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* APPETIZERS - BAKED PEPPER JACK CHEESE DIP

BAKED PEPPER JACK CHEESE DIP

Source of Recipe

Pinterest

List of Ingredients

- 1 pound pepper jack cheese (shredded)
- 1 pound extra sharp cheddar cheese (shredded)
- 3 cups Milk
- 3 tablespoons all purpose flour
- 2 tablespoons butter

Recipe

Begin by making a roux in a sauce pan with the flour, milk and butter. Once this has turned into a roux add the cheeses and stir them until completely melted. Place into a bowl to bake in. Bake at 375 degrees for about 15 minutes, or until the top beings to brown.

* APPETIZERS - BRUSCHETTA AL POMODORO

BRUSCHETTA AL POMODORO

Source of Recipe

Olive Garden

List of Ingredients

4 Roma (plum) tomatoes, diced
2 garlic cloves, chopped
1 garlic clove, cut in half
Black pepper to taste
Salt to taste
10 medium fresh basil leaves, chopped
4 Tbsp extra virgin olive oil
8 slices crusty Italian bread
Extra virgin olive oil (to drizzle)

Recipe

Combine diced tomatoes and chopped garlic in a mixing bowl. Season with salt & pepper to taste. Add half of chopped basil and 4 tbsp of extra virgin olive oil.

Drizzle both sides of bread slices with extra virgin olive oil. Grill bread lightly on both sides.

Rub grilled bread with cut half of garlic clove to infuse with flavor. Top each slice with tomato mixture.

Garnish with remaining chopped basil and serve immediately.

* APPETIZERS - BRUSCHETTE

BRUSCHETTE

Source of Recipe

Epicurious

List of Ingredients

Your favorite hearty fresh bread

2 tablespoons Extra Virgin Olive Oil, plus extra for bread

5 Chicken Sausage (or Turkey Sausage) Links, Diced

1 medium Sweet Onion, Diced

3 cloves of Garlic, Minced

¼ cup Dry White Wine

1-2 tablespoons Fresh Diced Basil

4 cups Fresh Baby Spinach

1 28 ounce can of Petite Diced Tomatoes

¼ teaspoon Red Pepper Flakes (optional)

To taste, Salt and Pepper

Garnish with Parmesan

Recipe

Slice bread in ¾ to 1" slices. Drizzle slices with Olive Oil and grill on grill pan. Once grilled, transfer to oven at 250-300 degrees.

Coat large sauté pan with 1 tablespoon Olive Oil and sauté diced

Chicken Sausage until cooked through - remove (leaving behind brown bits and remaining olive oil) and set aside.

Add remaining Olive Oil, Onions and Garlic to pan - sauté until cooked through.

Add Chicken Sausage back in and put in all remaining ingredients

(White Wine, Petite Diced Tomatoes, Basil, Spinach, and Red Pepper

Flakes). Cook until Spinach cooks down. Taste and add Salt & Pepper

Remove bread from oven. Scoop Tomato, Sausage and Spinach mixture on

top of bread slices, sprinkle with Parmesan. Enjoy.

* APPETIZERS - CHEDDAR CHEESE SPRITZ CRACKERS

CHEDDAR CHEESE SPRITZ CRACKERS

Source of Recipe

Wilton

List of Ingredients

1 pound natural cheddar (not processed) sharp cheddar finely shredded
(do not nuy already shredded)
1/2 cup butter softened
2 tablespoons Worcestershire sauce
dash hot red pepper sauce
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon paprika

Recipe

Preheat oven to 375°F. In a medium bowl, cream cheese, butter, Worcestershire sauce and hot red pepper sauce until smooth. In separate bowl, mix flour and seasonings together. Gradually add to cheese mixture. Mix until dough forms smooth ball. Shape dough into small logs and place in Cookie Master Plus. Using desired disk, press shapes onto ungreased cookie sheet. Bake 10-12 minutes or until lightly golden brown. Cool 2 minutes on cookie sheet on cooling rack. Remove from sheet and continue to cool on rack.

* APPETIZERS - CHEESY PIZZA DIP

CHEESY PIZZA DIP

Source of Recipe

foodnetwork.com

List of Ingredients

1 (8 oz.) pkg. of cream cheese, softened
½ C and 2 Tablespoon of sour cream
½ teaspoon dried oregano
¼ teaspoon crushed red pepper flakes
½ C Pizza Sauce
¼ C sliced green onions
1/8 teaspoon minced garlic
¼ C shredded mozzarella
1/3 C chopped red bell pepper

Recipe

Preheat oven to 350 degrees F. In a medium baking dish, mix above ingredients. Bake in the preheated oven 5 minutes, or until bubbly and lightly brown. Serve the gooey hot dip with French bread.

* APPETIZERS - CHICKEN ENCHILADA ROLL UPS

CHICKEN ENCHILADA ROLL UPS

Source of Recipe

foodnetwork

List of Ingredients

2- 8 oz. packages cream cheese, softened
1½ cups shredded Mexican blend cheese
1 teaspoon garlic, finely minced
1½ tablespoons chili powder
1 teaspoon cumin
½ tsp ground coriander
1 tsp salt
½ tsp ground black pepper
cayenne pepper to taste
3 chicken breasts, cooked and shredded
4 green onions, chopped
10 oz. can Rotel tomatoes
1 package burrito sized tortillas

Recipe

Mix cheeses together until well blended.
Add all remaining ingredients and mix well.
Cover and refrigerate for at least one hour.
Place one heaping spoonful onto tortilla.
Spread to edges using a metal spatula.
Roll and cut into slices.

* APPETIZERS - Cowboy Caviar

Cowboy Caviar

Source of Recipe

Blog

List of Ingredients

- 1 (15 ounce) can black beans, rinsed and drained
 - 1 (15 ounce) can black-eyed peas, rinsed and drained
 - 1 (15 ounce) can pinto beans, rinsed and drained
 - 1 (11 ounce) can yellow scorn, drained
 - 1 cup diced celery
 - 1 small bunch cilantro leaves, chopped (Use 2 bunches if you like cilantro)
 - 1 red bell pepper, small diced
 - 1 medium tomato, diced
 - 1 small onion, small diced
 - 1 (2 ounce) jar chopped pimento peppers
 - 1 jalapeno pepper, seeded and deveined, minced
 - 1 tablespoon minced garlic
 - 2 limes, juiced
 - 1 (24 Fl oz) bottle Italian dressing
- Tortilla Chips

Recipe

Combine the black beans, black-eyed peas, corn, celery, cilantro, red bell pepper, tomato, onion, pimento peppers, jalapeno pepper, and garlic in a large bowl.

Pour lime juice and Italian dressing over bean mixture and stir until dressing is evenly distributed. Cover and refrigerate for at least 2 hours or overnight.

Serve with tortilla chips

* APPETIZERS - Creamy Vidalia Onion Dip

Creamy Vidalia Onion Dip

Source of Recipe

Kraft

List of Ingredients

2 cups KRAFT Real Mayo

1 pkg. (8 oz.) KRAFT Shredded Italian* Five Cheese with a touch of Philadelphia

1 large Vidalia or Walla Walla onion, coarsely chopped

Recipe

Heat oven to 375°F.

Combine ingredients.

Spread onto bottom of 8-inch square baking dish sprayed with cooking spray.

Bake 30 min. or until heated through.

* APPETIZERS - Cream Cheese Pizza Dip

Cream Cheese Pizza Dip

Source of Recipe

Kraft

List of Ingredients

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup KRAFT Grated Parmesan Cheese, divided
- 1/2 cup CLASSICO Traditional Pizza Sauce
- 1/2 cup KRAFT Shredded Mozzarella Cheese
- 2 Tbsp. chopped green peppers
- 2 Tbsp. chopped red peppers

Recipe

Heat oven to 350°F.

Beat cream cheese and 1/2 cup Parmesan with mixer until well blended.

Spread onto bottom of 9-inch pie plate. Top with pizza sauce, mozzarella, remaining Parmesan and peppers.

Bake 20 min. or until heated through. Serve with assorted crackers or breadsticks.

* APPETIZERS - FONTINA FONDUE

FONTINA FONDUE

Source of Recipe

Mr. Food

List of Ingredients

- ½ pound Fontina cheese, cut into ½ inch cubes
- ½ C half and half
- 2 tablespoons butter
- ½ teaspoon salt
- 2 egg yolks
- 1 (1 pound) loaf Italian bread, cut into 1-inch cubes

Recipe

In a medium saucepan, combine cheese, half-and-half, butter, and salt over low heat. Cook 6 to 7 minutes or until cheese is melted, stirring occasionally.

Beat egg yolks in a small bowl. Add 2 to 3 tablespoons of the hot cheese mixture to the beaten egg yolks; mix well. Whisk egg yolk mixture into cheese mixture and cook 3 to 4 minutes, or until thickened, stirring constantly.

Place in a fondue pot and keep hot over a candle or Sterno (portable cooking fuel in a canister), or place in a heat-proof serving bowl on a warming tray. Serve with bread cubes for dunking.

* APPETIZERS - FRIED MORMAN FUNERAL POTATOES

FRIED MORMAN FUNERAL POTATOES

Source of Recipe

Sunset Magazine

List of Ingredients

8 ounces bacon, chopped, cooked, and drained
4 ounces cream cheese
1/2 cup chopped onion
1 or 2 jalapeño chiles, minced
1 green onion, chopped
1/4 cup sour cream
1 1/2 cups defrosted frozen shredded hash browns
1 cup coarsely shredded cheddar cheese
1 tablespoon flour
1 tablespoon cornstarch
2 teaspoons kosher salt
2 large eggs
1 cup finely ground cornflakes, divided
Vegetable oil for frying
Chopped parsley (optional)
Ranch dressing for dipping

Recipe

Whirl bacon, cream cheese, onion, jalapeños, green onion, and sour cream in a food processor, about 1 minute. Place in a large mixing bowl.

Stir hash browns, cheddar, flour, cornstarch, salt, eggs, and 3 tbsp. ground cornflakes into bacon mixture.

Line a baking sheet with parchment paper. Scoop up a scant 1/4 cup of potato mixture and roll into a ball. Drop ball into a bowl filled with 3/4 cup cornflakes and roll to coat (mixture will firm up once coated). Place on sheet and repeat with remaining mixture. Chill until ready to cook.

* APPETIZERS - GRILLED CHEESE ROLLS

GRILLED CHEESE ROLLS

Source of Recipe

Pinterest

List of Ingredients

6 slices wheat bread
6 pieces American cheese
1 tablespoon butter

Recipe

Cut the crusts off the bread.

Flatten your crustless bread squares with a rolling pin and then top each slice of bread with one piece of cheese (don't be tempted to use more cheese; in this case, one is plenty).

Melt butter in pan over medium heat.

Roll your cheese squares up and cook them in the melted butter over medium heat, seam-side down first to secure them, for about five minutes until cheese is melted.

Roll them occasionally while cooking to crisp all sides.

Remove from the pan and your grilled cheese rolls are ready to enjoy!

Dip in tomato soup.

* APPETIZERS - HALF TIME SKINS

HALF TIME SKINS

Source of Recipe

Mr. Food

List of Ingredients

6 small Idaho Russet potatoes

1/2 C vegetable or olive oil

1/2 t salt

1/2 t black pepper

1/2 t paprika or Cajun seasoningRecipe

Preheat oven to 375 degrees F. Coat a baking pan with cooking spray.

Brush each potato lightly with oil and place in pan.

Bake about 45 minutes. Cut potatoes in half and scoop out centers, leaving 1/4 inch of potato attached to the skin. Save the scooped out part for another use.

In a small bowl, combine salt, pepper, and paprika.

Light brush inside of hollowed out potatoes with oil and sprinkle with seasoning mix.

* APPETIZERS - HOT GREEK DIP

HOT GREEK DIP

Source of Recipe

Mr. Food

List of Ingredients

1 (8 ounce) package cream cheese, softened
½ cup (4 ounces) crumbled feta cheese
2 Tablespoons chopped fresh parsley
½ teaspoon minced garlic (1 to 2 cloves)
½ teaspoon dried oregano
½ teaspoon dried basil
1/8 teaspoon black pepper

Recipe

Preheat grill to medium heat.

In a bowl, combine all ingredients until well mixed. Place mixture in a disposable 9 inch aluminum pie pan.

Place pan on grill and cook, uncovered, for 7 to 9 minutes, until dip is heated through and bubbly.

* APPETIZERS - ITALIAN-STYLE RED PEPPER DIP

ITALIAN-STYLE RED PEPPER DIP

Source of Recipe

Kraft Foods

List of Ingredients

- 1 container (8 oz.) Fat Free Sour Cream
- 1 jar (7 oz.) roasted red peppers, drained
- 4 oz. (½ of 8-oz. pkg.) Philadelphia Fat Free Cream Cheese, softened
- 1 clove garlic, peeled
- 1 Tablespoon fresh basil leaves
- ½ teaspoon dried oregano leaves

Wheat Thins Baked Snack CrackersRecipe

Place all ingredients except crackers in blender or food processor;
blend until peppers are finely chopped and mixture is well blended.
Spoon into serving bowl; cover.

Refrigerate 1 hour or until chilled.

Serve as a dip with the crackers.

* APPETIZERS - ITALIAN MEATBALL SLIDERS

ITALIAN MEATBALL SLIDERS

Source of Recipe
cullyskitchen.com
List of Ingredients

1 tbsp Zesty Italian dry seasoning mix
1 lb ground beef
1/2 tsp salt
1/2 cup pizza sauce
1 cup mozzarella cheese, finely grated
8 slider size rolls, sliced horizontally

Recipe

Preheat oven to 400 degrees F.

In a large bowl, combine Italian Seasoning Mix with ground beef and salt.

Form the meat into 8 uniform size meatballs.

Place meatballs on a baking sheet and bake for about 20 minutes.
(Internal temperature 160-165F)

Using a sauce pan heat the pizza sauce almost to the boiling point.
(You want the sauce hot enough to melt the cheese when placed on the meatball)

Make the sliders by placing 1 meatball on each roll, then top with sauce and cheese.

* APPETIZERS - LOADED MASHED POTATO CAKES

LOADED MASHED POTATO CAKES

Source of Recipe

Pinterest

List of Ingredients

Instant mashed potatoes (made from 1 full packet follow directions on the box)

** You can obviously use homemade mashed potatoes too. That will probably taste even better. I don't usually have any though, because I always just eat every last scrap of potatoes I make. But, FYI, 1 packet of instant flakes makes about 3-4 cups mashed potatoes, so if you're using homemade stuff, adjust your other ingredient measurements accordingly.

2/3 cup Colby Jack cheese, grated

1 1/2 cups Panko breadcrumbs

1 large egg

2 tbsp chives, chopped

Recipe
In a large bowl, mix all ingredients until everything is uniformly incorporated.

Using your hands, scoop out generous portions of the potato mixture, and shape it into patties.

** These can be as big as you want. My patties were about 1 inch thick and 2 inches across.

Spray a large pan/skillet with Pam and set it on the stove over medium/high heat.

Cook mashed potato patties 3-4 at a time, about 1-2 minutes on each side.

** If you're using a pan/skillet with a cover, put the lid on when you're cooking each side. This will trap the heat and cook the patties all the way around, even on the edges.

* APPETIZERS - MASHED POTATOES WITH CRISPY SHALLOTS

MASHED POTATOES WITH CRISPY SHALLOTS

Source of Recipe

foodandwine.com

List of Ingredients

6 pound Yukon Gold potatoes, peeled and quartered see Note
4 clove peeled garlic
2 C. canola oil
6 large (1 ½ C.s sliced) shallots, thinly sliced
1 C. half-and-half
12 T. (1 ½ sticks) unsalted butter
Kosher salt

Recipe

In a large pot, cover the quartered potatoes and garlic cloves with cold water and bring to a boil. Simmer over moderate heat until the potatoes are tender when pierced with a fork, about 20 minutes. Meanwhile, in a medium skillet, heat the canola oil until shimmering. Add the shallots in a single layer and cook over moderate heat, stirring frequently, until they are golden, about 15 minutes. Using a slotted spoon, transfer the shallots to paper towels to drain. Drain the potatoes and garlic in a colander, shaking out the excess water. Add the half-and-half and butter to the pot and heat until melted. Remove from the heat. Press the potatoes and garlic through a ricer into the pot and season with salt. Stir and cook over moderate heat until very hot. Transfer the mashed potatoes to a bowl. Just before serving, sprinkle the shallots with salt and garnish the potatoes with the shallots.

* APPETIZERS - MASHED POTATO BALLS

MASHED POTATO BALLS

Source of Recipe
Forkfullofcomfort.com
List of Ingredients

2 cups mashed potatoes, room temperature
1 egg, lightly beaten
3/4 cup cheddar cheese, shredded
1/2 cup green onions OR 1 Tbsp chives
1/2 cup real bacon bits
1/2 cup dry bread crumbs (I use Italian)
oil, for frying

Recipe

In a medium bowl add mashed potatoes, stir in egg, cheese, onions, and bacon. Shape into 1 inch balls, roll in bread crumbs. Let stand for 15 mins.

In the meantime Heat a medium skillet over medium high with 1 in of oil. When hot, fry potato balls, a few at a time, for 2 1/2 - 3 minutes or until golden brown. Remove with a slotted spoon to paper towels to drain.

Serve warm.

Serves 6

* APPETIZERS - MEXICAN MEATBALL SUB

MEXICAN MEATBALL SUB

Source of Recipe
cullyskitchen.com
List of Ingredients

- 1 pound ground beef
- 1/2 cup rolled oats
- 1 egg
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1 can tomato sauce (8 ounces-divided)
- 1 can chopped green chilies (4 ounce)
- 4 teaspoons dried onion flakes (divided)
- 1/8 teaspoon garlic powder
- 1/2 cup shredded cheddar
- 4 Hoagie or Brat buns

Recipe

Preheat oven to 350F.

Combine ground beef, rolled oats, egg, chili powder and salt. Then mix in 1/4 cup tomato sauce, 2 tablespoons of green chilies and 3 teaspoons of dried onion.

Divide and shape into 12 meatballs. Place meatballs on a foil lined baking pan, and bake for 20-30 minutes or until meatballs are no longer pink inside.

While the meatballs are cooking prepare the sauce. Using the remaining tomato sauce in a small sauce pan, add the garlic powder, remaining green chilies, and the rest of the dried onion flakes. Cook on low heat to blend the flavors, cooking until hot.

To serve place 3 meatballs on a bun, top with the sauce, and shredded cheddar.

* APPETIZERS - Nine-Layer Cheeseburger Dip

Nine-Layer Cheeseburger Dip

Source of Recipe

Food Network

List of Ingredients

2 sesame seed hamburger buns
1 cup plus 1 tablespoon mayonnaise
2 cups shredded yellow Cheddar
Kosher salt and Freshly ground black pepper
1/2 cup ketchup
1/4 cup yellow mustard
10 strips bacon
1 tablespoon vegetable oil
1 large red onion, finely chopped
1 pound ground beef
3 medium tomatoes, chopped
1 cup chopped dill pickles (about 6 spears)
2 cups finely chopped romaine hearts
Corn, potato or tortilla chips, for serving

Recipe

Preheat the broiler. Open the hamburger buns and arrange on a baking sheet. Brush the buns all over with 1 tablespoon of the mayonnaise. Toast until golden on both sides, 1 to 2 minutes per side. Cut into very small pieces and set aside.

Combine the cheese, 1/2 cup mayonnaise and a pinch of salt in a food processor and process until very smooth. Transfer to a bowl, cover and refrigerate until ready to use.

Whisk the remaining 1/2 cup mayonnaise, the ketchup and mustard in a bowl for the sauce, cover and refrigerate until ready for use.

Arrange the bacon in a large nonstick skillet (do in batches if necessary) and heat over medium heat. Cook until golden brown and crispy, 4 to 5 minutes per side. Remove, let cool slightly and chop into small pieces.

Wipe out the skillet. Heat the oil in the skillet over medium-high heat. Add one-third of the onion and cook, stirring frequently, until soft and just beginning to brown, about 4 minutes. Add the ground beef, 3/4 teaspoon salt and a few grinds of pepper. Cook, stirring and breaking up into smaller pieces, until browned and cooked through, about 4 minutes. Stir in a 1/3 cup of the prepared ketchup sauce and cool the beef mixture to room temperature.

Let the cheese mixture soften at room temperature, about 30 minutes, before building the dip. Layer the dip in a medium, straight-sided 3-quart clear glass trifle bowl or your favorite serving dish. Spread out the cheese mixture and then top, in even layers, with the buns, tomatoes, beef, the remaining ketchup sauce, the pickles, the remaining onions and the bacon.

Wrap and refrigerate until chilled, at least 1 hour and up to overnight. Top with the shredded lettuce right before serving. Serve with chips for dipping.

* APPETIZERS - PIZZA GRILLED CHEESE

PIZZA GRILLED CHEESE

Source of Recipe
Forkfullofcomfort.com
List of Ingredients

4 sliced bread
butter
4 mozzarella, sliced
pepperoni (cut in half or mini)
italian seasoning or basil
parmesan cheese (opt)
pizza sauce (for dipping)

Recipe

Warm a medium/large skillet over medium heat. Butter each piece of bread on one side.

When skillet is hot place a piece of bread butter side down on the skillet then add one slice of cheese and small shake of Italian seasoning or basil (add a small shake of parmesan cheese here too if desired).

Top with a desired amount of pepperonis (I used about 8 -10 whole regular pepperonis per sandwich)

If any other toppings are desired, add now. Add another slice of mozzarella and top with slice bread butter side up.

When bottom slice is golden brown then flip over carefully. Once both sides are brown remove from pan cut and serve with pizza sauce if desired.

* APPETIZERS - POTATO PUFFS

POTATO PUFFS

Source of Recipe

Mr. Food

List of Ingredients

3 pounds Idaho Russet potatoes, peeled and quartered

1 large onion, chopped

3 tablespoons olive oil

1 cup cracker crumbs

2 teaspoons salt

1/2 teaspoon black pepper

2 egg yolks, beaten

Recipe
Preheat oven to 400 degrees F. Coat a baking sheet with cooking spray.

Place potatoes in a soup pot and add just enough water to cover them. Bring to a boil over high heat then reduce heat to medium and cook 12 to 15 minutes, or until fork-tender. Drain off water, mash the potatoes, and allow to cool.

In a small saucepan, saute onion in olive oil over medium heat until tender. Add sauteed onion, the cracker crumbs, salt, and pepper to mashed potatoes; mash mixture.

* APPETIZERS - RED SALSA WITH BAKED CHIPS

RED SALSA WITH BAKED CHIPS

Source of Recipe
online

List of Ingredients

2 to 4 Tablespoons Finely Chopped Onion
2 Cloves Garlic
3 Large Ripe Tomatoes
2 to 4 Minced Serrano Peppers
2 to 4 Tablespoons Minced Cilantro
1 to 2 Tablespoons Lemon or Lime Juice
Salt and Pepper

Recipe

Salsa:

Put chopped onion and garlic into a strainer and pour 2 C boiling water over them; drain thoroughly; discard water. Cool. Peel tomatoes, remove seeds, chop.

Combine tomatoes with onion, garlic, peppers, cilantro, lemon juice, salt and pepper; refrigerate to allow flavors to blend.

Serve with Baked Chips.

Makes about 2 Cups

Preheat oven to 325°

Chips:

10 to 12 Flour Tortillas
Chili Powder, Season Salt, etc.
Vegetable Oil or Spray
Cinnamon Sugar spiked with chili powder

Cut tortillas into 8 wedges.

Brush a shallow baking pan with oil or spray.

Arrange tortillas in a single layer on pan.

Brush them lightly with oil.

Sprinkle on desired seasoning. Bake at 350° until lightly browned.

Makes about 96 chips

* APPETIZERS - ROLL UPS

ROLL UPS

Source of Recipe

Margaret Crockett

List of Ingredients

5 XL Flour Tortillas

2 Packages, Softened Cream Cheese

1 Can Chopped Olives (drained)

1 Small Jar of Pimentos

3 Green Onions

6 Slices of Ham

Banana or Jalapeno Peppers (to taste)

Recipe

Put all ingredients in food processor.

Blend to spreading consistency (Paste).

Spread on tortillas and roll up.

Wrap in plastic wrap, refrigerate overnight.

Slice and serve.

* APPETIZERS - Taco Bell Cheesy Bean Dip Recipe

Taco Bell Cheesy Bean Dip Recipe

Source of Recipe

Kraft

List of Ingredients

1 can (16 oz.) TACO BELL® Refried Beans
1/2 cup TACO BELL® Thick & Chunky Salsa
1 cup KRAFT Mexican Style Finely Shredded Cheddar Jack Cheese,
divided
2 Tbsp. green onion slices

Recipe

Mix beans, salsa and 1/2 cup of the cheese.

Spread into 9-inch microwavable pie plate; top with remaining 1/2 cup
cheese.

Microwave on HIGH 3 to 4 minutes or until dip is heated through and
cheese is melted. Sprinkle with onions. Serve with tortilla chips.

* APPETIZERS - TEXAS TRASH DIP

TEXAS TRASH DIP

Source of Recipe

Pinterest

List of Ingredients

1 pkg cream cheese, softened
2 cans refried beans
1 C sour cream
1 pkg taco seasoning
2 C shredded cheddar cheese
2 C shredded mexican blend cheese with jalapenos

Recipe

Mix cream cheese, sour cream, taco seasoning.

Then add beans and 2 C cheese.

Spread in casserole dish.

Top with remaining cheese.

Bake at 350 degrees for 25-30 min.

* ASIAN - GUID MOC SHOE

GUID MOC SHOE

Source of Recipe

Mr. Food

List of Ingredients

3 fresh corn on the cob, preferably white, with husk
1 red bell pepper, diced
1 green bell pepper, diced
¼ pound bacon, diced
1 red onion, diced
1 yellow onion, diced
½ jalapeno, diced
3 celery stalks, diced
3 tablespoons all-purpose flour
¼ C white wine
¾ C low-sodium chicken stock
1 tablespoon salt
1 tablespoon freshly ground black pepper
¼ C Roma tomatoes, diced

Recipe

Lightly oil the corn and slightly roast on a grill or grill pan. Meanwhile, char the bell peppers on an open burner flame, or oil them lightly and char under the broiler. Let corn cool and cut kernels from husk. Peel and dice the bell peppers.

In a large sauté pan over medium heat, add bacon and cook until crispy, then remove from pan and drain on a paper towel-lined plate. Add onions, jalapeno pepper and peppers to bacon fat; sauté for 3 minutes. Then add corn and celery and sauté until celery is al dente. Add flour and stir until lightly browned. Add white wine and chicken stock. Season with salt and pepper.

* BREAD - GARLIC CHEESE BREAD

GARLIC CHEESE BREAD

Source of Recipe

Black Angus

List of Ingredients

- 1 loaf French bread
- ½ cup butter
- 1 C shredded jack cheese
- 1 C shredded asiago cheese
- 1 C mayonnaise
- 1 bunch green onions, chopped
- 2 cloves garlic, pureed

Recipe

Split French bread loaf into halves horizontally. Mix butter, cheeses, mayonnaise, green onions and garlic in a bowl, blending well.

Spread the cut side of bread with spread. Bake at 350 degrees for 7 minutes, then place under broiler about 3 minutes longer. Cut into slices and serve.

* BREAD - Parmesan-Bacon Bubble Bread

Parmesan-Bacon Bubble Bread

Source of Recipe

Cast Iron Skillet

List of Ingredients

1 loaf frozen bread dough, thawed (16 ounces)
¼ cup butter, melted
¾ cup shredded Parmesan cheese
6 bacon strips, cooked and finely crumbled
1/3 cup finely chopped green onions
2 Tablespoons grated Parmesan cheese
2 Tablespoons salt-free herb seasoning blend
1 ½ teaspoons sugar
Alfredo sauce, optional

Recipe

Preheat oven to 350°.

Turn dough onto a lightly floured surface; divide and shape into 16 rolls. Place butter in a shallow bowl. In a large bowl, combine the next six ingredients.

Dip dough pieces in melted butter, then toss with cheese mixture to coat. Stack pieces in a greased 9-in. cast-iron skillet.

Cover with a kitchen towel; let rise in a warm place until almost doubled, about 45 minutes.

Bake until golden brown, 20-25 minutes. Serve warm and, if desired, with Alfredo sauce.

Tips

Serve with pesto, marinara or Alfredo dipping sauces ... or set out all three and let guests choose their favorite!

Cut into slices and fry for a savory French toast breakfast.

You can also bake the dough in a greased 9x5-in. loaf pan.

* BREAD - Potato Pan Rolls

Potato Pan Rolls

Source of Recipe

Cast Iron Skillet

List of Ingredients

4 ½ to 5 cups all-purpose flour
3 Tablespoons sugar
2 packages (¼ ounce each) quick-rise yeast
1 ½ teaspoons salt
1 ¼ cups water
3 Tablespoons butter
½ cup mashed potatoes (without added milk and butter)
Additional all-purpose flour

Recipe

In a large bowl, combine 2 cups flour, sugar, yeast and salt. In a small saucepan, heat water and butter to 120°-130°. Add to dry ingredients; beat until smooth. Stir in mashed potatoes and enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 10 minutes. Divide into 16 pieces. Shape each into a ball. Place in two greased 8- or 9-in. cast-iron skillets or round baking pans. Cover and let rise in a warm place until doubled, about 30 minutes.

Preheat oven to 400°. Sprinkle tops of rolls with additional flour. Bake until golden brown, 18-22 minutes. Remove from pans to wire racks.

* BREAD - CHEDDAR BAY BISCUITS

CHEDDAR BAY BISCUITS

Source of Recipe

Red Lobster

List of Ingredients

Dough:

1 ¼ lbs. Bisquik

3 Oz. freshly shredded cheddar cheese

11 Oz. cold water

Garlic Spread:

½ C melted butter

1 teaspoon garlic powder

¼ teaspoon salt

1/8 teaspoon onion powder

1/8 teaspoon dried parsley

Recipe

To cold water, add Bisquik and cheese, blending in a mixing bowl. Mix until dough is firm.

Using a small scoop, place the dough on a baking pan lined with baking paper. Bake in 375 degree oven for 10 to 12 minutes or until golden brown. While biscuits bake, combine spread ingredients.

Brush baked biscuits with the garlic topping.

* BREAD - SINGLE SERVE MONKEY BREAD

SINGLE SERVE MONKEY BREAD

Source of Recipe

Dashing Dish

List of Ingredients

2 Cans reduced fat Pillsbury crescent rolls (off-brand works well too!)

1/2 cup Sugar Free Maple Syrup¹

1 tbs Light Butter

3 tbs Cinnamon

2 tbs Baking stevia OR 1/4 cup sweetener of choice that measures like sugar ²

Recipe

1. Preheat the oven to 350 degrees. Spray 12 cup muffin tin with non-stick spray,

2. Open up both cans of crescent dough, and cut each triangle into 3 equal-sized pieces. Roll each piece of dough into 3 equal-sized small balls, totaling 24 balls per pack of crescent rolls. (Note: balls should be smaller than golf balls, but big enough that about 4 balls will fit into each muffin tin).

3. Combine the stevia/splenda (or whatever sugar substitute you choose) with 2 tbs of cinnamon in a small bowl. Toss the dough balls in the cinnamon-`sugar` mix until the balls are well coated.

4. Next, melt the butter in microwave-safe bowl for about 30 seconds, (or until melted). Add the syrup and 1 tbs cinnamon to the melted butter, stir, and set aside.

5. Place four balls into each individual muffin tin, and pour the butter-syrup mixture over each muffin tin, until the dough balls are almost covered in the syrup mixture, (if there isn't enough to cover each muffin tin, I just added a bit more syrup to each tin).

6. Bake for 15- 20 minutes, or until a caramelized crust forms on the top of each little monkey bread.

7. Remove from the oven, and let cool for about 15 minutes. Use a knife to remove the edges and serve on a pretty plate Preferably while still warm!

* BREAD - PULL-APART CHEESY ONION BREAD

PULL-APART CHEESY ONION BREAD

Source of Recipe
foodandwine.com
List of Ingredients

- 1 ½ stick cold unsalted butter, 1 stick cubed
- 1 large onion, finely chopped
- 1 T. poppy seeds
- Kosher salt
- Freshly ground pepper
- 1 C. (3 ounces) coarsely shredded Gruyere cheese
- 2 C. all-purpose flour, plus more for dusting
- 2 tsp. baking powder
- ½ tsp. baking soda
- 1 tsp. salt
- 1 C. buttermilk Recipe

Preheat the oven to 425 degrees F. Butter a 9- by 4 1/2-inch metal loaf pan. In a large skillet, melt the 1/2 stick of uncubed butter; pour 2 T.s of the melted butter into a small bowl, and reserve. Add the chopped onion to the skillet and cook over moderate heat, stirring occasionally, until it is softened, about 8 minutes. Stir in the poppy seeds and season with salt and pepper. Scrape the onion mixture onto a plate and refrigerate for 5 minutes, until cooled slightly. Stir in the Gruyere.

Meanwhile, in a food processor, pulse the flour with the baking powder, baking soda, and salt. Add the cubed butter and pulse until it is the size of small peas. Add the buttermilk and pulse 5 or 6 times, just until a soft dough forms.

Turn the dough out onto a well-floured work surface and knead 2 or 3 times. Pat or roll the dough into a 2- by 24-inch rectangle. Spread the onion mixture on top. Cut the dough crosswise into 10 pieces. Stack 9 pieces onion side up, then top with the final piece, onion-side down. Carefully lay the stack in the prepared loaf pan and brush with the reserved butter.

Bake the loaf in the center of the oven for about 30 minutes, until it is golden and risen. Let the bread cool for at least 15 minutes before unmolding and serving.

* Bread - Whole Wheat Garlic Flatbread

Whole Wheat Garlic Flatbread

Source of Recipe

Guy Fieri

List of Ingredients

1 1/2 cups plain Greek yogurt
1 cup whole-wheat flour
1 cup all-purpose flour, plus more for the work surface
2 teaspoons baking powder
2 tablespoons chopped fresh parsley, plus 1 tablespoon finely minced
1/2 teaspoon plus 1 teaspoon kosher salt
Oil, for the grill
1/2 cup (1 stick) unsalted butter, melted
2 tablespoons minced fresh garlic

Recipe

Combine the yogurt, whole wheat flour, all-purpose flour, baking powder, 2 tablespoons chopped parsley and 1/2 teaspoon salt in a food processor and process until the dough is smooth. Wrap the dough in plastic and refrigerate for 30 minutes.

Preheat the grill to medium-high heat.

Divide the dough into 6 equal portions. On a floured surface, using your hands or a rolling pin, flatten each piece of dough into a large oval, about 6-inches in length. Oil the grill grate. In batches, grill the flatbreads until puffy and charred around the edges, 2 to 3 minutes per side. (Alternatively cook in a pizza oven or on a pizza stone for 4 to 5 minutes.) Hold the flatbreads on a plate under a warm towel as you cook the rest.

Combine the butter with the garlic and remaining 1 tablespoon minced parsley and 1 teaspoon salt. Brush the hot flatbreads with the butter mixture.

* BREAKFAST - BACON CHEDDAR POTATO CAKES

BACON CHEDDAR POTATO CAKES

Source of Recipe

allrecipes.com

List of Ingredients

- 3 slices bacon
- 4 cups cold leftover mashed potatoes
- 2 eggs
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 cup shredded Cheddar cheese

Recipe

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Remove the bacon slices, crumble, and set aside. Leave the bacon drippings in the skillet.

Mix the mashed potatoes, eggs, onion powder, salt, and black pepper together in a bowl; stir in the crumbled bacon and Cheddar cheese. Form the mixture into 8 patties. Heat the bacon drippings over medium heat, and pan-fry the patties in the drippings until crisp on each side, about 4 minutes per side.

* BREAKFAST - BACON IN THE OVEN

BACON IN THE OVEN

Source of Recipe

Baconfreak.com

List of Ingredients

1 pack of bacon

Recipe

1. Line a baking sheet with foil (crumpling the foil a bit will help the grease drain and keep the bacon from sticking to the foil). You can also use a cooling rack on top of the foil to allow the grease to completely run off.

2. Lay bacon strips on foil (or rack over foil) and place in the middle rack of the oven.

3. Set our oven at 400 degrees. Do NOT pre-heat the oven.

4. Check the bacon after approximately 17-20 minutes. The thickness will determine how long to cook.

5. Remove the baking sheet from the oven and use tongs to transfer to paper towel lined plate to absorb the remaining grease.

* BREAKFAST - CHEESY HASHBROWN CUPS

CHEESY HASHBROWN CUPS

Source of Recipe

Simply Potatoes

List of Ingredients

- 3 cups Simply Potatoes® Shredded Hash Browns
- 1/4 cup butter or margarine, melted
- 1/4 teaspoon salt
- 1/2 pound ground Italian sausage
- 1/2 cup finely chopped mushrooms
- 1/4 cup finely chopped red bell pepper
- 2 cups (16 ounces) Better'n Eggs®
- 1/2 teaspoon dried Italian seasoning
- 1/2 cup Crystal Farms® Finely Shredded Cheddar Cheese

Recipe

1. Heat oven to 400°F. Grease 12-cup regular muffin cup pan; set aside. In medium bowl combine Simply Potatoes, butter and salt; mix well. Press about ¼ cup Simply Potatoes mixture into each muffin cup lining bottom and sides. Bake 12 to 15 minutes or until edges are golden brown.

2. Meanwhile, brown Italian sausage in 10-inch skillet; drain grease. Add mushrooms and red bell pepper. Cook, stirring occasionally, until vegetables are tender. Fill each baked hash brown cup equally with sausage mixture.

* BREAKFAST - IRISH POTATO PANCAKES

IRISH POTATO PANCAKES

Source of Recipe

Simply Potatoes

List of Ingredients

2 slices uncooked bacon, cut into small pieces

1/4 cup finely chopped green onions

1 cup Simply Potatoes® Shredded Hash Browns

1 cup Simply Potatoes® Mashed Potatoes

1 cup all-purpose baking mix

1/2 cup shredded Cheddar cheese

1/2 cup milk

1 egg, lightly beaten

Recipe

1. In 12-inch nonstick skillet cook bacon and onions until browned. Remove from skillet. Reserve 1 tablespoon bacon grease. Set aside bacon and onions.

2. Meanwhile, in large bowl stir together Simply Potatoes, baking mix, cheese, cooked bacon and onions. Stir in milk and egg just until moistened.

* BREAKFAST - PERFECT POTATO PANCAKES

PERFECT POTATO PANCAKES

Source of Recipe

Mr. Food

List of Ingredients

4 pounds baking potatoes, peeled and chunked
1 large onion, quartered
½ C all purpose flour
¼ C plain bread crumbs
1 teaspoon baking powder
2 teaspoons salt
1 teaspoon black pepper
2 eggs beaten
½ C Vegetable oil

Recipe

In a food processor, process potatoes and onions, in batches, until finely chopped. Empty each batch into a strainer and, using a spoon, press down on mixture to remove as much water as possible.
In a large bowl, combine drained potato-onion mixture, the flour, bread crumbs, baking powder, salt, pepper, and eggs; mix well.
Heat oil in a large skillet over medium heat.
Using a serving spoon, spoon about ¼ cup batter for each pancake into the hot oil, flattening into a pancake shape.
Cook 2 to 3 minutes per side, until golden on both sides.
Drain on a paper towel-lined platter and serve warm.

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* BREAKFAST - SIMPLY TRADITIONAL POTATO PANCAKES

SIMPLY TRADITIONAL POTATO PANCAKES

Source of Recipe

Simply Potatoes

List of Ingredients

1 package Simply Potatoes® Shredded Hash Browns
1/4 cup finely chopped onion
1 tablespoon all-purpose flour
1/2 teaspoon salt
2 eggs, slightly beaten
1 tablespoon vegetable oil
Applesauce or Sour Cream, if desired

Recipe

1. In large bowl stir together Simply Potatoes, onion, flour and salt.
Stir in beaten eggs.

* CASSEROLES - CHEESEBURGER BAKE

CHEESEBURGER BAKE

Source of Recipe

Mr. Food

List of Ingredients

1 ½ pounds ground beef
1 ½ teaspoons onion powder
½ teaspoon garlic powder
½ teaspoon black pepper
1/3 C ketchup
1½ C (6 ounces) finely shredded sharp Cheddar cheese
1 (7½ -ounce) package biscuits (10 biscuits)

Recipe

Preheat oven to 450°F. Coat an 8-inch square baking dish with cooking spray.

In a large skillet, brown ground beef with onion powder, garlic powder, and pepper over high heat, stirring to break up the beef. Drain off any fat then add the ketchup and cheese; mix well and pour into prepared baking dish.

Place biscuits over top and bake 8 to 10 minutes, or until biscuits are golden and cooked through.

* CASSEROLES - CHEESY HASHBROWN CASSEROLE

CHEESY HASHBROWN CASSEROLE

Source of Recipe

Cracker Barrel

List of Ingredients

1 Can Cream of Potato

1 Can Cream of Chicken

¼ C Onion, Minced

¾ C Cubed Velveeta

1 Small Sour Cream

2 Lbs. (Shredded) Hash Browns

Recipe

1. Mix all ingredients together in a 9 x 13 pan. Bake at 300 degrees for 2 hours, uncovered.

Great for Easter, Thanksgiving & Christmas.

* CASSEROLES - CHILI LASAGNA

CHILI LASAGNA

Source of Recipe

Mr. Food

List of Ingredients

9 lasagna noodles
1 (15 ounce) container ricotta cheese
3 C (12 ounces) shredded Cheddar cheese, divided
3 scallions, thinly sliced, divided
1 (8-½ -ounce) can whole-kernel corn, drained
1 egg
½ teaspoon salt
½ teaspoon black pepper
2 (15 ounce) cans no-bean chili

Recipe

Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray.

Cook lasagna noodles according to package directions; drain.

Meanwhile, in a medium bowl, combine ricotta cheese, 2 cups Cheddar cheese, 2 sliced scallions, the corn, egg, salt, and pepper; mix well.

Spread ¾ cup chili over bottom of baking dish. Place 3 lasagna noodles over chili. Place half of ricotta mixture evenly over noodles then top with HALF of remaining chili. Place 3 noodles over chili then top with remaining cheese mixture. Place remaining noodles over cheese mixture then top with remaining chili.

Sprinkle the remaining 1 cup Cheddar cheese over top. Cover tightly with aluminum foil.

Cover tightly with aluminum foil and bake 30 to 35 minutes, or until heated through and bubbly.

Remove foil and bake 5 more minutes. Remove from oven and sprinkle with remaining sliced scallion. Let sit 5 minutes before serving.

* CASSEROLES - PIZZA CASSEROLE

PIZZA CASSEROLE

Source of Recipe

Mr. Food

List of Ingredients

- 1 pound lean ground beef
- 1 (14 ½ ounce) can diced tomatoes with basil, garlic, and oregano
- 1 (10 ounce) container refrigerated pizza crust
- 2 C (8 ounces) shredded mozzarella cheese, divided
- ¼ C grated Parmesan cheese

Recipe

Preheat oven to 425°F. Coat a 9" x 13" baking dish with nonstick cooking spray.

In a medium skillet, brown ground beef over medium-high heat, stirring and crumbling beef until no pink remains; drain.

Add tomatoes to beef; cook until heated through.

Meanwhile, unroll pizza crust; press over bottom and halfway up sides of baking dish.

Sprinkle 1 cup mozzarella cheese over crust then top with meat mixture.

Bake, uncovered, for 12 minutes. Top with remaining 1 cup mozzarella cheese and sprinkle with the Parmesan cheese.

Bake 5 minutes, or until crust is golden and cheese is melted. Cut into squares and serve.

* CHILI - CHILI IN A BISCUIT BOWL

CHILI IN A BISCUIT BOWL

Source of Recipe
foodnetwork.com
List of Ingredients

- Vegetable oil cooking spray
- 2 C biscuit baking mix (recommended: Bisquik)
- 2/3 C whole milk
- ½ teaspoon cayenne pepper
- Flour, for dusting the work surface
- 1 pound ground chuck
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 2 (14-ounce) cans Mexican-style stewed tomatoes
- 1 (15-ounce) can kidney beans, drained and rinsed
- 2 Tablespoons chili powder
- 1 teaspoon salt

- Toppings:
- Shredded sharp Cheddar
 - Sour cream
 - Sliced green onions (white and green parts)
 - Corn chips

Recipe

Preheat the oven to 450 degrees F. Invert a muffin tin and spray the underside with vegetable oil cooking spray.
Stir together the baking mix, milk, and cayenne. Shape into a ball. Turn out onto a floured surface and knead 3 or 4 times. Divide the ball into 6 pieces. Roll each piece into a 6-inch circle. Place a dough circle over the back of each muffin cup. Press around the cup to form a bowl shape. Bake for 10 to 12 minutes, until lightly browned. Let cool slightly. Remove the biscuit bowls and reserve.
Brown the ground chuck over medium heat in a Dutch oven. Add the onion and green pepper and continue to cook until the meat is completely browned and the vegetables are tender. Drain off any fat and discard. Stir in the tomatoes, beans, chili powder, and salt. Bring the mixture to a boil, cover, and reduce the heat to low. Simmer for 35 minutes. When ready to serve, spoon the hot chili into the biscuit bowls. Garnish with shredded cheese, sour cream, sliced green onions, and corn chips.

* COOKIES - NO BAKE COOKIES

NO BAKE COOKIES

Source of Recipe

Helen Benes

List of Ingredients

½ stick Butter

2 Cups Sugar

½ C Milk

3 Tablespoon Baking Cocoa

Boil for 1 minute, remove from heat.

Add the following ingredients:

½ C Peanut Butter

1 teaspoon Vanilla

3 C Oatmeal

Recipe

Form into balls, drop onto Wax paper to harden.

* COOKIES - POTATO CHIP COOKIES

POTATO CHIP COOKIES

Source of Recipe

Mr. Food

List of Ingredients

2 cups (4 sticks) butter, softened
1 cup sugar
3 1/4 cups all-purpose flour
1 teaspoon vanilla extract
1 1/2 cups coarsely crushed potato chips

Recipe

1. Preheat oven to 300 degrees F.
2. In a large bowl, cream butter and sugar. Slowly add flour and vanilla until well blended. Stir in potato chips; mix well.
3. Drop by rounded teaspoons 2 inches apart onto ungreased cookie sheets. Using a fork, flatten each cookie.
4. Bake 20 to 22 minutes, or until light golden around edges. Let stand 5 minutes then remove to a wire rack to cool completely.

* CROCKPOT - BEEF STROGANOFF

BEEF STROGANOFF

Source of Recipe

Pinterest

List of Ingredients

- 2 pounds cubed stew meat
- 2 cans Condensed Golden Mushroom Soup
- 1 largish onion diced
- 2 3/4 T. Worcestershire
- 1/2 water
- 8 oz of cream cheese
- couple of dashes of Garlic Salt (1 tsp?)
- couple dashes of Hot Paprika

Recipe

In the slow cooker stir in all the ingredients, EXCEPT the meat and the Cream Cheese. Once combined add the meat and mix together.

Cook on Low for 8 hours. Cut up the cream cheese into cubes just before serving and turn crockpot on high. Stir the cream cheese in until all combined. You might have to put the lid back on and leave for 10 minutes.

* CROCKPOT - GERMAN POTATO SOUP

GERMAN POTATO SOUP

Source of Recipe

RIVAL

List of Ingredients

- 1 pound bacon cooked and diced
- 1 onion chopped
- 1 leek trimmed and chopped
- 2 carrots peeled and diced
- 1 cup chopped cabbage
- ¼ cup chopped parsley
- 4 cups beef broth
- 1 pound potatoes washed and diced
- 1 bay leaf
- 2 teaspoons black pepper
- 1 teaspoon salt
- ½ teaspoon caraway seed
- ¼ teaspoon nutmeg
- ½ cup sour creamRecipe

* CROCKPOT - LASAGNA

LASAGNA

Source of Recipe

food.com

List of Ingredients

- 1 lb ground beef
- 1 onion, chopped
- 2 garlic cloves, smashed
- 1 (28 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 1 1/2 teaspoons salt
- 1 teaspoon dried oregano
- 12 ounces cottage cheese
- 1/2 cup grated parmesan cheese
- 12 ounces lasagna noodles, uncooked
- 16 ounces shredded mozzarella cheese

Recipe

Brown ground beef, onion and garlic in frypan.

Add tomato sauce, tomato paste, salt and oregano.

Cook long enough to get it warm.

Spoon a layer of meat sauce onto the bottom of the slow cooker.

Add a double layer of uncooked lasagna noodles (break to fit) and top with cheeses.

Repeat with sauce, noodles and cheeses until all are used up.

* CROCKPOT - POTATO CHOWDER

POTATO CHOWDER

Source of Recipe

food.com

List of Ingredients

8 cups diced potatoes
1/3 cup onion, chopped
3 (14 1/2 ounce) cans chicken broth
1 (10 3/4 ounce) can condensed cream of chicken soup
1 (8 ounce) package cream cheese, cubed, softened
1/2 lb bacon, cooked and crumbled
chives

Recipe

Combine potatoes, onion, broth, and cream of chicken soup in crock pot.

Cover and cook on low 8-10 hours or until potatoes are tender.

Add cream cheese and blend.

Top with bacon and chives before serving.

* DESSERTS - CHEESECAKE DIP

CHEESECAKE DIP

Source of Recipe

Pinterest

List of Ingredients

- 1 block cream cheese
- 1 tub marshmallow cream
- 2 tubs cool whip

Recipe

mix together then top with 2 cans cherry pie filling.
Serve with graham cracker sticks.

* DESSERTS - EASTER BARK

EASTER BARK

Source of Recipe

Pinterest

List of Ingredients

3 (1.55-ounce) bars Hershey's Milk Chocolate Bars, unwrapped
3 (1.55-ounce) bars Hershey's Cookies & Cream Bars, unwrapped
1 handful mini chocolate malted eggs
1 Tbsp pastel-colored sprinkles

Recipe

1. Preheat the oven to 375°F. Line a baking sheet with waxed paper.
2. Lay the candy bars (alternating flavors) side-by-side on the prepared baking sheet. Place the baking sheet in the oven for 3 to 5 minutes, or just until the chocolate bars are melted. Remove the pan from the oven.
3. Use the tip of a skewer or knife to swirl the chocolates together. Press the eggs into the melted chocolate- scattering them all over. Sprinkle sprinkles on top too. Place the baking pan in the freezer for about 15 minutes (or until set). Use a knife to break apart the bark. Keep the bark in a covered container in the refrigerator or freezer until ready for munching.

* DESSERTS - LEMON SQUARES

LEMON SQUARES

Source of Recipe

Helen Benes

List of Ingredients

Crust

1 C Light brown sugar, packed

1 C Butter

2 C Flour

3 Tablespoons Cornstarch

Preheat oven to 350 degrees.

Crust:

Place brown sugar and butter in large mixing bowl, beat until light and fluffy.

Add flour and lemon rind; beat until well mixed.

Mixture should be crumbly. Pat crust into pan.

Bake 10-12 minutes or until golden brown.

Topping:

1 ½ C+ 1 ½ Tablespoons sugar

¾ C Lemon juice

¾ C Water

3 Tablespoons Cornstarch

3 Eggs

Recipe

In medium saucepan, combine 1 ½ cups sugar, lemon juice, water, and cornstarch.

Heat mixture until boiling, whisking constantly until mixture is clear and thickened.

Remove from heat.

Add remaining sugar and eggs to mixing bowl; whisk until thick and lemon colored.

Slowly beat in slightly cooled lemon mixture.

Pour topping over pre-baked crust.

Bake 15-20 minutes or until firm, and light brown around edges.

Cool in pan on rack. Sprinkle with grated lemon rind.

Makes 48 squares

* DESSERTS - TIN ROOF SQUARES

TIN ROOF SQUARES

Source of Recipe

food.com

List of Ingredients

3 C Light Brown Sugar, packed, divided
2 C softened Butter, divided
4 Eggs, divided
3 teaspoon Vanilla, divided
2 ½ C Flour, divided
¼ teaspoon Salt
1 C Creamy Peanut Butter
4 1 oz. squares Unsweetened Chocolate
½ Gallon Vanilla Ice Cream
Chocolate Sauce
Salted Peanuts

Recipe

Combine 1 C sugar, 1 C butter, 1 egg yolk, and 1 t. vanilla.

Stir in 2 C flour and salt.

Press into a 9 x 13 pan. Bake in 350° oven for 10 to 12 minutes.

Cool while preparing chocolate layer.

Combine 1 C butter, peanut butter, and chocolate in saucepan.

Cook over low heat, stirring occasionally, until chocolate melts and blends with butter and peanut butter. Cool.

Beat together 3 eggs, 1 egg white, 2 C brown sugar, ½ C flour and 2 t. vanilla until smooth.

Stir in chocolate mixture, mixing well.

Pour over pastry crust, spreading evenly.

Bake at 350° oven for 25 to 30 minutes.

Cool, cut into twelve 3-inch squares.

Top chocolate squares with ice cream, chocolate sauce, and peanuts.

Makes 12 servings.

* DIPS - CHILI CON QUESO DIP

CHILI CON QUESO DIP

Source of Recipe

Mr. Food

List of Ingredients

1/2 finely chopped onion
1 Tbs butter
1 1/3 C chopped, seeded tomatoes (about 2 medium)
1 4-ounce can green chiles
1/2 tsp ground cumin
2 ounces pepperjack cheese, shredded (about 1/2 C)
1 tsp cornstarch
1 8 oz package cream cheese, cubed
Tortilla chips for dipping

Recipe

In a medium saucepan cook onion in butter until tender. Stir in tomatoes, chile peppers, and cumin. Heat to boiling, reduce heat. Simmer, uncovered for 10 minutes, stirring occasionally.

Toss shredded cheese with cornstarch. Gradually add cheese mixture to saucepan, stirring until cheese is melted. Gradually add the cream cheese, stirring until cheese is melted and smooth. Heat through. Serve with chips.

* DIPS - GARLIC ARTICHOKE DIP

GARLIC ARTICHOKE DIP

Source of Recipe

Mr. Food

List of Ingredients

- 2 8-oz. packages cream cheese softened
- 1 C. mayonnaise
- 1 C. (packed) shredded Parmesan cheese
- 1 12-oz. jar marinated artichoke hearts, drained and chopped
- 6 to 7 cloves garlic, minced

Recipe

Preheat oven to 350. In a large bowl, mix the softened cream cheese with the mayonnaise and shredded Parmesan cheese. Gently add in the chopped artichoke hearts and minced garlic. Place the mixture into a 9 inch pie plate (or divided evenly among smaller dishes) and bake for 25-30 minutes or until it is lightly browned and bubbly on top. Serve hot with slices of bread and/or tortilla chips.

* DIPS - HOT CHEESY BEAN DIP

HOT CHEESY BEAN DIP

Source of Recipe

Recipe 4 living

List of Ingredients

16 oz. can refried beans
1 C. salsa
2 C. grated jack and cheddar cheese
1 C. sour cream
3 oz. pkg. cream cheese (cubed)
1 Tbs. chili powder

Recipe

Put in crock pot and heat on high for 2 hours, stirring occasionally.

* DIPS - HOT CORN DIP

HOT CORN DIP

Source of Recipe

Mr. Food

List of Ingredients

- 2 tablespoons butter
- 3 1/2 cups corn kernels (from 4 ears fresh white or yellow corn, or frozen fresh corn)
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 cup finely chopped yellow onions
- 1/2 cup finely chopped red bell peppers
- 1/4 cup chopped green onions (green and white parts)
- 1 jalapeno, seeded and minced
- 2 teaspoons minced garlic
- 1/2 to 1 cup mayonnaise
- 4 ounces monterey jack or cheddar, shredded
- 4 ounces sharp cheddar, shredded
- 1/4 teaspoon cayenne
- Tortilla chips, for dipping

Recipe

Preheat the oven to 350 degrees F.

Melt 1 tablespoon of the butter in a large heavy skillet over medium-high heat. Add the corn, salt, and black pepper. Cook, stirring occasionally, until the kernels turn deep golden brown, about 5 minutes. Note that if you're using frozen corn it probably won't get golden brown. Just cook for about 5 minutes as the recipe states. Transfer to a bowl.

Melt the remaining tablespoon of butter in the skillet. Add the onions and bell peppers and cook, stirring often, until the onions are wilted, about 2 minutes. Add the green onions, jalapeno, and garlic and cook, stirring, for 2 minutes, or until the vegetables are softened. Transfer to the bowl with the corn.

Add 1/2 C mayo, cayenne pepper, half of the Monterrey jack and half of the cheddar and mix well. If you need more mayo to hold the mixture together then add it, but I found that 1/2 C was plenty, and I even added a little extra cheese.

Pour into an 8-inch square baking dish, or something equivalent and sprinkle the remaining cheese on top. Bake until bubbly and golden brown, 10 to 12 minutes. Serve hot with tortilla chips or Fritos.

* DIPS - ROASTED TOMATILLO SALSA

ROASTED TOMATILLO SALSA

Source of Recipe

Mr. Food

List of Ingredients

1 lb. tomatillos, husks removed
3 to 4 cloves garlic, unpeeled
1 small yellow or white onion, peeled and quartered
1 jalapeno pepper cut in half lengthwise
1 Tablespoon olive oil
3/4 tsp. kosher salt
1/2 tsp. freshly ground black pepper
1/2 c. chopped cilantro
Juice of 1 lime
1/4 to 1/3 c. chopped green onions

Recipe

Preheat the oven to 500 degrees. Line a baking sheet with aluminum foil and set aside.

After husking the tomatillos, rinse them well in cool water (they can be sticky). Cut the stems and hard portions (if any) off the tomatillos and cut any very large ones in half.

Combine the tomatillos, unpeeled garlic, onion, and the jalapeno on the lined baking sheet. Drizzle with olive oil and toss the ingredients with your hands to make sure they are all well-coated. Place the baking sheet in the preheated oven and bake for 15 minutes. If the vegetables have not charred, turn the broiler on to high and cook for 3-5 more minutes or until the skins of the peppers and tomatillos begin to turn black. Remove from the oven and allow to cool.

When the vegetables have cooled, carefully squeeze the skin of the roasted garlic, releasing the soft, roasted garlic clove, into a food processor. Add the remaining roasted vegetables and then add the salt, pepper, and lime juice. Process until the desired consistency is reached and then transfer to a serving dish. Stir in the chopped cilantro and green onions and serve with chips.

* DIPS - SPICY SALSA CHEESE DIP

SPICY SALSA CHEESE DIP

Source of Recipe

Southern Food

List of Ingredients

- 2 pounds Velveeta cheese, cut up
- 8 ounces cream cheese, cut up
- 1 can (4 ounces) chopped mild green chile peppers
- 1 envelope taco seasoning mix, regular or smoky chipotle
- 16 ounces chunky salsa

Recipe

Combine all ingredients in slow cooker. Cover and cook on LOW, stirring occasionally, until cheese is melted and mixture is hot. Keep warm in the slow cooker or chafing dish while serving, and stir the dip occasionally to keep it blended.

* FREEZER - HEALTHY BBQ CHICKEN 2 Bags

HEALTHY BBQ CHICKEN 2 Bags

Source of Recipe

Pinterest

List of Ingredients

2 Green Peppers Cut into slices split between 2 bags

1 Red Pepper Cut into Slices-split between bags

1 Zucchini Chopped and split between bags

3 Onions Chopped and split between bags

6 Red Potatoes Chopped and split between

4 Garlic Cloves Chopped & Split Between bags

4 Chicken Breasts Split between bags

1 15 oz can of Tomato Sauce Split Between bags

1 TBSP of Brown Sugar per bag

1 TBSP Worcestershire per bag

1 TBSP Mustard per Bag

1/4 tsp Salt per bag

Recipe

* FREEZER - LAYERED ENCHILADA CASSEROLE

LAYERED ENCHILADA CASSEROLE

Source of Recipe

Pinterest

List of Ingredients

- 2 cups cooked, shredded chicken
- 1 can diced tomatoes, drained (15oz)
- 1 can black beans, drained (15oz)
- 1 tub Santé Fe Blend Philadelphia Cooking Crème
- 2 cup shredded cheese
- 3 flour tortillas Recipe

Mix the chicken, tomatoes, beans, and cooking crème in a bowl. Combine well.

Place a 1/3 cup mixture on bottom of a pie plate or 8X8 freezer pan. I buy the foil ones. Top with 1 flour tortilla.

Top tortilla with chicken mixture and cheese. Repeat layers and end with chicken mixture on top and top with last bit of cheese.

Double wrap in heavy aluminum foil to prevent freezer burn. Label.

Cooking Instructions: Thaw and bake uncovered at 350 degrees 30 minutes or until heated through.

* FREEZER - POTATO SOUP

POTATO SOUP

Source of Recipe

Pinterest

List of Ingredients

- 30 oz bag of frozen, shredded hash browns
- 32 oz container of chicken broth.Veggie broth works fine too
- 1 can cream of chicken soup
- 1/2 cup onion, chopped
- 1/2 tsp pepper
- 1/4 tsp garlic powder
- 8 oz cream cheese (not fat free, it wont melt in)

Recipe

In a large freezer bag, combine everything EXCEPT the cream cheese.Double up on your freezer bag and squeeze out any air to avoid freezer burn.Label it and put a date on it.

Cooking instructions: Thaw soup and place mixture in crock pot.Cook on low for 6-8 hours or on high for 4-5 hours.About 1 hour before serving, add in the cream cheese and heat until thoroughly melted.

This is great with toppings of cheese, bacon, green onions, and sour cream

* FREEZER - QUESADILLA CASSEROLE

QUESADILLACASSEROLE

Source of Recipe

Pinterest

List of Ingredients

1 lb ground beef
1/2 cup chopped onion
2 tsp chili powder
1 tsp ground cumin
1 tsp dried minced garlic
1/2 tsp oregano
1/2 tsp crushed red pepper (optional)
16 oz tomato sauce
1 can (15 oz) black beans, drained and rinsed
1 can (8 3/4 oz) whole kernel corn, undrained
1 can (4 1/2 oz) green chilies, undrained
6 flour tortillas (8 inch size)
2 cups shredded Cheddar Cheese

Recipe

Brown beef and onion in a large skillet on medium-high. Add tomato sauce, beans, corn and green chilies. Mix well. Stir in all of the spices except the red pepper. Bring to a boil, reduce heat low and simmer 5 minutes. Add red pepper to taste if desired.

Spread 1/2 cup of the beef mixture on bottom of 9x13 pan (sprayed with pam). I like to use the foil pans for freezer meals. Top with 3 of the tortillas, overlapping as needed. Layer with 1/2 of the remaining beef mixture and 1/2 of the cheese. Repeat with remaining tortillas, beef and cheese.

Double wrap with heavy duty foil and label.

Cooking Instructions: Thaw and bake uncovered at 350 degrees for 15-20 minutes or until heated through. Let stand 5 minutes before serving.

* FREEZER - SAVORY VEGETABLE BEEF SOUP 2 Bags

SAVORY VEGETABLE BEEF SOUP 2 Bags

Source of Recipe

Pinterest

List of Ingredients

Chop 1 Onion and Chop 2 Cloves of Garlic- Brown in Pan with the Ground Beef- once cool divide mixture between bags

2 whole carrots chopped per bag

2 celery stalks chopped per bag

3 Red Potatoes chopped per bag

1 can v8 split between bags

1 28oz can diced tomatoes split between bags

1 cup frozen green beans in each bag

1/2 TBSP Worcestershire per bag

1/2 cup Beef Broth per bag

1 TBSP Parsley per bag

1 tsp Basil per bag

1/2 tsp Thyme per bag

1/2 tsp salt per bag

1/2 tsp pepper per bag

1 TBSP Sugar per bag

Recipe

* FREEZER - GOULASH / BEEF STEW 2 Bags

GOULASH / BEEF STEW 2 Bags

Source of Recipe

Pinterest

List of Ingredients

- 1 Green Pepper Chopped split between bags
- 1 Chopped Onion per bag
- 2 Carrots Chopped per bag
- 2 Chopped Garlic Cloves per bag
- 3 Lbs Beef Stew Meat Split Between Bags
- 1 6oz can Tomato Paste per bag
- 2 tsp Paprika per bag
- 1/4 tsp Black Pepper per bag

Recipe

* FREEZER - TERIYAKI CHICKEN 2 Bags

TERIYAKI CHICKEN 2 Bags

Source of Recipe

Pinterest

List of Ingredients

Split a large bag of Baby Carrots between the 2 bags

Cut Red Onion into Large Chunks and split between the 2 bags

2 Garlic Cloves chopped per bag

2 Chicken Breasts in each bag

1/2 cup teriyaki sauce in each bag

Recipe

Add 1/4 cup teriyaki sauce to mixture and pour all in crock pot.

Cook on HIGH for 4 hours or LOW for 8 hours. Serve over Rice.

* GRILL - ASIAN SKEWERED CHICKEN

ASIAN SKEWERED CHICKEN

Source of Recipe

Mr. Food

List of Ingredients

6 to 8 wooden or metal skewers

¼ C soy sauce

3 Tablespoons dry white wine

3 Tablespoons lemon juice

2 Tablespoons vegetable oil

½ teaspoon ground ginger

½ teaspoon garlic powder

1/4 teaspoon onion powder

Dash of pepper

6 boneless, skinless chicken breast halves (about 1½ pounds), cut into 1½ chunks

Recipe

Preheat grill to medium [high heat. If using wooden skewers, soak them in water for 15 to 20 minutes.

In a medium bowl, combine all ingredients except chicken (and skewers) and mix well.

Add chicken chunks, cover, and marinate 20 to 30 minutes in refrigerator.

Divide chicken into 6 to 8 equal amounts and place chunks on skewers.

Grill 5 to 7 minutes, or until chicken is cooked through and no pink remains, turning chicken over halfway through grilling.

* GRILL - Badass Spare Ribs

Badass Spare Ribs

Source of Recipe

cookmore.com

List of Ingredients

spare ribs
1 tablespoon oil, olive or vegetable
1/2 yellow onion, diced
2 cloves garlic, diced
1/2 cup cider vinegar
1/2 cup Worcestershire sauce
dry mustard
dark brown sugar
paprika
salt
cayenne pepper

Recipe

Step 1

Dump the onion and garlic in a food processor, then saute in a fairly large pan until clear. Add the oil in when you do that. Don't burn them, otherwise you will then end up with barbeque sauce that tastes like burnt onion. Add in the rest of the ingredients, save for the ketchup. Bring it all to a boil, then turn the heat off. If you've got a Kenmore Induction Plate, this shouldn't take too long.

Step 2

Add the ketchup as this mixture starts to cool. Stir like you've never stirred before, that means no lumps. This isn't a brownie mix, you've got to smooth it out. When your old tennis elbow injury starts to flare up, you've probably stirred it enough.

Step 3

Put the sauce aside. The trick to grilling ribs, grilling not smoking, is to cook them first. I know, it sounds like cheating. I cook them in the oven on a broiler pan for about four hours. The ribs are rubbed with a spice mixture of random assortment, and covered with aluminum foil. It's important to keep them moist, so every 30 minutes or so you open the oven and pour some additional liquid in the broiler pan. I like to use a combination of water, apple juice and Mountain Dew. No lie.

Step 4

After the ribs are nice and tender, that's when you throw them on the grill and apply your sauce in a very liberal manner. Slop that sauce on like you are Jackson Pollack with an unlimited paint supply. Apply sauce to both sides, flip often and alternate between top and bottom rack to avoid the sauce burning. You'll know they are done when you go to flip them and they just start to fall apart. Throw on some Italian sausage and some shrimp skewers (coated with butter and garlic) and you've got yourself the perfect meat filled grilled meal to kick off the summer.

* GRILL - BUFFALO BURGER

BUFFALO BURGER

Source of Recipe

Marlboro

List of Ingredients

2 lbs. lean ground beef
½ cup butter, softened
2 Tbsp. chopped cilantro
1 green onion, fine chopped and/or parsley
1 small hot red pepper, minced

Recipe

Combine butter, chopped cilantro, parsley, onion and red pepper. On Waxed paper or plastic wrap, shape into a cylinder, 1-inch diameter and 8-inches around. Wrap and freeze.

Shape meat into 6 large balls. Cut 6 3/4'inch lengths of the frozen butter mixture. Freeze remaining butter for another day.

Make a depression in the center of the meat; place a frozen butter patty into each meatball and seal inside the meat. Shape into patties, about 1-inch thick, being careful not to expose the butter. Broil or grill, 4 inches from the heat. Cook 4 to 5 minutes on each side. Serve on buns and top with fried onions or any of your favorite burger condiments.

* GRILL - CHURRASCO STEAK

CHURRASCO STEAK

Source of Recipe

foodnetwork.com

List of Ingredients

- 1 bunch fresh parsley, chopped
- 2 C olive oil
- ¼ C fresh lime juice
- 6 garlic cloves, chopped
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 to 2½ pounds beef tenderloin, cut into ½ inch slices

Recipe

In a medium bowl, combine all ingredients except beef; whisk until well combined. Reserve ½ cup marinade; cover and set aside until serving time.

Place beef in a shallow dish and pour remaining marinade over top. Cover and marinate overnight or at least two hours, in refrigerator. Preheat grill to medium-high heat. Drain beef, discarding any excess marinade.

Grill beef 3 to 4 minutes for medium doneness, or to desired doneness beyond that, turning halfway through cooking. Stir reserved marinade and serve immediately over beef.

* GRILL - FIESTA BURGERS

FIESTA BURGERS

Source of Recipe

Cooks.com

List of Ingredients

1 pound ground beef

½ C salsa

¼ C dry bread crumbs

4 slices Pepper Jack cheese

Recipe

In a medium bowl, combine ground beef, salsa, and bread crumbs; mix well. Make 4 equal sized patties.

Heat a grill pan or barbecue grill to medium high heat. Grill burgers 3 to 4 minutes per side, or until desired doneness.

Top each burger with a slice of cheese, place on buns, and serve.

* GRILL - GARLICKY STEAK

GARLICKY STEAK

Source of Recipe

food.com

List of Ingredients

2 (12‐ounce) T‐bone steaks

¼ teaspoon salt

¼ teaspoon black pepper

¼ C butter

1 Tablespoon chopped garlic

1 Tablespoon fresh parsley

Recipe

Season steaks on both sides with salt and pepper.

Using a large skillet or grill pan, brown steaks over medium‐high heat 2 to 3 minutes per side, in batches if necessary.

Remove pan from heat for 1 minute; reduce heat to low.

Add butter, garlic, and parsley.

Cook steaks 1 to 2 more minutes per side, or until desired doneness.

Serve immediately.

* GRILL - GRILLED BANANA SPLIT

GRILLED BANANA SPLIT

Source of Recipe

Mr. Food

List of Ingredients

½ C (1 stick) butter, melted
½ C packed light brown sugar
6 firm bananas cut in half lengthwise
1 quart vanilla ice cream
1 cup hot fudge, warmed (see Tip)

Recipe

Preheat grill to medium]high heat.

In a 9" x 13" baking dish, combine butter and brown sugar; mix well.

Place bananas in butter mixture and brush to coat completely.

Place bananas flat]side down on grill and cook 4 to 6 minutes, or until edges begin to bubble; turn with a long]handled spatula and cook 2 to 3 more minutes, or until lightly browned.

Place 2 cooked slices of banana in each of 6 serving dishes, top with scoops of ice cream, and drizzle with hot fudge. Serve immediately.

** You can heat the hot fudge in an aluminum container directly on the grill. If you'd like, crown this with all your favorite banana split toppings or, for a change of pace, replace the hot fudge with caramel sauce and sprinkle each serving with crushed peanut brittle.

* GRILL - GRILLED CHEESY BACON AND POTATO PACKET

GRILLED CHEESY BACON AND POTATO PACKET

Source of Recipe
cullyskitchen.com
List of Ingredients

- 6 large potatoes (sliced 1/4-inch thick)
- 2 medium onions, chopped
- 1/3 cup grated parmesan cheese
- 1 cup grated cheddar cheese, shredded
- 1 cup mozzarella cheese, shredded
- 12 slices bacon, cooked and crumbled
- 6 tablespoons butter, cut into small pieces
- 2 teaspoons seasoning salt
- black pepper

shredded cheeseRecipe

1. Place the sliced potatoes and onions in a large bowl.
 2. Add the seasoning salt, pepper and garlic powder; tossing lightly with hands to coat with seasonings.
 3. In a separate bowl combine grated cheddar mozzarella and Parmesan cheese.
 4. Use 2 pieces of heavy duty Aluminum Foil about 18 inches long. Coat with cooking spray and divide the potatoes equally between the 2 pieces.
 5. Divide the cheese mixture and sprinkle equally over the potatoes. Top with bacon and butter cubes
 6. Place on grill over medium heat for about 35-40 minutes or until potatoes are tender.
- Remove from grill, carefully open the packets (be careful these packets have lots of steam inside, so open with care!) and sprinkle with more grated cheese.

* GRILL - GRILLED PITA PIZZA

GRILLED PITA PIZZA

Source of Recipe

Mr. Food

List of Ingredients

4 large (8 inch) pitas

1/2 C Vegetable oil

1 1/3 C salsa, divided

2 C (8 ounces) shredded Monterey Jack cheese, divided

1 (2 1/4 ounce) can sliced black olives, drained, divided

1 (4 ounce) can chopped green chilies, drained, divided

Recipe

Preheat grill to medium heat. Brush one side of each pita with oil.

Place pitas on a disposable aluminum baking sheet and top each with salsa, cheese, olives, and chilies, dividing ingredients evenly.

Place pan on grill, close grill cover, and grill pizzas 5 minutes, or until cheese is melted and crust begins to crisp.

Remove from heat and cut pizzas into quarters.

* GRILL - HOME-STYLE GRILLED VEGGIES

HOME-STYLE GRILLED VEGGIES

Source of Recipe

Mr. Food

List of Ingredients

3 medium sized yellow squash, sliced ¼ inch lengthwise
2 medium sized green zucchini, sliced ¼ inch lengthwise
1 each red and green bell pepper, seeded and quartered
¼ C canola oil
1 teaspoon lemon juice
½ teaspoon garlic powder
½ Tablespoon onion powder
½ teaspoon salt
¼ teaspoon black pepper

Recipe

Preheat grill to medium high heat. In a large bowl, combine all the vegetables.

In a small bowl, combine remaining ingredients; mix well.

Drizzle over vegetables or place in a reseal able plastic storage bag and toss until well coated.

Place vegetables on grill for 6 to 8 minutes, or desired tenderness, turning them over once during grilling.

* GRILL - INSIDE OUT CHEESEBURGERS

INSIDE OUT CHEESEBURGERS

Source of Recipe

foodnetwork.com

List of Ingredients

- 1 lb. lean ground beef
- 2 teaspoon Grey poupon Dijon Mustard
- 2 Kraft Deli Deluxe Process Bacon Cheddar Cheese Slices, quartered
- 4 onion sandwich rolls, split
- 4 lettuce leaves
- 4 slices tomato
- 4 slices red onion
- ¼ cup A-1. Thick & Hearty Steak Sauce

Recipe

Heat grill to medium heat.

Mix meat and mustard until well blended; shape into 8 (½ -inch-thick) patties. Stack 2 cheese pieces in center of each of 4 patties; top with remaining patties. Pinch edges together to seal.

Grill 6 to 8 min. on each side or until done (160°f). Meanwhile, grill rolls 1 min. or until lightly toasted.

Fill rolls with burgers, lettuce, tomatoes, onions and steak sauce.

* GRILL - JERK PORK TENDERLOIN

JERK PORK TENDERLOIN

Source of Recipe

Mr. Food

List of Ingredients

2 ripe mangoes, peeled and coarsely chopped
2 tablespoons chopped red onion
1 tablespoon light brown sugar
2 teaspoons chopped fresh parsley
1/4 teaspoon ground red pepper
1/8 teaspoon salt
1 pork tenderloin (about 1½ pounds)
1 tablespoon jerk seasoning

Recipe

Preheat grill to medium-high heat.

In a medium bowl, combine mangoes, onion, brown sugar, parsley, ground red pepper, and salt; mix well and set aside.

Evenly season pork with jerk seasoning. Place on grill and cook 15 minutes, or until internal temperature reaches 160 degrees, turning halfway through cooking.

Slice pork, top with mango salsa, and serve immediately.

* GRILL - MARGARITA STEAK

MARGARITA STEAK

Source of Recipe

Mr. Food

List of Ingredients

1 (12 ounce) can frozen margarita mix, slightly thawed
4 boneless beef strip or chuck shoulder steaks, cut 3/4 inch thick
(about 2 pounds total)
1 teaspoon coarse (kosher) salt

Recipe

Place margarita mix in a large re-sealable plastic storage bag; add steaks, seal, and marinate in refrigerator at least 2 hours. Preheat grill to medium heat; grill steaks 2 to 3 minutes per side for medium, or until desired doneness. Remove steaks from grill and sprinkle evenly with coarse salt; serve.

**Add even more zip by topping these with chopped cilantro and fresh jalapeño peppers.

* GRILL - MEXICAN BURGERS

MEXICAN BURGERS

Source of Recipe

Mr. Food

List of Ingredients

- 1 pound ground beef
- ½ C salsa
- 1/4 C dry bread crumbs
- 4 slices pepper‐Jack cheese

Recipe

In a medium bowl, combine ground beef, salsa, and bread crumbs; mix well. Make 4 equal sized patties.

Heat a grill pan or barbecue grill to medium‐high heat. Grill burgers 3 to 4 minutes per side, or until desired doneness. Top each burger with a slice of cheese, place on buns, and serve.

* GRILL - NY VENDOR HOT DOGS

NY VENDOR HOT DOGS

Source of Recipe

Mr. Food

List of Ingredients

1 package (your favorite) all-beef hot dogs or frankfurters
8 hot dog buns
Pushcart Onion Sauce (see below)

Preheat grill to medium-high heat.
Grill hot dogs 2 to 3 minutes per side, until skin starts to crack.
Place in buns, top with Pushcart Onion Sauce and serve.

Pushcart Onion Sauce

2 Tablespoons vegetable oil
2 medium-sized onions cut into ¼ inch slices
¼ cup ketchup
Pinch of ground cinnamon
1/8 teaspoon chili powder
Dash of hot pepper sauce
Dash of salt
1 cup water

Recipe

In a medium skillet, heat oil over medium heat; add onions and sauté until golden and limp, about 7 minutes.
Stir in ketchup then add cinnamon, chili powder, hot pepper sauce, and salt. Stir in water and bring mixture to a boil.
Reduce heat to low, and simmer, uncovered, about 10 minutes, or until heated through.

* GRILL - ONION CHILI BURGERS

ONION CHILI BURGERS

Source of Recipe

Mr. Food

List of Ingredients

2 ½ pounds ground beef
1 envelope dry onion soup mix
1/3 C water
1/3 C chili sauce
¼ C finely chopped green bell pepper
¼ C black pepper

Recipe

Preheat grill to medium]high heat.

In a medium bowl, combine all ingredients; mix well. Divide mixture into 8 equal amounts and make 8 patties.

Grill patties 8 to 12 minutes, or until desired doneness, flipping them halfway through grilling.

* GRILL - POTATOES ON A STICK

POTATOES ON A STICK

Source of Recipe

Mr. Food

List of Ingredients

8 wooden or metal skewers
¼ C vegetable oil
¼ teaspoon salt
¼ teaspoon white pepper
½ teaspoon ground cumin
1 Tablespoon paprika
2 cans whole white potatoes, drained

Recipe

Preheat grill to medium [high heat. If using wooden skewers, soak them in water for 15 to 20 minutes.

In a medium bowl, combine oil, salt, pepper, cumin, and paprika; mix well.

Add potatoes and toss to coat evenly. Place potatoes on skewers, reserving any oil mixture.

Grill potatoes 5 to 7 minutes, turning them over occasionally and basting with reserved oil mixture.

* GRILL - SALOON BURGER

SALOON BURGER

Source of Recipe

Marlboro

List of Ingredients

- 2 lbs. ground beef
- ¼ cup fine chopped sweet onion
- ¼ cup chopped cilantro
- ¼ cup butter, melted
- ¼ cup Worcestershire sauce
- 2 medium jalapeño peppers, minced
- 2 cloves garlic, minced
- 2 Tbsp. hot pepper sauce
- 1 Tbsp. steak seasoning
- 6 sourdough rolls, split and buttered

TOPPINGS

- 6 slices Swiss cheese
- 6 slices Canadian bacon
- 6 Tbsp. mayonnaise
- 6 slices pineapple, grilled

Recipe

Preheat grill to medium-high heat. Combine ground beef, onion, cilantro, butter, Worcestershire sauce, peppers, garlic, hot pepper sauce, steak seasoning in a large bowl; mix well. Form into patties.

Grill 8-10 minutes or until done. Grill sourdough rolls until toasted.

Top it off with the toppings you want.

* GRILL - SECRET GLAZED SPARERIBS

SECRET GLAZED SPARERIBS

Source of Recipe

Mr. Food

List of Ingredients

4 to 5 pounds pork spareribs
3/4 C bottled chili sauce
1/2 C grape jelly
2 teaspoons dry mustard

Recipe

Place ribs in a stockpot and cover with water. Cover pot and boil 45 minutes to 1 hour.

Preheat grill to medium high heat about 10 minutes before ribs finish boiling.

Meanwhile, in a medium bowl, combine remaining ingredients.

Place ribs on grill and close grill lid. Grill ribs about 12 to 15 minutes, or until browned and glazed, turning them over frequently and basting with sauce mixture each time they are turned.

* GRILL - SMORES

SMORES

Source of Recipe

Mr. Food

List of Ingredients

Graham crackers (plain, chocolate or honey]flavored)

Milk or dark chocolate candy bars

M&Ms

Peanut butter cups

Chocolate covered mint patties

Marshmallows

Aluminum foil

Recipe

Preheat grill to medium heat. Place a 10" x 12" piece of foil on a flat surface.

Break a graham cracker in half and place on foil.

Place your favorite candy on graham cracker then top with your favorite type of marshmallow.

Top with remaining graham cracker half, and wrap lightly in foil.

Place on grill and heat 2 to 3 minutes, or until marshmallow is melted.

* GRILL - SHANGHAI PORK CHOPS

SHANGHAI PORK CHOPS

Source of Recipe

Mr. Food

List of Ingredients

- ½ C light brown sugar
- ½ C soy sauce
- 1/4 C ketchup
- 2 or 3 scallions (green onions), thinly sliced
- 1 teaspoon fresh grated gingerroot
- 1 teaspoon fresh chopped garlic
- 4 (4 to 6 ounce) pork chops

Recipe

In a medium bowl, combine all ingredients except pork chops; mix well.

Place pork chops in a large re-sealable plastic bag and pour mixture over them.

Seal bag and refrigerate 2 to 4 hours, or overnight.

Preheat grill to medium [high heat; remove pork chops from marinade, discarding excess marinade.

Grill pork chops 8 to 10 minutes per side, or until completely cooked through.

* GRILL - STEAK SANDWICHES WITH PEPPERS AND ONIONS

STEAK SANDWICHES WITH PEPPERS AND ONIONS

Source of Recipe

Williams Sonoma

List of Ingredients

1 red onion, cut into ¼ inch slices
1 red bell pepper, seeded and cut into ¼ inch strips
1 green bell pepper, seeded and cut into ¼ inch strips
4 Tbs. olive oil
Hickory smoked sea salt, to taste
Freshly ground pepper, to taste
1½ lb. New York strip sirloin, thinly sliced
4 French sandwich rolls, split lengthwise, with one long side intact
6 oz. provolone cheese, sliced

Recipe

Prepare a medium-hot fire in a grill. Place a steel grill fry pan in the center of the grill and heat until smoking.

In a bowl, stir together the onion, bell peppers and 2 Tbs. of the olive oil, and season with smoked sea salt and pepper. Transfer the mixture to the fry pan. Cover the grill and cook, tossing the vegetables occasionally, until browned and softened, 8 to 10 minutes. Transfer to a bowl, cover with aluminum foil and place on the edge of the grill to keep warm. Return the fry pan to the grill.

In a bowl, stir together the steak and the remaining 2 Tbs. olive oil, and season with smoked sea salt and pepper. Working in 2 batches, place the beef in the fry pan, cover the grill and cook, tossing the beef occasionally, until browned, 4 to 5 minutes per batch. Return all the beef along with the vegetable mixture to the pan and stir to combine.

Place the sandwich rolls, cut side down, on the grill and lightly toast, about 1 minute. Cut 4 pieces of foil, each about 4 inches wider and 8 inches longer than the rolls. Place each roll, cut side up, on a piece of foil and twist the ends, creating a ^boat~ to hold the roll. Place a large piece of foil or a baking sheet on the grill and set the foil boats on top. Divide the beef mixture among the rolls and top with the cheese. Cover the grill and cook until the cheese is melted, 2 to 3 minutes. Remove the sandwiches from the foil and serve immediately.

* GRILL - The Brick Burger

The Brick Burger

Source of Recipe

Guy Fieri

List of Ingredients

Roasted Garlic Butter:

1/2 pound (2 sticks) unsalted butter, at room temperature

2 tablespoons Roasted Garlic Puree, recipe follows

1/2 teaspoon kosher salt

3 or 4 turns freshly ground black pepper

Donkey Sauce:

1 cup mayonnaise

1/4 cup Roasted Garlic Puree, recipe follows

1 teaspoon yellow mustard

4 dashes of Worcestershire sauce

1/4 teaspoon kosher salt

4 turns freshly ground black pepper

Donkey Burgers:

3 tablespoons sweet pickle relish

1/4 cup diced drained jarred pimientos

1 1/2 pounds ground beef (80 percent lean)

1 teaspoon kosher salt

5 or 6 turns freshly ground black pepper

4 sourdough buns

1 large kosher dill pickle, thinly sliced

1/4 sweet onion, thinly sliced

8 slices Swiss cheese

1/2 pound sliced deli ham

1 beefsteak tomato, thinly sliced

Roasted Garlic Puree

2 garlic heads

2 teaspoons extra-virgin olive oil

1/2 teaspoon kosher salt

4 or 5 turns freshly ground black pepper

Recipe

Special equipment: Heavy-duty aluminum foil; 2 bricks

Donkey Burgers:

For the roasted garlic butter:

1. Mix all the ingredients in a bowl until evenly incorporated.

2. Melt 3 tablespoons of the roasted garlic butter and set aside for the burgers. Reserve remaining roasted garlic butter for another use (keeps for 3 to 5 days in the refrigerator).

For the donkey sauce:

1. In a medium bowl, combine all the ingredients and stir until smooth.

2. Set aside 4 tablespoons of the donkey sauce for the burgers. Reserve remaining donkey sauce for another use (keeps for up to 6 days in the refrigerator.)

For the donkey burgers:

1. In a small bowl, combine the pickle relish and diced pimientos. Set aside.

2. Preheat a grill to hot. Form the ground beef into four 6-ounce patties, each about 4 inches in diameter. Season the patties on both sides with salt and pepper. Grill the patties for 4 to 5 minutes, until they have a nice char and blood begins to come to the surface. Flip and cook for 3 minutes on the second side. Remove the burgers from the grill and set aside to cool.

3. Lightly brush the cut sides of the buns with the melted roasted garlic butter. Toast the bun halves on the grill until golden and crisp, about 45 seconds per side. Set aside.

4. Reduce the grill heat to medium.

5. To assemble the burgers, lightly smear 1 tablespoon donkey sauce on the cut side of each bun. Cover the bottom bun with 3 pickle slices and 1 or 2 onion slices. Top with the burger, 1 teaspoon of the relish mixture, 2 slices of Swiss cheese, some sliced ham, and 2 tomato slices. Cover with the top bun halves.

6. To finish the burgers, wrap each burger in heavy-duty aluminum foil, forming a tight packet and sealing around the edges. Place the burgers back on the grill and put a brick on top of them (one brick will cover two burgers). Cook for 4 to 5 minutes. Remove the brick, flip the packets, place the brick on top, and cook for 3 to 4 minutes. Remove from the grill and let cool slightly. Tear open the foil and serve.

Roasted Garlic Puree

1. Preheat the oven to 350 degrees F.

2. Cut enough off the top of the garlic heads to just expose the garlic cloves. Place them on a sheet of aluminum foil and drizzle with the olive oil. Season with the salt and pepper. Wrap up the foil into a tight pouch. Place on a rimmed baking sheet if desired.

3. Roast until tender and medium brown in color, 35 to 40 minutes. Let cool.

4. Squeeze the pulp from the skins and puree in a food processor.

5. Store in an airtight container in the refrigerator for up to 3 days.

Cook's Note

You will need to make 1 1/2 times the Roasted Garlic Puree recipe to have enough for the Roasted Garlic Butter and the Donkey Sauce.

* GRILL - TURKEY BURGERS

TURKEY BURGERS

Source of Recipe

All Recipes

List of Ingredients

- 1 to ¼ pounds ground turkey
- 2 Tablespoons herb cream cheese
- 2 Tablespoons Italian-style dry bread crumbs
- 1½ teaspoons salt
- ½ teaspoon pepper

Recipe

Preheat grill to medium-high heat.

In a medium bowl, combine all ingredients; mix well. Divide mixture into 4 equal amounts and make 4 patties.

Grill patties 8 to 12 minutes, until no pink remains and patties are completely cooked through, turning them over halfway through grilling.

* MEATS - BABY BACK RIBS

BABY BACK RIBS

Source of Recipe

foodnetwork.com

List of Ingredients

3 racks (about 1 lb. each) pork baby back ribs, each cut in half

Barbecue sauce:

1 C ketchup

¼ C apple cider vinegar

3 Tablespoons dark brown sugar

3 Tablespoons Worcestershire sauce

1 teaspoon liquid smoke

½ teaspoon salt

Recipe

Put ribs in a large pot with enough water to cover them. Bring water to a boil, reduce heat, cover and simmer 1 hour or until ribs are fork tender.

Mix all sauce ingredients together in a medium sauce pan and bring to a boil, reduce heat and simmer uncovered, stirring often, for 30 minutes or until slightly thickened.

Heat broiler. Line broiler with foil for easy cleanup. Place ribs, meat side down, on broiler pan, brush with 1/2 the sauce and broil 4-5 inches from heat source for 6 to 7 minutes. turn ribs over, brush with remaining sauce and broil 6 to 7 minutes longer or until edges are slightly charred.

* MEATS - BACON CHEESEBURGER MEATLOAF

BACON CHEESEBURGER MEATLOAF

Source of Recipe

Palua Deen

List of Ingredients

1 pound ground beef
10 slices bacon, cooked and crumbled
1 (8-ounce) package sharp Cheddar, grated
2 large eggs, lightly beaten
¼ C bread crumbs, toasted
¼ C mayonnaise
1 tablespoon Worcestershire sauce
¼ teaspoon salt
¼ teaspoon ground black pepper
1/3 C ketchup
2 tablespoons prepared mustard
1 (3-ounce) can French fried onions

Recipe

Preheat oven to 350 degrees F.

In a large bowl, combine the ground chuck and next 8 ingredients, mixing well.

In a small bowl, combine the ketchup and mustard. Stir 1/4 cup ketchup mixture into meat mixture, reserving remaining ketchup mixture.

Press meat mixture into a 9 by 5 by 3-inch loaf pan, or shape into a loaf and place on a rack in a broiler pan. Spread remaining ketchup mixture over loaf. Bake 40 minutes. Top with French fried onions; bake another 10 to 15 minutes, or until meat is no longer pink.

* MEATS - BACON CHEESEBURGER POT PIE

BACON CHEESEBURGER POT PIE

Source of Recipe

Forkfullofcomfort.com

List of Ingredients

1/2 medium onion, diced
1 teaspoon garlic, chopped
1 1/2 lbs. ground beef
1-2 teaspoons Worcestershire sauce
10-12 slices of bacon, cooked and crumbled
1/2 tomato, diced (about 1/2 cup)
1/3 cup mustard (or more/less)
1/3 cup ketchup (or more/less)
3 Tablespoons pickle relish
8-10 oz medium or sharp cheddar cheese
1 pie crust
1 egg white, beaten slightly or 1 teaspoon butter

Recipe

Preheat oven to 450 degrees F. In a large skillet over medium/ medium high heat cook onions until soft, add garlic, and ground beef. Season with salt and pepper and Worcestershire sauce. (you can add whatever you like to season hamburgers with, customize it to how you like it) When beef is browned, drain. Then add bacon, tomato, mustard, ketchup, pickles (again use what you like here). Mix well and drop heat to low. Add almost all of your cheese reserving a little for the tops. Taste. Divide meat mixture out into 6 ramekins (mine are 10 oz) set on a sheet pan. (This can also be done with 1 or 2 pie crusts and a pie pan. Just follow instructions from pie crust package.)

Take pie crust and roll out just slightly with a pizza cutter cut into 6 slices. Take a section and roll out to fit the top of a ramekin, press and seal over top. Brush with egg white or butter. Repeat with remaining ramekins. Bake 450 for 10-12 mins or until golden brown. In the last minute top with remaining cheese, could add some bacon or chives to this too.

Customize it the way you want it. :) Serves 6

* MEATS - BAKED PORCUPINE MEATBALLS

BAKED PORCUPINE MEATBALLS

Source of Recipe

Southern Food

List of Ingredients

- 1 ½ pound lean ground beef
- 2/3 cup long-grain rice, uncooked
- ½ cup water
- ¼ cup finely chopped onion
- 1 teaspoon seasoned salt
- ¼ teaspoon garlic powder
- 1/8 teaspoon pepper
- 1 large can (15 ounces) tomato sauce
- 1 cup water
- 2 teaspoons Worcestershire sauce

Recipe

Mix ground beef with rice, 1/2 cup of water, chopped onion, seasoned salt, garlic powder, and pepper. Shape porcupine ground beef mixture by tablespoon into 1 1/2-inch balls.

Place the porcupine meatballs in an ungreased 2-quart shallow baking dish. Mix the remaining ingredients and pour over the porcupine meatballs. Cover and bake at 350° F. oven for about 45 minutes.

Uncover and bake porcupine meatballs 15 to 20 minutes longer.

Porcupine meatballs serve 4 to 6.

* MEATS - CHOPPED STEAK SPECIAL

CHOPPED STEAK SPECIAL

Source of Recipe

Marlboro

List of Ingredients

1½ lbs. ground sirloin
1 tsp. salt
1 tsp. steak or Worcestershire sauce
1 tsp. green or red Hot pepper sauce
1 Tbsp. minced chili pepper sauce
3 Tbsp. minced or grated onion

Recipe

Combine all ingredients until well mixed. Shape into 4 fat oval patties. Pan broil in a heavy skillet; broil 3 to 5 inches from heat, or grill over medium coals. Cook 5-7 minutes per side or to desired degree of doneness.

* MEATS - GOURMET GOULASH

GOURMET GOULASH

Source of Recipe

food.com

List of Ingredients

8 oz. can Tomato Sauce
2 Tablespoons Brown Sugar
1 teaspoon Worcestershire Sauce
1 Tablespoon Paprika
1 Clove Minced Garlic
½ teaspoon Olive Oil
2 pounds Ground Beef
1 C Chopped Onion
3 C Cooked Macaroni Noodles

Recipe

In skillet brown burger, onion and olive oil.

In separate pan, combine remaining ingredients.

Add browned burger, onion and oil. Cover, cook over low heat.

Add all to noodles, serve with a vegetable.

* MEATS - Killer Inside Out Burger with Worcesters

Killer Inside Out Burger with Worcesters

Source of Recipe

Guy Fieri

List of Ingredients

1/4 pound bacon, chopped
1/2 cup minced red onions
Salt and freshly ground black pepper
2 pounds ground beef,, 80/20 mix
1/2 pound Swiss cheese, thinly sliced, about 8 slices
4 kaiser rolls, split and toasted
Worcestershire Tomato Ketchup, recipe follows
3 tablespoons olive oil
1/4 cup diced red onion
8 Roma tomatoes, skinned, seeded, cut into 1/4-inch pieces
1 tablespoon chopped garlic
2 tablespoons Worcestershire sauce
1 tablespoon apple cider vinegar
2 tablespoons sugar
1/2 teaspoon chopped fresh dill
Salt and freshly ground black pepper
Pinch allspice
Pinch celery salt
Pinch mustard seed

Recipe

In a medium pan over medium to high heat, add bacon and onions and cook until the bacon is rendered but not crisp. Season with salt and pepper. Remove the bacon mixture to a paper towel-lined plate to drain and cool.

Preheat oven to 250 degrees F.

Divide ground chuck into 8 equal parts. Form into a loose ball, and create 4-inch patties. Layer 1 piece of cheese onto the center of 1 patty. Top with 1/4 bacon mixture, another slice of cheese, then add another patty on top and gently seal edges and form into a patty, about 4 inches wide and 1 1/2 inches high. Repeat with the remaining patties to make a total of 4 large patties.

Heat a medium sauté pan over medium heat. Place all 4 patties in the pan and cook for 3 to 4 minutes on 1 side, then gently turn over and cook for another 3 to 4 minutes. Remove the pan from the heat, cover and pop it in the preheated oven for 10 minutes.

Remove from oven, place burgers onto rolls and serve with Worcestershire Tomato Ketchup.

Worcestershire Tomato Ketchup:

In medium sauté pan over medium heat, add oil and onions. Cook until brown and caramelized. Add the tomatoes, ¹⁰5 and garlic and cook for a few

minutes, just to soften the vegetables. Then add the remaining ingredients and simmer for 30 minutes.

You can either serve the ketchup chunky or cool and puree in a blender until smooth.

* MEATS - MANY WAY MEATBALLS

MANY WAY MEATBALLS

Source of Recipe

Campbells Soup

List of Ingredients

1 Lb Ground Beef

¼ teaspoon salt

¼ C fine dry Breadcrumbs

1 Can Cream of Mushroom

¼ C Finely chopped Onions

½ C Water

1 egg slightly beaten

2 Tablespoons Parsley

Recipe

Mix beef, bread crumbs, onions, eggs and salt. Shape into 16 meatballs.

Brown in skillet. Pour off fat. Stir in cream of mushroom, water and parsley.

Cover and cook for 20 minutes on low heat, stirring occasionally.

* MEATS - MEATLOAF AND POTATO CUPCAKES

MEATLOAF AND POTATO CUPCAKES

Source of Recipe

Betty Crocker

List of Ingredients

Potatoes

1 pouch Betty Crocker® roasted garlic mashed potatoes (from 6.6-oz box)

Water, butter and milk called for on potato box for 1 pouch

1/2 cup shredded Cheddar cheese (2 oz)

Meat Loaf Mixture

1 lb extra-lean (at least 90%) ground beef

1/4 cup Progresso® Italian style bread crumbs

2 tablespoons chopped onion

2 tablespoons milk

1/4 teaspoon pepper

1 egg

Sauce

1/2 cup ketchup

1 tablespoon packed brown sugar

2 teaspoons ground mustard

1/2 teaspoon ground nutmeg

Chopped fresh parsley, if desired

Recipe

1. Heat oven to 375°F. Place foil baking cup in each of 12 regular-size muffin cups.
2. In 2-quart saucepan, make 1 pouch potatoes as directed on box. Stir in cheese. Set aside.
3. In large bowl, mix meat loaf mixture ingredients. Press about 3 tablespoons meat mixture in each muffin cup.

* MEATS - MEAT LOAF CUPCAKES

MEAT LOAF CUPCAKES

Source of Recipe

pinterest

List of Ingredients

Meat Loaf

2 eggs, beaten
2 lb lean ground beef
1 cup bread crumbs
1 small red onion, finely chopped
1 tablespoon parsley
2 cloves garlic, finely chopped
2/3 cup ketchup
2 teaspoons Worcestershire sauce
Salt and pepper

Mashed Potatoes

6 large potatoes, peeled, cubed
1/4 cup herb butter
1/4 to 1/2 cup milk
Salt and pepper

Recipe

1. Heat oven to 350°F. Spray 18 regular-size muffin cups with cooking spray.
2. In large bowl, mix Meat Loaf ingredients until well combined. Divide mixture evenly among muffin cups, pressing mixture down firmly.
3. Bake 35 to 40 minutes or until meat thermometer inserted in center of loaves reads 160°F. Cool slightly in muffin cups.
4. While loaves are baking, in 3-quart saucepan, place potatoes in generously salted cold water. Heat to boiling. Reduce heat; cook potatoes until fork-tender. Drain; return to saucepan. Add butter and 1/4 cup milk; mash until creamy and smooth, adding more milk as necessary. Season with salt and pepper. Make sure mashed potatoes are creamy and smooth so they can be piped onto meat loaves.

* MEATS - MINI CHEESEBURGER PIES

MINI CHEESEBURGER PIES

Source of Recipe

Betty Crocker

List of Ingredients

Burger Mixture

1 lb lean (at least 80%) ground beef
1 large onion, chopped (1 cup)
1 tablespoon Worcestershire sauce
1 teaspoon garlic salt
1 cup shredded Cheddar cheese (4 oz)

Baking Mixture

1/2 cup milk
1/2 cup Original Bisquick® mix
2 eggs

Garnishes, if desired

12 mini kosher dill pickles

1 medium tomato, chopped

Ketchup and mustard

Recipe

1. Heat oven to 375°F. Spray 12 regular-size muffin cups with cooking spray.
2. In 10-inch skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring frequently, until thoroughly cooked; drain. Cool 5 minutes; stir in Worcestershire sauce, garlic salt and cheese.
3. In medium bowl, stir baking mixture ingredients with whisk or fork until blended. Spoon 1 scant tablespoon baking mixture into each muffin cup. Top with about 1/4 cup burger mixture. Spoon 1 tablespoon baking mixture onto burger mixture in each muffin cup.

* MEATS - Philly Cheese Steak Egg Rolls

Philly Cheese Steak Egg Rolls

Source of Recipe

Guy Fieri

List of Ingredients

Canola oil, for frying
2 eggs
2 tablespoons milk
2 tablespoons olive oil
1 small red onion, thinly sliced
1 small red bell pepper, thinly sliced
1 small green bell pepper, thinly sliced
1 pound roast beef, thinly sliced
16 ounces pepper jack cheese, shredded
8 egg roll skins

Recipe

Preheat oil to 350 degrees F in medium saucepan. Fill with enough oil that egg rolls will not rest on the bottom of pan. Mix egg and milk together, in a small bowl, for egg wash.

In medium sauté pan over medium heat add olive oil, onion, and peppers. Sweat vegetables until slightly softened, about 2 minutes. Add roast beef and sauté until onions are translucent, about 5 minutes more. Add cheese and mix thoroughly, until cheese begins to melt. Remove from heat, strain in a fine mesh sieve to remove excess moisture, and let cool.

Divide cooled mixture into 8 equal parts. Place mixture in center of each egg roll skin. Fold in side corners and roll, sealing edges with egg wash. Submerge egg rolls in oil and fry, making sure the rolls do not touch the sides or the bottom of the pan. Fry in batches, to avoid over-crowding. until golden brown. Remove egg rolls to paper towels to blot excess oil. Cut egg rolls on bias, place on a serving platter and serve hot

* MEATS - SIRLOIN STEAK WITH RED ONION RELISH

SIRLOIN STEAK WITH RED ONION RELISH

Source of Recipe

Kraft Foods

List of Ingredients

1½ lb. boneless beef sirloin steak, ¾ inch thick
¼ teaspoon coarsely ground black pepper
2 teaspoon oil, divided
1 large red onion, thinly sliced, separated into rings
¼ C A1 Original Steak Sauce
½ teaspoon dried sage leaves, crushed

Recipe

Cut steak into 6 equal portions. Rub both sides evenly with pepper.
Heat 1 teaspoon of the oil in large nonstick skillet on medium heat.
Add steak; cook 5 min. On each side for medium doneness (160°f).
Remove from skillet; cover to keep warm.
Add remaining 1 teaspoon Oil to drippings in skillet. Add onions; cook
and stir 5 to 7 minutes or until crisp-tender. Add steak sauce and
sage; cook an additional 2 min., stirring occasionally. Slice steak.
Serve relish over the steak slices.

* MEATS - STEAK BITES

STEAK BITES

Source of Recipe
thepioneerwoman.com
List of Ingredients

1 pound Sirloin Steak (without Much Gristle) Or Pre-cut Beef Tips
Kosher Salt To Taste
Fresh Ground Black Pepper To Taste
2 Tablespoons Butter

Recipe

Trim off the large obvious piece of fat that runs along the side of the meat. Next, cut strips less than 1-inch wide. Rotate the meat and cut into small bite-sized pieces. If you see any more large chunks of fat, gristle or long silvery membrane, cut them off.

Sprinkle generously with kosher salt and freshly ground pepper. Toss the meat around a bit to thoroughly coat with the seasonings.

Next, turn on your ventilation fan overhead. Heat the skillet over medium high to high heat. As the pan heats, add about 2 tablespoons butter to the skillet. Allow the butter to melt, then brown, before you add the meat.

Place some of the meat in the pan in a single layer. It should sizzle loudly when it hits the pan ~ if it doesn't, the pan isn't hot enough. Don't stir or disrupt the meat for 30-45 seconds. You want it to sizzle and brown on one side. Scoop as many steak bites as you can with your spatula and flip them over. Repeat until all the meat is turned. Cook for an additional 30 to 45 seconds' just long enough to sear the outside of the meat but NOT cook the inside.

Remove the meat to a clean plate. Add a little more butter to the pan and repeat the cooking process with the next batch just as before. Lastly, when all the meat is nicely browned and removed to the plate, pour all that browned/blackened butter all over the meat. And enjoy!

* MEATS - STEAK COBBLER

STEAK COBBLER

Source of Recipe

Mr. Food

List of Ingredients

1/3 C all-purpose flour
2 teaspoons salt, divided
1/2 teaspoon black pepper
2 pounds beef top or bottom round, cut into 1/2 -inch chunks
4 tablespoons vegetable oil
2 medium-sized onions cut into 1-inch wedges
1/2 pound fresh mushrooms, sliced
1 (10 ounce) package frozen mixed vegetables
1 C beef broth
1/2 teaspoon garlic powder
1/4 teaspoon ground red pepper
1 teaspoon browning and seasoning sauce
1 (12 ounce) package refrigerated buttermilk biscuits (10 to 12 biscuits)

Recipe

Preheat oven to 375°F. Coat a 9" x 13" baking dish with cooking spray.

In a medium bowl, combine the flour, 1 teaspoon salt, and the black pepper; mix well. Add beef chunks and toss until well coated.

In a large skillet, heat 2 tablespoons oil over medium-high heat. Add beef chunks, reserving flour mixture. Sauté 3 to 4 minutes or until beef is slightly browned.

Add remaining 2 tablespoons oil to skillet; when hot, add onions and mushrooms, and sauté 4 to 5 minutes, or until vegetables are tender.

Add remaining ingredients except biscuits; cook 3 to 4 minutes, or until heated through. Stir in reserved flour mixture and cook 1 to 2 more minutes, or until slightly thickened. Pour beef mixture into baking dish. Place biscuits over meat mixture.

Bake 16 to 18 minutes, or until biscuits are golden.

* MEATS - STROGANOFF

STROGANOFF

Source of Recipe

Campbells Soup

List of Ingredients

1 lb. round steak cut into thin strips

½ C sour cream

½ C onion

½ teaspoon paprika

2 Tablespoons butter

1/3 C water

1 can Cream of Mushroom

1 bag egg noodles

Recipe

Brown meat and onion in butter until tender.

Stir in cream of mushroom, sour cream, paprika, and water.

Cover and cook 45 minutes on low heat. Serve over cooked noodles.

* MEATS - STUFFED BELL PEPPERS

STUFFED BELL PEPPERS

Source of Recipe

foodnetwork.com

List of Ingredients

- 3 medium bell peppers
- 1 C ground beef
- 3/4 C cooked rice
- 1/4 C fine-grated cheddar cheese
- 1/2 Cup finely chopped onion
- 2 Tablespoon margarine
- 1 (4 oz.) can tomato sauce
- 1 egg, slightly beaten

Recipe

Brown beef.

Cut peppers in half crosswise and remove seeds.

Simmer in salt water for five minutes.

Combine cooked rice with remaining ingredients and stuff the peppers.

Place upright in greased baking dish.

Add a small amount of water for steaming.

Cover and bake for 50 minutes at 350 degrees.

Garnish with grated cheese and serve with tomato sauce.

* MEATS - TRI-TIP IN THE OVEN

TRI-TIP IN THE OVEN

Source of Recipe

tipsycook.com

List of Ingredients

3-4 lb. Beef tri-tip (trimmed or untrimmed)

1 T. vegetable or olive oil

Your favorite rub or salt and pepper

**Large onion slices, approximately 1/4 in. thick (optional)

Recipe

Coat the meat with a light coating of oil, then sprinkle liberally with your chosen spice rub.

Cover with plastic, and allow tri-tip assume room temperature.

Pre-heat oven to 425° F

Place tri-tip on roasting rack inside heavy roasting pan. -

** Optional: place onion slices beneath meat to avoid burning on bottom of pan.

Place the tri-tip in the oven and reduce temperature setting to 350° F (let it cook for about 30 minutes as the temperature coasts down)

Check meat for doneness by pressing on the meat with your finger (don't stab it!) if it's very soft and spongy, flip meat one time and continue cooking another 10-15 minutes for medium-rare.

Remove tri-tip from oven, loosely cover with foil, and let it rest for about 10 minutes.

Slice - across the grain - and serve.

* MEXICAN - BAKED CHICKEN CHIMICHANGAS

BAKED CHICKEN CHIMICHANGAS

Source of Recipe

Mr. Food

List of Ingredients

2 ½ C chicken, cooked, shredded
2 Tablespoon Olive oil
½ C Onion, chopped
2 garlic cloves, minced
½ Tablespoon chili powder
16 Ounce salsa (choice of hotness)
½ Teaspoon cumin, ground
½ Teaspoon cinnamon
pinch of salt(if necessary)
610 inch flour tortillas, nice flexible ones; if stiff, warm before filling
1 C Refried beans
Olive oil (for basting)
Sour Cream
Guacamole

Recipe

In large saucepan, sauté onion and garlic in oil until tender. Stir in chili powder, salsa, cumin and cinnamon.

Stir in shredded chicken. Let cool. Heat oven to 450. Grease rimmed 15 x 10 x 1 baking pan. Working with one tortilla at a time, spoon a heaping Tablespoon of beans down center of each tortilla.

Top with a scant 1/2 cup of the chicken mixture. Fold up the bottom, top and sides of tortilla; secure with wooden toothpicks if necessary.

Place chimichangas in greased baking pan, seam side down. Brush all sides with the oil.

Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes.

* MEXICAN - BEEFY TACO BAKE

BEEFY TACO BAKE

Source of Recipe

Mr. Food

List of Ingredients

- 1 pound ground beef
- 1 can tomato soup
- 1 C salsa
- ½ C milk
- 6 (6 to 8 inch) flour or 8 corn tortillas, cut into 1-inch pieces
- 1 C shredded Cheddar cheese, divided

Recipe

Preheat oven to 400°F. Coat a 2-quart baking dish with cooking spray.

In a large skillet, brown ground beef over medium-high heat, stirring until crumbled; drain.

Stir in soup, salsa, milk, tortillas, and ½ cup cheese; spoon into prepared baking dish.

Cover and bake 30 minutes, or until hot. Sprinkle with remaining ½ cup cheese, and serve.

* MEXICAN - CHICKEN ENCHILADA CUPS

CHICKEN ENCHILADA CUPS

Source of Recipe

Pinterest

List of Ingredients

- 6 flour tortillas for burritos (8 inch)
- 1 cup shredded cooked chicken breast
- 1 pouch Old El Paso® chipotle Mexican cooking sauce
- 1/2 cup shredded Mexican cheese blend (2 oz)
- Sour cream, if desired
- Sliced green onions, if desired

Recipe

1. Heat oven to 350°F. Spray 12 regular-size muffin cups with cooking spray.

 2. Using 4-inch round cookie cutter, cut 2 rounds from each tortilla. Place rounds on microwavable plate; microwave on High 15 seconds to soften. Place each in muffin cup, using bottom of small juice glass to press into each cup.

 3. In 2-quart saucepan, stir together chicken and cooking sauce. Cook over medium heat 5 minutes.

 4. Place 1 teaspoon cheese in bottom of each tortilla-lined cup. Spoon 1 heaping tablespoon chicken mixture into each. Top each with another teaspoon of cheese.

 5. Bake 18 to 20 minutes or until cheese is melted and tortillas are crisp.

 6. To serve, top each with sour cream and green onions.
- * You can substitute cooked ground beef for the chicken.
- * Use the leftover tortilla scraps to make chips. Place on cookie sheet; sprinkle with salt. Bake in 350°F oven until crisp.

* MEXICAN - CROCKPOT BURRITOS

CROCKPOT BURRITOS

Source of Recipe

food.com

List of Ingredients

- 2 lb Beef roast
- 1 Onion, chopped
- 1 Can Chopped peppers
- 2 Cans Tomato sauce
- 1 Tablespoon chili powder
- Salt & Pepper to taste

Recipe

The night before you plan to serve, put roast in Crockery Pot and leave on low all night. Next morning, add the rest of the ingredients. Cook on low all day.

Pre-heat oven to 350°. Spread cooked filling on extra large fat-free flour tortillas.

You can add refried beans, sour cream, grated cheese and shredded lettuce as you prefer.

Fold and wrap in aluminum foil. Bake in preheated oven 10 to 15 minutes.

* MEXICAN - ENCHILADA PIE

ENCHILADA PIE

Source of Recipe

foodnetwork.com

List of Ingredients

1 Lb Ground Beef
2/3 C Water
3/4 C Chopped Onion
1 (4 Oz.) Can Chopped Black Olives
1 Clove Garlic, Minced
1 (8 Oz.) Can Tomato Sauce
1 teaspoon Salt
6 Corn Tortillas, Lightly Buttered
1/4 teaspoon Pepper
2 C Shredded Cheddar Cheese
2 teaspoon Chili Powder

Recipe

Brown hamburger. Add onions, garlic, seasonings, olives, and tomato sauce.

Simmer 5-10 minutes. In a 2- qt. casserole dish, alternate layers of tortillas, meat, and 1/2 C of cheese.

Starting with tortillas and ending with tortillas.

Sprinkle remaining cheese on top, pour water around edge of casserole.

Bake at 400 degrees in casserole dish for 30 minutes, covered.

Serve with refried beans or Mexican rice.

* MEXICAN - MEXICAN CHICKEN STUFFED SHELLS

MEXICAN CHICKEN STUFFED SHELLS

Source of Recipe

Pinterest

List of Ingredients

4 cups chicken breast, cooked and chopped
1 can black beans, rinsed and drained
6 green onions, diced
1/2 each of red, green, yellow, & orange bell peppers (or 2 whole bell peppers of your choice), diced
3 (8 oz.) blocks cream cheese, softened (not melted)
2 cans Rotel diced tomatoes with chiles undrained
1/4 - 1/2 cup chicken stock
1 tsp cumin
1 1/2 cups sharp cheddar cheese, shredded
1 cup of picante sauce
38 large pasta shells, cooked al dente

Recipe

1. Cook pasta shells in well salted, boiling water until al dente (still have a little bite to them) If you cook them too long, they will be difficult to stuff, plus they will have additional cooking time, once they are stuffed. Drain the pasta and set aside while you make the filling.
2. Cook, drain and dice enough chicken breast to make 4 cups.
3. To make the filling, mix diced chicken, drained black beans, green onions, diced peppers, and cumin in a large mixing bowl. Thoroughly incorporate all the ingredients.
4. In a separate bowl, mix the cream cheese, chicken stock and undrained tomatoes with chiles. When thoroughly combined, pour it over the chicken mixture and mix well. 5. Spread 3/4 c. picante sauce in the bottom of a large baking pan. Two 9 ~13 s
6. Reserve the final 1/4 cup, for later.
6. Using a spoon, or your fingers, fill each of your cooked and cooled pasta shells, setting them into the picante covered pan. Continue until all shells are filled and arranged in the pan.
7. When the pan is full, drizzle the shells with the remaining 1/4 cup of picante and then sprinkle with the shredded cheddar cheese.
8. Cover the baking pan tightly with foil and bake at 350 degrees for about 30 minutes or until hot and bubbly.

* MEXICAN - MEXICAN MANICOTTI

MEXICAN MANICOTTI

Source of Recipe
Taste of Home
List of Ingredients

- 1 pound Ground Beef
- 1 C Refried Beans
- 1 teaspoon Oregano
- 1 teaspoon Cumin (optional)
- 1 Box Manicotti Shells
- 1 Lb Shredded cheese
- Mix 1 ½ C Water and 1 Cup Picante Sauce

Recipe
Brown hamburger and drain, and add all ingredients and cook until hot.

Mix with an electric mixer until small enough to put into uncooked noodles.

Set filled noodles into greased 9 x 13 pan.

Pour water and Picante sauce mix over the top. over and bake 45 minutes at 350 degrees.

Spread 1 C Sour Cream on top. Put back in oven for 10-15 minutes uncovered.

Then put on 1 C shredded cheese, bake 10 minutes uncovered.

Serve with rice or salad.

* MEXICAN - NO CAN BEATO THIS TAQUITO

NO CAN BEATO THIS TAQUITO

Source of Recipe

Guy Fieri

List of Ingredients

4 tablespoons olive oil
1 large red onion, diced
1 red bell pepper, julienned
2 jalapenos, diced and seeded
2 medium red potatoes, diced into ½ -inch cubes
2 tablespoons minced garlic
2 pounds boneless, skinless chicken breast, cut into 1-inch strips
1 tablespoon dried oregano
1 teaspoon ground cumin
Salt and pepper
3 ounces your favorite tequila
1 lime, juiced
2 tablespoons minced fresh cilantro leaves
24 corn tortillas

Guacamole:

3 ripe avocados, peeled and seeded
1 jalapeno, seeded, minced
¼ cup diced red onion
¼ cup diced tomato
½ bottle of your favorite beer
4 tablespoons sour cream
1 lime, juiced
Small handful cilantro leaves, about ¼ cup
Salt and pepper

Place all ingredients in a blender and puree.

Tomatillo Salsa:

8 fresh tomatillos
Olive oil
½ C diced red onion
½ C plus 3 tablespoons diced tomato
¼ C water
1 teaspoon minced garlic
1 teaspoon chopped cilantro leaves
1 tablespoon white vinegar
2 tablespoons hot sauce
Salt and pepper
2 tablespoons sour cream

Rub tomatillos with oil; grill until browned all over.

Place the tomatillos in a blender with remaining ingredients and puree.

Season with salt and pepper.

Top with sour cream and chopped tomatoes and serve.

Recipe

In medium sauté pan over medium to high heat, add oil, onions, red bell peppers, jalapeno pepper, potatoes, 25 garlic and chicken. Saute

until chicken is cooked and vegetables are soft. Add the oregano and cumin and season with salt and pepper, to taste. Deglaze with tequila and the lime juice and let simmer until liquid is almost evaporated.

Remove from heat. Shred the chicken with 2 forks and let cool. Stir in the cilantro.

Wrap tortillas in paper towels and microwave for 2 minutes to make tortillas pliable. Place about 4 tablespoons of chicken mixture on 1 tortilla, roll tightly and close with a toothpick.

In large cast iron skillet, heat ½ -inch of canola oil to 350 degrees F.

Add rolls to hot oil, placing toothpick seam down. Cook for 2 minutes or until golden brown and turn to other side.

Remove and drain on paper towel. Remove toothpicks and serve with guacamole and salsa.

* PASTA - Bacon and Tomato Pasta

Bacon and Tomato Pasta

Source of Recipe

Guy Fieri

List of Ingredients

2 tablespoons kosher salt
16 ounces spaghetti pasta
1 pound thick-cut bacon or pancetta, chopped
3 tablespoons extra-virgin olive oil
1 cup red onion, diced
1 teaspoon red chili flakes
3 tablespoons garlic, minced
2 cups Roma tomatoes, diced
1/4 cup red wine
4 tablespoons basil, chopped
1/4 cup freshly grated Parmesan
Salt and freshly ground black pepper

Recipe

In a large stock pot, boil 3 quarts of water, when boiling add 2 tablespoons kosher salt and the pasta and cook until the pasta is al dente.

In a large sauté pan over medium heat, add bacon and sauté until bacon is crispy. Remove bacon to drain on a paper towel-lined plate and remove 3/4 of the bacon fat from the pan. Add extra-virgin olive oil, onions, and red chili flakes. Cook until onions are translucent, add garlic, cook for 2 minutes then add tomatoes. Sauté for 5 minutes, then deglaze with wine.

Drain pasta and add to the tomato mixture pan. Add basil and bacon. Toss with Parmesan, and add salt and pepper, to taste.

* PASTA - BAKED PENNE PRIMAVERA

BAKED PENNE PRIMAVERA

Source of Recipe

Mr. Food

List of Ingredients

- 1 pound penne pasta
- 1 (10 3/4 ounce) can condensed cream of asparagus soup
- 1 1/4 C milk
- 1 (0.7 ounce) package dry Italian dressing mix
- 1 (15 ounce) container ricotta cheese
- 3/4 C grated Parmesan cheese, divided
- 2 (16 ounce) packages frozen Italian mixed vegetables, thawed

Recipe

Preheat oven to 350 degrees F. Cook pasta according to package directions and drain; set aside. Coat a 9" x 13" baking dish with cooking spray.

Meanwhile, in a large bowl, combine soup, milk, and dressing mix. Add ricotta cheese and 1/2 cup Parmesan cheese; mix well.

Add cooked pasta and vegetables, and toss until well coated. Spoon into baking dish then sprinkle with remaining 1/4 cup Parmesan cheese.

Bake 45 to 50 minutes, or until heated through.

* PASTA - BAKED ZITI

BAKED ZITI

Source of Recipe

Mr. Food

List of Ingredients

½ pound ziti

1 (15 ounce) container ricotta cheese

3 C (12 ounces) shredded mozzarella cheese, divided

3 C spaghetti sauce, divided

½ cup grated Parmesan cheese

Recipe

Preheat oven to 350°F. Coat a 9" x 13" baking pan with cooking spray.

In a large pot of boiling, salted water, cook ziti until just barely tender; drain and place in a large bowl.

Mix ricotta cheese and half the mozzarella cheese with the ziti. Cover bottom of prepared pan with half the spaghetti sauce. Spoon ziti mixture into pan; cover with remaining spaghetti sauce.

Sprinkle with Parmesan cheese and top with remaining mozzarella cheese.

Bake 20 to 30 minutes, or until cheese melts and is light golden.

* PASTA - CAJUN ALFREDO SKILLET

CAJUN ALFREDO SKILLET

Source of Recipe

Kraft Foods

List of Ingredients

½ lb. boneless skinless chicken breasts cut into bite-size pieces
1 Tablespoons Cajun seasoning, divided
2 teaspoons oil
1 C green and red pepper strips
1 onion, slivered
1 tub (10 oz.) PHILADELPHIA Original Cooking Crème
¼ C milk
2 C hot cooked penne pasta

Recipe

Toss chicken with 1 teaspoon Cajun seasoning. Heat oil in large skillet on medium heat. Add chicken and vegetables; cook 6 to 7 min. Or until chicken is done and vegetables are crisp-tender, stirring frequently. Add sausage; cook 3 min., stirring frequently. Add cooking crème, milk and remaining seasoning; cook and stir 2 to 3 min. Or until heated through.
Stir in pasta.

* PASTA - CAPELLINI POMODORO

CAPELLINI POMODORO

Source of Recipe

food.com

List of Ingredients

14 oz Capellini pasta (angel hair)
8 medium tomatoes cut into ½~ pieces
11 fresh basil leaves, chopped
2 cloves garlic, chopped
6 Tablespoons olive oil
Salt and freshly ground pepper, to taste

Recipe

Cook Capellini pasta according to package directions.

Mix diced tomatoes, chopped basil, garlic and oil. Season with salt and pepper.

Drain pasta. Toss pasta with tomato mixture in a sauté pan and heat throughout.

Serve immediately.

* PASTA - CREAMY GARLIC PASTA

CREAMY GARLIC PASTA

Source of Recipe

Pinterest

List of Ingredients

2 tsp olive oil
4 cloves garlic, minced
2 tbsp butter
¼tsp salt
½ tsp pepper
3 cups chicken stock
½ lb spaghetti or angel hair pasta
1 cup grated parmesan cheese
¾ cup heavy cream
2 tbsp chopped fresh parsley

Recipe

In a pot, bring the olive oil to medium-low heat. Add the garlic and stir, allowing it to cook for 1-2 minutes. Mix in the butter until melted. Add the salt, pepper and chicken stock. Raise the heat to high and let it come to a boil.

Once it is at a rolling boil, add the pasta and cook for as long as the box's directions indicate. Reduce the stove to medium heat and mix in the parmesan until completely melted. Turn off the heat and stir in the cream and parsley. Serve immediately.

* PASTA - FETTUCINI ALFREDO WITH PEAS

FETTUCINI ALFREDO WITH PEAS

Source of Recipe

Mr. Food

List of Ingredients

12 ounces refrigerated fettuccin
1/2 cup butter
2 cups heavy cream
1/2 teaspoon black pepper
1-1/2 cups grated Parmesan cheese
1 cup frozen peas

Recipe

1. Cook fettuccin according to package directions; drain.
2. Meanwhile, in a large skillet, melt butter over medium-low heat. Add heavy cream and pepper; cook 6 to 8 minutes, or until hot and well blended, stirring constantly.
3. Stir in cheese and peas, and cook 6 to 7 minutes, or until sauce is thickened. Pour sauce over fettuccini; toss and serve.

* PASTA - FRENCH ONION PASTA

FRENCH ONION PASTA

Source of Recipe

Julia Childs

List of Ingredients

- 2 cups of uncooked penne pasta
- 1 to 1/2 cup of chicken stock
- 1 packet of Lipton's Onion Soup mix
- 1 shallot, finely diced
- 2 cloves of garlic, smashed
- 1/2 cup of marsala wine
- 4 tablespoons of light cream
- 1 tablespoon of flour
- 1/4 cup of shredded mozzarella cheese
- 1 tablespoon of EVOO

Recipe

Cook pasta according to directions, set aside and keep warm.

In a saucepan, heat the EVOO. Add the scallions and garlic, stir continually until soft and fragrant.

Add the marsala wine, scraping the bottom of the pan to remove any stuck on pieces of onion.

Add the stock and soup mix packets, allow to cook on low for about 20 minutes.

Stir in flour, whisking continually until well incorporated and thickened.

Add the light cream, mix well.

Add the pasta to the sauce, stir well.

Pour into an oven safe dish. Top with the mozzarella cheese.

* PASTA - FRENCH ONION SPAGHETTI PIE

FRENCH ONION SPAGHETTI PIE

Source of Recipe
Good Housekeeping
List of Ingredients

- 1 T. olive oil
- 3 large sweet onions thinly sliced
- 2 cloves garlic, finely chopped
- 1 T. thyme leaves
- ½ t. sugar
- ½ C. dried bread crumbs
- 3 T. melted butter
- 1 ½ C shredded Gruyere cheese
- 4 eggs
- 2 C. milk
- ½ C. dry white wine
- 1 lb. spaghetti noodles

Recipe

1. Preheat oven to 375°.
2. Cook pasta for ½ the time on directions.
3. In non stick skillet, heat oil on medium heat, add onions, garlic, thyme, sugar and 1 tsp. salt. Cook covered for 10 minutes, stirring often.
4. In medium bowl combine crumbs, 2 Tbsp butter and ½ C. Gruyere cheese. In large bowl, whisk eggs, 1 C. Gruyere cheese, and ½ tsp. salt and pepper, set aside
5. Uncover skillet. Cook 5-7 minutes on medium ~ high until golden, stirring often. Add wine and 1 Tbsp. butter. Cook until wine is reduced by half.
6. In the pot use for the pasta, stir onion mixture and egg mixture, transfer pasta to skillet. Top with crumbs, bake 30 minutes or until set.

* PASTA - ITALIAN PENNE PASTA

ITALIAN PENNE PASTA

Source of Recipe

Pinterest

List of Ingredients

- 1 pound ground beef
- 4 cups penne pasta (12 ounces)
- 1 jar 28 to 30 ounces spaghetti sauce
- 3/4 cup grated Parmesan Cheese
- 3 cups shredded Colby Jack Cheese

Recipe

1. Cook Penne Pasta according to package directions.
2. While pasta is cooking, using a skillet brown the burger and drain if needed.
3. Drain the pasta and mix together with the ground beef, spaghetti sauce, and 1/2 cup of the Parmesan Cheese.
4. Place the mixture into a 13 x 9 casserole dish and top with the remaining Parmesan Cheese and Colby Jack.
5. Bake at 375F for 20 minutes.

* PASTA - LINGUINE WITH MIXED SWEET PEPPERS

LINGUINE WITH MIXED SWEET PEPPERS

Source of Recipe

Olive Garden

List of Ingredients

1 lb linguine
1 C red bell peppers, cut 1" x 1"
1 C yellow bell peppers, cut 1" x 1"
1 C plum tomatoes, seeds and jelly removed, cut 1" x 1"
4 medium garlic cloves, peeled and finely chopped
4 Tablespoons fresh basil, finely chopped
3 Tablespoons extra virgin olive oil
½ C Parmesan cheese, freshly grated

Recipe

Preheat heavy skillet over medium heat; add olive oil and sauté; garlic until just white. Add all ingredients (except pasta and parmesan cheese) and sauté; stirring constantly until peppers are crisp tender.

Cook pasta according to package directions.

Add pasta and parmesan cheese to sauté pan; stir to blend well with vegetables. Add salt and fresh ground pepper to taste.

Transfer to large serving platter. Serve immediately.

* PASTA - PENNE PASTA, DICED TOMATO, FRESH RICOTTA

PENNE PASTA, DICED TOMATO, FRESH RICOTTA

Source of Recipe

Olive Garden

List of Ingredients

4 medium fresh ripe tomatoes
8 basil leaves, chopped
¼ C extra virgin olive oil
1 C fresh ricotta cheese
½teaspoon marjoram, chopped
12 oz penne rigate pasta, cooked according to package directions
1/4 C Romano cheese, grated
1 large garlic clove, peeled and chopped
Salt to taste
Fresh ground black pepper to taste
Fresh parsley, chopped

Recipe

Cut a shallow ^x~ on the bottom of each tomato. Place tomatoes into boiling water and blanch for 15 seconds. Immediately cool in ice water.

Remove core, skin and seeds from tomatoes and dice. Place in a bowl and add ¼ cup of olive oil, chopped basil and chopped garlic.

Blend ricotta cheese with chopped marjoram; season to taste with salt and pepper.

Toss tomato mixture in a hot skillet. When mixture is hot, stir in ricotta cheese blend.

Add hot, drained pasta to tomato/cheese mixture. Stir to thoroughly blend. Add salt and pepper to taste. Top with Romano cheese and chopped parsley.

* PASTA - PENNE PASTA WITH VEGGIES

PENNE PASTA WITH VEGGIES

Source of Recipe

Mr. Food

List of Ingredients

2 tablespoons olive oil
1 tablespoon chopped fresh garlic
½ C chopped red onion (about 1/4 onion)
1 C chopped carrots (about 2 medium carrots)
1 C broccoli florets cut in half
1 medium-sized yellow bell pepper, chopped
1 (26-ounce) jar marinara sauce
½ teaspoon salt
1/8 teaspoon crushed red pepper
1 (10-ounce) package fresh spinach
1 (16-ounce) package penne pasta
2 tablespoons chopped fresh basil
¼ C grated Parmesan cheese

Recipe

In a soup pot, heat oil over medium heat and sauté garlic, onion, carrots, broccoli, and yellow pepper for 5 minutes, or until soft. Stir in marinara sauce, salt, crushed red pepper, and spinach; reduce heat to low and simmer 15 minutes. Meanwhile, prepare pasta according to package directions; drain well. Toss pasta with sauce mixture and sprinkle with basil and Parmesan cheese.

* PASTA - PEPPERONI STUDED LASAGNE

PEPPERONI STUDED LASAGNE

Source of Recipe

Palua Deen

List of Ingredients

2 pounds lasagna sheets
2 C hand cut 1/8-inch slices pepperoni
4 C tomato sauce, recipe follows
1 pound ricotta
16 ounces shredded mozzarella
2 pounds bulk Italian sausage, cooked
3/4 cup grated Parmesan

Tomato Sauce:

3 ounces extra-virgin olive oil
1 yellow onion, minced
5 medium-sized garlic cloves, crushed
6 cups skinned and diced Roma tomatoes
2 tablespoons thinly sliced fresh basil leaves
1 tablespoon minced fresh oregano leaves
Salt
Freshly ground black pepper

In a medium saucepan, heat olive oil.
Add onion and cook over medium to low heat until transparent.
Add garlic and cook until almost brown. Then add tomatoes and cook for 1/2 hour over low to medium heat.
Add the basil and oregano and continue to cook for another 1/2 hour.
Season, to taste, with salt and pepper, cool and store in the refrigerator until ready to use.

Recipe

Preheat oven to 375 degrees F.

Boil 6 quarts of water, add pinch of salt, and cook pasta to almost done. Remove from water and shock in ice bath.
In medium saucepan add pepperoni and sauté over medium heat until crispy. Remove from heat and drain on a paper towel.
In a 10-by-14-by-3-inch baking pan or dish, pour 1 cup of tomato sauce in bottom and around sides. Layer lasagna sheets on the bottom of the pan, overlapping by 1/2 -inch. Add 1/3 amount of ricotta, 1/3 amount of mozzarella, 1/3 amount of sausage, then sprinkle generously with the Parmesan, add 1/2 cup tomato sauce, and 1/4 cup of pepperoni. Repeat this 2 more times.
On the very top sheet, top with remaining ricotta, tomato sauce, mozzarella, pepperoni, and dust with Parmesan. Bake for approximately 45 minutes. Remove from oven; let sit for 15 minutes. Cut and serve immediately.

* PASTA - RAVIOLI LASAGNA

RAVIOLI LASAGNA

Source of Recipe
cullyskitchen.com
List of Ingredients

1 pound ground beef
1 jar (28 ounces) spaghetti sauce
1 package (25 ounces) frozen sausage or cheese ravioli
1-1/2 cups (6 ounces) shredded mozzarella cheese

Recipe

1. In a large skillet, cook beef along over medium heat until no longer pink, and drain.
2. In a greased 2-1/2-qt. baking dish, layer a third of the spaghetti sauce, half of the ravioli and beef and 1/2 cup cheese; repeat layers. Top with remaining sauce and cheese.
3. Cover and bake at 400° for 40-45 minutes or until heated through.

* PASTA - RIGATONI PASTA PIE

RIGATONI PASTA PIE

Source of Recipe

Pinterest

List of Ingredients

1 lb rigatoni pasta
1 lb ground beef (I used ground sirloin)
2 garlic cloves (minced)
¼ teaspoon fresh ground pepper
1 small jar of spaghetti sauce
cooking spray
salt
1 cup finely grated Parmesan cheese
2 cups grated mozzarella cheese
4 oz cream cheese
15 oz ricotta cheese
2 eggs
1 tsp basil
1 tsp oregano
1 cup onion
spring form pan

Recipe

1. Boil the noodles according to the directions on the box. Stop cooking when they're still very firm and avoid stirring so they do not fall apart. Once done, drain and run cold water over so they are cool enough to handle. You can add a little bit of oil if they start to stick.
2. Brown the ground beef and drain excess grease. Add chopped onion and garlic. After about 5 minutes add cream cheese and stir until melted.
3. Add spaghetti sauce next. Use a small mixing bowl to mix the ricotta, Parmesan, basil, oregano and 2 eggs until smooth. Set aside. Tightly pack pasta into pan, standing each piece on end.
4. Use cooking spray on the bottom of the spring form pan first to avoid sticking. Put a zip lock bag inside a tall glass and fill the bag with the cheese mixture. Close the bag and snip the corner of the bag and pipe a small amount into each noodle.
5. After piping, pour the red sauce over the whole top and push down as much as possible. Top with 2 cups of mozzarella cheese.

Bake at 350° for 20 minutes and then broil until the cheese turns bubbly.

* PASTA - SOUR CREAM NOODLE BAKE

SOUR CREAM NOODLE BAKE

Source of Recipe
cullyskitchen.com
List of Ingredients

- 8 ounces of egg noodles
- 1 pound lean ground beef
- 1 tablespoon butter
- 1 teaspoon salt
- 1/4 teaspoon garlic salt
- 1/8 teaspoon pepper
- 1 can tomato sauce (8 ounces)
- 1 cup Ricotta cheese
- 1 cup sour cream
- 6 green onions chopped
- 3/4 cup shredded cheddar cheese

Recipe

Preheat oven to 350

1. Cook noodles according to package directions. Rinse and drain.
2. Using a large skillet brown the burger using the butter. Drain excess fat if needed. Mix in the salt, garlic salt, pepper and tomato sauce and simmer for about 5 minutes.
3. Mix the Ricotta cheese, sour cream and onions into the noodles.
4. Using a 2 quart casserole dish, sprayed or greased, alternate layers of the noodle mixture and meat; starting with the noodles, and ending with the meat. Top with shredded cheddar.
5. Bake at 350 degrees for 20 minutes, or until cheese is melted, and casserole is heated through.

* PASTA - SPAHGETTI & MEATBALL CUPS

SPAHGETTI & MEATBALL CUPS

Source of Recipe

emilybites.com

List of Ingredients

1 lb 95% lean ground beef
¼ cup seasoned bread crumbs
1 large egg
1 T skim milk
8 oz spaghetti (I used thin spaghetti), broken into 2-3~ pieces
3 egg whites
1 oz Parmesan cheese, freshly shredded (I used the smallest holes on a box grater to shred mine)
¼ cup 2% shredded Mozzarella cheese
1 ½ cups + 3 T marinara sauce, divided
Parsley or chopped fresh basil (optional garnish)

Recipe

1. Pre-heat the oven to 350. Line a baking sheet with aluminum foil then lightly mist it with cooking spray and set aside.
2. In a large bowl, combine the bread crumbs, egg and skim milk and stir until mixed. Add the ground beef and stir in until thoroughly combined. Split the meat mixture into 12 equal pieces and roll them into balls. Set the balls on the prepared baking sheet and put them in the oven to bake for 25 minutes at 350.
3. While the meatballs bake, bring a large pot of salted water to a boil and cook the broken spaghetti pieces according to package directions. Drain the spaghetti and set it aside to cool (I actually stuck mine in the fridge for a few minutes. It doesn't need to be cold, but you don't want it to be too hot to handle when you press it into the cups).
4. When the meatballs are done, remove them from the oven and place them in a saucepot with 1 ½ cups of marinara sauce. Bring the meatballs and sauce over low heat on the stovetop, just to keep it all warm. Stir occasionally. Turn the heat on the oven up to 400 degrees.
5. When the pasta is cooled enough to handle, whisk the egg whites together in a large bowl and then add the pasta. Stir to combine and then add the Parmesan, Mozzarella, and 3 tablespoons of the marinara sauce. Mix together until thoroughly combined.
6. Lightly mist a 12 cup muffin tin with cooking spray. Place about 1/3 cup of the spaghetti mixture into each cup in the muffin tin. Using your fingers, press down on the center and up the sides of the spaghetti, forming cups. Slide the tin into the pre-heated oven and bake for 15 minutes at 400.
7. When the spaghetti cups are done, remove them from the oven and let them cool for a moment before removing them from the tin. When ready to serve, pour a tablespoon of marinara sauce from the pot into the center of a spaghetti cup, top it with a meatball, and follow it with another tablespoon of marinara.

*If you are planning to have leftovers, I suggest storing the sauce & meatballs in one container and the spaghetti cups in another and assembling them right before eating.

* PASTA - THREE CHEESE SPAGHETTI NESTS

THREE CHEESE SPAGHETTI NESTS

Source of Recipe

Food

List of Ingredients

10 ounces dry Spaghetti
1/2 cup grated regular or low fat Cheddar Cheese
1 cup fat free or low fat Cottage Cheese
Olive Oil
pinch Garlic Salt
1/4 teaspoon Pepper
1 teaspoon Tumeric
1/4 teaspoon Smoked Paprika
shaved Parmesan for garnish

Recipe

1. Pre heat oven to 425 F with the rack in the center of the oven. Lightly spray Muffin tins. Cook pasta according to directions, reserve 1/2 cup of cooking liquid. Be sure not to break spaghetti while cooking so you can twirl it into nests. Combine cottage cheese and cheddar cheese in a bowl. Toss cooked pasta with a splash of olive oil, all spices and seasonings. Add some of the reserved cooking liquid if you need to. Mix with cheese mixture. Reserve a bit of cheese to top each nest.

2. Twirl spaghetti with a fork and add to muffin tins, create nest shapes. Top each nest with a bit of the cottage cheese mixture. Bake for about 10 minutes. The tops of your nests will be lightly browned and a bit crispy. Let cool for a few minutes. Gently loosen spaghetti nests from muffin tins with a spatula and serve. Top with parmesan & dried basil or parsley if desired.

* PASTA - TRIPOLINI AMATRICIANA

TRIPOLINI AMATRICIANA

Source of Recipe

Olive Garden

List of Ingredients

- ½cup lean smoked bacon, cut into 1~ x ¼~ x ¼~ strips
- 4 cups tomato sauce
- ½ tsp crushed red pepper
- 1 lb tripolini pasta (trenette or curly fettuccine) Pasta ½cup
- Parmesan cheese, grated
- 4 Tbsp Romano cheese
- 1 cup fresh basil, shredded
- ¾ cup lean smoked bacon, cut into 1~ x ¼~ x ¼~ strips
- 6 cups tomato sauce
- ¾ tsp crushed red pepper
- 2 lbs tripolini pasta (trenette or curly fettuccine)
- ¾ cup Parmesan cheese, grated
- 6 Tbsp Romano cheese
- 1 ½ cup fresh basil, shredded

Recipe

Heat bacon in a large skillet over medium-low heat. Cook until bacon renders it's fat and begins to brown. Stir in crushed red pepper and cook 1 minute. Add tomato sauce and bring to a boil.

Cook pasta according to package directions. Drain pasta, reserving ½cup of cooking liquid. Return pasta to pot.

Add bacon/tomato sauce mixture and reserved pasta cooking liquid to pot. Bring to a boil and remove from heat. Stir in grated cheeses and basil.

Toss to mix and serve immediately.

* PASTA - TUSCAN GARLIC CHICKEN

TUSCAN GARLIC CHICKEN

Source of Recipe

Olive Garden

List of Ingredients

4 (4 oz) boneless, skinless chicken breasts
1 ½ C flour, plus 1 tablespoon
1 Tablespoon salt
2 teaspoons black pepper
2 teaspoons Italian seasoning
1 lb fettuccine pasta, cooked according to package directions
5 Tablespoons olive oil
1 Tablespoons garlic, chopped
1 red pepper, julienne cut
½ C white wine
½ lb whole leaf spinach, stemmed
2 C heavy cream
1 C Parmesan cheese, grated

Recipe

Mix 1½ cups flour, salt, pepper and Italian seasoning in a shallow dish. Dredge chicken in the mixture, shaking off any excess.

Heat 3 Tablespoons of oil in a large skillet. Cook chicken breasts 2 at a time over medium-high heat until golden brown and crisp (2-3 min). Add more oil for each batch as necessary.

Place cooked chicken breasts on a baking sheet and transfer to preheated oven. Cook for 10-15 minutes or until internal temperature reaches 165°f.

Heat 2 Tablespoons of oil in a sauce pan. Add garlic and red pepper and cook for approximately 1 minute. Stir in 1 Tablespoon flour, wine, spinach and cream and bring to a boil. Sauce is done when spinach becomes wilted. Complete by stirring in parmesan cheese.

Coat cooked drained pasta with sauce, then top with chicken and remaining sauce. Garnish with extra parmesan cheese.

* PIZZA - 3 MEAT PIZZA CASSEROLE

3 MEAT PIZZA CASSEROLE

Source of Recipe

Pinterest

List of Ingredients

- 1 lb bow tie pasta
- 1 lb ground beef
- 1 large onion, medium size chopped
- 2 (26 ounce) jars spaghetti sauce
- 1 lb cubed cooked ham
- 1/2 lb of sliced pepperoni
- 3 (8 ounce) bags of shredded mozzarella cheese
- 6 tablespoons of grated parmesan cheese
- 2 tablespoons chopped garlic
- 1 teaspoon dried oregano

Recipe

1. Cook pasta in boiling water until al dent é.
2. Cook beef, garlic powder and oregano with onions until the juices run clear.
3. In a lightly greased 9x13x3 inch pan, pour a small amount of sauce to lightly coat bottom.
4. Layer ingredients in the order listed below.
5. 1st layer-1/3 of the pasta, 1/3 remaining sauce, 1 bag of mozzarella cheese, 2 Tablespoons parmesan cheese, burger and onions.
6. 2nd layer-1/2 of the remaining pasta, 1/2 remaining sauce, 1 bag of mozzarella cheese, 2 Tablespoons parmesan cheese, ham.
7. 3rd layer-all remaining pasta, all remaining sauce, 1 bag of mozzarella cheese, 2 Tablespoons parmesan cheese, all the pepperoni(completely covering the entire top with pepperoni).
8. Bake at 375°F for 40 minutes.
9. Let sit for 5 minutes before serving.

* PIZZA - Cheesy Pizza Rolls

Cheesy Pizza Rolls

Source of Recipe

Cast iron Skillet

List of Ingredients

1 loaf (1 pound) frozen pizza dough, thawed
½ cup pasta sauce
1 cup shredded part-skim mozzarella cheese, divided
1 cup coarsely chopped pepperoni (about 64 slices)
½ pound bulk Italian sausage, cooked and crumbled
¼ cup grated Parmesan cheese
Minced fresh basil, optional
Crushed red pepper flakes, optional

Recipe

Preheat oven to 400°.

On a lightly floured surface, roll dough into a 16x10-in. rectangle.

Brush with pasta sauce to within 1/2 in. of edges.

Sprinkle with 1/2 cup mozzarella cheese, pepperoni, sausage and Parmesan.

Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into eight slices.

Place in a greased 9-in. cast-iron skillet or greased 9-in. round baking pan, cut side down.

Bake 20 minutes; sprinkle with remaining mozzarella cheese.

Bake until golden brown, 5-10 minutes more. If desired, serve with minced fresh basil and crushed red pepper flakes.

Tips

If you have a favorite homemade or store-bought fresh dough, swap it for the frozen dough.

Give rolls a little room in the pan to stretch their wings. They will expand in the oven.

Prefer a crisper pizza crust? Bake an additional 5 to 10 minutes.

* PIZZA - DEEP DISH PIZZA CASSEROLE

DEEP DISH PIZZA CASSEROLE

Source of Recipe

Mr. Food

List of Ingredients

1 pound ground beef
1 (15 ounce) can chunky Italian-style tomato sauce
1 (10 ounce) can refrigerated pizza dough
6 (1 ounce) slices mozzarella cheese, divided
¼ C grated Parmesan cheese

Recipe

Preheat oven to 425°F. Cook meat in a nonstick medium skillet over medium-high heat, stirring until meat crumbles and is no longer pink. Drain, if necessary, and return to skillet. Add tomato sauce, and cook until heated.

Meanwhile, unroll pizza dough, and press into bottom and halfway up sides of a lightly greased 9 "x 13" baking dish (see Notes). Line bottom of pizza crust with 3 slices mozzarella cheese. Top with meat mixture.

Bake, uncovered, for 12 minutes. Top with remaining 3 cheese slices, and sprinkle with Parmesan cheese.

Bake 5 more minutes, or until crust is browned and cheese melts. Cool 5 minutes before serving.

**Make sure to push the pizza crust up the sides of your baking dish so the delicious pizza filling will bubble up inside the crispy crust.

* PIZZA - PEPPERONI PIZZA MONKEY BREAD

PEPPERONI PIZZA MONKEY BREAD

Source of Recipe

Pinterest

List of Ingredients

- 2 cloves garlic, thinly sliced
- 4 Tbsp butter
- 2 lbs pizza dough (I used this recipe because it makes enough for two pizza)
- 6 oz mozzarella cheese, cut into small cubes (you'll need 48 pieces)
- 48 slices of Turkey pepperoni (from 1 package)
- 2-3 cups marinara sauce, warmed, for serving

Recipe

- 1.Heat garlic and butter over medium heat just until the garlic begins to brown. Remove from heat and let sit.
- 2.Lightly brush the inside of a bundt pan (or other oven-safe dish) with garlic butter.
- 3.Pull off large marble-sized balls of dough and flatten (~2/3 of an ounce, a kitchen scale makes this very easy). Top with a slice of pepperoni and a cube of mozzarella.
- 4.Wrap the dough around the pepperoni and cheese, pinching well to seal.
- 5.Very lightly brush the pizza ball with garlic butter and place into the bundt pan (I dabbed the pizza balls on a butter-dipped silicon brush to keep butter use low - there will be 1+ Tbsp leftover - and my hands butter free. Buttery hands make it hard to get the pizza balls to seal).
- 6.Repeat until all of the dough is used.
- 7.Cover and let sit for 30 minutes, while preheating the oven to 400.
- 8.Bake for ~35 minutes, until the top is very brown.
- 9.Remove from the oven and let sit for 10 minutes.
- 10.Turn out onto a platter and serve with warmed marinara sauce for dipping.

* PIZZA - Prime-Time Pizza Dough

Prime-Time Pizza Dough

Source of Recipe

Guy Fieri

List of Ingredients

1 teaspoon sugar
1 tablespoon active dry yeast
2 tablespoons extra-virgin olive oil, plus more for the bowl
1 teaspoon fine sea salt
2 1/2 cups all-purpose flour, plus more for dusting

Recipe

In the bowl of a stand mixer, dissolve the sugar in 1 cup warm water (110 degrees F to 115 degrees F). Sprinkle the yeast on top and let stand 10 minutes, or until foamy. Add the olive oil and salt, then use the dough hook to mix in the flour until the dough starts to come together. Allow the machine to knead the dough until smooth. (If you don't have a stand mixer, you can pulse the dough in a food processor until it is smooth and elastic. Or combine by hand in a large bowl.)

Turn out the dough onto a floured board and knead 2 to 3 minutes. Place the dough in an oiled bowl and turn to coat the surface. Cover the bowl with plastic wrap and let stand in a warm place until the dough has doubled in size, about 1 hour.

Turn out the dough onto a lightly floured surface and divide it in half for 2 large pizzas, or into 4 pieces for small individual pizzas. Form into smooth, tight balls, cover loosely with plastic wrap or a well-floured kitchen towel and set in a warm place to rise again, 30 to 45 minutes. (If you're not using the dough right away, wrap tightly in plastic wrap and refrigerate up to 2 days or freeze up to 1 month.)

Set a pizza stone in the oven and sprinkle a pizza peel lightly with flour. (If you don't have a stone, you can bake your pizza on a pizza pan or baking sheet sprinkled with flour.) Preheat the oven to 500 degrees F.

Press the dough with your fingers until it's as flat as possible, then drape it over both of your fists and gently pull the edges outward while rotating the crust. When the circle has reached the desired size and thickness, place it on the pizza peel (or on the prepared pan). Top the pizza as desired and slide it from the peel onto the hot stone (or transfer the pan to the oven).

Bake 8 to 12 minutes, depending on the thickness, or until the crust is crisp and golden.

* PIZZA - SUMMER PIZZA

SUMMER PIZZA

Source of Recipe

Cooks.com

List of Ingredients

7 ½ cups all-purpose flour (approximately)
1 pk dry active yeast
2 ½ cups water, warm
½ Tablespoon +1 teaspoon salt
1 Tablespoon of extra virgin olive oil
All-purpose flour as needed
8 green onions, cut into 3~ pieces
1 red pepper
1 yellow pepper
16 oz marinara sauce (your favorite)
1 lb mozzarella cheese, sliced
20 slices pepperoni
16 black olives, pitted
Pre-heat oven to 550°F.

Recipe

PIZZA DOUGH:

Pour warm water into a bowl. Add yeast. Using a wire whip, whisk to completely dissolve yeast. Set aside for about 5 minutes, or until yeast activates. Add 1 cup flour, salt and extra virgin olive oil. Mix well. Add remaining flour 1 cup at a time until dough is soft and springy. Dough should turn into a ball. If dough is too dry, add a very small amount of water. If it becomes too wet, add a small amount of flour.

Place ball of dough on a floured board and cover with a dry towel.

Allow to sit until ball doubles in size.

Cut risen dough into 4 equal pieces. Again, roll into balls and allow to rise*.

GRILLING VEGGIES:

Place washed green onion, yellow and red pepper onto grill. Allow to grill for approximately 5 minutes or until grill marks are visible. Remove from grill and set aside.

Once peppers are cool enough to handle, remove skin and cut into 1~ pieces.

PIZZA:

Place dough ball on floured board. Using hands flatten and spread out to form a circle.

Slide pizza dough onto a pizza pan or parchment paper.

Place marinara sauce and mozzarella slices on pizza. Evenly space green onions, red and yellow pepper pieces on top of cheese. Add pepperoni and olives.

Bake at 550°F for 5-6 minutes or until crust is golden brown.

*If not using dough immediately, wrap each ball with plastic wrap and refrigerate until ready for use. Once ready to use, remove from refrigerator and bring to room temperature.

* PORK - Bacon Bowls

Bacon Bowls

Source of Recipe

Allrecipes

List of Ingredients

18 Slices of Bacon

Recipe

1.Preheat the oven to 375 degrees F (190 degrees C). Turn two muffin tins upside down, and cover the outside of 9 cups with aluminum foil. Set aside.

2.Weave the bacon into a mat that is 9 strips across and 9 strips wide. Cut into 9 even squares. Place each square over one of the foil covered muffin cups.

3.Bake the bacon in the preheated oven until crisp, about 10 minutes. Remove the bacon cups from the pan and allow to cool completely.

* PORK - One-Skillet Pork Chop Supper

One-Skillet Pork Chop Supper

Source of Recipe

Cast Iron Skillet

List of Ingredients

1 tablespoon butter
4 pork loin chops (½ inch thick and 7 ounces each)
3 medium red potatoes cut into small wedges
3 medium carrots cut into ½ inch slices, or 2 cups fresh baby carrots
1 medium onion, cut into wedges
1 can (10 ¾ ounces) condensed cream of mushroom soup
¼ cup water
Cracked black pepper and chopped fresh parsley, optional

Recipe

In a large cast-iron or other heavy skillet, heat butter over medium heat. Brown pork chops on both sides; remove from pan, reserving drippings.

In same pan, sauté vegetables in drippings until lightly browned. Whisk together soup and water; stir into vegetables. Bring to a boil.

Reduce heat; simmer, covered, just until vegetables are tender, 15-20 minutes.

Add chops; cook, covered, until a thermometer inserted in pork reads 145°. Remove from heat; let stand 5 minutes.

If desired, sprinkle with pepper and parsley.

* PORK - Pork Chops with Scalloped Potatoes

Pork Chops with Scalloped Potatoes

Source of Recipe

Taste of Home

List of Ingredients

3 tablespoons butter
3 tablespoons all-purpose flour
1-1/2 teaspoons salt
1/4 teaspoon pepper
1 can (14-1/2 ounces) chicken broth
6 pork rib or loin chops (3/4 inch thick)
2 tablespoons canola oil
Additional salt and pepper, optional
6 cups thinly sliced peeled potatoes
1 medium onion, sliced
Paprika and minced fresh parsley, optional

Recipe

In a small saucepan, melt butter; stir in the flour, salt and pepper until smooth. Add broth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat and set aside.

In a large skillet, brown the pork chops on both sides in oil; sprinkle with additional salt and pepper if desired.

In a greased 13x9-in. baking dish, layer potatoes and onion. Pour broth mixture over layers. Place pork chops on top.

Cover and bake at 350° for 1 hour; uncover and bake 30 minutes longer or until meat and potatoes are tender. If desired, sprinkle with paprika and parsley.

* PORK - SERIOUSLY SUFFOCATED CHOPS

SERIOUSLY SUFFOCATED CHOPS

Source of Recipe

Samantha Isenhower

List of Ingredients

½ C canola oil
Center cut chops, bone in
Essential seasoning
Black pepper
½ C plus 2 tablespoons flour
1 medium onion, chopped
1 cup cold water
¼ teaspoon garlic powder

Recipe

In large skillet heat oil over medium heat. Season both sides of chops with seasoning and pepper to taste
Place ½ cup flour in a bowl and season to taste with seasoning and pepper. Coat the chops in flour, shaking off excess
Using tongs, carefully place chops in skillet. Cook until both sides are golden brown. Transfer to plate and cover lightly with foil.
Pour off all but 1 tablespoon of oil, making sure not to pour off any of the flour bits. Reduce heat to medium, add onion. Cook until softened, sprinkle remaining 2 tablespoons of flour and stir well.
Cook until flour begins to brown. Stir in water, bring to a simmer. Season to taste with seasoning, pepper and garlic.
Return chops to the skillet; reduce heat to low-medium and cover.
Cook, stirring occasionally until chops are not pink when pierced.

* PORK - SMOTHERED CHOPS

SMOTHERED CHOPS

Source of Recipe

Samantha Isenhower

List of Ingredients

4 ½ inch thick boneless pork chops
½ teaspoon salt
½ teaspoon pepper
¼ C flour
1/3 C canola oil
1 medium onion, chopped
2 garlic cloves, chopped
½ C green pepper, chopped
½ C tomato, diced
½ teaspoon ginger
1 teaspoon thyme
2 tablespoons soy sauce
1 chicken bouillon cube, dissolved in 1/3 C water

Recipe

Season the chops with salt & pepper to taste then lightly coat with flour and set aside.

Heat oil in large skillet over medium heat. Carefully add the chops to the skillet and fry 6 to 7 minutes on each side until lightly browned.

Stir in the onion, garlic, green pepper, ginger, thyme, soy sauce and bouillon mixture. Reduce heat to low and cover. Simmer until chops are cooked and tender, 25 to 30 minutes.

* POULTRY - BEER CAN CHICKEN (oven)

BEER CAN CHICKEN (oven)

Source of Recipe

foodnetwork.com

List of Ingredients

1 (2 to 3-pound) whole chicken
1 teaspoon Dried Oregano
1 teaspoon Garlic Powder
1 Tablespoon Onion Powder
1 teaspoon Paprika
1 teaspoon Ground Ginger
1 teaspoon Dried Sage
1 teaspoon Sea Salt
1 Tablespoon Black Pepper
2 Cloves Garlic, Smashed
1 Can beer
½ lb. bacon

Recipe

Preheat oven to 450 degrees F. Wash chicken with cold water and pat dry with paper towels.

Mix dry ingredients in small bowl. Rub 1/2 of the ingredients on inside cavity of chicken.

Gently peel skin away from chicken and rub mixture into meat of chicken. Open beer can pour out about 1/2 cup.

Drop the garlic cloves into the beer can.

Place chicken, open end down, over the beer can to insert the beer into the cavity. Place chicken, standing up, in large sauté pan.

Place 1/3 of the bacon in the top cavity of the chicken and drape the remaining 2/3 of the bacon down the outside of the chicken.

Pierce the bacon to the chicken with toothpicks.

Place chicken in the oven for 10 minutes, then lower temperature to 325 degrees F, and cook for another 1 hour, or until the internal temperature in the thickest part of the thigh reaches 165 degrees F on an instant-read thermometer.

* POULTRY - CHEESY CHICKEN & RICE CASSEROLE

CHEESY CHICKEN & RICE CASSEROLE

Source of Recipe

Campbells Soup

List of Ingredients

1 Can Cream of Chicken Soup

½ teaspoon Onion powder

1 1/3 Cwater

4 Boneless Skinless chicken breast halves

¾ C Uncooked long-grain white rice

½ C Shredded cheddar cheese

Recipe

Stir in cream of chicken, water, rice, and onion powder in a 12 x 8~ shallow baking dish.

Top with chicken.Season as desired and cover.

Bake at 375 degrees for 45 minutes or until done.Top with cheese.

Serves 4

* POULTRY - CHICKEN AND THE BODACIOUS BULB

CHICKEN AND THE BODACIOUS BULB

Source of Recipe

foodnetwork.com

List of Ingredients

1 (4 to 5 pound) chicken, organic if possible
2 teaspoons kosher salt, divided, plus more for sprinkling
2 teaspoons freshly cracked black pepper
½ C Garlic Oil, divided, plus 1 tablespoon, recipe follows
1 ½ cups cloves garlic, reserved from Garlic Oil
8 sprigs fresh thyme
1 onion, peeled and quartered
1 carrot, peeled and cut into 4 pieces
1 celery stalk, trimmed and cut into 4 pieces
2 ½ C chicken stock, plus more to loosen fond and thicken gravy
2 C water
6 large cloves garlic, sliced thin
½ C flour
2 tablespoons chopped fresh Italian flat-leaf parsley
2 tablespoons seeded and diced Roma tomatoes

Recipe

Rinse and pat the chicken dry. On a stable surface, cut the chicken with a sharp knife into 8 pieces, plus the backbone.

Season all the pieces with 1 teaspoon each salt and pepper. Cover and refrigerate all but the backbone.

In a large saucepan or small stockpot over high heat, add 1 tablespoon of garlic oil and, when hot, add in the seasoned chicken backbone.

Brown for 4 to 5 minutes, then add in the reserved garlic cloves, thyme, and the cut vegetables. Turn the backbone over and continue to cook until well browned, an additional 5 minutes. (Guy's tip: for easy removal when making gravy later, tie the garlic cloves in cheesecloth before adding to the pot).

Deglaze the pan with a little of the stock to loosen the fond from the bottom of the pan, and add the remaining stock and the water. Bring to a strong simmer and let cook for 45 minutes. Strain the solids but reserve the garlic cloves in a bowl. Let sit and skim the fat from the top. Set aside. You should have about 3 cups. This can be prepared ahead.

Preheat the oven to 250 degrees F.

In a large, deep-sided pan over high heat, add 1/4 cup of the garlic oil. When it just starts to smoke, add the sliced garlic cloves and cook until just crisp and light golden brown, 30 seconds. Remove to a paper towel-lined plate and sprinkle with a touch of salt. Add in the chicken and carefully brown the pieces, turning as needed, and getting a nice even dark golden brown on all sides. As the pieces finish, remove to a baking sheet and hold warm in the oven.

Drain the excess fat from the pan the chicken was cooked in and set heat at medium-high. Add in the remaining 1/4 cup garlic oil and the flour and stir constantly until a paste forms. Allow the roux to cook for 1 to 2 minutes, with continued stirring, and then slowly whisk in the stock. Add about ½cup at a time and continue to incorporate.

Reduce the heat to low once the mixture has thickened and then add in

the reserved cooked garlic cloves.

Whisk these into the roux, adjust seasoning with salt and pepper, if needed, and hold warm until service over low heat.

Place ½cup of the garlic gravy on a plate and position a couple pieces of chicken on top. Spoon 1 tablespoon of the gravy on top of the chicken and garnish with the parsley, diced tomatoes, and the fried garlic slices.

* POULTRY - CHICKEN CROSTINA

CHICKEN CROSTINA

Source of Recipe

Olive Garden

List of Ingredients

6 boneless, skinless chicken breasts
2 cups and 1 Tablespoon flour
1 Tablespoons salt
1 Tablespoons pepper
1 Tablespoons Italian seasoning
1 Tablespoons roasted garlic, minced
1 C white wine
1½ cups heavy cream
5 Tablespoons Extra Virgin Olive Oil
1 lb linguine
1 C parmesan cheese, grated
1 C roma tomatoes, cored & diced
2 Tablespoons parsley, chopped

POTATO CRUST

1½ cups seasoned breadcrumbs
¼ cup melted butter
½ teaspoon garlic powder
¼ cup parsley, chopped
1 small potato, peeled & grated
¼ cup parmesan cheese, grated
Salt & pepper to taste

Recipe

Mix all ingredients for potato crust in a bowl and set aside.

Mix 1½ cups flour, salt, pepper and Italian seasoning in a shallow dish. Dredge chicken in the mixture, shaking off any excess. Heat 3 Tablespoons of oil in a large skillet. Cook chicken breasts 2 at a time over medium-high heat until golden brown and crisp, or until internal temperature reaches 165°f. Add more oil for each batch as necessary.

Place cooked chicken breasts on a baking sheet or dish and top with potato crust mixture. Transfer baking sheet to a pre-heated broiler until golden brown (1 to 2 minutes).

Cook pasta according to package directions. Drain and set aside.

Heat 2 Tablespoons of oil in a sauce pan. Add roasted garlic, cook for 1 minute. Stir in 1 Tablespoon of flour and wine and bring to a boil.

Add cream, parmesan cheese, 1 Tablespoon parsley, and tomatoes. Sauce is done when it is bubbling throughout and has started to thicken.

Coat pasta with sauce, then top with chicken and remaining sauce.

Garnish with chopped parsley.

* POULTRY - CHICKEN MILANESE

CHICKEN MILANESE

Source of Recipe

Giada De Laurentiis

List of Ingredients

Sauce & pasta:

½ C butter, unsalted
4 garlic cloves, minced (or 1 Tablespoon)
1 C white wine
¼ C all purpose flour
1 C chicken broth
1 C heavy cream
1 C Parmesan cheese, grated
¼ teaspoon black pepper, to taste
½ teaspoon salt
8 cherry tomatoes, halved
¼ C spinach, chopped
8 roasted garlic cloves, minced (or 4 Tablespoons)
1 20-oz package tortelloni or tortellini, cooked according to package directions

Chicken:

4 boneless, skinless chicken breasts
½ C flour
3 large eggs
¼ C milk
1 C Panko breadcrumbs
½ C Parmesan cheese, grated
3 teaspoon fresh parsley, chopped
1½ teaspoon Italian seasoning
1 Tablespoons garlic, chopped
¼ teaspoon black pepper
4 Tablespoons Extra-Virgin Olive Oil
4 lemon wedges

Recipe

Flatten chicken breasts between 2 sheets of plastic wrap by pounding gently until chicken is approximately ½" thick.
Whisk eggs and milk together in a flat-bottom bowl.
Mix breadcrumbs, cheese, fresh parsley, Italian seasoning, garlic and pepper. Transfer to a flat plate.
Dredge chicken in flour, coating both sides. Dip chicken pieces in egg mixture, coating both sides. Dredge in breadcrumb mixture, coating completely on both sides. Set aside.
Melt butter in sauce pan over medium heat.
Add minced garlic and sauté for 1 minute. Add flour and stir well until well-blended.
Add white wine, chicken broth, heavy cream and cheese. Bring to a boil. Reduce heat and simmer until mixture starts to thicken.
Add roasted garlic, pepper and salt. Stir until well blended.
Add tomatoes and spinach to sauce and allow to simmer over low heat for about 5 minutes, stirring frequently.
Heat olive oil in frying pan over medium-high heat. Add breaded

chicken to pan and cook until both sides are golden brown and internal temperature reaches 165°f.

Add cooked, drained tortelloni pasta to sauce and blend well.

Transfer chicken to a large platter and serve with hot, creamy tortelloni.

Garnish with fresh parsley and lemon wedges.

* POULTRY - CHICKEN PASTA BAKE

CHICKEN PASTA BAKE

Source of Recipe

Mr. Food

List of Ingredients

- 1 pound penne pasta
- 2 pounds ricotta cheese
- ¾ C grated Parmesan cheese
- 1 (12-ounce) can fat-free evaporated milk
- 1 egg
- 1 tablespoon garlic powder
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 (10-ounce) package frozen chopped broccoli, thawed and well drained

- 2 cups cooked chunked chicken breast
- 2 cups shredded mozzarella cheese

Recipe

Preheat oven to 350°F.

Prepare penne pasta according to package directions; drain. Coat a 9" x 13" baking dish with cooking spray.

Meanwhile, in a large bowl, combine ricotta cheese, Parmesan cheese, evaporated milk, egg, garlic powder, salt, and pepper; mix until well combined.

Stir in broccoli and cooked chicken; mix well. Add penne and toss gently until well mixed; pour into baking dish and sprinkle with mozzarella cheese.

Cover with foil and bake 45 minutes then remove foil and bake 5 more minutes.

* POULTRY - CHICKEN POMODORO

CHICKEN POMODORO

Source of Recipe

foodnetwork.com

List of Ingredients

1 Tablespoon Olive oil
1½ Cup Onion, minced
1 Teaspoon Garlic, minced
1/4 Teaspoon Black Pepper
To Taste Red Pepper Flakes
1 can 28 oz. Whole Peeled Tomatoes
1 Tablespoon Basil, chopped
1 lb Cooked Pasta
8 oz Boneless Chicken Breast, sliced

Recipe

Place Whole Peeled Tomatoes in a large bowl. With clean hands, grasp and crush tomatoes. Set aside.

In a large sauté pan over medium heat, add olive oil.

Add chicken, brown.

Next, add onion. Sauté until translucent, then add garlic, black pepper, and red pepper flakes.

Add Tomatoes and juice. Heat to 165°.

Add basil and cooked pasta just before serving, mix and serve.

* POULTRY - CHICKEN SALAD BAKE

CHICKEN SALAD BAKE

Source of Recipe

Mr. Food

List of Ingredients

- 2 C chopped cooked chicken
- 2 ribs celery, chopped
- 1 small onion, finely chopped
- 1 jar (2 ounces) chopped pimientos
- 1 can (10¾ ounces) cream of chicken soup
- 1/3 C mayonnaise
- ¾ C (3 ounces) shredded Cheddar cheese
- ¾ C crushed potato chips

Recipe

Preheat the oven to 425°F. In a large bowl, combine the chicken, celery, onion, pimientos, soup, and mayonnaise; mix well and pour into an 8-inch square baking dish.

Sprinkle with the cheese and potato chips.

Bake for 20 minutes or until heated through.

* POULTRY - CHICKEN STIR-FRY

CHICKEN STIR-FRY

Source of Recipe

Cooks.com

List of Ingredients

2 Pounds Boneless Skinless Chicken Breasts With Rib Meat, Thawed And Cubed

2 Tablespoons Vegetable Oil

½ C Onion, Chopped Or Vertically Sliced

1 Clove Garlic

¾ C Carrots, 2~ Julienne-Cut

2 C Broccoli Florettes

1 Red Bell Pepper Cut In Thin Strips

1 Tablespoon Soy Sauce

2 C Cooked Rice

Recipe

Heat 1 Tablespoon oil in non-stick skillet on medium heat.

Stir-fry cubed chicken breast until cooked to a light brown.

Remove from skillet.

Add 1 Tablespoon oil to same skillet.

Stir-fry onion, garlic, carrots, broccoli, red bell pepper and soy sauce until vegetables are crisp tender.

Add cooked chicken and stir-fry for 1 minute. Serve hot over cooked rice.

* POULTRY - CHICKEN WITH TORTILLA STRIPS

CHICKEN WITH TORTILLA STRIPS

Source of Recipe

Campbells Soup

List of Ingredients

4 chicken breasts, boiled, chopped

1 Can 4 oz. Diced Green chilies

1 pk. (9 oz.) Tortilla strips

2 Cans Cream of Chicken

1 lb. Jack Cheese shredded

1 Can Evaporated Milk

½ C Salsa

1 C Chicken broth

1 Onion

Recipe

In large mixing bowl, mix soups, milk, broth, onion, salsa and chilies.

Butter 9 x 13~ pan. Make a layer of 1/3 of strips on bottom of pan.

Layer ½ of chicken pieces and cover with half of sauce mixture, half of the bag of cheese. Make another layer of strips, chicken, and sauce. Top with strips and sprinkle with cheese.

Refrigerate overnight to blend flavors. Bake uncovered 300 degrees for 1 ½ hours.

* POULTRY - CHICKEN & RICE

CHICKEN & RICE

Source of Recipe

Campbells Soup

List of Ingredients

4 Chicken Breasts w/skin & bones
Garlic Powder
¾ C Rice
1 can Cream of Mushroom or Chicken
½ C Chopped Celery
½ C Chopped Onion
1 C water
1 Tablespoon Worcestershire sauce
½ t. Chili powder
¼ C Melted Butter

Recipe

Place chicken over mixture of other ingredients.

Pour ¼ C of melted butter over chicken.

Cover with foil and bake at 325 degrees for 1 hour and an additional 1-hour, uncovered. Chicken should brown.

Use a flat dish or an 8 x 8~ cake pan.

Check every half hour to make sure liquid doesn't evaporate. If it does, add water while cooking.

* POULTRY - Easy Mini Chicken Pot Pies

Easy Mini Chicken Pot Pies

Source of Recipe

Betty Crocker

List of Ingredients

Chicken Mixture

1 tablespoon vegetable oil
1 lb boneless skinless chicken breasts, cut into bite-size pieces
1 medium onion, chopped (1/2 cup)
1/2 cup chicken broth
1 cup frozen peas and carrots
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground thyme
1 cup shredded Cheddar cheese (4 oz)

Baking Mixture

1/2 cup Original Bisquick® mix
1/2 cup milk
2 eggs

Recipe

1 Heat oven to 375°F. Spray 12 regular-size muffin cups with cooking spray.

2 In 10-inch nonstick skillet, heat oil over medium-high heat. Cook chicken in oil 5 to 7 minutes, stirring occasionally, until chicken is no longer pink in center. Add onion and chicken broth; heat to simmering. Add frozen vegetables and seasonings. Heat until hot, stirring occasionally until almost all liquid is absorbed. Cool 5 minutes; stir in cheese.

3 In medium bowl, stir baking mixture ingredients with whisk or fork until blended. Spoon 1 scant tablespoon baking mixture into each muffin cup. Top with about 1/4 cup chicken mixture. Spoon 1 tablespoon baking mixture onto chicken mixture in each muffin cup.

4 Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. With thin knife, loosen sides of pies from pan; remove from pan and place top sides up on cooling rack. Cool 10 minutes longer, and serve.

* POULTRY - FOIL-PACKET SOUTHWESTERN CHICKEN DINNER

FOIL-PACKET SOUTHWESTERN CHICKEN DINNER

Source of Recipe

Kraft Foods

List of Ingredients

- 1 ¾ C warm water
- 2 C instant brown rice, uncooked
- 4 small boneless skinless chicken breast halves (1 lb.)
- ¼ C Light Ranch Dressing
- 1½ Tablespoons chili powder
- ½ C Shredded Sharp Cheddar Cheese
- 1 red pepper, chopped
- 4 cups small broccoli florets (about 1 bunch)

Recipe

Heat oven to 400°f.

Combine water and rice; let stand 5 min. Spoon onto centers of 4 large sheets heavy-duty foil.

Top with remaining ingredients.

Bring up foil sides. Double fold top and both ends to seal each packet, leaving room for heat circulation inside. Place in 15x10x1-inch pan. Bake 25 to 30 minutes or until chicken is done (165°f). Cut slits in foil to release steam before opening each packet.

* POULTRY - GRILLED CHICKEN PINATA STRATA

GRILLED CHICKEN PINATA STRATA

Source of Recipe

Furmanos

List of Ingredients

- 2 cups coarsely crushed corn chips, divided usage
- 1 cup (4 oz.) shredded sharp cheddar cheese
- 3 packages (6 oz. each) fully cooked fajita chicken breast strips, chopped
- 1 can (28 oz.) Petite Diced Tomatoes with Green Chilies
- 1 can (14½ oz.) cream of chicken soup, undiluted
- 1 teaspoon ground cumin
- 1 cup thinly sliced green onions and tops
- 1 can (15 oz.) Black Beans, rinsed, well-drained
- 1 can (14 ½ oz.) whole kernel corn with peppers, well-drained

Recipe

Place 1 cup chips in bottom of 2-quart trifle or glass bowl. Top with cheese.
Heat chicken in non-stick skillet on medium-high heat for 3 minutes or until warm. Layer over cheese.
Combine 2 cups diced tomato with green chilies, soup and cumin in large bowl.
Spread mixture over chicken. Layer with onions, beans and corn.
Top with remaining tomatoes with green chilies and remaining 1 cup chips.
Cover and chill for 6 hours or overnight to allow flavors to blend.

* POULTRY - HERB ROASTED CHICKEN

HERB ROASTED CHICKEN

Source of Recipe

Anne Burrell

List of Ingredients

1 3 to 4 lb roasting chicken
Extra virgin olive oil
6 large fresh rosemary sprigs
6 bunches fresh sage
6 bunches fresh thyme
Kosher salt to taste
Black pepper- to taste
Crushed red pepper- optional
1 lemon, cut into wedges

Recipe

Preheat oven to 375°F.

Strip leaves from 1 bunch each of the rosemary, thyme and sage. Chop well.

Empty cavity of the chicken and pat dry with a paper towel. Rub chicken with olive oil. Sprinkle on half of the chopped herbs. Add salt and pepper. Rub chicken to evenly distribute herbs and seasonings.

Place half of the remaining herbs on a roasting tray. Put chicken on top of the herbs, and the remaining herbs inside the cavity.

Roast the chicken approx 1 hour at 375 °f, or until meat thermometer reads 165°f at the deepest part of the thigh, and juices run clear. Transfer to serving platter. Garnish with lemon wedges and serve immediately.

* POULTRY - OVEN-FRIED CHICKEN FINGERS AND FRIES

OVEN-FRIED CHICKEN FINGERS AND FRIES

Source of Recipe

food.com

List of Ingredients

2 large baking potatoes (about 1 lb.)
¼ cup Kraft Zesty Italian Dressing
¼ cup Kraft Grated Parmesan Cheese
1 lb. boneless skinless chicken breasts, cut into strips
1pkt. shake 'n bake Chicken Coating Mix
¼ cup grey poupon Dijon Mustard
1 Tablespoon honey

Recipe

Heat oven to 425°F. Cut potatoes into ½ -inch-thick strips; place in large bowl. Add dressing and cheese; toss to coat. Spread onto large baking sheet sprayed with cooking spray.

Bake 12 min. Meanwhile, coat chicken with coating mix as directed on package.

Turn potatoes over. Add chicken to baking sheet. Bake 15 min. or until potatoes are tender and chicken is done. Mix mustard and honey. Serve as a dipping sauce with chicken

* POULTRY - STUFFED CHICKEN MARSALA

STUFFED CHICKEN MARSALA

Source of Recipe

Olive Garden

List of Ingredients

Cheese Stuffing

½ C smoked shredded cheese (provolone or gouda)
8-oz package mozzarella cheese, shredded
¼ C Parmesan cheese, grated
½ C breadcrumbs
1 teaspoon fresh garlic, minced
¼ teaspoon red pepper flakes, crushed
2 Tablespoons sun-dried tomato flakes (drain first if in oil)
1/3 C green onions, thinly sliced
¾ C sour cream (6 oz)
½ teaspoon salt
½ teaspoon black pepper

Sauce

1 small onion, cut in half and thinly sliced lengthwise
24 fl oz Marsala wine
8 fl oz heavy cream
2 small containers button mushrooms, thinly sliced (6 cups)
Salt and pepper to taste
2 lbs skinless, boneless chicken breasts
4 fl oz olive oil
2 cups all-purpose flour

Recipe

Pre-heat oven to 350°F.
Combine all cheese stuffing ingredients in a mixing bowl.
Butterfly thickest section of chicken breasts to create 2 lobes. Pound each breast between 2 sheets of plastic wrap until ¼" - ½" thick.
Place flattened chicken breasts on a plate and place desired amount of stuffing on one lobe of each chicken breast. Gently press stuffing down so it resembles a hockey puck.
Fold over other lobe of chicken breast; does not have to seal.
Heat large sauté pan over medium heat.
Add olive oil and heat until shimmering.
Place flour in a shallow pan and season to taste with salt and pepper.

Dredge stuffed chicken breasts in flour, shaking off excess.
Sauté chicken breasts with preheated oil, cooking until each side is golden brown.
Remove chicken from pan and place in a baking dish.
Bake for 10-20 minutes, or until juices run clear and center of chicken reaches 165°F.
Add onions to sauté pan, and stir to loosen chicken drippings. After 2 minutes, add mushrooms and sauté until onions are translucent.
Deglaze pan with Marsala wine ~ make sure to incorporate drippings from bottom of pan.
Heat wine to a simmer and add heavy cream. Simmer on low heat until reduced by half.

Place cooked chicken breasts on a plate and top each with onions, mushrooms and sauce.
Serve with your favorite garlic mashed potato recipe.

* RICE - FRIED RICE

FRIED RICE

Source of Recipe

Benihanas

List of Ingredients

- 1 C uncooked rice
- 5 Tablespoons Butter
- 1 C Chopped onion
- 1 C Chopped carrots
- 2/3 C Chopped scallions
- 3 Tablespoon Sesame seeds
- 5 Eggs
- 5 Tablespoon Soy sauce

Salt

Pepper

Recipe

Cook rice according to package directions. In a large skillet melt butter. Add onions, carrots and scallions. Saute until carrots are translucent.

Set aside. Heat oven to 350 degrees. Place sesame seeds in a shallow pan. Bake until golden brown (10 to 15 minutes), shaking pan occasionally for even color.

Lightly grease another skillet. Beat eggs. Pour into hot skillet.

Cook as you would scramble. Combine rice, vegetables, sesame seeds and eggs.

Add soy sauce. Stir. Salt and pepper to taste.

* SALAD - BAKED POTATO SALAD

BAKED POTATO SALAD

Source of Recipe

Mr. Food

List of Ingredients

2 pounds red potatoes, skin on, washed
¾ cup sour cream
1 ¼ cups mayonnaise
½ cup white vinegar
1 teaspoon black pepper, freshly cracked
½ teaspoon salt
6 pieces bacon, cooked and chopped
4 green onions, sliced thin

Recipe

In a large pot of salted water, add potatoes and cook until just fork tender. Remove from boiling water and cool. When cool enough to handle, cut into 1-inch cubes.

While potatoes are cooking and cooling, fry bacon in a large nonstick frying pan, remove to paper towel lined plate to drain. Strain bacon fat, reserve 3 Tablespoons in pan.

Reheat bacon fat and fry off potatoes until light golden brown. Remove to paper towel lined plate to cool, season with a pinch of salt.

Combine sour cream, mayonnaise, white vinegar salt and pepper in a small bowl. Chop bacon and green onions. Combine potatoes and dressing, adjust seasoning as necessary. Refrigerate for 1 hour, top with bacon and green onions before service

* SALAD - FRIED GERMAN POTATO SALAD

FRIED GERMAN POTATO SALAD

Source of Recipe

foodnetwork.com

List of Ingredients

6 Yukon gold potatoes, medium size, cut into large dice

8 ounces thick sliced bacon, cut into pieces

Canola oil

Salt and freshly ground black pepper

½ red onion, diced

2 tablespoons capers, drained

3 tablespoons red wine vinegar

1 tablespoon Dijon mustard

3 tablespoons extra-virgin olive oil

Recipe

Put diced potatoes into a pot and fill with cold water (water should just cover the potatoes). Put pot on stove on medium flame and add salt. When water comes to a boil, and the potatoes are cooked, drain the potatoes and spread out on a side towel to dry.

While potatoes are doing their thing, add bacon to a large sauté pan and cook over a low/medium flame. When the bacon is cooked remove with a slotted spoon and drain the bacon fat, reserving some if you want to add it later. Wipe out the pan with a wad of paper towels (and crank up the heat), add a decent amount of neutral oil, like canola, and heat it until you get some smoke.

Once the oil is hot, carefully add the potatoes and shake the pan a couple of times to make sure nothing sticks. Lower the heat a little and let the potatoes brown. Season with salt and pepper.

After a few minutes, shake the pan and get the other side dishes going. When the potatoes are almost completely cooked, add the red onion and let everything cook together. Once the onions are caramelized, add the capers, red wine vinegar and deglaze. When the vinegar is mostly evaporated, add the extra-virgin olive oil, mustard and bacon (and reserved bacon fat if you want), re-season with lots of cracked black pepper. Serve warm.

* SALAD - LOADED BAKED POTATO SALAD

LOADED BAKED POTATO SALAD

Source of Recipe

FOOD NETWORK

List of Ingredients

8 potatoes, cubed (half peeled or half with skin)

2 teaspoons salt

6 slices bacon, diced & crisp cooked

6 green onions

2 cups cheddar cheese, shredded

16 ounces sour cream

1/4 teaspoon pepper

1 cup mayonaiseRecipe

Cube and boil potatoes with salt. Drain.

Crumble bacon and slice onions (including tops).

Combine sour cream, pepper and mayonaise.

Add to potatoes.

Add bacon, onions and cheese (reserve some of each for top).

Mix with potatoes.

Pour into baking dish.

Top with reserved cheese, onions, and bacon.

* SALAD - THE WORKS POTATO SALAD

THE WORKS POTATO SALAD

Source of Recipe

food.com

List of Ingredients

- 6 medium potatoes
- $\frac{3}{4}$ C Sour Cream
- 8 slices bacon ~ cooked and chopped
- $\frac{3}{4}$ C Mayo
- $\frac{1}{2}$ C Red Onion
- $\frac{1}{2}$ C Celery
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon Pepper

Recipe

Bake potatoes at 425 degrees until tender.

Combine remaining ingredients.

Cube potatoes, mix together, chill overnight to mix seasonings.

* SANDWICHES - Camping Sandwiches

Camping Sandwiches

Source of Recipe

Guy Fieri

List of Ingredients

Chili Sandwich:

2 slices Pullman bread
3 tablespoons chili, room temp
2 tablespoons shredded sharp Cheddar cheese
1 teaspoon diced sweet pickles
1 teaspoon diced sweet onion
Nonstick cooking spray

Berry Cream Cheese:

2 slices Pullman bread
2 tablespoons softened cream cheese
2 tablespoons berry preserves (such as blueberry, strawberry, raspberry)
Nonstick cooking spray

Pepperoni Pizza:

2 slices Pullman bread
2 tablespoons marinara sauce
1 tablespoon shredded mozzarella
3 thin slices of pepperoni, julienned
1 pinch of dried oregano
Nonstick cooking spray

Mac-n-Cheese:

2 slices Pullman bread
3 tablespoons leftover mac-n-cheese
1 tablespoon shredded Fontina or cheddar cheese
1 teaspoon crumbled cooked bacon, optional
Nonstick cooking spray

Recipe

Conventional cooking method: To make these at home, cook them over a gas burner. Hold the press directly over a medium-high flame and cook for 2 minutes, turning multiple times. The heat is more concentrated, so they cook faster than over a campfire.

You'll need: Campfire, sandwich presses, foil-wrapped bricks

Prep-Ahead Tip: Set the sandwich presses over the fire to heat up as you prepare the sandwiches so they're nice and hot when you're ready for some toasting action.

Assemble each sandwich with the desired fillings, leaving a 1/2-inch border around the edges. Remove the presses from the hot grill, open, and spray with nonstick cooking spray. Place a sandwich in each press (it will sizzle-this preheating helps it form a nice crispy crust) and close tightly. Place on the grill and cook for 1 or 2 minutes per side. You can check the sandwich as it cooks by opening the press and checking the color-it should be golden brown and crispy on both sides

when done. (Depending on how hot your coals are, you can also place the press directly on coals to make it cook faster-just keep an eye on it!) Be sure to use room temperature (versus cold) ingredients in the filling-otherwise lower the flame and toast the sandwich for a longer amount of time to sufficiently warm the filling.

* SANDWICHES - SLOPPY JOE SLIDERS

SLOPPY JOE SLIDERS

Source of Recipe

allrecipes.com

List of Ingredients

- 1T. olive oil
- 1 large onion, finely chopped
- 2 clove garlic, minced
- Coarse salt and ground pepper
- ¾ pound ground beef sirloin
- 1 can (14.5-ounce) tomato puree
- ½ tsp. mustard powder
- 1 ½ tsp. dark-brown sugar
- 1T. cider vinegar
- 16 party-size potato rolls

Recipe

Heat oil over medium in a large saucepan. Add onion and garlic; season with salt and pepper. Cook until softened, stirring occasionally, 6 to 8 minutes.

Add beef, and cook, breaking up meat with a wooden spoon, until no longer pink, 4 to 5 minutes. Add tomato puree, mustard powder, sugar, and vinegar. Cook, stirring occasionally, until slightly thickened, 8 to 10 minutes. (To store, refrigerate, up to 2 days.) Serve warm on rolls.

* SANDWICHES - TAVERNS

TAVERNS

Source of Recipe

Helen Benes

List of Ingredients

2-3 Pounds Ground Beef

1 C Ketchup

2 Tablespoon Mustard

1 Tablespoon Chili Powder

1 Can Tomato Soup

Minced Onion

Recipe

Brown burger, drain and add all ingredients.

Cook over low flame for 10 minutes, serve on Hamburger buns.

* SAUCES - ALFREDO SAUCE

ALFREDO SAUCE

Source of Recipe

Olive Garden

List of Ingredients

1½ C milk
1½ C heavy cream
½ C imported Parmesan cheese, grated
½ C imported Romano cheese, grated
6 egg yolks from fresh jumbo eggs
Salt and black pepper to taste

Recipe

Salt and black pepper to taste

Heat milk and cream in a heavy bottom saucepan until it begins to simmer. Turn off heat. Slowly whip in cheese, and then remove from heat.

Place egg yolks in a separate bowl and slowly whip in a portion of the hot milk and cream mixture. Slowly add egg yolk mixture back into remaining cream mixture. Place back on very low heat and continually stir until simmering. Take sauce off heat so it thickens. (This will increase temperature of egg yolks, known as tempering).

Season to taste with salt and black pepper. Serve over your favorite pasta.

* SAUCES - CASERECCE PASTA & RED SAUCE

CASERECCE PASTA & RED SAUCE

Source of Recipe

Olive Garden

List of Ingredients

1 lbs Caserecce pasta (or your favorite small shaped pasta), cooked according to directions

¼ C olive oil

2 Tablespoons garlic, chopped

1 C onions, chopped

1 bay leaf

3 29 oz cans tomato sauce

1 12 oz can tomato paste

3 ¾ C water

¾ C granulated sugar

2 teaspoon basil, dried

¼ teaspoon oregano, dried

1 teaspoon salt

1 teaspoon black pepper, ground

Fresh Italian parsley, for garnish

Recipe

Heat oil in a saucepot and add onions, garlic and bay leaf. Saute until golden brown, being careful not to burn. Add tomato sauce and paste, water and seasoning. Simmer for 1½ hours.

Toss cooked, drained pasta into sauce.

Transfer to large serving platter. Garnish with fresh parsley and serve immediately.

* SAUCES - GARLIC OIL AND INFUSED GARLIC

GARLIC OIL AND INFUSED GARLIC

Source of Recipe

Guy Fieri

List of Ingredients

2 C olive oil

2 C garlic cloves

Recipe

In a small saucepan over medium heat, add half of the oil and all of the garlic. Heat through and cook for 10 minutes, adjusting the heat as needed. Allow to cool to room temperature.

In a 16-ounce clean glass jar, add the prepared garlic and the remaining oil. Cover and refrigerate. Use within 2 to 3 weeks.

**Guy's Tips:

Use a good quality olive oil in this, but not extra-virgin. You want an olive oil that can withstand some heat, as you will soon be cooking everything with this oil!

Find the freshest, firmest, whitest garlic bulbs you can find. Gently break apart the bulb, and then carefully trim the stem end from each clove and peel the skins. Be picky, use the biggest ones and leave the smaller ones for another recipe.

Use the oil for cooking, use the garlic for everything. Once the garlic is depleted, start over.

* SAUCES - HERB PARMESAN CREAM SAUCE

HERB PARMESAN CREAM SAUCE

Source of Recipe

Olive Garden

List of Ingredients

YIELD: 2 cups

4 cups heavy cream (or 32 fl oz)

4 Tbsp fresh basil, chopped (4 tsp dry)

1 cup Parmesan cheese, grated

Salt to taste

Pepper to taste

YIELD: 3 cups

6 cups heavy cream (or 48 fl oz)

6 Tbsp fresh basil, chopped (6 tsp dry)

1 ½ cups Parmesan cheese, grated

Salt to taste

Pepper to taste

Recipe

Heat cream in a sauce pan and lightly boil until it is half its original volume, being careful not to scorch.

Stir in parmesan cheese, basil, salt and pepper.

Use immediately.

* SAUCES - MARANARA SAUCE

MARANARA SAUCE

Source of Recipe

Mr. Food

List of Ingredients

¼ C olive oil
4 garlic cloves, coarsely chopped
1 can (28 ounces) crushed tomatoes
2 C water
¾ cup chopped fresh parsley
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dried oregano
1 teaspoon garlic powder

Recipe

In a large skillet, heat the olive oil over medium-high heat; add the garlic and sauté until golden.

Allow it to cool slightly to avoid splattering, then add the tomatoes and water and bring to a rapid boil.

Add the parsley, salt, pepper, oregano, and garlic powder.

Lower the heat to medium and cook for 10 minutes more, stirring occasionally.

* SAUCES - POMODORO SAUCE

POMODORO SAUCE

Source of Recipe

foodnetwork.com

List of Ingredients

2 cans (28 oz. each) of peeled Italian tomatoes

1 can (14 oz.) diced tomatoes

1 leek, white part only, cleaned and halved

2 Tablespoon fresh garlic

Salt and pepper to taste

Olive oil

Optional: 1 teaspoon dried red chili flakes

Recipe

In a stainless-steel pot, heat bottom over stove, adding olive oil, then garlic and leek. Cook for about five minutes, just until the leek softens and garlic becomes pungent and golden.

Add tomato products and bring to a boil. Immediately drop heat to simmer, then let cook for about 30 minutes.

Add salt and pepper to taste (and optional dried red chili flakes).

* SAUCES - SPAGHETTI SAUCE

SPAGHETTI SAUCE

Source of Recipe

foodnetwork.com

List of Ingredients

½ cup onions, chopped
1 clove garlic, minced
3 Tablespoon olive oil
1 28oz can Crushed Tomatoes-- OR -- 1 28oz can Chunky Crushed
Tomatoes
1 15oz can Tomato Sauce
1 6oz can tomato paste
1 cup water
½ teaspoon oregano (or season to taste)
½ teaspoon basil (or season to taste)
2 teaspoon salt
¼ teaspoon pepper

Recipe

Saute onions and garlic in oil.Add rest of ingredients.

Simmer on low heat for 1 hour.

* SAUCES - TERIYAKI SAUCE

TERIYAKI SAUCE

Source of Recipe

food.com

List of Ingredients

½ C Soy Sauce

1 Tablespoon Ginger Root

1 Clove Garlic

2 Tablespoons Brown Sugar

¼ C Dry Sherry

Recipe

* SEASONINGS - BURGER & FRY SEASONING

BURGER & FRY SEASONING

Source of Recipe

FOOD.COM

List of Ingredients

1/4 cup paprika
1/4 cup salt
1/8 cup garlic powder
1/2 TBS Chili Powder
1/2 TBS Cumin
1 TBS Black pepper
1/2 tsp celery salt
1/2 TBS basil

Recipe

Mix all together and use to season your ground beef before making
burgers.

Season your french fries or other potatoes.

* SEASONINGS - ESSENTIAL SEASONING

ESSENTIAL SEASONING

Source of Recipe

Samantha Isenhower

List of Ingredients

2 tablespoons kosher salt

2 teaspoons sugar

1 teaspoon paprika

½ teaspoon turmeric

¼ teaspoon onion powder

¼ teaspoon garlic powder

Recipe

Combine all in jar, can be stored for 6 months.

* SEASONINGS - GARLIC HERB BUTTER

GARLIC HERB BUTTER

Source of Recipe

Napastyle.com

List of Ingredients

1 stick unsalted butter, room temperature
3 garlic cloves, minced
4 tablespoons minced Italian parsley
1 tablespoon minced tarragon
2 tablespoon minced basil
1 tablespoon lemon juice
1/2 teaspoon salt
Freshly ground pepper

Recipe

Place all in the food processor and blend for 20 seconds until well mixed, or blend in a bowl.

Cover and place in refrigerator until ready to use.

* SEASONINGS - ROASTED GARLIC-THYME BUTTER

ROASTED GARLIC-THYME BUTTER

Source of Recipe

Napastyle.com

List of Ingredients

1 large or 2 small heads garlic, separated into cloves and peeled
Extra-virgin olive oil to cover
1 cup (1/2 pound) unsalted butter, at room temperature
1 tablespoon finely minced fresh thyme
Sea salt, preferably gray salt

Recipe

Put the garlic cloves in a saucepan with just enough olive oil to cover them. Place over low heat and simmer until the cloves are soft and golden, 30 to 40 minutes. With a slotted spoon, scoop the garlic into a bowl, then mash to a puree. Immediately strain the oil through a coffee filter and reserve.

Process the butter in a food processor until smooth and creamy. Add 1/4 cup of the garlic puree (save any extra for spreading on bread), 1 1/2 tablespoons of the reserved garlic oil, the thyme, and a pinch of salt. Process until well blended. Taste and add more salt if needed.

Refrigerate until firm enough to shape into a log. Put an 18-inch sheet of aluminum foil on your work surface. Spoon the butter down the center of the foil into a log about 1 1/2 inches in diameter. Enclose in foil and twist the ends to make a sealed log, like a Tootsie Roll. Refrigerate for up to 1 week, or freeze for up to 6 months.

* SEASONINGS - TACO JOHNS SEASONING

TACO JOHNS SEASONING

Source of Recipe

Taco Johns

List of Ingredients

4 tsp Lawry's seasoning salt

2 tsp paprika

1 tsp ground cumin

1 tsp cayenne pepper

Recipe

Mix all ingredients and sprinkle on fries, tater tots, potatoes.

* SIDES - AU GRATIN POTATOES

AU GRATIN POTATOES

Source of Recipe

Mr. Food

List of Ingredients

- 1 ½ C shredded Cheddar cheese (divided)
- 2 tablespoons all-purpose flour
- 1 C milk
- 1 teaspoon Italian seasoning
- 1 teaspoon onion powder
- ¾ teaspoon salt
- ¼ teaspoon white pepper
- 6 medium potatoes cut into ¼ inch slices
- 3 tablespoons butter
- 2 tablespoons grated Parmesan cheese
- Paprika for sprinkling

Recipe

Preheat oven to 375°F. Coat an 8-inch square baking dish with nonstick cooking spray. In a medium bowl, combine 1 cup Cheddar cheese, the flour, milk, Italian seasoning, onion powder, salt, and pepper. Arrange half the potato slices in baking dish. Pour half the milk mixture over potatoes. Arrange remaining potatoes in baking dish, and pour remaining milk mixture over potatoes. Dot with butter, cover and bake 45 minutes.

* SIDES - BROCCOLI & RICE CASSEROLE

BROCCOLI & RICE CASSEROLE

Source of Recipe

Davida Dearing

List of Ingredients

- 1 large onion, chopped (about 1 cup)
- 1 package (16 ounces) frozen chopped broccoli
- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Chicken Soup
- 1 jar (8 ounces) pasteurized process cheese sauce (like Cheez Whiz)
- 1½ cups cooked regular long-grain white rice

Recipe

Add the onion & broccoli and cook until tender-crisp, stirring occasionally.

Stir in the soup, cheese sauce and rice. Cook and stir until the cheese is melted.

Pour the broccoli mixture into a 2 quart shallow baking dish.

* SIDES - CHEESY HASHBROWN CASSEROLE

CHEESY HASHBROWN CASSEROLE

Source of Recipe

Cooks.com

List of Ingredients

- 1 Can Cream Of Potato Soup
 - 1 Can Cream Of Chicken Soup
 - ¼ C Onion, Minced
 - ¾ C Cubed Velveeta
 - 1 Small Sour Cream
 - 2 Lbs. (Shredded) Hash Browns
- Recipe

* SIDES - Cheesy Rosemary Mashed Potatoes

Cheesy Rosemary Mashed Potatoes

Source of Recipe

Simply Potatoes

List of Ingredients

- 1 package (24 ounces) Simply Potatoes® Traditional Mashed Potatoes
- 1/4 cup Parmesan cheese, shredded
- 2 teaspoons rosemary, dried & crushed*

Recipe

Instructions:1. Peel film at corner of Simply Potatoes package to vent and heat on high for 3 minutes in microwave.

2. Completely remove film and stir.

3. Microwave on high for 1 additional minute.

4. Stir Parmesan and rosemary into cooked mashed potatoes and mix well.

5. Serve.

Tips & Substitutions:

* 1 tablespoon fresh rosemary = 1 teaspoon dried.

* SIDES - CORN CON QUESO

CORN CON QUESO

Source of Recipe

foodnetwork.com

List of Ingredients

2 tablespoons butter
1 tablespoon ground cumin
1 tablespoon paprika
1 teaspoon cayenne pepper
2 tablespoons chopped cilantro leaves

Salt

Freshly ground black pepper

4 ears of corn

Queso fresco cheese

Lime wedges

Recipe

Heat oven to 375 degrees F.

Combine the butter, cumin, paprika, cayenne pepper, cilantro, salt and pepper, to taste.

* SIDES - COWBOY BEANS

COWBOY BEANS

Source of Recipe

Cooks.com

List of Ingredients

1 small yellow onion, diced
Salt and freshly ground pepper, to taste
½ lb. dried Great Northern or small white beans, picked over, soaked
overnight in water to cover and drained
1 cup basic barbecue sauce
½ cup tomato ketchup
¼ cup firmly packed light brown sugar
¼ cup molasses
2 Tbs. red wine vinegar
2 Tbs. Dijon mustard
1 Tbs. dry mustard
1 Tbs. granulated garlic
1 Tbs. chili powder

Recipe

If cooking the beans on a grill, prepare a medium fire in the grill.
In a large, heavy-lidded pot or Dutch oven over medium heat, cook the
bacon until crisp and the fat begins to render, 8 to 10 minutes.
Discard the fat, leaving a few tablespoons in the pot. Add the onion
to the pot, season with salt and pepper and cook, stirring, until
soft, 5 to 7 minutes. Using a wooden spoon, stir in the beans,
barbecue sauce, ketchup, brown sugar, molasses, vinegar, Dijon
mustard, dry mustard, garlic and chili powder. Add enough water to
just cover the beans, up to 2 cups, and stir well.

Place the pot on the grill rack over the hottest part of the fire. Or,
keep the pot on the burner over medium heat. Partially cover the pot
and simmer the beans, stirring occasionally, until deep dark brown in
color and thick, 1½ to 2 hours. Serve immediately. Serves 6 to 8.

* SIDES - CREAMY POLENTA

CREAMY POLENTA

Source of Recipe

Olive Garden

List of Ingredients

3 cups whole milk
1 cup water
Salt to taste
1 tsp rosemary, chopped + 1 tsp for garnish
¾ cup coarse ground cornmeal
¾ cup fine ground cornmeal
¼ up mascarpone cheese
¼ cup Parmesan cheese + 1 Tbsp for garnish
Pepper to taste

Recipe

Scald milk, water, salt, and rosemary in heavy bottom 2 quart
saucepan. Turn heat to low, and with a wooden spoon slowly stir in
cornmeal and cook for 10-20 minutes, stirring frequently. Polenta is
done when it comes away from the side of the pan easily.

Remove from heat and stir in mascarpone and parmesan cheese. Season
with pepper to taste.

Garnish with rosemary leaves and parmesan cheese. Serve immediately.

* SIDES - Crispy Garlic Potato Planks

Crispy Garlic Potato Planks

Source of Recipe

Guy Fieri

List of Ingredients

3 large Russet potatoes
1/4 cup olive oil
3 cloves garlic, peeled and minced
2 teaspoons paprika
Kosher salt and freshly cracked black pepper
Ketchup, for serving

Recipe

Preheat the oven to 375 degrees F. Place two roasting sheet trays in the oven to heat up (hot trays help keep the potatoes from sticking).

Wash and lightly scrub the potatoes to remove any dirt or tough skin. Using a sharp knife or a mandolin, slice the potatoes lengthwise into 1/4-inch planks. Place in a large bowl or pot of water and rinse to remove excess starch. Drain well and pat dry.

In a large bowl, combine the olive oil, minced garlic and some salt and pepper. Add the potato planks and toss to coat everything evenly. Remove the hot trays from the oven and set out the planks on the trays in a single even layer. Lightly sprinkle the paprika on the potatoes then place the trays back in the oven and roast until golden and crispy, 20 to 25 minutes, flipping halfway. When done, use a fish spatula to remove from the trays. Season with salt and serve with ketchup.

* SIDES - CRISPY POTATO ROAST

CRISPY POTATO ROAST

Source of Recipe

Pinterest

List of Ingredients

3 tablespoons butter, melted
3 tablespoons extra-virgin olive oil
10-12 russet potatoes, peeled
Kosher salt
1 small onion or 4 shallots, peeled and sliced very thin
1/2 teaspoon pepper
4-6 fresh thyme sprigs
About 3 ounces cooked bacon, cubed

Recipe

Preheat oven to 375 degrees.

Combine the oil and melted butter in a small dish. Set aside.

Brush a round baking dish (around 9-10 inches) with a little of the butter and oil mixture.

Slice the potatoes as thin as possible crosswise. Arrange potatoes vertically in the baking dish. Wedge onion or shallot slices throughout potato slices - in about 3 or 4 sections of each potato. Sprinkle with salt and pepper. Brush with the remaining butter and oil mixture.

Bake for 1 hour and 25 minutes uncovered. If you find at anytime throughout baking that the potatoes are too dry, a little of the olive oil/butter from the bottom of the baking dish can be brushed on the slices. Also, a butter knife can be used to separate some of the slices if there are some sticking together too much.

While potatoes are baking, brown the bacon in a small pan. Remove with a slotted spoon and drain on paper towel. Set aside.

Remove potatoes from oven.

Add bacon by scattering around throughout the potatoes. Lay the thyme sprigs on top of potatoes.

Bake for an additional 35 minutes. Remove from oven.

Sprinkle on a little more kosher salt. Serve immediately. Sour cream is a great accompaniment to the potatoes.

* SIDES - DEVILED SWEET CORN

DEVILED SWEET CORN

Source of Recipe

Mr. Food

List of Ingredients

- 4 Tablespoon butter
- 5 Tablespoon flour
- 1½ C milk
- 1 can corn
- 3 teaspoons Worcestershire sauce
- 1½ teaspoons salt
- ¾ teaspoon mustard
- Paprika
- 1 egg
- Cracker crumbs

Recipe

Melt butter, add flour and then mix well.

Add milk and seasoning and cook until thickened.

Add corn, egg and Worcestershire sauce; fill buttered ramekins or scallop shells, cover with buttered cracker crumbs and bake at 350 degrees until crumbs are brown.

* SIDES - Fried Potato Straws

Fried Potato Straws

Source of Recipe

Guy Fieri

List of Ingredients

Canola oil, for frying

2 russet potatoes

1 teaspoon kosher salt

4 or 5 turns freshly ground black pepper

Recipe

Pour canola oil into a deep cast-iron skillet to a depth of 2 inches. Heat over high heat to 350 degrees F. Line a plate with paper towels.

While the oil is heating, lightly scrub the potatoes with a firm brush under running water. Use the fine julienne blade on a mandolin to cut the potatoes. (Alternatively, very thinly slice the potatoes lengthwise. Stack the slices and very thinly slice them lengthwise to make long thin straws.) Rinse the potato straws under cold running water. This rinses off the starch and makes the straws nice and crispy. Pat dry on paper towels.

Working in batches, fry the potatoes in the oil until golden brown and crispy, 2 to 3 minutes. With a slotted spoon or spider, transfer the straws to the paper towel lined plate. Season with salt and pepper immediately and serve.

* SIDES - Garlic-Onion Tortilla Cake

Garlic-Onion Tortilla Cake

Source of Recipe

Guy Fieri

List of Ingredients

For the Roasted Garlic:

4 whole heads garlic
1 tablespoon extra-virgin olive oil

For the Tortilla Cake:

1 cup canola oil
4 cups finely chopped red onions (about 5 medium)
3 tablespoons unsalted butter
2 tablespoons sugar
5 tablespoons grated parmesan cheese
1/4 cup mayonnaise
2 tablespoons minced fresh cilantro
12 large flour tortillas
2 tablespoons balsamic vinegar

Recipe

Prepare the roasted garlic: Preheat the oven to 375 degrees. Cut the top 1/2 inch off the garlic heads and discard. Place the heads on a large piece of foil and drizzle with the olive oil. Wrap up foil tightly; place the package in a small baking dish. Roast until the garlic is soft and lightly browned, 1 hour.

Meanwhile, prepare the tortilla cake: Combine the canola oil and onions in a large saute pan over medium heat. Cook for 5 minutes, stirring (don't over brown). Add the butter and sugar; cook, stirring to caramelize. Remove from the heat and let cool.

Once cooled, mix the onions with the parmesan, mayonnaise and cilantro in a bowl. Squeeze the roasted garlic out of their skins and stir into the onion mixture. Refrigerate for at least 30 minutes.

Set aside 1/3 of the onion mixture in the refrigerator for the dipping sauce. Spread 2 tablespoons of the remaining mixture on top of a tortilla and cover with another tortilla. Repeat, spreading and stacking the tortillas; finish with a tortilla with no mixture on top. Wrap the tortilla stack in plastic wrap and let set up for 12 to 24 hours in the refrigerator.

After the stack has set up, cut into 16 wedges. Preheat a grill or grill pan; warm wedges over medium heat until both sides are marked. Combine the reserved onion mixture with the balsamic vinegar to make the dipping sauce.

* SIDES - GARLIC MASHED POTATOES DIJON

GARLIC MASHED POTATOES DIJON

Source of Recipe

Kraft Foods

List of Ingredients

2 lb. potatoes, peeled, cubed

1 medium onion, chopped

3 cloves garlic, minced

¼ cup Dijon Mustard

¼ cup (½ stick) butter melted

2 tablespoons milk

¼ cup chopped fresh parsley

Recipe

Cook potatoes, onion and garlic in boiling water in large covered
saucepan 20 minutes or until potatoes are tender; drain.

Beat potato mixture in large bowl with electric mixer on medium speed
until smooth. Gradually beat in mustard, butter and milk until mixture
is smooth and well blended. Stir in parsley. Serve immediately.

* SIDES - GREEN BEANS WITH TOMATO AND GARLIC

GREEN BEANS WITH TOMATO AND GARLIC

Source of Recipe

Olive Garden

List of Ingredients

1 lb fresh green beans, cleaned with ends removed
2 Tablespoons olive oil
2 cloves garlic, finely chopped
½ C tomatoes, seeds removed and finely diced
Salt and pepper to taste

Recipe

Blanch green beans for 1 minute in a pot of salted boiling water.
Drain and cool beans under cool running water.
Heat olive oil in a sauté pan and mix in garlic Cook for 1 minute and
add green beans. Cook green beans with garlic for 1 minute. Add diced
tomatoes to green bean mixture. Cook for 1 minute, or until green
beans are tender but still green.
Season with salt and pepper. Serve immediately.

* SIDES - HERBED RISOTTO

HERBED RISOTTO

Source of Recipe

Olive Garden

List of Ingredients

¼ C olive oil
½ C yellow onion, finely chopped
1 ½ C Arborio rice
½ C white wine
5 C chicken or vegetable broth
2 Tablespoons butter
½ C Parmesan cheese
Salt & pepper to taste
1 Tablespoon fresh chopped parsley (1 teaspoon dry)
1 Tablespoon fresh chopped oregano (1 teaspoon dry)
1 Tablespoon fresh chopped basil (1 teaspoon dry)
Salt and black pepper to taste
Fresh parsley, chopped

Recipe

Hold the broth warm in a saucepan.

Heat oil in a separate pot, add onions and cook 3 minutes or until onions are soft. Add rice to onions and stir for 2 minutes. Add white wine and let evaporate. Add broth, about ½cup at a time, stirring frequently. Wait until each additional ½ cup is almost completely absorbed by the rice. Continue to add until all of the broth has been used, or until the risotto is cooked to desired doneness. Turn off heat; add butter, parmesan cheese and all herbs. Stir to combine with rice/risotto.

Transfer to large bowl and garnish with parsley. Serve immediately.

Note: finished risotto is creamy and rice is firm.

* SIDES - Loaded Baked Potato Rounds

Loaded Baked Potato Rounds

Source of Recipe

cookmore.com

List of Ingredients

4 medium-sized red potatoes, sliced into thin rounds, about 1/4 inch thick

olive oil

sea salt

freshly ground peppercorns

11 strips of bacon, cooked until crisp, crumbled

1/2 cup shredded monterey jack cheese

1/2 cup shredded cheddar cheese

sour cream (optional)

Recipe

Preheat oven to 375. Line a baking pan with aluminum foil, grease lightly with baking spray and set aside. Put the sliced potatoes in a pot filled with water and bring to a boil; cover and continue to cook for 3 minutes, or until fork tender.

Drain potatoes and pat them dry with paper towels. Place the potatoes on the baking sheet.

Brush the potatoes with olive oil and season with sea salt and fresh ground peppercorns.

Layer the bacon pieces and cheeses on top of each potato slice.

Bake in the oven for 10 to 12 minutes, or until cheese is melted.

Serve with a side of sour cream

* SIDES - MARINATED PEPPERS

MARINATED PEPPERS

Source of Recipe

Olive Garden

List of Ingredients

2 red bell peppers
2 green bell peppers
2 yellow peppers
3 garlic cloves, chopped
2 Tbsp balsamic vinegar
½ cup extra virgin olive oil
1 tsp fresh basil, chopped (¼ tsp dry)
1 tsp fresh parsley, chopped (¼ tsp dry)
salt to taste
pepper to taste
1 loaf Italian bread, sliced
Extra virgin olive oil to drizzle

Recipe

Wash and dry peppers.

Roast whole peppers in oven at 450°f for 10-15 minutes or until skin blisters and blackens. Immediately transfer peppers to a holding pan, seal with plastic wrap and cool.

Remove skins and seeds from cooled peppers. Slice peppers into strips. Season peppers with extra virgin olive oil, vinegar, basil, parsley, garlic, salt and pepper.

Drizzle both sides of bread with extra virgin olive oil. Grill bread on both sides.

Transfer peppers to serving plates. Serve with grilled bread.

* SIDES - MASHED POTATOES WITH CRISPY SHALLOTS

MASHED POTATOES WITH CRISPY SHALLOTS

Source of Recipe
foodnetwork.com
List of Ingredients

- 6 pound Yukon Gold potatoes, peeled and quartered see Note
- 4 clove peeled garlic
- 2 C. canola oil
- 6 large (1½ C.s sliced) shallots, thinly sliced
- 1 C. half-and-half
- 12 T. (1½ sticks) unsalted butter
- Kosher salt

Recipe

In a large pot, cover the quartered potatoes and garlic cloves with cold water and bring to a boil. Simmer over moderate heat until the potatoes are tender when pierced with a fork, about 20 minutes. Meanwhile, in a medium skillet, heat the canola oil until shimmering. Add the shallots in a single layer and cook over moderate heat, stirring frequently, until they are golden, about 15 minutes. Using a slotted spoon, transfer the shallots to paper towels to drain. Drain the potatoes and garlic in a colander, shaking out the excess water. Add the half-and-half and butter to the pot and heat until melted. Remove from the heat. Press the potatoes and garlic through a ricer into the pot and season with salt. Stir and cook over moderate heat until very hot. Transfer the mashed potatoes to a bowl. Just before serving, sprinkle the shallots with salt and garnish the potatoes with the shallots.

* SIDES - Mashed Potato Puffs

Mashed Potato Puffs

Source of Recipe

cookmore.com

List of Ingredients

2 cups mashed potatoes
3 eggs, beaten
3/4 cup parmesan or gruyere, grated and divided
1/4 cup chives, minced
1/4 cup diced ham, optional
salt and freshly ground pepper, to taste

Recipe

Heat the oven to 400F and lightly grease the cups of a regular muffin tin, or a mini-muffin tin. Whisk together the mashed potatoes, eggs, 1/2 cup of cheese, chives, and ham.

Taste and season, if necessary, with salt and pepper. Put a spoonful of the mixture in each muffin cup.

Sprinkle the top of each potato puff with grated cheese. Bake for 20 minutes, or until the potato cups are set, browned on top, and hot through and through.

Serve immediately.

* SIDES - MCALISTER POTATOES

MCALISTER POTATOES

Source of Recipe

Guy Fieri

List of Ingredients

1 cup sour cream
½ C peppadew peppers, chopped
¼ C white wine
3 pounds baby Yukon potatoes
2 tablespoons kosher salt, plus more for seasoning
¾ pound bacon, diced
2 yellow onions, diced
4 tablespoons olive oil, divided
2 tablespoons kosher salt
1 teaspoon freshly ground black pepper
3 tablespoons grated Parmesan

Recipe

In small mixing bowl combine sour cream, peppadew peppers, and white wine. Mix thoroughly and refrigerate for 1 hour.

In large stock pot cover potatoes with water and add 2 tablespoons salt. Set heat on high and boil until fork tender.

In a large sauté pan over medium heat cook bacon and sauté onions until caramelized. Transfer bacon and onions from pan on to a paper towel to absorb grease. Distribute evenly on a platter and keep warm. Leave remaining fat in pan.

When potatoes are fork tender, drain, and with a clean kitchen towel, palm smash the hot potatoes to approximately 1/3-inch thick.

Reheat fat in sauté pan and add 2 tablespoons olive oil. Heat to oil medium heat and place potatoes in oil. Season with salt and pepper and brown on both sides, then transfer to onion and bacon platter. Repeat, adding more oil, until all potatoes are cooked crispy.

Top potatoes with Parmesan and then with sour cream mixture.

* SIDES - POTATO SALMIS

POTATO SALMIS

Source of Recipe
Recipe Rascal
List of Ingredients

- 8 large potatoes
- 4 Tablespoon butter
- 1 chopped onion
- Pinch of sugar
- 1 Tablespoon flour
- 2 C hot water
- Salt and pepper
- ½ Tablespoon lemon juice
- 1 Tablespoon chopped parsley

Recipe

Pare potatoes, cut into slices and put into sauce made as follows:
Melt butter, add onion and cook gently until tender but not brown;
stir in flour and let brown, add hot water, parsley, seasoning, sugar
and lemon juice.
Cook all together very gently until done, about

* SIDES - ROASTED POTATOES WITH RED ONIONS

ROASTED POTATOES WITH RED ONIONS

Source of Recipe

Olive Garden

List of Ingredients

2 lbs small red potatoes
1 red onion, large ~ cut in 1~ pieces
8 garlic cloves, chopped
2 Tablespoons fresh rosemary, chopped
6 Tablespoons olive oil
2 Tablespoons butter, melted
1 teaspoon kosher salt
½ teaspoon black pepper
Parsley, chopped
Fresh rosemary sprigs, as needed

Recipe

Pre-heat oven to 350°F.

Wash potatoes and cut into quarters.

Combine potatoes and onions in large mixing bowl. Add garlic, rosemary, oil, butter, salt and pepper. Toss to thoroughly coat potatoes and onions with seasonings.

Arrange potatoes and onions in a single layer on a sheet tray. Cut side of potatoes should touch baking pan.

Bake in oven for 25-30 minutes, or until potatoes are fork tender.

Garnish with chopped parsley and fresh rosemary sprigs. Serve immediately.

* SIDES - Skillet Hasselback Potatoes

Skillet Hasselback Potatoes

Source of Recipe

Cast Iron Skillet

List of Ingredients

8 potatoes (about 7 ounces each)
½ cup butter, melted
3 Tablespoons finely chopped shallot
3 garlic cloves, minced
1 ½ teaspoons salt
½ teaspoon fresh ground pepper
2 teaspoons minced fresh parsley
2 teaspoons minced fresh thyme
2 teaspoons minced fresh sage
½ cup soft whole wheat bread crumbs
¼ cup grated Parmesan cheese

Recipe

Preheat oven to 425°.

Cut thin slices lengthwise from bottom of sweet potatoes to allow them to lie flat; discard slices.

Place potatoes flat side down; cut crosswise into 1/8 in. slices, leaving them intact at the bottom. Arrange potatoes in a 12-inch cast-iron skillet.

Stir together next five ingredients.

Spoon half the butter mixture evenly over potatoes. Bake 35 minutes.

Meanwhile, add herbs to remaining butter mixture. Toss bread crumbs with Parmesan. Remove skillet from oven.

Spoon remaining butter mixture over potatoes; top with bread crumb mixture.

Return to oven until potatoes are tender and topping is golden brown, 10-12 minutes.

* SIDES - SLICED OVEN POTATOES

SLICED OVEN POTATOES

Source of Recipe

Cooks.com

List of Ingredients

- 1 tablespoon butter
 - 2 tablespoons olive oil
 - 1 yellow onion, sliced
 - 2 cloves garlic, chopped
 - 3 russet potatoes, peeled and cut into 1/4-inch slices
 - Salt and pepper
 - 1 tablespoon paprika
 - ¼ C white wine
 - 1 cup chicken stock
- Recipe

* SIDES - Smashed Tri-Color Potatoes

Smashed Tri-Color Potatoes

Source of Recipe

Guy Fieri

List of Ingredients

3 pounds tri-color creamer potatoes
4 cloves garlic, peeled and smashed
2 bay leaves
Kosher salt and freshly ground black pepper
1/2 cup olive oil, plus more for drizzling
1/4 cup (4 tablespoons) unsalted butter
1 cup grated Parmigianino Reggiano
Sour cream, for garnish
Chopped fresh dill, for garnish
Chopped fresh chives, for garnish
Zest of 1 lemon, for garnish

Recipe

Combine the potatoes, garlic and bay leaves in a large pot and cover with cold water by about an inch. Add some salt, then cover with a lid and bring to a boil. Lower the heat and simmer the potatoes until a fork can easily pierce the skin, 15 to 20 minutes.

Preheat the oven to 375 degrees F. Drain the potatoes and return them to the pot with the garlic (be sure to discard the bay leaves). Add the oil and butter and sprinkle with salt and pepper. Using a potato masher, smash the potatoes into a chunky mixture.

Spread the potato mixture in an even layer in a large casserole or gratin dish. Season the potatoes again with salt and pepper, drizzle with additional oil and sprinkle the Parmesan over the top. Bake the potatoes until a crispy, golden crust forms on top, 35 to 45 minutes. Dot sour cream across the top and garnish with dill, chives and lemon zest while hot.

* SIDES - SOFRITO MASHED POTATOES

SOFRITO MASHED POTATOES

Source of Recipe

Mr. Food

List of Ingredients

2 tablespoons salt
2 pounds potatoes (recommended: Yukon gold)
3 tablespoons canola oil
¼ C chopped red onions
1 red bell pepper, chopped
½ green pepper, chopped
3 tablespoons chopped garlic
2 tablespoons tomato paste
¼ C white wine
3 ounces tomato sauce
3 tablespoons unsalted butter
½ C heavy cream
3 tablespoons salt
Salt and pepper
2 tablespoons chopped cilantro leaves

Recipe

Fill a large pot with water, salt and potatoes and bring to boil. Cook until fork tender.

Meanwhile, heat oil in a medium sauce pot over medium heat. When oil is hot add onions and peppers and sauté for 3 minutes. Add the garlic and cook until it begins to brown. Lower the heat and add tomato paste and stir for 3 to 5 minutes. Deglaze with white wine and reduce by half.

Add tomato sauce and bring to simmer for 5 minutes. Then stir in butter and cream and set aside, covered to keep warm.

* SIDES - Spicy Roasted Potatoes

Spicy Roasted Potatoes

Source of Recipe

Simply Potatoes

List of Ingredients

1 package Simply Potatoes® Red Potato Wedges
1 tablespoon vegetable oil
1 teaspoon chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic salt
1/4 teaspoon sugar
1/4 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon cayenne pepper

Recipe

Heat oven to 425°F. Toss Simply Potatoes with oil in bowl. Mix remaining ingredients in small bowl; toss with Simply Potatoes until evenly coated. Place Simply Potatoes on a baking sheet in a single layer. Bake for 25 to 30 minutes or until golden brown.

* SIDES - TWICE BAKED POTATO CASSEROLE

TWICE BAKED POTATO CASSEROLE

Source of Recipe

Pinterest

List of Ingredients

5 lb russet potatoes
10 slices of bacon
8 oz cream cheese
1/2 c unsalted butter, melted
1 c sour cream
1/4 c chives, minced
2 1/2 c cheddar cheese, grated
2 t kosher salt
1/2 t pepper

Recipe

Preheat oven to 350 degrees. Peel potatoes, and cut into 1-inch chunks. Place in a large saucepan, and add enough cold water to cover by about 2 inches. Bring to a boil over medium-high heat, and reduce to a simmer. Cook until tender and easily pierced with a paring knife, about 20 minutes. Transfer to a colander to drain; return to pan, cover, and set aside.

Meanwhile, heat a large skillet over medium heat. Add bacon, and cook until crisp and browned, turning once. Transfer to paper towels to drain; let cool, and crumble into pieces.

Using a fork, mash the potatoes in pan until light and fluffy. Add the cream cheese, butter, and sour cream, and stir until combined and smooth. Add the chives, 2 cups cheddar cheese, half the bacon, salt, and pepper. Stir until well combined.

Transfer to a buttered 3-quart baking dish. Top with remaining 1/2 cup cheddar cheese. Bake until top is slightly golden and potatoes are heated through, about 30 minutes. Remove from oven; garnish with remaining bacon. Serve immediately.

* SIDES - ULTRA CREAMY MASHED POTATOES

ULTRA CREAMY MASHED POTATOES

Source of Recipe

Swanson

List of Ingredients

3 ½ C Swanson® Chicken Broth
5 Large Potatoes, cut into 1-inch pieces
1/2 C light Cream
2 Tablespoons Butter
Generous dash ground black pepper

Recipe

Heat the broth and potatoes in a 3-quart saucepan over medium-high heat to a boil.

Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender.

Drain, reserving the broth.

Mash the potatoes with ¼ C broth, cream, butter and black pepper. Add additional broth, if needed, until desired consistency

**Ultimate Mashed Potatoes: Stir 1/2 cup sour cream, 3 slices bacon, cooked and crumbled (reserve some for garnish), and 1/4 cup chopped fresh chives into hot mashed potatoes. Sprinkle with remaining bacon.

*****To add an extra kick to your potatoes, add a whole peeled garlic clove to the simmering broth. Dispose of the garlic clove before mashing.

* SKILLET - Fried Chicken

Fried Chicken

Source of Recipe

Cast Iron Skillet

List of Ingredients

1 large egg
1 cup 2% milk
2 cups mashed potato flakes
1 tablespoon garlic powder
1 tablespoon each dried oregano, parsley flakes and minced onion
½ teaspoon salt
¼ teaspoon coarsely ground pepper
4 boneless skinless chicken breast halves (6 ounces each)
Oil for frying

Recipe

In a shallow bowl, whisk egg and milk. In another shallow bowl, toss potato flakes with seasonings.

Remove half of the mixture and reserve (for a second coat of breading).

Pound chicken with a meat mallet to ½ inch thickness. Dip chicken in egg mixture, then in potato mixture, patting to help coating adhere. Arrange chicken in an even layer on a large plate.

Cover and refrigerate chicken and remaining egg mixture 1 hour.

Discard remaining used potato mixture.

In a 12-in. cast-iron or other deep skillet, heat ½ inch of oil over medium heat to 350°. For the second coat of breading, dip chicken in remaining egg mixture, then in unused potato mixture; pat to coat.

Fry chicken 4-5 minutes on each side or until golden brown and chicken is no longer pink.

Drain on paper towels.

* SKILLET - NORTH END SKILLET

NORTH END SKILLET

Source of Recipe

Mr. Food

List of Ingredients

1 envelope onion soup mix
1/4 cup vegetable or olive oil
1/4 cup water
1 tablespoon fresh lime or lemon juice
1/8 teaspoon cayenne pepper
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1 pound skinless, boneless chicken breast
halves, cut into thin strips
1 16 oz package frozen assorted vegetables, thawed and drained

Recipe

1. In a large skillet, blend onion soup mix, oil, water, lime juice, pepper, Italian seasoning, and garlic powder; let stand 5 minutes. Bring mixture to a boil and stir in chicken and vegetables.
2. Cook, uncovered, 8 to 10 minutes, or until chicken is done and no pink remains, stirring frequently.

Serve over rice.

* SKILLET - SKILLET ZITI

SKILLET ZITI

Source of Recipe

Mr. Food

List of Ingredients

- 8 ounces uncooked ziti
- 1 pound ground round
- 1 1/4 cup Chopped onions
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 26 oz jar tomato and basil pasta sauce
- 1 8 oz container sour cream
- 1/3 cup shredded Parmesan cheese
- 1 8 oz packaged shredded Italian six cheese blend

Recipe

1. Cook pasta according to package directions. Drain and set aside.
2. While pasta cooks, cook beef, onions, salt, and pepper in a large skillet over medium-high heat, stirring until beef crumbles and is no longer pink; drain.
3. Stir in pasta sauce; cook 1 minute or until thoroughly heated. Add pasta, stirring to coat.
4. Combine sour cream and Parmesan cheese. Stir into pasta mixture. Sprinkle Italian cheese blend over pasta mixture. Cover, reduce heat to medium, and cook 5 minutes or until cheese melts.

* SNACKS - SLOPPY JOE SLIDERS

SLOPPY JOE SLIDERS

Source of Recipe

allrecipes.com

List of Ingredients

- 1T. olive oil
- 1 large onion, finely chopped
- 2 clove garlic, minced
- Coarse salt and ground pepper
- ¾ pound ground beef sirloin
- 1 can (14.5-ounce) tomato puree
- ½tsp. mustard powder
- 1 ½ tsp. dark-brown sugar
- 1T. cider vinegar
- 16 party-size potato rolls

Recipe

Heat oil over medium in a large saucepan. Add onion and garlic; season with salt and pepper. Cook until softened, stirring occasionally, 6 to 8 minutes.

Add beef, and cook, breaking up meat with a wooden spoon, until no longer pink, 4 to 5 minutes. Add tomato puree, mustard powder, sugar, and vinegar. Cook, stirring occasionally, until slightly thickened, 8 to 10 minutes. (To store, refrigerate, up to 2 days.) Serve warm on rolls.

* SNACKS - TRAIL MIX

TRAIL MIX

Source of Recipe

Cooks.com

List of Ingredients

2 Pounds Peanuts (dry roasted, etc)
1 8 ½ oz. package Pretzel Chips
1 7 oz. package small Twisted Pretzels
1 5 ¾ oz. package thin Pretzel Sticks
1 5.6 oz package, plain Corn Nuts
1 C Vegetable Oil
1 C melted Butter
2 Tablespoons Chili Powder
2 Tablespoons Worcestershire Sauce
5 drops Green Tabasco Sauce
1 Tablespoon Garlic Salt
1 Tablespoon Seasoned Salt
1 Tablespoon ground Cumin

Recipe

Mix nuts and pretzels in large roasting pan.

Mix oil and melted butter, chili powder, Worcestershire Sauce, Tabasco sauce, garlic salt, seasoned salt, and cumin; pour over pretzels, mixing well.

Bake at 250° for 2 hours, stirring often.

Makes 5½ quarts.

* SOUP - ALBONDIGAS MEATBALL SOUP

ALBONDIGAS MEATBALL SOUP

Source of Recipe

food.com

List of Ingredients

- 6 C water
- 1 lb frozen meatballs (cooked according to directions)
- 1 can tomato sauce
- ½ Onion, finely chopped
- 1 teaspoon vinegar
- 1 garlic clove, minced
- 2-3 large potatoes cut into ½ inch cubes
- 1 carrot cut diagonally into ¼ inch slices
- 2 teaspoons chicken bouillon
- ½ teaspoon oregano
- ½ teaspoon thyme
- ¼ Cup chopped cilantro

Recipe

Bring water to a boil in large pot.

Add meatballs, tomato sauce, onion, vinegar, garlic potatoes and carrots.

Return to a boil.

Mix in bouillon, oregano and thyme.

Simmer for 3-5 minutes or until carrots and potatoes are tender.

Stir in cilantro.

Serve with warm corn tortillas.

* SOUP - ANGEL HAIR AND THREE ONION SOUP

ANGEL HAIR AND THREE ONION SOUP

Source of Recipe

Olive Garden

List of Ingredients

4 Tbsp olive oil
½ lb baby (pearl) onions, fresh (or ½ frozen bag, thawed)
1 medium red onion, sliced thin
1 medium Vidalia onion (or other sweet onion), sliced thin
6 cups (48 fl oz) chicken stock
Salt (to taste)
¼ tsp red pepper flakes
½ lb angel hair pasta, broken in 2-inch pieces
¼ cup chopped flat leaf parsley
4 tsp grated Romano cheese

Recipe

Place oil and all onions in a large sauce pan over low heat and sauté, stirring occasionally, about 20 minutes, until onions are golden. Add stock and salt to taste. Sprinkle with red pepper flakes and simmer for about 1 hour.

Add pasta and parsley and cook until pasta is just al dente.

Ladle into soup bowls. Sprinkle with grated Romano cheese.

* SOUP - BEEFY ONION SOUP

BEEFY ONION SOUP

Source of Recipe

Mr. Food

List of Ingredients

1 C Butter (2 sticks)

8 medium-sized onions, cut in half and thinly sliced

1 ½ teaspoons salt

½ teaspoon black pepper

1 pound boneless beef chuck steak, cut into ¾ inch chunks

4 (10½ ounce) cans condensed beef broth

Recipe

Melt butter in a 6-quart pressure cooker and add onions; sprinkle with salt and pepper and sauté over high heat 10 to 12 minutes, uncovered, or until onions are golden. Remove to a bowl and set aside.

Add beef and brown, uncovered, for 5 minutes. Stir in broth. Lock lid in place and bring to full pressure over high heat. When pressure regulator begins to rock, reduce heat to medium and cook 15 minutes. Cool cooker at once by placing under cold running water until steam no longer escapes from vent and pressure is completely reduced.

* SOUP - BEER CHEESE SOUP

BEER CHEESE SOUP

Source of Recipe
foodnetwork.com
List of Ingredients

1 large can chicken broth
1 medium jar cheese whiz
1 can stale beer
cayenne pepper to taste

Recipe
Heat broth to boiling, reduce heat, add cheese whiz, stir till melted,
add beer and reheat, but do not boil.
Top with bacon bits and green onions.

* SOUP - ONION SOUP

ONION SOUP

Source of Recipe

Bennigans

List of Ingredients

½ pound Firm white onions, sliced

¼ cup Butter

2 Tablespoons Corn oil

3 Tablespoons Flour

1 quart Chicken broth

1 quart Beef broth

8 slices French bread

Swiss cheese shredded

Parmesan grated

Recipe

Saute onions in butter and oil until onions are transparent, but not well browned. When tender, turn heat to lowest point and sprinkle with flour, stirring vigorously.

Pour into Dutch oven and stir in broths. Heat thoroughly and divide among 8 ovenproof bowls.

Mix equal parts of cheese to smooth paste and spread over bread. Float a slice of bread atop each serving.

Place all bowls on oven rack 4" from broiler heat and broil until cheese melts. Serve at once.

Leftover freezes well up to 6 months.

* SOUP - CHEESY POTATO SOUP

CHEESY POTATO SOUP

Source of Recipe

Mr. Food

List of Ingredients

- 4 (14 ounce) cans ready-to-serve chicken broth
- 2 C (1 pint) half-and-half
- 2 ½ C instant mashed potato flakes
- 4 C (16 ounces) shredded sharp Cheddar cheese, divided
- ½ teaspoon black pepper
- 2 scallions (green onions), thinly sliced

Recipe

In a soup pot, combine chicken broth, half-and-half, potato flakes, 3-½ cups cheese, and the pepper; mix well. Bring to a boil over medium-high heat and cook 2 to 3 minutes, or until thickened, stirring constantly.

Top with remaining ½ cup cheese and the scallions. Serve immediately.

* SOUP - CORN & POTATO CHOWDER

CORN & POTATO CHOWDER

Source of Recipe

foodnetwork.com

List of Ingredients

Cooking spray

1½ cups chopped green bell pepper

1 cup chopped green onions, divided (about 1 bunch)

2 cups frozen corn kernels

1 1/4 cups water

1 teaspoon seafood seasoning (such as Old Bay)

3/4 teaspoon dried thyme leaves

1/8 teaspoon ground red pepper

1 pound baking potatoes, cut into ½ -inch pieces

1 cup half-and-half

1/4 cup chopped parsley

3/4 teaspoon salt

½ cup (2 ounces) shredded reduced-fat sharp cheddar cheese

Recipe

Heat a Dutch oven over medium-high heat. Coat pan with cooking spray. Add bell pepper and 3/4 cup green onions, and sauté 4 minutes or until lightly browned.

Increase heat to high; add corn, water, seafood seasoning, thyme, red pepper, and potatoes; bring to a boil.

Cover, reduce heat, and simmer 10 minutes or until potatoes are tender. Remove from heat, and stir in half-and-half, chopped parsley, and salt.

Place about 1½ cups soup in each of 4 bowls; sprinkle each with 2 tablespoons cheese and 1 tablespoon green onions.

* SOUP - CROCKPOT JAMBALAYA

CROCKPOT JAMBALAYA

Source of Recipe

Betty Crocker

List of Ingredients

1 large onion, chopped (1 cup)
1 medium green bell pepper, chopped (1 cup)
2 medium celery stalks, chopped (1 cup)
3 garlic cloves, finely chopped
1 can (28 oz) diced tomatoes, undrained
2 cups chopped fully cooked kielbasa
1 tablespoon parsley flakes
1/2 teaspoon dried thyme leaves
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon red pepper sauce
4 cups hot cooked rice

Recipe

In 3 1/2 to 6-quart slow cooker, mix all ingredients except rice.
Cover; cook on Low heat setting 7 to 8 hours (or High heat setting 3
to 4 hours).
Serve jambalaya with rice.

* SOUP - Fully Loaded Baked Potato Soup

Fully Loaded Baked Potato Soup

Source of Recipe

Guy Fieri

List of Ingredients

4 large baking potatoes (Idaho or russet)
12 slices thick-cut applewood smoked bacon
1/2 cup all-purpose flour
6 cups 2 percent low-fat milk, heated
5 ounces sharp Cheddar, grated
Kosher salt and freshly ground black pepper
4 ounces sour cream
3 tablespoons finely chopped fresh chives

Recipe

Preheat the oven to 350 degrees F.

Place the potatoes on a roasting tray and bake for 45 minutes. When done, the tip of a paring knife should go through the potatoes easily.

Slice the bacon into thin strips and cook in a large, heavy-bottomed pot over medium heat until crisp. Remove the bacon from the pot with a slotted spoon and set aside, leaving the drippings in the pot.

Add the flour to the drippings in the pot and stir to combine. Cook, without adding color, until the flour and fat has combined, about 1 minute. Pour in the milk while you whisk to incorporate. Cook over medium heat until bubbly and thickened, stirring frequently, about 15 minutes.

Scoop out the potato pulp from the skins and add to the milk mixture. Mash with the back of a wooden spoon leaving it a little bit chunky.

Add the cooked bacon (leaving a little out for garnishing the soup), 1 cup of the cheese, and season well with salt and pepper. Stir until the cheese has melted. Remove from the heat.

Ladle the soup into bowls, drizzle with sour cream (from a squeeze bottle), sprinkle with remaining bacon bits, grated cheese and chives.

* SOUP - GAZPACHO SOUP

GAZPACHO SOUP

Source of Recipe
Simply Recipes
List of Ingredients

- 6 Roma tomatoes, coarsely chopped
- ½ Tablespoon fresh garlic, chopped
- 2 cucumbers, peeled, seeded and chopped
- ½ red onion, diced
- 1 large green bell pepper
- 3 C tomato juice
- 2 Tablespoon extra virgin olive oil
- 1 teaspoon kosher salt
- 2 Tablespoon chopped Italian parsley
- Juice from three limes
- Croutons for garnish

Recipe

Pre-chop all ingredients, and then put everything into a blender or food processor, except for tomato juice, croutons and limes. Pulse five to eight times, then add tomato and lime juices. Let it sit in the refrigerator for at least 45 minutes to marry the flavors. Serve ice-cold on a hot summer day. Garnish with croutons just before serving.

* SOUP - POTATO CHEESE SOUP

POTATO CHEESE SOUP

Source of Recipe

Marie Callenders

List of Ingredients

- 8 Cups potatoes; peeled and cubed
- 2 Cups chopped onion
- 4 Cups chopped celery
- 2 Teaspoons salt
- 4 Cups water
- 4 Cups Half−and−half
- 6 Tablespoons butter or margarine
- 1 Cup shredded sharp cheddar cheese

Recipe

Place potatoes, onions, celery, and salt in the 4 c of water in a large pot. Simmer about 15 minutes until vegetables are tender. Put in blender and puree until chunky. Return soup to pot and add half−and−half, butter, and cheese. Simmer until hot. Do NOT Boil.

* SOUP - MEXICAN JUMBALAYA

MEXICAN JUMBALAYA

Source of Recipe

All Recipes

List of Ingredients

1 15 oz can S & W white beans, drained & rinsed
1 15.25 oz can S & W Kidney beans drained & rinsed
1 15 oz can S & W Black Beans (low sodium) drained & rinsed
1 15 oz can tomato sauce
1 Lb kielbasa sliced into 1 inch pieces
1 C Carrots, thinly sliced
2 small onions thinly sliced
½ C beef broth
2 Tablespoons brown sugar, firmly packed
2 cloves, garlic, finely chopped

Recipe

Preheat oven to 375

Mix all ingredients in ungreased 3 qt casserole dish.
Cover and bake 1 hour, until carrots are tender.

* SOUP - MEXICAN SOUP

MEXICAN SOUP

Source of Recipe

Verl Taylor

List of Ingredients

- 1 Can chicken broth
- 1 can kidney beans
- 1 can tomato juice
- 1 can pinto beans
- frozen corn
- 1 can of Tomatoes w/green chilies
- Taco seasoning packet
- Ranch dressing packet
- Grated cheddar Cheese

Recipe

Add all ingredients to crock-pot. Cook on low until beans are tender. You can make a thicker soup to eat with tortilla chips by adding more cheese.

* SOUP - SKINNY SOUP

SKINNY SOUP

Source of Recipe

Mr. Food

List of Ingredients

6 C water
2 medium-sized white potatoes, peeled and cut into 1-inch chunks
4 large tomatoes, cored and cut into 1-inch chunks
4 medium-sized carrots, peeled and cut into 1-inch chunks
3 medium-sized zucchini, cut into 1-inch chunks
2 medium-sized green bell peppers, coarsely chopped
2 medium-sized onions, coarsely chopped
3 garlic cloves, minced
2 teaspoons salt
¾ teaspoon black pepper
2 chicken-flavored bouillon cubes

Recipe

In a soup pot, combine all ingredients; mix well and bring to a boil over high heat.

Reduce heat to medium and cook 1 hour, or until vegetables are tender.

**You can give this a bit of extra richness by adding a sprinkle of Parmesan cheese to the top of each serving. And remember, since Parmesan is a strong, flavorful cheese, a little goes a long way!

* SOUP - SOPA DE FIDEOS

SOPA DE FIDEOS

Source of Recipe

All Recipes

List of Ingredients

- 1 7 oz package of Fideo or angel hair pasta broken into small pieces
- 2 tablespoons olive oil
- 1 14 oz can diced tomatoes
- 3 14 oz cans chicken broth
- 1 small onion, chopped
- 1 large clove of garlic, coarsely chopped
- 1 tablespoon fresh chopped cilantro
- Freshly ground black pepper
- Coarse salt

Recipe

Combine canned tomatoes, onion and garlic in a blender. Blend until smooth.

Warm olive oil in a medium skillet and add fideo noodles. Cook over medium low heat, stir regularly, until all pasta noodles are golden brown. Remove from heat.

Combine tomato mixture, chicken broth and the noodles in a medium saucepan.

Season with pepper and salt. Bring to a boil then reduce to medium (gentle boil) until noodles are almost tender, about 7-8 minutes.

Add chopped cilantro and cook 2 more minutes or until noodles are done.

* SOUPS and STEWS - TOMATO CAN CHILI

TOMATO CAN CHILI

Source of Recipe

Marlboro

List of Ingredients

- 1 lb. ground beef
- 1 28-oz. can crushed tomatoes
- ¼ cup Italian salad dressing (with garlic, well-shaken)
- 2 4-oz. cans diced chilies
- 2 Tbsp. chili powder
- 1 large onion, sliced
- 1 10 ½ oz. can onion soup with beef stock
- 1 soup can of water
- 1 can pitted black olives (6 oz. dry weight, drained)

Recipe

Heat Italian dressing in a large fry pan or chili pot. Add ground beef and cook until all pink is gone.

Add all the cans (tomatoes, onion soup, water and chilies). Bring to a boil and simmer for 30 minutes. Cut drained olives into quarters; add to chili and simmer 5 minutes.

One 15 oz. can of kidney beans, drained, can be used in place of the olives.

* STEW - BEEF AND BEER STEW

BEEF AND BEER STEW

Source of Recipe

food.com

List of Ingredients

1/3 C Bacon or Salt Pork finely chopped.

2 to 3 Pounds Beef Stew Meat

3 Large Onions, sliced

3 Tablespoons Paprika

1 Tablespoon Salt

1 teaspoon Ground Nutmeg

1 teaspoon Dried Marjoram

2 12-ounce Cans of Beer

1 C Water

1 6-ounce can Tomato Paste

1 Tablespoon Worcestershire Sauce

4 Large Potatoes, cubed

6 Carrots, thickly sliced

Recipe

Cook bacon or salt pork in large stewpot until rendered.

Add meat; cook and stir over medium-high heat until lightly browned.

Remove meat.

Reduce heat to medium; add onions and cook until tender.

Return meat to pot and add seasonings, beer, water, tomato paste, and Worcestershire sauce; stir to mix.

Cover and simmer until beef is tender, about 1 ½ hours.

Add prepared vegetables; cover and simmer until vegetables are cooked, about 45 minutes.

Makes 8 to 10 servings.

* STEW - BIG OL' MESS

BIG OL' MESS

Source of Recipe

Marlboro

List of Ingredients

- 1 Lb Smoked Sausage, cut into chunks
- 3 Jalapeño Peppers, sliced
- 1 Green Pepper, cut into bite-sized chunks
- 1 Foil Cooking Bag
- ¼ C Tabasco Sauce
- 1 10 oz Jar Sweet-and-Sour Sauce

Recipe

Place sausage, peppers, and onion in foil bag.

Mix Tabasco sauce with sweet-and-sour sauce in a small bowl and pour over the mixture in foil bag; seal edge tightly.

Place foil bag on grill; cook for about 45 minutes, turning every 15 minutes.

Slit open and serve right out of the bag.

Makes 6 to 8 appetizer servings or 4 main course servings.

* STEW - BURGUNDY BEEF STEW

BURGUNDY BEEF STEW

Source of Recipe

Mr. Food

List of Ingredients

- 1 tablespoon vegetable oil
- 1 ½ pounds beef stew meat, cut into 1-inch chunks
- 1 teaspoon dried thyme
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 (14 ounce) can ready-to-serve beef broth
- ½ C Burgundy or other dry red wine
- 3 garlic cloves, minced
- 2 C baby carrots
- 1 C frozen whole pearl onion
- 3 tablespoons cornstarch
- 2 tablespoons water

1 (8 ounce) package frozen sugar snap peas Recipe

In a large pot, heat oil over medium-high heat; brown beef in batches. Pour off drippings then return all cooked beef to pot and season with thyme, salt, and pepper.

Stir in broth, wine, and garlic, and bring to a boil. Reduce heat to low, cover, and simmer 1 hour.

Stir in carrots and onions; cover and cook 30 to 45 more minutes, or until beef and vegetables are tender.

In a small bowl, dissolve cornstarch in water. Add cornstarch mixture to beef mixture and stir for 1 minute, or until thickened.

Stir in sugar snap peas and cook 3 to 4 minutes more, or until heated through.

* VEGETABLES - LYONNAISE POTATOES

LYONNAISE POTATOES

Source of Recipe

Emeril Lagasse

List of Ingredients

2 pounds baking potatoes, like russets, peeled and sliced 1/2-inch thick

2 tablespoons olive oil

4 onions, julienne

2 tablespoons chopped garlic

Salt and white pepper

1 stick butter

1 tablespoon finely chopped parsley

Recipe

Preheat the oven to 400 degrees F.

Place the potatoes in a pot of salted water. Bring the potatoes up to a boil and blanch for 2 minutes. Remove the pan from the heat, drain, and cool. In a large ovenproof saute pan, heat the olive oil. When the oil is hot, add the onions and garlic. Season with salt and pepper. Saute the onions until caramelized, about 8 to 10 minutes. Turn the onions into a bowl. Place the pan back on the stove and melt the stick of butter. When the butter has melted, cover the bottom of the pan with 1/3 of the potatoes.

Season with salt and pepper. Cover the first layer of potatoes with 1/2 of the onions. Cover the onions with 1/3 of the potatoes. Season with salt and pepper. Repeat the layering until all of the potatoes and onions are used. Place the pan in the oven and cook for 10 to 12 minutes or until the potatoes are golden brown. Remove the pan from the oven.

Using a spatula, gently lift the potatoes out of the pan and place on a platter. Garnish with parsley.

* VEGETABLES - SKILLET POTATOES

SKILLET POTATOES

Source of Recipe

Marlboro

List of Ingredients

- ¼ Cup bacon fat or vegetable oil, divided
- 4 Cups thinly sliced raw potatoes not peeled
- 1 Medium onion, thinly sliced
- 1 tsp. salt
- 1/8 tsp. cracked pepper
- ½ tsp. rubbed dried sage
- 1 tsp. dried parsley (optional)

Recipe

Heat half the bacon fat in a heavy skillet over low-medium heat; add potatoes and onion. Sprinkle with part of the seasonings; cover pan and cook about 15 minutes.

Lift and turn potatoes, sprinkling with remaining seasonings. Cover and cook 15 minutes more or until done. Turn or stir potatoes once or twice during last 10 minutes so they cook evenly. Add bacon fat or oil as needed.

Total Number of Recipes is 244.