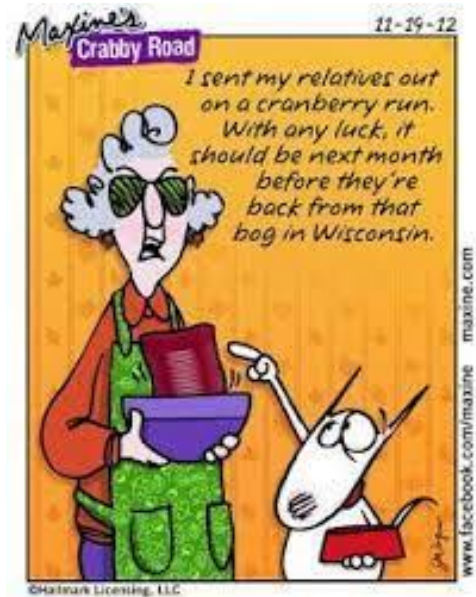


## CRANBERRY NUT BREAD

### Ingredients:

2 cups – flour  
1 cup – sugar  
1 ½ tsp. – baking powder  
½ tsp. – baking soda  
¾ cup – orange juice  
1 tsp. – orange peel  
1 Tbl. – oil  
1 -egg (well beaten)  
1 ½ cup – cranberries (fresh or frozen / coarsely chopped)  
½ cup – nuts (pecans or walnuts / chopped)



### Directions:

Preheat over 350 degrees.

In a bowl, mix the dry ingredients together, then stir in orange juice, orange peel, oil, and egg until well blended. Stir in the cranberries and nuts.

Turn into greased and floured 9" X 5" loaf pan. Bake for 55 minutes or until toothpick inserted in center comes out clean.

Cool on a wire rack for 15 minutes. Remove from pan.

**FYI:** Chop the cranberries in a food processor. They can be chopped frozen. One bag of cranberries yields approximately 2 chopped cups.

**Compliments to Eve Laidman !!**

## BUTTERSCOTCH or CHOCOLATE SQUARES

### **Ingredients:**

1 box – yellow cake mix  
1 small box – butterscotch cooking pudding (not instant)  
1 pkg. – butterscotch chips  
nuts (chopped pecans)



"The store was out of scotch, so I got you some butterscotch."

### **Ingredients:**

Preheat oven to 350 degrees.

Prepare pudding as directed. Add to dry cake mix.

Empty into 9" X 13" greased and floured pan.

Sprinkle the top with chips and nuts.

Bake 20-25 minutes.

**Variation:** These squares can be made either with butterscotch pudding & butterscotch chips or with chocolate pudding and chocolate chips.

Compliments to Dianne Moore !!

## ASPARAGUS PARMESAN

### **Ingredients:**

- 1 lb. – asparagus
- 2 tbl. – butter
- ½ cup – mayonnaise
- ¼ tsp. – salt
- 1/8 tsp. pepper
- 1/8 tsp. – dry mustard
- ½ cup – shredded parmesan cheese
- juice of ½ lemon
- ½ cup – buttered bread crumbs



### **Directions:**

Preheat oven 375 degrees.

Cook asparagus until el dente. Drain and place in greased casserole dish.

Melt butter then blend in seasonings, cheese, and lemon juice.

Spread over top of asparagus.

Sprinkle with bread crumbs and additional cheese, if desired.

Bake uncovered 20-30 minutes.

May be prepared ahead of time.

**Compliments to Christine Rigby !!**

## CARMEL CORN

### **Ingredients:**

2 sticks – butter  
1 cup – light brown sugar  
½ cup – white karo syrup  
1 tsp. baking soda  
1 pkg. – puffed corn (Grandma Shearers or Mike Sells)

### **Directions:**

Preheat oven to 250 degrees.

Melt butter, then mix the butter, sugar, and karo syrup together in a large pan. Boil for two minutes while stirring constantly. Add baking soda which will make the mixture foam up.

Pour in the puffed corn and mix well.

Empty onto greased or parchment lined cookie sheet.

Bake for 45 minutes, stirring every 15 minutes.

Remove and cool.

Break apart.

YUM!!!!!!!!!!!!

**Compliments to Dianne Moore !!**



## BRUSSEL SPROUTS & KALE SALAD

### **Ingredients:**

1 lb. – brussel sprouts (wilted outer leaves peeled off & discarded)

1 lb. – fresh kale (approximately 1 large bunch / rinsed & patted dry)

6 strips – bacon

1 cup – pecan halves

½ cup – dried cranberries



"I don't care what mom calls them. I've never heard of a McBrussels Sprout before."

### **Dressing:**

¼ cup – apple cider vinegar

2 tbl. - maple syrup

2 tsp. - whole grain mustard

1 tsp. – Dijon mustard

½ tsp. – salt

¼ tsp. – freshly ground black pepper

½ cup – olive oil

### **Directions:**

In a large skillet, lay bacon in individual slices, cook until crisp. Drain on a paper towel-lined plate. Cool and chop, then set aside.

Remove the kale leaves from their stems. Using a knife, thinly slice the leaves into strips. Discard the stems. Trim off the bottom of the brussels sprouts and cut them in half, lengthwise. Then, with the flat side down, thinly slice the sprouts into shreds.

Into a large bowl, combine the brussel sprouts and kale.

When ready to serve, add most of the pecans, bacon, and cranberries and stir to combine. Toss with dressing. Transfer to a serving dish and garnish with the remaining pecans, bacon, and cranberries.

**Compliments to Bernice Mullins !!**

## CHEWY CHERRY BARS

### Ingredients:

- ½ cup – butter
- 1 cup – light brown sugar, packed
- ½ tsp. – almond extract
- 1 cup – flour
- 1 tsp. baking powder
- 1 cup – oats (either quick or standard)
- ½ cup – preserve of your choice

### Directions:

Preheat oven to 350 degrees.

Beat butter and sugar until fluffy. Add extract. Mix in flour, baking powder, and oats until crumbly.

Pat into a greased 8” square pan, holding back ¼ cup.

Generously dot the preserves on top of the crumbly mixture, then sprinkle the remaining ¼ cup oat mixture on top.

Bake 30-40 minutes.

**Compliments to Coti Voegtler !!**



## CORN CHIP SALAD

NA200488

### Ingredients:

- 1 head – lettuce
- 1 – onion / chopped
- 12 oz. – cheddar cheese / shredded
- 2 – tomatoes / cubes
- ¾ bottle – Catalina dressing
- 2 cans – garbonzo beans / rinsed and drained
- 1 bag – Frito's / crushed



*"I'm going to prescribe medical marijuana and sour cream & onion tortilla chips."*

### Directions:

When ready to serve, combine all ingredients using the Catalina dressing per desired quantity. Add the chips just before serving so that they don't become soggy.

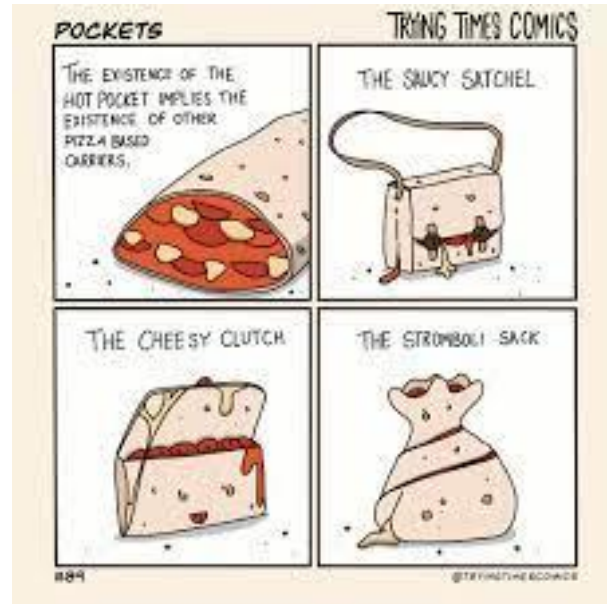
Yum !!!!!!!!!!!

**Compliments to Chris Rigby !!!**

# STROMBOLI

## Ingredients:

- 1 tube – Pillsbury thin crust refrigerated pizza dough
- ½ cup – pizza sauce
- 12 slices – Italian salami (more if desired)
- 12 slices – pepperoni (more if desired)
- 1 ¼ cup – mozzarella cheese
- 1 - egg / beaten
- 1 tsp. – Italian seasoning
- 2 tbl. – fresh chopped parsley (optional)



## Ingredients:

Preheat oven to 400 degrees.

Unroll the dough and stretch it out on a piece of parchment paper. Spread the pizza sauce on the dough leaving about 1 1/2 inches from the edge. Top with Italian salami, then the cheese, and end with pepperoni.

Roll up the dough like a cinnamon roll and pinch the edges to seal. Lay the stromboli seam side down. Brush with the beaten egg and cut small slats in the top.

Top with ¼ cup cheese, Italian seasoning, and sprinkle with fresh parsley.

Bake for 15-20 minutes or until golden brown on top.

Serve with warm pizza sauce.

Compliments to Tracie Sciotti !!



# CREAMSICLE JELLO

## **Ingredients:**

1 small pkg. – sugar-free orange jello (regular if desired)

1 small pkg. – sugar free instant vanilla pudding (regular if desired)

1 can – mandarin orange slices

1 – 8 oz. tub – light cool whip



## **Directions:**

Prepare jello (1 cup boiling water and 1 cup cold water or ice cubes). Let cool in refrigerator for about 5 to 10 minutes. Then add the vanilla pudding (just the mix) and mix until blended. Add drained orange slices and fold in the cool whip.

Refrigerate for several hours.

Serve and enjoy.

**Compliments to Cathy Latza !!!**

## ANGEL FOOD JELLO CAKE

### **Ingredients:**

- 1 – 6 oz. strawberry jello
- 1 – 3 oz. strawberry jello
- 2 cups – boiling water
- 2 – 10 oz. pkg. – frozen strawberries / thawed
- 1 – Angel food cake
- 2 pkg. – whipped cream topping



### **Directions:**

Mix jello with boiling water and strawberries in a 13" X 9" X 2" pyrex dish. Put in refrigerator. Chill till slightly thickened (soupy).

Break Angel food cake into bite size pieces. Mix with jello till cake is covered. Pat down in pan and refrigerate.

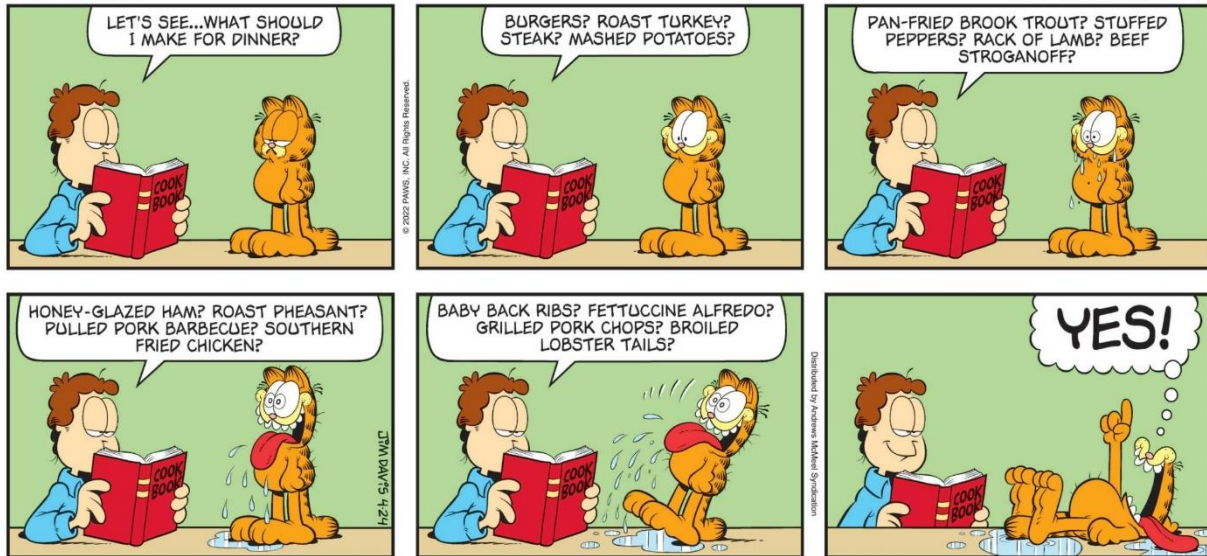
When ready to serve, cover with whipped topping.

**Compliments to Cathy Latza !!!**

# STUFFED PEPPER SOUP

**GARFIELD**

**BY JIM DAVIS**



## Ingredients:

- 1 ½ lbs. – ground beef or turkey or chicken
- 1 – 32 oz. – tomato sauce
- 1 – 32 oz. – beef or chicken broth
- 2 – green peppers / chopped
- 1 cup – instant brown or white rice
- Salt & pepper to taste

## Directions:

Brown ground meat and drain grease. Add the remaining ingredients, except the rice.

Simmer on low for half an hour.

Add the rice and cook until the rice is tender.

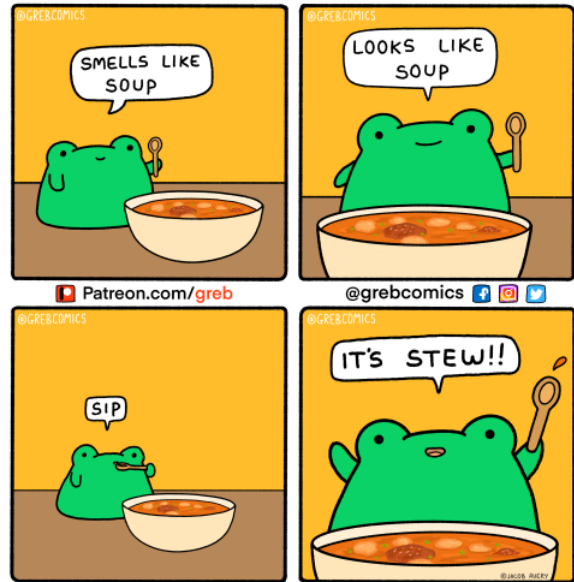
This recipe can be cooked in a crockpot if desired.

**Compliments to Cathy Latza !!!**

## BEEF BARLEY STEW

### Ingredients:

1 lb. – extra lean ground beef  
1 – medium onion / chopped / approximately ½ cup  
1 cups – beef broth  
2/3 cup – uncooked barley  
1 tsp. chopped fresh oregano or ½ tsp. dried oregano leaves  
¼ tsp. – salt  
¼ tsp. – pepper  
1 can – 14 ½ oz. – whole tomatoes / undrained  
1 can – 8 oz. – sliced water chestnuts /undrained  
1 pkg. – 10 oz. – frozen mixed vegetables



### Directions:

Heat oven to 350 degrees.

Spray 10" nonstick skillet with cooking spray. Cook beef and onion in skillet over medium heat for 7 to 8 minutes, stirring occasionally until beef is brown, drain.

Mix beef mixture and remaining ingredients except frozen vegetables in ungreased 3 quart casserole, breaking up the tomatoes.

Cover and bake for 30 minutes.

Stir in frozen vegetables.

Cover and bake for 30 to 40 minutes, longer if needed until barley is tender.

**Compliments to Cathy Latza !!!**

## CARROT CAKE

### **Ingredients:**

2 cups – sugar  
1 ½ cups – oil  
5 – eggs (jumbo preferred)  
2 ¼ cups – flour  
2 tsp. – baking soda  
2 tsp. – cinnamon  
1/2 tsp. – salt  
15 ¼ oz. can – crushed pineapple (drained well)  
4 cups – peeled & grated carrots (approximately 1 lb.)  
½ cup – chopped walnuts

### **Icing:**

1 lb. – confectioner's sugar  
8 oz. – cream cheese (softened)  
¼ lb. (one stick) – unsalted butter (softened)  
2 tsp. – vanilla  
1 cup – crushed pecans  
Small can – crushed pineapple (drained well)

### **Directions:**

Preheat oven to 325 degrees.

Place wax paper in each of three 8” round pans and trim accordingly.

In large mixing bowl, beat sugar and oil. Add eggs, one at a time. Add flour, baking soda, cinnamon, and salt. Fold in pineapple and nuts. Pour batter in prepared pans.

Bake approximately 45 minutes / until toothpick comes out clean. Cool.

To make icing, combine all ingredients. Spread icing over each layer and along sides if desired. Refrigerate.

**Compliments to Eve Laidman !!**

