

University of Utah Word Cookbook



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BREAKFAST

Banana, Pineapple and Coconut Muffins - Submitted by: Amanda Burton

- 1 1/2 cups of flour
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp cinnamon
- 3/4 stick of butter (6 tbsp)
- 1 1/2 tsp vanilla extract
- 2/3 cups of sugar
- 1 large egg
- 2 large very ripe bananas
- 1/2 cup crushed pineapple
- 3/4 cup shredded coconut plus more for sprinkling on top of each muffin
- Preheat the oven to 350 degrees. Coat a muffin tin with cooking spray.

In a small bowl combine the flour, baking soda, salt, and cinnamon together until well mixed. Whisk the egg, sugar, and vanilla together in a large bowl until well combined. Add melted butter, mix well. Smash the bananas then add to the batter, as well as the pineapple, and coconut until combined. Add the dry mixture to the wet mixture. Stir until just the ingredients are just combined. Don't over mix the batter. Divide the batter evenly into the muffin tin then sprinkle each top with coconut. Bake for 21-23 minutes or until a tester inserted in the center comes out clean. Remove from the oven.

Waffles – Submitted By: Sarah Koontz

- 2 eggs
- 2 C. flour
- 1 3/4 C. milk
- 1/2 C. canola or vegetable oil
- 1 Tbsp. sugar
- 4 tsp. baking powder
- 1/2 tsp. vanilla
- 1/4 tsp. salt

-Start heating the waffle iron before mixing batter.

1. Beat eggs on low/medium speed until fluffy.
2. Add in remaining ingredients and beat until mixed well. Cook and serve!

Yummy Green Healthy Smoothie - Submitted By: Sami Jones

- 2 Cups ice
- Cover ice with juice and blend

Add:

- 3 Cups spinach
- 2 Cups mixed berries
- 1 banana

Blend, blend, blend!

Ricotta Cheese Waffles – Submitted by: Lucetta Lilly

- 1 1/2 C Ricotta Cheese (12 oz)
- 2 C milk
- 6 large eggs, separated
- 1/2 C sugar
- 2 C cake Flour
- 1/2 C Fine yellow cornmeal
- 1 TBSP Baking Powder
- 1/4 tsp Salt
- 1 Stick (4oz) unsalted butter melted (this I find is optional, it makes the waffles or pancakes brown better, but is not necessary if you want to cut down on some fat. Quite often I only add a couple of TBSP of melted butter and it works great.)

Heat waffle iron and preheat the oven to 200. In a large bowl, whisk the ricotta with the milk, egg yolks and sugar. In a medium bowl, whisk the flour with the cornmeal, baking powder and salt. Whisk the dry ingredients into the ricotta mixture until combined. Stir in the melted butter.

In a large bowl, using an electric mixer, beat the egg whites until firm peaks form. Fold the egg whites into the waffle batter until no streaks remain.

Coat the waffle iron with veggie-oil, spray and spoon about 1 1/2 C of batter onto the waffle iron. Close and cook until the waffles are golden and crisp. Serve the waffles immediately or transfer them to a rack in the oven to keep warm.

(if you want to make these into pancakes, you do not have to separate the eggs, they work great just mixing them in.)

French Toast Casserole with Buttermilk Syrup – Submitted by: Nikole Kirk

- 1 loaf of French bread cut lengthwise into thirds
- 8 oz cream cheese
- 1 tsp cinnamon
- 1 TBSP sugar
- 12 eggs
- 1 cup milk
- 1 tsp vanilla
- Pinch of salt

After you have cut the French bread into thirds lengthwise, spread cream cheese on one side of each slice and then cut all of the French bread into cubes. Place cubes into a greased 9x13 pan. You can do two layers of the bread but I like to do one layer and really squish them in tight. Next sprinkle the bread with the sugar and cinnamon. Combined all 12 eggs, milk, vanilla and pinch of salt in a bowl and then pour mixture over cubed bread. Refrigerate overnight so it can really soak up all the egg mixture. Bake at 350° for 30 to 40 minutes.

The Buttermilk Syrup:

*half of this recipe is sufficient for one casserole I think but if you like to have extra then make the whole recipe.

- 2 cubes of butter
- 2 cups salt
- 1 cup buttermilk (a small container of buttermilk)
- 1 tsp baking soda
- Pinch of salt
- 1 tsp vanilla

Bring everything except soda and vanilla to boil. Remove from heat and add vanilla and soda stir very fast cause soda will froth quickly.

Tomato Bacon Quiche – Submitted By: Sarah Koontz

- 1 deep dish pie shell
- 1 tomato, diced
- 1/3-1/2 C crumbled bacon
- 1/2 C shredded Monterrey jack cheese
- 6 eggs
- 1 C evaporated milk
- Salt & pepper
- 1 tsp onion powder
- 1 tsp dried basil

-Preheat oven to 375

1. Poke pie shell several times with a fork then layer with tomato, bacon and cheese.
2. Whisk eggs with remaining ingredients until well blended then pour into pie shell. Bake 45-60 minutes until thoroughly cooked and browned on top. Let sit 5 minutes before serving.

SOUPS, SALADS AND SANDWICHES

White Chicken Chili – Submitted by: Lucetta Lilly

- 1 med onion
- 3 TBSP Olive Oil
- 4 oz can green chilies drained
- 3 TBSP All purpose Flour
- 2 tsp Cumin
- 2 cans Great Northern Beans (NOT DRAINED)
- 14 oz Chicken Broth
- 1 1/2 C Chopped Cooked Chicken Breast
- Opt: cheese, sour cream, and salsa

Cook Onion in oil 4 minutes until transparent. Add Chilies, flour, and cumin, cook and stir for 2 minutes. Add beans and broth, bring to a boil. Reduce heat and simmer for 10 minutes or until thick. Add chicken and heat through. Serve with extras such as cheese, sour cream, or salsa. My family love to eat it with chips as spoons.

Ham Chowder- Submitted by: Teresa Larsen

- 5-6 potatoes
- 3-4 carrots
- 1 Cube of Butter
- 1/2 Cup Flour
- 1 Pint Whole Milk

1. Boil potatoes and carrots until soft. In a medium saucepan melt 1 cube of butter over medium heat. Slowly add 1/2 cup flour mix well. Very slowly add 1 pint whole milk. After sauce is made and you add your potatoes and carrots, we like to add 1 can of corn with salt and pepper to taste. *If it gets too thick add more milk. *Tastes really good in a bread bowl

Cheddar Chowder – Submitted by: Lucetta Lilly

- 2 Cups boiling water
- 1 1/2C Diced Potatoes
- 1 C Sliced Carrots
- 1/2 C Celery
- 1/4 C Chopped onions
- 1 1/2 tsp salt
- 1/4 tsp Pepper
- 1/4 C Butter
- 1/4 C Flour
- 2 C Milk
- 2 C Shredded Cheese
- 1 C Ham.

Put carrots, potatoes, onions, and celery in water and boil until almost soft (10-15 min). In another sauce pan melt butter. Add flour stir constantly until thick and smooth. Slowly add milk and stir until the sauce thickens (5-10 min) over low heat. Remove from heat or put on super LOW heat, add cheese a little at a time. Pour the cheese mixture over the veggies. Add Ham, salt, and pepper. Heat through and serve.

NOTE: if heat is too high when you add the cheese, it will scald the milk or the cheese will become stringy instead of smooth.

Note 2: you can replace some of the carrots and potatoes for cauliflower or other veggies.

Bishop Randall's Chili – Submitted by: Jacque Randall

- 1 1/2 lbs Hamburger
- 1 Large can Tomato Juice
- 1 Large can Tomato Puree
- 1 1/2 packages Lawry's Chili Seasoning
- 1 Large can Red Kidney Beans
- 1 Small can Red Kidney Beans

Brown hamburger (drain grease off and rinse under hot water). Rinse kidney beans with water and drain well. Mix all ingredients in large pot and simmer until hot. Enjoy!!! Breadsticks or crackers go well with this chili. We usually double this recipe for our family. You can freeze the leftovers for a quick meal later.

The Sisters Chicken Salad (party size) – Submitted by: Cori Hintze

- 5 lbs chicken breast
- 1 cup toasted pecans chopped
- 1/2 cup diced red pepper
- 1 cup diced onion
- 3 cups diced celery
- 1/2 teaspoon curry powder
- 1/4 cup chicken stock
- Mayonnaise to coat
- salt and pepper to taste

Dice cooked chicken fine

Add remaining ingredients. Mix until chicken is well coated. Serve on bed of lettuce or as a sandwich. For smaller portions, just eyeball and taste to your liking.

Chicken Tortilla Soup – Submitted By: Sarah Koontz

- Tbsp olive oil
 - 2 cloves garlic, finely chopped
 - 1 chicken breast, cooked and shredded OR 1 can of chicken breast chunks
 - Juice of 1/2 a lemon
 - 1/2 onion, finely chopped
 - 5 tomatoes, diced
 - 1 can black beans, drained & rinsed
 - 1/2-1 C. frozen corn
 - 2 cans chicken broth + 1 can water
 - 1-2 tsp dried oregano
 - Fresh cilantro (I just trimmed a bit off of the bunch, you can use as much as you like)
 - Chili powder
 - Salt & pepper
 - Monterrey Jack cheese, grated
 - Corn tortillas, cut into thin strips
 - Canola oil
 - Sour cream
1. In large pot heat oil and add onion, garlic, lemon juice and chicken. Saute until garlic begins to brown.
 2. Add remaining ingredients, except cheese and tortilla strips, and bring to a boil. Cover and simmer at least 30 minutes before frying the tortilla strips.
 3. In a separate pan heat enough canola oil to fry the tortilla strips. Wait until small bubbles form at the bottom of the pan (this means that the oil is hot enough) to add the tortilla strips. Be sure not to overcrowd the strips! Fry for about 2-3 minutes, remove and drain on paper towels. Set aside.
 4. Serve soup with cheese, tortilla strips and a touch of sour cream if you'd like. Enjoy!

Chicken and Corn Chowder with Sweet Potatoes

- 3 cups whole milk (I didn't have whole milk so I used 2 cups 1% and 1 cup cream)
- 1 cup yellow corn muffin mix (Jiffy brand was recommended in the original recipe but I used a Betty Crocker mix and it worked just fine)
- 2 T. butter
- 1 onion, chopped fine
- 3 garlic cloves, minced
- 1/2 tsp. ground cumin
- 1/2 tsp. dried oregano
- 2 quarts low-sodium chicken broth
- 1 1/2 pounds boneless, skinless chicken breasts, cut into 1/2 " cubes
- 2 sweet potatoes (about 1 1/2 pounds), peeled and cut into 1/2" pieces
- 1 cup shredded Monterey Jack Cheese
- 3 cups frozen corn (not thawed)
- 1/2 cup chopped fresh parsley
- salt and pepper, to taste

Mix milk and muffin mix in bowl until well combined. Meanwhile, heat butter in large pot over medium heat until foaming. Add onion and cook until softened, about 8 minutes. Stir in garlic, cumin and oregano and cook until fragrant, about 30 seconds. Add broth, chicken and sweet potatoes. Bring to boil, reduce heat, and simmer until sweet potatoes are just tender, about 8 minutes. Stir in milk and muffin mixture and simmer until soup thickens, about 10 minutes. Add cheese and corn and cook until cheese begins to melt, about 2 minutes. Stir in parsley and season with salt and pepper. Serve.

Creamy White Chili – Submitted by: Nikole Kirk

- 1 pound boneless, skinless chicken breasts, cut into 1/2-inch cubes
- 1 medium onion, chopped
- 1 1/2 teaspoons garlic powder or 2 cloves fresh garlic, finely minced
- 1 tablespoon oil
- 2 cans (15 1/2 ounces each) Great Northern Beans, rinsed and drained
- 1 can (14 1/2 ounces) chicken broth
- 2 cans (4 ounces each) chopped green chilies (if you like less kick, add just one can)
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne pepper
- 1 cup sour cream
- 1/2 cup whipping cream
- Fresh cilantro, for garnish (optional)

In a large saucepan, sauté chicken, onion and garlic powder (or fresh garlic, if using) in oil until chicken is no longer pink. Add beans, broth, chilies and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes. Remove from the heat; stir in sour cream and cream. Garnish with fresh cilantro, if desired. Serve immediately. This is especially good served with tortilla chips.

Slow Cooker Option: In a medium round slow cooker, place 1 pound chicken breasts (fresh or frozen) without cubing them. Add the chopped onion, garlic powder, beans, green chilies and all of the spices. Do not add the sour cream or whipping cream yet! Reduce the chicken broth to 12 ounces (about 1 1/2 cups) and pour in over the other ingredients. Stir the mixture around a bit to incorporate the dry spices. Cook on low for 5-7 hours (if using frozen chicken you'll cook on the longer end of that spectrum, fresh chicken will cook in less time). Remove the chicken to a cutting board and shred in bite-size pieces. Stir back into the slow cooker. In a small bowl or liquid measuring cup, whisk together the sour cream and whipping cream until smooth. Whisk the cream mixture into the crock pot with the other ingredients. Let the soup cook until heated through. Serve.

Minestrone – Submitted By: Sarah Koontz

- 1 Tbsp. olive oil
- 2 large cloves garlic, finely chopped
- ½ yellow onion, diced
- 1 large carrot, peeled and finely chopped
- 1 large tomato, diced
- 1 can Cannellini or other white bean, drained and rinsed
- 2 cans vegetable broth + 2 cans water
- 1 bay leaf
- 1 tsp. dried parsley
- Salt & pepper
- 1 C. uncooked pasta
- ¼-1/3 C. frozen spinach

In large pot heat oil on medium heat, cook garlic and onion until onion is translucent and garlic is beginning to brown. Add carrot and cook 1-2 minutes more. Add tomato, beans, broth, water and seasonings. Bring to a boil, cover and reduce heat to med/low and simmer 30 minutes to an hour. Add pasta and spinach, cook 15 minutes more uncovered or until pasta is cooked properly.

French Dip Sandwiches - Submitted By: Marci Wood

- Rump roast
- 1 can beef consommé
- 1 can beef broth
- 1 can French onion soup
- Provolone cheese

Place all ingredients in a crock pot on high for several hours. Shred the meat in all the juices and serve on sandwich rolls. Just get whatever rolls you prefer, slice in half, place provolone cheese on the halves, and place the rolls face up on a baking sheet. Broil on low until cheese is melted. Serve with a small dipping bowl of the French dip juices.

Tomato, Basil and Mozzarella Sandwich - Submitted By: Marci Wood

- 1 loaf of ciabatta bread (or any other bread to satisfy your needs)
- 2-3 tomatoes
- fresh mozzarella
- fresh basil
- deli ham, thinly sliced
- Salt and pepper to taste

Cut the bread in half length wise and broil on high just until it starts to turn light brown. Add mozzarella cheese to one half and layer the top with tomatoes. On the other half, layer with sliced ham and fresh basil. Add salt and pepper and put in the oven just until the mozzarella starts melting and bubbles. Combine the two halves and slice.

We make this a lot, very easy.

Chicken Feta Sandwiches- Submitted by: Marci Wood

This is probably a better appetizer or lunch but since there are just two of us I'm cooking for we make it often for dinner. This recipe can easily be made for a larger family! I usually never look at the recipe...I just use the ingredients to make however much we want ☺

- 2 skinless, boneless chicken breast halves
- 1 1/4 cups Italian salad dressing
- 4 cups fresh spinach, chopped
- 1/3 cup crumbled feta cheese
- Red onion, chopped (optional)
- 8 sun-dried tomatoes, packed without oil, chopped (I usually use regular tomatoes)
- 1 loaf focaccia bread, buttered and toasted (or regular bread)

Bake chicken in Italian dressing on 350 degrees until done. Chop into small pieces. Mix chicken, cheese, spinach, onions, and tomatoes together. Pour a little of the remaining Italian dressing from pan into the mixture. Cut bread into slices, butter and toast. Spoon chicken mixture onto a piece of bread and enjoy!

Grilled Chicken Spinach Salad - Submitted By: Marci Wood

- 4 pieces of chicken
- 1 can mandarin oranges
- 1/4 cup sliced almonds (or nut of choice)
- 1/4 cup dried cranberries
- 1/4 cup feta cheese
- 1 package of spinach

Place chicken in a zip lock bag and pound with the smooth side of a mallet until flattened to about 1/2" thick. Heat up 3-4 tablespoons olive oil in a skillet. While the oil is heating up, salt and pepper both sides of the chicken. Place chicken on skillet and cook for 4-5 minutes each side on medium heat. Once chicken is done, place on a cutting board and let cool. While chicken is cooling gather other ingredients. Assemble salad to your preference add your favorite vinaigrette.

Sugared almonds:

- 2 TBS butter
- 2 handfuls of sliced almonds
- 2 TBS sugar

Melt butter on medium-low heat. Coat almonds with melted butter. Sprinkle almonds with sugar and stir. Lay out on wax paper to cool.

*Don't let the ingredients and steps overwhelm. It's a quick recipe for a delicious and healthy salad.

CASSEROLES AND PASTA

Olive Garden's Capellini Pomodoro – Submitted by: Jamie Prax

- 14 oz. angel hair pasta
- 8 medium tomatoes, cut into 1/2 inch pieces (Roma are my favorite)
- 11 fresh basil leaves chopped (dried works)
- 2 cloves garlic, chopped (I always do 3-4)
- 6 tbsp olive oil
- salt and pepper to taste

Cook Pasta. In skillet, cook basil, garlic, and tomatoes in oil. Season with salt and pepper. Toss tomato mixture with noodles and serve with parmesan.

Southern Corn Casserole – Submitted by: Cori Hintze

- 1 can creamed corn
- 1 can whole kernel corn, undrained
- 1 stick butter
- 1/2 cup green pepper, chopped
- 1 box Jiffy Corn Muffin mix
- 2 eggs
- 1/2 cup onion chopped
- shredded cheese

Mix undrained whole kernel corn, 2 eggs, and Jiffy Corn Mix in a bowl. Add creamed corn, softened butter, onion and green pepper. Pour into an 8x8 casserole dish, sprinkle top with shredded cheese. Bake 1 hour at 350 degrees.

Pasta Salad – Submitted by: Carmen Rindfleisch

Pasta Salad Dressing:

- 1 1/4 cup Sugar (I usually leave off the quarter cup because it can make the dressing crystallize in the fridge.)
- 1 1/4 cup Oil (I use olive oil, but you can use whatever oil you like.)
- 1 1/4 cup Distilled White Vinegar
- 1/2 tsp. Celery Seed
- 1 tsp. Onion Salt
- 1 1/2 tsp. Salt
- 3/4 tsp. Ground Black Pepper
- 2 tsp. Ground Mustard
- 1 tsp. Garlic Powder
- 1 tsp. Season Salt
- 1 Tbsp. Parsley Flakes

(If you don't like any of those seasonings you can probably leave them out or replace them with something else you like such as Dill, Thyme, Rosemary, etc.)

Pasta Salad Ingredients: These are the ingredients I use.

- 2 boxes of Tricolor Rotini
- 1 Green Pepper
- 1 Red Pepper
- Pepperoni
- Black Olives (If you can find the sliced olives that have a hint of Jalapeno they are the best. I think they are made by Early California, but there may be other brands too.)
- Pepper Jack cheese
- Cheddar cheese (I highly recommend Tillamook for both of the cheeses. It has good flavor and texture and doesn't get soggy in the dressing like some other cheeses do. Also, you can wait and add the cheese at the last minute before serving if you're worried about soggy cheese.)

Optional Ingredients:

- Broccoli, Cauliflower, Red Onion

Fettuccine Alfredo – Submitted By: Sarah Koontz

- 1 box fettuccine pasta
- 1 medium carton whipping cream
- 4 Tbsp butter
- ½ yellow onion, finely chopped OR 1-2 tsp. onion powder
- 3 cloves garlic, finely chopped
- 1 C. grated Parmesan
- ½ tsp. pepper (preferably white pepper)
- Parsley, fresh or dried, for garnish

1. Melt butter in medium pot on medium heat, add garlic and onion and cook until onion is translucent and garlic is beginning to brown.
2. Add cream and pepper, bring to a boil then reduce heat to medium/low and let simmer, stirring often.
3. Cook pasta while sauce is simmering.
4. Add ½-¾ C. Parmesan to sauce slowly, stirring constantly, until desired thickness is reached.
5. Drain pasta once cooked and toss with sauce. Garnish with remaining Parmesan and parsley

Off Broadway's Penne Pasta - Submitted By: Sami Jones

- 1 lb. Sausage (you can use turkey sausage) Remove casing, crumble and saute.
- 2 14½ oz cans stewed tomatoes or diced
- 1 cup thick whipping cream
- 2 tsp fresh basil chopped, you don't have to use fresh basil if you don't have it
- salt and pepper
- 5 garlic gloves, pressed
- Liberal dash crushed red pepper, optional
- 16 oz Penne pasta noodle, cooked

Saute garlic and Sausage. Add all ingredients. Simmer about 20 minutes. Serve over pasta.
(If sauce doesn't thicken use 1 Tbsp flour.)

Homemade Macaroni and Cheese - Submitted By: Sami Jones

- 2 c dry elbow macaroni
- 1/2 c chopped onion
- 2 TBS butter
- 2 TBS flour
- 1/4 tsp black pepper
- 2 1/2 c milk
- 1 1/2 c shredded cheddar cheese
- 1 1/2 c shredded monteray jack cheese

Cook macaroni according to package directions, drain and set aside. Meanwhile, for cheese sauce, in a medium saucepan cook onion in butter until tender. Stir in flour and pepper and cook for 2-3 minutes. Add milk all at once and cook and stir until slightly thickened and bubbly. Add cheese, stirring until melted. Stir in cooked macaroni and transfer to a 2 qt pan. Bake uncovered at 350 for 25-30 minutes. Let stand 10 minutes before serving.

Brown Butter and Balsamic Ravioli - Submitted By: Marci Wood

- 18-20 oz store bought ravioli (cheese, mushroom or squash)
- 6 TBS unsalted butter
- 2 TBS balsamic vinegar
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/3 cup toasted, chopped walnuts
- 1/3 cup grated parmesan

Bring a large pot of salted water to a boil. Add the ravioli and cook until tender but firm. Drain and place on serving platter. Meanwhile, in a med saucepan cook the butter over medium heat, stirring occasionally. When the foam subsides, and the butter begins to turn a golden brown, about 3 min., turn off heat. Let cool approx. 1 min. Stir in balsamic vinegar, salt and pepper. Coat mixture over ravioli, sprinkle with walnuts and parmesan. Serve immediately.
(Really easy to make and I usually have everything on hand)

Mexican Lasagna – Submitted by: Laura Bloomfield

- 1 tablespoon extra-virgin olive oil
- 1 can chicken breast (10 oz)
- 2 tablespoons chili powder
- 2 teaspoons ground cumin
- 1 cup medium heat taco sauce
- 1/2 cup salsa
- 1 (15-ounce) can black beans, drained
- 1 cup frozen corn kernels
- Salt
- 4-6 (8 inch) flour tortillas
- 1 1/2 cups shredded Cheddar or shredded pepper jack

Preheat the oven to 425 degrees F.

Preheat a large skillet over medium high heat. Add 1 tablespoon extra-virgin olive oil. Add chicken and season with chili powder and cumin, add taco sauce and salsa. Add black beans and corn. Heat the mixture through, 2 to 3 minutes then season with salt, to your taste.

Grease an 8x8 or 11x7 dish. Cut the tortillas in quarters to make them easy to layer with. Build lasagna in layers of tortillas, then meat and beans, then cheese. Repeat, then top with tortillas and cheese. Bake lasagna 12 to 15 minutes until cheese is brown and bubbly.

Ravioli with Mushroom Sauce - Submitted By: Marci Wood

- 20-25 ravioli (we like the spinach ones from costco, but any kind will do :)
- 1 c. sliced mushrooms
- 1/2 c. diced ham
- 2 c. heavy cream
- 1 shallot bulb, finely diced
- 2-3 T. butter
- 1 T. Worcestershire sauce
- 1 tsp. garlic
- salt & pepper

Melt butter in a large sauté pan. Add shallots and garlic, cooking until shallots are clear. Add mushrooms. When the mushrooms are cooked pour in the cream, Worcestershire sauce, and ham. Let simmer until cream thickens, 5-10 minutes. While sauce is thickening boil your ravioli. Serves 4.

Bacon-Tomato Capellini - Submitted By: Marci Wood

- 12 slices bacon, cut up
- 4 T. sliced green onion
- 1 clove garlic, minced
- 4 med tomatoes, peeled and chopped
- 1 tsp basil leaves
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 lb. angel hair pasta, uncooked

In large skillet, cook bacon until crisp. Drain, reserving 1/2 cup drippings; return to skillet. Add bacon, green onion and garlic; cook 1 minute. Stir in tomatoes, basil, salt and pepper. Simmer 5 minutes. Prepare angel hair according to package directions; drain. Add to tomato mixture; toss to mix. Garnish as desired. Serve immediately. 4 servings.
(Bacon makes everything tasty! This is a very easy and flavorful dish!)

Chicken and Broccoli Braid - Submitted by: Amanda Burton

- 2 cups diced, cooked chicken meat
 - 1 cup fresh broccoli, chopped
 - 1/2 cup red bell pepper, chopped
 - 1 clove crushed garlic, or more if you like it garlicky
 - 1 cup shredded Cheddar cheese
 - 1/2 cup mayonnaise
 - 2 teaspoons dried dill weed
 - 1/4 teaspoon salt
 - 2 tablespoons slivered almonds
 - 1/4 cup diced onion
 - 2 (8 ounce) packages refrigerated crescent rolls
 - 1 egg white, beaten
1. Preheat oven to 375 degrees F (190 degrees F).
 2. In a large bowl, toss together chicken, broccoli, red bell pepper, garlic, Cheddar cheese, mayonnaise, dill weed, salt, almonds and onion.
 3. Unroll crescent roll dough, and arrange flat on a medium baking sheet. Pinch together perforations to form a single sheet of dough. Using a knife or scissors, cut 1 inch wide strips in towards the center, starting on the long sides. There should be a solid strip about 3 inches wide down the center, with the cut strips forming a fringe down each side. Spread the chicken mixture along the center strip. Fold the side strips over chicken mixture, alternating strips from each side. Pinch or twist to seal.
 4. Brush braided dough with the egg white. Bake in the preheated oven 25 to 28 minutes, or until golden brown.

World's Best Lasagna

- 1 lb sweet Italian sausage
- ¾ lb lean ground beef
- ½ cup minced onion
- 2 cloves garlic, crushed
- 1 (28 oz) can crushed tomatoes
- 1 (6 oz) cans tomato paste
- 2 (6.5 oz) cans tomato sauce
- ½ cup water
- 2 tablespoons white sugar
- 1 ½ teaspoons dried basil leaves
- ½ teaspoon fennel seeds
- 1 teaspoon Italian seasoning
- ¼ teaspoon ground black pepper
- 4 tablespoons chopped fresh parsley
- 12 lasagna noodles
- 16 oz ricotta cheese
- 1 egg
- 1 tablespoon plus ½ teaspoon salt
- ¾ lb mozzarella cheese, sliced
- ¾ cup grated parmesan cheese

In a Dutch oven, cook sausage, ground beef, onion and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 tablespoon salt, pepper and 2 tablespoons parsley. Simmer covered for about 1 ½ hours stirring occasionally.

Cook lasagna noodles in boiling water for 8-10 minutes. Drain noodles and rinse with cold water. In a mixing bowl combine ricotta cheese with egg, remaining parsley and ½ teaspoon salt. Preheat oven to 375 degrees F.

To assemble, spread 1 ½ cups meat sauce in the bottom of a 13x9 inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 ½ cups meat sauce over mozzarella and sprinkle with ¼ cup parmesan cheese. Repeat layers and top with remaining mozzarella and parmesan cheeses. Cover with foil, to prevent sticking spray foil with cooking spray or make sure it does not touch the cheese. Bake for 25 minutes, remove foil and bake an additional 25 minutes. Cool 15 minutes before serving.

Chicken Spaghetti - Submitted by: Amanda Burton

- 2 tablespoons butter
- 1 ½ cup chopped onion
- 1 ½ cup chopped celery
- 1 14 oz can chicken broth
- 1 10.75 oz can cream of mushroom soup
- 1 10.75 oz can cream of chicken soup
- 1 10 oz can diced tomatoes with green chilies, drained
- ½ cup sour cream
- 1 teaspoon salt
- 3 ½ cups chopped cooked chicken
- 2 cups shredded cheddar cheese
- 1 16 oz package angel hair or spaghetti, cooked
- ¾ cup panko
- 1 tablespoon butter, melted

Preheat oven to 350°. Spray a 13x9-inch baking dish with nonstick cooking spray.

In a medium skillet, melt butter over medium-high heat. Add onion and celery; cook for 4 to 5 minutes, or until vegetables are tender.

In a large bowl, combine onion mixture, broth, soups, tomatoes, olives, mushrooms, sour cream, and salt. Stir in chicken and cheese. Add pasta, tossing gently to coat. Spoon mixture into prepared baking dish.

In a small bowl, combine bread crumbs and melted butter. Sprinkle evenly over casserole. Bake for 30 to 40 minutes, or until hot and bubbly. Serve immediately.

Meaty Main Dishes

Mexican Lasagna – Submitted By: Sarah Koontz

- 1 lb. ground beef
- 1 pkg. taco seasoning
- 1 Tbsp. olive oil
- 1 small can diced tomatoes & green chilies, blended in food processor
- ½ C. sour cream
- 1/3 C. chopped black olives
- 1 green onion, diced
- 1 pkg. grated Mexican style cheese
- 1 Tbsp. tomato paste
- ½ C. water
- 1 large avocado, peeled, seeded and chopped
- 4-6 corn tortillas

-Heat oven to 350

1. Heat oil in large pan, add beef and cook until done. Drain meat and add taco seasoning according to the directions on the package.
2. Add tomato paste and blended tomatoes & green chilies to beef and bring to a boil. Reduce heat and simmer 15-20 minutes.
3. Spoon meat mixture over the bottom of a large glass pan. Layer with tortillas, sour cream, olives, green onion, tortillas and then with remaining meat.
4. Top with cheese, add water then cover with foil and bake for 30 minutes. Top with avocado then serve.

MAIN DISHES

Swiss Chicken – Submitted by: Lucetta Lilly

- 6-8 Boneless Skinless Chicken breasts (small)
- 1 pkg Stove top Stuffing (any kind)
- about 3 C shredded Swiss cheese
- 2 Cans cream of Chicken mixed with 1 can of water
- 6 TBSP butter

Put Chicken in greased 9*13 pan then pour soup and water mixture on top. Sprinkle cheese on top. Mist stove top with butter (melted) and put on top. Bake 350 for 45-60 minutes until chicken is cooked through (I can do this with baking it for about 50 minutes even with frozen chicken)

BBQ Chicken Pizza – Submitted by: Jamie Prax

- 1 Rhodes Loaf, defrosted and rolled out on cookie sheet
- Lay out on dough:
- BBQ Sauce (Sweet Baby Rays is my favorite)
 - Shredded cooked chicken
 - Crumbled bacon
 - Drained can of diced tomatoes
 - Mozzarella cheese

Bake at 350 for 12 minutes.

Chicken Sticks – Submitted by: Laura Bloomfield

- 2 lbs chicken tenders
- Salt and pepper
- 1 cup all-purpose flour
- 3 eggs
- splash of milk
- 2 cups corn flakes (or honey nut corn flakes for sweeter flavor)
- 1 cup bread crumbs
- 1 Tbsp. paprika
- 1 Tbsp. poultry seasoning
- 2 Tbsp. grill seasoning (Montreal seasoning)
- ¼ cup oil (vegetable or olive)
- Preheat oven to 400 degrees.

Season chicken tenders with salt and pepper. Place flour in a large shallow dish. Coat chicken in flour. Beat eggs and milk in a shallow dish. Combine cereal, bread crumbs, paprika, poultry seasoning, grill seasoning and vegetable oil in food processor. Process until well blended and ground fine. Transfer breading to a shallow dish. Place a nonstick baking sheet near chicken breading station. in batches, take flour coated chicken and coat in eggs then in breading and place on nonstick cookie sheet. When all the chicken has been coated, transfer to oven and bake 15 minutes, until evenly brown and cooked through. May be served hot or cold.

you can double the breading mix and store half in the freezer for faster prep next time!

Panda Express Style Orange Chicken – Submitted by: Laura Bloomfield

- 2 pounds chicken pieces, boneless and skinned
- 1 egg
- 1½ teaspoons salt
- White pepper
- Oil for frying
- ½ cup plus 1 tablespoon cornstarch
- ¼ cup flour

Panda Express Orange Chicken Sauce (purchased at any grocery store or at Panda Express)

Cut chicken pieces in 2-inch squares and place in large bowl. Stir in egg, salt, pepper, and 1 tablespoon oil and mix well.

Stir ½ cup cornstarch and flour together. Add chicken pieces, stirring to coat.

Heat oil for deep-frying in wok or deep-fryer to 375 degrees F. Add chicken pieces, a small batch at time, and fry 3 to 4 minutes or until golden and crisp. Do not overcook or chicken will be tough. Remove chicken from oil with slotted spoon and drain on paper towels. Set aside.

Clean wok and heat 15 seconds over high heat. Add cooked chicken and sauce until coated, stirring until well mixed.

Chicken Tikka Masala – Submitted By: Michelle Chestnut

- 1 cup yogurt
- 1 tablespoon lemon juice
- 2 teaspoons ground cumin
- 1 teaspoon ground cinnamon
- 2 teaspoons freshly ground black pepper
- 1 tablespoon minced ginger
- 1 teaspoon salt, or more to taste
- 3 boneless skinless chicken breasts, cut into bite-size pieces
- 2 tablespoons butter
- 3 cloves garlic, minced
- 1 jalapeno pepper (seeded), finely chopped
- 4 teaspoons ground cumin
- 4 teaspoons paprika
- 2 teaspoons salt, or to taste
- 2 (8 ounce) cans tomato sauce
- 2 cups heavy cream
- 1/2 cup chopped fresh cilantro

In a large bowl, combine yogurt, lemon juice, cumin, cinnamon, cayenne, black pepper, ginger, and salt. Stir in chicken, cover, and refrigerate for 1 hour (or overnight).

Preheat a skillet or grill to medium heat. Lightly oil the skillet or grill. Place chicken pieces on skillet, discard marinade. Cook until juices run clear, about 5 minutes on each side.

Melt butter in a large heavy skillet over medium heat. Sauté garlic and jalapeno for 1 minute. Season with cumin, paprika, and salt. Stir

in tomato sauce and cream. Simmer on low heat until sauce thickens, about 10-20 minutes. Add grilled chicken, and simmer for 5-10 minutes.

Transfer to a serving platter, and garnish with fresh cilantro. Eat with rice and naan (or flour tortillas). *This is a mild version, add 2 teaspoons cayenne pepper or more for more spice.

Smothered Chicken Breasts – Submitted by: Jamie Prax

- 4 Boneless skinless chicken breast halves
- 1/4 tsp salt
- 1/4 tsp lemon-pepper seasoning
- 1 tbsp canola oil
- 8 bacon strips
- 1 medium onion, sliced
- 1/4 cup packed brown sugar
- 1/2 cup shredded colby-monterey jack cheese

Sprinkle chicken with salt and lemon pepper. In a large skillet cook the chicken in the oil for 6 to 7 minutes on each side or until a meat thermometer reads 170 degrees. Remove and keep warm. In the same skillet, cook bacon over medium heat until crisp. Remove to paper towels, drain, reserving 2 tbsp of the drippings. In the drippings sauté onion and brown sugar until onion is tender and golden brown. Place to bacon strips on each chicken breast half and top with onions and cheese.

Garlic Roast Chicken with Rosemary and Lemon - Submitted By: Marci Wood

- 2 ½ lbs boneless, skinless chicken breasts, cut into chunks
- 6 cloves garlic, crushed
- 3 tbsp rosemary leaves stripped from stems
- 3 tbsp olive oil
- 1 lemon, zested and juiced
- 1 tbsp grill seasoning blend (montreal chicken seasoning) or S&P
- ½ cup chicken broth

Arrange chicken in a baking dish, 9x13. Add garlic, rosemary, EVOO, lemon zest and grill seasoning to the dish. Toss and coat the chicken with all ingredients, then place in oven. Roast 20 minutes at 450 degrees. Add broth and lemon juice to dish and combine with pan juices. Return to oven and turn off oven. Let stand 5 minutes longer then remove. Serve with mashed potatoes or rice. 4 Servings.

Baked Salmon – Submitted By: Marci Wood

- 3 pounds salmon filets
- ¼ cup butter, melted
- ¼ cup soy sauce
- ½ tablespoon Worcestershire sauce
- ½ teaspoon garlic powder

Place salmon fillets down on a baking sheet lined in parchment paper. Pour most of the sauce over the fillets and cook in a 350 degree oven for 15-20 minutes or until fish is cooked through or changes color. Make sure you do not over cook the fish. It needs to be just cooked through so that the fish is slightly flaky. Use remaining sauce to baste salmon frequently. (Just really nice and light)

Chicken Rollups – Submitted by: Teresa Larsen

- 1 pkg 8 oz cream cheese
- 1 chicken breast cooked and shredded or 1 6 oz can of chicken
- ¼ tsp pepper
- 2 pkg refrigerator crescent rolls

Bring cream cheese to room temp. Mix with chicken and pepper. Open crescent rolls place a dollop of chicken mix in the wide end of the triangle. Roll up. Bake directed on crescent pkg. *Optional you can dip the crescents in melted butter and roll in bread crumbs.

Chicken Nuggets – Submitted by: Nikole Kirk

- 3 boneless, skinless chicken breasts
- 1/4 cup flour
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 cup crushed corn flakes
- 1/4 cups melted butter

Using a sharp knife or pair of kitchen scissors cut the chicken breasts into 1 inch squares. Set aside. In a plastic bag combine flour, salt and pepper. Shake to mix. Set aside. In a second plastic bag, place crushed corn flakes. Add chicken pieces to flour mixture and shake till each piece is completely coated. Dip floured chicken in melted butter and place in second plastic bag with corn flakes. Shake to coat. When chicken is covered with corn flakes place on an ungreased cookie sheet.

Bake at 450 degrees for 10-15 minutes or until chicken is no longer pink.

*Variations: Use italian seasoning, garlic powder and salt instead of flour mixture above. Dip in spaghetti sauce. Or, use ground ginger, garlic, sesame seeds and salt instead of the flour mixture above and dip in teriyaki sauce.

These are seriously the best! They're made out of real, low fat chicken as opposed to whatever they use to make chicken nuggets at McD's or Wendy's. I think I might use egg instead of the butter next time to see which one makes the corn flakes stick better and eggs are less fattening than butter. :) ENJOY!

Grilled Pesto-Stuffed Steaks - Submitted by: Amanda Burton

- 2 beef rib-eye steaks, 1 ½ inches thick (about 2 lbs)
- ¼ cup basil pesto
- 2 tablespoons finely shredded parmesan cheese
- 1 tablespoon olive or vegetable oil

Make horizontal cut in side of each steak, forming a pocket (do not cut all the way through to the other side). Mix pesto and cheese; spread evenly on insides of pockets and press closed. Drizzle olive oil over beef.

Grill 4 to 5 inches from medium heat 12 to 14 minutes for medium doneness, turning once. Or, broil 5-7 minutes per side. To serve cut into thick strips.

The Ultimate Beef Stroganoff - Submitted by Nikole Kirk

- 2-3 pounds stew meat (or a 3-pound chuck roast, cubed)
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 medium yellow onion, diced
- 1/4 teaspoon garlic salt
- 1 tablespoon Worcestershire sauce
- 1 1/2 cups beef broth or stock
- 1 tablespoon ketchup
- 1/3 cup flour
- 6-7 tablespoons apple juice or water
- 4-8 ounces sliced mushrooms
- 1/2 cup light or regular sour cream

Place the stew meat, salt, pepper and onion in the slow cooker. Stir to distribute the seasonings and onion. In a small bowl, combine the garlic salt, Worcestershire sauce, beef broth and ketchup. Pour over the meat. Cook for 7-9 hours on low or 4-5 hours on high. About 30 minutes before serving, combine the flour and apple juice in a small bowl, whisking vigorously to combine well. The roux should be thick but still pourable so add a tablespoon of apple juice or water at a time to thin, if needed. Pour the flour mixture into the slow cooker, whisking quickly to mix in the roux with the stew meat and juices and to avoid lumps. Add the mushrooms and stir. Cook on high for 30 minutes. Stir in 1/2 cup sour cream right before serving. Serve over pasta, rice or baked potatoes.

*Freezable Meal: The leftovers of the stroganoff can be frozen. I store the leftovers in a freezer-safe container and then thaw in the refrigerator (usually takes about a day) and reheat over medium-low heat in a saucepan on the stove.

Baked Creamy Chicken Taquitos – Submitted by: Nikole Kirk

- 1/3 C (3 oz) cream cheese
- 1/4 C green salsa
- 1T fresh lime juice
- 1/2 t cumin
- 1 t chili powder
- 1/2 t onion powder
- 1/4 t granulated garlic, or garlic powder
- 3 T chopped cilantro
- 2 T sliced green onions
- 2 C shredded cooked chicken
- 1 C grated pepperjack cheese
- small corn tortillas (and actually, flour ones are *really* good as well)
- kosher salt
- cooking spray

Heat oven to 425. Line a baking sheet with foil and lightly coat with cooking spray.

Heat cream cheese in the microwave for about 20-30 seconds so it's soft and easy to stir. Add green salsa, lime juice, cumin, chili powder, onion powder and granulated garlic. Stir to combine and then add cilantro and green onions. Add chicken and cheese and combine well.

You can prepare up to this step ahead of time. Just keep the mixture in the fridge.

Work with a few tortillas at a time and heat in the microwave until they are soft enough to roll without cracking. It helps to place them between damp paper towels. Usually 20-30 seconds will do it. If you find yours are cracking when you roll them or are coming unrolled right away, just try heating them longer and try the paper towel thing.

Place 2-3 T of chicken mixture on the lower third of a tortilla, keeping it about 1/2 inch from the edges.

Then roll it up as tight as you can. Place seam side down on the baking sheet. Lay all of the taquitos on the baking sheet and make sure they are not touching each other. Spray the tops lightly with cooking spray or an oil mister and sprinkle some kosher salt on top.

Place pan in oven and bake for 15-20 minutes or until crisp and the ends start to get golden brown.

Asian BBQ Chicken - Submitted By: Marci Wood

- 1/4 C packed brown sugar
- 1/4 C soy sauce
- 2 T lime juice (about 1 lime)
- 1/4 t cayenne pepper
- 1/4 t curry powder
- 3-4 garlic cloves, minced
- 1 t grated fresh ginger
- 8 boneless, skinless chicken thighs

Combine everything but the chicken in a small bowl. Whisk to dissolve brown sugar. Reserve a couple of spoonfuls of the marinade in a small bowl and place the rest, with the chicken, in a zip-lock bag. Put bag in the fridge for a minimum of 4 hours, but overnight is best.

Preheat a grill (or an indoor grill pan or broiler). Spray cooking surface with cooking spray and place chicken on it to cook. Cook for 5-10 minutes on each side depending on the thickness.

Can serve chicken with Cilantro-Lime Rice, or sliced on top of grilled veggies, or with an Asian salad.

Dry Rub - Submitted by: Amanda Burton

Ingredients

- 1/4 cup packed light brown sugar
- 1/4 cup coarsely ground black pepper
- 1/4 cup sweet paprika
- 2 tablespoons chili powder
- 2 tablespoons salt
- 1 1/2 tablespoons garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne pepper, or to taste

Whisk together all ingredients, store tightly sealed. Great on any kind of meat.

Best Meatloaf – Submitted By: Sarah Koontz

- 1 lb. ground lean beef
- 4 slices Colby jack cheese, crumbled
- 1 Tbsp. dried parsley
- Salt & pepper
- 1 egg
- 5 Tbsp. brown sugar
- 1 ½ C. ketchup
- 1/3 C. bread crumbs
- Onion powder
- Garlic powder
- 1 tsp. mustard
- Ground nutmeg

-Preheat oven to 350

1. In medium bowl combine beef, cheese, parsley, salt, pepper, egg, 2 Tbsp. brown sugar ½ C. ketchup, bread crumbs, onion powder, and garlic powder (as desired) and mix well.
2. Place meat in greased casserole dish and form into a loaf. Cover with foil and cook for 1 hour then remove from oven.
3. Combine remaining sugar and ketchup in small bowl with mustard and a dash of nutmeg and mix well. Pour over meatloaf and return to oven, uncovered, and cook another 30 minutes.
4. Remove from oven and let sit 5 minutes before cutting and serving.

Creamy Mustard Chicken – Submitted By: Sarah Koontz

- 1 ½ lbs. chicken breast tenders
- ½ C. flour
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 green onions, chopped
- 2 tsp. dried parsley
- ½ C. white grape juice
- 2 C. heavy whipping cream
- 2 tsp. mustard
- ½ tsp. chili powder
- Salt & pepper

1. Coat chicken with flour.
2. Melt butter in large non-stick pan with oil. Cook onion and parsley about 2 minutes then add chicken and sprinkle with salt and pepper.
3. Cook chicken for 5 minutes on each side until beginning to brown then remove from pan.
4. Add grape juice and cook until about half of the liquid has evaporated stirring constantly. Stir in whipping cream, mustard and chili powder. Bring to a boil, reduce heat to low and simmer for 5 minutes.
5. Return chicken to pan, cover and cook 20-30 minutes, turning every 5-10 minutes, until chicken is thoroughly cooked. Serve.

Crispy Coconut Chicken Fingers - Submitted By: Marci Wood

- 12 chicken tenders (ya know, more or less...)
- 1-2 eggs (start with one and crack another if it runs out)
- 1/2 c. flour
- 1 c. sweetened coconut flakes
- 1 c. Panko bread crumbs
- 1 1/2 tsp garlic powder
- 3/4 tsp table salt
- 3/4 tsp curry powder
- 1/4 tsp onion powder
- 1/8 tsp cayenne pepper

Preheat oven to 450 degrees.

Give coconut a rough chop so it's about the same size as the panko pieces. Combine it with Panko and spices in a shallow dish.

Mix well to distribute all of the spices.

Place the flour in another shallow dish, and the egg in another. Give the egg a quick beating.

Working with one chicken tender at a time, dredge in flour... then dip in egg...

And then finally coat in the coconut Panko mixture. Press in with your fingers to make sure the entire thing is well coated.

Place chicken tenders on a foil-lined baking sheet that has been sprayed with non-stick cooking spray.

Bake in your 450 degree oven for about 20 minutes or until juices run clear. Try not to overcook them because chicken tenders go from perfect to overcooked really fast! If your tenders are on the small side, they could even be done in about 15 minutes so keep an eye on them. If they're big they can take more like 25. The coconut will be nice and golden and the panko crisp, but light in color still.

(Smells really good when cooking! I don't like mine too spicy so I went easy on the cayenne powder.)

Café Rio Pork - Submitted By: Sami Jones

I just do the pork roast (I use the three pack of pork roasts from Costco) and I just put in a bottle of Pace Salsa and the brown sugar. I have never done the Coke because I think it tastes fine without it and it isn't something we ever have. I don't do the water thing either I just put the salsa and brown sugar in right away, cook it for a couple of hours, shred it when it begins to fall apart and cook until ready. Total it is about 6 hours on low.

Dressing

1 1/3 cup sour cream

3/4 cup mayo

1 bunch parsley

2 cloves minced garlic

4 T salsa verde

Juice of 1 lime

1 package of Ranch dressing mix

I just blend all the ingredients in a blender.

Cream Cheese Chicken - Submitted By: Melissa Hoyt

- 4 Chicken Breast (I prefer chicken tenders instead)
- 1 pkg Good Seasons Italian Dressing Mix (by the salad dressing)
- 1 8 oz pkg cream cheese
- 1 10 oz can cream of chicken soup

Soften Cream Cheese in the microwave. Put all ingredients into a crock pot on high for 5-6 hours. Serve over rice and your choice of vegetable(s)

We usually have a salad and broccoli plus croissants.

Ritz Pork Chops - Submitted By: Sami Jones

- 2 Pork chops (we use the thick kind)
- 1/2 cup plain yogurt or sour cream
- 10 ritz crackers
- 1/4 cup parmesan cheese
- 1 tsp garlic powder
- 1Tbsp parsley flakes
- 1/4 tsp pepper
- 1/2 tsp salt

Sauce

- 1/2 can cream of mushroom
- 1/2 cup canned milk

Crush crackers to make coarse crumbs. Mix crumbs with Parmesan cheese, garlic powder, parsley, salt, and pepper. Pour mixture in zip lock bag or shallow dish. Dip pork chops into yogurt and then in crumb mixture to coat. Place in baking pan (I like lining it with foil for less mess). Bake at 425 for 50-60 minutes or until pork chops are golden brown. Mix soup and milk. Heat through and pour over pork chops. Enjoy

You can use skinless chicken breasts also. This recipe only covers 2 pieces, so if more, double it. We never make the sauce to go with it, but if you like sauce, go ahead. Ours never take 50 minutes either, it's usually more like 40.

Kaluha Pork - Submitted By: Marci Wood

- approx 3 lb. Boston pork butt, trimmed
- 1/2 bottle hickory liquid smoke
- sea salt
- pepper
- approx 1/3 cabbage, sliced into shreds

Place the pork in a crock pot and season generously with salt and pepper, rubbing it into the meat. Pour liquid smoke over the pork and cook on low for about 12 hours. Shred the pork, add cabbage to the crock pot & let it cook until cabbage is done (or you can steam cabbage separately and add later). Serve with rice. Serves about 8
(We make this when family is in town!)

Chicken and Cashews in Lettuce Cups – Submitted by: Nikole Kirk

- 3 tablespoons low-sodium soy sauce
- 3 tablespoons honey
- 2 tablespoons canola oil or veg oil
- 1 1/2 pounds boneless, skinless chicken breasts, cut into 3/4-inch pieces
- Pepper
- 2 cloves garlic, finely chopped
- 1 tablespoon ginger
- 1 bunch scallions, trimmed and sliced
- 1 8-ounce can sliced water chestnuts, drained
- 1/4 cup roasted unsalted cashews
- 1 small head Boston or Bibb lettuce, leaves separated

1. Combine the soy sauce and honey in a small bowl; set aside.
2. Heat the oil in a large skillet over medium-high heat. Season the chicken with 1/2 teaspoon pepper and cook, stirring occasionally, until it begins to brown, about 3 minutes.
3. Lower heat to medium and stir in the garlic and ginger. Add the scallions and cook for 1 minute. Stir in the water chestnuts and half the soy sauce mixture and continue to cook until the chicken is cooked through, about 4 minutes. Remove from heat and sprinkle with the cashews.
4. Divide the lettuce leaves among individual plates and spoon the chicken over the top. Serve with the remaining soy sauce mixture for drizzling.

Slow Cooker Ribs - Submitted by: Amanda Burton

- 3 ½ lbs baby back ribs
- ¼ c packed brown sugar
- ½ t black pepper
- 3 T liquid smoke
- 2 cloves garlic, finely chopped
- 1 t salt
- 1 medium onion
- ½ c Sprite
- 1 ½ c barbecue sauce (same flavor as liquid smoke)

Spray the inside of slow cooker, bottom and sides. Cut ribs into 4 inch pieces. Mix brown sugar, pepper, liquid smoke, garlic, Sprite and salt. Rub mixture into ribs. Layer ribs and onions in the slow cooker and pour remaining mixture over ribs. Cook 8-9 hours on low. Remove ribs from slow cooker and drain liquid. Coat ribs in BBQ sauce and put back in slow cooker for one hour.

Chicken Ham Rolls – Submitted by: Megan Turner

- 2 thick slices ham
- 2 slices cheese (any kind)
- ¼ cup BBQ sauce
- ⅔ cup cooked chicken (diced)

Spread BBQ sauce on ham slices. Place cheese on sauce and spread cooked chicken down center of cheese. Wrap ham slices around chicken and secure with toothpick. Bake at 350 degrees for 20-25 minutes.

Creamy Lemon Chicken - Submitted By: Marci Wood

- 2 tablespoons olive oil
- 10 boneless, skinless chicken tenders
- 1 teaspoon Herbes de Provence
- 1/2 teaspoon creole seasoning or other spicy seasoning salt
- 1 cup reduced-sodium chicken broth
- 1 3/4 cups heavy cream
- zest of 1 lemon
- 2 teaspoons lemon juice
- 3/4 pound fettuccine, cooked al dente according to package directions

Pat chicken tenders dry and sprinkle with Herbes de Provence and creole seasoning. Heat oil in a skillet over medium-high heat and brown tenders on both sides. Add chicken broth and simmer just until chicken is cooked through, 1 to 2 minutes. Remove chicken from broth and set aside.

Allow broth to simmer and reduce down for a few more minutes, then add cream and lemon zest. Simmer for 10 to 12 minutes or until sauce has reduced to desired consistency. Stir in lemon juice and add chicken back to sauce. Serve over fettuccine.

(This is my secret, fancy recipe because it's so easy but people think you cooked for hours! At one point in making this you will think you are at an expensive restaurant! The Herbes de Provence is to die for! If you don't have some, borrow some of mine to try this out...)

BREAD, APPETIZERS AND ACCOMPANIMENTS

Chili-Cheese Dip – Submitted by: Megan Turner

- One large package velveta cheese
- One small can green chilies
- One small can El Pato sauce
- One can evaporated milk
- One onion
- One package bacon

Dice bacon and cook until crispy. Dice onion and saute to desired softness. Cut veleta into cubes and melt in a pan with evaporated milk. When melted, add green chilies, El Pato, onion and bacon. Put in crock pot and keep warm.

Pizza Dough – Submitted by: Teresa Larsen

- 3/4 cup hot water
- 1 TBSP sugar
- 1/4 tsp yeast
- 1 tsp salt
- 1 1/2-2 cups flour

Mix all together let it rise for 30 minutes bake 400 10-15 mins. Double recipe for the full cookies sheet.

Skillet Macaroni and Cheese – Submitted by: Nikole Kirk

- 3 1/2 cups water, plus extra if needed
- 1 (12-ounce) can evaporated milk
- 12 ounces (about 3 cups) elbow macaroni
- 1/2 teaspoon salt
- 1 teaspoon cornstarch
- 1/2 teaspoon dry mustard
- 1/4 teaspoon hot sauce
- 6 ounces cheddar cheese, shredded (1 1/2 cups)
- 6 ounces Monterey Jack cheese, shredded (1 1/2 cups)
- 2 tablespoons butter, cut into small chunks
- Ground black pepper to taste

Bring 3 1/2 cups water, 1 cup of the evaporated milk, the macaroni, and 1/2 teaspoon salt to a simmer in a 12-inch nonstick skillet over high heat. Cook at a vigorous simmer, stirring often, until the macaroni is tender and the liquid has thickened, 9 to 12 minutes.

Meanwhile, in a small bowl whisk the remaining 1/2 cup evaporated milk, the cornstarch, mustard and hot sauce together, then stir into the skillet. Continue to simmer slightly thickened, about 1 minute.

Off the heat, stir in the cheddar and Monterey Jack, one handful at a time, adding water as needed to adjust the consistency of the sauce (I didn't need any additional water when I made it). Stir in the butter and season with salt and pepper to taste. Serve immediately.

Ham and Pea Variation

Follow the recipe, adding 4 ounces deli-style baked ham, diced medium, and 1/2 cup frozen peas to the skillet with the cornstarch mixture in step 2.

Egg Rolls – Submitted by: Nova Keller

- 6 cups cabbage, shredded
- 1 carrot, shredded
- 1/2 cup fresh bean sprouts
- 1 celery stalk, diced
- 2 tablespoons chopped onion (optional)
- 1 (4 ounce) can shrimp, drained
- 2 tablespoons soy sauce
- 1/8 teaspoon garlic powder
- black pepper to taste
- 1 egg, beaten
- Cornstarch
- 20 egg roll wrappers
- vegetable oil for frying

1. In a large bowl, mix together cabbage, carrots, sprouts, celery, and onion. Stir in shrimp, soy sauce, garlic powder, and black pepper.

2. Pour beaten egg into a skillet placed over medium heat; cook flat and thin, flipping once, until done. Remove from skillet, cool, and chop finely. Stir egg into cabbage mixture. Sprinkle top with cornstarch, mix, and allow to sit 10 minutes.

3. Mix 1 tablespoon cornstarch with 2 tablespoons cold water. Set aside.

4. Place 2 or 3 tablespoons of the shrimp mixture into the center of an egg roll skin. Dip a spoon into the water and cornstarch mixture, and moisten all corners but the bottom corner. Fold the egg roll skin from the bottom over the mixture, making a tight tube of the shrimp mixture. Fold corners in from the sides, and press to stick against folded roll. Then roll the rest of the way. Repeat with remaining egg roll wrappers.

5. Pour vegetable oil into a deep frying pan to a depth of 3 or 4 inches, and heat oil to 350 degrees F (175 degrees C). Carefully place egg rolls into hot oil, and fry until golden brown. Remove to paper towels.

Simple Whole Wheat Bread – Submitted by: Nikki Kirk

- 3 cups warm water (110 degrees F/45 degrees C)
- 2 (.25 ounce) packages active dry yeast
- 1/3 cup honey
- 5 cups bread flour
- 3 tablespoons butter, melted
- 1/3 cup honey
- 1 tablespoon salt
- 3 1/2 cups whole wheat flour
- 2 tablespoons butter, melted

In a large bowl, mix warm water, yeast, and 1/3 cup honey. Add 5 cups white bread flour, and stir to combine. Let set for 30 minutes, or until big and bubbly.

Mix in 3 tablespoons melted butter, 1/3 cup honey, and salt. Stir in 2 cups whole wheat flour. Flour a flat surface and knead with whole wheat flour until not real sticky - just pulling away from the counter, but still sticky to touch. This may take an additional 2 to 4 cups of whole wheat flour. Place in a greased bowl, turning once to coat the surface of the dough. Cover with a dishtowel. Let rise in a warm place until doubled.

Punch down, and divide into 3 loaves. Place in greased 9 x 5 inch loaf pans, and allow to rise until dough has topped the pans by one inch.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes; do not overbake. Lightly brush the tops of loaves with 2 tablespoons melted butter or margarine when done to prevent crust from getting hard. Cool completely

Zucchini Bread – Submitted by: Teresa Larsen

- 2 cups grated zucchini
- 3 eggs
- 2 cups sugar if you want add 1/2 brown
- 1 cup oil
- 3 tsp vanilla
- 3 cups flour
- 1 tsp salt
- 1 tsp baking soda
- 1/4 tsp baking powder
- 3 tsp cinnamon

Mix sugar, eggs, oil, vanilla, and zucchini mix well. Mix in dry ingredients. Put in greased bread pan. Makes two large loaves.

350 degrees for 45-60 minutes.

Hot Artichoke Dip – Submitted By: Brigitte Papa

- 1 cup artichoke hearts, chopped
- 1 cup mayonnaise
- 1 cup parmesan cheese, grated
- 1 small can green chilies, drained
- 2 tablespoons garlic, minced

Mix and microwave until hot and melted. Serve warm with tortilla chips.

Coconut Rice – Submitted by: Nikole Kirk

- 2 c. white or Jasmine rice
- 1 can coconut milk
- 2 c. water
- 1 tsp. Kosher salt
- Splash of white vinegar (optional, but it helps with the texture)
- 2-3 tsp. white sugar
- Handful of chopped green onions, plus chopped green onion tops for garnish
- Black pepper to taste

Combine rice, coconut milk, water, salt, vinegar, and sugar in a saucepan and bring to a boil Turn heat to low and cover for 20 minutes or until most of the liquid is absorbed. Allow to stand 5 minutes. Add green onions, black pepper (if desired), and additional salt if necessary.

Cafe Rio Cilantro Lime Rice – Submitted by: Teresa Larsen

- 4 cups water
- 2 cups rice
- 4 tsp chicken bouillon
- 2 garlic cloves
- 1/2 onions, chopped
- 1 large lime
- 1/2 bunch cilantro, chopped

Chop onion and garlic small. In a food processor, chop cilantro (remove stems). Set aside.

In a 4 cup measurer squeeze lime so that all of the juice is extracted. Fill the container with water until it equals 4 cups (you only want 4 cups liquid total). Place liquid in a sauce pan, add bouillon and bring to a boil.

When liquid comes to a boil, add onion, garlic, cilantro and rice. Cover and cook 25 minutes, or as long as instructed on the rice package. (If you can't find a large lime you may want to do 1 1/2 limes; 2 limes is a little too much.)

Supreme Baked Potatoes – Submitted By: Sarah Koontz

- 2 med/large potatoes
- 2-4 Tbsp Butter
- 2-4 Tbsp Sour Cream
- 1/2 C. Mozzarella and/or Cheddar grated cheese
- 1 hard boiled egg, chopped
- Chopped ham or cooked bacon
- Salt & pepper

- Stab potatoes a few times with fork or knife, cook in microwave for 1 min 30 sec intervals, turning at each interval until done
- Cut an oval in the top of the potatoes and scoop out insides, mash in bowl and add remaining ingredients, mix well
- Fill potatoes with mixture and sprinkle with cheese and parsley (optional)
- Broil in oven, with the rack on the 3rd shelf, for about 5 minutes, serve.

Parmesan Baked Asparagus – Sarah Koontz

- 1 bunch asparagus
- Olive Oil
- 2 Tbsp butter
- 2 cloves garlic, finely chopped
- Parsley
- Salt & Pepper
- Grated parmesan

- In a medium sized glass baking dish drizzle oil, place butter and sprinkle in chopped garlic
- Let sit in oven at 375 for about 5 minutes until butter is melted and garlic is very lightly browned
- While pan is in oven, cut off bottom ends of asparagus (about 1") and boil asparagus in salted water for 5 minutes, drain
- Add boiled asparagus to dish, toss to coat with butter and garlic, sprinkle with salt & pepper and parsley
- Top generously with parmesan and bake in oven for about 8 minutes until cheese is melted

German Red Cabbage – Submitted By: Sarah Koontz

- 1 head of red cabbage, chopped
- 1 Gala apple, finely chopped
- Red Wine Vinegar, to taste (1/2-1 Tbsp.)
- Brown sugar (about 1 Tbsp.)
- Olive oil
- 1/2 onion, chopped
- 1/2C. Chicken broth
- Salt & pepper

-Heat oil and onion in medium saucepan and cook until onion become translucent.

-Add vinegar, sugar, broth and apple. Bring to a boil.

-Add cabbage, salt & pepper. Stir well.

-Cover & simmer until tender. (At least 30 minutes. I let mine simmer for about an hour)

Veggie Casserole – Submitted by: Nikki Kirk

- Bag of veggies
- 1 can cream of mush
- 1 cup mayo
- 2 cloves minced garlic
- 2 tsp garlic powder
- 2 cups cheese
- Can of French fried onions
- Optional- 3 cooked chicken breast

Bake for 45 mins on 350 then sprinkle onions on top and bake for 10 additional mins

Beets with Dill Sauce – Submitted By: Sarah Koontz

- 3-4 large beets, washed and trimmed
- 2 Tbsp. lemon juice
- 1 Tbsp. mustard
- 1 Tbsp. cider vinegar
- 1 Tbsp. apple juice concentrate
- 1 tsp. dried dill

1. Cut ends off of beets then peel and cut into 1" cubes. Steam beets until tender.
2. Mix together remaining ingredients in medium bowl then add in beets and mix well. Refrigerate at least 1 hour before serving.

Mom's Irish Soda Bread – Submitted By: Sarah Koontz

- 2 C. flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/4 C. shortening
- 2 tsp. caraway seeds
- 1/2 C. raisins
- 3/4 C. buttermilk
- 1 Tbsp. sugar

-In medium mixing bowl combine flour, salt and baking soda. Cut in shortening.

-Add remaining ingredients and mix well.

-Place dough onto greased cookie sheet and bake at 375 for 20-30 minutes until loaf is lightly browned. Let sit on wire rack 5-10 minutes before serving.

Butter Herb Rice – Submitted By: Sarah Koontz

- 2-4 Tbsp butter (depending on how buttery you want your rice)
 - 1 1/2 C. chicken broth
 - 3/4 C. white rice, uncooked
 - Salt & pepper
 - 1/2 tsp. Onion powder
 - 1 tsp. Dried parsley
 - 2 tsp. Dried oregano
1. Heat butter and water in small pot until boiling, add rice and seasonings.
 2. Reduce heat to low, cover and simmer 20 minutes or until rice is cooked through and tender.

Black Bean Pinwheels – Submitted By: Sarah Koontz

- 1 8oz. package cream cheese, softened
 - 1 C. sour cream or plain yogurt
 - 1 C. shredded Monterrey Jack cheese
 - 1/4 C. chopped olives
 - 1/8-1/4 tsp. garlic powder
 - 1/4-1/2 tsp. onion powder
 - 1/4-1/2 tsp. seasoning salt
 - 1 can black beans
 - 6 large tortillas
 - Salsa
1. Mix together cream cheese and sour cream until mixture is smooth. Add cheese, olives and seasonings and mix well. (I add the smallest amount and adjust them after the mix has sat for a while). Refrigerate for at least 2 hours.
 2. Drain and rinse beans. Blend in food processor until smooth.
 3. Lay out tortillas, spread cream cheese mixture evenly over each. Top with black bean mixture. Carefully roll up each tortilla and place seam-side down on a large plate. Refrigerate at least 2 hours before cutting into pinwheels. Serve with salsa.

Artichoke Bean Dip – Submitted By: Sarah Koontz

- ½ C. vanilla yogurt
- 1/3 C. mayonnaise
- Juice of ½ a lemon
- ½ tsp. salt
- 2 cans artichoke hearts, drained
- 1 can Pinto beans, drained and rinsed
- 1 C. grated Parmesan
- 2 Tbsp. parsley
- 3 cloves garlic
- Pepper

Preheat oven to 400

1. Combine yogurt, mayonnaise, lemon juice and salt in a large food processor or blender. Slowly add the artichoke hearts and beans to the mixture and process until smooth. Add ¾ C. Parmesan, 1 Tbsp. parsley and the garlic to the processor and mix until smooth. Once mixture is smooth and even pour into an 8x8" glass pan, top with remaining Parmesan and parsley and sprinkle with pepper. Bake uncovered for 25 minutes, serve with cheese and crackers hot or cold.

French Bread - Submitted By: Joy Dunne

- 2 1/2 cups water
- 2 Tbs. yeast
- 2 Tbs. sugar
- 1 Tbs. salt
- 2 Tbs. olive oil
- 6 cups of flour

Mix first 3 ingredients and allow to raise. Add everything else. Beat down 3 to 5 times with a 10 min. rest in between. Put flour on the counter and knead dough into 2 bunches. Pat to rectangular shape - roll, then pinch the edges under. Place oats on the bottom of cookie sheet to avoid sticking. Cut dashes on top of bread. Whip up an egg and brush/coat on top. Let rise about 20 min. Bake at 400 for about 25 min. (Sometimes I use 1 1/2 cups wheat flour and 4 cups white)

Buttermilk Banana Bread – Submitted by: Nikole Kirk

*Note: Often times, I'll decrease the sugar to 1 cup, increase the bananas to 1 1/2 cups and the bread still turns out extremely moist and delicious!

- 1/2 cup butter, softened
- 1 1/2 cups sugar
- 2 eggs
- 1 cup mashed bananas (I use about 3 average sized bananas)
- 4 tablespoons buttermilk
- 1/2 teaspoon vanilla
- 1 3/4 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon baking soda

Grease and flour 1 large loaf pan (9 1/4 X 5 1/4-inch) or whatever combination of pans you'd like. In a large bowl, cream butter and sugar together. Add eggs, bananas, buttermilk and vanilla until the batter is well mixed. Add in the flour, baking powder, salt and soda. Mix until well combined. Divide batter into greased and floured bread pans and bake at 350 degrees for 50-55 minutes or until a toothpick comes out clean.

Sausage Wontons - Submitted By: Marci Wood

This is a wonderful appetizer, but we like it for dinner with rice on the side.

- 1 tube sausage - cook - drain – cool
- add: about 1 cup thawed frozen corn
- about 1 cup grated cheese (Monterey jack or whatever)
- 1 small can chopped olives
- about 1/2 pkg ranch dry powder
- 1 pkg wonton wraps

Place wonton wrappers in greased muffin tin. Put about 1 heaping tablespoon of filling on each wrapper. Bake @ 375 for about 5 minutes or until the edges are toasty brown.

Amy's Cilantro Cream Sauce – Submitted by: Teresa Larsen

- 1 (8 ounce) package cream cheese, softened
- 1 tablespoon sour cream
- 1 (7 ounce) can tomatillo salsa
- 1 teaspoon freshly ground black pepper
- 1 teaspoon celery salt
- 1/2 teaspoon ground cumin
- 2 teaspoons garlic powder
- 1 bunch fresh cilantro, chopped
- 1 tablespoon fresh lime juice

Directions

1. Combine cream cheese, sour cream, salsa, pepper, celery salt, cumin, garlic powder, cilantro and lime juice in a blender or food processor. Blend until smooth and creamy. Place in a serving bowl.

Tomato Basil Squares - Submitted by: Brigitte Papa

- 2 loafs of frozen bread dough, thawed
- 1 cup mozzarella cheese
- 1 oz. grated parmesan cheese
- 2 Tbs. fresh basil or 2 tsp dried
- 2/3 cup mayonnaise
- 3 garlic clove, pressed
- 4 roma tomatoes, thinly sliced

Preheat oven to 375°. Roll dough out in 12x15" rectangle. Sprinkle crust with some mozzarella cheese, set aside. Mix mozzarella cheese, parmesan cheese, basil and mayo, mix well and spread on biscuits. Sprinkle garlic over cheese, place tomato slices on top. Bake for 15-20 minutes or until golden brown. Serve warm.

Southwestern Egg Rolls – Submitted by: Teresa Larsen

- 2 tablespoons vegetable oil
- 1 skinless, boneless chicken breast half
- 2 tablespoons minced green onion
- 2 tablespoons minced red bell pepper
- 1/3 cup frozen corn kernels
- 1/4 cup black beans, rinsed and drained
- 2 tablespoons frozen chopped spinach, thawed and drained
- 2 tablespoons diced jalapeno peppers
- 1/2 tablespoon minced fresh parsley
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/3 teaspoon salt
- 1 pinch ground cayenne pepper
- 3/4 cup shredded Monterey Jack cheese
- 5 (6 inch) flour tortillas
- 1 quart oil for deep frying

Directions

1. Rub 1 tablespoon vegetable oil over chicken breast. In a medium saucepan over medium heat, cook chicken approximately 5 minutes per side, until meat is no longer pink and juices run clear. Remove from heat and set aside.
2. Heat remaining 1 tablespoon vegetable oil in a medium saucepan over medium heat. Stir in green onion and red pepper. Cook and stir 5 minutes, until tender.
3. Dice chicken and mix into the pan with onion and red pepper. Mix in corn, black beans, spinach, jalapeno peppers, parsley, cumin, chili powder, salt and cayenne pepper. Cook and stir 5 minutes, until well blended and tender. Remove from heat and stir in Monterey Jack cheese so that it melts.
4. Wrap tortillas with a clean, lightly moist cloth. Microwave on high approximately 1 minute, or until hot and pliable.
5. Spoon even amounts of the mixture into each tortilla. Fold ends of tortillas, then roll tightly around mixture. Secure with toothpicks. Arrange in a medium dish, cover with plastic, and place in the freezer. Freeze at least 4 hours.
6. In a large, deep skillet, heat oil for deep frying to 375 degrees F (190 degrees C). Deep fry frozen, stuffed tortillas 10 minutes each, or until dark golden brown. Drain on paper towels before serving.

Caramelized Onion and Cornbread Stuffing - Submitted by: Amanda Burton

- 2 tablespoons butter
- 2 onions, chopped
- 6 large muffins, cubed
- Handful fresh sage leaves, chopped
- 1 egg
- 1/4 cup heavy cream
- 1/4 cup chicken stock
- Salt and freshly ground black pepper

Directions

Preheat the oven to 375 degrees F.

Melt the butter in a medium skillet over medium heat. Add the onions and cook, stirring, for about 10 minutes, or until soft and caramelized. Add sage and scrape into a large mixing bowl. Add the cornbread pieces, season well with salt and pepper, and give it a good toss until it's well combined. In a separate bowl, whisk together the egg, cream, and stock, and pour that over the cornbread. Stir the stuffing together and stuff the cavity of the turkey. You could also spoon it into a buttered baking dish and put it in the oven along with the turkey. Bake until hot and crusty on top, about 30 minutes.

*This is a family favorite for Thanksgiving

Whole Wheat Pizza Dough - Submitted by: Amanda Burton

- 1 ½ cups warm water
- 1 tablespoon Dry Active yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 2-3 cups flour, half whole wheat
- 1 tablespoon Italian seasoning
- Olive oil

Mix water, yeast and sugar, let dissolve and get a bit frothy. Then add seasoning, salt and flour while stirring. When the dough is rolled into a ball leave it in the bowl, and drizzle extra virgin olive oil over the dough to keep from drying out. Cover bowl with a warm towel. Or place bowl with towel on top of warm oven. The warmth will help the dough to rise faster. Let rise approx 50 minutes. Then roll out dough into your favorite pizza pan. Bake 450° 15-20 minutes and top with favorite toppings for pizza.

Sweet Cornbread - Submitted by: Jamie Prax

- ½ cup melted butter
- 1 cup sugar
- 2 eggs
- 1 ½ cups flour
- 2 teaspoons baking powder
- 1 cup cornmeal
- ½ teaspoon salt
- 1 ½ cups milk

Mix all ingredients together and pour into a greased 9x13 inch pan. Bake at 375 degrees for 25 minutes.

Honey Butter

- ½ cup butter softened
- ¼ cup honey

Mix butter on low until slightly whipped. Add honey to butter and continue mixing on low until smooth and blended.

Biscuits - Submitted by: Amanda Burton

- 2 cups flour
- 1 teaspoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 tablespoons butter, cubed
- $\frac{3}{4}$ cup milk

In a large bowl combine flour, sugar, baking powder and salt together. Cut buttered mixture with a fork until it begins to look like cornmeal. Make a well with flour mixture and slowly add the milk to the middle. Knead dough with your fingers and add milk when necessary. Roll out dough on a lightly floured surface to desired thickness. Cut with small biscuit cutter or cup. Butter bottom of skillet and place biscuits in pan. Bake for 12 minutes at 425 degrees or until golden brown.

Restaurant Style Salsa - Submitted by: Staci Cummings

- 1 can (28 oz) Whole Tomatoes with juice
- 2 cans (10 oz) Rotel (diced tomatoes with green chilies)
- $\frac{1}{4}$ cups chopped onion
- 1 clove garlic, minced
- $\frac{1}{4}$ teaspoons sugar
- $\frac{1}{4}$ teaspoons salt
- $\frac{1}{4}$ teaspoons cumin
- $\frac{1}{2}$ cups cilantro
- $\frac{1}{2}$ whole lime juice

Combine ingredients in blender or food processor and pulse until desired consistency. Refrigerate for at least an hour prior to serving.

Teriyaki Sauce – Submitted by: Nikole Kirk

- 1 Tbsp. cornstarch
- 1 Tbsp. cold water
- ½ c. white sugar
- ½ c. soy sauce
- ¼ c. cider vinegar
- 1 clove garlic, minced
- ½ tsp. ground ginger
- ¼ tsp. black pepper

In a medium saucepan, combine sugar, soy sauce, vinegar, garlic, ginger, and black pepper. We've talked about ginger before and you can use either ground ginger as directed or about 1 1/4 tsp. of fresh ginger. Believe it or not, in this recipe, I actually prefer ground ginger; it has a slightly different flavor that I think infuses better in the sauce than fresh ginger. That being said, I used fresh here because I had a bunch of minced ginger in my freezer and I didn't want it to go to waste. And the sauce came out great. So whatever works for you. Combine your ingredients in the saucepan and bring to a boil over medium-high heat. While sauce is heating, combine cornstarch and cold water. When sauce comes to a full boil, add cornstarch mixture and stir until sauce is thickened and bubbly. Remove from heat and use any way you darn well please. You can store it in the fridge in an air-tight container for up to 2 weeks.

DESSERTS

Chocolate Chip Cookies - Submitted by: Amanda Burton

- 2 cups shortening
- 2 cups white sugar
- 1 cup brown sugar
- 4 eggs
- 4 teaspoons vanilla
- 2 teaspoons salt
- 2 teaspoons baking soda
- 5 cups flour
- 1 12 oz bag chocolate chips

Mix shortening, white sugar, brown sugar, eggs and vanilla well until white and fluffy. Add salt, baking soda and flour and mix again. Next, add chocolate chips and bake at 375 degrees for 10 minutes.

Cheesecake Fluff - Submitted by: Brigitte Papa

- 3 small boxes of instant cheesecake pudding
- 3 cups cold milk
- 16 oz. cool whip
- 1 package graham crackers, crushed
- 1 cube butter, melted
- 1 teaspoon sugar
- 1 package frozen raspberries or berry combination

Mix pudding with milk, fold in cool whip and chill. Mix graham crackers, melted butter and sugar, chill. Just before serving fold in frozen berries and graham cracker mixture to pudding.

Banana Cake - Submitted by: Anja Kaonohi

- 1 cup butter (not margarine)
- 2 cups sugar
- 6-7 ripe bananas, mashed
- 4 eggs
- 2 ½ cups sifted flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- ¾ cup chocolate chips
- ½ cup chopped nuts, optional

Cream butter and sugar; add eggs one at a time. Beat in mashed bananas. In a separate bowl sift all dry ingredients. Add dry mixture to banana mixture, careful not to over mix. Add chocolate chips and nuts, mix. Pour into greased cake pan and bake at 350 degrees for 45 minutes or until a fork comes out clean.

Caramel Corn – Submitted By: Sami Jones

- 3 gallons popcorn – 3 (1/3) cups popcorn
- 2 cups brown sugar
- 2 squares butter

Cook for five minutes.

- ½ cup karo syrup
- Add pinch of salt
- ½ tsp soda
- 1 tsp vanilla

Pour over popcorn. Spread on cookie sheet. Bake for 1 hour – 200 degrees turning every 15 minutes

Fabulous Fruit Bars - Submitted By: Amanda Burton

Base

- 2 pouches sugar cookie mix
- 1 cup butter, softened
- 1 tsp almond extract, or less depending on how strong you want the flavor
- 2 eggs

Filling

- 1 21 oz can cherry pie filling, pureed if you want a smooth filling

Topping

- 1 cup powdered sugar
- 1 tbsp milk
- ¼ tsp almond extract

Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir base ingredients until soft dough forms. Press half of dough in bottom of pan. Spread pie filling over dough. Drop remaining dough by teaspoonfuls over filling. Bake 45 to 50 minutes or until golden brown. Cool 10 minutes.

In small bowl, stir glaze ingredients until smooth. If necessary, add additional milk, 1 teaspoon at a time, until thin enough to drizzle. Drizzle glaze over warm bars. For bars, cut into 6 rows by 4 rows. Store covered at room temperature.

Chocolate Chip Sour Cream Cake

- 2 cups sugar
- 3 sticks butter
- 4 eggs
- 2 teaspoons baking soda
- 1 pint sour cream
- 3 cups flour
- 3 teaspoons baking powder
- 2 teaspoons vanilla

Topping

- ½ cup sugar
- 2 teaspoons cinnamon
- 1 12 oz package semi-sweet chocolate chips

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, sour cream and baking soda. Slowly add flour and baking powder. Beat, adding vanilla. Pour half the batter into a greased 9x13 pan. Add ½ the topping mix and chips. Then add the remainder of batter, topping and chips. Bake at 350 for 45 minutes. Leave in oven for one hour before removing. Serves 18-24.

Millions of Sugar Cookies - Submitted By: Sami Jones

- 2 Cups Butter/Margarine (1 pkg) I melt in a bowl in the microwave 35-45 sec.
- 2 Cups sugar
- 6 eggs
- 2tsp. vanilla or almond flavoring
- 7 Cups flour
- 6 tsp. baking powder

Cream butter and sugar. Add eggs and vanilla/almond flavoring and mix. Add 4 cups of flour and 6 tsp. baking powder and mix. Then add the remaining 3 cups of flour. Bake 375 Degrees for 8-10 minutes. Spread flour out on surface and on rolling pin and your hands. Take a small amount of dough and add flour - you don't want it sticky but you don't want the dough to tuff. Roll a small amount out on floured surface. Roll thicker for softer cookies (but you don't get as many cookies).

Sheet Apple Pie

Crust:

- 2 ½ cups flour, sifted
- 1 cup shortening
- ¼ cup water
- 1 egg
- 1 tablespoon vinegar
- Pinch of salt

Cut shortening into flour, mix in salt. In a separate bowl, combine water, egg, vinegar and whisk until frothy. Add water mixture to flour mixture and mix together until it forms into a dough ball.

Separate ball into 2 almost equal sections. Roll out larger section to form bottom crust. Lay out in 9x13 jellyroll pan. If crust is to be used for a pie other than apple, vent by pricking with fork and bake for 10 minutes at 400 degrees. If not, follow pie filling directions before baking.

Filling:

- 1 ¼ c sugar
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 4-6 baking apples
- ½ teaspoon mace
- 3 tablespoons flour
- 6-8 butter pats
- 2 tablespoons lemon juice

Peel and slice apples into prepared pie crust. In a separate bowl, mix sugar, cinnamon, cloves, mace and flour and sprinkle over apples. Dot pie with butter pats evenly spaced across pie. Drizzle lemon juice over pie. Roll out top crust. Before putting on top crust, run a bead of water along bottom crust edge, then lay top crust over. Finish edges, slit top crust to vent and bake 375 degrees for 1 hour. Optional: Brush top crust with egg white or milk and sprinkle with sugar.

Pineapple Upside Down Cake - Submitted by: Anja Kaonohi

Cake:

- 1 box yellow cake mix
- 4 eggs, separated
- 2/3 cup oil
- 1 cup water
- 1 teaspoon vanilla
- 1 tablespoon baking powder
- 2 tablespoons flour
- 1-2 cans sliced pineapple rings

Topping:

- ½ cup melted butter
- 2 cups brown sugar

Melt butter and sugar together, pour into 9x13 cake pan covering the bottom. Lay pineapple rings over mixture.

Pour cake mix in a bowl and add yolks; mix. Add remaining cake ingredients to mixture and beat until smooth. In a separate bowl beat egg whites until stiff and **fold in**. Pour over brown sugar mixture and bake at 350 degrees for 45 minutes.

Saucepan Scotchies - Submitted By: Sami Jones

- 2 sticks margarine
- 3 cups packed brown sugar
- 4 eggs - add one at a time and stir one at a time (very important)
- 2 tsp. vanilla
- 3 cups flour
- 4 tsp. baking powder

Melt butter in saucepan, remove from heat. Add sugar and blend. Add eggs one at a time - beating well. Stir in vanilla, flour and baking powder. Mix thoroughly.

Pour into a 11x13 (cake pan) rubbed with margarine. Bake 350 degrees for 30 minutes. Cool and cut into 24 squares.

Cheesecake Bar Cookies - Submitted by: Rebekah Davies

Crust:

- ½ cup honey
- ¾ cup crushed graham crackers
- 1 cup flour
- 1/3 cup melted butter

Filling:

- 1 package cream cheese, room temperature
- ¼ cup honey
- 1 egg
- 1 tablespoon lemon juice
- 2 tablespoons milk
- 1 teaspoon vanilla

Preheat oven to 350 degrees. Grease 8 inch square glass dish and set aside.

Mix honey, graham cracker crumbs and flour together in a bowl. Stir in melted butter. Mix with hands until light and crumbly. Remove 1 cup for topping and set aside. Press the remaining mixture into glass dish making sure to spread evenly. Bake for 12-15 minutes until golden brown.

Beat cream cheese until smooth, about 5 minutes. Beat in honey, egg, lemon juice, milk and vanilla. Pour into just baked crust, level and then sprinkle with remaining crust. Bake for 20-25 minutes until starting to brown. Let cool and cut into 1 inch squares.

Rolo Cookies – Submitted by: Nikole Kirk

- 2 1/2 cups all purpose flour
 - 1 teaspoon baking soda
 - 1/4 teaspoon salt
 - 3/4 cup cocoa
 - 1 cup butter, at room temperature
 - 1 cup granulated sugar
 - 1 cup light brown sugar
 - 2 eggs
 - 2 teaspoons vanilla extract
 - Bag of Rolo candies, unwrapped
 - Sugar (for rolling the cookie dough balls in)
1. Preheat oven to 375 degrees F. Line a baking sheet with parchment paper or silicone mat. Set aside.
 2. In a medium bowl, sift flour, baking soda, salt, and cocoa. Set aside.
 3. With a mixer, cream butter and sugars together until smooth. Add in eggs, one at a time. Next, add in vanilla extract. Mix until blended.
 4. Slowly add flour mixture to sugar mixture and blend well. Take a spoonful of chocolate cookie dough and wrap around one Rolo candy. Make sure Rollo is completely covered with cookie dough. Roll dough ball in sugar and place on prepared baking sheet. Continue until you run out of cookie dough.
 5. Bake cookies for 7-10 minutes. Remove from oven and let sit on cookie sheet for 3-5 minutes. Move to a cooling rack and cool completely.
- Makes about 3 dozen cookies

Peanut Butter Oatmeal Chocolate Chip Cookies - Submitted by: Sarah Koontz

- 3 cups oats
- 1 cup flour
- 1 teaspoon baking soda
- ½-1 teaspoon cinnamon
- Dash of nutmeg
- Dash of salt
- 2 sticks butter, softened
- 1 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 1 ½ cups chocolate chips

Preheat oven to 350 degrees. Beat butter, sugars and peanut butter in a large bowl until smooth. Add eggs and beat in well, then beat in vanilla. Add dry ingredients except chips and beat only until blended, then add the chips. Drop by tablespoonfuls onto greased cookie sheets 2 inches apart. Bake at 350 degrees for 12-15 minutes, rotate pans top to bottom and front to back half way through. Cookies are done when golden and firm around the edges. Let sit 1-2 minutes before moving them to wire racks to cool and firm.

Chocolate Spiders – Submitted By: Rebekah Davies

- 2 c. Milk Chocolate Chips
- ½ c. Butter
- ½ c. Honey
- 1 pkg. (16 oz) Chow Mein noodles

Melt chips, honey and butter in pan over low heat while stirring constantly. Remove from heat and stir in noodles until all noodles are well coated. Cover cookie sheet with wax paper, drop mixture by spoon on sheet and lace in fridge until firm, then enjoy! Store in refrigerator.

Apple Cobbler – Submitted By: Sami Jones

- 3 Cups sliced granny smith (tart) apples
- 2/3 cup sugar
- 1 Tbls. Flour

Stir in saucepan until mixture thickens.

- 1/4 tsp salt
- 1 tsp. cinnamon
- 1/3 cup melted butter
- 1/4 tsp. baking soda
- 1/4 tsp baking powder

Mix in bowl and create crumb mixture.

- 3/4 cup oatmeal
- 3/4 cup flour
- 3/4 cup brown sugar

Pour apple mixture into lightly buttered 3 qt glass baking dish. Add crumb mixture on top of apple mixture. Bake 350 degrees for 30 – 40 minutes. Serve with ice cream or whipped topping.

Peanut Butter Balls – Submitted By: Rebekah Davies

- 1/2 c. Creamy Peanut Butter
- 1/2 c. Powdered Milk
- 1/2 c. Honey
- 1/2 c. Roasted Peanuts

Mix peanut butter, honey and milk together and set aside. Crush peanuts in bag with a rolling pin, then spread on a sheet of wax paper. Roll peanut butter dough into balls, then roll in crushed nuts, then place on cookie sheet. Let set for 1/2 hour, then enjoy! Store in tightly sealed container.

Pumpkin Pie Squares - Submitted By: Sami Jones

CRUST

- 1 yellow cake mix (without pudding) Reserve 1 Cup of cake mix for topping
- ½ c. melted margarine
- 1 egg

FILLING

- 3 c. pumpkin pie mix – Libby's 30 oz. dark brown can
- 2/3 c milk
- 2 eggs

TOPPING

- 1 c. cake mix
- ¼ c. sugar
- ¼ c buttercut in
- 1 Tbls. cinnamon

Grease bottom only of 9X13 pan. Cake mix, butter and egg...mix and press into pan for crust. Mix filling ingredients. Mix until smooth and pour over crust. Sprinkle topping over filling. Bake 45 – 50 minutes at 350 degrees. Let cool overnight. Serve with whipped cream

Monkey Bread or Rolls - Submitted By: Rebekah Davies

- 1 c. Sugar
- 2 tsp. Cinnamon
- 1 c. Brown Sugar (Packed)
- 3 cans Refrigerated Biscuits
- 1/2 c. Butter

Heat oven to 325 degrees. Mix sugar and cinnamon together in a pie plate. Cut each biscuit in fourths and then roll in sugar mixture until coated. Spread biscuit pieces in bottom of greased Bundt pan or place 4 pieces in bottom of greased muffin tin. Over low heat melt butter and brown sugar together until smooth, then pour mixture over biscuit pieces evenly. Bake Bundt for 35 minutes and muffins for 25 minutes (until biscuits are golden brown), remove from oven and place on wire rack right side up, for 10 minutes, then flip upside down of plate to serve.

Twix – Submitted by: Lucetta Lilly

- 2 Cubes (1 cup) butter
- 1/2 C Sugar
- 2 C Flour

Knead these three ingredients together (best with hands!)

Press the dough into a large cookie sheet (sheet cake pan) and bake @ 350 for 11-15 minutes (until lightly golden brown)

Melt together in a heavy pan:

- 2 cubes butter (1cup)
- 3/4 C sugar
- 1 can sweetened condensed milk (Eagle Brand works best)
- 4 TBSP Karo syrup

Boil and stir constantly with a WOODEN spoon until it changes to a tan color. (It take a while) Then pour over crust evenly. Then sprinkle with one package of milk chocolate chips and spread the chips when they get soft. Makes a lot.....

Thumbprint Cookies – Submitted By: Sarah Koontz

- 1 3/4C. flour
- 2 sticks butter, softened
- 1/2 C. sugar
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract
- Powdered sugar (for dusting)
- 1 C. jam (your choice)

Beat butter and sugar until light and fluffy. Add extracts and beat in. Add flour and mix until just blended. Roll a teaspoonful of dough between your hands until a small ball is formed. Place the balls 2 inches apart on greased cookie sheets. With either your pinkie finger or the end of a wooden spoon poke a hole in the center of each cookie (don't push all the way through though).

Bake at 350 for 13-16 minutes, rotating from top to bottom and front to back at half-way through.

The cookies should only be slightly colored, remove them and let sit for 2 minutes before moving them to wire racks to cool (use a spoon to fix the indentations if needed while they are still hot). While they are cooling dust them with the powdered sugar. Also, heat the jam either in the microwave or on the stove until it begins to boil and is smooth. Spoon the jam into the cookie indentations and let cool to room temperature. Serve.

Banana Split Pie – Submitted By: Sarah Koontz

- 16 honey graham crackers, crushed well
- 4-6 Tbsp. butter, melted
- 2 pkg's vanilla pudding, 1 small and 1 large cook & serve box
- 2 large bananas, peeled and chopped
- 1 large can crushed pineapple
- 1 lb. strawberries, sliced
- 2 small containers Cool Whip
- 1/3 C. chopped walnuts or pecans
- Cherries, pitted
- Caramel
- Chocolate syrup
- Grated coconut (optional)

-Preheat oven to 350

1. Combine crushed graham crackers and melted butter in glass 9x13" pan and press to form a crust. Cook for 8 minutes, remove and let cool.
2. Prepare pudding as directed on box and pour over graham cracker crust. Let sit until slightly cooled.
3. Place chopped banana in medium bowl, drain pineapple juice over banana. Layer pudding with bananas, enough strawberries to cover, sprinkle with pineapple then cover entirely with Cool Whip. Sprinkle with nuts, coconut if desired, then drizzle with caramel and chocolate.
4. Place cherries on top, cover and refrigerate at least 1 hour before serving.

Rice Pudding – Submitted By: Sarah Koontz

- ¾ C. white rice & 1 ½ C. water
- 2 C. milk
- 1/3 C. white sugar
- ¼ tsp. salt
- 1 egg, beaten
- 2/3-1 C. raisins
- 1 Tbsp. butter
- ½ tsp. vanilla extract

1. Bring rice and water to a boil, reduce heat, cover and let simmer 20 minutes or until cooked.
2. Add 1 ½ C. milk along with the sugar and salt and stir in well. Cook on medium heat until thick and creamy (about 15-20 minutes).
3. Stir in remaining ½ C. milk, egg and raisins. Cook 2 minutes more stirring constantly.
4. Remove from heat and stir in butter and vanilla. Serve warm or cold.

Classic Pecan Pie – Submitted By: Sarah Koontz

- 1 deep dish pie shell
- 3 eggs, slightly beaten
- 1 C. sugar
- ½ C. Karo light syrup
- ½ C. Karo dark syrup
- 2 Tbsp. butter, melted
- 1 tsp. vanilla extract
- 1 ¼ C. pecans, slightly smashed

-Preheat oven to 350

1. In medium bowl mix together eggs, sugar, syrups and melted butter. Add in vanilla and mashed pecans and mix well.
2. Pour into pie shell. Bake 50-55 minutes or until a knife comes out clean when inserted in the middle. Cool on wire rack before serving.

Muddy Buddies – Submitted By: Rebekah Davies

- 9 c. Your Choice Chex Cereal (or similar)
- 1 c. Chocolate chips
- 1/2 c. Peanut Butter
- 1/4 c. Butter
- 1 tsp. Vanilla
- 1 1/2 c. Powdered Sugar

Pour cereal into large bowl and set aside. Microwave chocolate chips, peanut butter, and butter uncovered in microwave safe glass bowl on high for one minute. Remove and stir, then microwave another 30 seconds or until stirred smooth. Stir in Vanilla, then pour over cereal, stirring until evenly coated. Pour cereal mixture into large paper bag add powdered sugar and shake until all pieces are coated in sugar. Store in airtight container.

Chocolate Crinkle Cookies – Submitted By: Jacque Randall

- 1/2 cup shortening
- 1 2/3 cup granulated sugar
- 2 teaspoons vanilla
- 2 eggs
- 2 1-oz squares unsweetened chocolate, melted OR 6 T cocoa powder
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup milk
- 1/2 cup walnuts, optional

Thoroughly cream the shortening, sugar and vanilla. Then beat in eggs and melted chocolate. Sift together flour, baking powder and salt; mix into creamed mixture, add alternately with milk while mixing (a little flour and a little milk at a time). Add walnuts. Chill 3 hours. Form into 1 inch balls; roll in confectioners' sugar. Place on greased cookie sheet 2-3 inches apart. Bake in a moderate oven (350 degrees) for 15 minutes. Cool slightly; remove from pan. Makes 48.

THE BEST COOKIES!!! – Submitted by: Nikole Kirk

- 2 cups of butter
- 4 cups of flour
- 2 tsp soda
- 2 cups sugar
- 5 cups oatmeal (blended)
- 24 oz choc. Chips
- 2 cups brown sugar
- 1 tsp salt
- 1 8 oz. Hershey bar (grated)
- 4 eggs
- 2 tsp baking powder
- 3 cups chopped nuts
- 2 tsp vanilla

Measure oatmeal and in a blender, blend to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies.

Yo Pops – Submitted By: Rebekah Davies

- 8 oz. Yogurt (any flavor)
- 1 tbsp. Honey
- 1/2 c. Orange Juice

Mix all ingredients together, and then pour into Dixie cups to about 3/4 full. Set cups in 8" square pan, for stability, then place in freezer. After an hour push popsicle sticks into the middle of the mixture and then freeze solid. Once completely frozen rip the cup and peel from pop.

Chocolate Candy Cane Cupcakes – Submitted by: Laura Bloomfield

- 5 squares BAKER'S Semi-Sweet Chocolate, divided
- 1 pkg. (2-layer size) chocolate cake mix
- 1 pkg. (3.9 oz.) JELL-O Chocolate Instant Pudding
- 4 eggs
- 1 cup Sour Cream
- ½ cup oil
- ½ cup water
- 6 small candy canes, crushed, divided
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

HEAT oven to 350°F. Chop 4 chocolate squares; set aside. Beat cake mix, pudding mix, eggs, sour cream, oil and water with mixer on low speed until moistened. Beat on medium speed 2 min. Stir in chopped chocolate and 2 Tbsp. candy. Spoon into 30 paper-lined 2-½-inch muffin cups.

BAKE 20 to 23 min. or until toothpick inserted in centers comes out clean. Cool completely.

FROST cupcakes with COOL WHIP. Melt remaining chocolate; drizzle over cupcakes. Top with remaining candy.

Peanut Butter Cups (Squares) – Submitted by: Teresa Larsen

- 2 pkg milk chocolate chips
- 1 pkg Graham crackers
- 1 cup creamy peanut butter
- 2 cup powdered sugar
- 1 cup butter

Place wax paper in bottom of cookie sheet. Melt 1 pkg of chocolate chips and pour onto cookie sheet. Put in fridge to chill. In blender mix graham crackers until fine texture. In small bowl mix graham crackers, peanut butter, powder sugar and butter softened. Then spread onto cookie sheet. Melt 2nd pkg of chocolate chips and pour over top. Put in fridge to chill. Then cut into squares.

Peanut Butter Fingers – Submitted by: Jacque Randall

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar

Cream above ingredients well and then blend in:

- 1 eggs
- 3/4 cup peanut butter
- 1 teaspoon soda
- 1/4 tesaspoon salt
- 1 teaspoon vanilla

Stir in :

- 2 cups flour
- 2 cups Oats

Press mixture into a large greased cookie sheet

Bake 350 degrees for 20 minutes

While still hot, sprinkle on 2 cups chocolate chips and wait until melted, then spread the melted chocolate over it.

Mix together:

- 1/4 cup peanut butter
- 2 cups powder sugar
- 3-5 Tablespoons of canned milk

Drizzle the above mixture over the chocolate. When cooled, cut in narrow rectangles (fingers).

Apple Dumplings – Submitted by: Teresa Larsen

- 2 whole Granny Smith Apples
- 2 cans (8 Oz. Cans) Crescent Rolls
- 2 sticks Butter
- 1-½ cup Sugar
- 1 teaspoon Vanilla
- Cinnamon, To Taste
- 1 can (12 Oz.) Mountain Dew Soda

Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

Danish Cookies – Submitted by: Jamie Prax

- 1 cup butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp vanilla or almond extract
- 2 1/2 cup flour
- raspberry or strawberry jam

Mix together the first five ingredients then stir in the 2 and 1/2 cup flour. Do not add more! Roll into little balls and place on cookie sheet. Make thumb print on top of cookie and add raspberry or strawberry jam in bowl shape. Bake at 350 for 10-12 minutes.

Glaze:

- 1 cup powdered sugar
- 1/2 tsp almond extract
- 2 tblsp water

Drizzle over cookies while warm.

UnBeetable Chocolate Cake – Submitted by: Lucetta Lilly

- 1 stick (1/2 cup) plus 1 Tablespoon butter, softened
- 1/2 cup plus 1 Tablespoon cocoa powder
- 1 cup light brown sugar
- 1/4 cup honey
- 4 large eggs
- 1 1/2 cups puréed beets
- 1 cup semi-sweet chocolate chips
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- Confectioners' sugar for dusting

Chocolate Glaze (Optional)

- 1/4 cup semi-sweet chocolate chips
- 2 Tablespoons honey
- 1 Tablespoon butter
- 1/4 cup low-fat milk

1. Make sure the oven rack is positioned in the center of the oven and preheat the oven to 375 degrees F.
2. In a small microwavable bowl, melt 1 Tablespoon of butter in the microwave on low power. When butter is melted, stir 1 Tablespoon cocoa powder into the butter. Use a pastry brush to apply a thin coat of the butter-cocoa powder mixture to the inside of a Bundt® pan (10-cup maximum capacity) and then set aside.
3. In a large mixing bowl, beat together the remaining 1 stick of softened butter, the sugar and the honey. Add the eggs one at a time, mixing well after each addition. Add the puréed beets and mix well.
4. Place 1/2 cup of the chocolate chips in a small microwave-safe bowl and microwave on high power for about 1 minute. Stir the chocolate chips and microwave for another 30 seconds or until chips are completely melted. Allow the melted chocolate to cool slightly before adding to the mixture in the large mixing bowl (from Step 3). Add the vanilla extract. Mix well.
5. In a small bowl, combine the flour, the remaining 1/2 cup cocoa powder, baking soda and salt. Stir to combine. Add

the dry ingredients gradually to the chocolate mixture from Step 4 and mix well. The batter should be smooth and thick. Stir in the remaining 1/2 cup of unmelted chocolate chips.

6. Pour the batter into the prepared Bundt® pan and place the pan in the preheated oven on the middle rack. Bake for 45 minutes or until a toothpick inserted into the center comes out clean. Cool the cake in the pan on a cooling rack for 10 minutes. To remove the cake from the pan, place another cooling rack on top of the cake pan and, using oven mitts, flip the cake pan upside down and gently shake or tap it until the cake comes out onto the second rack. If the cake seems stuck, turn it back over and carefully run a thin rubber or silicone spatula between the edge of the cake and the pan. Then turn it over again onto the second cooling rack.

7. Dust the cake with confectioners' sugar when cool, or pour glaze over the top.

NOTE: this is great with other puree's too. It changes the flavor just slightly, but it is great. I like to use apple butter or applesauce for the puree, and then the chocolate chips that you put into the batter, I use Chocolate Chunks so it does not get completely absorbed into the cake.

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