

PUBLISHER'S CORNER

"The road ahead is not some predetermined path that I am forced to trod, but it is a rich byway that I can help create."
~ Craig D. Lounsbrough

Good evening and welcome to the newest issue of A to Z Recipes Newsletter. 2018 was an eventful and busy year. I'm not the best in making resolutions for the new year. Well... change that to I'm not the best in *keeping* new year resolutions. I'll try but within a few weeks it's all but forgotten. Just like the previous year, by gosh. I made some personal commitments about a year ago when I retired and I am still on course with those. But let me call them a resolution and it's out the door with 'em! However you resolve to make changes in your life, I wish you luck and especially good health to get you there. After all, isn't *that* the most important goal?

Many thanks to the following for their help in today's issue:

Peter P., Canada
Jessica S., Corfu, Greece
Lisa H., Belmont, NC
Marilyn M., OH

I'd love to see your name here! Why not take a few minutes and send us a recipe?

For recipes use [this link](#).

For other postables use [this link](#).

I have embedded the "subject" line so I know you're a friend, not a foe. PLEASE remember to include your name (just your first is fine) and your location (just your state is fine). I thank you so much!

I'm also on Facebook:

<https://www.facebook.com/Maggie.R.Carr>

Want to get to know one another better or share cooking tips? We have a gathering of fellow recipe collectors, cooks, and friends at the "QT". Join in at the A to Z Recipes Quick Talk (QT). Here is the link:

<https://www.quicktopic.com/37/H/a8K9wr7j97nV>

DID YOU KNOW?

Dry Off Herbs and Veggies Right After You Buy Them

Lots of supermarket produce gets misted and sprayed until it's way too wet. And soggy leaves rot quickly, especially in sealed produce bags. After unpacking your root vegetables and herbs, un-bunch them, trim off wet tops or roots, and then gently pat dry (with lettuces, shake off the excess liquid). Wrap the produce in a single layer of paper towel before re-bagging to keep it perky.

JUST MAKE ME LAUGH!

'Twas the Day After Christmas

~Shared by Peter P., Canada

'Twas the day after Christmas,
and all through the house,
Every creature was hurtin', even the mouse.

The toys were all broken, their batteries dead;
Santa passed out, with some ice on his head.

Wrapping and ribbons just covered the floor,
While upstairs the family continued to snore.
And I in my T-shirt, new Reeboks and jeans,
Went into the kitchen and started to clean.

When out on the lawn there arose such a clatter,
I sprang from the sink to see what was the matter.

Away to the window I flew like a flash,
Tore open the curtains, and threw up the sash.
When what to my wondering eyes should appear,
But a little white truck, with an oversized mirror.

The driver was smiling, so lively and grand;
The patch on his jacket said, "U.S. POSTMAN."

With a handful of bills, he grinned like a fox,
Then quickly he stuffed them into our mailbox.
Bill after bill, after bill, they still came,
Whistling and shouting he called them by name:

"Now Target, now Best Buy, now Penny's and Sears.
There's eBay and Amazon - you're up to your ears!
To the tip of your limit, every store, every mall,
Now charge away - charge away - charge away all!"

He whooped and he whistled as he finished his work.
He filled up the box, then turned with a jerk.

He sprang to his truck and he drove down the road,
Driving much faster with just half a load.

Then, I heard him exclaim with great holiday cheer,
"Enjoy what you got . . . you'll be paying all year!"

TODAY'S RECIPES

Bacon Ranch Cheese Ball

~Shared by Jessica S., Corfu, Greece

2 (8 oz each) packages cream cheese
1 (1 oz.) packet dry buttermilk ranch dressing mix
½ cup cheddar cheese, grated
¼ cup green onion, thinly sliced
6 pieces of bacon, fried and crumbled (or 1/2 c bits)
¼ cup chopped black olives, optional
1 cup pecans or almonds, finely chopped for coating

Mix together the cream cheese and dry ranch packet. Add the cheese, onions, olive if using and bacon. Shape into a ball. Roll it in the nuts to coat the outside. Keep it stored in the refrigerator.

Source: Recipe adapted from Awesome Recipes
<https://therecipecritic.com/bacon-ranch-cheese-ball>

Sausage and Cheese Grits Casserole

~Shared by Lisa H., Belmont, NC

Ingredients
1 pound bulk pork sausage
4 cups water
1/2 teaspoon salt
1 cup uncooked quick grits
1 1/2 cups shredded sharp Cheddar cheese (6 ounces)
2 tablespoons butter or margarine
3 eggs, beaten
1/2 cup milk

Heat oven to 350°F. Spray shallow 3-quart casserole with cooking spray. In 10-inch skillet, cook sausage over medium heat 7 to 9 minutes, stirring occasionally, until no longer pink; drain.

Meanwhile, in 3-quart saucepan, heat water and salt to boiling. Slowly stir in grits; reduce heat. Cover and cook 5 to 7 minutes, stirring occasionally; remove from heat. Stir in 1 cup of the cheese and the butter until melted. Stir in eggs, milk and sausage.

Pour grits mixture into casserole. Sprinkle with remaining 1/2 cup cheese.

Bake casserole uncovered 25 to 30 minutes or until center is set. Cool 10 minutes before serving.

Ambrosia Muffins

~Shared by Marilyn M., OH

2 1/2 cups all-purpose flour
1 cup granulated sugar
1 Tbsp baking powder
1 teaspoon kosher salt
1 1/3 cups unsweetened coconut milk
1 (8 oz) can crushed pineapple, drained well
1/3 cup canola oil
2 large eggs, lightly beaten
1 Tbsp orange zest
1 cup dried tart cherries

CRUMBLE TOPPING

2/3 cup all-purpose flour
2/3 cup packed brown sugar
6 Tbsp unsalted butter, softened
1/4 cup chopped pecans
1/4 cup sweetened flaked coconut
1/2 teaspoon kosher salt
1/2 teaspoon orange zest

Preheat oven to 350 degrees. Line 18 muffin cups with paper liners. Lightly spray with non-stick cooking spray.

In a large bowl whisk together the flour, granulated sugar, baking powder and salt; set aside.

In a medium bowl stir together, coconut milk, pineapple, canola oil, eggs, and orange zest until well blended.

Combine wet ingredients with dry stirring just until combined. Using a wooden spoon stir in cherries. Divide the batter evenly into the muffin cups.

In a small bowl, stir together the flour, brown sugar, butter, until crumbly.

Stir in pecans, coconut, salt and the orange zest. Sprinkle evenly over batter.

Bake for 16 to 20 minutes, or until a toothpick inserted into the center comes out clean. Enjoy!

Creamy Crockpot Instant Mashed Potatoes

~Shared by Marilyn M., OH

3-3/4 cups boiling water
1-1/2 cups milk
1 package (8 oz) cream cheese, softened
1/2 cup butter, cubed
1/2 cup sour cream
4 cups mashed potato flakes
1 teaspoon garlic salt
1/4 teaspoon pepper
Minced fresh parsley, optional

In a greased 4-qt. slow cooker, whisk first 5 ingredients until smooth.

Stir in potato flakes, garlic salt and pepper.

Cover and cook on low for 2-3 hours or until heated through.

Sprinkle with parsley if desired. Great for holidays when busy!

Mom's Chicken Pot Pie

~Shared by Marilyn M., OH

1 whole chicken
2 Tbsp butter, melted
1 can cream of chicken soup
2 cans chicken noodle soup
1 can sweet peas, drained
1 can corn, drained
1 bag of country gravy mix (white) I use Pioneer

Boil 1 whole chicken and de-bone and shred.

Rub 2 Tbsp butter in 13 X 9 glass baking dish. Stir together soups, peas, corn and gravy mix, add chicken. Pour mixture into prepared baking dish.

Topping:

2 cups Bisquick Mix
1/2 cup water

Preheat oven to 400 F

Gently stir together water and Bisquick mix and knead into a ball. Roll out on a floured surface until about 1/4" thick in shape of a rectangle.

Then cut into oblong strips. Place the strips across the top of the chicken/vegetable mixture.

Bake for 20 minutes or until crust is golden brown. Remove from oven and let sit for about 20-30 minutes before serving.

Note: this is even better the next day!

Cauliflower Soup

~Shared by Marilyn M., OH

1 medium head cauliflower, broken into florets
1 medium carrot, shredded
1/4 cup chopped celery
2-1/2 cups water (See tip below)
2 teaspoons chicken bouillon or 1 vegetable bouillon cube
3 Tbsp butter
3 Tbsp all-purpose flour
3/4 teaspoon salt
1/8 teaspoon pepper
2 cups milk
1 cup shredded cheddar cheese
1/2 to 1 teaspoon hot pepper sauce, optional

In a Dutch oven, combine cauliflower, carrot, celery, water and bouillon. Bring to a boil.

Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender (do not drain).

In a large saucepan, melt butter. Stir in the flour, salt and pepper until smooth.

Gradually add milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened.

Reduce heat. Stir in the cheese until melted, adding hot pepper sauce if desired.

Stir into the cauliflower mixture.

Feel free to use 2-1/2 cups of chicken or vegetable broth instead of water and bouillon.

Make this gluten-free by using cornstarch as a thickener. Omit flour and butter, and make a slurry by whisking 2 tablespoons cornstarch into the milk before adding it to the saucepan.

Cream Cheese Mints

~Shared by Marilyn M., OH

3 ounces cream cheese, softened
1 teaspoon mint extract (or peppermint)
3 cups powdered sugar, sifted
food coloring ~ optional

Using a mixer, cream cream cheese until smooth, add in extract and food coloring, if using.

Cream again till light and fluffy. Slowly add in powdered sugar, make sure to scrape down sides of mixing bowl.

Once all sugar is added and well combined, roll dough into teaspoon sized balls.

Place balls on wax paper lined tray, Use a fork to flatten.

Let mints dry for 12 hours, then turn mints over to let bottom side dry.

Store in an airtight container at room temperature. Mints will keep for at least a week.

I put a few to the side and after 2 weeks they were still fresh. Enjoy!

Black-Forest Cheesecake Pie

~Shared by Marilyn M., OH

8 ounces cream cheese, softened
1/3 cup granulated sugar
2 teaspoons vanilla extract
1 cup sour cream

8 ounces prepared whipped cream topping
1/4 cup unsweetened cocoa powder
2 Tbsp powdered sugar
1 (21 oz) can cherry pie filling

Beat cream cheese and granulated sugar together in an large mixing bowl. Add vanilla and sour cream and continue to beat until well combined. Fold in whipped topping. Pour half the mixture into prepared pie crust. With remaining half of mixture, add cocoa powder and powdered sugar and beat until well combined. Pour chocolate mixture over top of first layer, spread evenly to sides. Pour cherry pie filling over top. Cover and refrigerate overnight. Enjoy!

Easy Microwave Caramels

~Shared by Marilyn M., OH

2 1/2 cups light brown sugar, packed
1 can (14 oz) sweetened condensed milk
1 cup (2 sticks) unsalted butter
1 cup light corn syrup
1 teaspoon vanilla extract
1/4 teaspoon salt
Sea salt, as needed for topping (optional)

Line a with parchment paper and spray with nonstick cooking spray. (Use a 9x9-inch pan for thicker caramels or a 9x13-inch pan for thinner ones.) Set aside. In a large microwave safe bowl, melt butter; add sugar, corn syrup, and sweetened condensed milk, and stir to combine. Microwave for 4 minutes. Remove and stir. Microwave again for 4 minutes; remove and stir. Microwave 4 more minutes; remove and stir. Test caramel for doneness using a soft ball test. Drop a small ball of caramel into a glass of water. The caramel should hold together, but still be soft. If caramel is still too soft, microwave for 1 to 2 more minutes. When you've reached desired consistency, stir in vanilla and 1/4 teaspoon of salt until combined. Pour caramel into prepared pan, top with a little sea salt, if using, and let sit until completely cooled. Remove from pan and cut into squares or rectangles. Wrap each caramel in paper or store in an air tight container in the refrigerator. Enjoy!

My Hot Buttered Rum

~Shared by Marilyn M., OH

This alcohol-free hot drink is deliciously sinful and tastes like warm butterscotch with spices of eggnog or pumpkin pie. It is a great drink to serve on any cold day. You can make this ahead of time and stick it in the freezer and it's ready when needed. All you need is hot water.

1 lb butter
1 lb brown sugar
1 lb powdered sugar
2 tsp. nutmeg
2 tsp. cinnamon
1/4 tsp. cloves
1-2 Tbsp. rum extract
1 quart vanilla ice cream

Cream together all ingredients. Freeze till needed.

To serve put one heaping Tablespoon (more or less for preference) into a cup of boiling or very hot water. Stir until dissolved and well mixed ~ Enjoy!

Chili-Cornbread Salad

~Shared by Marilyn M., OH

1 package (8-1/2 oz) cornbread/muffin mix
1 can (4 oz) chopped green chilies, undrained
1/8 teaspoon ground cumin, or to taste
1/8 teaspoon dried oregano
1 cup mayonnaise
1 cup sour cream
1 envelope ranch salad dressing mix
2 cans (15 oz each) pinto beans, rinsed and drained
2 cans (15-1/4 oz each) whole kernel corn, drained
3 medium tomatoes, chopped
1 cup chopped green pepper
1 cup chopped green onions
10 bacon strips, cooked and crumbled
2 cups shredded cheddar cheese

Prepare cornbread batter according to package directions. Stir in chilies, cumin, and oregano. Spread in a greased 8-in. square baking pan. Bake at 400° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool.

In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside.

Crumble half of the cornbread into a 13x9-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese.

Repeat layers (dish will be very full).

Cover and refrigerate for 2 hours. Enjoy ~ Great for potlucks!

Tips: Save time by using prepared corn bread, just stir chilies, cumin, oregano and sage into mayonnaise mixture. Feeling hot, hot hot? Add a diced jalapeno pepper or two to the mix.

Crockpot Cinnamon Roll Casserole

~Shared by Marilyn M., OH

2 cans of cinnamon rolls (any kind will do) - around 12 oz.

4 eggs
1/2 cup milk
3 Tbsp maple syrup
2 tsp vanilla
1 tsp cinnamon

Open up the cans of cinnamon rolls; set aside icing for later. Cut each cinnamon roll into quarters.

Spray crock pot with non stick spray and place one roll of cinnamon rolls in the bottom.

In a small bowl whisk together eggs, milk, syrup, vanilla, and cinnamon. Pour over the cinnamon rolls in the crock pot.

Place the remaining cinnamon rolls on top. Drizzle one icing packet over the cinnamon rolls.

Place crock pot lid on top and cook on low for 2 to 2 1/2 hours. Remove lid and drizzle the last icing packet over the cinnamon rolls. Serve immediately and enjoy with a glass of milk!

PUBLISHER'S CHOICE

Roasted Broccoli with Parmesan, Panko, & Pecans

Yield: 4 servings

Oven roasting turns plain broccoli into something special...and a crunchy, garlicky, toasty topping takes it to the next level in this Roasted Broccoli with Parmesan, Panko, & Pecans!

Ingredients

2 1/2 pounds broccoli
3 tablespoons extra-virgin olive oil
3/4 teaspoon salt, plus more to taste
Freshly ground black pepper, to taste
2 tablespoons freshly grated Parmesan cheese
2 tablespoons panko bread crumbs
2 tablespoons finely chopped pecans
2 large cloves garlic, finely minced

Instructions

Place rack in center position of oven and preheat oven to 425°F.

Wash and dry the broccoli and remove the broccoli florets and thin stalks from the thick base stem. Discard the thick stem and cut the large florets in smaller pieces, so that all of the broccoli florets are similar in size. Scatter the broccoli florets on a large, rimmed sheet pan so that they fit in a single layer.

Evenly drizzle the broccoli with olive oil and sprinkle with salt and pepper. Toss the broccoli on the pan until it's evenly coated with oil and seasonings. Roast the broccoli for 15 minutes. While the broccoli is cooking, combine the grated Parmesan, panko bread crumbs, chopped pecans, and minced garlic in a small bowl; set aside.

After 15 minutes of cooking, use a metal spatula to flip each piece of broccoli over. Evenly sprinkle the Parmesan/panko/pecan/garlic mixture over the top of the broccoli. Roast for 5 to 10 minutes more until the broccoli is crisp-tender, the edges are just starting to char, and the topping is toasted. Adjust the salt and pepper to taste and serve immediately.

Notes

This recipe may easily be doubled. Just be sure that your pan is large enough to spread out the broccoli in a single layer. It's also possible that the cooking time may need to be slightly increased, so just keep an eye on it.

Source: FiveHeartHome.com

Pork Milanese with Cacio e Pepe Spaghetti

Yield: 4 Servings

Prep Time: 15 Minutes

Cook Time: 25 Minutes

Total Time: 40 Minutes

Ingredients

For the Pork Chops:

4 New York pork chops, cut about 3/4 inch thick

1/2 cup all-purpose flour

2 large eggs

3/4 cup Italian-seasoned dried bread crumbs without cheese

Olive or vegetable oil, for frying

Chopped parsley, for garnish

Lemon wedges, for garnish

For the Cacio e Pepe Spaghetti:

8 ounces spaghetti

1/2 cup freshly grated Parmesan cheese (preferably Parmigiano-Reggiano)

1/2 cup freshly grated Pecorino Romano cheese or more Parmesan

1/4 teaspoon black pepper

Directions

1. Make the pork Milanese: Preheat the oven to 200F. Line a large rimmed baking sheet with a wire rack.
2. One at a time, place the pork between two 1-gallon plastic storage bags. Using a flat meat pounder or a rolling pin, pound the pork until it's wider and flatter, about 1/2 inch thick.
3. Spread the flour in a shallow, wide bowl. Beat the eggs in a second bowl and spread the bread crumbs in a third bowl. Coat each pork chop in flour, shaking off the excess, dip in the egg and then coat with bread crumbs. Place on another baking sheet and let stand 5 minutes to set the coating.
4. In a skillet, pour enough oil to come about 1/8 inch up sides of the pan. Heat over moderately high heat until the oil shimmers. Working in 2 batches to avoid crowding, add the pork and cook, adjusting the heat so the pork does not burn, until the underside is golden brown, 2 to 3 minutes. Flip the pork and cook until the other side is golden brown, 2 to 3 minutes more. Transfer to the wire rack and keep warm in the oven while cooking remaining pork.
5. Meanwhile, make the cacio e pepe: Bring a large pot of salted water to a boil over high heat. When the second batch of pork is in the skillet, add the spaghetti to the water and cook according to the package directions. Scoop the pasta out, reserving 1 cup of cooking water and discarding the rest.
6. Drain the spaghetti and return it to the pot. Add the cheeses and pepper. Mix well, adding enough of the cooking water to make a creamy sauce. Transfer the pork and pasta to dinner plates. Sprinkle with chopped parsley and serve hot with lemon wedges.

Source: The National Pork Board

Dakota Biscuits

1 lb ground beef

1 jar spaghetti sauce

2 sleeves refrigerated biscuits

2 cups shredded cheddar cheese

sour cream if desired (added just before serving)

Directions:

Preheat oven to temperature listed on biscuit container. Brown burger & drain off fat. Add sauce to cooked burger. In 9x13 pan place all of biscuits in bottom (do not press down, cook as you would if you were just baking biscuits). Pour meat sauce on top of raw biscuits evenly. Top with shredded cheddar. Bake for double the time indicated on biscuit container; making sure the center biscuits cook all the way through. Scoop out to serve, topping with a dollop of sour cream (if desired). You can add broccoli florets before adding sauce or any other veggie if desired.

Diabetic Condensed Milk

4 cups powdered non-fat milk

2 cups (or equivalent) sugar substitute

1 1/3 cups hot tap water

Combine all ingredients in a blender and blend on very high for about 2 minutes. Store in airtight container in refrigerator. Will thicken as it cools. Can be used in any recipe calling for regular, canned condensed milk.

Source: From an issue of Today in Mississippi

Chunky Shrimp Guacamole

Chunky Shrimp Guacamole is easy to make, ready in minutes and always a hit with all of your guests! Serve as an appetiser, or as a salad!

Prep Time 10 minutes

Total Time 10 minutes

Ingredients

Shrimp:

2 tablespoon lemon juice, or lime juice

2 teaspoons minced garlic

Salt and pepper, to taste

1 pound (500 grams) shrimp, no shell and no tails (raw or pre cooked is fine)

Guacamole:

4 large ripe avocados, peeled, pitted, and diced

1/2 a medium red onion, peeled and diced

1 cup diced grape tomatoes (or cherry or Roma tomatoes)

1-2 large jalapeños stemmed, seeded and finely-diced (adjust the amount to your spice preference)

1/2 red pepper (capsicum) deseeded and chopped (OPTIONAL)

Dressing:

2 tablespoons lemon juice, or lime juice

1-2 tablespoon olive oil (OPTIONAL)

1/3 cup chopped fresh cilantro, or parsley

1/2 teaspoon kosher salt, or more to taste

1/3 teaspoon ground cumin

Cracked black pepper, to taste

Instructions

Combine shrimp together with the lemon (or lime juice), minced garlic and salt and pepper, to taste.

If using raw shrimp: fry in a hot pan until cooked through (about 2-3 minutes per side). Transfer to a salad bowl.

If using pre-cooked shrimp: you can do the first step right in the salad bowl. No need to cook them again.

Add the avocados, onion, tomatoes, jalapeños and red peppers (if using). Drizzle with the lemon (or lime) juice, olive oil (If using), cilantro (or parsley), salt cumin and pepper.

Toss gently until evenly mixed through. For a creamier guac, continue mixing until reaching your desired consistency. For a mashed guac, feel free to smash the avocado with a fork, until reaching desired texture. (When doing this, we like to leave some avocado chunks in there.)

Taste and season with extra salt if needed, or an extra squeeze of lemon juice. Serve immediately with chips or veggie sticks for dipping.

Spinach Feta Alfredo Tortellini

Prep time 5 mins

Cook time 20 mins

Total time 25 mins

Serves: 3 - 4 servings

Cheese tortellini smothered in a rich, creamy spinach and feta alfredo sauce. The dish comes together in about twenty minutes, perfect for a weeknight.

Ingredients

12 ounces tortellini (preferably fresh)

2 tablespoons olive oil

1/2 roasted or fresh red bell pepper, diced

2 cloves garlic, minced

coarse salt and fresh black pepper

5 cups fresh baby spinach

1 cup half & half

1/2 cup grated Parmesan cheese, plus more for serving

1/2 cup crumbled feta

Instructions

Cook the tortellini in plenty of salted water to al dente according to package directions.

Meanwhile, in a medium frying pan heat the oil over medium-low heat and cook the pepper and garlic 4 - 5 minutes stirring often.

Turn heat up to medium and add the spinach. When it begins to wilt add the half & half. Bring to a simmer and cook, stirring often 3 minutes.

Add the Parmesan cheese, about ½ cup of the water from the pasta pot and the cooked tortellini. Stir gently to coat the pasta until a sauce forms about 2 minutes.

Stir in the feta and remove from heat. Let it sit a couple of minutes for the sauce to thicken up. Serve with more Parmesan.

Source: Cinnamon Spice and Everything Nice by Reeni Pisano

<https://www.cinnamonspiceandeverythingnice.com/>

Easy Orange Chicken

Now you can have Chinese at home! This orange chicken recipe will have you thinking twice about ordering delivery.

Time needed: 15 min preparation + 20 min cooking

Serving Size / Yield 4-6 servings

Ingredients

1 cup Water
½ cup Orange Juice
¼ cup Lemon Juice, fresh squeezed
1/3 cup Rice Vinegar
2½ Tbsp Soy Sauce
1 Tbsp Grated Orange Zest
1 cup Packed Brown Sugar
½ tsp Minced Fresh Ginger
½ tsp Minced Garlic
2 Tbsp Chopped Green Onions
¼ tsp Red Pepper Flakes
3 Tbsp Cornstarch
2 Tbsp Water
2 lbs Boneless Skinless Chicken Breasts, cut into ½" pieces
1 cup All Purpose Flour
¼ tsp Salt
¼ tsp Pepper
3 Tbsp Olive Oil

Directions

Start by combining the water, orange juice, lemon juice, rice vinegar and soy sauce in a saucepan on medium high heat. Add in orange zest, brown sugar, ginger, garlic, red pepper and chopped onion. Stir. Mix 3 tablespoons of cornstarch with 2 tablespoons of cold water until blended in a small bowl and add it to the sauce. Bring the sauce to a boil. Remove from heat, and let cool 10-15 minutes. Now, place the chicken pieces into a resealable plastic bag. When the sauce has cooled, pour ¾ cup of sauce into bag. Save the remaining sauce. Seal bag and refrigerate for at least 2 hours. Take another resealable plastic bag and mix the flour, salt and pepper. Add marinated chicken pieces and shake to coat. In a large skillet, Heat the oil over medium heat. Place chicken in skillet and fry. Remove the chicken to paper towels and cover with aluminum foil. Wipe out the skillet and add the remaining sauce. Bring to a boil over medium high heat. In a small bowl, mix together cornstarch and 2 tablespoons water, then stir into sauce. Reduce heat to medium low, then stir in chicken pieces and simmer about 5 minutes. Stir occasionally. Serve over rice.

Source: Recipe For Living

<http://www.recipe4living.com/>

Cheesecake Dessert Nachos

Easy to make and seriously delicious, this no bake cheesecake dessert nacho dish is going to be your new favorite.

Prep Time 20 minutes

Cook Time 8 minutes

Refrigeration 1 hour

Total Time 1 hour 28 minutes

Servings 8 servings

Calories 553 kcal

Ingredients

8 oz cream cheese
2/3 C sugar
1 tsp vanilla
1 C heavy cream
1 C sugar
1 Tbsp cinnamon
10 unbaked tortillas
6 Tbsp melted butter
Caramel sauce
toffee bits

Instructions

Beat the cream cheese and sugar until smooth, scraping the sides. In a separate bowl beat the whipped cream until stiff peaks form. Add the whipped topping to the cream cheese and beat until fully incorporated. Refrigerate until set. Preheat the oven to 425. Mix the sugar and cinnamon together. Brush the tortillas with the melted butter, and sprinkle with the cinnamon/sugar. Cut into triangles and bake for 8 mins. Pile the chips onto a platter. Drizzle the caramel over the top. Pipe the cheesecake mixture onto the chips. Add the toffee bits.

Source: Ashlee Marie

<https://ashleemarie.com/cheesecake-dessert-nachos-recipe-video/>

Ambrosia Fruit Salad

Prep Time 15 mins

Total Time 15 mins

Unit: cup, ounce can

Servings: 8

Calories: 273 kcal

I love the tropical sweetness of this "fluffy" Ambrosia Fruit Salad. This easy side dish is always a crowd favorite!

(I ALWAYS add pecans to this. ~Maggie)

Ingredients

1 cup heavy whipping cream

1/4 cup powdered sugar

1/2 cup plain or vanilla Greek yogurt

1 cup shredded sweetened coconut

1 11- ounce can mandarin oranges, drained

8 ounce can pineapple tidbits , drained

1 cup Maraschino cherries, drained

1 1/2 cup mini fruit-flavored marshmallows

Other optional fruit salad add-ins: chopped pecans, sliced bananas, chopped apples

Instructions

Add whipping cream to a large bowl or stand mixer and beat with electric beaters for 1-2 minutes.

Slowly add powdered sugar and continue beating until stiff peaks form. Fold in yogurt.

Fold in remaining ingredients (make sure the canned fruits are very well drained). Chill before serving. If making several hours or a day in advance, leave the marshmallows out and stir them in just before serving.

Source: Tastes Better From Scratch

<https://tastesbetterfromscratch.com/ambrosia-fruit-salad/>

Italian Cream Cheese Chicken

Time: 15 min. prep + 4 1/2 or 7 1/2 hours cooking time

Yield: 6-8 servings

Recipe from the fabulous, softball player of wonder...Pam Slade

NOTE: This recipe also works wonderfully served over white rice, instead of pasta.

1 (.07 ounce) package Good Seasons Zesty Italian Salad Dressing Mix

1/2 C butter, melted

4 boneless, skinless chicken breasts (I used frozen with no trouble at all...love that)

4 ounces cream cheese

2 (10.5 ounce) cans cream of chicken soup

1 (12 ounce) package fettuccine noodles

1. Grab your self one package of Zesty Italian Salad Dressing Mix. Melt 1/2 cup butter in the microwave and then add the dressing packet to the butter. Stir it around a bit to combine.

2. Place 4 chicken breasts in your crock pot and pour the butter/seasoning mixture over the top of the chicken. Cover the crock pot of wonder and let the old girl cook on high for 4 hours, or on low for 7. Your crock pot may cook a little bit slower or faster than mine...adjust accordingly.

3. When your chicken is no longer pink in the center, remove it to a plate and shred it up with two forks.

4. To the crock pot and it's wonderful juices, add 4 ounces of cream cheese and 2 cans of cream of chicken soup.

5. Pop a fork into the pot and stir it all together until smooth.

6. Place the shredded chicken back into the crock pot, give it a nice stir, cover it and let it cook on high for about 20 minutes, or until the soup and cream cheese are heated through.

7. Boil yourself some nice water and cook the fettuccine according to package directions. Serve the pasta with the yummy chicken mixture on top.

Enjoy!

Source: Jamie Cooks It Up!

<http://www.jamiecooksitup.blogspot.com>

Firehouse Pizza Sauce Recipe

This is a delicious pizza sauce. You can use fresh tomatoes and adjust the tomato paste to create the thickness of the sauce you like. I use Splenda instead of honey.

If spicy is not for you, leave the cayenne pepper and dried red pepper flakes out.

Ingredients

1 (6 ounce) can tomato paste
3/4 cup warm water (110 degrees F/45 degrees C)
3 Tbs grated Parmesan cheese
1 tsp minced garlic
1 Tbs Honey or Splenda if you would like low carb
1 tsp anchovy paste (optional)
3/4 tsp onion powder
1/4 tsp dried oregano
1/4 tsp dried marjoram
1/4 tsp dried basil
1/4 tsp ground black pepper
1/8 tsp cayenne pepper
1/8 tsp dried red pepper flakes
Salt to taste

Procedure

1. In a small bowl, combine tomato paste, water, Parmesan cheese, garlic, Splenda, anchovy paste, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese.
2. Sauce should sit for 30 minutes to blend. spread over pizza dough and prepare pizza as desired.