



Sheer Indulgence

Breakfast

Melody	7	Breakfast Pizza
Mandi	8	Breakfast Quiches (Crust-less)
Pinterest	13	Creme Brûlée French Toast
Katlyn	9	Crepes
Wendy	10	Eggs Benedict
Alisa	11	Ham and Potato Breakfast Bake
Wendy	10	Hollandaise Sauce
Robyn	12	Make Ahead Western Omelet “Muffins”

Pinterest	15	Apple Pie Bites
Lynette	16	Artichoke Dip
Bria	17	Baked Brie Cheese
Brooke	18	Bread Dip
Katlyn	26	Brownie Dip
Stacy	21	Crab Dip
Harmoni	16	Dill Dip
Lynette	19	Easy Stuffed Mushrooms
Lynette	20	Herbed Oyster Crackers
Stacy	21	Hot Wing Dip
Pinterest	22	Lasagna Cups
Brooke	23	Mexican Zucchini Oven Fries
Ashley	24	Savory Parmesan Spinach Artichoke Dip
Brenda	25	Shrimp Stacks
Brenda	26	Spinach Artichoke Dip
Bria	17	Swiss Cheese Bread Bowl
Pinterest	27	Zucchini Bites

Appetizers



Salads

Wendy	31	Asian Salad
Bria	29	Basil Couscous Salad
Lynette	32	Cafe Rio Chicken Salad
Liz	33	Cafe Rio Pork Salad
Kris	34	Frog Eye Salad
Stacy	35	Lemon Tarragon Pasta Salad
Kelly	36	Macaroni Shrimp Salad
Kris	34	Jello Cottage Cheese Salad
Caprice	37	Pasta Salad
Mandi	36	Spinach Avocado Salad
Brooke	38	Strawberry Pretzel Salad
Sam	39	That Good Salad

Kris	41	Beef Stroganoff
Lisa	45	Broccoli Cheddar Soup
Jessica	46	Cheddar and Cracker Chicken
Kathleen	49	Cheeseburger Soup
Kris	48	Cheesy Potato Soup
Lexi	52	Chicken and Spinach Enchiladas
Robyn	53	Chicken and Spinach Skillet Pasta
Robyn	58	Chicken and Zucchini Tacos
Caprice	47	Chicken Enchiladas
Melody	50	Chicken Enchiladas
Rachel	81	Chicken Parmesan
Lexi	43	Chicken Parmesan
Mandi	64	Chicken Pasta Bake
Lynette	51	Chicken Salsa Chili
Kris	54	Chicken Squares

Main Course



Main Course

Katlyn	56	Chicken Tetrizzini
Blaine	55	Chicken Tuna Bake
Kallie	59	Creamy Baked Macaroni and Cheese
Sam	57	Creamy Chicken Vegetable Soup
Kristin	61	Creamy Mashed Potatoes
Sam	62	Creamy White Chicken Chili
Nicole	60	Crescent Chicken
Liz	63	Crispy Slow Cooker Carnitas
Laura	64	French Dip
Blaine	65	Fried Rice
Laura	66	Halibut with Capers
Lynette	67	Ham Hock and Beans
Stacy	68	Lasagna
Kris	41	Lemon Chicken
Rachel	69	Lemon Garlic Butter Shrimp Linguine
Makayla	70	Manicotti
Stacy	71	Market Street Grill Clam Chowder
Jessica	72	Million Dollar Spaghetti
Alisa	80	One-Pot Creamy Tomato Tortellini Soup
Ashley	42	Poppy Seed Chicken
Pinterest	77	Roasted Asparagus and Garlic Penne
Lynette	73	Sausage, Potato, and Kale Soup
Lisa	74	Shepherds Pie
Lexi	44	Simple Tomato Sauce
Mandi	75	Skinny Enchiladas
Nicole	82	Slow Cooker Chicken Burrito Filling
Wendy	79	Slow Cooker French Dip Sandwiches
Pinterest	78	Stir Fry
Amelia	83	White Chicken Chili



Desserts

Robyn	85	Banana Bread Brownies
Melody	86	Better Than Sex Cake
Katlyn	87	Brownie Bites with Oreo Frosting
Blaine	116	Caramel Popcorn
Kathleen	89	Chocolate Crinkle Cookies
Paige	116	Chocolate Cookies
Nicole	88	Cookies and Cream Cookies
Harmoni	90	Disney World Ooey Goopy Toffee Cake
Stacy	91	Easy Éclair Cake
Kris	92	English Toffee
Kris	93	Foolproof Fudge
Stacy	94	Frosted Marshmallow Brownies
Jennifer	95	Ginger Snaps
Hershey's	96	Hot Chocolate Cookie Cups
Jennifer	97	Ice Cream in a Bag
Blaine	96	Ice Cream Pie
Kristin	98	Kristin's Double Chocolate Cookies
Jessica	99	Malted Chocolate Chip Cookies
Blaine	117	Muddy Buddies
Katlyn	100	Oreo Cookies
Brooke	101	Peanut Butter Fingers
Kris	103	Peanut Butter Squares
Jennifer	102	Peppermint Pinwheel Cookies
Katlyn	104	Pumpkin Bars
Alisa	105	Pumpkin Better Than Sex Cake
Blaine	106	Pumpkin Chiffon Pie
Brenda	107	Pumpkin Donut Holes
Caprice	108	Pumpkin Pie Cake
Lisa	109	Ranger Cookies



Desserts

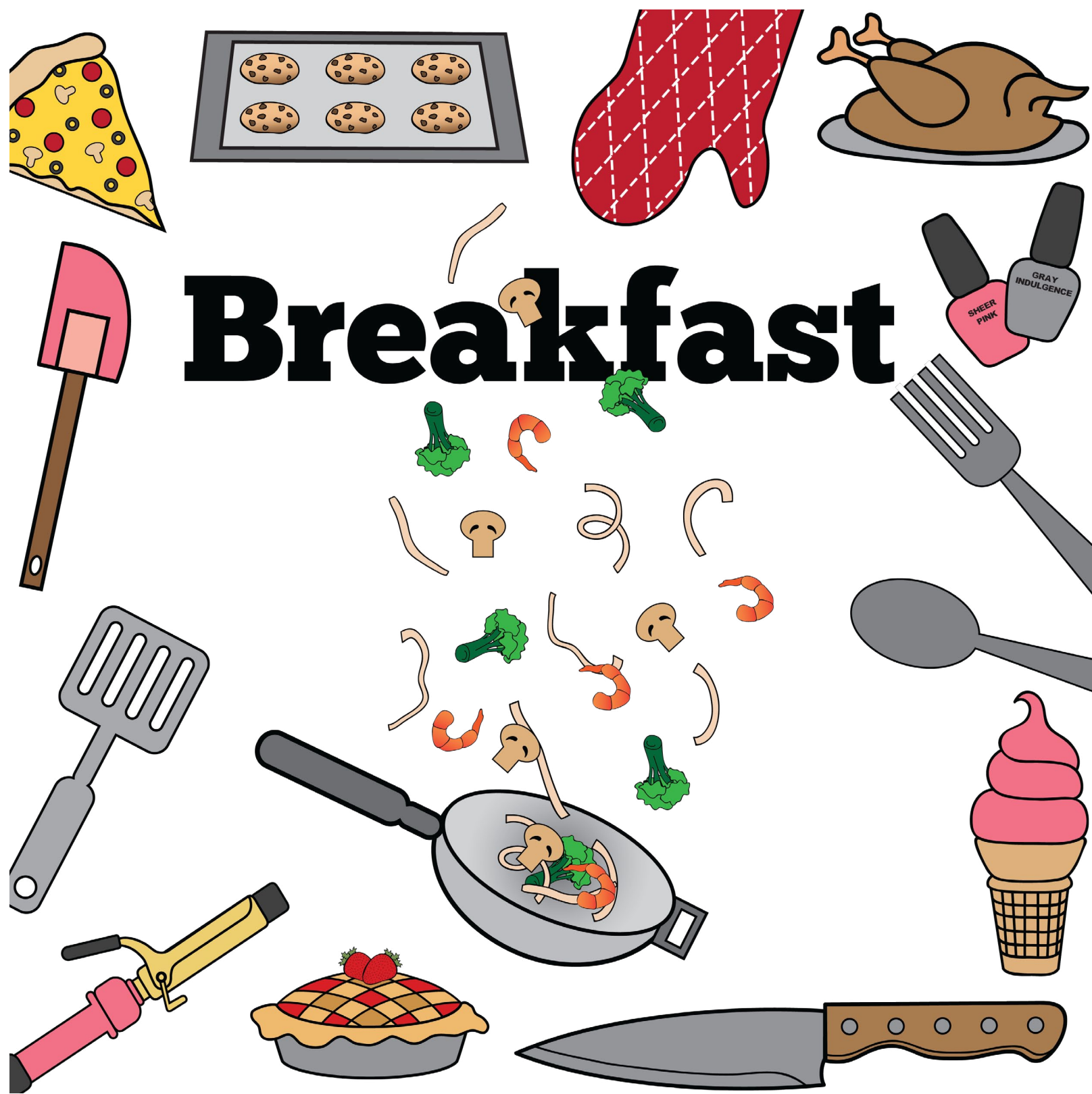
Lisa	110	Really Good Chocolate Chip Cookies
Mandi	111	Rolo Cookies
Robyn	112	Snickerdoodle Bars
Brenda	113	Soft Ginger Cookies
Kallie	114	Sylvia's Fudge
Lynette	115	Ultimate Chocolate Chip Cookies

Breads

Pinterest	132	Amish Bread
Pinterest	133	Amish Friendship Bread
Jessica	119	Banana Bread
Blaine	122	Banana Bread
Kathleen	121	Banana Nut Bread
Hershey's	130	Blackout Banana Bread
Mandi	129	Braided Bread
Betty Crocker	131	Caramel Apple Glazed Bread
Hershey's	120	Chocolate Quicky Sticky Bread
Pinterest	135	Cinnamon Roll Bread
Pinterest	123	Honey Wheat Bread
Blaine	124	Orange Rolls
Laura	125	Pumpkin Muffins
Pinterest	126	Snickerdoodle Bread
Pinterest	127	White Bread
Pinterest	128	Zucchini Bread

Drinks

Rachel	138	Pina Colada
Blaine	138	Pineapple Lemonade
Kris	137	Raspberry Slush
Blane	137	Root Beer



Breakfast Pizza

Melody Pulsipher

1 egg per person
Pancake mix
Shredded cheese of your choice
Bacon, sausage (either, both, or none)
1 Potato or frozen hash browns
1 Avocado (optional)



1. Mix pancake batter as normal, place on cookie sheet and cook in oven until solid enough to put toppings on.
2. Cook bacon, sausage, and potato. Slice and/or shred.
3. Cook eggs. Scramble for presentation or sunny side up until almost desired hardness.
4. Pull pancake crust out and drizzle a small amount of olive oil on. Place toppings on like a pizza and cook until cheese is melted then top with sliced avocado.



Breakfast Quiches (crust-less)

Mandi Prince

3 strips of bacon
½ small onion
1 (10 oz) package of frozen spinach
3 eggs
15 oz. ricotta cheese
8 oz. mozzarella cheese
½ tsp nutmeg

“I like to double the batch and freeze these. On busy mornings just pop one in the microwave and take it to go.”



1. Preheat oven to 350°.
2. Cook the bacon and cool. Cut the bacon into small ¼” pieces. Thaw frozen spinach and let cool. While spinach thaws, heat a pan to medium high heat and drizzle olive oil. Once olive oil is simmering, cook onion until translucent.
3. Squeeze spinach to drain and add the spinach and the bacon to the onions. Cook until moisture is evaporated, add salt and pepper to taste and nutmeg.
4. Remove onion mixture and allow to cool.
5. In a large bowl, beat the eggs and add all cheeses. Once the onion mixture is cooled, add it to the cheese and egg mixture and mix well. Spray cooking oil into a muffin tin and spoon the quiche mixture into muffin tin – fill almost to the top – a 1/3 c. measuring cup is usually perfect.
6. Bake for about 40 minutes or until the tops start to look golden brown.



Crêpes

Katlyn Smith



4 Eggs
2 cups milk
3 Tbsp sugar
1/2 tsp vanilla
Dash of salt
2 cups flour
4 Tbsp butter - melted

1. Combine all ingredients.
2. Pour on to a slightly domed plate (you want something that is domed enough to keep the batter in but not so domed that you can't dip the crepe maker in).
3. Take a crepe maker turn it upside down and dip it in lightly, pull away and set it down. Wait until the edges are slightly golden and use a rubber spatula to lift edges, wait a few more seconds then remove crepe. I usually flip the crepe and let it cook on the other side for 5-10 seconds.

*If you are using a regular pan; Preheat a 10 inch non-stick pan over medium heat. Brush a layer of butter on the heated pan. Pour 1/4 cup of the batter into the hot pan, and swirl to coat the bottom of the pan. Swirl and spread the batter along the edge of the pan first and then fill the middle with the remaining crepe batter. Make sure the batter is as evenly spread as possible.

Fill with anything your heart desires. I like a thin layer of butter and powdered sugar, then strawberries, bananas, or peaches.



Eggs Benedict

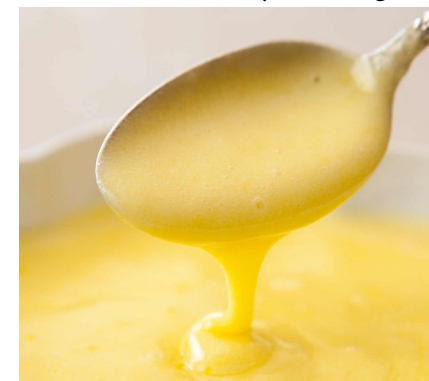
Wendy Burningham



4 Slices Canadian bacon
2 English muffins, split and toasted
4 eggs, poached
Hollandaise Sauce (see below)
Optional: fresh dill or parsley

Hollandaise Sauce

Wendy Burningham



3 egg yolks
1 & 1/2 tablespoons cold water
3 teaspoons lemon juice
1/2 cup clarified butter, warm
Pinch of salt
Pinch of ground cayenne/red pepper
Hot water, as needed

1. In a stainless bowl over simmering water or in the top of a double boiler, vigorously and continuously whisk together egg yolks, cold water and lemon juice until the mixture thickens and doubles in volume.
2. Continue whisking; gradually drizzle in warm clarified butter, salt and cayenne. Mixture should thicken and double in volume again.
3. Remove from heat. Salt and pepper to taste. Keep warm until ready to serve.
4. If sauce gets to thick whisk in a couple of teaspoons of warm water.



Ham and Potato Breakfast Bake

Alisa Muelling

2 cups ham or other pork meat, chopped into small pieces
4 cups shredded potato or hash brown
1 cup sweet bell pepper (approximately one medium/small pepper) chopped small
1/4 cup sweet yellow onion, minced
1/2 cup sliced mushrooms
1 clove garlic, minced
6 eggs
1 Tablespoon heavy cream (optional)
2 cups finely shredded cheese, divided in half
1/4 teaspoon salt
1/8 teaspoon black pepper



1. In a large bowl, combine sweet peppers, onion, garlic, mushrooms, and ham. Mix well.
2. In a smaller bowl, whisk together eggs, heavy cream, salt, and pepper.
3. Add whisked eggs to vegetable bowl and stir. Incorporate potatoes, then 1 cup of shredded cheese.
4. Pour casserole mixture into an 8x8 or 9x9 lightly oiled baking dish. Sprinkle remaining cheese over top.
5. Bake at 350° for 30 - 45 minutes, until cooked through and egg is set. If using a broiler safe dish, turn on broiler for 2-3 minutes to crisp and brown cheese.

Make-Ahead Western Omelet “Muffins”

Robyn Orhn

Olive oil cooking spray or oil mister
6 large eggs
6 large egg whites
1/4 tsp kosher salt
Freshly cracked black pepper
3 oz sliced ham (about 4 slices) finely chopped
2 oz reduced fat swiss cheese, chopped
1/2 cup finely chopped red or orange bell pepper
1/4 cup chopped scallions



1. Preheat oven to 350°, lightly spray a standard 12-cup nonstick or silicone muffin tin with oil.
2. In a medium bowl, beat the whole eggs and egg whites with a fork.
3. Season them with salt and pinch of black pepper.
4. Mix in ham, swiss cheese, bell pepper, and scallions.
5. Pour about 1/4 cup of egg mixture into each muffin cup and carefully place the pan in the oven.
6. Bake until the eggs set. 20-24 minutes.

Freeze leftovers or make a double batch.

To reheat, microwave for about 1 minute, or place on a cookie sheet and bake at 350° until heated through, about 25 minutes.

Pinterest

A close-up photograph of a stack of French toast on a white plate. The French toast is golden brown and dusted with powdered sugar. Several fresh strawberries are arranged next to the stack. A fork is visible in the background. Powdered sugar is being sprinkled onto the dish from above.

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Mini Apple Pie Bites

- 1/4 cup packed light brown sugar
- 1 teaspoon apple pie spice, and additional apple pie spice (about 1/4 teaspoon) for sprinkling on top of crescent rolls
- 3 Tablespoons butter, melted
- 1/3 cup chopped pecans (optional)
- 1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices
- 1 (8-ounce) can Pillsbury Original crescent rolls



Pinterest

1. Preheat your oven to 375° & line a baking sheet with parchment paper.
2. In a small bowl, combine brown sugar and apple pie spice. Set aside.
3. Melt butter and toss apple slices in butter, set aside.
4. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle. Sprinkle each triangle evenly with the chopped pecans.
5. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
6. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
7. Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving.

Artichoke Dip

Family Size

- 1 (80 oz) cream cheese
- 1 cup fresh Parmesan cheese
- 1 can quartered artichoke hearts
- 1 can green chiles
- 1 cup sour cream
- 1/2 cup mayonnaise



Lynette Gardner

Preheat oven to 350°. Cut up artichoke hearts into small pieces. Mix everything together (Saving a little Parmesan cheese to sprinkle on top). Put into casserole dish; bake for 20-30 minutes.

Dill Dip

Family Size

- 1 pt mayo
- 1 pt sour cream
- 2 Tbsp dill
- 2 Tbsp Bon Appetit*
- 2 Tbsp parsley

Individual Size

- 1 cup mayo
- 1 cup (8 oz) sour cream
- 1 Tbsp dill
- 1 Tbsp Bon Appetit*
- 1 Tbsp parsley

- *Currently not available, as a substitute mix together:
- 1 Tbsp McCormick® Gourmet Celery Salt
 - 1 Tbsp McCormick® Gourmet Onion Powder
 - 1 Tbsp Sugar



Harmoni

Swiss Cheese Bread Bowl

Bria Knickrehm

- 1 brick of softened cream cheese
- 1 cup mayo
- 1 bag or 1 small brick of Swiss cheese

1. Mix together.
2. Hollow out whatever type of artisan bread you like and cut the pieces up to dip in.
3. Cook at 350° until brown and bubbly. Serve with bread, crackers, or vegetables.



Baked Brie Cheese

Bria Knickrehm

- 1 block Brie cheese - sliced down the middle
- 1 cup brown sugar
- 1 cup chopped pecans

1. Bake at 350° for 12-15 minutes, until Brie starts to get nice and melty.
2. Serve with crackers.



Bread Dip

Brooke Delight

- 1 (8 oz) cream cheese, softened
- 1 & 1/2 cups sour cream
- 1/2 cup real mayo
- 1 cup diced ham
- 1/3 cup green onion
- Dash of Worcestershire sauce
- 2 cups shredded Colby Jack cheese



1. Preheat oven to 350°.
2. Mix ingredients and put into a hollowed out large loaf of bread. Put top back on and bake for 1 hour.
3. Serve with bread, carrots, and crackers.

Easy Stuffed Mushrooms

Lynette Gardner

- 24 oz fresh whole white mushrooms (about 28)
- 1 & 1/4 cups spinach-artichoke dip (from a deli)
- 1/2 lb bulk spicy Italian sausage, cooked and drained
- 1/3 cup Progresso™ Italian style Panko crispy bread crumbs



1. Heat oven to 375°. Remove stems from mushroom caps; discard stems.
2. On un-greased 15x10 inch pan with sides, place mushrooms, stem-side down. Bake 10 to 12 minutes or until they just start to release their juices. Remove mushrooms from pan; drain. Remove any liquid from pan.
3. In medium bowl, mix dip, sausage and 2 tablespoons of the bread crumbs until well blended. Divide and spoon the filling into mushroom caps, mounding slightly. Sprinkle with remaining bread crumbs. Place mushrooms in same 15x10 inch pan.
4. Bake 13 to 18 minutes or until golden brown on top and heated through.

Herbed Oyster Crackers

Lynette Gardner

- 2 - 11 oz packages Oyster crackers
- 1 & 1/2 cups Orville Redenbacher popping oil
- 1 envelope Hidden Valley Ranch Dressing
- 1 Tbsp dill
- 1 tsp lemon pepper
- 1 tsp garlic salt



- Mix oil and seasonings and warm thoroughly.
Pour over crackers stir until oil mixture is absorbed by the crackers.

Hot Wing Dip

Stacy Watkins

- 1 (8 oz) cream cheese
- 4 chicken breasts, cooked and chopped, or one rotisserie chicken
- 1/2 cup Frank's hot sauce (use more or less depending on how spicy you like it.)
- 1 & 1/2 to 2 cups shredded mozzarella cheese
- 16 oz. Ranch dressing (homemade Hidden Valley is best.)
- Keebler Club crackers



Spread cream cheese in a 9 x 13 pan. Combine chicken, hot sauce and 1/2 cup cheese, layer over cream cheese. Pour dressing evenly over the chicken. Top with 1 & 1/2 cups cheese to cover. Bake at 350° for about 20 minutes or until hot and bubbly. Serve right away with crackers.

Crab Dip

Stacy Watkins

- 1 (8 oz) cream cheese
- 1/2 cup sour cream
- 2 Tbsp fresh lemon juice
- 1 (8 oz) package imitation crab, chopped
- 1/4 cup chopped celery
- 1/4 cup chopped green onion
- 1 tsp dill weed



Beat together cream cheese, sour cream and lemon juice until smooth and creamy. Stir in crab, celery, onion and dill weed. Chill and serve with assorted crackers.

Mini Lasagna Cups

Pinterest

- 1 pound lean ground beef
- 1 pound sausage (optional)
- 1 cup spaghetti sauce
- 1 & 1/2 cups part skim ricotta cheese
- 1/4 teaspoon kosher salt
- 1/4 teaspoon pepper
- 24 wonton wrappers
- 1 & 1/2 cups shredded cheese



1. Preheat oven to 375°. Cook hamburger in a large skillet over medium high heat and drain.
2. Add spaghetti sauce to remaining meat mixture and stir to combine.
3. In a large bowl, combine the ricotta, & the salt and pepper, stir.
4. Coat a 12 cup muffin tin with cooking spray, and arrange a wonton wrapper in each cup. Take half the ricotta mixture and divide it among the 12 cups. Top with half of the meat sauce, and sprinkle with shredded cheese. Place another wonton wrapper over the cheese, and repeat the layers by adding the remaining ricotta cheese, meat sauce, and top with shredded cheese.
5. Bake at 375° for 10 to 15 minutes until the cheese is melted and the wonton wrappers are golden. Cool in the muffin tin for 5-10 minutes before serving.

Mexican Zucchini Oven Fries

2 medium zucchini cut into 1/4 inch squares, 3 inch long sticks (like fries)
Vegetable cooking spray
1 Tbsp dried oregano
1 Tbsp ground cumin
1 Tbsp grill seasoning
1 cup chili sauce, or mild taco sauce



Brooke Delight

1. Arrange zucchini on nonstick cookie sheet. Spray zucchini with cooking spray.
2. Combine spices then sprinkle over zucchini fries.
3. Place in a very hot oven and cook 15-18 minutes. Serve Hot. Top with spoonfuls of chili sauce or taco sauce.

Savory Parmesan Spinach Artichoke Dip

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese - softened
1 jar (12 oz.) marinated artichoke hearts, drained, chopped
1 pkg. (10 oz.) frozen chopped spinach, thawed, well drained
1/2 cup KRAFT Shredded Mozzarella Cheese
1/2 cup KRAFT Grated Parmesan Cheese
1/2 tsp. garlic powder



Ashley Rosky

1. Heat oven to 350°.
2. Mix ingredients until blended.
3. Spoon into shallow baking dish sprayed with cooking spray.
4. Bake 20 minutes or until heated through.

Shrimp Stacks

Brenda Miner

- 1/2 cup uncooked brown or white rice
- 8 oz cooked jumbo shrimp
- 1 small cucumber
- 1 tsp chives
- 1 avocado
- Soy sauce
- 4 tsp mayonnaise
- 1 tsp Sriracha sauce



1. Cook rice. Cut shrimp into 1/2 inch bites, removing the tails.
2. Dice cucumber and add chives.
3. Dice avocado. Mix mayo & Sriracha together.
4. Using a 1 cup dry measuring cup, layer 1/4 of cucumber, avocado, shrimp and rice. Press firmly. Carefully turn the cup upside down on a plate and tap bottom if necessary. Drizzle with soy sauce and top with Sriracha and mayo.

Spinach Artichoke Dip

Brenda Miner

- 1 large handful baby spinach
- 1 Tbsp butter
- 1 large can artichoke hearts - cut in chunks
- 2 jars Alfredo sauce
- 1 cup grated Parmesan cheese

1. Sauté spinach in butter. Mix all ingredients in crock pot on warm. Serve with tortilla chips or large crispy pretzels.



Brownie Dip

Katlyn Smith

- 1 (8 oz) package cream cheese - softened
- 8 oz Cool Whip
- 1 (18 oz) box brownie mix - dry
- 2 Tbsp milk
- 1 cup mini chocolate chips

1. In a large bowl, using a hand held mixer, beat the cream cheese until smooth.
2. Mix in the cool whip until smooth. Add the brownie mix and milk. Mix until smooth.
3. Fold in chocolate chips, reserving a few for the garnish.
4. Serve immediately or wrap the bowl in saran wrap and store in the fridge up to one day ahead. Serve with Graham Crackers, Pretzels, or fruit.



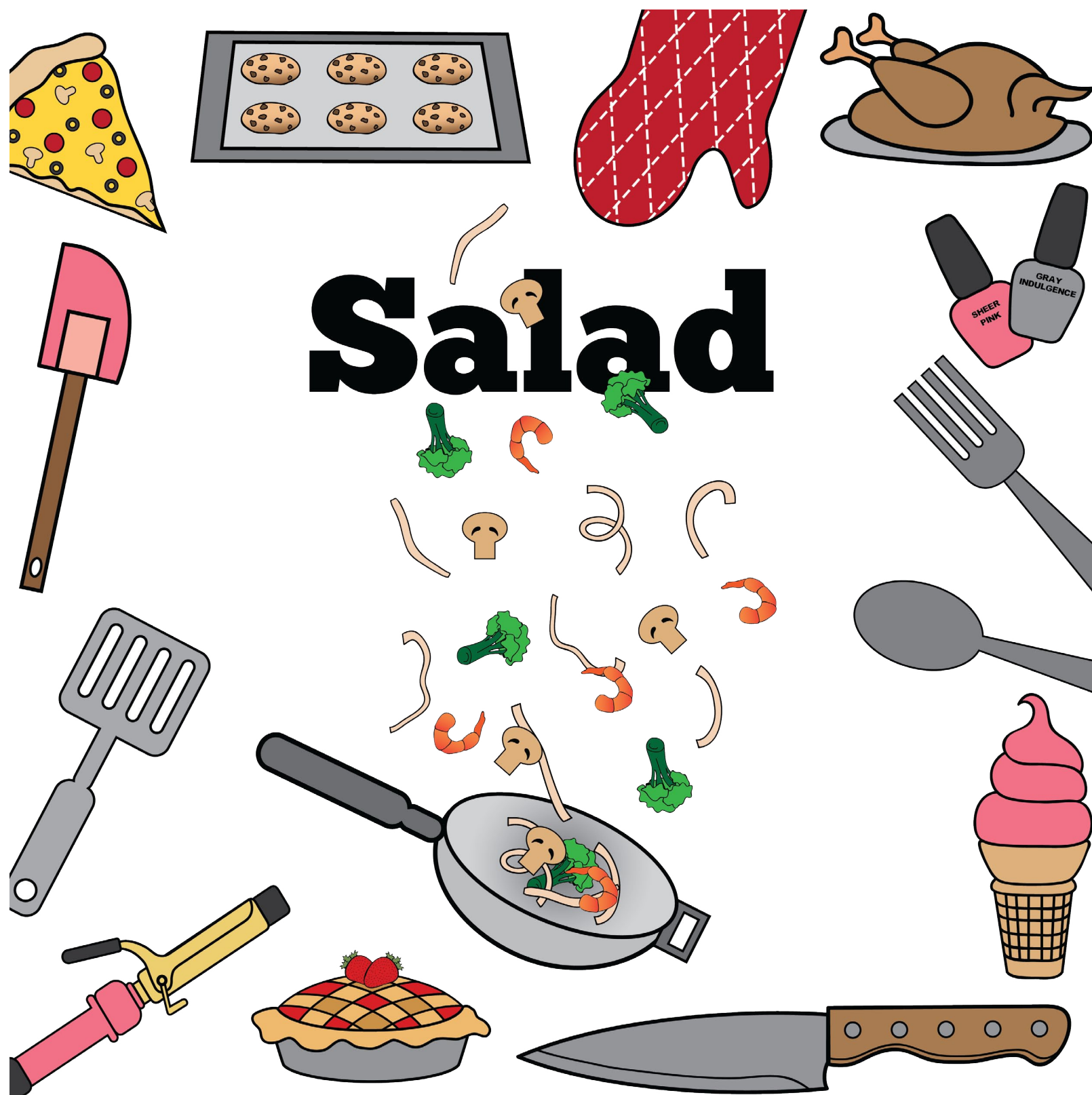
Zucchini Bites

Pinterest

- 1 cup grated zucchini, packed
- 1 large egg
- 1/4 medium onion, minced
- 1/4 cup grated reduced fat sharp cheddar cheese
- 1/3 cup seasoned breadcrumbs (or gluten-free crumbs)
- 1/4 tsp kosher salt and black pepper to taste



1. Preheat oven to 400°. Spray a baking sheet with cooking spray.
2. Grate the zucchini into a clean dish towel until you have 1 packed cup. Wring all of the excess water out of the zucchini, there will be a lot of water. In a medium bowl, combine all of the ingredients and season with salt and pepper to taste.
3. Spoon 1 tablespoon of mixture in your hands and roll into small ovals. Place on the cookie sheet and bake for 16 to 18 minutes, turning halfway though cooking until golden. Makes 16.



Basil Couscous Salad

Bria Knickrehm

- 1 package Olive Oil and Garlic Couscous
- 12 cups Romaine lettuce (about 1 large or two medium heads)
- 1/2 cup raisins
- 1/2 cup grated Asiago or Parmesan cheese
- 1 & 1/2 cups or 3-4 medium ears fresh white corn, cooked, cooled & cut off cob
- 1/2 cup toasted pine nuts
- Fresh Basil Dressing:
(enough for a double batch of salad)
- 1 cup fresh basil leaves
- 1 cup mayonnaise
- 1/2 shallot, chopped (optional)
- 1 cup buttermilk
- 2 tablespoons red wine vinegar
- Salt and pepper to taste

“I Like to cook salmon the night before and add cold salmon to the top.”

“Goes really well with basil dressing and raisins.”



Basil Couscous Salad (Continued)

Bria Knickrehm

1. For best results- a day before, or at least a few hours before:
Cook couscous according to package directions. Cool completely. Refrigerate. Wash and dry lettuce, set aside in refrigerator. Cook corn, rinse with cool water. Cut corn off cob and place in refrigerator to cool completely.
2. Make dressing by mixing all ingredients in blender or by using a hand immersion blender. Refrigerate.
3. When ready to serve: Place cooked couscous in a large bowl. Chop lettuce into bite size pieces. Add lettuce and rest of salad ingredients into bowl. Just before serving, drizzle dressing (I only use about 1/2) and toss. You may serve additional remaining dressing on the side.

Tips:

- When I say “large” head of Romaine, I’m not talking about a Costco head of Romaine. Those are Romaine hearts. If you are using Costco Romaine, probably about 4-5 heads will do.
- The first time I made this salad, I tried to cook the couscous and cook the corn and let both cool before adding to the salad. It really works best to cook both several hours or the day before and refrigerate. Also best to use really cold lettuce and dressing. I tried both ways, and had the best result when preparing ingredients the day before and then toss the ingredients when all completely chilled.

Asian Salad

Wendy Burningham

6 chicken breasts - cooked and shredded
2-3 bags coleslaw
3 bags crushed raw Ramen noodles
3/4 cup slivered almonds
4 Tbsp sesame seeds

1. Mix all together

Dressing

1 & 1/2 cups oil
9 Tbsp white vinegar
3 tsp salt
6 Tbsp sugar
3 tsp MSG
1 & 1/2 tsp pepper

1. Mix together and pour over salad.



Cafe Rio Chicken Salad

Lynette Gardner

Cafe Rio Dressing

1 buttermilk ranch dressing packet
2 tomatillos
1/2 bunch of cilantro
1 clove of garlic
Juice of 1 lime (2 Tbsp.)
1 jalapeño (Use the seeds too if you like it spicy, or substitute with a few drops of green tobasco)
Mix well in food processor, and refrigerate

Cafe Rio Rice

1/2 bunch cilantro
1 can green chilies
1/2 onion
3 cups water
4 tsp chicken bouillon
4 tsp garlic - minced
3/4 tsp salt
1 Tbsp butter
3 cups rice

For Rice: Blend cilantro, green chilies, and onion together in food processor. Bring water to a boil and add all ingredients, simmer covered for 30 minutes.



Cafe Rio Chicken

1 small bottle Kraft Zesty Italian Dressing
1 Tbsp chili powder
1 Tbsp cumin
3 cloves garlic - minced
5 lbs chicken breast

Cook all ingredients together in a crock pot for 4 hours, shred meat and cook 1 additional hour.

Serve with tortilla, beans, cheese, salsa, cilantro, grated Parmesan cheese, guacamole.

Cafe Rio Pork Salad

Serves 20

Liz Fuller



Cafe Rio Dressing

2 buttermilk ranch dressing packets
2 cups milk
2 cups mayo
2 tomatillos
1 bunch of cilantro
2 cloves of garlic
Juice of 2 limes (4 Tbsp.)
2 jalapeños (Use the seeds too if you like it spicy)
Mix all in blender, set aside

Cafe Rio Rice

1/2 bunch cilantro
1 can green chilies
1/2 onion
6 cups water
4 tsp chicken bouillon
4 tsp garlic - minced
3/4 tsp salt
1 Tbsp butter
3 cups rice

For Rice: Blend cilantro, green chilies, and onion together in food processor.
Bring water to a boil and add all ingredients, simmer covered until rice is done.

Other

2 large heads of green leaf lettuce
20 tortillas
8 cans black beans
6 lbs pork

1. Cook pork in crock pot on low heat with a little water for about 6 hours.
2. Two hours before serving, shred pork and return to crock pot (discard juice from the pork).
3. Pour 16 oz bottle Pace Picante Sauce-Medium, 1 can caffeine free Coke, and 2 cups brown sugar over the pork. Mix well. Cook on low for 2 more hours.

Frog Eye Salad

Kris Smith



1 (16 oz) box Acini Di Pepe Pasta - Cooked & drained.
1 cup sugar
1/2 tsp salt
2 Tbsp flour
1 & 3/4 cups pineapple juice
2 eggs

Cook sugar, salt, flour, pineapple juice, & eggs until thick.
Pour over cooked pasta.

Add:

2 (11 oz) cans of mandarin oranges
1 (20 oz) can crushed pineapple
Mix in and cool, place in fridge.

The next day mix in: 2 (8 oz) cool whips, bananas, & 2 cups mini marshmallows.

Jello Cottage Cheese Salad

Kris Smith



1 small box (1/3 cup) Jello
(strawberry or raspberry)
16 oz cottage cheese
Mix, then add:
About 2 cups of marshmallows
1/2 of an 8 oz whip cream
1 can Mandarin oranges
If wanted, add other fruits.

Lemon Tarragon Pasta Salad

Salad:

- 1 (16 oz) box of bow tie noodles
- 2-3 cups whole red grapes
- 1 cup celery, thinly sliced
- 1/3 cup green onions, chopped
- 2 cups rotisserie chicken, diced

Dressing:

- 1 & 1/4 cup mayonnaise (not light)
- 1/2 tsp onion powder
- 2 lemons, zested and juiced
- 1/2 tsp salt
- 2 Tbsp fresh tarragon (not dry) leaves, minced
- 1 Tbsp sugar
- 2 Tbsp honey



Stacy Watkins

1. Cook pasta according to package. Pour into a colander and rinse with cold water.
2. In a large bowl, place the drained pasta, red grapes, celery, onion and chicken, gently fold together.
3. For dressing, mix together mayonnaise, lemon juice and zest, onion powder, salt, sugar, honey, and tarragon. Stir well until creamy. Taste, add more sugar if needed, depending on size of lemons used.
4. Add half of the dressing to the salad, stir to combine. Cover the salad and chill for 1-2 hours. Pour the rest of the dressing over the salad just before serving, make sure dressing is well incorporated into salad. Serve with a side of sliced almonds to sprinkle on top, for those that like almonds.

Macaroni Shrimp Salad

Kelly Slagowski

Boil 1 package of 16 oz pasta.

Mix in:

- 4 boiled eggs, chopped
- 4 stalks celery
- 1/2 onion
- 3 cans shrimp w/mayo or miracle whip
- Add salt and pepper to taste



Spinach Avocado Salad

Mandi Prince

- 1 pkg spinach
- 1 avocado
- 1 pkg goat cheese
- Pecans
- Crumbled bacon
- Handful pomegranate
- Brianna's poppy seed dressing
(You can find it in the condiments section of most stores.)



Pasta Salad

Caprice Martin

1 & 1/2 cup mayo
1 cup coleslaw dressing
1 box bow-tie pasta - cook as directed
6 green onions
Purple grapes - sliced in half
Sliced almonds
Craisins
Cooked and chopped chicken breasts



Mix together all ingredients and cool in fridge for a few hours.

Strawberry Pretzel Salad

Brooke Delight

2 cups coarsely crushed pretzels
3 Tbsp sugar
3/4 cup melted butter
1 (8 oz) cream cheese, softened
1 cup sugar
1 (8 oz) frozen whipped topping
1 (6 oz) strawberry Jello
1 cup boiling water
2 (10 oz) packages frozen strawberries, thawed



1. Mix pretzels, butter, and 3 Tbsp sugar. Press into a 9x13 inch pan (not too hard). Bake at 400° for 8 minutes only. Cool.
2. Beat cream cheese and 1 cup sugar together. Add whipped topping and spread on crust.
3. Dissolve Jello in 1 cup boiling water. Stir in berries. Let stand for 10 minutes. Pour onto cheese layer and chill.

That Good Salad

Sam Hansen

- 1 lb. bacon, cooked and crumbled
- 2 six oz. packages of pre-washed lettuce
{I used a mix of baby kale and romaine}
- 5 Roma tomatoes, diced
- 2/3 cup slivered almonds, toasted
- 2 ripe avocados, diced
- 1 cup grated Parmesan cheese
- 2 cups croûtons

Dressing:

- 2 lemons, juiced
3 large cloves of garlic, roughly chopped
Salt & pepper, to taste
1 cup olive oil

1. Place all ingredients for salad into large bowl.
 2. For dressing, blend lemon juice, garlic and salt and pepper in a blender until frothy. With blender on, slowly add in olive oil to emulsify.
 3. Pour desired amount of dressing over salad and toss together.
- Serve immediately!

*If you want to make this in advance, do not add avocados, croûtons or dressing until ready to serve!



Beef Stroganoff

Kris Smith



- 1 pkg dry onion soup mix
- 2 cans cream of chicken
- 1/2 of a soup can of water
- 1 pkg lean stew meat
- 1/2 cup sour cream

1. Combine all but sour cream and cook in a covered dish for 4 hours at 250°.
2. Stir in sour cream then pour over cooked noodles.

Lemon Chicken

Kris Smith



- 4 Chicken breasts
- 1/4 cup flour
- 1/4 tsp sage
- 1/8 tsp pepper
- 2 Tbsp butter
- 3/4 cup chicken broth
- 1-2 Tbsp lemon juice

1. Mix together flour, sage and pepper. In separate bowl mix broth and lemon juice.
2. Dip chicken in flour, sage and pepper mixture.
3. Melt butter on high-medium heat in pan. Cook chicken until light brown.
4. Put broth and lemon mixture in pan with chicken, simmer 8-10 minutes - until chicken is done.

Poppy Seed Chicken

Ashley Rosky



- 5 cups chicken breasts, cooked and cubed (or shredded)
- 1 cup sour cream
- 2 (4.5) ounce cans condensed cream of chicken soup
- 2 cups crushed Ritz crackers (about 1 & 1/2 rolls of crackers)
- 1/2 cup butter, melted
- 1 Tablespoon poppy seeds

Optional

- 1 teaspoon Worcestershire sauce
- 1 teaspoon celery salt
- 1 teaspoon minced garlic
- 1 Tbsp lemon juice
- 1/4 teaspoon pepper
- 3 cups cooked rice

1. Preheat oven to 350°.
2. Place cubed chicken in a 9 x 13 casserole dish. *Note: Some people layer some cooked rice on the very bottom underneath the chicken so that it's a meal in one.
3. Stir together the condensed soup and sour cream. If you wish to add the additional flavorings stir in the Worcestershire, celery salt, garlic, lemon juice, and pepper to the soup and sour cream mixture. Pour over the chicken.
4. In a separate bowl, stir together the crushed crackers and melted butter. Sprinkle over the chicken and sauce. Sprinkle the poppy seeds on top.
5. Bake for 20-30 minutes in the preheated oven, until the top of the casserole is browned and the sauce is bubbly. Serve plain or over rice. We like to eat it with steamed broccoli and we mix it all together.

Chicken Parmesan

Lexi Hayes

- 3 Tablespoons olive oil
- 1 teaspoon chopped fresh rosemary leaves
- 1 teaspoon chopped fresh thyme leaves
- 1 teaspoon chopped fresh Italian parsley leaves
- Salt and freshly ground black pepper
- 8 three ounce chicken cutlets
- 1 & 1/2 cups Simple Tomato Sauce, recipe follows, or purchased marinara sauce
- 1/2 cup shredded mozzarella
- 16 teaspoons grated Parmesan
- 2 Tablespoons unsalted butter, cut into pieces



1. Preheat the oven to 500°. Stir the oil and herbs in a small bowl to blend. Season with salt and pepper. Brush both sides of the cutlets with the herb oil. Heat a large heavy oven-proof skillet over high heat. Add the cutlets and cook just until brown, about 2 minutes per side. Remove the skillet from the heat.
2. Spoon the marinara sauce over and around the cutlets. Sprinkle 1 teaspoon of the mozzarella over each cutlet, then sprinkle 2 teaspoons of the Parmesan over each. Sprinkle the butter pieces atop the cutlets. Bake until the cheese melts and the chicken is cooked through, about 3 to 5 minutes.

Simple Tomato Sauce

Lexi Hayes

- 1/2 cup extra-virgin olive oil
- 1 small onion, chopped
- 2 cloves garlic, chopped
- 1 stalk celery, chopped
- 1 carrot, chopped
- Sea salt and freshly ground black pepper
- 2 (32 ounce) cans crushed tomatoes
- 4 to 6 fresh basil leaves
- 2 dried bay leaves
- 4 Tablespoons unsalted butter, optional



1. In a large casserole pot, heat the oil over medium high heat. Add the onion and garlic and saute until soft and translucent, about 2 minutes. Add the celery and carrots and season with salt and pepper. Saute until all the vegetables are soft, about 5 minutes. Add the tomatoes, basil, and bay leaves and simmer covered on low heat for 1 hour or until thick. Remove the bay leaves and check for seasoning. If the sauce still tastes acidic, add unsalted butter, 1 Tablespoon at a time to round out the flavors. Add half the tomato sauce into the bowl of a food processor. Process until smooth. Continue with the remaining tomato sauce.
2. If not using all the sauce, allow it to cool completely and pour 1 to 2 cup portions into freezer plastic bags. This will freeze up to 6 months.

Broccoli Cheddar Soup

Lisa Taylor



1 qt chicken broth (3 cups)
1 Tbsp onion powder
3-4 cups broccoli
1 tsp thyme
2 small bay leaves
1/4 tsp garlic powder

1. Cook the ingredients above. Bring them to a boil and simmer for 10 minutes.
2. Cool. Remove bay leaves and put the rest in a blender.
3. Set aside.

1/2 cube butter
1/4 cup flour
Salt
Milk
3 cups cheese

1. Whisk together the butter, flour, and salt. Boil for 2 minutes. Until thick.
2. Cook small pot of broccoli.
3. Combine ingredients from blender in and add the milk and cheese, and newly cooked broccoli.

I usually serve in store bought bread bowls.

Cheddar and Cracker Chicken

Jessica Wigham



16 buttery crackers (Ritz),
crushed (about 3/4 cup)
6 ounces sharp cheddar, grated
(I used shredded cheddar that I
had and stuck it in the food
processor to grind it up)
1 clove garlic, finely chopped
1-2 stalks scallions, thinly sliced (optional)
Salt and black pepper
4-6 ounces boneless, skinless chicken breasts
4 Tablespoons unsalted butter, melted

1. Heat oven to 350°.
2. In a bowl combine crackers, cheese, garlic, scallions and 1/4 tsp of salt & pepper.
3. Pound chicken to about 1/4-1/2 inch thickness with a meat mallet.
4. Dip pounded chicken in the butter then in the cracker mixture. Press gently to help it adhere and place on a foil-lined baking sheet.
5. Sprinkle any remaining cracker mixture onto the chicken and drizzle with any remaining butter. Bake until the chicken is golden brown and cooked through (15-20 min).

Freezer Version:

Prepare chicken as directed above. After coating it in the cracker mixture, place chicken in a gallon sized freezer bag, seal and freeze flat in the freezer. When ready to prepare, place onto a baking sheet and drizzle with melted butter. Bake as directed from frozen until cooked through, possibly 30-35 minutes depending on thickness.

Chicken Enchiladas

3 chicken breasts
8 oz cream cheese - softened
1 Tbsp butter - melted
4 oz chopped green chilies
1/2 can olives - chopped
6 flour tortillas
1 can cream of chicken soup
8 oz sour cream
Cheese

Caprice Martin



1. Cook 3 chicken breasts then cut into small pieces and add 8 oz softened cream cheese.
2. Add 1 Tbsp melted butter, 4 oz chopped green chilies, 1/2 can of olives and spread mixture evenly over 6 flour tortillas.
3. Roll tortillas and place in baking dish.
4. In separate bowl, mix 1 can of cream of chicken soup with 8 oz of sour cream. Spread the mixture over enchiladas and top with cheese.
5. Bake covered for 30 minutes at 350°.

Cheesy Potato Soup

1 cup chopped onions
2 cups diced celery
2 cups diced carrots
4 cups diced potatoes

Kris Smith



Add enough water to barely cover veggies and cook until tender (about 20 minutes).

In separate pan:
3/4 cup butter - melted
1/2 cup flour - whisk in with butter
1 & 1/2 tsp salt
Dash of pepper
1/2 tsp sugar
1 (8 oz) half & half - add slowly

Cook until thick, add 16 oz Velveeta cheese, cubed.
Stir until melted.
Combine Cheese mixture with vegetables.

Cheeseburger Soup

Kathleen Ernstszen

1/2 lb ground beef
3/4 cup chopped onion
1 cup diced celery
3/4 cup carrots
1 tsp dried basil
1 tsp parsley
1 & 1/2 cup milk
1/4 cups flour
4 Tbsp butter
3 cups chicken broth
4 cups diced white potatoes
16 oz Velveeta cheese
1/2 tsp pepper
3/4 tsp salt



1. Brown and drain beef.
2. Sauté onions, carrots, celery, basil and parsley in 1 Tbsp butter until tender, about 10 minutes.
3. Add broth, potatoes and beef. Bring to a boil and reduce heat. Cover and simmer for 10-12 minutes or until potatoes are tender.
4. In a small skillet melt remaining 3 Tbsp butter, add flour - cook and stir for 3-5 minutes or until bubbly.
5. Add to soup. Bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cubed cheese, milk, salt, and pepper. Cook until cheese melts.

Chicken Enchiladas

Melody Pulsipher

2 chicken breasts (diced)
1 Tbsp butter
1 large can of cream of mushroom soup
1 large can cream of chicken soup
1 - 1 lb bag cheddar jack shredded cheese
1 - 8 oz sour cream
1 - 15 pk flour tortillas
1 can sliced olives
1/4 cup chopped green onion



1. Mix both cans of soup together in a large bowl and set aside half for later.
2. Add sour cream, olives, 1/2 bag of cheese, and onion with half of the soup mix.
3. Cook chicken with butter, salt and pepper. Drain juice and add to soup with other ingredients.
4. Using the bowl of soup mix that was set aside, Spread 1/2 on bottom of casserole pan.
5. Take tortillas and fill with mixture of all ingredients, roll up and place in pan.
6. Top with remaining soup and cheese.
7. Bake at 450° until bubbly and golden brown.

Chicken Salsa Chili

Lynette Gardner

- 3 Tbsp Olive Oil
- 1 lb boneless skinless chicken breasts, cut into 1 inch pieces
- 1 chopped yellow onion
- 1/2 tsp red pepper flakes
- 1 Tbsp minced garlic
- 2 tsp minced jalapeño chilies
- 1 & 1/2 cups chicken broth
- 3 Tbsp chili powder
- 1 (28 oz) can whole tomatoes broken up, with juice (crush with hands over pan)
- 2 - 15 oz cans (30 oz) dark red kidney beans, drained
- 1 - 15 oz can pinto beans, drained
- 1 - 15 oz can hominy, drained (blend hominy with some of the soup liquid - add to soup to thicken)



1. In a large heavy pot, heat the oil and sauté the chicken until opaque throughout. Add the onions - cook until onions are tender. Add the pepper flakes, garlic, jalapeño, chicken broth, chili powder, tomatoes, beans, and blended hominy. Simmer for 15-20 minutes, until everything is incorporated and the chili thickens to the desired consistency.
2. Serve over wild rice. Great with chips, green onions, cheese, sour cream etc.

Chicken and Spinach Enchiladas

Lexi Hayes

- 3 cups cooked, shredded chicken
- 16 oz. container sour cream
- 2 - 10 oz. boxes frozen spinach, cooked and well drained.
- 4 cups shredded pepper jack cheese, divided
- 2 Tbsp minced onion
- 2 tsp minced garlic
- 2 tsp ground cumin
- Salt and pepper
- 18 to 20 taco size flour tortillas (soft)
- 2 - 10 oz. cans green chili enchilada sauce



1. Preheat oven to 350°. Lightly grease two 9×13 glass baking dishes with non-stick cooking spray.
2. In a large mixing bowl, mix together the shredded chicken, sour cream, spinach, 1 cup of the pepper jack cheese, minced onion and garlic, cumin and some salt & pepper.
3. Spoon the mixture into each of the tortillas. Roll, and place the tortillas seam side down in the baking dish. (I can generally fit 8 to 10 enchiladas in a pan, depending on how full they are and how tight they are rolled.) Fill both pans.
4. Then pour 1 can of the green enchilada sauce over the top of 1 pan, and repeat with the other can. Sprinkle the remaining 3 cups of pepper jack cheese over the 2 pans.
5. Bake in the preheated oven for 30 minutes, or until cheese is melted and begins to golden, and sauce is bubbling.

Freezer Friendly: These also freeze nicely either before or after they are baked. Thaw completely before baking at 350° for 30 minutes to reheat. Make in a disposable foil baking pan for easy delivery to those in need of a meal!

Chicken and Spinach Skillet Pasta

Robyn Ohrn

- 2 Tablespoons olive oil
- 1 pound boneless skinless chicken breasts, cut into 1" pieces
- 1 teaspoon Italian seasoning
- Salt and fresh ground pepper to taste
- 1 cup diced onion
- 1 teaspoon minced garlic
- 2 & 1/2 cups chicken broth
- 1 (14.5 ounce) can fire roasted diced tomatoes
- 8 ounces approximately 2 & 1/2 cups uncooked, dry penne pasta
- 1/2 teaspoon crushed red pepper or to taste
- 1/2 cup half and half
- 1 cup mozzarella cheese, shredded
- 1 (5 ounce) bag fresh baby spinach
- 1/4 cup grated Parmesan cheese



1. Add olive oil to a 12" deep skillet or sauté pan and place over medium heat. Add the chopped chicken and cook, stirring frequently. Sprinkle chicken with Italian seasoning, a touch of salt, and fresh ground pepper, and continue cooking for 3 or 4 minutes or until chicken is completely cooked through. Transfer chicken to a plate and cover to keep warm. Add remaining olive oil to pan and add onions. Cook for 2 or 3 minutes, until softened and lightly browned. Add garlic and cook for a minute or two until fragrant.
2. Add broth, tomatoes, pasta, crushed red pepper, salt and pepper and stir to combine. Stir in the cooked chicken and bring to a boil, cover skillet, and reduce heat to medium-low. Simmer until pasta is tender, about 15 minutes. Stir in half and half and mozzarella and simmer for a minute or two until warmed through and cheese has melted.
3. Remove skillet from heat and stir in fresh spinach until it wilts from heat of the pasta. Top with Parmesan and serve.

Chicken Squares

Kris Smith

- 1 - 8 oz package cream cheese - softened
- 1/4 tsp salt
- 1/8 tsp pepper
- 2 Tbsp melted butter
- 2 cups chicken - diced

1. Combine above ingredients.
2. Cross 2 crescent rolls and place about 1/2 cup of mixture in middle.
3. Fold up ends and pinch together.
4. Roll in melted butter.
5. Roll in crushed croûtons.
6. Bake for 20 minutes at 350°.
7. Serve with or without gravy.



Gravy

- 1 can cream of chicken soup
- 1/2 can (soup can) of milk
- 1/2 tsp chicken bouillon powder

Chicken Tuna Bake

8 oz of spaghetti
1 cup chopped onion
1/2 cup chopped green pepper
1/4 cup flour
6 Tbsp butter
2 & 1/2 cups milk - add slowly
2 cans Cream of Chicken soup
2 cans tuna - drained
1/2 cup chopped pimento (optional)
1/2 cup small mushrooms (optional)

Blaine Smith

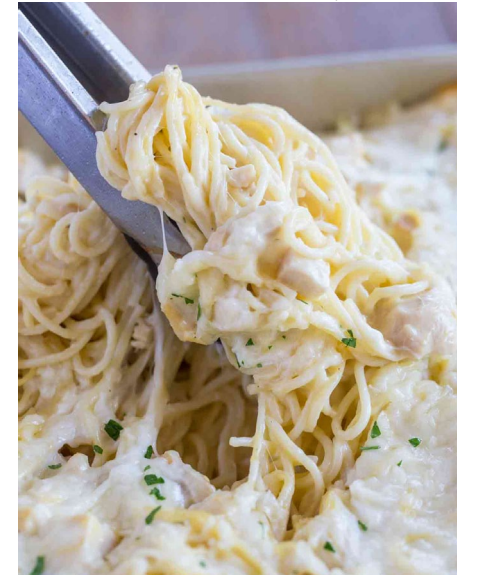


1. Cook spaghetti.
2. Cook onion and pepper in butter until tender.
3. Blend in flour and slowly add milk.
4. Cook until thick, stirring constantly.
5. Add soup, tuna, spaghetti and optional ingredients.
6. Pour into a greased baking dish and top with buttered bread crumbs.
7. Bake at 350° for 30 minutes.
8. Freezes well, if frozen take out about 4 hours prior to cooking.

Chicken Tetrazzini

12 to 13 oz Angel Hair Pasta - Cooked
1/2 cup butter, melted
4 full cups chicken breast, cooked and diced
2 cans Cream of Chicken soup
2 cups sour cream
1 tsp salt
1/2 tsp pepper
1 can chicken broth
2 cups shredded mozzarella

Katlyn Smith



1. Cook noodles, drain, set aside. Heat oven to 300°.
2. In large bowl, melt butter, add cooked chicken, chicken soup, sour cream, salt, pepper and chicken broth. Mix well.
3. Add cheese. Mix.
4. Add Noodles, Mix.
5. Spray 9x13 and add mixture.
6. Cover and bake for 45 minutes.
7. Uncover and bake for 15 minutes.

“Freezes well. I usually make two at a time and freeze one.”

Creamy Chicken-Vegetable Soup

Sam Hansen

- 1 (32 oz) carton fat-free, less sodium chicken broth
- 2 & 1/2 cups diced & cooked chicken breast
- 1 (8 oz) container refrigerated pre-chopped celery, onion, and bell pepper mix
- 1 cup frozen sliced carrots
- 1 (14 oz) package frozen baby potato and vegetable blend (such as Birds Eye)
- 1 tsp bottled minced roasted garlic
- 1/2 tsp dried Italian seasoning
- 1/2 tsp curry powder
- 1/2 tsp freshly ground black pepper
- 1/2 tsp salt
- 1 & 1/2 cups coarsely chopped fresh baby spinach
- 1 (12 oz) can evaporated fat-free milk



1. Bring first four ingredients to a boil in a covered large Dutch oven.
2. While broth mixture comes to a boil, place potato-vegetable blend in a microwave safe bowl. Cover with heavy-duty plastic wrap; vent. Microwave at high for 5 minutes. While frozen vegetables cook, add garlic and the next four ingredients to broth mixture; cover and continue to cook.
3. Using kitchen shears, snip cooked potato-vegetable blend into bite sized pieces. Stir the blend, spinach, and milk into the broth mixture. Cover and cook over high heat until carrots are tender. Sprinkle with additional black pepper before serving (optional).

Chicken and Zucchini Tacos

Robyn Ohrn

- 5 Tbsp Olive oil, divided
- 4 cups chopped zucchini (2 medium)
- 1/3 cup chopped yellow onion
- 1/3 cup chopped red bell pepper
- 1 lb ground chicken
- 1 Tbsp ground cumin
- 1 Tbsp chili powder
- 1 Tbsp Garlic powder
- 1 & 1/2 tsp paprika
- 1 & 1/4 tsp kosher salt, divided
- 1/2 tsp black pepper
- 1 (14 oz) can diced tomatoes
- 1/2 cup chicken broth
- 10 (8 in) Whole wheat flour tortillas
- Shredded Mexican 4-cheese blend



1. Heat oven to 350°.
2. Heat 1 Tbsp oil in large skillet over medium high. Add zucchini; cook, stirring often, until tender-crisp, 3-4 minutes. Stir in onion and bell pepper; cook, stirring occasionally, until softened, about 5 minutes. Remove from heat.
3. Stir chicken, cumin, chili powder, garlic powder, and paprika in a bowl.
4. Heat 2 Tbsp oil in a medium skillet over medium heat. Add Chicken; cook, breaking up pieces with a wooden spoon, until cooked through, about 6 minutes.
5. Transfer chicken to zucchini mixture; stir in tomatoes & broth. Season with 1 tsp of salt & black pepper, bring to simmer over medium high heat, stirring occasionally; remove from heat.
6. Arrange tortillas on a large baking sheet. Brush tortillas on both sides with oil, and sprinkle with remaining 1/4 tsp salt. Bake in preheated oven until warmed through, 2-5 minutes.
7. Divide chicken mixture evenly and sprinkle with cheese.

Creamy Baked Macaroni & Cheese

Kallie Cluff

3 cups elbow macaroni, uncooked
2 Tablespoons butter
2 Tablespoons flour
1 cup half and half (warmed)
3½ cups Colby Jack cheese,
shredded & divided
½ cup Smoked Cheddar cheese,
shredded & divided
1½ cups whole milk
2 eggs, slightly beaten
Salt & pepper



1. Preheat oven to 350°. Butter an 8x10 casserole dish. Set aside.
2. Bring a large pot of seasoned water to a boil. (I season my water generously with salt, pepper, and garlic powder. It should taste a bit salty)
3. Cook pasta until a little under al dente (about 7 minutes). Drain and set aside.
4. In a large saucepan, over medium heat, melt butter. Whisk in flour and continue stirring until golden, then slowly whisk in half and half. Continue stirring until smooth.
5. Stir in 1 cup Colby Jack cheese until sauce is creamy.
6. Pour cheese sauce over macaroni, tossing to coat, pour into prepared pan. Set aside.
8. In a large bowl, add milk, 2 cups Colby Jack cheese, and ¼ cup Smoked Cheddar.
9. Taste mixture and add salt and pepper until the mixture tastes seasoned to your liking.
10. Add in eggs and stir well to make sure the eggs are mixed in. Pour egg mixture over the macaroni. (Use a spatula to help push the mixture throughout so that everything isn't just sitting on top). Sprinkle the top with remaining cheeses. (I never need all of it). Bake for 30-35 minutes. (may not need this long so check on it at the 25-minute mark). Let sit for 10 minutes before serving..

Crescent Chicken

Nicole Rowley

1 (8 or 6 jumbo count) package
refrigerator crescent rolls
2 cups chopped cooked chicken
1 cup shredded cheddar cheese
1 can cream of chicken soup
1 can of milk (using soup can)



1. Preheat oven to 350°.
2. Prepare soup using milk and set aside.
3. Separate crescent rolls.
4. Spoon chicken and cheese onto each crescent; roll and seal to enclose filling.
5. Place in a 9×13 baking dish.
6. Pour soup over rolls.
7. Bake at 350° uncovered for 30 minutes.

Creamy Mashed Potatoes

Kristin Lear

5 lbs Yukon gold potatoes
1 & 1/2 sticks softened butter
1 & 1/2 package of cream cheese (12 oz total)
1/2 cup half and half
1/2 cup heavy cream
Salt and pepper to taste
Milk, if needed for thinning



1. Preheat oven to 350°, peel potatoes and chop them into fourths. Place potatoes into a large pot and cover with water.
2. Bring to a boil, cook until fork tender, about 20-25 minutes. Drain and return to pan.
3. With burner on low mash potatoes for about 5 minutes. Turn burner off.
4. Add butter, cream cheese, half and half, heavy cream, salt and pepper. Stir to combine and add milk if thinning is needed.
5. Pour mashed potatoes into large casserole pan. Dot the surface in butter, cover with foil and bake in oven for 15 minutes.
6. Remove foil and continue baking for 10 more minutes.

Serve immediately. Makes 12 servings.

Creamy White Chicken Chili

Sam Hansen

1 carton (32 oz) Progresso™ chicken broth
2 cans (19 oz each) Progresso™ cannellini beans or 2 cans (16 oz each) great northern beans, drained, rinsed
2 cups shredded or cubed cooked chicken
1 can (4.5 oz) Old El Paso™ chopped green chilies
1 & 1/2 teaspoons ground cumin
1/4 teaspoon pepper
2 cups shredded pepper Jack cheese (8 oz)
3/4 cup sour cream

"So easy and so freakin' good."



1. In 4-quart saucepan, mix chicken broth, beans, chicken, chilies, cumin and pepper over medium heat.
 2. Heat to boiling, reduce heat; simmer uncovered 10 minutes, stirring occasionally. Gradually add cheese; stirring until melted. Remove from heat, stir in sour cream.
- Optional: Stir in 1/4 teaspoon ground red pepper (cayenne) or crushed red pepper flakes if you like a little more heat.
Chopped fresh cilantro or chopped red bell pepper would also make nice additions to the soup.

Crispy Slow Cooker Carnitas

- 1 (4-5 pound) lean boneless pork roast, excess fat trimmed, cut into 3-inch chunks
- 1 cup beer (or chicken stock)
- 1 medium white onion, diced
- 4 cloves garlic, peeled and minced
- 1 tablespoon chipotle powder (or 1 chipotle in adobo sauce, minced)
- 2 teaspoons cumin
- 1 teaspoon black pepper
- 1 teaspoon chili powder
- 1 & 1/2 teaspoons salt



Liz Fuller

1. Add all ingredients to a large slow cooker, and give the mixture a stir to combine. Cook on low for 6-8 hours or high for 4-5 hours until the pork is completely tender & shreds easily with a fork.
2. Once the pork is cooked, preheat your broiler to high heat and prepare two baking sheets with aluminum foil. Use a fork to shred the meat into bite-sized pieces, and then use a slotted spoon to transfer it to the prepared baking sheets, spreading the pork in an even layer and leaving the juices behind in the slow cooker. (Don't discard the juices, we're going to use them later!)
3. Place one sheet under the broiler for about 5 minutes, or until the edges of the pork begin browning and crisping up. Remove the sheet from the oven, then ladle about 1/4 cup of the juices from the slow cooker evenly over the pork, and then give it a good toss with some tongs. Broil for an additional 5 minutes to get the meat more crispy. Then remove and ladle an additional 1/4 cup of broth over the crispy pork.
4. Repeat with the other baking sheet of pork.
5. Serve immediately in tacos, burritos, salads, or whatever sounds good to you! This pork can also be refrigerated in a sealed container for up to 3 days, or frozen in a sealed container for up to 3 months.

French Dip

- Pot Roast
- Cover with Water in crock pot
- Add 5 beef bullion cubes
- 1 Tbsp Lawry's season salt
- 1/4 cup soy sauce

- Cook on low for 6-8 hours
- Put on toasted rolls with cheese



Laura Lewis

Chicken Pasta Bake

- 2 chicken breasts
- 1 jar marinara sauce
- 4 slices provolone cheese
- 1/2 cup Parmesan
- 1 pkg Rotini noodles - cooked

1. Over noodles layer provolone, Chicken, Marinara Sauce, then Parmesan.
2. Bake at 350° for 25-45 minutes (until chicken is cooked through)



Mandi Prince

Fried Rice

Blaine Smith



- 1 cube margarine
- 1 cube butter
- 1 Tbsp fresh ground garlic
- 8-9 eggs, Scrambled
- 16 Chicken tenders, cooked and chopped (not breaded)
- 1 1/2 long carrots
- 1/3 large sweet onion
- 3 full lengths green onions
- 5 oz Soy Sauce
- 3 cups (uncooked) long grain rice (not minute)

1. Cook rice and chicken separately. Chop chicken
2. Beat eggs and scramble, chopped finely. Set aside
3. Combine melted margarine and butter, and garlic. Set aside
4. Dice Carrots, onions and green onions and cook in small frying pan with butter and water.
5. In large wok or pan add cooked rice, then butter mixture and stir.
6. Add Onion and Carrots, Eggs, and Chicken. Mix thoroughly on low heat.
7. Add soy sauce slowly, and while stirring a little.

Halibut with Capers

Laura Lewis



- 1 Tablespoon olive oil
- 2 (8 ounce) halibut steaks
- 1/2 cup white wine
- 1 teaspoon chopped garlic
- 1/4 cup butter
- Salt and pepper to taste
- 3 tablespoons capers, with liquid

1. Heat the olive oil in a large skillet over medium-high heat. Fry the halibut steaks on all sides until nicely browned. Remove from pan, and set aside.
2. Pour the wine into the pan, and use a spatula to scrape any browned bits from the bottom. Let the wine reduce to almost nothing, then stir in the garlic, the butter and capers. Season with salt and pepper to taste. Let the sauce simmer for a minute to blend the flavors.
3. Return the steaks to the pan, and coat them with sauce. Cook until fish flakes easily with a fork. Serve fish immediately with the sauce from the pan poured over it.

Ham Hock and Beans

2 lbs De Mi Tierra Great Northern Beans
1 ham hock
Enough chicken stock to cover
Salt
Pepper
Seasoning salt
Pinch of Spanish Saffron
2 Bay Leaves
1 Onion
Thyme
Tomato Paste
2 cans diced tomatoes
Celery stocks

Lynette Gardner



1. Wash and pick through beans, in a large stock pan put the beans, ham hock, onion, salts, pepper, bay leaves, and thyme.
2. Cover with the chicken stock and bring to a boil. Simmer until beans are done.
3. Add 2 cans of diced tomatoes and a pinch of Spanish Saffron, one small can tomato paste and the celery stocks.
4. Add more chicken stock if needed. Simmer until flavors have blended, I like mine thick.

Lasagna

1 & 1/2 pounds ground beef
1 (16 oz) package Jimmy Dean hot breakfast sausage
2 cloves garlic, minced
2 cans (14.5 oz) whole tomatoes
2 cans (6 oz) tomato paste
1 Tbsp dried parsley, or more to taste
1 Tbsp dried basil, or more to taste
1 tsp. salt
3 cups low-fat cottage cheese
2 large beaten eggs
1 Tbsp dried parsley
1 tsp salt
2-3 cups shredded mozzarella cheese
1 package lasagna noodles

Stacy Watkins



1. In a large skillet or saucepan, combine ground beef, sausage and garlic. Cook over medium-high heat until meat is browned. Drain most of the fat. Add tomatoes, tomato paste, 1 Tbsp parsley, 1 Tbsp basil and 1 tsp salt. Simmer sauce mixture for 45 minutes.
 2. Bring a large pot of water to a boil, add 1/2 tsp salt and 1 Tbsp olive oil. Add lasagna noodles and cook until al dente, not overly cooked. Rinse with hot water, drain. Dab with paper towel to remove water from noodles.
 3. In a medium bowl, mix cottage cheese, beaten eggs, Parmesan (optional), 1 more Tbsp parsley and 1 more tsp salt. Set aside
- To assemble: Arrange 4 cooked noodles in the bottom of a baking pan, overlapping if necessary. Spoon half of the cottage cheese mixture over the noodles, spread evenly. Cover cottage cheese with a layer of mozzarella cheese, then spoon less than half of meat/sauce mixture over top. Repeat, ending with mozzarella cheese on top. (You can also add grated Parmesan cheese on top if you like it!)
- Bake at 350° for 20-30 minutes, or until top is hot and bubbly. Let sit for about 5 minutes before serving.

Lemon Garlic Butter Shrimp Linguine

Rachel Uffins

1/2 cup melted butter
1/4 cup olive oil
3 garlic cloves
2 Tbsp parsley
1 tsp chili flakes
1 tsp salt
3 cups shrimp
1 lemon - cut in half



1. Grill ingredients for 7 minutes, juice the lemon and stir.
2. Add cooked linguine and stir.

Manicotti

Makayla Reed

12 large manicotti shells
4 cups mozzarella cheese, shredded, divided
2 cups ricotta cheese
6 Tablespoon fresh basil, chopped
or 2 Tablespoons dried basil
1 jar (26 ounce) prepared spaghetti
sauce, divided
1/2 cup Parmesan or Romano cheese, grated



Directions

1. Preheat oven to 350°. Spray 13 x 9-inch baking dish with nonstick cooking spray.
2. Cook pasta according to package directions. Drain; rinse with cool water. Let pasta dry on paper towels.
3. For filling, in medium bowl, stir together 3 cups mozzarella with the ricotta and fresh basil. Using a teaspoon, carefully stuff pasta shells with prepared cheese mixture.
4. Spoon 2 cups spaghetti sauce into prepared baking dish. Arrange stuffed pasta over sauce. Pour remaining spaghetti sauce over top of pasta. Sprinkle with remaining mozzarella.
5. Bake manicotti for 15 minutes. Sprinkle with the Parmesan; bake for 10 minutes longer. Serve immediately.

Market Street Grill Clam Chowder

1 & 1/2 sticks butter (3/4 cup), melted
1 cup flour
2- 4 cups potatoes, diced (depending on if you like a lot of potatoes)
2 cups water
1 cup onion, diced
1 cup celery, diced
1 cup green pepper, diced
1 cup leeks, diced (white part only)
2 cans of chopped clams
3/4 cup clam juice (drained from canned clams)
1 1/2 tsp. salt
2 tsp. thyme
6 bay leaves
Black pepper, to taste
Few dashes Tabasco
2 quarts half & half



Stacy Watkins

1. Combine melted butter and flour (roux) in an oven-proof dish, cover and bake at 325 for 20-30 minutes. The mixture is done when it is a consistency slightly less thick than cookie dough.
2. While roux is baking, in a large saucepan, combine remaining ingredients except the half & half and clams. Bring to a boil then simmer, covered, until potatoes are tender, about 15-20 minutes.
3. Stir the roux mixture into the chowder and stir until thick. Remove from heat then stir in half & half and clams. Heat, stirring occasionally until thickens again. Serve with sourdough bread or in bread bowls.

Million Dollar Spaghetti

1 lb. of Ground Beef
1 can of Spaghetti Sauce
8 oz of Cream Cheese
1/4 cup of Sour Cream
1/2 lb. of Cottage Cheese
Whole Stick of Butter
8 oz. of Noodles
Bag of Sharp Cheddar Cheese



Jessica Wigham

1. Preheat your oven to 350° and boil noodles.
2. Mix well the cream cheese, sour cream and cottage cheese.
3. Cook the meat. Make sure it's good and brown and drain it. Then pour your spaghetti sauce over it and mix.
4. Take a few slices of your butter and put them in the bottom of your casserole dish. Then layer HALF of the noodles in the bottom of the dish.
5. Pour the mixed up creamy mixture on top of the noodles and spread it all over.
6. Then add the rest of your noodles and put a few slices of butter on top of those noodles.
7. Pour red sauce and meat on top, and spread.
8. Put in oven, after 30 minutes take the dish out and pour some cheddar cheese on the top and put it back in the oven for 15 minutes.

Sausage, Potato, and Kale Soup

Lynette Gardner

12 red potatoes, thinly sliced
1 1/2 pounds bulk Italian sausage
1 onion, chopped
4 cups low-sodium chicken broth
3 cups whole milk
2 cups half and half
1/2 teaspoon fresh or dried oregano
1/2 teaspoon red pepper flakes,
or more to taste
Salt and freshly ground black pepper
Splash of heavy cream
2 bunches kale, picked over,
cleaned, and torn into bite-size pieces



1. Bring a medium pot of water to a boil. Add the potatoes and boil until they're just starting to soften, then drain and set aside.
2. In a large pot, crumble and brown the Italian sausage with the onions over medium heat, about 5 minutes. Drain as much of the fat as you can (blotting the surface with paper towels helps). Add the chicken broth, milk, half and half, oregano and red pepper flakes to the pot with the sausage and onions. Bring to a simmer and simmer for 30 minutes. Give it a taste and adjust the seasoning as needed with salt, pepper and more red pepper flakes.
3. Add the potatoes and a splash of heavy cream for richness, then stir in the kale. Cover and simmer for an additional 10 minutes, then serve.

Shepherds Pie

Lisa Taylor

1 lb ground beef
2 tsp onion powder
2 tsp garlic powder
1 pkg brown gravy mix
1 cup water
1 tsp thyme
1-2 Tbsp Worcestershire
1 & 1/2 cups frozen peas
1 & 1/2 cups thinly sliced carrots
6 cups mashed potatoes*
1 tsp salt
2 cups grated cheddar cheese
1/2 cup shredded Parmesan cheese



1. Peel and cut potatoes and put in large pot with 1 tsp salt. Boil until they slide off fork easily. Add milk and butter then mash and whip with hand mixer. Set aside.
2. While potatoes are boiling, brown the ground beef in a large skillet. Drain off fat. Add onion, garlic, gravy mix, water, Worcestershire, and thyme. Turn off heat.
3. In small sauce pan blanch the carrot slices. Drain and add to the meat mixture. Add frozen peas and stir, then put in bottom of a 9x13 pan.
4. Put mashed potatoes on top and then cheeses on top of those.
5. Put in oven at 375° until cheese is melted and the potatoes are starting to turn brown.

*Cube, boil, and drain. Mash with 1/2 cup butter and 1/2 cup milk.

Skinny Enchiladas

Mandi Prince

For the enchilada sauce:

2 garlic cloves, minced
1-2 Tbsp chipotle chilies in Adobo sauce
1 & 1/2 cups tomato sauce
1/2 tsp chipotle chili powder
1/2 tsp ground cumin
3/4 cup reduced sodium chicken broth
Kosher salt and fresh pepper to taste

For the enchilada:

8 (7-inch) low-carb whole wheat flour tortillas
(the uncooked wheat tortillas at Smith's are the BEST)
1 cup shredded low fat Mexican cheese
non-stick cooking spray
2 Tbsp chopped scallions or
cilantro for topping

For the chicken:

1 tsp vegetable oil
8.5 oz (2 breast halves) cooked shredded chicken breast
1 cup diced onion
2 large clove garlic, minced
1/4 cup cilantro
Kosher salt
1 tsp cumin
1/2 tsp dried oregano
1 tsp chipotle chili powder
1/3 cup chicken broth
1/2 cup tomato sauce



Skinny Enchiladas (Continued)

Mandi Prince

1. In a medium saucepan, spray oil and sauté garlic. Add chipotle chilies, chili powder, cumin, chicken broth, tomato sauce, salt and pepper. Bring to a boil. Reduce the heat to low and simmer for 5-10 minutes. Set aside until ready to use.
2. Preheat oven to 400°.
3. Heat the vegetable oil in a medium skillet over medium-high heat. Sauté onions and garlic on low until soft, about 2 minutes. Add chicken, salt, cilantro, cumin, oregano, chili powder, tomato sauce, chicken broth, and cook 4 to 5 minutes. Remove from heat.
4. Spray a 9 X 13 inch glass baking dish with non-stick spray. Put 1/3 cup chicken mixture into each tortilla and roll it.
5. Place in baking dish seam side down, top with sauce.
6. Then top with cheese.
7. Cover with aluminum foil and bake in the oven on the middle rack for 20-25 minutes. Top with low fat sour cream and/or scallions if you wish. Makes 8 enchiladas.

*Since these are a little work, I make two batches at once and freeze one without the cheese on top. Then when you're ready to eat it just put the cheese on top and bake at 350° for about 45 minutes or more.

Roasted Asparagus and Garlic Penne

Pinterest

- 1 whole head garlic
- 1 Tablespoon plus 1 teaspoon olive oil
- 1 - 1 1/2 pounds asparagus,
trim tough ends & cut into 1 inch pieces
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups dried penne pasta
- 2 Tablespoons butter
- 1/4 cup heavy cream



1. Preheat oven to 400 degrees.
2. Cut the top 1/4 inch off the garlic. Place garlic on a piece of aluminum foil. Drizzle 1 teaspoon olive oil over the top. Wrap in the foil and roast for 40 - 45 minutes or until browned and soft. Remove from oven. Allow to cool. Use a fork to remove cloves. Mash together in a bowl.
3. Toss the cut asparagus with salt, pepper and 1 tablespoon olive oil. Roast in oven for 10 minutes.
4. While asparagus is roasting, bring a large pot of water to boil and cook the pasta according to package directions. Drain.
5. In the same pot you cooked the pasta in, melt butter. Stir in roasted garlic and cream. Return pasta to the pan and add roasted asparagus. Toss to coat the pasta and asparagus in the cream sauce. Season to taste with salt and pepper. Serve.

Chicken Stir Fry

Pinterest

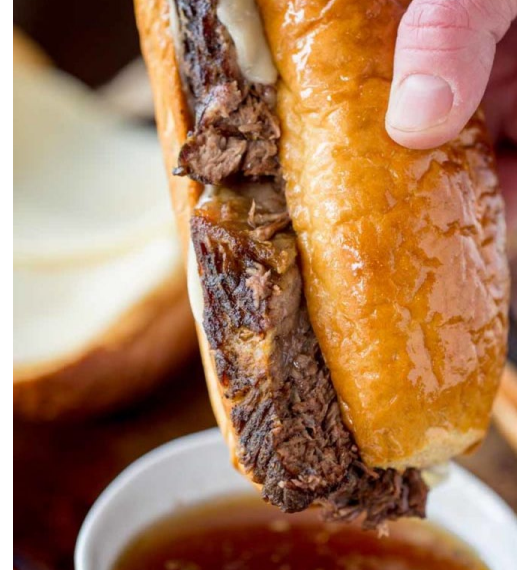
- 12 oz rice noodles
- 3 Tablespoons vegetable oil
- 1 lb (2 medium) skinless boneless chicken breasts,
sliced into bite-size strips
- Salt and black pepper to taste
- 1 red bell pepper (or 1/2 red and 1/2 green), sliced
- 1 cup broccoli, chopped
- 4 oz shiitake or portabello mushroom, sliced
- 1 Tablespoon peeled and shredded fresh ginger
- 1/2 cup chicken broth
- 2 Tablespoons soy sauce (NOT low-sodium)
- 2 Tablespoons ketchup
- 1 teaspoon cornstarch
- few drizzles of sesame oil



1. Bring medium size pan of salted water to a boil. Add noodles and cook them on medium heat for about 2 to 4 minutes (depending on thickness of noodles), or until barely tender. Drain and stir in 1 Tablespoon of vegetable oil.
2. In a large wok or skillet, heat 2 Tablespoons of vegetable oil over high heat. Season chicken lightly with salt and pepper and place it into hot skillet and stir-fry for about 3 minutes or until just cooked through. Remove from the skillet and set aside.
3. Add bell peppers, broccoli and mushrooms and saute 1 minute then add ginger to the skillet and stir-fry for another 2 minutes.
4. In a mixing bowl combine chicken stock, soy sauce, ketchup and cornstarch.
5. Add chicken, noodles, and broth mixture to the skillet and stir-fry for 3 minutes or until chicken is hot and fully cooked through.
6. Right before serving drizzle sesame oil to taste with salt and pepper as desired. Grab a fork and enjoy!

Slow Cooker French Dip Sandwiches

Wendy Burningham



4-5 pounds chuck roast
2 Tablespoons canola oil
1 teaspoon Kosher salt
1/2 teaspoon coarse ground black pepper
1 cup beef broth
1 Tablespoon Worcestershire Sauce
1 can beer (I like a dark beer)
1 yellow onion diced
6 Hoagie rolls
2 Tablespoons butter
12 slices Provolone Cheese

If you want to avoid beer altogether use additional beef broth.

1. In a large dutch oven, or if you have an aluminum insert for your slow cooker, add the canola oil and heat on high.
2. Add the Kosher salt and pepper to your chuck roast.
3. Brown on both sides aggressively (3-5 minutes on each side).
4. Don't move the beef before flipping (this lets the meat get a deep crust).
5. In a slow cooker add the meat, any meat juices from the pan, beef broth, Worcestershire sauce, beer and onions.
6. Cook on low for 6 hours. Remove the meat and slice thickly.
7. To assemble, butter your Hoagie rolls and toast.
8. Top with provolone cheese.
9. In a small bowl add a cup of the liquid from the slow cooker and dip the sandwich in the bowl.

One-Pot Creamy Tomato Tortellini Soup

Alisa Muelling



1 medium onion, diced (1 cup)
3 garlic cloves, minced
1 teaspoon olive oil
1 spring of fresh rosemary chopped or 1/2 teaspoon dried
28 ounce can diced tomatoes
15 ounce can tomato sauce
1/2 teaspoon dried oregano
4 large fresh basil leaves or 1/2 teaspoon dried basil
1/2 teaspoon salt
1/4 teaspoon pepper
4 cups chicken stock
1/2 cup heavy cream
20 ounces three-cheese tortellini
1/2 cup shredded Parmesan cheese + extra for garnish
Salt and pepper, to taste (optional)
Fresh basil, to garnish
Shredded Parmesan cheese, to garnish

1. Place the onion, garlic, olive oil, and fresh rosemary in a 6-quart soup pot or dutch oven. Sauté over medium heat for 5 minutes or until the onions are translucent.
2. Add in the diced tomatoes, tomato sauce, oregano, basil, salt, pepper, chicken stock, and heavy cream and stir to combine. Simmer for 20 minutes.
3. Place the three-cheese tortellini into the soup and cook for 12-15 minutes or until the tortellini are tender and cooked through.
4. Stir in the Parmesan cheese.
5. Serve and garnish with fresh basil and shredded Parmesan cheese.

Chicken Parmesan

Rachel Uffins

- 1/2 pound spaghetti cooked
- 2 teaspoons salt
- 4 boneless/skinless chicken breasts flattened
- 1 egg beaten
- 1 cup homemade bread crumbs (2 pieces of white sandwich bread or Italian breadcrumbs store bought)
- 1/2 teaspoon Italian seasoning (skip if using Italian breadcrumbs from the store)
- 2 Tablespoons unsalted butter
- 1 3/4 cups homemade marinara or store bought spaghetti sauce without meat
- 1/2 cup pasta water or more
- 1/2 cup Mozzarella cheese grated
- 1 Tablespoon fresh Parmesan cheese grated



1. Boil 5 quarts of water in a large pot. Add 2 teaspoons salt and spaghetti. Cook about 10 minutes or until tender. Drain. Set aside. Save 1/2 cup pasta water plus extra if needed.
2. Wipe off the chicken with a wet paper towel. Using the palm of your hand, flatten the chicken to even thickness or use a mallet and put chicken between 2 pieces of plastic to flatten to about 1/2 inch thick.
3. Beat the egg in a shallow dish. In a food processor or blender process the bread until crumbs. Place in a shallow dish and stir in the Italian seasoning (can eliminate step if not making own breadcrumbs). Dip chicken into egg, then into crumbs to coat.
4. In a large fry pan, over medium heat, melt the butter. Brown the chicken on both sides. Add the spaghetti sauce and 1/2 cup pasta water. Reduce the heat to low; cover and simmer for 10 min. Sprinkle both cheeses on top. Cover and simmer again for 5 min or until the cheese melts. If sauce is too thick, add more pasta water. Serve over drained hot spaghetti. On the side serve with mixed vegetables or fresh green salad.

Slow Cooker Chicken Burrito Filling

Nicole Rowley

- 1 or 2 cans (15 oz.) black or pinto beans (or one of each), drained
- 1 & 1/2 cups frozen corn
- 1 (10 oz.) can green enchilada sauce
- 1 (16 oz.) jar salsa
- 1 (4 oz.) can diced green chilies
- 3 boneless skinless chicken breasts
- 3 cups cooked rice (or 1.5 cups uncooked Minute Rice)
- Chopped cilantro and/or green onions, optional
- 1-2 Tablespoons lime juice, optional
- Tortillas, for serving
- Optional toppings:*
- Shredded cheese
- Sour cream
- Salsa
- Creamy Cilantro Lime Dressing



1. Add beans, corn, enchilada sauce, salsa, green chilies and chicken breasts to a slow cooker. Cover and cook on low for 6-8 hours, or on high for 4-5 hours.
2. Twenty minutes before serving, remove chicken breasts from the slow cooker and shred. Add cooked rice (or uncooked Minute Rice), along with shredded chicken, to the slow cooker and stir. Just before serving stir in cilantro, green onions and lime juice, if using. Serve in warm tortillas with optional toppings.

White Chicken Chili

Amelia Bowles



1 pound boneless skinless chicken breast
1 tablespoon vegetable oil
1 small white onion, diced
6 to 8 small garlic cloves, minced
1 (7-ounce) can diced green Chilies, drained
2 (15-ounce) cans white beans, undrained
(I use cannellini beans.)
4 cups chicken broth
1 teaspoon chicken bouillon granules
2 teaspoons ground cumin
2 teaspoons dried oregano
1/2 to 1 teaspoon cayenne
1 cup sour cream, plus additional for topping
3 cups shredded Monterey Jack cheese
chopped fresh cilantro
chopped tomatoes

1. Cook the chicken by the desired method. Cool and tear into pieces. Set aside.
 2. Heat the oil in a large pot over medium heat. Add the onion and garlic, Cook and stir until the onion is translucent, 2 to 3 minutes. Add the chicken, chilies, beans, broth, chicken bouillon, cumin, oregano, and cayenne. Simmer 30 to 45 minutes. Chili can be made ahead to this point and refrigerated or frozen for serving later.
 3. Add the 1 cup sour cream and cheese, and continue cooking until the cheese is melted. Keep warm until serving.
 4. Serve in bowls and pass around cilantro, tomatoes, and additional sour cream to add as wanted. Serve with ciabatta bread. Broil it a couple of minutes until crisp. Let your family or guests tear the bread instead of serving sliced. Pass the butter.
- Variation: For a thinner chili, the consistency of soup, add more chicken broth, up to 6 cups.



Banana Bread Brownies

- 1 1/2 cups sugar
- 1 cup sour cream
- 1/2 cup butter, softened
- 2 eggs
- 3-4 ripe bananas, mashed
- 2 tsp vanilla extract
- 2 cups all purpose flour
- 1 tsp baking soda
- 3/4 tsp salt
- 1/2 cup chopped walnuts (optional)



Robyn Ohrn

1. Heat oven to 375°. Grease and flour 15x10 inch jelly roll pan.
2. In a large bowl, beat together sugar, sour cream, butter, and eggs until creamy.
3. Blend in bananas and vanilla extract. Add flour, baking soda, salt, and blend for 1 minute. Stir in Walnuts
4. Spread batter evenly into pan. Bake 17-20 minutes or until golden brown.

Brown Butter Frosting

- 1/2 cup butter
- 4 cups powdered sugar
- 1 1/2 tsp vanilla extract
- 3 Tbsp milk

1. Heat butter in a large saucepan over medium heat until boiling. Let butter turn a delicate brown and remove from heat immediately.
2. Add powdered sugar, vanilla extract and milk. Whisk together until smooth (should be thicker than a glaze but thinner than frosting).
3. Spread brown butter frosting over the warm bars.

Better Than Sex Cake

- 1 box chocolate cake
- 1 can sweetened condensed milk (small can)
- 1 container caramel ice cream topping
- 1 container butterscotch ice cream topping
- 1 regular size cool whip
- 1 Heath candy bar



Melody Pulsipher

1. Make cake as per box, while cooling, poke a lot of holes in it and pour 1/2 cup of sweetened condensed milk, 1/2 container caramel, and 1/2 container butterscotch.
2. Once cake has cooled, top with cool whip and break Heath bar into small pieces to sprinkle on top.

Brownie Bites with Oreo Frosting

For the Brownie Bites:

2 sticks unsalted butter, melted
(1 cup)
1 & 1/2 cups granulated sugar
1/2 cup all purpose flour
1/2 cup plus 2 tablespoons
cocoa powder
1/4 cup dark cocoa powder
1 tsp salt
4 large eggs
1 Tablespoon vanilla
1 cup mini chocolate chips
(optional)

For the Oreo Frosting:

2 sticks unsalted butter, softened
(1 cup)
5 Tablespoons heavy cream
1 teaspoon vanilla extract
2 pinches salt
6+ cups powdered sugar
1/2 cup ground Oreo crumbs
(From 1 box Mini Oreos)

Katlyn Smith



For the Brownie Bites: Preheat the oven to 375 degrees F. Spray mini muffin pans with nonstick baking spray and set aside. Mix the sugar, flour, cocoa powder, and salt in a large bowl. Whisk in the eggs and vanilla, then slowly whisk in the melted butter.

Use a small scoop to evenly ladle the batter into the muffin tins. Bake for 13-18 minutes. Test by inserting a toothpick into the center of one brownie bite. If it comes out clean, remove from the oven. Cool in the pans for 5 minutes. Then invert the pans and tap gently to release the brownie bites.

For the Oreo Frosting: Place the softened butter in the bowl of an electric mixer. Beat on high until fluffy, then reduce the speed and beat in the heavy cream, vanilla, and salt. Scrape the bowl. Then slowly beat in the powdered sugar.

Crush the Oreos (I used 1/2 cup of mini Oreos) in a food processor, with a rolling pin, or by hand, to a fine crumb. The crumbs need to be fine to go through a piping bag. Then slowly beat the Oreo crumbs into the frosting.

Scoop the Oreo frosting into a large piping bag with a large piping tip. Pipe a dollop of Oreo frosting on the tops of the brownie bites and garnish with a Mini Oreo Cookie if desired.

Cookies & Cream Cookies

Nicole Rowley

2 & 1/4 cups flour
1 teaspoon baking soda
1 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 (4.2 ounce) package Cookies 'n Creme
pudding mix (do not make according
to package directions - you just need the
dry pudding mix)
2 eggs
1 teaspoon vanilla extract
2 cups white chocolate chips
15 Oreo cookies, very coarsely chopped



1. Preheat oven to 350° degrees.
2. In a large bowl cream butter and sugars together. Then add pudding mix until blended. Stir in the eggs and vanilla.
3. In a separate bowl, combine the flour and baking soda with a whisk then add it to the wet ingredients. Stir in the chocolate chips and Oreo cookies. Drop cookies by rounded spoonfuls onto greased cookie sheet.
4. Bake for 10 minutes in preheated oven until cookie tops barely have a touch of brown (do not over bake).

Chocolate Crinkle Cookies

Kathleen Ernstsén

1/2 cup oil
2 squares unsweetened chocolate

Melt above ingredients together then Add:

2 cups sugar
4 eggs, add 1 at a time
2 tsp vanilla
1/2 tsp salt
2 cups flour
2 tsp baking powder



1. Combine oil and unsweetened chocolate
2. Add other ingredients then chill for several hours
3. Drop a teaspoon of dough into powdered sugar and roll into a ball.
4. Place 2 inches apart on cookie sheet and bake at 350° for 10-12 minutes

Disney Worlds Ooey Goopy Toffee Cake

Harmoni

1 yellow cake mix (18.25 ounces)
1 large egg
1/2 cup butter, softened
8 ounces cream cheese, softened
2 large eggs
1 Tablespoon vanilla
1/4 cup butter, softened
3 & 1/2 cups powdered sugar
1 cup mini semi sweet chocolate chips
1 cup chocolate covered toffee bits (Heath bits)



This serves about 24 if you make it in a 9 x 13 pan or in cupcake tins.

1. Preheat oven to 350°. Generously grease and flour a 9x13 inch pan or cupcake/muffin* tins.
2. In a mixing bowl combine cake mix, egg and softened butter until well blended. Gently press into bottom of prepared pan.
3. Then in another bowl beat the cream cheese until smooth. Add in eggs, vanilla, butter and mix well. Then add in the powdered sugar and beat until well blended.
4. Fold in the chocolate chips and toffee chips. Spread over the cake mix bottom that is in the prepared pan
5. Bake for about 40 minutes. You'll want it to be golden brown and the center just a little gooey. Top with a scoop of vanilla ice cream and ice cream toppings.

*If making these in the cupcake tin you will want to roll the bottom cake mixture into about 24 little balls and press gently into the generously greased and floured cupcake tins. (Do not use cupcake liners, they stick really bad). Then add a generous spoonful of the cream cheese mixture to the top of each. Cook for about 25 to 30 minutes. Cool and loosen around the edges with a small knife before removing from pan. They may stick a little so loosen gently and lift out.

Easy Éclair Cake

Stacy Watkins



- 1 (1 lb) box graham crackers
- 2 (3.25 oz) boxes instant French vanilla pudding
- 3 1/2 cups milk, plus 1/3 cup for frosting
- 1 (8 oz) container thawed frozen whipped topping
- 1 1/2 cups powdered sugar
- 1/2 cup pure cocoa
- 3 Tbsp softened butter
- 2 tsp light corn syrup
- 2 tsp pure vanilla extract

1. Mix pudding with 3 1/2 cups milk in a bowl, beat at medium speed with electric mixture for 2 minutes. Fold in whipped topping.
2. Butter the bottom of a 13 x 9 pan. Line the pan with a layer of graham crackers. Pour half of the pudding mixture over graham crackers. Place another layer of graham crackers on top of pudding. Pour remaining half of pudding mixture and cover with another layer of graham crackers on top.
3. Frosting: blend together powdered sugar and cocoa. Add butter and 1/3 cup milk, mixing well. Add corn syrup and vanilla, blend until creamy. Gently spread frosting on top of graham crackers. Do not cover, or cover with a lid that does not touch frosting. Refrigerate for 24 hours.

English Toffee

Kris Smith



- 1 lb butter
- 2 cups sugar
- 1/3 cup water
- 1/3 cup slivered almonds
- 1 cup walnuts (rolled fine)
- Merckens milk chocolate dipping chocolate

1. Place butter, sugar, and water in a sauce pan.
2. Boil over medium-high heat stirring constantly all in one direction until toffee reaches 275°.
3. Add almonds, stir fast until toffee reaches 300°.
4. Pour into foil lined 9x13 pan and smooth out.
5. Melt chocolate and cover toffee with 1/2 inch of milk chocolate and sprinkle with rolled nuts.
6. When completely cool turn over and cover with another 1/2 inch of chocolate and sprinkle with rolled nuts.

Tips:

Don't use frozen butter.

Don't go only by temperature it needs to smoke and be the color of a light Kraft caramel.

Don't make on a stormy day, sounds silly but there is probably too much moisture in the air because it effects how it turns out.

Foolproof Fudge

3 & 1/8 cups milk chocolate chips
1 (14 oz) can sweetened condensed milk (Eagle Brand)
1 tsp vanilla
Dash of salt



Kris Smith

1. Over low heat melt chips & milk, stir until blended.
2. Remove from heat and stir in remaining ingredients.
3. Spread into a wax paper lined 8 inch square pan.
4. Cool for 3 hours. Cut and store in an air tight container.

Frosted Marshmallow Brownies

Mix the following ingredients together, with electric mixer:

1 & 1/2 cups melted butter (3 sticks)
3 cups sugar
1/2 cup pure cocoa
Add: 6 eggs, one at a time
Then add:
2 & 1/4 cups flour
1/2 tsp salt
1 & 1/2 tsp vanilla
Mix until well blended.

Stacy Watkins



1. Pour batter onto a greased sheet pan. Spread evenly with spatula. Bake at 350° for 25 - 30 minutes. Insert toothpick in center to check for doneness.
2. Turn off oven.
3. Immediately, single layer a bag of mini marshmallows over brownies. Put back in the oven for about 5 minutes, or until marshmallows soften and puff up. Do not overcook marshmallows. Cool completely before frosting.

Frosting:

6 Tbsp pure cocoa
4 & 1/2 cups powdered sugar
6 Tbsp softened butter
1/4 cup milk
1 tsp vanilla

Mix together until thick and creamy. Add more milk if it's too thick. Drop about 4 to 5 scoops of frosting around the top of marshmallows to make it easier to frost, spreading it to the edges. Let frosting dry for about 10-20 minutes before cutting.
Enjoy, they're addicting!

Ginger Snaps

Jennifer Miller



- 1 & 1/2 cups shortening
- 2 cups sugar
- 2 eggs
- 1/2 cup molasses
- 4 cups flour
- 4 tsp soda
- 1 tsp salt
- 2 Tbsp ginger
- 2 tsp cinnamon

1. Cream sugar and shortening. Add eggs and molasses and mix well. Add dry ingredients and blend well. Roll into balls and roll balls in sugar.
2. Bake on un-greased cookie sheet at 350° for 9 minutes. Do not overcook. The cookies should be cracked, but the cracks shouldn't be wet.

Hot Chocolate Cookie Cups

Hershey's



- Brownie bites
- Marshmallow fluff
- White ready-to-spread frosting
- Miniature marshmallows
- Mini pretzels
- Hershey's Kisses
- (Hot Cocoa with Marshmallows)

1. Buy brownie bites at your favorite bakery or make the ones on page 87.
2. Add marshmallow spread (equal parts marshmallow fluff and fluffy white ready-to-spread frosting) and top with miniature marshmallows.
3. Use one half of a small pretzel for mug handle.
4. Top off with a couple of Hot Cocoa Kisses.

Ice Cream Pie

Blaine Smith



- Peppermint ice cream (Kroger)
- Mint chocolate chip ice cream (Farr)
- Oreo pie crust

1. Let ice cream soften for 10-15 minutes.
2. Press mint ice cream into the Oreo crust, then press peppermint ice cream on top of the mint. Freeze.
3. Top with hot fudge, whip cream or whatever else you'd like.

Ice Cream in a Bag

Jennifer Miller

- 1 gallon Ziploc bag
- 1 quart Ziploc bag (heavy duty)
- 4 cups ice
- 1/4 cup salt
- 1 cup whole milk
- 1 tsp vanilla extract
- 2 Tbsp sugar



1. Pour the milk, vanilla extract, and sugar into the small Ziploc bag. Squeeze as much air out as possible and seal the bag carefully. Place the small Ziploc down into the large bag and cover with the ice and salt. Seal tightly.
2. Shake, toss, and flip the ice cream for 5-10 minutes. Wrap it in a towel if it gets too cold to handle. Don't open the large bag to check the ice cream, it may not seal right after.

Kristin's Double Chocolate Cookies

Kristin Lear

- 1 cup butter flavor shortening
- 1 cup sugar
- 2 eggs
- 3 cups flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1/3 cup softened butter
- 1 cup brown sugar
- 1/4 cup cocoa
- 2 tsp vanilla
- 12 oz white chocolate chips



1. Preheat oven to 350°.
2. Cream shortening, butter and sugar in mixing bowl, then add eggs and vanilla. Mix in dry ingredients then add chocolate chips.
3. Line cookie sheet with parchment paper. Roll dough into 1 inch balls and bake for 8-10 minutes.

Malted Chocolate Chip Cookies

Jessica Wigham

2 1/4 cups all-purpose flour
1/2 cup malted milk powder
2 teaspoons cornstarch
1 teaspoon baking soda
1/2 teaspoon sea salt
3/4 cup unsalted butter, at room temperature
1 cup dark brown sugar
1/4 cup granulated sugar
1 large egg
2 teaspoons vanilla extract
1 cup semi-sweet chocolate chips
1 cup chopped Whoppers candies
(or any malted milk balls)



1. Preheat oven to 350°. Line a large baking sheet with a Silpat baking mat or parchment paper and set aside. In a large bowl, whisk flour, malted milk powder, cornstarch, baking soda and sea salt together. Set aside.
2. In the bowl of a stand mixer, cream together butter and sugars until smooth and creamy, about 3 minutes. Add egg and vanilla extract and beat until combined. Slowly mix in the dry ingredients.
4. Stir in the chocolate chips and malted milk balls. Form cookie dough into tablespoon balls and place on prepared baking sheet, about 2 inches apart.
5. Bake cookies for 10 minutes, or until slightly golden brown around the edges. Let the cookies cool on the baking sheet for two minutes. Transfer to a wire cooling rack and cool completely.

Note-you can find malted milk powder at most grocery stores by the chocolate milk and instant breakfast powders.

Oreo Cookies

Katlyn Smith

2 boxes of chocolate cake mix
(devils food)
4 eggs
1 cup oil

Mix and roll into balls.
Bake for 7-10 minutes at 350°

Filling

8 oz cream cheese
1 tsp vanilla
1 Tbsp milk
3 cups powder sugar

Mix together, spread onto completely cooled cookies. Store in an air tight container in the fridge.
Or, store filling in fridge and spread on cookies as you eat them.



Peanut Butter Fingers

3/4 cup butter
1 cup brown sugar
1/2 cup white sugar
1 large egg
1/2 Tbsp vanilla
1/2 cup peanut butter
1 & 1/2 cups flour
2 cups rolled oats
1/2 tsp salt
3/4 tsp baking soda



Brooke Delight

1. Preheat oven to 350°
2. Cream the butter and sugars, add vanilla, egg, and peanut butter. Mix in dry ingredients.
3. Spread on a large greased cookie sheet. Bake for 10 minutes or until lightly browned. Let sit for 10 minutes, spread 1 cup whipped peanut butter on top and let cool all the way.
4. Frost with chocolate frosting. (See below)

Frosting:

1/2 cup (1 stick) butter or margarine
2/3 cup Hershey's cocoa
3 cups powdered sugar
1/3 cup milk
1 tsp vanilla extract

Melt Butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount of additional milk if needed. Stir in vanilla. Makes about 2 cups of frosting.

Peppermint Pinwheel Cookies

2 & 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup unsalted butter, softened
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
1 teaspoon peppermint extract
1 tablespoon red food coloring. (I recommend the gel variety. You can buy it at any craft store. It's brighter and you can use less)
Powdered sugar, for rolling out dough
3 Tablespoons milk



Jennifer Miller

1. Preheat oven to 375°. Sift together the flour, salt and baking powder and set aside.
2. Cream butter and sugar together in another large bowl. Add egg, vanilla, milk, and peppermint extract, and beat until incorporated. Gradually add the dry mixture, beating until combined. Remove half of the mixture from the bowl. Add red food coloring. You may have to knead the colored dough a bit to get it mixed thoroughly. On a sheet of waxed paper, roll out dough to form a large rectangle, about 1/4-inch thick. Repeat this step with the other half of uncolored dough with no food coloring.
3. Slide the red dough on top of the white dough and slide the parchment paper out. Trim edges if uneven and patch if necessary. Roll dough into a log, creating a swirl effect. NOTE: do not worry if the dough starts to tear a little when you are rolling it. This is normal. Simply mend it with your fingers as you go along. Roll the cookie dough log firmly over sprinkles until they stick and it's covered. Wrap tightly with saran wrap, place dough back in refrigerator and let chill for 2 hours.
4. Slice the dough into 1/2-inch slices and place on a parchment lined sheet tray about 1-inch apart. Bake for 10-15 minutes depending on how thick you sliced the cookies.

Peanut Butter Squares

Kris Smith



1 cup butter (soft)
1 cup sugar
1 cup brown sugar
3 eggs
1 cup peanut butter
1 tsp baking soda
1/4 tsp salt
1/4 tsp vanilla
2 cups flour
2 cups oats
2-3 cups chocolate chips

1. Heat oven to 350°
2. Mix all ingredients together, add chocolate chips last.
3. Bake 15-20 minutes.
4. Cool some, then spread thin layer of peanut butter on top.
5. Cool completely then frost with chocolate frosting.

Chocolate Frosting

4 cups powdered sugar
1/4 cup cocoa
1 cube of butter, soft
1 tsp vanilla
Mix while adding small amounts of milk until it's slightly runny

Pumpkin Bars

Katlyn Smith



2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
1/4 teaspoon nutmeg
1 teaspoon salt
1 teaspoon baking soda
4 eggs
1 and 2/3 cups sugar
1 cup oil
1 can (15 oz) pumpkin (not pumpkin pie filling)

Sift dry ingredients (flour, baking powder, cinnamon, nutmeg, salt & soda) and set aside. In a large bowl, combine eggs, sugar, oil and pumpkin until light and fluffy. Add the dry ingredients. Mix well.

Spread batter in a greased 15x10x1 baking pan. Bake at 350° for 20–25 minutes or until a toothpick inserted comes out clean. Cool completely.

Frosting:

1 (8 oz) package of cream cheese
1/3 cup softened butter
4 cups powdered sugar
2 tsp pure vanilla extract
1 Tbsp milk

Cream together butter and cream cheese until smooth and fluffy. Add powdered sugar, vanilla and milk. Mix on high speed until smooth and creamy. Spread evenly onto cake.

Pumpkin Better Than Sex Cake

Alisa Muelling

- 1 box spiced or yellow cake mix
- 1 – 15 oz. can pumpkin puree
(NOT pumpkin pie mix)
- 1 – 14 oz. can sweetened condensed milk
- 1 – 16 oz. tub cool whip, thawed
- 1 - 8 oz. pkg cream cheese
- 1 cup powdered sugar
- ½ bag Heath Bits or 3 crushed Heath bars or toffee bits
- Caramel Sundae Sauce/Topping



1. Preheat your oven to the temperature recommend by the cake mix (usually 350°).
2. Mix together the pumpkin puree and dry cake mix. DO NOT add anything else. It will be very thick.
3. Spread the mixture into the bottom of a greased 9 x 13 inch pan and bake according to cake mix directions (350° for approx 23-28 minutes) or until toothpick comes out clean).
4. Remove cake from oven and let cool for about 10 minutes after baking.
5. Use the end of a wooden spoon to poke holes all over the top of the cake.
6. Pour the sweetened condensed milk over the cake. This should fill in the holes and soak into the cake. Smear it all over to make sure it gets into each of the holes.

Refrigerate overnight for best results (this allows the the milk to set in)

7. Prior to serving, combine cool whip, cream cheese and powdered sugar until smooth.
 8. Remove cake from refrigerator and spread cool whip mixture over top of cake.
 9. Sprinkle on the heath bits, and generously drizzle caramel over top.
- Cover and store any leftovers in the fridge.

Pumpkin Chiffon Pie

Blaine Smith

- 1 & 1/2 cup pumpkin
- 1/2 cup milk
- 1/2 tsp of:
 - Ginger
 - Nutmeg
 - Salt
 - Cinnamon
- 1 cup sugar (split)
- 3 eggs, separated

- 1 envelope Knox gelatin
- 1/4 cup cold water

*“This is not your normal
pumpkin pie. Even if you hate
pumpkin pie you may like
this!”*



1. In a medium bowl, beat slightly the egg yolks and add 1/2 cup of sugar, milk, pumpkin, ginger, nutmeg, salt, & cinnamon. Cook until thick in a double boiler, stirring constantly.
2. Pour cold water into a bowl and sprinkle with gelatin. Right before adding to the hot pumpkin mixture stir together water and gelatin mixture. Immediately add to the hot pumpkin mix. Mix well and cool.
3. When it begins to thicken, fold stiffly beaten egg whites and 1/2 cup sugar into pumpkin mixture.
4. Pour into cool baked pie shell, this will fill a 9” pie. Chill and serve with whipped cream.

Baked Pumpkin Donut Holes

Brenda Miner

1 & 3/4 cups flour
2 tsp baking powder
1/2 tsp salt
1 tsp cinnamon
1/2 tsp nutmeg
1/3 cup oil
1/2 cup brown sugar
1 egg
1 tsp vanilla
3/4 cup pumpkin
1/2 cup milk



1. Preheat oven to 350°. Spray mini muffin pan with baking spray.
2. In a small bowl whisk together dry ingredients.
3. In a large bowl whisk together wet ingredients.
4. Add dry ingredients to wet ingredients and mix to combine.
5. Drop into muffin tins (about 2/3 full).
6. Bake at 350° for 10-12 minutes, until toothpick comes out clean.
7. While muffins bake, melt 1 stick of butter in a small bowl. In a separate bowl mix 2/3 cup sugar and 1 Tbsp cinnamon together.
8. Cool muffins two minutes then roll in butter, then in cinnamon sugar.

Pumpkin Pie Cake

Caprice Martin

1 can pumpkin (1 lb/13 oz)
3 eggs
1 cup sugar
1 can evaporated milk
3 tsp pumpkin pie spice
1 tsp salt



1. Beat above ingredients together and pour into a greased 9x13 pan.
2. Sprinkle a yellow cake mix (dry) on top, then drizzle with 3/4 cup of butter.
3. Bake at 350° for 60 minutes.

Ranger Cookies

Lisa Taylor

- 1 cup butter
- 2 eggs
- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1 cup brown sugar
- 1/2 cup sugar
- 1 tsp vanilla
- 2 cup Rice Krispies
- 3 cups oatmeal (I like old fashioned rolled for texture)
- 1 cup chocolate chips
- 1/2 cup chopped nuts (walnuts or pecans)



1. Mix as usual (cream butter, sugar, eggs and vanilla—add dry ingredients, nuts and chips).
2. Dough will be crumbly—roll into tight balls or use cookie scoop. I flatten them just a bit.
3. Cook at 350° for 7-10 minutes on lightly greased baking sheets.
4. Cool 2 minutes, transfer to racks to cool.

*I usually toast the nuts a bit, then cool them.

Really Good Chocolate Chip Cookies

Lisa Taylor

- 1 cup butter, softened
- 2 eggs
- 1 cup brown sugar
- 1 cup sugar
- 1 tsp vanilla
- 1 tsp salt
- 1 tsp baking soda
- 2 cups flour
- 2 cups oats
- 1 cup semi-sweet chocolate chips
- 1 cup milk chocolate chips



1. Cream together the butter, eggs, brown sugar, sugar, and vanilla.
2. Add salt, baking soda, flour, oats, and chocolate chips.
3. Mix well and place on cookie sheet. Cook at 350° for 7 minutes or until slightly golden brown.

Rolo Cookies

Mandi Prince

2 ½ cups flour
¼ cup unsweetened cocoa
1 tsp baking soda
1 cup sugar
1 cup brown sugar
1 cup butter
2 eggs
2 tsp vanilla
48 Rolo candies
2 Tbsp sugar to roll in



1. Combine flour, cocoa, and soda and set aside.
2. Beat sugars and butter until well combined; add eggs and vanilla.
3. Add dry mixture and blend well.
4. Shape cookies into small balls. Press Rolo into center of ball and cover with dough. Roll cookie in sugar.
5. Bake on ungreased sheet at 350° for 8 to 10 minutes, until tops of cookies are slightly cracked. Cool on racks.

Snickerdoodle Bars

Robyn Ohrn

2 & 1/3 cups Gold Medal™ all-purpose flour
1 & 1/4 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter or margarine, softened
1 & 1/4 cups granulated sugar
1/2 cup packed brown sugar
3 eggs
1 teaspoon vanilla



Cinnamon Filling

1 Tablespoon granulated sugar
1 Tablespoon cinnamon

Glaze

1 cup powdered sugar
1 to 2 Tablespoons milk
1/4 teaspoon vanilla

1. Heat oven to 350°. Spray or grease bottom only of a 13x9 inch baking pan with cooking spray. In small bowl, combine flour, baking powder, and salt; set aside.
2. In large bowl, beat butter with electric mixer on high speed until creamy. Beat in sugars. Gradually beat in eggs and vanilla into sugar mixture until combined. On low speed, beat in dry ingredients until combined.
3. Spoon half the batter into pan; spread evenly. Sprinkle cinnamon-sugar mixture evenly over batter.
4. Dollop teaspoon size amounts of remaining batter evenly over cinnamon-sugar mixture.
5. Bake 20 to 25 minutes or until golden brown and toothpick inserted in center comes out clean. Cool completely, about 1 hour.
6. In small bowl, stir glaze ingredients until smooth and thin enough to drizzle. Drizzle over bars. For bars, cut into 6 rows by 4 rows.

Soft Ginger Cookies

Brenda Miner

3/4 cup butter
1 & 1/4 cups sugar
1 cup molasses
2 eggs
4 cups flour
2 tsp soda
1 tsp cinnamon
1/2 tsp ginger
1/2 tsp salt



1. Cream butter and sugar. Add eggs and beat well.
2. Add molasses and dry ingredients - Mix well.
3. Bake at 350° for 10 minutes

Sylvia's Fudge

Kallie Cluff

Boil the following to a soft ball stage, use candy thermometer.

4 cups sugar
1 can evaporated milk
1 cube real butter
1 tsp. vanilla



1. Add 1 large package of semi-sweet chocolate chips, and 1 large bottle of marshmallow topping.
2. Stir and mix very well (add nuts if desired).
3. Pour into a buttered 9x13 inch pan and let cool. Cut and Serve.

Ultimate Chocolate Chip Cookies

Lynette Gardner

- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 cup butter, softened
- 1 teaspoon vanilla
- 1 egg
- 2 & 1/4 cups Gold Medal™ all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 package (12 ounces) semisweet chocolate chips (2 cups)
- 1 cup coarsely chopped nuts, if desired



1. Heat oven to 375°.
2. In large bowl, beat granulated sugar, brown sugar, butter, vanilla and egg with electric mixer on medium speed or mix with spoon until well blended. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips and nuts.
3. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
4. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet. Cool on wire rack.

Caramel Popcorn (Soft)

Blaine Smith

Boil the following to a soft ball stage, use candy thermometer. Should reach about 235°.

- 2 cups brown sugar
- 2 cubes butter
- 1 cup white Karo
- 1 can Sweetened Condensed Milk



Pour over about 18 cups (or less if you like extra caramel) of buttered and salted popcorn (best with the popcorn from Lisa's Passion for Popcorn).

Chocolate Cookies (AKA Paige's Ornerly Cookies)

Paige Smith

- 1/2 cup shortening
- 1 & 2/3 cups sugar
- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 2 eggs
- 2 (1 oz) squares of bakers chocolate
- 1/3 cup milk



1. Cream shortening and sugar then add eggs and mix.
2. In double boiler melt bakers chocolate. When melted add to bowl and mix.
3. Add in flour, baking powder, and salt. Mix.
2. Add in milk and chill for 2-3 hours, then roll balls of dough in powdered sugar and cook at 350° for 12 minutes. They're usually pretty flat, that's normal!

Muddy Buddies

Blaine Smith



12.8 oz box of Rice Chex (9 cups)
Set aside in a large bowl.

1 & 1/2 cups milk chocolate chips
1 cup peanut butter
1/2 cup butter
Melt and combine

1 & 1/2 tsp vanilla
1 & 1/2 cups powder sugar

1. Melt chocolate chips, peanut butter, and butter on low heat in a pan on the stove.
2. When melted take off heat and stir in vanilla.
3. Pour over cereal.
4. Add powdered sugar and shake with a lid on until well coated, adding more if needed.
5. Store in airtight container in refrigerator.



Banana Bread

Jessica Wigham

- 1 cup of sugar
- 1 stick of softened butter
- 2 eggs
- 4 mashed bananas (very ripe)
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla



1. Cream butter, sugar, and vanilla
2. Add eggs and mashed bananas
3. Mix in remaining ingredients
4. Pour in 9x13 greased pan and bake at 325° for 30-40 minutes

Best served warm with butter on top.

Chocolate Quicky Sticky Bread

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- 2 loaves frozen bread dough (16 oz. each)
- 3/4 cup granulated sugar
- 1 Tablespoon HERSHEY'S Cocoa
- 1 teaspoon ground cinnamon
- 1/2 cup butter or margarine (1 stick), melted and divided
- 1/2 cup packed light brown sugar
- 1/4 cup water
- About 1 cup HERSHEY'S MINI KISSES Brand Milk Chocolates



1. Thaw loaves as directed on package; let rise until doubled.
2. Stir together granulated sugar, cocoa and cinnamon. Stir together 1/4 cup butter, brown sugar and water in small microwave-safe bowl. Microwave at MEDIUM (50%) 30 to 60 seconds or until smooth when stirred. Pour mixture into 12-cup fluted tube pan.
3. Heat oven to 350°. Pinch off pieces of bread dough; form into balls(1-1/2 inches in diameter) placing 3 chocolates inside each ball. Dip each ball in remaining 1/4 cup butter; roll in cocoa-sugar mixture. Place balls in prepared pan.
4. Bake 45 to 50 minutes or until golden brown. Cool 20 minutes in pan; invert onto serving plate. Cool until lukewarm. 12 servings.

Banana Nut Bread

Kathleen Ernstsén



1 cup oil
3 cups sugar
4 eggs
1/2 cup milk
Mix together. Add:
4 cups flour
1/2 tsp baking powder
1 1/2 tsp baking soda
2 cups mashed bananas
Nuts (optional)

1. Mix oil, sugar, eggs and milk together
2. Add flour, powder, soda, bananas and nuts
3. Bake at 350° for 40-45 minutes

Banana Bread

Blaine Smith



1 cup sugar
1/2 cup shortening
2 eggs
2 & 1/2 cups flour
1/2 cup water
1 tsp baking soda
1 tsp baking powder
1/2 tsp vanilla
3-4 over ripe bananas (mashed)

1. Cream sugar and Shortening.
2. Add eggs, cream.
3. Add water, mix.
4. Add flour, soda, powder, sugar, vanilla, mix well.
5. Add bananas, mix well.
6. Pour into buttered bread pans (makes 2 loaves).
7. Bake at 350° for 35-40 minutes.

Serve with butter or make it an ice cream sandwich and put vanilla ice cream in between two slices.

Honey Wheat Bread

3 cups really warm water
1 1/2 Tbsp. yeast or 2 yeast packets
Dissolve and wait until yeast froths then add:
1/4 c. shortening
1/4 c. honey
1 Tbsp. salt
6 cups whole wheat flour, approximately



1. Add flour a cup at a time until you have a soft dough. Knead and put into a bowl.
 2. Cover with a cloth and let raise about an hour or until it has about doubled in size (it raises much better if you put in front of a window with the sun shining in or on top of a warm oven).
 3. Knead again and place bread into baking tins and raise again for another hour. Bake at 350 for 30 minutes until brown on the top. Butter the top of the bread while still in the oven and let cook another 2 minutes.
 4. Remove and let cool about 10 minutes in the pans. Turn out and cool for 10 more minutes before slicing.
- Makes 3 regular or 2 large loaves.

Orange Rolls

Blaine Smith

1 cup milk
3 Tbsp butter
1 cup flour
1/2 cup sugar
3 eggs, well beaten
1 Tbsp yeast dissolved in 1/4 cup warm water
3 more cups flour
1 tsp salt

Filling

2 large orange rinds (grated)
12 Tbsp butter
1 cup sugar
Melt butter then add sugar and orange rinds.



1. Warm milk and add butter. When cool, add 1 cup flour, yeast mixture, sugar, and beaten eggs. Stir well and allow to rise for 2 hours.
2. Add 3 cups flour and 1 tsp salt. Let rise for 2 more hours. (This is very soft dough).
3. Divide dough in half. Roll out each half and spread with orange filling. Roll as for jelly roll.
4. Cut in 1 inch slices and place lightly in greased muffin tins. Let rise 2 hours.
5. Bake at 425° for 10 minutes. Makes 2 & 1/2 dozen.

Pumpkin Muffins

1 & 3/4 cups all-purpose flour
1 tsp baking soda
2 tsp ground cinnamon
1/4 tsp nutmeg
1/4 tsp cloves
3/4 tsp salt
2 large eggs
3/4 cup granulated sugar
1/2 cup light or dark brown sugar
1 & 1/2 cups pumpkin puree (canned or fresh)
1/2 cup vegetable oil, canola oil, or melted coconut oil
1/4 cup orange juice
2/3 cup semi-sweet chocolate chips



Laura Lewis

1. Adjust the oven rack to the lower third position and preheat the oven to 350°. (lowering the rack prevents the bread from browning too much too fast) use lined muffin tins or Spray a 9 x 5 inch loaf pan with non stick spray. Set aside.
2. In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves, and salt together until combined.
3. Whisk in the pumpkin, oil, and orange juice. Then pour these wet ingredients into the dry mixture and gently mix together using a rubber spatula or wooden spoon. There will be a few lumps. Do not over mix. Gently fold in the chocolate chips.
4. Pour the batter into the prepared loaf pan. Bake for 20 minutes (muffins) or 55-65 minutes (loaf) making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from getting too brown.
5. The bread is done when a toothpick inserted comes out with only a few moist crumbs. Allow the bread to cool in the pan over wire rack completely before removing. Baked bread can be frozen for up to 3 months, thaw overnight in refrigerator.

Snickerdoodle Bread

3 cups all purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons cinnamon
1 cup butter, softened
2 cup sugar
4 eggs
2 teaspoons vanilla
1 cup sour cream
1 & 1/2 cups cinnamon chips (1 pkg. Hershey's)
2 Tablespoons flour
2 Tablespoons sugar
2 teaspoons cinnamon



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1. Preheat oven to 350° Spray the bottom of five mini loaf pans (5 3/4 x 3 1/4 x 2 1/4) with cooking spray and with flour.
2. In a medium bowl, whisk together 3 cups flour, baking powder, salt and cinnamon. Set aside.
3. In a large mixing bowl, cream together butter and 2 cups sugar, until fluffy, about two minutes. Add eggs one at a time mixing well after each addition. Add vanilla and sour cream and mix to combine. Add flour mixture and mix just until combined. Do not over mix.
4. Coat the cinnamon chips with 2 tablespoons flour and stir into batter.
5. Spoon batter into greased pans (Don't fill more than 2/3 full).
6. Combine 2 Tbsp sugar and 2 tsp cinnamon and sprinkle on top of the batter in the pans.
7. Bake for 35 to 40 minutes until a toothpick comes out clean. Let cool 10 minutes before removing from pan. Let cool completely before serving.
8. You can also make this in two 9x5 loaf pans. Bake at 350° for 60 to 70 minutes or until a toothpick inserted into a crack in the center of the loaf comes out clean.

White Bread

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2 & 1/4 tsp active dry yeast (1 packet)
2 & 1/4 cups warm water
1/4 cup sugar
1 Tbsp salt
2 Tbsp oil
5 & 1/2 - 6 & 1/2 cups flour
Butter for topping (optional)



1. In a large bowl or the bowl of a stand mixer, dissolve the yeast in the warm water with a pinch of sugar. When the yeast is bubbly and foamy, add the sugar, salt, oil, and 4 cups flour, and mix until smooth.
2. Add remaining flour, 1/2 cup at a time, to form a soft, smooth dough. The dough should stick just slightly to your finger when touched, but not be overly sticky. Knead 5-7 minutes, until smooth, then roll into a ball.
3. Place the dough in an oiled bowl, turn over once to coat the top with oil and cover with plastic wrap. Let rise one hour, or until doubled.
4. When the dough has risen, punch it down gently and divide in half. Roll each half of the dough into a long rectangle about 8 inches wide. Roll the dough up, starting at the short edge, to form a cylinder that is approximately 8 inches wide. Repeat with remaining dough.
5. Place the dough, seam side down, into lightly greased bread pans, and cover with plastic wrap. Let rise one hour, or until the dough is 1/2 - 1 inch higher than the top of the pan.
6. Preheat the oven to 375. Bake 30-35 minutes, or the loaves are golden brown and sound hollow when tapped. Brush with melted butter, if desired. Remove to a cooling rack and cool before slicing.

Zucchini Bread

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2 1/4 cups granulated sugar
1 cup canola or vegetable oil
3 eggs
3 tsp vanilla extract
2 cups grated zucchini
3 cups all-purpose flour
3 tsp ground cinnamon
1 tsp salt
1 tsp baking soda
1 tsp baking powder



1. Preheat oven to 325° and spray two 8x4 loaf pans with cooking spray, set aside.
2. In a mixer, combine sugar, oil, eggs and vanilla, mix until creamy.
3. Add flour, cinnamon, salt, baking powder and baking soda, mix until almost combined and add shredded zucchini. (if I use thawed, frozen zucchini I dump it all in, liquid and all).
4. Mix until combined and pour evenly into the greased loaf pans. Depending on the size of your pans, you may need a third loaf pan. Never fill a loaf pan higher than 2/3 full.
5. Bake at 325° for 45-55 minutes, being careful not to over cook. Remove from oven and cool on cooling racks. Use your judgment on whether or not you want to leave them in the pan to cool or not.
6. Let cool completely and store in a Ziploc bag.

Braided Bread

Mandi Prince

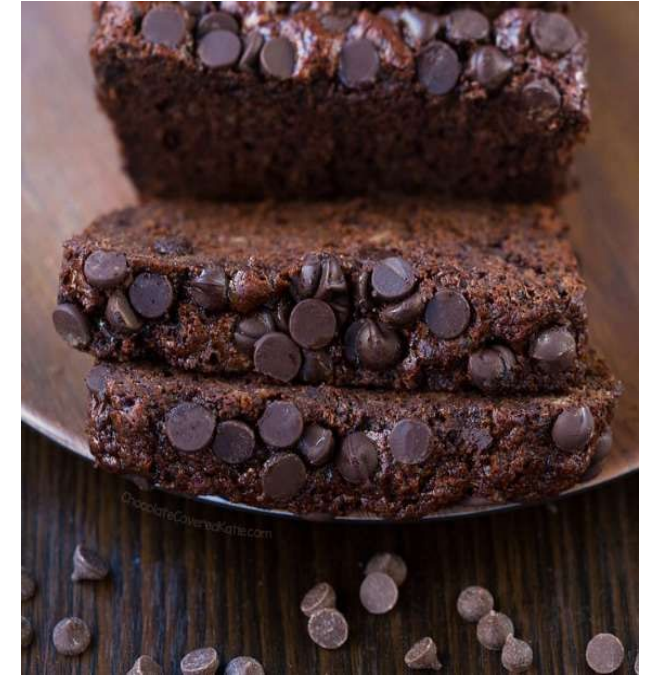


9 cups flour
1 packet of yeast
1/4 cup warm water
1 Tbsp sugar
3 eggs - beaten
1/2 cup butter
1 Tbsp vegetable oil
1/2 cup water
1/2 sugar
2 & 1/2 tsp salt
1 & 1/2 cups milk

1. Mix flour, yeast, water, and sugar in separate bowl, let sit
2. Bring to a boil the butter, oil, water, sugar, and salt.
3. Once boiling add milk. remove from heat
4. Mix all together and knead
5. Transfer to a greased bowl, cover and let rise until doubled (3 hours)
6. Heat oven to 350° and divide dough into 4 sections.
7. Divide each section in half and roll into a ball, then into a long stripe and twist two together. Beat eggs and wash over each loaf. Makes 4 loaves.
8. Bake 10-15 minutes or until dough is golden brown and cooked through.

Blackout Banana Bread

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2 cups overripe mashed banana (about 5 medium bananas)
2 & 1/2 teaspoons vanilla extract
1 Tablespoon white vinegar
1/4 cup vegetable oil
2/3 cup pure maple syrup or agave
1/4 cup sugar
1 & 3/4 cup Spelt, all-purpose, or oat flour
3/4 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
1/2 cup HERSHEY'S Kitchens Mini Chips Semi-Sweet Chocolate (optional)
1/4 cup HERSHEY'S Kitchens Semi-Sweet Chocolate Chips (optional)

1. Preheat oven to 350°. Grease a 9×5 loaf pan, and line the bottom with parchment paper.
2. In a large mixing bowl, whisk together the first six ingredients. In a separate mixing bowl, combine all remaining ingredients. Stir well. Pour dry into wet, and stir until just evenly combined.
3. Spread batter evenly into the loaf pan. If desired, sprinkle chocolate chips over the top, and press down.
4. Bake 45 minutes, then turn off the oven but don't open the door! Let sit 10 additional minutes in the closed oven before removing. If your bread is still undercooked at this time, simply turn the oven back on and continue baking—checking every 5 minutes--until a toothpick inserted into the center of the bread comes out clean. Let the bread cool, and I recommend very loosely covering (or refrigerating) overnight before slicing, because the taste and texture are even better the next day.

Caramel Apple Glazed Bread

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- 1 1/2 cups shredded peeled baking apples (2 large)
- 1 cup packed brown sugar
- 1/2 cup buttermilk
- 1/2 cup vegetable oil
- 4 eggs, lightly beaten
- 3 cups flour
- 1/2 cup chopped pecans
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon ground nutmeg

1. Heat oven to 350° & grease bottoms only of two 8×4-inch loaf pans with cooking spray or shortening.
2. In large bowl, stir together apples, brown sugar, buttermilk, oil and eggs. Stir in remaining bread ingredients just until dry ingredients are moistened. Pour into pans.
3. Bake 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes on cooling rack. Remove and place on a cooling rack. Cool completely, about 1 hour.

Glaze

- 2 Tablespoons butter or margarine
- 1/4 cup packed brown sugar
- 1 Tablespoon milk
- 1/2 cup powdered sugar, sifted

1. In 1-quart saucepan, melt butter over medium heat. Stir in 1/4 cup brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil & stir 2 minutes. Stir in milk. Heat to boiling; remove from heat. Cool to lukewarm, about 30 minutes.
2. Gradually stir powdered sugar into glaze mixture. Place saucepan of glaze in bowl of cold water. Beat with spoon until smooth and thin enough to drizzle. If glaze becomes too stiff, stir in more milk, 1/2 teaspoon at a time, or heat over low heat, stirring constantly. Drizzle glaze over loaves. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.



Amish Bread

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Starter

- 3/4 cup sugar
- 3/4 cup milk
- 3/4 cup flour

Bread

- 1 cup oil
- 1/2 cup milk
- 3 whole eggs
- 1 teaspoon vanilla extract
- 2 cups flour
- 1 cup sugar
- 1 & 1/2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 (5 1/8 ounce) box instant vanilla pudding (or flavor of your choice)



I love this bread and I had a craving for it, but didn't want to wait the month it took for the starter to be ready, so, I modified it a bit. It might not be quite as tasty as the original, but it's great if you want it in a hurry!

1. Mix “starter” ingredients together.
2. Mix oil, milk, eggs, and vanilla with the “starter”.
3. In a separate bowl mix flour, sugar, baking powder, cinnamon, salt, baking soda, vanilla pudding mix, and the optional nuts.
4. Add to liquid mixture and stir thoroughly.
5. Pour into two large well-greased 9x5 inch loaf pans, one bundt pan, or 48 muffin tins.
6. Bake at 325° for one hour or until done (muffins will take only 30-35 minutes).

Amish Friendship Bread

Starter

1 package (2 1/4 teaspoons) active dry yeast
1/4 cup warm water 110°F
1 cup granulated sugar
1 cup all-purpose flour
1 cup milk (I used non-fat)

“Feedings”

2 cups granulated sugar, divided
2 cups all-purpose flour, divided
2 cups milk, divided (non-fat okay)

For the Bread:

1 1/4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon, divided
2 cups flour
1 cup starter
2/3 cup oil
1 cup + 4 teaspoons sugar
3 eggs
1 teaspoon vanilla
Optional: 1 cup of chocolate chips or chopped nuts

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Amish Friendship Bread (continued)

Day 1: Make your starter: Stir yeast into warm water. Let sit for 10 minutes.

Whisk sugar and flour in a 2 Qt container (or I've heard you can use a ziploc bag, but we always used a bowl). Whisk in milk. Be sure to stir the corners - the flour will get clumpy and stuck if you're not careful. Stir the yeast mixture into the flour mixture. Cover loosely and store on the counter.

Days 2-4: Stir the mixture once per day.

Day 5: Feed the mixture: Stir 1 cup each of sugar, flour, and milk into the starter. Cover loosely and store on the counter.

Days 6-9: Stir the mixture once per day.

Day 10: Feed the mixture: Stir 1 cup each sugar, flour, and milk into the starter. Cover loosely and store on the counter. Remove 1 cup of starter to use in the Amish Friendship Bread Recipe (see directions below). Remove 2 cups of starter and give 1 cup each to two friends, with the recipe below attached. There will be 1 cup of remaining starter (yours) Since you have your starter, cover loosely and store at room temperature.

Day 11: Your friends should now start with “Day 2” directions above and keep it going. Make sure to give them instructions.

Friendship Bread Recipe:

Preheat oven to 325°. Grease two 4x8” or 9x5” loaf pans with butter or shortening. Sprinkle a bit of sugar in the pan and “sugar” it (like you would flour a pan). Alternately, spray with cooking spray, but do not sugar the pans if using cooking spray. (Note: you could make one large loaf with this but it will take longer to bake and you run the risk of a dark outside and a partially baked inside.)

Whisk baking soda, baking powder, salt, 1 teaspoon cinnamon, and flour in a medium bowl. Set aside.

Stir starter, oil, and 1 cup sugar with a wooden spoon or spatula. Stir in eggs, 1 at a time, then stir in vanilla. Gently fold in dry ingredients. Stir in chocolate chips or nuts, if using. Divide batter between two loaf pans. Mix remaining 4 teaspoons sugar and 1 teaspoon cinnamon to sprinkle on top of loaves.

Bake for 25-35 minutes, until a toothpick comes out clean. Cool before removing from pan.

Cinnamon Roll Bread

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2 cups all-purpose flour
1 Tablespoon baking powder
1/2 teaspoon salt
1/2 cup granulated sugar
1 egg – room temperature, lightly beaten
1 cup milk – I used 1%
2 teaspoons vanilla extract
1/3 cup plain Greek yogurt or sour cream

Swirl

1/3 cup granulated sugar
2 teaspoons cinnamon
2 Tablespoons water

Glaze

1/2 cup powdered sugar
1 Tablespoon milk

1. Pre-heat your oven to 350 degrees and prepare a bread pan (about 9×5 inches) by spraying it with non-stick cooking spray or lightly greasing it with butter.
2. In a large bowl combine flour, baking powder, salt, and sugar.
3. In a small bowl combine egg, milk, vanilla extract and yogurt or sour cream.
4. Add the dry ingredients into the wet and stir to combine. You can use a large wooden spoon for this if you wish, no mixer is required.
5. In a small bowl combine swirl ingredients together – 1/3 cup sugar, 2 teaspoons cinnamon and 2 tablespoons water. Use a tablespoon to drop spoonfuls of this mixture over the bread, then use a knife to make swirl designs to incorporate the cinnamon mixture into the bread.
6. Bake for 45-50 minutes or until you insert a toothpick and it comes out clean.
7. Remove the bread from the oven and transfer it to a cooling rack to cool for 15 minutes.
8. Make the glaze ingredients by combining 1/2 cup powdered sugar with 1 Tbsp milk.
9. Remove the bread from the pan and allow it to continue cooling completely.
10. When the bread has completely cooled, pour the glaze over the top and serve.



Raspberry Slush

- 1 - 16 oz can pineapple juice
- 2 - 6 oz cans frozen Lemonade
- 1/3 cup lemon juice
- 3 pkgs raspberry Kool Aid
- 5 cups sugar
- 3/4 of a container of raspberry puree or
- 2 pkg frozen raspberries
- 8 cups water

Mix and Freeze for 24 hours. Serve alone or pour Sprite in with it.



Kris Smith

Root Beer

- Use a 10 gallon container.
- 5 lbs sugar (12 & 1/2 cups)
- 1 bottle Root Beer extract (2 oz)
- 4 & 1/2 gallons water

Stir well then add 6-7 lbs dry ice.

Tips: Don't put dry ice in serving cups. Don't put the lid on all the way after dry ice has been added. Don't add the dry ice while in enclosed spaces. If you are driving it somewhere add it when you get there!

*Dry ice can be a very serious hazard in small spaces that aren't well-ventilated. As dry ice melts, it turns into carbon dioxide gas. In a small space, this gas can build up. If enough carbon dioxide gas is present, a person can become unconscious, and in serious cases, die.



Blaine Smith

Pina Coladas

- 2 cups ice
- 1/2 of a 15 oz. can cream of coconut
- located near the Margarita mix in super markets
- 1 (6 oz) can pineapple juice
- 1/2 cup Half and Half
- 4 oz. crushed pineapple

1. Place ingredients in a blender and blend until smooth. Pour into glasses and serve immediately. Can be frozen.



Rachel Uffins

Pineapple Lemonade

- 1 cup Country Time Lemonade mix
- 3 cups cold water
- 1 (46 oz) can of pineapple juice
- 2 cans of sprite



Blaine Smith

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