condensed milk
1 c crushed peppermint candy
Red food coloring (optional)
1-8 oz tub Cool Whip, thawed
Spray 9-inch pie plate with non-stick cooking spray. Sprinkle cookie crumbs on sides and bottom of plate. In large bowl, beat cream cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in candy and food coloring. Fold in whipped topping. Pour into prepared plate. Cover; freeze 6 hours or until firm. Garnish as desired. Freeze leftovers.

RESISTANCE IS FUTILE COOKIES

2-1/4 c unbleached flour
1 t baking soda
1 pinch cinnamon
1 t salt
1 c butter, softened
3/4 c granulated sugar
3/4 c packed brown sugar
1 t pure vanilla extract
2 large eggs
6 oz chocolate-covered coffee beans, chopped small
1 c hazelnuts or walnuts, chopped
Preheat oven to 375 degrees. Combine the unbleached flour, baking soda, cinnamon and salt in small bowl. Beat softened butter, granulated sugar, brown sugar and vanilla in large mixing bowl. Add eggs one at a time, beating well after each addition; gradually beat in flour mixture. Stir in chopped chocolate-covered espresso beans and nuts. Drop by rounded, buttered tablespoon onto parchment-lined aluminum baking sheet. Bake in preheated oven for 9 to 11 minutes or until cookies are golden brown. Let stand for 2 minutes then remove cookies to wire racks to cool completely.

PFEFFERNEUSE, ICELANDIC STYLE

1-1/4 c butter, softened
1-1/4 c white sugar
3/4 c light corn syrup
2 small eggs
3 c all-purpose flour
1-1/2 t baking powder
1 t baking soda
1/2 t salt
2 t ground cinnamon
2 t ground cloves
1 t ground ginger
1/4 t ground black pepper
(or more, but kids won't like it!)

In a large bowl, cream butter and sugar. Stir in corn syrup and eggs; cream well. Sift together flour, baking powder, baking soda, salt, cinnamon, cloves, ginger, and pepper. Add dry ingredients to the butter mixture and mix until smooth. Refrigerate dough over night. Preheat oven to 350 degrees F. Roll out dough to 1/4 inch thickness. Cut out cookies with a 2 inch round cookie cutter. Place at least 1 inch apart on cookie sheet and bake for 8 to 10 minutes in preheated oven.

PUMPKIN DREAM PIE

1 package Dream Whip
1 C canned pumpkin
1/2 C milk
3/4 t pumpkin pie spice
1/2 t vanilla
1 package Jell-O instant vanilla pudding
2/3 C milk
1 - 8" pie shell, baked

Prepare Dream Whip with 1/2 C milk, following package directions. Combine 1 C prepared Dream Whip with pudding mix, 2/3 C milk, pumpkin and spice. Beat slowly with eggbeater about 1 minute. Pour into shell and chill until set. Garnish with remaining Dream Whip.

RUM NUT BITS

1 C butter (1/2 pound)
1/2 t salt
1/2 C sugar
1 T (or more) rum flavoring
3 C sifted flour
1/2 C (or more) nuts
Cream butter, add sugar, then remaining ingredients. Shape into two 1-1/2" rolls. Wrap in waxed paper and chill. Slice thin. Bake at 350 for 10 to 12 minutes.

ITTY BITTY PECAN PIES

1 C flour
1/2 C butter or margarine
1/3 C cream cheese, softened
3/4 C brown sugar, packed
2/3 C pecans, chopped
1 egg, beaten 1 t vanilla
1 T butter or margarine, melted
Beat flour, butter, and cream cheese in bowl. Refrigerate 1 hour. Roll into 1" balls. Press each ball into greased wells of small muffin tin, forming cups. Set aside. Bring remaining ingredients to a boil. Pour hot mixture, 1 T at a time, into cups. Bake in 400 oven for 12-15 minutes.

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