

The Easy Cookbook

928 Recipes

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Easy Spinach Lasagna with White Sauce

Ingredients

1 (10 ounce) package frozen chopped spinach
29 ounces Alfredo-style pasta sauce
1/2 cup skim milk
1 (8 ounce) package lasagna noodles
1 pint part-skim ricotta cheese
1 egg
8 ounces shredded carrots
8 ounces fresh mushrooms, sliced
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 10x15 inch lasagna pan with cooking spray.

Place the spinach in a medium bowl. Microwave, uncovered, on high for 4 minutes. Mix in ricotta. Beat the egg with a wire whisk, and add it to the spinach and ricotta. Stir well to blend.

Combine pasta sauce with milk in a medium bowl. Mix well.

Spread about 1/2 cup pasta sauce mixture evenly in the bottom of the dish. Place 3 uncooked noodles over the sauce. Spread half of the spinach mixture over the noodles. Sprinkle with half of the carrots and half of the mushrooms. Place 3 more noodles over the vegetable mixture. Pour 1 1/2 cups sauce over the noodles. Spread the remaining spinach mixture over the sauce, followed by layers of the remaining carrots and mushrooms. Place 3 more noodles over the vegetables. Pour remaining sauce evenly on top. Sprinkle with the mozzarella cheese. Spray a sheet of aluminum foil with cooking spray. Cover the dish tightly with aluminum foil, spray side down.

Bake for 50 to 60 minutes. Remove from oven, uncover, and spoon some sauce over the exposed top noodles. Turn the oven off, and place the uncovered dish back into the warm oven for 15 more minutes. Serve at once, or let rest until ready to serve.

Fast and Easy French Onion Dip

Ingredients

1 1/4 cups nonfat sour cream
1/2 cup fat-free mayonnaise
1/8 cup chopped green onion
1 (1 ounce) package dry onion soup mix
1/4 teaspoon dried minced onion
salt and pepper to taste

Directions

In a medium bowl, stir together nonfat sour cream, fat-free mayonnaise, green onion, dry onion soup mix, dry minced onion, salt and pepper. Chill until serving.

Easy German Chocolate Cake

Ingredients

1 1/3 cups flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 egg
4 cups confectioners' sugar

Directions

Sprinkle the coconut and pecans into a greased and floured 13-in. x 9-in. x 2-in. baking pan.

Prepare cake mix according to package directions. Pour batter into prepared pan.

In a mixing bowl, beat cream cheese and butter until smooth. Add egg and sugar; beat until smooth. Drop by tablespoonfuls over the batter. Carefully spread to within 1 in. of edges.

Bake at 325 degrees for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a serving plate.

Fast and Easy Spinach with Shallots

Ingredients

1 tablespoon olive oil
1 shallot, diced
1 (10 ounce) bag baby spinach
leaves
kosher salt and freshly ground
pepper to taste

Directions

In a large skillet, heat olive oil over medium heat. Stir in shallots and cook until transparent, about 5 minutes. Add spinach, sprinkle with salt and pepper; cook and stir 3 to 5 minutes until leaves are wilted and reduced.

Easy Layer Bar Cookies

Ingredients

1/2 cup butter or margarine
1 cup graham cracker crumbs
1 1/2 cups semisweet chocolate chips
1 1/2 cups butterscotch chips
1 1/2 cups flaked coconut
1 cup chopped walnuts
1 (14 ounce) can sweetened condensed milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter or margarine in a 9x13 inch baking pan. Sprinkle the graham cracker crumbs evenly over the butter. Sprinkle on the chocolate chips and butterscotch chips. Cover with the flaked coconut. Sprinkle the walnuts on top of the coconut layer. Finally, pour the condensed milk over everything as evenly as you can.

Bake for 30 to 35 minutes in the preheated oven. Cool, and cut into bars.

Easy Beef Goulash

Ingredients

1 1/2 cups uncooked spiral pasta
1 pound boneless beef sirloin
steak, cut into 1/8-inch-thick
strips
1 tablespoon canola oil
1 medium onion, chopped
1 medium green pepper, chopped
1 (14.5 ounce) can diced
tomatoes, undrained
1 1/2 cups water
1 cup reduced-sodium beef broth
1 1/2 teaspoons red wine vinegar
or cider vinegar
1 teaspoon paprika
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon caraway seeds
1/4 teaspoon pepper
2 tablespoons all-purpose flour
1/4 cup cold water

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, stir-fry beef in oil for 4-5 minutes or until browned. Add onion and green pepper; cook and stir for 2 minutes. Stir in tomatoes, water, broth, vinegar and seasonings. Bring to boil. Reduce heat; cover and simmer for 15 minutes. In a small bowl, combine flour and cold water until smooth. Add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain pasta; stir into beef mixture.

Quick and Easy Stuffed Peppers

Ingredients

2 large red bell peppers, halved and seeded
1 (8 ounce) can stewed tomatoes, with liquid
1/3 cup quick-cooking brown rice
2 tablespoons hot water
2 green onions, thinly sliced
1/2 cup frozen corn kernels, thawed and drained
1/2 (15 ounce) can kidney beans, drained and rinsed
1/4 teaspoon crushed red pepper flakes
1/2 cup shredded mozzarella cheese
1 tablespoon grated Parmesan cheese

Directions

Arrange pepper halves in a 9 inch square glass baking dish. Cover dish with plastic wrap. Poke a few holes in the plastic wrap for vents, and heat 4 minutes in the microwave, or until tender.

In a medium bowl, mix tomatoes and their liquid, rice, and water. Cover with plastic, and cook in the microwave for 4 minutes, or until rice is cooked.

Stir green onions, corn, kidney beans, and red pepper flakes into the tomato mixture. Heat in the microwave for 3 minutes, or until heated through.

Spoon hot tomato mixture evenly into pepper halves, and cover with plastic wrap. Poke a few holes in the plastic to vent steam, and heat in the microwave 4 minutes. Remove plastic, sprinkle with mozzarella cheese and Parmesan cheese, and allow to stand 1 to 2 minutes before serving.

Easy BBQ Bake

Ingredients

3/4 cup barbecue sauce
3/4 cup honey
1/2 cup ketchup
1 onion, chopped
4 skinless, boneless chicken
breast halves

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, combine the barbecue sauce, honey, ketchup and onion and mix well. Place chicken in a 9x13 inch baking dish. Pour sauce over the chicken and cover dish with foil.

Bake at 400 degrees F (200 degrees C) for 45 minutes to 1 hour, or until chicken juices run clear.

Candie's Easy Potato and Onion Dish

Ingredients

8 potatoes, sliced
2 large sweet onions, sliced
1/2 cup butter, sliced
1 tablespoon dried parsley
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch casserole dish, mix the potatoes, onions, butter, and parsley. Season with salt and pepper.

Bake covered in the preheated oven for 45 minutes, stirring occasionally, or until potatoes are tender.

Easy Raisin Cake

Ingredients

- 1 cup raisins
- 2 cups water
- 1/2 cup butter
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup white sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup chopped walnuts
- 1 3/4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 x 10 inch baking pan.

In a large saucepan boil the raising with the water for 10 minutes. Add the butter or margarine and let cool.

In the same pan add the flour, soda, salt, sugar, cinnamon, nutmeg, and chopped nuts (optional), mix well and pour batter into a lightly greased 10x10 inch baking pan

Bake at 350 degrees F (175 degrees C) for 35 minutes. Serves 8 to 12.

Easy Tortilla Soup

Ingredients

2 (10.5 ounce) cans condensed chicken and rice soup
1 (10 ounce) can diced tomatoes with green chile peppers
1 (8 ounce) can tomato sauce
8 ounces tortilla chips
4 ounces shredded Cheddar cheese

Directions

In a medium saucepan over medium high heat, combine the soup, tomatoes and chilies and tomato sauce. Bring just to a boil and remove from heat. Place some tortilla chips in the bottom of an individual bowl and sprinkle cheese over the chips. Pour soup over the chips and cheese.

Easy Cheesy Cream of Broccoli Soup

Ingredients

1 (10 ounce) package frozen
chopped broccoli
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
8 ounces processed cheese food
(eg. Velveeta)
salt and pepper to taste

Directions

Prepare broccoli according to directions. Drain off excess water.

Add cream of mushroom soup and one can of milk to broccoli. Stir and heat thoroughly on low.

Add cheese, stirring until melted. Add salt and pepper to taste. Your quick and creamy soup is ready to serve!

Easy Chocolate Cupcakes

Ingredients

10 tablespoons butter
1 1/4 cups white sugar
4 eggs
1/4 teaspoon almond extract
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two muffin pans or line with 20 paper baking cups.

In a medium bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, almond extract and vanilla. Combine the flour, cocoa, baking powder and salt; stir into the batter, alternating with the milk, just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite frosting.

Easy Pheasant Casserole

Ingredients

1 (6 ounce) package dry bread stuffing mix
4 tablespoons butter, melted
1 1/2 cups hot water
1 (10.5 ounce) can chicken gravy
1 pound cooked pheasant, cubed
1 (16 ounce) package frozen mixed vegetables
1/4 teaspoon dried thyme

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the seasoning packet from the stuffing mix with the butter and water. Stir in the stuffing crumbs until all the liquid is absorbed.

In a separate 2 quart casserole dish, combine the gravy, pheasant, vegetables and thyme. Stir all together well , then spoon the stuffing mix over the top.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until hot and bubbly.

T's Easy Chicken

Ingredients

1/4 cup olive oil
1/4 cup fresh lemon juice
1/4 cup diced onion
4 skinless, boneless chicken
breast halves
1/2 cup sliced fresh mushrooms
1/2 cup diced tomatoes, drained

Directions

Heat oil, lemon juice and onion in a large skillet over medium heat. When onion is tender, add chicken, mushrooms and tomatoes.

Cook over medium high heat for 5 to 7 minutes each side, stirring occasionally, or until chicken is cooked through and no longer pink inside.

Super Easy Rocky Road Candy

Ingredients

3 (7 ounce) bars milk chocolate with almonds candy (such as Hershey's® Milk Chocolate with Almonds)
1 cup miniature marshmallows

Directions

Place the candy bars in a microwave safe bowl, and cook in the microwave on Low until melted, approximately 5 minutes. Stir and allow to cool enough to prevent the marshmallows from melting when added to the chocolate. Once cool, stir in the marshmallows and pour into a 8x8 inch baking dish. Refrigerate until firm, about 2 hours. Break into pieces to serve.

Quick and Easy Green Chile Chicken Enchilada

Ingredients

4 skinless, boneless chicken breast halves
garlic salt to taste
18 (6 inch) corn tortillas, torn in half
1 (28 ounce) can green chile enchilada sauce
1 (16 ounce) package shredded Monterey Jack cheese
1 (8 ounce) container reduced fat sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Season chicken with garlic salt. Arrange in the prepared baking dish. Bake 45 minutes in the preheated oven, until no longer pink and juices run clear. Cool, shred, and set aside.

With metal tongs, char each tortilla half over the open flame of a gas stove burner for about 1 minute, until lightly puffed.

Pour about 1/2 inch enchilada sauce in the bottom of a medium baking dish, and arrange 6 tortillas in a single layer. Top with 1/2 the chicken, 1/3 cheese, 1/2 the sour cream, and 1/3 of the remaining enchilada sauce. Repeat. Coat remaining tortillas thoroughly with remaining enchilada sauce, and arrange on top of the layers. Sprinkle with remaining cheese, and top with any remaining enchilada sauce

Cover, and bake 45 minutes in the preheated oven. Cool slightly before serving.

Easy Asian Baked Chicken

Ingredients

6 skinless, boneless chicken breast halves
1 cup soy sauce
1/2 cup vinegar
1 green bell pepper, chopped
2 (8 ounce) cans sliced water chestnuts, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a lightly greased 9x13 inch baking dish. Pour soy sauce and vinegar over chicken, then sprinkle with bell pepper and top with water chestnuts.

Bake at 350 degrees F (175 degrees C) for about 40 minutes or until chicken is cooked through and juices run clear.

Easy Dutch Oven Cheese Lasagna

Ingredients

1 (32 ounce) jar spaghetti sauce
15 lasagna noodles
2 cups broccoli florets
2 cups cauliflower florets
1 cup green peas
1 cup corn
2 cups shredded mozzarella cheese
1 cup shredded Cheddar cheese

Directions

Pour about 1/2 cup of spaghetti sauce into the bottom of a large, cast-iron Dutch oven with lid. Spread the sauce around evenly.

Place down a layer of three lasagna noodles, and spread about 3/4 cup of spaghetti sauce over them. Lay in the broccoli and sprinkle with 2/3 cup of mozzarella cheese. Repeat this layering of noodles, sauce, vegetables, and cheese using the cauliflower, green peas, and corn.

Cover the corn with the last three remaining lasagna noodles, and spread the remaining spaghetti sauce on top. Sprinkle with the Cheddar cheese.

Place the lid on the Dutch oven, and place 12 hot coals underneath and 12 coals on top. Cook for 75 minutes or until noodles are soft and tender. Remove the coals, and allow to stand for about 10 minutes to firm up a bit before serving.

Slow and Easy Beef Stock

Ingredients

10 pounds beef soup bones, cut
into pieces
water to cover

Directions

Combine the bones and water in a large stockpot. Bring the mixture to a boil. Maintain a low boil for 24 hours, adding water to keep the bones submerged. Remove and discard the bones. Allow mixture to simmer another 21 to 22 hours. Strain the liquid through a fine-mesh colander and return to the stockpot. Bring to a boil and cook until liquid has reduced to about 2 quarts.

Transfer the stock to heat-safe containers; freeze. Once frozen, there should be three easily-discernable layers. Remove and discard the top-most of those three layers. Thaw remaining portion to use.

Easy Skillet Beef and Hash Browns

Ingredients

1 pound ground beef
1 (10.75 ounce) can Campbell's®
Condensed Cream of Celery Soup
(Regular or 98% Fat Free)
1/2 cup water
1/4 cup ketchup
1 tablespoon Worcestershire
sauce
2 cups frozen hash-brown
potatoes
3 slices process American cheese

Directions

Cook the beef in a 10-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat.

Stir the soup, water, ketchup and Worcestershire in the skillet and heat to a boil. Stir in the potatoes. Reduce the heat to low. Cover and cook for 10 minutes or until the potatoes are tender. Top with the cheese.

Easy Grilled Chicken

Ingredients

4 skinless, boneless chicken breast halves
1 cup fat free Italian-style dressing
1 green bell pepper
1 red bell pepper
1 zucchini

Directions

Place washed chicken breasts in large sealable bag. Add 1 cup fat-free Italian dressing and close. Let marinate for 5 to 10 minutes.

Cut up peppers into big chunks, and zucchini into big slices. Put into another sealable bag. Coat with leftover dressing.

Grill chicken and veggies over medium heat.

A Good Easy Garlic Chicken

Ingredients

3 tablespoons butter
4 skinless, boneless chicken
breast halves
2 teaspoons garlic powder
1 teaspoon seasoning salt
1 teaspoon onion powder

Directions

Melt butter in a large skillet over medium high heat. Add chicken and sprinkle with garlic powder, seasoning salt and onion powder. Saute about 10 to 15 minutes on each side, or until chicken is cooked through and juices run clear.

Easy Platz (Coffee Cake)

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 teaspoon salt
2/3 cup margarine
2 eggs, beaten
2/3 cup milk
1 cup blackberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a large bowl, combine flour, sugar, baking powder and salt. Cut in margarine until mixture resembles coarse crumbs. Set aside 3/4 cup of crumb mixture, to be used as a topping for the cake. Mix eggs and milk together and then blend into remaining mixture in bowl.

Spread batter into prepared pan. Sprinkle blackberries evenly over the top. Sprinkle reserved crumb mixture over fruit.

Pour batter into prepared pan. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Easy Stovetop Chicken Teriyaki in Orange Ginger

Ingredients

2 tablespoons canola oil
6 skinless, boneless chicken breast halves
3/4 cup teriyaki sauce
3/4 cup dry white wine
1/2 cup orange marmalade
2 teaspoons minced garlic
1 teaspoon minced fresh ginger root
4 green onions, cut into 1/2-inch pieces

Directions

Heat oil in a large nonstick skillet over medium-high heat, and brown the chicken breasts on both sides, about 6 minutes per side.

Whisk together the teriyaki sauce, white wine, orange marmalade, garlic, ginger, and green onions in a bowl, and pour the sauce over the chicken. Cover the skillet, reduce heat to low, and simmer until chicken is no longer pink in the middle, turning the chicken in the sauce several times as it cooks, 10 to 15 minutes. Serve hot.

Easy Manicotti Florentine

Ingredients

1/2 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup cottage cheese
1/2 cup ricotta cheese
salt to taste
ground black pepper to taste
2 cups tomato sauce
1/4 cup water
1 (8 ounce) package manicotti pasta
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl combine spinach, cottage and ricotta cheese. Add salt and pepper to taste. Blend well.

Combine one cup of the spaghetti sauce and the quarter cup of water together. Spread evenly into a 13x9 inch baking dish.

Using a teaspoon, stuff each shell with equal amounts of the cheese mixture. Place stuffed manicotti into baking dish. Pour remaining cup of spaghetti sauce over the top of pasta. Cover with aluminum foil.

Bake in preheated oven for 50 minutes. Uncover and sprinkle with mozzarella cheese. Bake for an additional 10 minutes, or until cheese is melted and bubbly. Let stand 10 to 15 minutes before serving.

Easy Slow Cooker Meatballs

Ingredients

1 1/2 pounds ground beef
1 1/4 cups Italian seasoned bread crumbs
1/4 cup chopped fresh parsley
2 cloves garlic, minced
1 medium yellow onion, chopped
1 egg, beaten
1 (28 ounce) jar spaghetti sauce
1 (16 ounce) can crushed tomatoes
1 (14.25 ounce) can tomato puree

Directions

In a bowl, mix the ground beef, bread crumbs, parsley, garlic, onion, and egg. Shape the mixture into 16 meatballs.

In a slow cooker, mix the spaghetti sauce, crushed tomatoes, and tomato puree. Place the meatballs into the sauce mixture. Cook on Low for 6 to 8 hours.

Easy Swedish Pancakes

Ingredients

4 eggs
2 cups milk
1/2 cup all-purpose flour
1 tablespoon sugar
1 pinch salt
2 tablespoons melted butter

Directions

In a large bowl, beat eggs with a wire whisk. Mix in milk, flour, sugar, salt, and melted butter.

Preheat a non-stick electric skillet to medium heat. Pour a thin layer of batter on skillet, and spread to edges. Cook until top surface appears dry. Cut into 2 or 4 sections, and flip with a spatula. Cook for another 2 minutes, or until golden brown. Roll each pancake up, and serve.

Easy Vegetable Beef Soup

Ingredients

2 pounds lean ground beef
4 (15 ounce) cans mixed vegetables
4 (16 ounce) cans diced tomatoes
1 onion, chopped
ground black pepper to taste
salt to taste

Directions

In a large soup pot, cook ground meat over medium heat until browned. Drain grease from the pot.

Add chopped onion, mixed vegetables, and tomatoes. Give it a stir. Reduce heat, and simmer for about 3 to 4 hours. Season to taste with salt and pepper.

Easy Valentine Sandwich Cookies

Ingredients

1 cup butter
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
(optional)
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

In a large bowl, cream together butter and confectioners' sugar. Beat in egg, vanilla and almond extract. Mix well.

In a medium bowl, stir together flour, baking soda and cream of tartar; blend into the butter mixture. Divide dough into thirds and shape into balls.

Working with 1/3 of dough at a time, roll out dough into desired thickness on a lightly floured surface. For each heart sandwich cookie, cut out 2 3-inch hearts. Cut out the center of ONE of the 3-inch hearts with the 1 1/2-inch cutter.

Place each piece separately on an ungreased cookie sheet, 1 - 2 inches apart. Bake in a preheated, 350 degrees F (175 degrees C) oven until lightly browned (7-8 minutes for 1/4 inch thick cookies). Cool completely on wire rack. Frost bottom cookie with Pink Valentine Frosting and place an open centered cookie on top to form the sandwich. Also frost the small 1 1/2 inch hearts and serve as separate cookies.

Easy Key Lime Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
3 eggs, separated
1 (14 ounce) can sweetened condensed milk
1 teaspoon grated lime zest
1/3 cup fresh lime juice
1 cup frozen whipped topping, thawed (optional)

Directions

Preheat oven to 250 degrees F (125 degrees C).

In a large glass or metal bowl, beat egg whites until stiff peaks form. Set aside.

In a medium bowl, beat egg yolks, then stir in condensed milk, lime rind, and lime juice. Mix well, then fold mixture into beaten egg whites. Pour mixture into graham cracker crust.

Bake in preheated oven for 10 minutes. Chill before serving. Garnish with whipped topping if desired.

Easy-Peezy Caramel Granola

Ingredients

2 cups quick cooking oats
1 cup brown sugar
2 tablespoons ground cinnamon
1/2 cup butter, melted
5 tablespoons caramel sauce
2 tablespoons white sugar

Directions

Stir together the oats, brown sugar, and cinnamon in a wok or large skillet over high heat, cook 5 to 10 minutes; remove from heat and add the butter and caramel sauce; stir until evenly coated. Spread the mixture onto a flat platter or baking sheet in a thin layer. Sprinkle the white sugar over the granola. Allow to cool completely before serving.

Quick and Easy Spinach Bread

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 to taste salt and pepper to taste
1/4 cup grated Parmesan cheese
garlic powder to taste
1 (10 ounce) can refrigerated pizza
crust dough
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with non-stick cooking spray.

Heat olive oil in a skillet or frying pan over medium heat. Add garlic and saute until soft, about two minutes. Add spinach and cook until liquid has evaporated. Stir in salt, pepper, Parmesan and garlic powder. Remove from heat and let cool.

On a lightly floured surface, roll out pizza crust into a 10x14 inch rectangle. Spread spinach mixture and mozzarella cheese on top of dough. Starting from one end, roll up the crust to make one large loaf. Pinch seam to seal. Place loaf onto prepared baking sheet.

Bake in preheated oven for 20 to 25 minutes, until golden brown.

Easy Vegetarian Corn Chowder

Ingredients

6 tablespoons butter
1/4 cup diced onion
1/2 cup diced celery
6 tablespoons all-purpose flour
2 (14.5 ounce) cans vegetable broth
2 (15 ounce) cans creamed corn
1 (15 ounce) can whole kernel corn, drained
2 tablespoons shredded carrot
1 cup half-and-half cream
3/4 cup skim milk
1/2 teaspoon ground nutmeg
1/4 teaspoon ground black pepper
1 pinch salt

Directions

In a large saucepan over medium heat, melt butter. Cook onions and celery in butter 3 minutes. Whisk in flour and cook 6 minutes more, until light brown. Whisk in broth and simmer 10 minutes.

Stir in creamed corn, corn, carrot, half-and-half, milk, nutmeg, pepper and salt. Simmer over low heat 10 minutes more.

Mom's Easy Creamed Chipped Beef on Toast

Ingredients

5 cups milk
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup butter
12 ounces beef lunch meat (such as Carl Buddig ®)
16 slices bread, toasted

Directions

Whisk the milk, flour, salt, and pepper together in a bowl until smooth.

Melt the butter in a large pot over medium heat. Gradually stir in the milk mixture until thick. Add the beef; cook and stir until heated through, about 5 minutes. Pour over toast to serve.

Easy Venison Stew

Ingredients

2 pounds venison stew meat
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
golden mushroom soup
1/2 onion, chopped
4 carrots, cut into 1 inch pieces

Directions

In a slow cooker, combine venison, cream of mushroom soup, golden mushroom soup, onion and carrots. Cover and cook on low setting for 6 to 8 hours.

Easy Pina Colada French Toast

Ingredients

8 eggs
2/3 cup milk
1/2 cup bottled pina colada drink mix
1 tablespoon butter, or as needed
12 (1/2 inch thick) slices French bread
2 bananas, sliced

Directions

Whisk together the eggs, milk, and pina colada mix in a bowl. Heat a skillet over medium heat; melt butter in the skillet until the foam disappears. Soak the bread slices in the egg mixture, turning the slices over a couple of times.

Gently lay the soaked bread slices into the hot skillet 2 at a time and pan-fry until the french toast is golden brown, about 2 minutes per side. Transfer cooked french toast slices to a warmed platter while you finish cooking. Top each 2-slice serving with several slices of banana to serve.

Easy Corn and Green Onion Salad

Ingredients

1 (16 ounce) package frozen corn kernels, thawed
1 green onion, chopped
1 1/2 tablespoons white wine vinegar
1 tablespoon olive oil
1 teaspoon fresh lemon juice
1 1/2 teaspoons dried tarragon leaves
salt and ground black pepper to taste
1 pinch seafood seasoning (such as Old Bay®), or to taste (optional)

Directions

Stir the corn, onion, vinegar, olive oil, lemon juice, tarragon, salt, and pepper together in a bowl. Season with seafood seasoning as desired.

Easy Easy Casserole

Ingredients

1 1/2 pounds ground turkey
4 potatoes, peeled and sliced
2 tablespoons butter
salt and pepper to taste
1 (15 ounce) can cream-style corn
1 (10.75 ounce) can condensed
tomato soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, place the turkey and saute for 5 to 10 minutes, or until browned.

Place the sliced potatoes in the bottom of a lightly greased 2-quart casserole dish, cover with butter and season with salt and pepper to taste. Then layer the cream-style corn over the potatoes, top with the browned turkey meat, and then top with the tomato soup.

Cover and bake at 350 degrees F (175 degrees C) for 60 minutes.

Easy Shrimp Dinner

Ingredients

2 1/2 cups water
3 cubes chicken bouillon
3 pounds shrimp, peeled and deveined
1/3 cup chopped green onion
1/4 cup soy sauce
salt to taste
1/4 cup cornstarch
1/4 cup cold water
12 ounces trimmed snow peas
4 small ripe tomatoes, diced

Directions

In a large saucepan, heat 2 1/2 cups water to a boil over medium-high heat. Dissolve bouillon in boiling water. Add shrimp, green onion, soy sauce and salt. Boil for 3 minutes.

Dissolve cornstarch in cold water; stir into shrimp mixture. Cook until sauce is thick, then add tomatoes and snow peas. Serve hot.

Easy Portobello Mushroom Saute

Ingredients

3 tablespoons olive oil, divided
1 1/2 tablespoons garlic flavored
olive oil
1/4 onion, cut into chunks
2 portobello mushroom caps,
sliced
salt and black pepper to taste
freshly grated Parmesan
freshly grated Asiago cheese

Directions

Warm 1 1/2 tablespoons olive oil and 1 1/2 tablespoons garlic flavored olive oil in a skillet over medium heat. Stir in onions and mushrooms; reduce heat to low, and cook until the mushrooms are soft and blackened and the onions are black around the edges. (Add additional olive oil as needed.) Turn the heat off, drizzle with 1 1/2 tablespoons olive oil, and season with salt and pepper. Sprinkle generously with Parmesan and Asiago cheeses.

Quick and Easy Chocolate Chip Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/3 cup brown sugar
1 tablespoon all-purpose flour
1 tablespoon butter, melted
2 tablespoons light corn syrup
1 egg
1 tablespoon water
1/2 teaspoon vanilla extract
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a large bowl, combine the cake mix, brown sugar and flour. Add the melted butter, corn syrup, egg, water and vanilla; mix until well blended. Stir in the chocolate chips and nuts. Spread batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until golden brown. Cool, and cut into bars.

Easy Mandarin Orange Cheesecake

Ingredients

CRUST:

1 cup graham cracker crumbs

1/4 cup sugar

1/4 cup butter or margarine,
melted

FILLING:

2 (8 ounce) packages cream
cheese, softened

1 cup sugar

1/4 cup frozen orange juice
concentrate, thawed

2 teaspoons orange extract

1 cup whipping cream, whipped

2 teaspoons grated orange peel

1 (11 ounce) can mandarin orange
sections, drained and patted dry

Directions

Combine crust ingredients and press into the bottom of a 9-in. pie plate. Bake at 350 degrees F for 6-8 minute or until lightly browned. Cool. Meanwhile, for filling, beat cream cheese and sugar in a mixing bowl until light and fluffy. Add concentrate and extract; beat well. Fold in whipped cream, and orange peel if desired. Spread evenly into crust. Arrange oranges in decorative design on top of filling. Chill at least 3 hours.

Easy Cheesy Tuna Casserole

Ingredients

1 (16 ounce) package medium seashell pasta
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1 (15 ounce) can mixed vegetables, drained
1 (6 ounce) can tuna, drained
2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add 1 tablespoon oil to the water to prevent sticking. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart saucepan over medium heat, combine the cream of mushroom soup, mixed vegetables, canned tuna, and 1 cup of the cheddar cheese. Gently fold pasta into the soup mixture and mix thoroughly. Pour pasta and soup mixture into a 11x7 inch baking dish. Sprinkle remaining cup of cheese on top.

Bake in a preheated oven until cheese is melted and bubbly.

Easy Horseradish Dressing

Ingredients

1 cup plain yogurt
1/2 cup sour cream
1/4 cup prepared horseradish
2 tablespoons chopped green onion
1/2 cup mayonnaise
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

In a small bowl, whisk together the yogurt, sour cream, horseradish, green onion, mayonnaise, salt and pepper until well combined. Cover and chill until serving.

Easy Berry "Torte"

Ingredients

15 NABISCO Ginger Snaps, finely crushed
25 NILLA Wafers, finely crushed
1/2 cup PLANTERS Chopped Pecans
1/3 cup butter, melted
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1/4 cup sugar
1 teaspoon vanilla
2 cups blueberries
2 cups raspberries

Directions

Heat oven to 375 degrees F. Mix cookie crumbs, nuts and butter; press onto bottom and 1 inch up side of 9-inch springform pan. Bake 5 min.; cool completely.

Beat cream cheese, sugar and vanilla with mixer until blended; spread onto bottom of crust. Top with berries.

Refrigerate 4 hours or until firm.

Krissy's Easy Chocolate Triple Layer Pie

Ingredients

2 cups cold milk
2 (3.9 ounce) packages instant chocolate pudding mix
1 (9 inch) prepared graham cracker crust, chocolate
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup chocolate shavings

Directions

In a large bowl, mix milk and pudding. Beat with wire whisk for 1 minute. Spoon 1 1/2 cups of pudding into graham cracker crust.

Gently fold in 1/2 of the whipped topping into remaining pudding. Spread this mixture over the pudding layer in crust. Top with remaining whipped topping. Garnish with chocolate shavings and cover and refrigerate for 4 hours.

Extra Easy Fudge

Ingredients

2 cups milk chocolate chips
2 1/2 cups prepared chocolate
frosting
1 cup chopped walnuts

Directions

Line one 8x8 inch square pan with foil. Lightly butter the foil.

In a small saucepan melt the chocolate chips over low heat, stirring constantly. Remove the melted chocolate from the heat and stir in the frosting and the nuts stirring until smooth. Pour into the prepared pan and refrigerate until firm. Once firm cut in small squares.

Easy Chicken Curry

Ingredients

6 skinless, boneless chicken
breast halves - cut into strips
1/4 cup olive oil
2 large onions, diced
1/3 cup curry powder, or to taste

Directions

Heat oil in a large skillet over medium heat. Add onion and saute until soft and golden brown. Slowly stir in curry powder. Once ingredients are blended together, add chicken breasts. Cover skillet and simmer over medium low heat for about 45 minutes or until chicken is cooked through and no longer pink inside.

Remove cover from skillet and cook for an additional 15 minutes, until sauce reduces. (Note: Make sure that you stir and that dish does not burn, as curry powder burns very easily!)

Easy Butter Chicken

Ingredients

4 boneless skinless chicken
breast halves
salt and pepper to taste
1 teaspoon dried tarragon
1 tablespoon fresh lemon juice
1/4 cup butter

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Season the chicken with salt, pepper and tarragon; drizzle with lemon juice. Set aside.

Place an oven proof skillet or Dutch oven over medium heat and melt the butter. Place the chicken in the dish, turning to coat both sides. Cover the chicken with a sheet of parchment paper, and then cover with a lid.

Bake in the preheated oven for 10 to 15 minutes, or until chicken is cooked through.

Easy Marinated Mushrooms

Ingredients

2 cups soy sauce
2 cups water
1 cup butter
2 cups white sugar
4 (8 ounce) packages fresh
mushrooms, stems removed

Directions

In a medium saucepan over low heat, mix soy sauce, water and butter. Stir until the butter has melted, then gradually mix in the sugar until it is completely dissolved.

Place mushrooms in a slow cooker set to low, and cover with the soy sauce mixture. Cook 8 to 10 hours, stirring approximately every hour. Chill in the refrigerator until serving.

Easy Surprise Cake

Ingredients

13 tablespoons butter, softened
1 cup white sugar
3 eggs
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 8-inch cake pans.

Place the butter and sugar into a mixing bowl, and mash together with a wooden spoon until the mixture is creamy and thoroughly combined. In a separate bowl, beat the eggs, and pour into the butter mixture. Stir until combined.

Sift the flour and baking powder together in a bowl, and lightly stir into the butter mixture. Pour half the batter into each prepared cake pan.

Bake in the preheated oven until a toothpick inserted into the middle of a cake comes out clean, 20 to 25 minutes. Cool in pans for 10 minutes before removing to finish cooling on wire racks.

Easy Tilapia with Wine and Tomatoes

Ingredients

4 (4 ounce) fillets tilapia
salt and pepper to taste
4 tablespoons butter
3 cloves garlic, pressed
4 fresh basil leaves, chopped
1 large tomato, chopped
1 cup white wine

Directions

Preheat a grill for medium-high heat.

Place the tilapia fillets side by side on a large piece of aluminum foil. Season each one with salt and pepper. Place one tablespoon of butter on top of each piece of fish, and sprinkle garlic, basil and tomato. Pour the wine over everything. Fold foil up around fish, and seal into a packet. Place packet on a cookie sheet for ease in transportation to and from the grill.

Place foil packet on the preheated grill, and cook for 15 minutes, or until fish flakes easily with a fork. Open the packet carefully so as not to get burned from the steam, and serve.

Easy Arugula Salad

Ingredients

4 cups young arugula leaves,
rinsed and dried
1 cup cherry tomatoes, halved
1/4 cup pine nuts
2 tablespoons grapeseed oil or
olive oil
1 tablespoon rice vinegar
salt to taste
freshly ground black pepper to
taste
1/4 cup grated Parmesan cheese
1 large avocado - peeled, pitted
and sliced

Directions

In a large plastic bowl with a lid, combine arugula, cherry tomatoes, pine nuts, oil, vinegar, and Parmesan cheese. Season with salt and pepper to taste. Cover, and shake to mix.

Divide salad onto plates, and top with slices of avocado.

Amazingly Easy Irish Soda Bread

Ingredients

4 cups all-purpose flour
4 tablespoons white sugar
1 teaspoon baking soda
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup margarine, softened
1 cup buttermilk
1 egg
1/4 cup butter, melted
1/4 cup buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet.

In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.

Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the loaf comes out clean, about 30 to 50 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

Easy Cheesy Skillet Chicken

Ingredients

6 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of mushroom soup
1 (12 fluid ounce) can evaporated milk
6 slices American processed cheese, cut into 1-inch pieces

Directions

In a large skillet, brown chicken on both sides. In the meantime, in a medium bowl combine the soup, milk and cheese. Mix together. When chicken is browned, pour mixture over chicken pieces. Cook over medium low heat until chicken is done and juices run clear. Serve.

Herald's Impossibly Easy Cheeseburger Pie

Ingredients

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tomato, sliced
- 1/2 teaspoon garlic salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 cup shredded Cheddar cheese
- 1/2 cup buttermilk baking mix
- 1 cup milk
- 2 eggs

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 10 inch deep dish pie plate.

Heat a large skillet over medium heat. Add ground beef, onion, and garlic; cook and stir until beef is brown. Drain off fat. Spread into prepared pie plate.

Sprinkle meat with salt, black pepper, and oregano. Arrange tomato slices over meat, spread shredded cheese on top.

In a small bowl, mix together baking mix, milk and eggs. Pour over cheese.

Bake for about 25 minutes, or until knife inserted in center comes out clean. Cool for 5 minutes before serving.

Really Easy Chowder

Ingredients

1 (14.5 ounce) can diced tomatoes
3 stalks celery, chopped
1 teaspoon dried oregano
1 teaspoon dried basil
salt and pepper to taste
1/2 pound frozen cod fillets

Directions

In a medium sized stock pot place undrained tomatoes, celery, oregano, basil, salt and pepper. Bring to a boil over medium heat.

Place frozen fish filets in pot. Reduce heat and cook for 10 to 15 minutes. Cook until mixture is heated through and fish is opaque and flaky. Thin with a little water if desired.

Easy Smoked Salmon Pasta

Ingredients

1 (8 ounce) package linguine pasta
1 tablespoon butter
1 tablespoon extra-virgin olive oil
1 shallot, minced
1 ounce smoked salmon, cut into small pieces
1 tablespoon reduced-fat cream cheese
3 tablespoons milk

Directions

Fill a large pot with lightly-salted water and bring to a rolling boil. Stir the linguine into the water and return to a boil. Cook uncovered until the pasta has cooked through but is still firm to the bite, about 11 minutes; drain, reserving 2 tablespoons of the water.

Melt the butter with the olive oil in a saucepan over medium-low heat; when the mixture begins to bubble, add the shallots and cook until softened. Stir the salmon, cream cheese, and milk into the shallot mixture. Mix the reserved water from the pasta into the mixture. Transfer to a large bowl and toss with the pasta to serve.

Easy Chickpea Curry

Ingredients

- 1 tablespoon butter
- 1 onion, chopped
- 3 cloves garlic, minced
- 3 teaspoons curry powder
- 2 teaspoons garam masala
- 1/2 teaspoon ground paprika
- 1/2 teaspoon white sugar
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground turmeric
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 (15 ounce) can garbanzo beans, drained
- 2 potatoes, chopped
- 1 (14 ounce) can coconut milk
- 1 tomato, chopped
- 1/3 cup milk
- 2 tablespoons ketchup
- 2 tablespoons sour cream
- 2 cubes chicken bouillon
- 1/4 cup ground almonds, or as needed

Directions

Melt the butter over medium heat in a large saucepan. Cook and stir the onion and garlic in the melted butter for about 5 minutes, until onion is translucent. Sprinkle in curry powder, garam masala, paprika, sugar, ginger, turmeric, salt, and pepper. Continue to cook and stir 3 to 4 more minutes, until spices are lightly toasted.

Mix in the garbanzo beans, potatoes, coconut milk, tomato, milk, ketchup, sour cream, and bouillon cubes. Simmer the curry over medium-low heat for about 25 minutes, until the potatoes are tender. Stir in ground almonds to thicken.

Very Easy Risotto

Ingredients

2 tablespoons butter
2/3 cup sliced green onion
1 1/3 cups uncooked long-grain rice
4 cups water
1 teaspoon chicken bouillon granules
1/4 teaspoon ground black pepper
3/4 cup grated Parmesan cheese

Directions

Melt butter in a large skillet over medium-high heat. Cook green onions in butter briefly, then add the rice. Cook and stir for a few minutes to toast rice. Stir in water, and season with chicken bouillon and pepper. Bring to a boil, then reduce heat to medium-low. Cover, and simmer for 20 minutes.

Remove from heat, cover, and let stand for 5 minutes. Stir in the Parmesan cheese.

Quick and Easy Taco Dip

Ingredients

1 (8 ounce) package cream cheese, softened
3/4 teaspoon taco seasoning mix
1/3 cup salsa
1 (8 ounce) package shredded Cheddar cheese

Directions

In a medium bowl, mix the cream cheese, taco seasoning mix and salsa. Spread the mixture into a shallow serving dish or an 8 inch baking pan. Top with Cheddar cheese. Chill in the refrigerator approximately 1 hour before serving.

Quick and Super Easy Chicken and Dumplings

Ingredients

2 1/4 cups biscuit baking mix
2/3 cup milk
2 (14 ounce) cans chicken broth
2 (10 ounce) cans chunk chicken,
drained

Directions

In a medium bowl, stir together the biscuit mix and milk just until it pulls together. Set aside.

Pour the cans of chicken broth into a saucepan along with the chicken; bring to a boil. Once the broth is at a steady boil, take a handful of biscuit dough and flatten it in your hand. Tear off 1 to 2 inch pieces and drop them into the boiling broth. Make sure they are fully immersed at least for a moment. Once all of the dough is in the pot, carefully stir so that the newest dough clumps get covered by the broth. Cover, and simmer over medium heat for about 10 minutes, stirring occasionally.

Easy French Toast

Ingredients

1 egg
3/4 cup milk
1 tablespoon ground cinnamon
1 teaspoon vanilla extract
1 pinch salt
2 slices bread

Directions

Beat together egg, milk, cinnamon, vanilla and salt.

Heat a lightly oiled skillet or griddle over medium heat.

Soak bread slices in egg mixture for 20 second on each side, or until thoroughly coated. Cook bread until both sides are lightly browned and crisp. Serve hot.

Easy Tilapia

Ingredients

2 (3 ounce) fillets tilapia fillets
2 tablespoons olive oil
salt and pepper to taste
1 lemon, halved
1/2 cup white wine
2 tomatoes, seeded and chopped
3 tablespoons capers
1 cup asparagus spears, trimmed
and cut in half
3 tablespoons butter

Directions

Heat a large non-stick skillet over medium heat. Drizzle fillets with olive oil and season with salt and pepper. Place fillets in skillet and sprinkle with half of the lemon over. Cook for 3 minutes per side, or until fish flakes easily with a fork. Transfer fillets to a plate, and keep warm.

Add wine, remaining 1/2 lemon, tomatoes, capers, and salt and pepper to the skillet. Increase heat to medium high and boil for 2 minutes to burn off alcohol. Reduce heat to low and return fillets to the pan along with the asparagus. Cover and simmer 2 minutes more, then transfer fish and asparagus to a serving dish and keep warm.

Again, increase heat to medium high and whisk in butter, and boil to desired consistency. Spoon sauce over fish, and serve.

Super Easy Mardi Gras King Cake

Ingredients

3 (14 ounce) cans refrigerated sweet roll dough
2 (12 fluid ounce) cans creamy vanilla ready-to-spread frosting
1/4 cup milk
2 drops green food coloring
2 drops yellow food coloring
1 drop red food coloring
1 drop blue food coloring
1/2 cup multi-colored sprinkles

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Open the cans of sweet roll dough and unroll the dough from each can into 3 strands. Working on a clean surface, place 3 dough strands side by side and gather them together to make one large strand. Fold this in half, and roll slightly to make a fat log. Repeat steps with the remaining dough. Place each log on the prepared baking sheet and shape to make a ring, overlapping the ends and pinching them together to make a complete circle. Pat the dough into shape as necessary to make the ring even in size all the way around. Cover loosely with foil.

Bake in preheated oven until firm to the touch and golden brown, 50 to 60 minutes. Check often for doneness so the ring doesn't overbake. Place on a wire rack and cool completely.

Place the cake ring on a serving plate. Cut a slit along the inside of the ring and insert a small plastic baby, pushing it far enough into the cake to be hidden from view.

Divide the frosting evenly between 4 bowls. Stir 1 tablespoon of milk into each bowl to thin the frosting. Use the frosting in one bowl to drizzle over the cooled cake. To the remaining three bowls of frosting, stir yellow food coloring into one and green into another. Stir the red and blue food colorings together with the frosting in a third bowl to make purple frosting. Drizzle the cake with yellow, green, and purple frostings in any desired pattern. Dust the cake with multi-colored sprinkles and decorate with beads, additional plastic babies, curly ribbon, and other festive trinkets.

Easy Eggnog Ice Cream

Ingredients

2 cups eggnog
1 cup heavy whipping cream
1 cup milk

Directions

Mix the eggnog, whipping cream, and milk together in a bowl, and pour the mixture into the freezer container of an ice cream maker. Freeze according to manufacturer's directions. Once frozen, spoon the ice cream into a container, and freeze 2 hours more.

Easy Pavlova

Ingredients

4 egg whites
1 1/4 cups white sugar
1 teaspoon vanilla extract
1 teaspoon lemon juice
2 teaspoons cornstarch
1 pint heavy cream
6 kiwi, peeled and sliced

Directions

Pre-heat oven to 300 degrees F (150 degrees C). Line a baking sheet with parchment paper. Draw a 9 inch circle on the parchment paper.

In a large bowl, beat egg whites until stiff but not dry. Gradually add in the sugar, 1 tablespoon at a time, beating well after each addition. Beat until thick and glossy. Overbeaten egg whites lose volume and deflate when folded into other ingredients. Be absolutely sure not a particle of grease or egg yolk gets into the whites. Gently fold in vanilla extract, lemon juice and cornstarch.

Spoon mixture inside the circle drawn on the parchment paper. Working from the center, spread mixture toward the outside edge, building edge slightly. This should leave a slight depression in the center.

Bake for 1 hour. Cool on a wire rack.

Remove the paper, and place meringue on a flat serving plate. Fill the center of the meringue with whipped cream, sweetened if desired. Top whipped cream with kiwifruit slices.

Easy Lemon Lush

Ingredients

2 cups all-purpose flour
1 cup butter, softened
2 (8 ounce) packages cream cheese
1 cup SLENDA® No Calorie Sweetener, Granulated
2 (3.4 ounce) packages instant lemon pudding mix
3 1/2 cups milk
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine the flour and butter using a pastry cutter until a ball forms. Press into the bottom of a 9x13 inch baking dish.

Bake for 25 minutes in the preheated oven, or until lightly golden. Remove from oven and allow to cool completely.

In a medium bowl, beat the cream cheese and SLENDA® Granulated Sweetener together until smooth and well blended. Spread evenly over the cooled crust. In another bowl, whisk together the lemon pudding mix and milk for 3 to 5 minutes. Spread over the cream cheese layer. Chill until set, then top with whipped topping.

Easy Pumpkin Rice

Ingredients

4 cups instant rice
4 cups water
1 (29 ounce) can pumpkin puree
1 1/2 teaspoons pumpkin pie spice
1 1/2 cups brown sugar
1/2 cup butter
salt to taste

Directions

Combine the rice and water in a large saucepan over medium heat; bring to a boil; cover and reduce heat to medium-low; simmer until the water is completely absorbed, 15 to 20 minutes.

Stir together the pumpkin puree, pumpkin pie spice, brown sugar, butter, and salt in a separate saucepan over medium-low heat. Cook until warm. Stir pumpkin mixture into cooked rice.

Easy Avocado Spread

Ingredients

2 ripe avocados - peeled, pitted,
and mashed
1 (1 ounce) package ranch
dressing mix
2 tablespoons fresh lemon juice
1 tablespoon light mayonnaise

Directions

Stir together the avocados, ranch dressing mix, lemon juice, and light mayonnaise. Chill for 1 hour.

Easy Peach Cobbler

Ingredients

1 cup white sugar
1/2 cup butter, room temperature
1 cup self-rising flour
1 cup milk
1 (15 ounce) can peaches

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a one-quart baking dish or 9 inch square pan, cream together sugar and butter. Mix in flour and milk until smooth. Pour peaches and their juice over the top.

Bake 25 to 30 minutes in the preheated oven, until golden brown.

Easy Pumpkin Turnovers

Ingredients

1 cup canned pumpkin
1/4 cup brown sugar
2 teaspoons ground cinnamon
2 teaspoons pumpkin pie spice
2 sheets frozen puff pastry,
thawed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line two baking sheets with parchment paper.

Mix pumpkin, brown sugar, cinnamon, and pumpkin pie spice in a bowl.

Roll out puff pastry into a 12x12 inch square and cut each sheet into 9 - 4 inch squares.

Spoon pumpkin mix into center of pastry squares; wet edges of each square with water, fold over, corner to corner, and pinch edges together. Place onto prepared baking sheets.

Bake in the preheated oven until pastry is puffed and golden brown, about 15 minutes. Cool on the pans for 10 minutes. Remove to a wire rack and cool completely.

Easy Asian Quiche

Ingredients

- 3 eggs, beaten
- 2 cups bean sprouts
- 2 cups Swiss cheese
- 1/2 cup biscuit baking mix (such as Bisquick®)
- 1 tablespoon garlic powder
- 1/3 cup chopped onion
- 1/2 cup chopped green onion
- 1 cup Kikkoman PEARL Original Soy milk
- 2 teaspoons ginger powder
- 1 (9 inch) uncooked pie crust

Directions

Line a 9-inch pie plate with the uncooked crust.

Combine all ingredients in a large bowl, mixing well. Pour into the prepared pie plate and bake at 375 degrees for 45 minutes.

Easy Lemon Bars for Junior Chefs

Ingredients

1 (16 ounce) package angel food cake mix
1 (21 ounce) can lemon pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the angel food cake mix with the lemon pie filling in a mixing bowl; blend until smooth. Pour the batter into an ungreased 10x15 inch jelly roll pan.

Bake in preheated oven until golden brown and top springs back when lightly touched, 20 to 25 minutes. Cool in the pan, and cut into squares.

Best Toffee Ever - Super Easy

Ingredients

2 cups butter
2 cups white sugar
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup finely chopped almonds

Directions

In a large heavy bottomed saucepan, combine the butter, sugar and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil, and cook until the mixture becomes a dark amber color, and the temperature has reached 285 degrees F (137 degrees C). Stir occasionally.

While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper.

As soon as the toffee reaches the proper temperature, pour it out onto the prepared baking sheet. Sprinkle the chocolate over the top, and let it set for a minute or two to soften. Spread the chocolate into a thin even layer once it is melted. Sprinkle the nuts over the chocolate, and press in slightly. Putting a plastic bag over your hand will minimize the mess.

Place the toffee in the refrigerator to chill until set. Break into pieces, and store in an airtight container.

Easy Sour Cream Raisin Pie

Ingredients

1 (9 inch) unbaked pie crust
2 eggs
1 cup sour cream
3/4 cup white sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, combine eggs, sour cream, sugar, vanilla, salt and nutmeg. Beat until smooth. stir in raisins. Pour filling into pie crust.

Bake in the lower half of preheated oven for 40 minutes, or until filling is set. Allow to cool before serving.

Very Easy Mushroom Barley Soup

Ingredients

1/4 cup olive oil
1 cup chopped onion
3/4 cup diced carrots
1/2 cup chopped celery
1 teaspoon minced garlic
1 pound sliced fresh mushrooms
6 cups chicken broth
3/4 cup barley
salt and pepper to taste

Directions

Heat the oil in a large soup pot over medium heat. Add the onion, carrots, celery and garlic; cook and stir until onions are tender and transparent. Stir in mushrooms and continue to cook for a few minutes. Pour in the chicken broth and add barley. Bring to a boil, then reduce heat to low. Cover and simmer until barley is tender, about 50 minutes. Season with salt and pepper before serving.

Embarrassingly Easy Barbecue Chicken

Ingredients

1 (3 pound) whole chicken, cut into pieces

1 (12 fluid ounce) can cola-flavored carbonated beverage

14 ounces ketchup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the cola and ketchup in a 9x13 inch baking dish. Add the chicken pieces, turning to coat well. Bake skin side down for 30 minutes. Turn and bake for an additional 30 minutes. Let cool for 10 minutes and serve!

Easy Pasta Fagioli

Ingredients

1 tablespoon olive oil
1 carrot, diced
1 stalk celery, diced
1 thin slice onion, diced
1/2 teaspoon chopped garlic
4 (8 ounce) cans tomato sauce
1 (14 ounce) can chicken broth
freshly ground black pepper to taste
1 tablespoon dried parsley
1/2 tablespoon dried basil leaves
1 (15 ounce) can cannellini beans, drained and rinsed
1 1/2 cups ditalini pasta

Directions

Heat olive oil in a saucepan over medium heat. Saute carrot, celery and onion until soft. Add garlic and saute briefly. Stir in tomato sauce, chicken broth, pepper, parsley and basil; simmer for 20 minutes.

Bring a large pot of lightly salted water to a boil. Add ditalini pasta and cook for 8 minutes or until al dente; drain.

Add beans to the sauce mixture and simmer for a few minutes. When pasta is done, stir into sauce and bean mixture.

Super Easy Hazelnut Pastries

Ingredients

1 (17.25 ounce) package frozen puff pastry, thawed
11 tablespoons chocolate hazelnut spread
1/2 cup chopped hazelnuts (optional)
6 teaspoons powdered sugar

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a baking sheet.

Unfold the puff pastry on a lightly floured surface, and roll out to a rectangle of about 20x9 inches. Spread the chocolate hazelnut spread over the pastry, then scatter hazelnuts over the top.

Roll the long sides of the pastry rectangle toward the center; where they meet in the center, dampen with water to secure. Using a sharp knife, cut into about 1/2-inch slices; place in the baking sheet, and sprinkle with powdered sugar.

Bake in preheated oven until golden brown, about 10 to 15 minutes.

Easy Caramelized Onion Pork Chops

Ingredients

1 tablespoon vegetable oil
4 (4 ounce) pork loin chops, 1/2 inch thick
3 teaspoons seasoning salt
2 teaspoons ground black pepper
1 onion, cut into strips
1 cup water

Directions

Rub chops with 2 teaspoons seasoning salt and 1 teaspoon pepper, or to taste.

In a skillet, heat oil over medium heat. Brown pork chops on each side. Add the onions and water to the pan. Cover, reduce heat, and simmer for 20 minutes.

Turn chops over, and add remaining salt and pepper. Cover, and cook until water evaporates and onions turn light to medium brown. Remove chops from pan, and serve with onions on top.

Insanely Easy Vegetarian Chili

Ingredients

1 tablespoon vegetable oil
1 cup chopped onions
3/4 cup chopped carrots
3 cloves garlic, minced
1 cup chopped green bell pepper
1 cup chopped red bell pepper
3/4 cup chopped celery
1 tablespoon chili powder
1 1/2 cups chopped fresh mushrooms
1 (28 ounce) can whole peeled tomatoes with liquid, chopped
1 (19 ounce) can kidney beans with liquid
1 (11 ounce) can whole kernel corn, undrained
1 tablespoon ground cumin
1 1/2 teaspoons dried oregano
1 1/2 teaspoons dried basil

Directions

Heat oil in a large saucepan over medium heat. Saute onions, carrots, and garlic until tender. Stir in green pepper, red pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes.

Stir in mushrooms, and cook 4 minutes. Stir in tomatoes, kidney beans, and corn. Season with cumin, oregano, and basil. Bring to a boil, and reduce heat to medium. Cover, and simmer for 20 minutes, stirring occasionally.

Easy Slow Cooker Chicken Wings

Ingredients

5 1/2 pounds chicken wings, split and tips discarded
1 (12 fluid ounce) can or bottle chile sauce
1/4 cup fresh lemon juice
1/4 cup molasses
2 tablespoons Worcestershire sauce
3 drops hot pepper sauce
1 tablespoon salsa
2 1/2 teaspoons chili powder
1 teaspoon garlic powder
2 teaspoons salt

Directions

Place chicken in slow cooker. In a medium bowl combine the chile sauce, lemon juice, molasses, Worcestershire sauce, hot pepper sauce, salsa, chili powder, garlic powder and salt. Mix together and pour mixture over chicken.

Cook in slow cooker on Medium Low setting for 5 hours.

Easy Passion Fruit Mousse

Ingredients

1 cup whipping cream
1 cup sweetened condensed milk
1/2 cup frozen passion fruit juice
concentrate

Directions

Pour the whipping cream, condensed milk, and passion fruit juice into a blender. Blend on low until light and fluffy, 30 seconds to 1 minute. Pour into a serving bowl or dessert dishes, and refrigerate at least 30 minutes before serving.

Easy Refrigerator Pickles

Ingredients

6 cups thinly sliced cucumber
2 cups thinly sliced onions
1 1/2 cups sugar
1 1/2 cups cider vinegar
1/2 teaspoon salt
1/2 teaspoon mustard seed
1/2 teaspoon celery seed
1/2 teaspoon ground turmeric
1/2 teaspoon ground cloves

Directions

Place cucumbers and onions in a large bowl; set aside. Combine remaining ingredients in a saucepan; bring to a boil. Cook and stir just until the sugar is dissolved. Pour over cucumber mixture; cool. Cover tightly and refrigerate for at least 24 hours before serving.

Easy Mexican Chicken Bake

Ingredients

6 boneless, chicken breast halves
- cooked, skinned
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
nacho cheese soup
1 pound processed cheese,
cubed
1/2 teaspoon chili powder
1 (14.5 ounce) package nacho-
flavor tortilla chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the chicken, mushroom soup, chicken soup, nacho cheese soup, process cheese food and chili powder to taste.

Spread a layer of tortilla chips in the bottom of a 9x13 inch baking dish. Spread the mixture over the chips and top with the remaining chips.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until all the cheese is melted and bubbly.

Lynn's Easy Noodle Pudding

Ingredients

1 (16 ounce) package egg noodles
2 cups sour cream
2 cups creamy whipped cottage cheese
1 cup white sugar, divided
2 eggs, beaten
1 cup raisins
1/2 cup butter
1 teaspoon ground cinnamon

Directions

Bring a large pot of lightly salted water to a boil. Stir in egg noodles and cook until al dente, 10 to 12 minutes. Drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 13x9 inch baking dish.

Toss the cooked noodles with the sour cream, cottage cheese, 1/2 cup sugar, eggs, and raisins until well blended. Pour the noodle mixture into the prepared pan. Dot the top with small pieces of butter.

Mix the remaining 1/2 cup sugar with the cinnamon. Sprinkle over the noodles.

Bake in preheated oven until top is lightly brown, about 45 minutes. Remove from oven and cool 10 minutes to set pudding before serving.

Easy Seafood Alfredo

Ingredients

16 ounces uncooked black squid ink pasta
1 tablespoon butter
3 cloves garlic, minced
1/2 cup chicken broth
1 cup fat-free half-and-half
6 tablespoons grated Parmesan cheese
1 slice fat-free American cheese, torn into pieces
1 teaspoon dried basil
1 teaspoon dried parsley
ground black pepper to taste
2 (8 ounce) packages imitation crabmeat, flaked

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente, and drain.

Melt the butter in a skillet over medium heat, and cook the garlic 1 minute. Pour in the chicken broth and half-and-half. Cook and stir until heated through.

Mix the Parmesan cheese and American cheese into the skillet. Cook and stir until American cheese is melted. Season the mixture with basil, parsley, and pepper. Mix in the imitation crabmeat, and continue cooking until heated through. Serve over the cooked pasta.

Easy Pumpkin Cream Trifle

Ingredients

1 (18.25 ounce) package spice cake mix
1 (3.4 ounce) package instant vanilla pudding
1 cup pumpkin puree
1/2 cup water
1/2 cup vegetable oil
3 eggs
2 teaspoons pumpkin pie spice
2 cups cold milk
2 (3.4 ounce) packages cheesecake flavor instant pudding and pie filling
2 cups whipped topping
1 cup chopped toasted pecans
1 cup English toffee bits

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.

Combine the cake mix, vanilla pudding mix, pumpkin, water, oil, eggs, and pie spice in a large mixing bowl; pour into the prepared dish.

Bake in the preheated oven for 45 to 50 minutes. Allow to cool to room temperature on a wire rack. Cut the cake into 1-inch cubes.

Whisk together the milk and cheesecake pudding mix. Allow to set, about 2 minutes. Fold the whipped topping into the pudding mixture.

Layer 1/3 of the cake cubes into the bottom of a large bowl; top with 1/3 of the cream mixture and sprinkle with 1/3 of the pecans and toffee bit. Repeat layering until all ingredients are used. Refrigerate 1 hour before serving.

Easy Creamy Chicken Mushroom Sauce

Ingredients

1 tablespoon butter
1 onion, chopped
1 pound fresh mushrooms, sliced
5 cloves garlic, minced
1 pound small shell pasta
1 (10.75 ounce) can condensed cream of mushroom soup
1/8 cup heavy cream
5 teaspoons ground black pepper, or to taste
2 tablespoons paprika
1 pinch salt
3 cups shredded Medium Cheddar cheese
2 cups chicken breasts, cooked and chopped

Directions

In a large skillet, melt butter over medium heat and add onion, mushrooms and garlic; saute until golden brown.

Bring a large pot of lightly salted water to a boil; add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium-low heat, combine soup, cream, ground black pepper, paprika and salt; heat until sauce thickens.

Add mushroom mixture to sauce and bring to a slow boil over medium heat; stir in cheese and chopped chicken.

Pour sauce onto pasta; serve.

Easy Honey Mustard Mozzarella Chicken

Ingredients

4 skinless, boneless chicken breast halves
3/4 cup honey
1/2 cup prepared mustard
lemon pepper to taste
4 slices bacon, cut in half
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the chicken breast halves in a baking dish, and drizzle evenly with honey and mustard. Sprinkle with lemon pepper.

Bake chicken 25 minutes in the preheated oven. Top each breast half with 2 bacon slice halves, and sprinkle evenly with cheese. Continue baking 10 minutes, or until chicken juices run clear, bacon is crisp, and cheese is bubbly.

Easy Lemon-Pepper Blackened Salmon

Ingredients

2 tablespoons butter, melted
2 tablespoons fresh lemon juice
1 teaspoon chopped fresh parsley
1/2 teaspoon garlic powder
salt and ground black pepper to taste
1 tablespoon whole black peppercorns
4 salmon fillets
2 tablespoons olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together the butter, lemon juice, parsley, garlic powder, salt, and pepper. Stir in the peppercorns. Dip the salmon into the sauce so the flesh side is coated, and set on a plate,

Heat the olive oil in an ovenproof skillet over medium-high heat. When the oil begins to smoke, add the salmon, placing it skin side up into the skillet. Cook for until the flesh is seared and golden brown, about 1 minute.

Place the skillet into the preheated oven, and cook until the salmon flakes easily with a fork, 10 to 12 minutes. Serve immediately.

Easy Vanilla Cookie

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg
1 (8 ounce) container frozen whipped topping, thawed
2 teaspoons ground cinnamon
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cake mix, egg and whipped topping until a dough forms. In a small bowl, stir together the cinnamon and sugar. Roll the dough into walnut sized balls and roll the balls in the cinnamon sugar mixture. Place on an unprepared cookie sheet about 1 to 2 inches apart.

Bake for 12 to 15 minutes in the preheated oven. Cookies will be golden brown. Allow cookies to cool on the baking sheets for a few minutes before removing to cool on wire racks.

Easy Orange Rolls

Ingredients

1 cup sugar
1/2 cup butter or margarine
1/4 cup orange juice
2 tablespoons grated orange peel
3 (10 ounce) cans refrigerated biscuits

Directions

In a saucepan, combine sugar, butter, orange juice and peel. Heat until sugar is dissolved and butter is melted. Pour into a greased 10-in. fluted tube pan. Place 12 biscuits on their sides in a ring around the outer edge, overlapping slightly. Arrange remaining biscuits in the same manner, creating two more rings (one of 10 biscuits and one of eight). Bake at 350 degrees F for 25-30 minutes or until golden brown. Immediately turn upside down onto serving platter. Serve warm.

Easy North Carolina Barbeque

Ingredients

1 (5 pound) pork butt roast
2 cups white vinegar
1 cup butter, melted
2 tablespoons salt
2 tablespoons lemon juice
2 tablespoons crushed red pepper flakes
1 tablespoon hot sauce
1 tablespoon ground black pepper
2 tablespoons white sugar

Directions

Trim the fat from the roast; place in slow cooker and cook on Low overnight, at least 8 hours.

To make the sauce, whisk together the vinegar, melted butter, salt, lemon juice, crushed red pepper, hot sauce, black pepper, and sugar in a bowl.

Carefully remove the roast to a cutting board. Pull the meat from the bone with a fork. Return the pork to the slow cooker. Pour the sauce over the pulled pork. Simmer for 1 hour more.

Easy Chicken Enchiladas

Ingredients

3 cups shredded Cheddar cheese, divided
2 cups shredded Monterey Jack cheese
2 cups chopped cooked chicken
2 cups sour cream
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (4 ounce) can chopped green chilies
2 tablespoons finely chopped onion
1/4 teaspoon pepper
1/8 teaspoon salt
10 (8 inch) flour tortillas, warmed

Directions

In a large bowl, combine 2 cups cheddar cheese, Monterey Jack cheese, chicken, sour cream, soup, chilies, onion, pepper and salt. Spoon about 1/2 cup off center on each tortilla; roll up. Place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish.

Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with remaining cheddar cheese. Bake 5 minutes longer or until cheese is melted. Let stand for 10 minutes before serving.

Easy Beef Pie

Ingredients

1 tablespoon vegetable oil
1/2 pound cubed beef chuck roast
1 cup red wine
1 (10.5 ounce) can beef gravy
1 (15 ounce) can mixed vegetables
2 (9 inch) pie crusts
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a medium saucepan over medium heat; saute the stew meat for 10 minutes, or until well browned on all sides. Reduce heat to low and add the red wine. Cover and simmer for 15 minutes, allowing the alcohol to cook off.

Remove cover and add the gravy and vegetables. Stir well and simmer for 10 more minutes. Pour mixture into one pastry shell. Cover with second pastry shell, sealing edges and cutting steam vents in top. Brush edges with egg white. Place pie on a baking sheet.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Rich, Easy, Old-Fashioned Chocolate Pudding

Ingredients

2 cups cold fat-free half-and-half
1/4 cup cornstarch
1 (11.5 ounce) package Ghirardelli
60% cocoa bittersweet chocolate
chips
3 fluid ounces Amaretto liqueur (or
rum)

Directions

In a medium saucepan, stir together 1 cup half and half and the cornstarch until smooth. Add remaining half and half. Over low heat, bring mixture to a simmer, stirring constantly to prevent sticking. Remove from heat.

Put chocolate and Amaretto in a small bowl; microwave on high 20 seconds. Stir until chips are mostly melted.

Return milk to low heat. Add chocolate; stir continuously, scraping pan, until thick.

Cool. Serve chilled or at room temperature.

Easy Chocolate Sherbet

Ingredients

1 cup sugar
3/4 cup unsweetened cocoa
powder
1 1/2 cups water
2 tablespoons amaretto (almond
flavored liqueur)

Directions

In a medium bowl, whisk together sugar, cocoa, water, and amaretto until smooth.

Pour mixture into an ice cream freezer container, and follow the manufacturer's instructions to freeze.

Easy Mac and Cheese Soup

Ingredients

1 (14 ounce) package uncooked
macaroni and cheese
1 cup chopped broccoli
1/2 cup chopped onion
1 cup water
2 1/2 cups milk
1 (11 ounce) can condensed
cream of Cheddar cheese soup
1 cup cubed cooked ham

Directions

Cook macaroni according to package directions; drain. Do not stir in the sauce.

In a medium saucepan, combine broccoli, onion and water. Bring to a boil and cook until broccoli is tender. Stir in macaroni, cheese mixture from package, milk, soup and ham. Return to a boil briefly. Serve hot.

Super Easy Polish Cabbage Rolls

Ingredients

2/3 cup uncooked white rice
1 1/3 cups water
1 large head cabbage
2 tablespoons butter
1 onion, finely chopped
1 1/2 pounds ground chicken
2 eggs
4 cloves garlic, pressed
salt and ground black pepper to taste
1 pinch dried marjoram
2 (8 ounce) cans tomato sauce

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 baking dish.

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until rice is tender and the liquid has been absorbed, 20 to 25 minutes. Allow rice to cool slightly.

Meanwhile, bring a large pot of water to a boil. Remove the core from the cabbage, and place cabbage in the boiling water. Remove the outer leaves as they soften. Set leaves aside.

Heat butter in a skillet over medium heat, and cook and stir the onion until softened and translucent, about 5 minutes. Stir together the cooked onion, ground chicken, cooked rice, eggs, garlic, salt, pepper, and marjoram in a bowl.

Place about 1/4 cup of the meat mixture in the center of each cabbage leaf. Roll leaf and tuck ends in to enclose filling. Secure each roll with a toothpick if necessary. Place rolls into prepared baking dish. Pour tomato sauce over the rolls.

Bake, covered, in the preheated oven until the meat in the rolls is no longer pink, 45 to 60 minutes. An instant-read thermometer inserted into the center of casserole should read at least 160 degrees F (70 degrees C).

Easy Mexi-Cheese Dip

Ingredients

1/2 (2 pound) loaf cubed
processed cheese food
1 (10.75 ounce) can condensed
golden mushroom soup
1 (14.5 ounce) can diced tomatoes
with green chile peppers

Directions

Place cheese food in a microwave-safe dish. Stir in the soup and tomatoes.

Cover the dish and microwave on high for 2 minutes. Remove the dish from the microwave and stir well. Continue cooking in 1 to 2 minute increments, stirring between sessions until the cheese has melted. Serve hot or cold.

Easy Rich Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
3 eggs
1/2 cup butter
1 cup semisweet chocolate chips
1 cup chopped pecans
4 cups confectioners' sugar
1 (8 ounce) package cream
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch pan.

Mix cake mix, 1 egg, and butter or margarine; press into prepared cake pan. Top with chocolate chips and nuts.

In a separate bowl, mix confectioner's sugar, 2 eggs, and cream cheese. Pour mixture over the cake mix base.

Bake until bubbly and golden, about 30 minutes. Cool.

Easy Cheesy Potatoes

Ingredients

6 potatoes, thinly sliced
1 small onion, chopped
1/4 cup chopped green bell pepper
salt and pepper to taste
1/4 cup butter or margarine
1 cup shredded Cheddar cheese

Directions

Preheat grill for medium-high heat.

Coat one side of a piece of aluminum foil large enough to hold all the potatoes and vegetables with cooking spray. Place the potatoes, onion, and green bell pepper in the center of the foil, and season with salt and pepper to taste. Then place small pats of the butter or margarine over the vegetables.

Carefully seal all the edges of the foil around the vegetables to form a packet. (Note: Double wrapping will help to prevent burning.)

Place packet on the preheated grill, and grill for 20 minutes. Turn packet, and grill for 10 more minutes.

Carefully open packet, check for tenderness with a fork. If tender, sprinkle the cheese over the vegetables and allow it to melt. Transfer to a platter, and serve with your main entree.

Easy Chicken Fajita Soup

Ingredients

2 tablespoons vegetable oil
1 pound skinless, boneless chicken breasts, cut into strips
1 (1.27 ounce) packet fajita seasoning
1 red bell pepper, cut into thin strips
1 green bell pepper, cut into thin strips
1 poblano pepper, cut into thin strips
1 large onion, cut into thin strips
1 (14.5 ounce) can fire roasted diced tomatoes
1 (15 ounce) can seasoned black beans
1 (14 ounce) can chicken broth
1 dash hot sauce
salt and pepper to taste

Directions

Heat oil in a large soup pot over medium heat. Place chicken in the hot oil; cook, stirring only occasionally, until brown, about 10 minutes. Sprinkle fajita seasoning over the browned chicken and stir well to coat. Add the red and green bell pepper, poblano pepper, and onion to the seasoned chicken. Stir and cook over medium heat until the vegetables are soft, about 10 minutes.

Pour the fire roasted tomatoes, black beans, and chicken broth into the pot with the chicken and vegetables. Bring the soup to a boil over high heat, then reduce the heat to medium-low, and simmer uncovered for 30 minutes, stirring occasionally.

Season the soup with hot sauce, salt, and pepper to taste before serving.

Quick and Easy Pad Thai

Ingredients

1 (6.75 ounce) package dried rice vermicelli
3 cups ketchup
1/2 cup soy sauce
3 tablespoons lime juice
2 teaspoons white sugar
1 teaspoon curry powder
2 teaspoons smooth peanut butter
hot chile paste (optional)

1 tablespoon vegetable oil
2 skinless, boneless chicken breast halves - diced
1/2 pound shrimp, peeled and deveined
4 cups bean sprouts
2 green bell peppers, sliced
2 eggs, beaten
1 cup chopped green onions
1 tablespoon chopped unsalted peanuts

Directions

Soak rice noodles in warm water for 20 minutes. Drain, and set aside.

In a medium bowl, stir together the ketchup, soy sauce, lime juice, sugar, curry powder, peanut butter and chile paste. Set aside.

Heat oil in a wok or large skillet over medium-high heat. Add chicken, and cook for about 5 minutes, or until juices run clear. Add the green peppers, and saute for a minute. Move the chicken and pepper to one side of the pan, and pour in the eggs. Cook eggs, stirring constantly until firm and scrambled, stir in the chicken and peppers. Add shrimp and pour in 1/4 of the ketchup mixture along with bean sprouts and noodles. Mix and cook for a few minutes until shrimp are pink. Add the remaining sauce, and cook until heated through. Garnish with green onions and chopped peanuts, and serve.

Easy Watermelon Salad

Ingredients

1/2 small watermelon, cut into
bite-sized chunks
1 (4 ounce) container crumbled
feta cheese
1/2 cup salted sunflower seeds

Directions

Combine the watermelon, feta cheese, and sunflower kernels in a large bowl; toss. Serve immediately.

Easy Breezy Casserole

Ingredients

3 skinless, boneless chicken
breast halves - cooked and cubed
1 (10.75 ounce) can condensed
cream of chicken soup
1/2 cup mayonnaise
1 cup cooked macaroni

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the chicken, soup, mayonnaise and macaroni; mix well and spread mixture into a 9x13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until cooked through.

Easy Kolacky

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup butter
1/2 cup confectioners' sugar
2 cups all-purpose flour
1 (12.5 ounce) can apricot fruit filling (such as Solo®)
1/4 cup confectioners' sugar for dusting

Directions

Place the cream cheese and butter in a large bowl; beat with electric mixer until smooth and creamy. Beat 1/2 cup of confectioners' sugar into the butter mixture. Slowly beat in the flour; mix well. Cover bowl and refrigerate at least 3 hours, or overnight.

Preheat an oven to 375 degrees F (190 degrees C).

On a well floured board, roll out chilled dough to 1/8 inch. Use a pizza wheel to cut dough into 2 1/2 inch squares. Spoon approximately 2 teaspoons of filling in the center of each square; do not overfill. Fold opposite corners of each square into the middle to encase dough, pinching dough together in center. Filling should peek out a little at each end. Transfer cookies to an ungreased baking sheet.

Bake the kolacky in the preheated oven until set but not brown, about 12 minutes. Remove to racks to cool. Dust cooled kolacky with remaining powdered sugar.

Slow ' N' Easy Chili

Ingredients

1/2 pound ground beef, cooked and drained
1/2 pound bulk pork sausage, cooked and drained
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can chili beans, undrained
1 (10.75 ounce) can condensed tomato soup, undiluted
1 large onion, chopped
2 (1.25 ounce) packages chili seasoning mix
Shredded Cheddar cheese

Directions

In a slow cooker, combine the first seven ingredients and mix well. Cover and cook on low for 6-8 hours or until thickened and heated through, stirring occasionally. Garnish with cheese if desired.

Quick and Easy Yorkshire Pudding

Ingredients

3 eggs
1 cup milk
1 cup all-purpose flour
2 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, beat eggs with milk. Stir in flour. Set aside.

Divide butter evenly into the twelve cups of a muffin tin, about 1/2 teaspoon per cup. Place tin in oven to melt butter, 2 to 5 minutes. Remove tin from oven, and distribute batter evenly among buttery cups.

Bake in preheated oven 5 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake 25 minutes more or until puffed and golden.

Mom's Easy Pea Salad

Ingredients

1 (8 ounce) package deluxe
American cheese, diced
3 (15 ounce) cans baby peas,
drained
1 cup creamy salad dressing
(such as Miracle Whip®)
1 (4 ounce) jar diced pimentos,
drained
1/2 teaspoon salt
1/8 teaspoon ground black
pepper

Directions

Place the diced cheese into a salad bowl. Gently stir in the peas, salad dressing, pimentos, salt, and pepper until the diced cheese separates into small squares and the salad is thoroughly mixed. Cover and refrigerate 3 hours or overnight to chill and blend the flavors.

Easy Chicken Satay

Ingredients

1/2 cup coconut milk
1 clove garlic, minced
1 teaspoon curry powder
1 1/2 teaspoons brown sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3/4 pound skinless, boneless chicken breast halves - cut into 1 inch strips
1 cup coconut milk
1 tablespoon curry powder
1/2 cup creamy peanut butter
3/4 cup chicken stock
1/4 cup brown sugar
2 tablespoons lime or lemon juice
1 teaspoon soy sauce
Salt to taste
10 (6 inch) wooden skewers, or as needed, soaked in water for 30 minutes

Directions

Stir together 1/2 cup coconut milk, garlic, 1 teaspoon curry powder, brown sugar, salt, and pepper until the sugar has dissolved. Toss marinade with the chicken, cover, and marinate for at least 2 hours.

Bring 1 cup coconut milk, 1 tablespoon curry powder, peanut butter, chicken stock, and 1/4 cup brown sugar to a simmer in a saucepan over medium-high heat. Simmer for 5 minutes, stirring constantly, until smooth and thickened. Remove from heat and stir in lime juice and soy sauce; season to taste with salt.

Preheat a grill for medium-high heat.

Thread marinated chicken onto skewers, then grill 4 to 5 minutes per side, or until cooked through. Serve with warm peanut sauce.

Easy Whole Wheat Bread

Ingredients

3/4 cup warm water (110 degrees F/45 degrees C)
1 tablespoon powdered egg substitute (optional)
2 tablespoons vegetable oil
2 tablespoons sugar
1 teaspoon salt
1 cup bread flour
1 cup whole wheat flour
1 teaspoon rapid rise yeast

Directions

Dissolve egg substitute in warm water. Place all ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Whole Wheat cycle and Regular bake time; press Start.

After 5 minutes, check how the dough is kneading, it may need either 1 tablespoon of flour or 1 tablespoon of water, depending on the consistency. Once the bread is done, allow it time to cool on a wire rack before cutting.

Easy Curried Cauliflower

Ingredients

3 cups grated cauliflower
3 tablespoons vegetable oil
1/2 large onion, diced
2 cloves garlic
1 teaspoon cumin seeds
1 tomato, diced
1/2 teaspoon cayenne pepper
1 teaspoon salt, or to taste
1 teaspoon ground dried turmeric
2 teaspoons ground coriander seed
1 (12 ounce) can kidney beans, drained and rinsed
2 teaspoons garam masala

Directions

Heat the vegetable oil in a large skillet over medium heat. Stir in the onion, garlic, and cumin seeds. Cook and stir until the onion has turned golden brown; about 10 minutes.

Stir in the diced tomato, cayenne pepper, salt, turmeric, and coriander. Continue cooking 2 more minutes, then stir in the cauliflower, and reduce heat to medium-low. Cook until the cauliflower is tender, about 10 minutes, stirring occasionally. Add the kidney beans; cook and stir until heated through. Sprinkle with garam masala to serve.

Easy Fried Spinach

Ingredients

1/4 cup canola oil
1/4 cup unsalted butter
2 (10 ounce) bags fresh spinach leaves
8 cloves garlic, thinly sliced

Directions

Melt the butter with the canola oil in a large skillet over medium heat until it stops bubbling. This allows the water from the butter to evaporate. Add the garlic; cook and stir for about 2 minutes, until it is just beginning to brown. Put in the spinach leaves and cook for about 5 minutes while stirring, until the leaves are dark and are about 1/4 of their original size.

Easy Italian Sausage Lasagna

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1 (26 ounce) jar chunky pasta sauce
1 (15 ounce) can tomato sauce
1 (8 ounce) package oven ready lasagna noodles
1 (15 ounce) container ricotta cheese
1 teaspoon Italian seasoning
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Crumble and cook sausage in large skillet over medium heat until browned. Remove from heat and stir in pasta sauce and tomato sauce. In small bowl, combine ricotta cheese and Italian seasoning.

Preheat oven to 375 degrees F. Spread 1 cup sauce into bottom of a 9x13 inch baking dish. Top with 3 noodles. Cover noodles with 1/3 of ricotta cheese mixture, 1 cup of mozzarella and 1 cup sauce. Repeat layers two more times. Add last 3 noodles. Top lasagna with remaining sauce and with remaining mozzarella cheese. Sprinkle Parmesan over mozzarella.

Cover and bake 45 to 50 minutes or until noodles are tender. Uncover and bake an additional 5 minutes to melt cheese.

Easy Almond Chicken

Ingredients

8 skinless, boneless chicken breast halves
1 pinch garlic powder
1 (10.75 ounce) can condensed cream of chicken soup
1 (5 ounce) can evaporated milk
8 ounces toasted almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken pieces in a lightly greased 9x13 inch baking dish. Season with garlic powder to taste and bake in the preheated oven for 1/2 hour.

In a small bowl mix together the soup and milk. Pour mixture over chicken and bake for another 1/2 hour. Meanwhile, toast almonds and add to chicken during the last few minutes of baking.

Easy Red Pepper Hummus

Ingredients

1 (16 ounce) can garbanzo beans, drained and rinsed
1 tablespoon olive oil
1 medium red bell pepper, cut into 1/2 inch pieces
1 tablespoon tahini
1 fresh lime, juiced
1 1/2 tablespoons water
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder

Directions

In a food processor or blender, mix the garbanzo beans, olive oil, red bell pepper, tahini, lime juice, water, salt, black pepper, and garlic powder. Blend until smooth.

Way Easy Pizza Sauce/Bread Stick Dip

Ingredients

1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
1/4 teaspoon dried oregano
1/4 teaspoon white sugar
1 teaspoon minced garlic
1/2 teaspoon garlic salt
1/4 teaspoon minced fresh parsley

Directions

In a medium bowl, mix the tomato paste, tomato sauce, oregano, sugar, garlic, salt and parsley.

Quick 'n Easy Grape Salad with Concord Dressing

Ingredients

1 cup fresh lemon juice
1/4 cup honey
1 tablespoon lemon zest
2 tablespoons chopped fresh parsley
1 1/4 pounds seedless red grapes, halved

2 cups Concord grape juice
3 tablespoons honey
1/3 cup fresh lemon juice
5 tablespoons mayonnaise

Directions

Stir together 1 cup of lemon juice, 1/4 cup of honey, lemon zest, and parsley in a bowl until the honey has dissolved. Add the halved grapes, toss to coat, and set aside.

Whisk together grape juice, 3 tablespoons of honey, and 1/3 cup of lemon juice until the honey has dissolved. Whisk in the mayonnaise until smooth. Pour this dressing over the grapes, toss to coat, and serve.

Easy Homemade Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 (14 ounce) jar Ragu® Pizza
Sauce - Homemade Style
1 cup shredded mozzarella
cheese
Your Favorite Pizza Toppings
(sliced pepperoni, mushrooms,
bell peppers, pitted ripe olives,
onions), optional

Directions

Preheat oven to 350 degrees F. Arrange pizza crust on ungreased cookie sheet. Spoon on Pizza Sauce, then sprinkle with cheese and Toppings.

Bake 15 minutes or until cheese is melted.

Easy Apple Pudding

Ingredients

1/2 cup butter, melted
1 cup SPLENDA® No Calorie
Sweetener, Granulated
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
2 cups chopped, peeled apple
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, combine butter, SPLENDA® Granulated Sweetener, flour, baking powder, salt, and milk until smooth.

In a microwave-safe bowl, combine apples and cinnamon. Microwave until apples are soft, 2 to 5 minutes. Pour apples into the center of the batter.

Bake in the preheated oven 30 minutes, or until golden.

Easy Cassoulet Casserole

Ingredients

2 small onions, chopped
1 teaspoon garlic powder
2 cups cooked, cubed ham
1 pound pork sausage, cooked and drained
2 cups canned navy beans, drained
2 teaspoons dried parsley
1/3 cup white wine
1/4 teaspoon ground cloves
salt and pepper to taste

Directions

Preheat oven to 300 degrees F (150 degrees C).

Saute onions with garlic powder in a large skillet over medium heat. Add ham, sausage, beans, parsley, wine, cloves, salt and pepper. Mix together and pour mixture into a 9x13 inch baking dish.

Bake uncovered in preheated oven for 1/2 hour.

Easy Chicken Cacciatore

Ingredients

1/3 cup chopped onion
1 clove garlic, chopped
1/3 cup chopped green bell pepper
3/4 pound chicken meat, cooked and cubed
1/2 cup whole peeled tomatoes
1/2 cup green beans
1/4 teaspoon dried oregano

Directions

In a large skillet, saute onion, garlic and bell pepper until soft. Add chicken, then stir in tomatoes, beans and oregano.

Reduce heat to medium low and simmer for 8 to 10 minutes, stirring constantly. Remove from heat and serve hot.

Campbell'sB® Easy Chicken and Cheese

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular, 98%
Fat Free or Healthy RequestB®)
1/2 cup sour cream
1 cup PaceB® Picante Sauce
2 teaspoons chili powder
2 cups chopped cooked chicken
1/2 cup shredded Monterey Jack
cheese
6 flour tortillas (6"), warmed
1 small tomato, chopped
1 green onion, sliced

Directions

Stir the soup, sour cream, picante sauce and chili powder in a medium bowl.

Stir 1 cup picante sauce mixture, chicken and cheese in a large bowl.

Divide the chicken mixture among the tortillas. Roll up the tortillas and place them seam side up in 11 x 8" shallow baking dish. Pour the remaining picante sauce mixture over the filled tortillas. Cover the baking dish.

Bake at 350 degrees F. for 40 min. or until the enchiladas are hot and bubbling. Top with the tomato and onion.

Easy BBQ Flank Steak with Chipotle Mayo

Ingredients

Steak Marinade:

1/2 cup soy sauce
1/2 cup olive oil
4 1/2 tablespoons honey
6 cloves garlic, minced
3 tablespoons chopped fresh rosemary
1 1/2 tablespoons coarsely ground black pepper
1 teaspoon salt
2 pounds flank steak

Chipotle Mayo:

1 1/2 cups mayonnaise
1 (7 ounce) can chipotle peppers in adobo sauce

Directions

Combine soy sauce, olive oil, honey, garlic, rosemary, pepper, and salt in a resealable plastic bag. Add the steak, and turn to coat with the marinade; press out excess air, and seal the bag. Marinate in the refrigerator for 30 minutes, or overnight for better flavor.

Preheat an outdoor grill for medium-high heat. Discard marinade.

Lightly oil the grate. Grill the flank steak for 7 minutes per side, or to desired doneness. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Let stand for 10 minutes before slicing very thinly against the grain.

Drain the chipotle peppers reserving 1 teaspoon of the adobo sauce. Finely chop the chipotle peppers. Stir together the mayonnaise, chipotle peppers, and reserved adobo sauce in a medium bowl. Serve the sauce with the steak.

Easy and Good Honey Mustard Salad Dressing

Ingredients

1 cup vegetable oil
2 cups honey
1/2 cup lemon juice
1/4 cup Dijon-style prepared mustard

Directions

In a large jar with a tight fitting lid, combine the vegetable oil, honey, lemon juice and mustard. Cover and shake until thoroughly combined. Refrigerate until chilled and shake before serving.

Easy German Biscuits

Ingredients

1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 1/2 cups all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 cup buttermilk
1/4 cup vegetable oil

Directions

Dissolve yeast in warm water. In a large bowl, combine flour, sugar, baking powder, salt and baking soda. Add yeast mixture, buttermilk and oil; stir well. Cover and refrigerate at least 12 hours. Punch down. Turn onto a floured surface and roll out to 1-in. thickness. Cut with a 2-in. biscuit cutter and place 2-in. apart on a greased baking sheet. Bake at 400 degrees F for 12 minutes.

Easy Hoppin' John

Ingredients

1 pound smoked beef sausage,
cut into bite-size pieces
1 small onion, chopped
3 (15 ounce) cans black-eyed
peas, rinsed and drained
2 (10.75 ounce) cans low sodium
chicken stock
1 cup water
1/2 teaspoon cayenne pepper, or
to taste
2 cups uncooked instant rice

Directions

Place the sausage and onion into a large saucepan over medium heat, and cook and stir until the sausage begins to brown, about 10 minutes. Stir in the black-eyed peas, chicken stock, water, and cayenne pepper, and bring to a boil. Stir in the rice, cover, and cook, stirring occasionally, until the rice is tender, 20 to 25 minutes.

Easy Coconut Rice and Black-Eyed Peas

Ingredients

1/2 cup coconut milk
2 cups water
1 (15.5 ounce) can black-eyed
peas, drained
1 cup brown rice

Directions

In a saucepan, combine the coconut milk, water and black-eyed peas. Stir in rice. Bring to a boil, cover and reduce heat to low. Simmer until rice has absorbed all of the liquid, about 40 minutes.

Emily's Easy Sausage and Spicy Tomato Dip

Ingredients

1 (16 ounce) package pork
sausage
1 (15 ounce) can diced tomatoes
with mild green chilies, undrained
2 (8 ounce) packages cream
cheese, room temperature

Directions

Cook the sausage in a skillet over medium heat until evenly browned and no longer pink. Drain. Reduce heat to low, and stir in the tomatoes and cream cheese until evenly blended. Cook just until heated through. Serve warm.

Easy Garlic Escargots

Ingredients

1 (7 ounce) can escargots, drained
6 tablespoons butter
1 clove garlic, minced
20 mushrooms, stems removed
1/3 cup white wine
1/3 cup cream
1 tablespoon all-purpose flour
1 pinch ground black pepper to taste
1/4 teaspoon dried tarragon
1/4 cup grated Parmesan cheese

Directions

Place escargots in a small bowl, and cover with cold water; set aside for 5 minutes. This will help to remove the canned flavor they may have.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

Drain the water from the escargots and pat dry with a paper towel. Melt butter with the garlic in a large skillet over medium-high heat. Add the escargots and mushroom caps; cook and stir until the mushroom caps begin to soften, about 5 minutes.

Whisk together wine, cream, flour, pepper, and tarragon in a small bowl until the flour is no longer lumpy. Pour this into the skillet, and bring to a boil. Cook, stirring occasionally until the sauce thickens, about 10 minutes.

Remove the skillet from the heat, and use a spoon to place the mushrooms upside down into the prepared baking dish. Spoon an escargot into each mushroom cap. Pour the remaining sauce over the mushroom caps and into the baking dish. Sprinkle grated Parmesan cheese overtop.

Bake in preheated oven until the Parmesan cheese has turned golden brown, 10 to 15 minutes.

Easy Grilled Lemon Chicken

Ingredients

1/2 cup fresh lemon juice
1/2 cup soy sauce
1/2 teaspoon ground ginger
1/4 teaspoon ground black pepper
4 (6 ounce) skinless, boneless chicken breast halves

Directions

Rinse chicken breasts and pat dry with paper towels. Stir together the lemon juice, soy sauce, ginger, and black pepper in a bowl; pour into a large, resealable plastic bag. Add the chicken breasts, seal the bag, and massage to evenly coat chicken with lemon juice mixture. Place in refrigerator to marinate at least 20 minutes, or up to 24 hours.

Preheat an outdoor grill for medium-high heat. Lightly oil grill grate, and place about 4 inches from heat source.

Drain and discard marinade from the bag, and place chicken on preheated grill. Cook until chicken is no longer pink and juices run clear, 6 to 8 minutes on each side.

Easy Chicken Taco Filling

Ingredients

2 skinless, boneless chicken
breast halves
1/4 onion, sliced
1/4 green bell pepper, sliced

Directions

Saute onion and bell pepper in a medium skillet until soft.

Place chicken breasts on top of saute mixture and spray with cooking spray.

Fry chicken with saute mixture until browned and cooked through, cutting or shredding chicken while it cooks.

Easy Curry Rice

Ingredients

2 cups uncooked white rice,
rinsed
3 cups water
3 tablespoons mild curry powder

Directions

Stir the rice, water, and curry powder together in a rice cooker; cook for 1 full cycle or until all the water is absorbed, 15 to 20 minutes.

Quick and Easy Chicken

Ingredients

2 tablespoons olive oil
1 onion, chopped
4 skinless, boneless chicken breast halves
3 tablespoons ketchup
2 tablespoons soy sauce
3 tablespoons white sugar
2 tablespoons lemon juice
1 teaspoon ground black pepper

Directions

Saute onion in oil until translucent.

Add chicken, and brown lightly.

Combine ketchup, soy sauce, sugar, lemon juice, and pepper; mix well. Pour over chicken, and bring to a boil. Cover, reduce heat, and simmer for 25 to 35 minutes.

Quick and Easy Peach Pie Egg Rolls with

Ingredients

1 (21 ounce) can peach pie filling
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon pumpkin pie spice
1 pinch salt
12 egg roll wrappers
1 (8 ounce) package cream cheese, softened
1/2 cup water
1 quart canola oil for frying
1/2 cup raspberry jam
1 tablespoon honey
1 quart vanilla ice cream
1/4 cup confectioners' sugar

Directions

In a large bowl, mix the peach pie filling, cinnamon, allspice, cloves, ginger, nutmeg, pumpkin pie spice, and salt.

Spread one side of each egg roll wrapper with about 1 tablespoon cream cheese. Top cream cheese with 1 tablespoon of the pie filling mixture. Fold the wrappers over the mixture. Moisten the ends with a small amount of water, and seal.

Heat the oil in a large skillet over medium-high heat. Drop the egg rolls a few at a time into the hot oil. Fry until golden brown. Drain on paper towels.

In a bowl, mix the raspberry jam, honey, and remaining water. Add more water as necessary to obtain a syrup like texture. Serve the warm egg rolls over ice cream, top with the raspberry jam mixture, and sprinkle with confectioners' sugar.

Campbell's Kitchen Easy Chicken Pot Pie

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (regular, 98% Fat
Free, or 25% Less Sodium)*
1 (10 ounce) package frozen
mixed vegetables, thawed
1 cup cubed cooked chicken or
turkey
1/2 cup milk
1 egg
1 cup all-purpose baking mix

Directions

Preheat oven to 400 degrees F.

Mix soup, vegetables and chicken in 9-inch pie plate.

Mix milk, egg and baking mix. Pour over chicken mixture. Bake 30 minutes or until golden.

Easy Grilled Chicken Teriyaki

Ingredients

4 skinless, boneless chicken breast halves
1 cup teriyaki sauce
1/4 cup lemon juice
2 teaspoons minced fresh garlic
2 teaspoons sesame oil

Directions

Place chicken, teriyaki sauce, lemon juice, garlic, and sesame oil in a large resealable plastic bag. Seal bag, and shake to coat. Place in refrigerator for 24 hours, turning every so often.

Preheat grill for high heat.

Lightly oil the grill grate. Remove chicken from bag, discarding any remaining marinade. Grill for 6 to 8 minutes each side, or until juices run clear when chicken is pierced with a fork.

Fast and Easy Low-Guilt Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 2/3 cups water
1/2 cup egg substitute
1 teaspoon vanilla extract
1 teaspoon butter flavored extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 13 x 9 inch cake pan.

In a large bowl, blend cake mix, water, egg substitute, vanilla extract and butter flavor on low speed until moistened. Beat on medium speed for 2 minutes.

Bake for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool and cut into squares.

Easy Arroz con Gandules

Ingredients

2 green bell peppers, diced
1 onion, chopped
6 cloves garlic, minced
1 bunch cilantro, finely chopped

3 tablespoons olive oil
1 (15 ounce) can tomato sauce
1 (.25 ounce) package Spanish seasoning
3 cups uncooked brown rice
2 (15 ounce) cans pigeon peas, drained
6 cups boiling water

Directions

Place green peppers, onion, garlic and cilantro in a blender or food processor, puree. This mixture is called soffrito, it is your seasoning base. It can be stored in an airtight container and refrigerated for up to 2 weeks or frozen for up to 6 months.

Place 3 tablespoons olive oil and 6 tablespoons soffrito in an 8 quart saucepan. Cook for 3 or 4 minutes to release oils.

Pour one can of tomato sauce and the Spanish seasoning packet into the saucepan, mix well. Add 3 cups rice to the mixture and stir until the rice is coated.

Stir pigeon peas into the mixture and add boiling water. Cover the pot with aluminum foil and a pot lid. Reduce heat to simmer and cook 45 minutes or until rice is tender.

Easy Cheese Cake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup white sugar
1/2 cup butter, melted
2 (1.3 ounce) envelopes whipped topping mix
2 (8 ounce) packages cream cheese, softened
2 fluid ounces cherry brandy

Directions

In a medium bowl, combine graham cracker crumbs, butter and sugar. Mix well and press into the bottom of a 9 inch springform pan.

In a large bowl, mix the whipped topping powder as directed on package and beat until thick. Cut the cream cheese into small cubes and drop them into the whipped topping, one at a time, while beating. Pour in the cherry brandy and beat another 5 minutes at high speed.

Spoon the filling into the graham cracker crust and smooth the top. Refrigerate 2 to 4 hours, or until set.

Easy Pasta Chicken

Ingredients

4 skinless, boneless chicken breasts
1 (10.75 ounce) can condensed cream of mushroom soup
2 1/4 cups water
1 (16 ounce) package frozen mixed vegetables, thawed
2 cups rotini pasta

Directions

In a large skillet, brown the chicken in oil over medium low heat until cooked through and juices run clear. Remove chicken from skillet and set aside. Add the soup, water and vegetables. Heat to a boil.

Add uncooked pasta to soup mixture in skillet (the pasta cooks right in the soup!). Stir all together and cook over medium heat for 10 minutes, stirring often. Add cooked chicken and cook another 5 minutes or until pasta is done, stirring often.

Easy Spaghetti

Ingredients

1/2 pound lean ground beef
1/4 cup chopped onion
2 cups meatless spaghetti sauce
1 cup water
3 ounces uncooked spaghetti,
broken
1/4 cup reduced fat processed
cheese food, cubed
2 teaspoons grated Parmesan
cheese

Directions

In a nonstick skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the spaghetti sauce, water and spaghetti; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until spaghetti is tender. Add process cheese; stir until melted. Sprinkle with Parmesan cheese.

Easy Baked Chicken Cordon Bleu

Ingredients

6 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
6 string cheese sticks
6 slices ham
1/2 cup butter, melted
1 cup seasoned dry bread crumbs
toothpicks

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Lay out the pounded chicken breasts on a clean surface. Place a slice of ham on each piece, then one stick of cheese. Roll the chicken up around the cheese and ham, and secure with toothpicks. Dip each roll in melted butter, then roll in bread crumbs. Place in a shallow baking dish.

Bake for 40 minutes in the preheated oven, or until chicken is browned and juices run clear.

Easy Cheese and Ham Scalloped Potatoes

Ingredients

5 Yukon Gold potatoes, peeled and thinly sliced
1 small onion, chopped
1 clove garlic, minced
1 cup shredded sharp Cheddar cheese
1 1/2 cups cubed fully cooked ham
1 quart heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes, onion, garlic, Cheddar cheese, and ham in a 9x13 inch baking dish. Gently stir until well combined. Pour the cream over the potato mixture.

Bake in the preheated oven until the potatoes are tender, about 1 hour.

Swiss Steak Quick and Easy

Ingredients

1 tablespoon vegetable oil
2 pounds cube steaks, pounded thin and cut into bite-size pieces
1 1/2 tablespoons all-purpose flour
1 medium onion, chopped
1 pound mushrooms, sliced
salt and pepper to taste
1 (1.2 ounce) package brown gravy mix
2 (14.5 ounce) cans stewed tomatoes
1 (12 ounce) package egg noodles

Directions

Heat oil in a Dutch oven over medium heat. Dredge steak strips in flour. Working in batches, place strips in hot oil. Fry until browned on both sides. Remove to a warm platter. When all meat is browned, return meat to Dutch oven, and stir in onions, mushrooms, salt, pepper, gravy mix, and stewed tomatoes. Bring to a boil, then simmer about 30 to 45 minutes.

About 20 minutes before steak is finished, fill a large pot with water and bring to a boil. Add pasta, and cook until al dente, about 8 to 10 minutes; drain.

Serve Swiss steak over noodles.

Easy Indian Butter Chicken

Ingredients

1 cup butter, divided
1 onion, minced
1 tablespoon minced garlic
1 (15 ounce) can tomato sauce
3 cups heavy cream
2 teaspoons salt
1 teaspoon cayenne pepper
1 teaspoon garam masala

1 1/2 pounds skinless, boneless chicken breast, cut into bite-sized chunks
2 tablespoons vegetable oil
2 tablespoons tandoori masala

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt a few tablespoons of butter in a skillet over medium heat. Stir in onion and garlic, and cook slowly until the onion caramelizes to a dark brown, about 15 minutes.

Meanwhile melt the remaining butter in a saucepan over medium-high heat along with the tomato sauce, heavy cream, salt, cayenne pepper, and garam masala. Bring to a simmer, then reduce heat to medium-low; cover, and simmer for 30 minutes, stirring occasionally. Then stir in caramelized onions.

While the sauce is simmering, toss cubed chicken breast with vegetable oil until coated, then season with tandoori masala and spread out onto a baking sheet.

Bake chicken in preheated oven until no longer pink in the center, about 12 minutes. Once done, add the chicken to the sauce and simmer for 5 minutes before serving.

Quick and Easy Lemon Pie

Ingredients

1 (4.3 ounce) package non-instant
lemon pudding mix
1 (8 ounce) package cream
cheese
1/2 (14 ounce) can sweetened
condensed milk
3 tablespoons lemon juice
1 (9 inch) prepared graham
cracker crust
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Cook pudding as directed on package. After pudding thickens, turn down heat to low. Stir in cream cheese, condensed milk and lemon juice. Stir frequently as mixture may stick to saucepan.

Pour mixture into graham cracker crust. Cover and refrigerate. When pie is ready, serve with whipped topping.

Easy Chicken Alfredo II

Ingredients

8 ounces dry fettuccini pasta
1 cup milk
2 tablespoons all-purpose flour
1 cup cottage cheese
1/2 teaspoon garlic powder
3 teaspoons minced onion
salt and pepper to taste
1/2 cup grated Parmesan cheese
2 cups diced, cooked chicken
breast meat

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain, and set aside.

In a food processor, place the milk, flour, cottage cheese, garlic powder, onion, salt and pepper, and Parmesan cheese. Blend until smooth.

Transfer the blended mixture to a saucepan over medium heat. Mix in the chicken, and cook until heated through. Serve hot over pasta.

Easy Lettuce Wraps

Ingredients

1/3 cup Kikkoman Stir-Fry Sauce
1 tablespoon dry sherry
1 teaspoon cornstarch
1 pound ground pork
1/2 cup chopped onion
2 cloves garlic, minced
1/4 cup coarsely chopped cilantro leaves
1/2 teaspoon Oriental sesame oil
Iceberg lettuce leaves

Directions

Combine stir-fry sauce, sherry and cornstarch; set aside.

Stir-fry pork, onion and garlic together in hot wok or large skillet over high heat until pork is no longer pink; drain excess fat. Add stir-fry sauce mixture; cook, stirring, until pork is evenly coated with sauce. Remove from heat; stir in cilantro and sesame oil. To serve, place desired amount of meat mixture in lettuce leaf and wrap to enclose.

Unbelievably Easy and Delicious Vegetarian Chili

Ingredients

1 (28 ounce) can diced tomatoes with juice
1 small onion, diced
1 (15 ounce) can white beans, drained
1 (15 ounce) can chili beans, with liquid
1 (1.25 ounce) package reduced sodium taco seasoning mix
1 (1 ounce) package ranch dressing mix
1 (12 ounce) package vegetarian burger crumbles
1 (8 ounce) package shredded Cheddar cheese (optional)

Directions

Mix the tomatoes, onion, white beans, chili beans, taco seasoning mix, and ranch dressing mix in a large pot over medium heat. Bring to a boil. Reduce heat to low, mix in the burger crumbles, and continue cooking until heated through. Top with cheese to serve.

Easy Indian-Style Chicken

Ingredients

2 tablespoons vegetable oil
1 teaspoon cumin seed
1 onion, finely chopped
1/4 cup tomato paste
1/4 cup water
1 pound skinless, boneless
chicken breast halves - cubed
1/2 (14 ounce) can coconut milk
1/2 teaspoon brown sugar
1/2 teaspoon hot chile paste
(optional)
1 pinch cayenne pepper (optional)
3/4 teaspoon ground turmeric
salt and pepper to taste
1/2 cup chopped cilantro

Directions

Heat the vegetable oil in a large skillet over medium heat. Add cumin seeds, and fry for a few minutes until they become fragrant and begin to pop. Stir in chopped onion, and cook until the onion has softened and turned translucent, 3 to 4 minutes.

Stir together tomato paste and water, and pour into skillet. Stir in chicken, and cook until it has firmed and turned white, about 5 minutes. Add coconut milk, brown sugar, chile paste, cayenne pepper, turmeric, salt, and pepper.

Bring mixture to a simmer, then reduce heat to medium-low, cover, and continue to simmer until the chicken is tender and no longer pink in the center, about 15 minutes. Sprinkle with chopped cilantro before serving.

Easy Black Bottom Cupcakes

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (8 ounce) package cream
cheese
1 cup white sugar
1 cup semisweet chocolate chips

Directions

Preheat oven according to directions on package. Line muffin pans with paper liners. Prepare the cake mix as specified on the box. In separate bowl, combine softened cream cheese and sugar. Make sure mixture is smooth. Fold in chocolate chips.

Fill the cupcake papers 1/3 full with the chocolate cake mix. Top with the cream cheese mixture. Bake according to box instructions or until the cream cheese mixture just starts to turn a light golden color.

Freeze-Easy Chocolate Shake

Ingredients

2 cups chocolate ice cream
1 cup milk
1 tablespoon chocolate syrup

Directions

Let ice cream soften for a few minutes. Place in blender with 1/2 to 1 cup milk (Add the greater amount of milk for a thinner consistency.) Measure in the chocolate syrup. Blend until smooth. Pour into glass and enjoy!

Easy Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1/2 cup hot water
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups quick cooking oats
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 cup packed brown sugar
- 1/2 cup chopped walnuts
- 2 eggs
- 3/4 cup vegetable oil
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Soak raisins in hot water and set aside.

In large bowl, sift flour with soda, salt and spices. Blend in rolled oats, sugar and nuts. In a separate bowl, beat eggs with fork and add oil, vanilla, and raisins and water mixture. Pour into dry ingredients, stirring until well mixed. Drop by teaspoonfuls about two inches apart onto ungreased cookie sheets.

Bake 10 to 13 minutes in the preheated oven, until the edges are golden.

BAKER'S® Easy Minty Brownies

Ingredients

4 (1 ounce) squares BAKER'S
Unsweetened Chocolate
1 cup butter
2 cups sugar
4 eggs
1 cup flour
1 teaspoon peppermint extract
1 (16 ounce) can ready-to-spread
vanilla frosting
4 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate
1/4 cup water

Directions

Preheat oven to 350 degrees F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Microwave unsweetened chocolate and 3/4 cup of the butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Blend in eggs. Add flour; mix well. Spread into prepared pan.

Bake 30 to 35 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan.

Stir peppermint extract into frosting; spread evenly over cooled brownies. Microwave semi-sweet chocolate, remaining 1/4 cup butter and the water in medium microwaveable bowl on HIGH 1-1/2 min. or until butter is melted. Stir until chocolate is completely melted. Cool to room temperature. Spread evenly over frosting; cover. Refrigerate at least 1 hour before serving. Lift out of pan onto cutting board, using foil handles. Cut into 36 squares.

Easy Mexican Fried Chicken

Ingredients

4 skinless, boneless chicken breast halves
1 quart buttermilk
2 (1.25 ounce) packages taco seasoning mix
3 tablespoons olive oil
1 1/2 cups all-purpose flour

Directions

In a resealable plastic bag combine the chicken, buttermilk and 1 packet of taco seasoning. Seal and shake to mix together. Refrigerate and let marinate overnight.

In a large skillet, heat the olive oil over medium low heat. Mix flour and the other packet of taco seasoning in a shallow dish or plate. Remove chicken from refrigerator and remove chicken from marinade. Discard marinade.

Coat chicken with flour mixture and fry in skillet until cooked through and juices run clear, 15 to 20 minutes.

Easy, Cheesy Baked Macaroni

Ingredients

1 pound seashell pasta
1 (15 ounce) can tomato sauce
1 (8 ounce) package processed
cheese food, shredded

Directions

Cook macaroni according to package directions, shortening recommended cooking time by 2 to 3 minutes as macaroni will continue to bake later in oven. Drain.

Mix cooked macaroni and tomato sauce in large glass ovenproof dish. Stir in 3/4 of the shredded cheese. Sprinkle remaining 1/4 of the cheese on top.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Easy Chicken and Broccoli Casserole

Ingredients

1 cup uncooked white rice
2 cups water
1 head broccoli, cut into florets
3 cups cubed cooked chicken
1 1/2 cups shredded Cheddar cheese
2 (10.75 ounce) cans condensed cream of chicken soup
1 cup fat-free plain yogurt
1/3 cup slivered almonds
1/4 teaspoon curry powder
1/2 teaspoon garlic powder
1/4 teaspoon black pepper
3 tablespoons lemon juice

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Meanwhile, bring a large pot of lightly salted water to a boil. Add the broccoli florets, and cook uncovered until just tender, about 4 minutes. Drain in a colander, then immediately rinse with cold water for several minutes until cold to stop the cooking process. Once the broccoli is cold, drain well, chop into small pieces, and place into a mixing bowl.

Preheat an oven to 350 degrees F (175 degrees C).

Stir the cooked rice, chicken, Cheddar cheese, cream of chicken soup, yogurt, almonds, curry powder, garlic powder, pepper, and lemon juice into the broccoli until evenly mixed. Spoon the mixture into a 9x13 inch baking dish.

Bake in the preheated oven until hot and bubbly, about 30 minutes.

Easy Ham and Swiss Pie Casserole

Ingredients

- 1 pound bacon
- 1 1/2 cups diced cooked ham
- 2 cups shredded Swiss cheese
- 1 cup shredded Cheddar cheese
- 1 onion, chopped
- 4 eggs, lightly beaten
- 1 cup baking mix
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Place bacon in a skillet over medium-high heat, and cook until crisp and evenly brown. Drain, crumble and set aside.

Mix the bacon, ham, Swiss cheese, Cheddar cheese, and onion in the baking dish. In a bowl, mix the eggs, baking mix, salt, and pepper. Pour over the ingredients in the baking dish.

Bake 25 minutes in the preheated oven, until top is golden brown and a knife inserted in the center of the casserole comes out clean.

Easy Bunny Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 3/4 cups flaked coconut
1 (16 ounce) package vanilla frosting
30 small jellybeans
4 red licorice

Directions

Heat oven and prepare two 9 inch round baking pans as directed on cake box. Prepare cake batter with as directed on package adding in 1/2 cup of coconut. Divide batter evenly between the prepared pans. Bake and cool cake as directed on package.

When cooled, place one whole 9 inch cake layer on serving tray, forming the bunny's head. Cut 2 convex shaped ears from each side of the second layer, place on each side of head to form ears. Use concave shaped piece for the bowtie, place about 1/2 inch below head.

Frost entire bunny covering top and sides of bunny. Pat remaining 3 1/4 cup coconut evenly over top and sides. Decorate the bunny face and bowtie with jellybeans and use the licorice to make whiskers.

Easy Fettucine Alfredo

Ingredients

8 ounces dry fettuccine pasta
1 tablespoon olive oil
1 cup evaporated skim milk
1/3 cup grated Parmesan cheese
1/2 teaspoon dried basil
1 1/2 lemons, juiced
1 pinch ground black pepper

Directions

Cook pasta according to package directions. Drain; immediately return to pan. Add olive oil; toss to coat. Add evaporated milk, 1/3 cup Parmesan cheese, dried basil, lemon juice, and pepper. Cook over medium-high heat until bubbly, stirring constantly. Top with additional Parmesan cheese and fresh basil.

Easy Garlic Ginger Chicken

Ingredients

4 skinless, boneless chicken breast halves
3 cloves crushed garlic
3 tablespoons ground ginger
1 tablespoon olive oil
4 limes, juiced

Directions

Pound the chicken to 1/2 inch thickness. In a large resealable plastic bag combine the garlic, ginger, oil and lime juice. Seal bag and shake until blended. Open bag and add chicken. Seal bag and marinate in refrigerator for no more than 20 minutes.

Remove chicken from bag and grill or broil, basting with marinade, until cooked through and juices run clear. Dispose of any remaining marinade.

Easy Cheap and Yummy Casserole

Ingredients

1 (28 ounce) can baked beans
2 (16 ounce) packages hot dogs,
sliced
1 (7.5 ounce) package corn bread
mix

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Pour the can of beans into a 9x13 inch baking dish so they cover the bottom. Arrange hot dog slices so they cover the beans as completely as possible. If too much juice seeps through to the cornbread, it will take longer to cook. Prepare cornbread mix according to package directions. Spread the batter evenly over the hot dog layer.

Bake for 35 to 40 minutes, or until cornbread is cooked through. A toothpick inserted into the center should come out clean.

Easy Orange Cream Slush

Ingredients

1/2 cup orange juice
1/4 cup milk
2 tablespoons white sugar
8 ice cubes

Directions

Combine the orange juice, milk, sugar, and ice cubes in a blender; blend until smooth.

Easy Chicken Marsala

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup chopped green onion
1 cup sliced fresh mushrooms
1/3 cup Marsala wine
salt and pepper to taste
1/3 cup heavy cream
1/8 cup milk

Directions

Saute chicken in a large skillet for 15 to 20 minutes, or until cooked through and juices run clear.

Add green onion and mushrooms and saute until soft, then add Marsala wine and bring to a boil.

Boil for 2 to 4 minutes, seasoning with salt and pepper to taste. Stir in cream and milk and simmer until heated through, about 5 minutes.

Easy Cheesy SPAMB®-wiches

Ingredients

1 (12 ounce) can fully cooked luncheon meat (such as SPAMB®), cubed
2 cups shredded Cheddar cheese
1/2 cup creamy salad dressing (such as Miracle Whip®,[®])
4 hamburger buns, split

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Stir together the luncheon meat, Cheddar cheese, and salad dressing in a bowl. Spread the filling onto the cut side of each hamburger bun, and place onto a baking sheet, filling-side up.

Broil the open-faced sandwiches in the preheated oven until the tops are browned and bubbly, about 5 minutes.

Easy Peanut Blossoms

Ingredients

1 (14 ounce) can sweetened condensed milk
2 cups baking mix
3/4 cup peanut butter
1 teaspoon vanilla extract
1/3 cup granulated sugar for decoration
24 milk chocolate candy kisses, unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, beat condensed milk and peanut butter until smooth. Add baking mix and vanilla; mix well.

Shape into 1 inch balls. Roll in granulated sugar. Place 2 inch apart on ungreased cookie sheet.

Bake 6 to 7 minutes. Place chocolate on cookie and place back in oven for 1 to 1 1/2 minutes.

Easy Ice Cream Sandwiches

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup butter, softened
1 teaspoon vanilla extract
2 eggs
1/2 cup semisweet chocolate
chips
1/2 cup butterscotch chips
1/2 gallon vanilla ice cream,
softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a large bowl, mix together the cake mix, butter, vanilla extract, eggs, chocolate chips, and butterscotch chips. Roll dough into 2-inch balls and place them onto the prepared baking sheets. Bake for 10 minutes in the preheated oven. Do not overbake; the cookies should be set, but still soft. Let cool on the baking sheet for a few minutes before removing to finish cooling on wire racks.

Using an ice cream scoop, mold the softened ice cream into a ball about the size of the cookies. Place scoop of ice cream between two cookies and gently press together. If you like a smooth edge, run the back of a spoon around the edge of the ice cream sandwich. Working quickly, fill all of the cookies, lay out on a baking sheet, and place in the freezer to harden. Serve when the ice cream has frozen solid. Sandwich cookies can be stored in a freezer bag for up to two weeks.

Easy Corn Salsa

Ingredients

1 (15.25 ounce) can sweet corn, drained
1 orange bell pepper, chopped
1 jalapeno pepper, seeded and minced
1 red onion, chopped
1 tablespoon chopped fresh cilantro, or more to taste
1 tablespoon fresh lime juice, or to taste
1/2 teaspoon crushed red pepper
1 teaspoon honey
salt and black pepper to taste

Directions

Stir the corn, orange bell pepper, jalapeno pepper, red onion, cilantro, lime juice, crushed red pepper, honey, salt, and pepper together in a bowl. Chill until ready to serve.

Sylvia's Easy Greek Salad

Ingredients

3/4 cup red bell pepper, chopped
3/4 cup chopped green bell pepper
1 cup cucumber - peeled, seeded and chopped
1 tomato, chopped
1/2 cup diced red onion
4 large black olives, quartered
1/2 cup crumbled feta cheese
1/2 cup vegetable oil
2 teaspoons white wine vinegar
salt to taste

Directions

In a large bowl, combine the red bell pepper, green bell pepper, cucumber, tomato, red onion, and olives.

Whisk together the oil and vinegar. Before serving add the oil and vinegar, feta cheese and salt. Toss together and serve.

Easy Beef Pot Pie

Ingredients

1 refrigerated pie crust
2 cups diced cooked potatoes
1 (10 ounce) package frozen mixed vegetables, thawed
1 1/2 cups diced cooked beef
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1/3 cup water
1 teaspoon Worcestershire sauce
1 teaspoon dried thyme leaves, crushed

Directions

Heat the oven to 400 degrees F. Let the pie crust stand at room temperature for 15 minutes or until it's easy to handle.

Put the potatoes, vegetables and beef in a 9-inch deep-dish pie plate or 1 1/2-quart baking dish.

Stir the soup, water, Worcestershire and thyme in a medium bowl. Pour the soup mixture over the beef mixture. Gently put the pie crust over the beef mixture. Crimp or roll the edges to seal it to the dish. Cut slits in the crust with a knife.

Bake for 35 minutes or until hot and the crust is golden brown.

Easy Red Pasta Sauce

Ingredients

4 tablespoons olive oil
2 cloves garlic
1/4 cup chopped onion
2 tablespoons dried parsley
1 tablespoon dried basil
ground black pepper to taste
1 (29 ounce) can Italian-style
stewed tomatoes, drained
1 pinch crushed red pepper flakes
12 ounces angel hair pasta

Directions

In a medium saucepan over low heat, warm oil and saute garlic; heat through until the garlic turns translucent, not brown. Add onion and cook over low heat until translucent; 5 to 10 minutes.

Add parsley, basil and ground black pepper; stir. Add tomatoes and cover; raise heat to medium and bring to a strong simmer. Lower heat and add red pepper flakes. Cover saucepan and cook for 25 to 35 minutes.

The sauce can be run in the food processor for 2 to 3 seconds to achieve a more uniform sauce or let the sauce cook over medium-low heat uncovered for 10 minutes or until it thickens.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 6 to 8 minutes or until al dente; drain and serve with sauce.

Super Duper Easy Apple Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 tablespoon ground cinnamon
1 teaspoon vanilla extract
2 Granny Smith apples - peeled, cored and finely diced

Directions

Prepare cake mix according to package directions for a 10 inch tube pan. Stir in the cinnamon and vanilla extract, then fold in the chopped apples.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Easy Salmon

Ingredients

6 (4 ounce) fillets salmon
1 (.7 ounce) package dry Italian-style salad dressing mix
1/2 cup water
2 tablespoons lemon juice
1 cup fresh sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter one 9x13 inch baking dish.

In a cup, combine salad dressing mix, water and lemon juice.

Arrange salmon fillets in a single layer in the prepared baking dish. Pour the water mixture over the top and place the sliced mushrooms over the salmon.

Bake, covered, for 15 minutes. Remove cover and bake for an additional 15 minutes, basting with cooking liquids.

Easy Freezer Pickles

Ingredients

8 pounds cucumbers, thinly sliced
1 cup thinly sliced onion
3 tablespoons salt
4 cups sugar
2 cups vinegar
1 teaspoon celery seed
1 teaspoon ground turmeric
1 teaspoon mustard seed
1/2 teaspoon alum

Directions

In a large container, combine cucumbers, onion and salt; mix well. Let stand for 3 hours, stirring occasionally. Drain and rinse. In a bowl, combine remaining ingredients; let stand for 2-3 hours, stirring often. Pour over the cucumber mixture and stir well. Pack into 1-pt. freezer containers, leaving 1-in. headspace. Cover and freeze up to 6 weeks. Thaw before serving.

Easy Deviled Chicken

Ingredients

1/8 cup butter
1/2 cup mayonnaise
2 tablespoons prepared mustard
8 skinless, boneless chicken
breast halves
salt and pepper to taste
1 (16 ounce) package herb-
seasoned dry bread stuffing mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter/margarine and mix in a small bowl with mayonnaise and mustard. Pour mixture into a shallow bowl or plate.

Season chicken with salt and pepper to taste. Roll seasoned chicken breasts in mayonnaise mixture, then dip in mixed herbs and place in a lightly greased 9x13 inch baking dish. Bake in the preheated oven for 1 1/2 hours.

Terry's Favorite Easy Chicken Pie

Ingredients

2 (9 inch) pie shell
1 (10.75 ounce) can condensed
cream of chicken soup
1 (8 ounce) package cream
cheese, softened
1/2 (16 ounce) package frozen
mixed vegetables, thawed
3 cups cooked, diced chicken
meat

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl combine soup and softened cream cheese. Mix until thoroughly blended. Stir in vegetables and chicken.

Pour chicken mixture into pastry-lined pie pan. Cover with top crust. Seal and cut steam vents in top. Cover edges of crust with aluminum foil to prevent overbrowning.

Bake in preheated oven for 35 to 40 minutes. Remove foil halfway through baking to allow edges of crust to brown. Check often late in cooking time to ensure crust is not burning.

Easy Jalapeno Hot Sauce

Ingredients

1 1/4 pounds fresh jalapeno peppers
2 tablespoons canola oil
salt and pepper to taste

Directions

Set aside 1 jalapeno pepper. Cut the stems off the rest; slice in half lengthwise, and remove the seeds.

Place all of the peppers in a large pot of boiling water. Boil peppers about 15 minutes. Reserve about 2 tablespoons of boiling water, and drain the rest.

Cut the stem off the remaining whole pepper, and place all of the the peppers into a blender. Pour in reserved water and canola oil, and season with salt and pepper. Blend until smooth and creamy. Serve hot or chilled.

Easy Beef and Rice

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 cup water
1 cup uncooked instant rice
3 tablespoons chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Crumble beef into an ungreased 2-qt. microwave-safe dish. Cover and microwave on high for 5 minutes or until no longer pink; drain. Stir in the remaining ingredients. Cover and heat on high for 15 minutes or until rice is tender. Let stand for 5 minutes before serving.

Easy Corn and Crab Chowder

Ingredients

1 russet potato, peeled and cubed
5 slices bacon, diced
1/2 onion, chopped
1 (6 ounce) can crab meat,
drained
1/2 teaspoon parsley flakes
2 tablespoons butter
1/3 cup all-purpose flour
1/4 cup dry white wine (optional)
1 cube chicken bouillon
1 1/2 cups milk
1 (15 ounce) can creamed corn
salt and pepper to taste

Directions

Wrap potato cubes in plastic wrap, and microwave for 30 seconds. Set aside.

In a saute pan, cook bacon over medium heat until heated through, and add chopped onions. Cook and stir until onions are clear. Stir in crab meat and parsley flakes. Set aside.

Meanwhile, melt butter in a large stock pot over low heat. Whisk in flour until mixture becomes creamy and takes on a eggshell color. Continue to cook for a few more minutes, stirring occasionally. Stir in wine. Dissolve chicken bouillon in milk; when the flour mixture is crumbly, slowly whisk in the milk. Mix well in order to eliminate all lumps.

When the mixture is creamy and hot, stir in bacon mixture, cubed potatoes, and creamed corn. Season with salt and pepper to taste, and simmer for 10 minutes.

For a creamy curry variation add 2 tablespoons curry powder after adding the wine to the flour mixture, and substitute cooked, cubed chicken for the bacon.

Easy Cinnamon Fudge

Ingredients

3 cups confectioners' sugar
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon
1/2 cup butter
1/4 cup milk
1 1/2 teaspoons vanilla extract
1 cup chopped walnuts (optional)

Directions

Line an 8x8 inch baking pan with aluminum foil, allowing foil to hang over the edges. Grease the foil.

In a medium bowl combine confectioners' sugar, cocoa and cinnamon.

Heat butter and milk in a medium saucepan over medium heat. When butter is melted stir in vanilla. Remove from heat and stir in sugar mixture and walnuts.

Pour into prepared pan. Refrigerate for 1 hour, or until firm.

Lift foil out of pan. Cut fudge into 2 inch squares, and then cut in half diagonally to make triangles.

Easy Red Rice

Ingredients

1 tablespoon olive oil
1 onion, chopped
4 fresh tomatoes, diced
2 cups chicken broth
1/2 teaspoon dried basil
1 1/3 cups uncooked white rice

Directions

Heat olive oil in a large skillet over medium-high heat. Cook the onions in the heated oil until clear, but not brown. Add tomatoes, chicken broth, and basil; bring to a boil. Stir in rice and return to a boil. Cover and reduce heat to low. Simmer until the liquid is completely absorbed into the rice, about 20 minutes.

Easy Freezy Pumpkin Pie

Ingredients

1/2 cup packed brown sugar
1/2 teaspoon salt
1 cup canned pumpkin puree
1/2 teaspoon ground cinnamon
1 quart vanilla ice cream, softened
2 (9 inch) prepared graham
cracker crusts

Directions

In a large bowl, stir together the brown sugar, salt, pumpkin and cinnamon. Mix in the softened ice cream until well blended. Spoon into the pie crusts and place them in the freezer. Freeze for at least 3 hours before serving.

Quick and Easy Home Fries

Ingredients

3 medium russet potatoes, cubed
3 tablespoons butter or margarine
salt and pepper to taste

Directions

Rinse potato cubes with cold water, and drain well. Melt butter or margarine in a large skillet over medium heat. Place potatoes in the skillet, and stir to coat with butter. Season with salt and pepper. Cover with a lid, and cook for 10 minutes. Remove the lid, and cook for another 10 minutes, turning frequently until brown and crisp on all sides..

Easy Skillet Supper

Ingredients

1 pound lean ground beef
4 medium potatoes, peeled and diced
2 cups fresh corn
1 small onion, chopped
salt and pepper to taste
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

Directions

In a skillet, crumble beef. Top with potatoes, corn and onion. Sprinkle with salt and pepper. Spread soup over the top. Cover and cook over medium heat for 10 minutes. Reduce heat; cover and simmer for 30-45 minutes or until meat is no longer pink and potatoes are tender.

Easy Spinach Dip

Ingredients

10 slices bacon
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1/2 cup salsa
1 (8 ounce) package cream
cheese
1/3 cup chopped green onions
1 cup diced tomatoes
1/2 cup shredded mozzarella
cheese
1/4 teaspoon ground cumin
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
1/4 teaspoon garlic powder

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium saucepan over medium heat, cook and stir the spinach, salsa, cream cheese and green onions until the cream cheese has melted. Mix in the crumbled bacon and tomatoes. Remove from heat. Mix in the mozzarella cheese, cumin, salt, pepper and garlic powder.

Easy Clotted Cream

Ingredients

1 cup heavy cream
1/3 cup sour cream
1 tablespoon confectioners' sugar

Directions

Using a whisk attachment on the mixer, whip heavy cream until stiff peaks form. Remove from mixer, and hand whisk in the sour cream and confectioners' sugar until just combined. Store in refrigerator.

Easy Garlic Broiled Chicken

Ingredients

1/2 cup butter
3 tablespoons minced garlic
3 tablespoons soy sauce
1/4 teaspoon black pepper
1 tablespoon dried parsley
6 boneless chicken thighs, with skin
dried parsley, to taste

Directions

Preheat the oven broiler. Lightly grease a baking pan.

In a microwave safe bowl, mix the butter, garlic, soy sauce, pepper, and parsley. Cook 2 minutes on High in the microwave, or until butter is melted.

Arrange chicken on the baking pan, and coat with the butter mixture, reserving some of the mixture for basting.

Broil chicken 20 minutes in the preheated oven, until juices run clear, turning occasionally and basting with remaining butter mixture. Sprinkle with parsley to serve.

Easy Strata and Variations

Ingredients

1 pound each of prepared meat and vegetable (optional) OR 1 pound each of 2 prepared vegetables (optional)
1 quart half-and-half
12 eggs
1 teaspoon salt and several grinds of pepper
12 slices fluffy white bread
12 ounces extra-sharp cheddar cheese, grated
1/2 cup thinly sliced scallions

Directions

Saute mushrooms in 1 tablespoon of oil. Season with salt, and set aside.

Whisk half-and-half, eggs, salt and pepper until smooth. Spray a 9-by-13-inch Pyrex or ceramic baking dish with vegetable cooking spray.

Line bottom with 6 slices of bread. Scatter half of the ham, and half of the mushrooms over the bread, then sprinkle with half of the scallions and cheese. Pour 1 cup of egg mixture over the top. Repeat layers with remaining bread, ham, mushrooms, cheese and scallions. Slowly pour remaining egg mixture evenly over top. Cover with plastic wrap, then weight down casserole with 3 16-ounce cans for at least 15 minutes to submerge ingredients. (Can be refrigerated overnight, but return to room temperature before baking.)

Adjust oven rack to middle position. Bake in preheated 325-degree oven until custard is just set, about 50 minutes. Turn on broiler and broil until strata is spotty brown and puffy (watch carefully), about 5 minutes longer. Let stand for 8 to 10 minutes, then serve immediately.

Easy Never Forgotten Guacamole

Ingredients

3 avocados - peeled, pitted and diced
1 tablespoon sour cream
2 (3 ounce) packages cream cheese, softened
2 tablespoons salsa
1 pinch salt
1 dash ground black pepper
1 dash garlic salt
1 dash onion powder

Directions

In a small bowl, mix together the avocados, sour cream, cream cheese and salsa. Blend to desired consistency.

In a small bowl mix the salt, pepper, garlic salt and onion powder. Stir into the avocado mixture. Cover and chill in the refrigerator 1/2 hour before serving.

Easy, Cheesy Tortellini Bake

Ingredients

2 (9 ounce) packages cheese tortellini
1 (24 ounce) jar marinara sauce
1 (16 ounce) jar Alfredo sauce
1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
1 tablespoon dried Italian seasoning
1 (8 ounce) package shredded Mozzarella cheese
1/4 cup freshly grated Parmesan cheese
1 teaspoon dried Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook according to package directions; drain. Adjust oven rack to the highest position and turn oven on to Broil. Generously butter or grease an 8x8 inch baking dish.

Bring marinara and Alfredo sauces along with spinach and 1 tablespoon of Italian seasoning to a simmer over medium-high heat. Reduce heat to medium-low, and simmer for 10 minutes. Stir cooked tortellini into sauce, then pour into prepared baking dish. Sprinkle with Mozzarella cheese, Parmesan cheese, and remaining 1 teaspoon Italian seasoning.

Broil for a minute or two until cheese has melted and turned golden brown.

Easy Orange Cranberry Glaze

Ingredients

1 cup orange juice
1 cup packed dark brown sugar
1 (16 ounce) can jellied cranberry sauce
1 (3 inch) cinnamon stick

Directions

Mix together the orange juice, brown sugar, and cranberry sauce in a saucepan, stirring to dissolve the sugar. Bring the mixture to a boil, drop in the cinnamon stick, and reduce heat to a simmer. Cook, stirring frequently, until the cranberry sauce is melted and the glaze is hot and bubbling, about 10 minutes.

To use: brush the glaze all over a roasted turkey during the last 45 minutes of cooking. Return the turkey to the oven and bake for 10 to 15 minutes to set the glaze. Repeat several more times before the end of cooking time.

Easy Pistachio English Toffee Ice Box Cake

Ingredients

1 (9 inch) angel food cake
2 (3.4 ounce) packages instant pistachio pudding mix
4 cups cold milk
1 (8 ounce) tub frozen whipped topping, thawed
3 (1.4 ounce) bars chocolate covered English toffee, chopped

Directions

Tear angel food cake into bite-size pieces (1 to 2 square inches) and place in the bottom of a 9x13 inch pan.

Prepare pudding with milk as directed on package. Gently stir whipped topping into pudding; pour mixture over angel food cake pieces. Sprinkle with crushed toffee bars.

Refrigerate at least 2 hours or overnight before serving.

Easy Lemon Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package lemon flavored gelatin
3/4 cup vegetable oil
4 eggs
3/4 cup water
1/4 teaspoon lemon extract
1 cup confectioners' sugar
4 tablespoons lemon juice

Directions

Combine gelatin mix and cake mix. Mix well.

Add next 4 ingredients - oil, eggs, water and lemon extract. Mix lightly.

Bake according to instructions on back of cake box.

To Make Frosting: Combine confectioners' sugar and lemon juice.

When cake is done, and while still hot, ice with frosting.

Quick and Easy Peanut Butter Oatmeal

Ingredients

1/3 cup old-fashioned oats
2 teaspoons ground flax seed
1/4 teaspoon salt
2/3 cup water
1/4 cup egg whites
1 tablespoon peanut butter
1 teaspoon brown sugar, or to taste
ground cinnamon
milk as needed (optional)

Directions

Place oats in microwave-safe container that can hold at least 4 cups. Stir in the flaxseed and salt. Whisk together the water and egg whites, pour over the oats and stir gently until just combined. Microwave on MEDIUM power for 4-6 minutes (depending on your microwave).

Remove bowl from the microwave, and stir in the peanut butter, sugar, and cinnamon. If the oatmeal becomes too stiff, soften with a small amount of milk. Serve warm.

Easy Marinated Pork Tenderloin

Ingredients

1/4 cup olive oil
1/4 cup soy sauce
1 clove garlic, minced
3 tablespoons dijon honey
mustard
salt and pepper to taste
1 (2 pound) boneless pork loin
roast

Directions

Whisk together the olive oil, soy sauce, garlic, mustard, salt, and pepper in a bowl. Place the pork loin in a large sealable plastic bag and pour in the marinade. Marinate in the refrigerator at least 1 hour before cooking.

Preheat an oven to 350 degrees F (175 degrees C).

Transfer the pork loin to a baking dish; pour marinade over the pork.

Cook in the preheated oven until the pork is no longer pink in the center, 45 to 60 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Easy Southern Biscuits

Ingredients

2 cups self-rising flour
2 tablespoons white sugar
1 cup milk
1/3 cup mayonnaise

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 10 muffin cups with paper muffin liners.

In a large bowl, combine self-rising flour and sugar. Stir in milk and mayonnaise until a smooth dough is formed. Spoon batter into prepared muffin cups.

Bake in preheated oven for 25 to 30 minutes, until golden brown and doubled in size.

Easy Tasty Dates

Ingredients

20 pitted dates
1/4 cup goat cheese
20 ounces pecans
10 slices bacon, cut in half
1/2 cup balsamic vinegar
1 tablespoon white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice open the dates, and stuff each with about 1/2 teaspoon goat cheese. Top each date with a pecan, using the goat cheese to hold the pecans in place. Wrap each date with 1/2 slice bacon.

Arrange the wrapped dates on a baking sheet. Bake 15 to 20 minutes in the preheated oven, until the bacon is crisp and evenly brown.

In a saucepan over medium heat, mix the balsamic vinegar and sugar until thickened. Pour over the dates to serve.

Easy Berry Relish

Ingredients

1 (12 ounce) package fresh or frozen cranberries
2 1/2 cups sugar
1 2/3 cups ginger ale
1/3 cup lemon juice
1 (3 ounce) package raspberry gelatin

Directions

In a saucepan, combine the first four ingredients. Cook over medium heat until the berries pop, about 15 minutes. Remove from the heat; stir in gelatin until dissolved. Pour into serving bowl. Chill overnight.

Basic Easy Chicken Wings

Ingredients

3 pounds chicken wings,
separated at joints, tips discarded
1/2 cup butter
1 cup hot sauce
1/2 teaspoon cayenne pepper
1/4 teaspoon freshly ground black
pepper

Directions

Preheat grill for high heat.

Lightly oil the grill grate. Cook the wings 8 to 12 minutes on each side, until juices run clear. The larger pieces will take slightly longer to cook.

Melt the butter in a saucepan, and mix in the hot sauce, cayenne pepper, and black pepper.

Place wings in a large container with a secure lid. Pour sauce over the wings, and seal. Shake wings with the sauce until thoroughly coated.

Easy Green Chile Chicken Enchiladas

Ingredients

4 skinless, boneless chicken breast halves
2 (19 ounce) cans green enchilada sauce
24 corn tortillas
1 cup 2% shredded Mexican style cheese
1 large zucchini, shredded

Directions

Place the chicken breasts in a slow cooker along with one can of enchilada sauce. Cook on High until tender and no longer pink, about 3 hours. Shred using two forks and return to the slow cooker.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Pour the remaining can of enchilada sauce into a shallow dish. Dip tortillas in the sauce; fill each with 1/3 cup shredded chicken, a sprinkle of Mexican style cheese, and a bit of grated zucchini. Roll up and place in the prepared baking dish, seam side down. Top enchiladas with any leftover sauce and remaining cheese.

Cover dish and bake in preheated oven for 20 minutes. Remove cover; continue to bake until the cheese has melted, and enchiladas are hot, about 10 additional minutes.

Easy Malai Kulfi

Ingredients

2 cups whole milk
1/2 cup condensed milk
1/4 cup dry milk powder
2 teaspoons white sugar, or to taste (optional)
1/2 teaspoon ground cardamom
1 pinch saffron threads
1/4 cup chopped pistachio nuts

Directions

Stir the milk, condensed milk, and dry milk powder together in a heavy-bottomed pan and bring to a boil. Add the sugar, cardamom, and saffron to the boiling milk; reduce heat to low and simmer, stirring frequently, for 10 minutes. Remove from heat and allow to cool to room temperature; fold the pistachio nuts into the mixture.

Pour the mixture into popsicle molds and freeze until solid, about 1 hour

Easy as Pie Strawberry Pie

Ingredients

1 (9 inch) pie crust, baked
1 (10 ounce) package frozen strawberries
1 (8 ounce) jar ready-to-use strawberry glaze
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium bowl mix together strawberries and glaze. Pour into pie shell. Top with whipped topping.

Easy No-Boil Macaroni and Cheese

Ingredients

2 cups uncooked elbow macaroni
1 pound shredded Cheddar
cheese
1 (12 ounce) container small curd
cottage cheese
4 tablespoons butter
water to cover
bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a deep 2 quart casserole dish.

Mix macaroni, cheese, and cottage cheese in a large bowl. Pour water into the dish just to cover noodles and cheese. Dot with butter. Sprinkle bread crumbs evenly over top.

Bake until macaroni is tender, and cheese is melted, about 1 hour.

Easy Apple Crisp with Honey

Ingredients

4 1/2 cups peeled, cored and sliced apples
2 teaspoons lemon juice
2 tablespoons water
1/2 cup honey
1 teaspoon ground cinnamon
3/4 cup brown sugar
3/4 cup all-purpose flour
3/4 cup rolled oats
4 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Evenly spread the apple slices in the prepared dish. In a small bowl, mix the lemon juice and water, and pour over the apples. Drizzle apples with honey, and sprinkle with cinnamon.

In a bowl, mix the brown sugar, flour, oats, and butter until the mixture resembles coarse crumbs. Sprinkle over the apples.

Bake 25 minutes in the preheated oven, until apples are tender and topping is lightly browned.

Easy Cajun Grilled Veggies

Ingredients

1/4 cup light olive oil
1 teaspoon Cajun seasoning
1/2 teaspoon salt
1/2 teaspoon cayenne pepper
1 tablespoon Worcestershire sauce
2 zucchinis, cut into 1/2-inch slices
2 large white onions, sliced into 1/2-inch wedges
2 yellow squash, cut into 1/2-inch slices

Directions

In a small bowl, mix together light olive oil, Cajun seasoning, salt, cayenne pepper, and Worcestershire sauce. Place zucchinis, white onions, and yellow squash in a bowl, and cover with the olive oil mixture. Cover bowl, and marinate vegetables in the refrigerator at least 30 minutes.

Preheat an outdoor grill for high heat and lightly oil grate.

Place marinated vegetable pieces on skewers or directly on the grill. Cook 5 minutes, or to desired doneness.

Easy German Bierocks (Runza)

Ingredients

1 tablespoon vegetable oil
2 pounds ground beef
1 small onion, chopped
1 head cabbage, finely chopped
1/2 teaspoon salt
1/2 teaspoon ground black pepper
36 frozen dinner rolls, thawed
2 quarts vegetable oil for deep frying

Directions

Heat 1 tablespoon vegetable oil in a large pot over medium-high heat. Stir in ground beef, and cook until crumbly and no longer pink, about 5 minutes. Stir in chopped onion, and cook until the onion has softened and turned translucent, about 5 minutes more. Add the chopped cabbage; cook and stir until the cabbage has softened, about 10 minutes. Season with salt and pepper, then spread the mixture onto a baking sheet to cool until cool enough to handle.

Once the mixture has cooled, flatten a dinner roll, and place several tablespoons of the cabbage mixture in the center. Pull the edges of the dough over the filling and pinch to seal. Repeat with remaining dough and filling.

Heat the oil in a deep-fryer or electric skillet to 350 degrees F (175 degrees C).

Fry bierocks a few at a time in the preheated oil on both sides until golden brown, 5 to 7 minutes; drain on paper towels.

Becky's Easy Cilantro Lime Rice

Ingredients

1/2 onion, chopped
1 (4 ounce) can green chilies
1 tablespoon minced garlic
1 lime, juiced
1/2 bunch cilantro, chopped
3 cups water
4 teaspoons chicken bouillon granules
1 teaspoon salt
1 tablespoon butter, softened
3 cups uncooked instant rice

Directions

Blend the onion, green chiles, garlic, and lime juice together in a food processor until smooth; add the cilantro and pulse until the cilantro is finely chopped into the mixture.

Bring the water to boil in a saucepan. Stir the cilantro mixture, chicken bouillon granules, salt, butter, and rice into the water and return to a boil; reduce heat to medium-low and cover. Simmer until the rice has absorbed the liquid entirely, about 20 minutes.

Easy Pilaf

Ingredients

2 tablespoons butter
1 onion, chopped
1 cup uncooked white rice
2 cups chicken broth
1 teaspoon salt

Directions

Preheat an oven to 375 degrees F (190 degrees C). Prepare a 1 quart baking dish with butter.

Melt the butter in a large skillet over medium-high heat. Fry the onion in the butter until translucent, 3 to 5 minutes. Stir in the rice; cook until the rice is slightly golden. Pour in the chicken broth. Season with the salt. Simmer another 5 minutes. Transfer to the prepared dish.

Bake in the preheated oven until the broth is completely absorbed, 35 to 40 minutes. Fluff with a fork to serve.

Easy Chip Dip

Ingredients

3/4 cup sour cream
1/4 cup salsa
1 (1.8 ounce) packet dry vegetable
soup mix

Directions

Mix together the sour cream, salsa, and the soup mix in a small bowl. Cover and chill in refrigerator at least 15 minutes.

Easy Tomato Chicken Marsala

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves - cut into bite size pieces
1 teaspoon Italian-style seasoning
1 teaspoon garlic powder
1/2 teaspoon dried sage
2 (14 ounce) cans stewed tomatoes, drained
2 tablespoons dry brown gravy mix
1/4 cup Marsala wine

Directions

Heat oil in a large skillet over medium high heat. Add chicken and saute for about 5 minutes, until browned. Season with Italian-style seasoning, garlic powder and sage and saute for another 10 minutes, until chicken is almost cooked through and juices run clear.

Pour tomatoes and liquid over chicken, then add gravy mix and wine and stir all together. Reduce heat to low and simmer for about 20 minutes. Serve hot over cooked rice, if desired.

Easy Frozen Margaritas

Ingredients

2 quarts ice cubes
1 (12 fluid ounce) can frozen
limeade concentrate
12 fluid ounces tequila (measure
with empty limeade can)
1/4 cup Cointreau
Garnish:
margarita or kosher salt for the
rims
lime slices cut in half

Directions

Working in 2 batches, place 1 quart ice cubes in a blender. Add 1/2 can limeade, 6 ounces tequila and 2 tablespoons Cointreau. Blend at highest speed until drink is almost smooth. Pour into a pitcher and repeat with remaining ingredients. Store in the freezer.

To salt the margarita glasses, pour a single layer of salt on a salad plate. Moisten each glass rim with lime; dip each rim in the salt. Pour margaritas into each glass; garnish with lime. Serve immediately.

Easy Crabmeat Enchiladas

Ingredients

12 ounces imitation crabmeat,
flaked
1/4 cup low-fat sour cream
1/2 onion, chopped
1 (10 ounce) can enchilada sauce
1/4 cup skim milk
6 (8 inch) low-fat flour tortilla

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large microwave-safe bowl, combine the flaked imitation crab, sour cream, onion, and 1/2 of the enchilada sauce; Mix well.

Microwave mixture on high for 2 to 3 minutes.

Pour milk into an 8 inch pie plate. Dip the tortillas, one at a time, in the milk. Fill each tortilla with 4 ounces of the crab mixture. Roll tortilla and place in a greased 9x9 inch glass baking dish. Pour remaining enchilada sauce over the top of the enchiladas.

Bake uncovered in a preheated oven for 20 minutes.

Easy Crescent Rolls

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
3 eggs
4 cups all-purpose flour
1/2 cup sugar
1 teaspoon salt
1/2 cup shortening

Directions

In a small bowl, dissolve yeast in warm water. In a mixing bowl, beat eggs until light. Add to yeast mixture; set aside. In a large mixing bowl, combine 1 cup flour, sugar and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in yeast mixture. Stir in enough remaining flour until dough leaves the side of the bowl and is soft (dough will be sticky). Do not knead. Cover and refrigerate overnight. Punch dough down. Turn onto a well-floured surface; divide into thirds. Roll each into a 12-in. circle; cut each circle into 12 wedges. Roll up wedges from wide end and place with pointed end down 2 in. apart on greased baking sheets. Curve ends to form a crescent shape. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375 degrees F for 10-12 minutes or until light golden brown. Remove from pans to wire racks.

Easy Pudding Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 eggs
1 teaspoon baking soda
2 cups flour
1 (6 ounce) package BAKER'S
White Chocolate, chopped

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually add flour, beating after each addition until well blended. Stir in chocolate.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool 1 min. on baking sheets; remove to wire racks. Cool completely.

Easy American Potato and Tuna Casserole

Ingredients

2 pounds russet potatoes, peeled and cubed
1 cup 1% milk
4 ounces shredded mozzarella cheese
3 tablespoons grated Parmesan cheese, divided
2 eggs
3 (6 ounce) cans chunk light tuna in water
1/2 cup chopped green onion

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large pot over high heat, place the potatoes with water to cover and bring to a boil. Let boil for about 20 minutes, or until potatoes are tender. Drain and transfer potatoes to a large bowl. Add the milk, mozzarella cheese and 2 tablespoons of the Parmesan cheese.

Using an electric mixer, beat the potatoes until almost smooth. Then beat in the eggs, drain the tuna and stir the tuna into the potato mixture. Then stir in the green onion, and season with salt and pepper to taste.

Transfer mixture to a lightly-greased 10-inch diameter glass pie dish and top with the remaining Parmesan cheese.

Bake at 400 degrees F (200 degrees C) for 45 minutes, or until golden brown.

Easy Lemon Cake Cookies with Icing

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1/3 cup vegetable oil
1 cup confectioners' sugar
1/4 teaspoon lemon extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with foil.

Mix together cake mix, eggs, and vegetable oil. Drop by rounded teaspoons onto baking sheets and bake for no more than 8 minutes. Do not overbake! Once all the cookies are done. Remove the foil. You have a no need to clean baking sheet.

To Make Lemon Icing: Mix together confectioners' sugar, lemon extract, and milk. Mix ingredients together (more or less to your desired liking). When the cookies are warm or completely cooled, place as much icing on them as you like!

Easy Microwave Chocolate Cake

Ingredients

3 tablespoons butter, softened
1/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
1/2 cup all-purpose flour
2 tablespoons cocoa powder
1/4 teaspoon baking powder
1 pinch salt

Directions

Spray a medium microwave-safe bowl with non-stick spray and set aside. In a mixing bowl, combine the butter, sugar, egg, vanilla extract, and milk; blend together. Combine the flour, cocoa powder, baking powder and salt; blend into the mixture until smooth. Pour into greased bowl.

Cover and cook in the microwave on high for 2 to 2 1/2 minutes, or until cake springs back when touched. Since all microwaves cook differently, adjust the cooking time to accommodate your machine. To serve, let the cake cool five minutes, then cover the bowl with a plate and turn both bowl and plate upside down so the cake falls onto the plate.

Easy Chocolate Cookies

Ingredients

1 (19.8 ounce) package brownie mix
1 (3.9 ounce) package instant chocolate pudding mix
3/8 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the brownie mix and dry instant pudding. Add the oil and eggs; mix until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 6 to 10 minutes in the preheated oven, until firm. I think they are best if removed when the middle is still soft. Cool on cookie sheets for 1 minute before removing to wire racks.

Easy Ice Cream Cake

Ingredients

16 ice cream sandwiches
1 (16 ounce) container frozen non-dairy whipped topping
1 (12 ounce) jar chocolate fudge topping, room temperature
1 (1.5 ounce) bar chocolate candy bar, grated

Directions

Place 8 of the ice cream sandwiches side by side in a 9x13 inch baking dish. Spread evenly with half of the hot fudge topping, then half of the whipped topping. Repeat with the remaining sandwiches and toppings. Sprinkle with grated chocolate bar.

Cover and freeze for at least 1 hour before serving. Keep unused portion covered and frozen.

Easy Biscuit Squares

Ingredients

3 cups biscuit/baking mix
1 cup yellow cake mix*
3/4 cup water

Directions

In a bowl, combine biscuit and cake mixes. Stir in water just until moistened. Turn onto a floured surface; knead 10-12 times. Pat into a greased 9-in. square baking pan. Score the surface, making nine squares. Bake at 425 degrees F for 12-15 minutes or until golden brown. Break biscuits apart at score marks.

Easy Vegetarian Pasta

Ingredients

1 (16 ounce) package uncooked whole wheat spaghetti
3 tablespoons olive oil
2 tablespoons garlic, minced
3 large tomatoes, diced
1 red onion, chopped
1 yellow bell pepper, chopped
1 red bell pepper, chopped
1 cup chopped zucchini
1/2 cup sliced fresh mushrooms
2 tablespoons balsamic vinegar
2 tablespoons crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the oil in a skillet over medium heat, and saute the garlic until lightly browned. Mix in the tomatoes, onion, yellow bell pepper, red bell pepper, zucchini, and mushrooms. Cook and stir until tender.

Mix the balsamic vinegar into the skillet. Toss with the cooked spaghetti, and sprinkle with feta cheese to serve.

Easy Chocolatey Brownies

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
2 cups milk
1 (18.25 ounce) package
chocolate cake mix
1 cup semisweet chocolate chips
1 cup candy-coated milk
chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 15 x 10 inch jelly roll pan with nonstick cooking spray.

Prepare pudding as directed in large mixing bowl. Whisk in the cake mix. Stir in chocolate chips.

Pour batter into prepared pan. Sprinkle with mini M and M's, if desired. Bake for 25 to 30 minutes, or until middle of brownies spring back up when touched. Cool completely and cut into 30 squares.

Easy Spicy Chicken and Rice

Ingredients

4 skinless, boneless chicken breasts
1 (14.5 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of chicken soup
1 cup uncooked white rice
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the tomatoes/chiles, soup, rice, salt and pepper. Mix well. If necessary, add a little water.

Place chicken breasts in a 9x13 inch baking dish. Pour sauce mixture over chicken. Cover and bake for about 45 minutes, until rice is tender.

Ham and Corn Bake - Easy and Yummy!

Ingredients

2 cups cubed cooked ham
1 (11 ounce) can whole kernel corn, drained
1 (10.75 ounce) can condensed cream of asparagus soup
3 eggs, beaten
2 tablespoons prepared yellow mustard
2 tablespoons butter
3/4 cup chopped onion
3/4 cup chopped celery, with leaves
2 tablespoons garlic salt
1/2 cup seasoned bread crumbs
1/4 cup grated Parmesan cheese
3/4 cup shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat a 1 1/2 quart casserole dish with vegetable oil cooking spray.

In a medium bowl, mix together the cubed ham, corn, cream of asparagus soup (undiluted), eggs and mustard. Melt butter in a skillet over medium heat. Add onions, celery and garlic salt; cook, stirring until tender. Stir the onion mixture into the egg mixture. Transfer to the prepared casserole dish. Sprinkle a layer of bread crumbs over the top, then cover with a layer of Parmesan cheese.

Cover the dish, and bake for 40 minutes in the preheated oven. Uncover, sprinkle Cheddar cheese over the top and return to the oven for an additional 20 minutes, or until cheese is melted and the top is golden brown. Let stand for 5 to 10 minutes before serving.

Easy Tuna Casserole

Ingredients

3 cups cooked macaroni
1 (6 ounce) can tuna, drained
1 (10.75 ounce) can condensed
cream of chicken soup
1 cup shredded Cheddar cheese
1 1/2 cups French fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13-inch baking dish, combine the macaroni, tuna, and soup. Mix well, and then top with cheese.

Bake at 350 degrees F (175 degrees C) for about 25 minutes, or until bubbly. Sprinkle with fried onions, and bake for another 5 minutes. Serve hot.

Easy Mini Quiches

Ingredients

6 slices bacon, chopped
1 onion, chopped
3 eggs
3/4 cup buttermilk baking mix
1 1/2 tablespoons chopped fresh parsley
2 cups shredded American cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease 2 mini muffin pans. In a large skillet over medium heat, fry bacon and onion together for about 5 minutes, or until bacon is crisp. Drain and set aside.

In a medium bowl, beat the eggs. Stir in the baking mix, parsley, shredded cheese, bacon and onion. Spoon into greased muffin cups.

Bake for 10 to 15 minutes in the preheated oven, or until the tops are lightly browned. Allow mini quiches to cool in the pan before carefully removing with a small knife or spatula.

Easy Cheddar Biscuits with Fresh Herbs

Ingredients

2 1/4 cups all-purpose baking mix
1/2 cup shredded Cheddar cheese
2 tablespoons fresh rosemary, chopped
1/4 cup sour cream
2 tablespoons Dijon mustard
1/3 cup milk
1 egg, lightly beaten

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, stir together baking mix, cheese, and rosemary.

In a separate bowl, stir together sour cream, mustard, and milk. Stir wet mixture into dry mixture until well combined. Drop dough in 2-inch rounds onto a baking sheet. Brush tops with beaten egg.

Bake in preheated oven 12 to 15 minutes. Serve warm.

Easy Raspberry Chicken with Coconut Rice

Ingredients

2 cups water
1 (14 ounce) can reduced-fat coconut milk
2 teaspoons minced fresh ginger root
1 cup Basmati rice
1/3 cup all-purpose flour
1 tablespoon lemon pepper
4 (6 ounce) skinless, boneless chicken breast half - cut into bite-size pieces
2 tablespoons vegetable oil
2 teaspoons dried rosemary
1/2 cup raspberry vinegar

Directions

In a large pot, bring to a boil the water, coconut milk, ginger, and rice; cover, and simmer, stirring occasionally, until all liquid is absorbed.

Meanwhile, in a resealable plastic bag, combine the flour, lemon pepper, and chicken; shake to coat.

Heat oil in a large skillet over medium heat. Fry chicken strips and rosemary, turning occasionally, until golden brown. Remove chicken pieces from pan, and set aside. Pour raspberry vinegar into skillet, and simmer until reduced by half. Return chicken to skillet, and cook until all liquid is absorbed. Serve with coconut rice.

Easy Waldorf and Raisin Salad

Ingredients

4 cups cubed apples
1 cup unsweetened pineapple tidbits
2 tablespoons chopped celery
2 tablespoons chopped pecans
2 tablespoons raisins
1 cup (8 ounces) fat-free sour cream
1 tablespoon reduced-fat mayonnaise
1 1/2 teaspoons sugar
1 1/2 teaspoons orange juice

Directions

In a large bowl, combine the first five ingredients. In a small bowl, combine the sour cream, mayonnaise, sugar and orange juice. Pour over apple mixture; toss to coat. Cover and refrigerate for 2 hours or until chilled. Toss just before serving.

Cool 'n Easy® Pie

Ingredients

2/3 cup boiling water
1 pkg. (4 serving size) JELL-O
Brand Strawberry Flavor Gelatin
Ice cubes
1/2 cup cold water
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 (6 ounce) HONEY MAID Graham
Pie Crust

Directions

Stir boiling water into dry gelatin mix in large bowl at least 2 min. until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Add whipped topping; stir with wire whisk until well blended. Refrigerate 15 to 20 min. or until mixture is thick enough to mound.

Spoon into crust.

Refrigerate at least 4 hours or overnight until firm. Store leftover pie in refrigerator.

Easy Fruit Cobbler

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
3/4 cup white sugar
3/4 cup milk
1/4 cup butter
2 cups sliced fresh peaches

Directions

Preheat oven to 325 degrees F (165 degrees C). Melt butter in a 9 x 9 inch baking dish.

Blend together flour, baking powder, sugar, and milk.

Pour batter in baking dish over the butter. Sprinkle fruit on top of the batter, do not stir. Bake for 1 hour or until golden brown.

Easy-Bake Risotto

Ingredients

3 tablespoons olive oil or butter
1 small onion, cut into small dice
2 ounces prosciutto or 4 ounces ham, cut into small dice
2 cups arborio rice
1/2 cup dry white wine
4 cups chicken broth
2 cups water
1 cup grated Parmesan cheese
1 cup frozen regular (not petite) green peas
2 tablespoons chopped fresh parsley
1 pinch Salt and ground black pepper

Directions

Adjust oven rack to middle position, and heat oven to 450 degrees.

Heat oil or butter in a heavy-bottom Dutch oven or large ovenproof saucepan over medium-high heat. Add onion and prosciutto or ham; saute until tender, 4 to 5 minutes.

Stir in rice (can be removed from heat and covered for up to 2 hours in advance), then add wine, and simmer until the liquid has almost evaporated. Turn off heat. Add broth and water. Cover the pot with a sheet of heavy-duty foil, pressing the foil down so it's concave and rests on the broth. Place a lid over the pot to ensure an even tighter seal.

Set pot in oven; cook for 25 minutes. Remove from oven. Use a potholder to remove lid and foil. Remembering that the handles are hot, set pot on low heat.

Stir mixture, adding water if necessary, until rice is cooked and a little chewy at the center, the liquid is creamy, and the flavors of the new ingredients have melded in, about 5 minutes. Stir in 1 cup of Parmesan cheese, peas and/or parsley. Adjust seasonings, including salt and pepper, to taste.

Spoon into shallow soup plates, sprinkling each serving with shaved Parmesan.

Easy Fusili with Tomato Pesto Sauce

Ingredients

3 tablespoons extra virgin olive oil
2 cloves garlic, peeled and chopped
1 (14.5 ounce) can diced tomatoes, drained
14 ounces fusilli (spiral) pasta
salt and pepper to taste
3 tablespoons pesto
3 tablespoons freshly grated Parmesan cheese
3 tablespoons fresh basil leaves for garnish

Directions

Heat oil in a medium skillet over medium heat. Saute garlic for 2 minutes, then add tomatoes and simmer for 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

Season tomato sauce with salt and pepper; stir in pesto. Pour sauce over hot cooked pasta and mix well. Sprinkle with cheese, garnish with basil leaves and serve immediately.

Campbell's Kitchen Easy Pot Roast

Ingredients

1 tablespoon vegetable oil
1 boneless beef bottom round
roast
2 (10.5 ounce) cans
Campbell's® Brown Gravy with
Onions
2 tablespoons barbecue sauce
(optional)
1 pound whole baby carrots,
green tops removed, cut into 2-
inch pieces

Directions

Heat the oil in a 6-quart saucepot over medium-high heat. Add the beef and cook until well browned on all sides. Pour off any fat.

Stir the gravy and barbecue sauce, if desired, in the saucepot and heat to a boil. Reduce the heat to low. Cover and cook for 1 1/2 hours.

Add the carrots to the saucepot. Cover and cook for 1 hour or until the beef is fork-tender. Serve the beef with the gravy.

Easy Meatloaf

Ingredients

1 1/2 pounds ground beef
1 egg
1 onion, chopped
1 cup milk
1 cup dried bread crumbs
salt and pepper to taste
2 tablespoons brown sugar
2 tablespoons prepared mustard
1/3 cup ketchup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the beef, egg, onion, milk and bread OR cracker crumbs. Season with salt and pepper to taste and place in a lightly greased 5x9 inch loaf pan, OR form into a loaf and place in a lightly greased 9x13 inch baking dish.

In a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Easy Chocolate Crackled Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter flavored shortening
1 tablespoon water
2 eggs
1 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, beat together the shortening, water, and eggs. Add the cake mix, and mix until smooth.

Roll the dough into walnut sized balls, and roll the balls in the confectioners' sugar. Place cookies 2 inches apart on the prepared cookie sheets. Bake for 10 minutes in the preheated oven. These are best served the same day, as the confectioners' sugar becomes absorbed by the cookie giving it a pasty look. This can be fixed by dusting the cookies with sugar again.

Super Easy Salmon Cakes

Ingredients

1 (7 ounce) can salmon, drained and flaked
1 egg, beaten
1 tablespoon olive oil
2 green onions, finely chopped
2 cups finely crushed saltine cracker crumbs
lemon pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together salmon, egg, olive oil, green onions, and 2/3 cup cracker crumbs. Season with lemon pepper. Form mixture into 8 patties. Coat patties with remaining cracker crumbs, and arrange in a single layer on a baking sheet.

Bake 10 minutes in the preheated oven, turning once, or until golden brown on both sides.

Easy Chocolate Creme Brulee

Ingredients

1 quart heavy cream
1/2 cup white sugar
2 teaspoons vanilla extract
9 egg yolks
1/2 cup chocolate chips
2 tablespoons white sugar, or as needed

Directions

Preheat oven to 325 degrees F (165 degrees C). Set 6 (6 ounce) ramekins on a baking sheet.

Pour cream, sugar, and vanilla into a saucepan, and place over medium heat. Stir to dissolve the sugar, and heat until it begins to simmer, then remove from heat. Place egg yolks in a large bowl, and slowly whisk in the hot cream mixture, about 2 tablespoons at a time, until you have added approximately a cup of cream to the yolks. At this point, pour in the remaining cream, and whisk until smooth. Stir in the chocolate chips, and set aside for 5 minutes.

Stir the mixture until the chocolate is smooth and evenly distributed. Pour into ramekins, and bake in preheated oven until the center is just set, 15 to 20 minutes. Remove from oven, and allow to cool for 45 minutes, then place into the refrigerator, and chill until cold, about 6 hours.

Place oven rack in topmost position. Turn oven to Broil.

Sprinkle the tops of each creme brulee with sugar until evenly coated, gently pour off excess sugar. Place ramekins onto a baking sheet, and place under the broiler until the sugar bubbles and turns a light caramel brown. Serve immediately.

Easy Slow Cooker Ham

Ingredients

- 1 (6 pound) bone-in country ham
- 30 whole cloves
- 3 cups apple cider, or as needed
- 1 cup brown sugar
- 1 cup maple syrup
- 2 tablespoons ground cinnamon
- 1 tablespoon ground nutmeg
- 2 teaspoons ground ginger
- 2 tablespoons ground cloves
- 1 tablespoon vanilla extract (optional)
- 1 orange's peel

Directions

Press whole cloves into the ham so they are evenly distributed. You may score the ham for easier insertion if you wish. Place the ham in a slow cooker. Pour in apple cider until only about 2 inches of ham is above the surface. Pack the brown sugar on top of the ham, pressing into the cloves. This will get washed away in the next step but any that stays on is a bonus.

Pour the maple syrup over the ham. Season the apple cider with cinnamon, nutmeg, ginger, ground cloves and vanilla. Add the orange peel to the pot. Fill the slow cooker as full as you can with apple cider without going over the fill line. Cover and set to Low. Cook for 8 to 10 hours.

Easy Corn Fritters

Ingredients

2 cups water
1 egg
1 pinch ground black pepper
1 (6 ounce) package potato
pancake mix
1/4 cup milk (optional)
1 (11 ounce) can whole kernel
corn
1 quart vegetable oil for frying

Directions

In a mixing bowl combine water, egg, and pepper; stir with a fork until well beaten. Stir in pancake mix; continue stirring until combined. If the mixture is dry and crumbly add 1/4 cup milk. Mix in the corn, cover and let stand 10 minutes or until firm.

Heat oil at medium high in a large skillet. After heating for 5 minutes spoon mixture in 2 tablespoon size lumps into skillet. Do not crowd the skillet. Flip each fritter after the bottom side is golden brown. Drain on paper towels and repeat until the mixture is gone.

Easy Strawberry Lemonade

Ingredients

1 (12 fluid ounce) can frozen
lemonade concentrate, thawed
4 1/2 cups water
1 (10 ounce) package frozen
strawberries, partially thawed

Directions

In a large pitcher, mix together lemonade concentrate and water.
Stir in strawberries.

Easy Roman Cheese Bread

Ingredients

1 cup lukewarm milk
2 (.25 ounce) packages active dry yeast
2 1/2 cups all-purpose flour
6 eggs
1 1/2 cups grated Romano cheese
1/4 cup butter, melted

Directions

In a small bowl, stir together milk and yeast; set aside.

In a separate bowl, combine flour, eggs, yeast mixture, cheese and butter; mix well. Spoon batter into two lightly greased 9x5 inch loaf pans. Let rise until doubled, about 60 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 35 to 45 minutes, until golden brown and bottom of loaf sounds hollow when tapped.

Easy Arroz Con Pollo

Ingredients

1 3/4 cups uncooked instant rice
6 boneless, skinless chicken breast halves
garlic salt and pepper to taste
1 (14.5 ounce) can chicken broth
1 cup picante sauce
1 (8 ounce) can tomato sauce
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup shredded Monterey Jack cheese
1/2 cup shredded Cheddar cheese

Directions

Spread the rice in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle both sides of chicken with garlic salt and pepper; place over rice. In a bowl, combine the broth, picante sauce, tomato sauce, onion and green pepper; pour over the chicken.

Cover and bake at 350 degrees F for 55 minutes or until rice is tender and chicken juices run clear. Sprinkle with cheeses. Bake, uncovered, 5 minutes longer or until cheese is melted.

Easy Apple Strudel

Ingredients

1 Granny Smith apple - peeled,
cored and coarsely shredded
3 Granny Smith apples - peeled,
cored and sliced
1 cup brown sugar
1 cup golden raisins
1 sheet frozen puff pastry, thawed
1 egg
1/4 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.

Place apples in a large bowl. Stir in brown sugar and golden raisins; set aside. Place puff pastry on baking sheet. Roll lightly with a rolling pin. Arrange apple filling down the middle of the pastry lengthwise. Fold the pastry lengthwise around the mixture. Seal edges of pastry by using a bit of water on your fingers, and rubbing the pastry edges together. Whisk egg and milk together, and brush onto top of pastry.

Bake in preheated oven for 35 to 40 minutes, or until golden brown.

Easy Fruit-Filled Pastry Heart Cookies

Ingredients

1 cup all-purpose flour
1/2 cup cold butter
1/2 (8 ounce) package cold cream cheese
1/8 teaspoon salt
1 beaten egg
6 tablespoons apricot preserves
2 tablespoons white sugar, for sprinkling

Directions

Preheat an oven to 375 degrees F (190 degrees C). Spray baking sheets with cooking spray, or line with parchment paper.

Place the flour, butter, cream cheese, and salt in a bowl. Cut it together with 2 knives or a pastry cutter until the butter and cream cheese is the size of small peas. Shape the dough into a ball, wrap with plastic wrap, and refrigerate for at least 2 hours.

Cut the dough in half and place half in the refrigerator to stay cold. Roll the other half between 2 pieces of wax paper or parchment into a sheet about 1/8 inch thick. Lift off the top sheet, and use a heart-shaped cookie cutter to cut 18 cookies. Before lifting the cutouts from the wax paper, put the dough onto a flat baking sheet and into the freezer for a few minutes to firm up the cookies. Set the 18 cookies aside. Repeat with the other half of the dough, also making 18 heart-shaped cookies.

Place 18 cookies onto the prepared baking sheets so they don't touch. Carefully brush a little beaten egg around the top of each cookie, and spoon about 1 teaspoon of preserves into the center of the cookie. Top each with another unfilled cookie, press together around the edges, and crimp the edges with a fork to seal in the filling and make a pretty edge. Brush the tops of the filled cookies with beaten egg, and sprinkle with sugar.

Bake in the preheated oven until the cookies are a light golden brown, 10 to 12 minutes. Cool completely before placing in containers.

Easy Beef Stroganoff

Ingredients

1 (12 ounce) package egg noodles, cooked and drained
6 ounces fresh mushrooms, sliced
1 onion, chopped
1/4 cup butter
2 pounds lean ground beef
4 tablespoons all-purpose flour
2 cups beef broth
1 cup sour cream
salt and black pepper to taste

Directions

Bring a large pot of water to a boil. Cook egg noodles in boiling water until done, about 8 minutes. Drain.

Meanwhile, prepare the sauce. In a large skillet, cook mushrooms and onions in 2 tablespoons of butter over medium heat until soft; remove from pan.

Using the same pan, melt remaining butter. Cook ground beef in melted butter until browned. Mix in flour. Stir in beef broth, and cook until slightly thickened. Add mushroom and onion mixture; stir in sour cream. Season to taste with salt and pepper. Continue cooking until sauce is hot, but not boiling. Serve sauce over egg noodles.

Super Easy Chicken Noodle Soup

Ingredients

1 pound boneless, skinless
chicken meat
4 cubes chicken bouillon
8 cups water
2 cups thin egg noodles

Directions

Measure water into a large pot, and add chicken and chicken bouillon. Boil until chicken is fully cooked.

Remove chicken from the broth. Chop into small pieces, and return meat to the pot.

Add egg noodles, and cook until tender.

Quick and Easy Waffles

Ingredients

2 cups biscuit mix
2 eggs, lightly beaten
1/2 cup vegetable oil
7 fluid ounces lemon-lime soda

Directions

In a mixing bowl, combine biscuit mix, eggs and oil. Add soda and mix well. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Easy Beef Stroganoff

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Shells
1 pound boneless beef sirloin
steak
2 tablespoons vegetable oil
1 1/2 cups sliced mushrooms
1 medium onion, chopped
1/8 teaspoon garlic powder
1/2 teaspoon dried thyme leaves,
crushed
1 (12 ounce) jar Campbell's® Slow
Roast Beef Gravy
1/2 cup sour cream
Chopped fresh parsley

Directions

Bake pastry shells according to package. directions.

Slice beef into very thin strips.

Heat half the oil in skillet. Add beef and cook until browned, stirring often. Remove beef.

Heat remaining oil. Add mushrooms, onion, garlic and thyme and cook until tender.

Add gravy and heat to a boil. Reduce heat to low. Stir in sour cream. Return beef to pan and heat through. Serve in pastry shells. Garnish with parsley.

Easy Whole Wheat Peanut Butter Cookies

Ingredients

1 cup peanut butter
1/2 cup butter, softened
1/2 cup honey
1/2 cup packed brown sugar
1 egg
1 1/4 cups whole wheat flour
1 teaspoon baking powder

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the peanut butter, butter, honey, brown sugar and egg until smooth. Combine the whole wheat flour and baking powder; stir into the batter until blended. Roll into small balls, and place on a greased cookie sheet. Flatten slightly using a fork.

Bake for 13 to 15 minutes in the preheated oven, or until cookies are slightly toasted at the edges.

Quick and Easy Cheese Bread

Ingredients

1 3/4 cups all-purpose flour
1/4 cup white sugar
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1 cup shredded Cheddar cheese
1 egg, beaten
3/4 cup milk
1/3 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, mix together flour, sugar, baking powder, salt and cheese. In another large bowl, beat together egg, milk and oil. Stir the flour/cheese mixture into the egg mixture, stirring until just moistened. Pour batter into prepared pan.

Bake in preheated oven for 35 minutes, until a toothpick inserted into center of loaf comes out clean.

Easy Bacon, Onion and Cheese Stuffed Burgers

Ingredients

3 pounds ground beef
1/4 teaspoon salt
1/2 teaspoon ground black pepper
3 tablespoons barbeque sauce
1/2 teaspoon garlic powder
1/2 pound bacon, cut into 1/4 inch pieces
1 medium onion, finely chopped
3/4 cup shredded Cheddar cheese
6 hamburger buns, split

Directions

In a large mixing bowl, mix together the ground beef, salt, black pepper, barbeque sauce and garlic powder using your hands. Taking a small handful at a time (approximately 1/4 pound), shape into 12 patties. Lay patties out on a cookie sheet and cover with plastic wrap; place patties in the refrigerator.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, about 5 minutes. Remove bacon from skillet with a slotted spoon and drain on paper towels. Turn the heat down to medium and pan fry the onions in the remaining bacon drippings until soft and translucent and just beginning to brown. Mix together onions and bacon in a small bowl.

Prepare a grill or large skillet for medium heat.

As the grill heats, pull beef patties out of the refrigerator; top 6 of the patties with 1- 1/2 tablespoons of the bacon and onion mixture each, and sprinkle with shredded cheese. Top each with one of the remaining patties and press the edges together to seal.

Grill or pan fry the stuffed and sealed patties until cooked through, 2 to 3 minutes per side. Serve on hamburger buns with condiments of your choice.

Easy Brownie Shortcake Dessert

Ingredients

1 (19.5 ounce) package brownie mix
1 (16 ounce) container KNUDSEN Sour Cream, divided
1 cup thawed whipped topping
1 tablespoon powdered sugar
1 teaspoon vanilla
3 cups cut-up mixed strawberries and peeled kiwi

Directions

Preheat oven to 350 degrees F.

Prepare brownie batter as directed on package; stir in 1/2 cup sour cream. Spoon into greased and floured 9-inch round cake pan.

Bake 45 min.; cool 10 min. Remove from pan to wire rack; cool completely.

Mix remaining sour cream, whipped topping, sugar and vanilla.

Cut brownie horizontally in half. Place bottom half on plate; spread with half of the sour cream mixture. Cover with top of brownie, remaining sour cream mixture and fruit. Store in refrigerator.

Easy Japanese Steakhouse Soup

Ingredients

3 cups chicken stock
1 cup water
1 tablespoon minced fresh ginger root
1 clove garlic, minced
2 tablespoons soy sauce
2 skinless, boneless chicken breast halves - cubed
1/4 pound fresh snow peas, trimmed and halved
1 carrot, chopped
3 fresh mushrooms, sliced
2 green onions, chopped

Directions

Bring the chicken stock, water, ginger, garlic, and soy sauce to a simmer in a large pot over medium-high heat. Stir in the chicken, and return to a simmer. Reduce heat to medium-low, and continue simmering until the chicken is tender and no longer pink on the inside, about 15 minutes.

Stir in the snow peas and carrot, and simmer 5 minutes. Add the mushrooms, and continue simmering until the vegetables are tender, about 3 minutes. Stir in the green onions, and serve.

Easy Slow Cooker Pork Chops

Ingredients

4 (1 inch thick) pork chops
1 tablespoon vegetable oil
1 cup sliced onions
2 tablespoons chicken soup base
1 (20 ounce) can apple pie filling
2 large sweet potatoes, peeled
and cut into large chunks

Directions

In a large skillet, heat oil over medium-high heat. Season pork chops with salt and pepper, and then brown them in the hot skillet. Remove from heat.

Spray the inside surface of a slow cooker with cooking spray. Arrange sliced onions in the bottom, and place pork chops on top of onions. Sprinkle with chicken base, and top with apple pie filling. Cook on Low for 5 to 6 hours, adding sweet potatoes during the last 1 1/2 hours of cooking.

Easy-To-Stuff Manicotti

Ingredients

1 (8 ounce) package manicotti shells
1 pound ground beef
1/2 cup chopped onion
1 (26 ounce) jar spaghetti sauce
14 (1 ounce) pieces string cheese
1 1/2 cups shredded mozzarella cheese

Directions

Cook manicotti according to package directions. Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the spaghetti sauce. Spread half of the meat sauce into a greased 13-in.x 9-in.x 2-in. baking dish.

Drain manicotti; stuff each shell with a piece of string cheese. Place over meat sauce; top with remaining sauce. Cover and bake at 350 degrees F for 24-30 min. or until heated through. Sprinkle with mozzarella cheese. Bake, uncovered, for 5-10 minutes or until the cheese is melted.

Frosting Made Easy

Ingredients

1/2 cup shortening
1/2 cup margarine, softened
1 cup white sugar
3/4 cup milk

Directions

Pour milk into a saucepan, and bring to just a simmer. Be careful, if it starts to boil, it will quickly boil over.

Meanwhile, combine the shortening, margarine and sugar in a large bowl, and beat with an electric mixer until light. When the milk is heated, gradually drizzle in the hot milk, while continuing to whip until light and fluffy.

Easy Vegan Peanut Butter Fudge

Ingredients

3/4 cup vegan margarine
1 cup peanut butter
3 2/3 cups confectioners' sugar

Directions

Lightly grease a 9x9 inch baking dish.

In a saucepan over low heat, melt margarine. Remove from heat and stir in peanut butter until smooth. Stir in confectioners' sugar, a little at a time, until well blended. Pat into prepared pan and chill until firm. Cut into squares.

Easy Sausage Strata

Ingredients

1 pound pork sausage
6 (1 ounce) slices bread, cubed
2 cups shredded Cheddar cheese
6 eggs
2 cups milk
1 teaspoon salt
1 teaspoon ground dry mustard

Directions

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside.

Layer bread cubes, sausage, and Cheddar cheese in a lightly greased 7x11 inch baking dish. In a bowl, beat together the eggs, milk, salt, and mustard. Pour the egg mixture over the bread cube mixture. Cover, and refrigerate at least 8 hours or overnight.

Remove the casserole from the refrigerator 30 minutes before baking. Preheat oven to 350 degrees F (175 degrees C).

Bake 50 to 60 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Let stand 10 minutes before serving.

Easy Chocolate Drops

Ingredients

3 tablespoons margarine
3 tablespoons peanut butter
1 cup semisweet chocolate chips
3 cups whole wheat flake cereal

Directions

In a medium saucepan, combine the margarine, peanut butter, and chocolate chips. Cook over low heat, stirring frequently until melted. Remove from the heat and stir in cereal. Drop by spoonfuls onto wax paper or greased cookie sheets, and refrigerate until set.

Easy Chocolate Mousse

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
1 1/2 cups milk
1 (16 ounce) container frozen
whipped topping, thawed

Directions

Prepare the pudding in a large bowl using 1 1/2 cups milk instead of the suggested 2 cups.

Fold in the whipped topping until blended. Refrigerate until chilled and serve.

Easy Spicy Mexican-American Chicken

Ingredients

1/2 cup Mexican-style hot sauce
(such as Valentina)
1 tablespoon paprika
1 tablespoon cayenne pepper
1 tablespoon brown sugar, or
more to taste
4 chicken thighs

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a small baking dish.

Mix the hot sauce, paprika, ground cayenne pepper, and brown sugar in a bowl, and stir until the mixture is well combined. Place the chicken thighs in the baking dish, and coat them with a layer of sauce. Cover the dish with foil.

Bake in the preheated oven for 20 minutes. Remove the foil, and bake until the chicken has cooked through, and the sauce has thickened and started to brown, about 20 more minutes.

Easy Tomato and Eggplant Soup

Ingredients

2 (10.75 ounce) cans condensed tomato soup
2 medium eggplants
1/2 cup chicken broth

Directions

Cook eggplants at 350 degrees F (175 degrees C) for 30-40 minutes until soft. Scoop out insides and puree eggplant.

Stir tomato soup and pureed eggplant together and bring to a boil. Simmer for 5 minutes and add chicken broth to thin soup to taste.

Easy Vegetarian Red Beans Lasagna

Ingredients

- 1 tablespoon olive oil
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 (15 ounce) can red beans, drained
- 1 (14.5 ounce) can diced tomatoes, drained
- 1/2 red bell pepper, chopped
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- salt and pepper to taste
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 1/2 cups cold milk
- 1/2 cup grated Parmesan cheese
- 4 no-boil lasagna noodles
- 4 ounces shredded Gruyere cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Mix in garlic, and cook until heated through. Mix in red beans, tomatoes, and red bell pepper. Season with basil, oregano, salt, and pepper. Continue cooking 10 minutes, stirring occasionally.

Melt the butter in a saucepan over medium heat, and gradually mix in flour until smooth. Slowly stir in the milk. Mix in Parmesan cheese, and continue to cook and stir until slightly thickened.

Spread 1/2 the red bean mixture in a 9x9 inch casserole dish, and top with 2 lasagna noodles. Layer with remaining bean mixture and remaining noodles. Cover with the sauce, and top with Gruyere cheese.

Bake 20 minutes in the preheated oven, or until lightly browned.

Easy Barbecued Pork Chops

Ingredients

4 bone-in pork loin chops (6 ounces each)
2 teaspoons canola oil
1 medium green pepper, chopped
2/3 cup chopped celery
1/3 cup chopped onion
1 cup ketchup
1/4 cup packed brown sugar
1/4 cup reduced-sodium chicken broth
2 tablespoons chili powder

Directions

In a large nonstick skillet, brown pork chops in oil over medium-high heat. Remove chops and keep warm. Add green pepper, celery and onion to the skillet; cook and stir until vegetables begin to soften.

Return pork chops to the pan. In a bowl, combine the ketchup, brown sugar, broth and chili powder. Pour over chops and vegetables. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until meat is tender.

Too Easy Peach Cobbler

Ingredients

6 fresh peaches - pitted, skinned, and sliced
1 1/2 cups white sugar
2 tablespoons all-purpose flour
1 egg
1/2 cup butter
5 slices white bread

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter an 8 inch square baking dish.

Cut crust from bread slices, and cut each into 4 or 5 slices. Spread fruit into prepared pan, and cover with a layer of bread slices.

Beat together butter or margarine, sugar, flour, and egg. Pour mixture over the fruit and bread.

Bake for 35 to 45 minutes, or until golden brown.

Great Easy Waffles

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
2 tablespoons white sugar
1/2 teaspoon salt

2 egg whites
2 egg yolks
2 tablespoons grated lemon zest
1 teaspoon vanilla extract
2 cups milk
6 tablespoons butter, melted

Directions

Preheat a waffle iron according to manufacturer's instructions.

Whisk the flour, baking powder, sugar, and salt together in a mixing bowl; set aside. Beat egg whites until foamy in a separate large glass or metal mixing bowl. Whisk the egg yolks, lemon zest, and vanilla extract together in a third bowl; whisk in the milk. Stir in the flour mixture until smooth. Fold in the melted butter and then the beaten egg whites until just incorporated.

Cook the waffles according to manufacturer's instructions until golden brown.

Easy Batter Fruit Cobbler

Ingredients

4 tablespoons butter
3/4 cup all-purpose flour
3/4 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup milk
2 cups of sliced fresh peaches or
nectarines, or whole blueberries,
strawberries, raspberries,
blackberries or a combination of
fruits (or a 12-ounce package of
frozen berries)
1 tablespoon sugar

Directions

Adjust oven rack to upper-middle position, and heat oven to 350 degrees.

Put butter in an 8-inch square or 9-inch round pan; set in oven to melt. When butter has melted, remove pan from oven.

Whisk flour, 3/4 cup of sugar, baking powder and salt in small bowl. Add milk; whisk to form a smooth batter. Pour batter into pan, then scatter fruit over batter. Sprinkle with remaining 1 Tb. of sugar.

Bake until batter browns and fruit bubbles, 50 to 60 minutes. Serve warm or at room temperature with a dollop of whipped cream or a small scoop of vanilla ice cream, if desired.

Easy Sausage Chowder

Ingredients

1 pound fully cooked smoked sausage, halved and thinly sliced
1 medium onion, quartered and thinly sliced
4 cups diced potatoes
3 cups water
2 tablespoons minced fresh parsley
1 tablespoon minced fresh basil
1 teaspoon salt
1/8 teaspoon pepper
1 (15.25 ounce) can whole kernel corn, drained
1 (14.75 ounce) can cream-style corn
1 (12 ounce) can evaporated milk

Directions

In a soup kettle or Dutch oven over medium heat, brown the sausage and onion. Slowly add the potatoes, water, parsley, basil, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender. Add remaining ingredients; cook 5-10 minutes longer or until heated through.

Easy Italian Stuffed Shells and Meatballs

Ingredients

2 teaspoons olive oil
1 small onion, minced
1 (6 ounce) can tomato paste
1 (28 ounce) can tomato sauce
1 (14.5 ounce) can Italian-style stewed tomatoes
1 tablespoon Italian seasoning
1 tablespoon dried basil
2 teaspoons dried oregano
1 (4.5 ounce) can sliced mushrooms, drained
4 cups shredded provolone cheese
12 ricotta-stuffed, frozen shell pasta
24 frozen cooked meatballs, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the olive oil in a saucepan over medium heat. Stir in the onion, and cook until translucent, about two minutes. Stir in the tomato paste, tomato sauce, stewed tomatoes, Italian seasoning, basil, oregano, mushrooms, and 2 cups of the provolone. Cook until the cheese has melted, stirring occasionally. While the sauce is cooking, place the frozen shells and meatballs in the bottom of a 9x13 inch glass dish. Pour the sauce over the shells, then sprinkle on the remaining 2 cups of provolone. Cover the top of the dish with foil.

Bake in the preheated oven until the pasta has cooked through, and the cheese has melted, about 30 minutes.

Simple and Easy Stuffed Peppers

Ingredients

1 1/4 pounds ground beef
3 cloves garlic, minced
1 onion, diced
1 (15.5 ounce) can diced tomatoes
1 cup shredded Cheddar cheese
1 1/2 cups chicken broth
6 red bell peppers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a large nonstick skillet over medium-high heat. Stir in the ground beef, and cook until brown and crumbly. Pour off excess grease, then stir in garlic, onion, and tomatoes. Cook and stir until the onions soften just a bit, about 3 minutes. Stir the cheese into the mixture, and set aside.

Cut the tops off of the peppers, and remove the veins and seeds. Fill each pepper with the ground beef mixture and pour in some of the chicken broth. Place into the cups of a muffin tin, and replace the tops.

Bake in preheated oven 30 minutes.

Easy Blueberry-Lemon Parfait

Ingredients

2 cups fresh or thawed frozen
blueberries
2 (8 ounce) cartons non-fat lemon
yogurt
10 gingersnaps, crumbled

Directions

In each of four parfait glasses or tall wineglasses, put 1/2 cup blueberries, followed by 1/2 cup yogurt, then crumbled gingersnaps.

Easy Broiled Lobster Tails

Ingredients

2 (6 ounce) frozen lobster tails
1 tablespoon olive oil
1 teaspoon lemon pepper
seasoning

Directions

Preheat the oven's broiler.

Thaw the lobster tails partially and use kitchen scissors to cut the shells open lengthwise down the back. Brush the exposed meat with olive oil and season with lemon pepper. Place on a broiler pan with the opening facing upwards.

Broil the tails about 6 inches from the heat source until they are opaque and slightly browned at the edges, about 10 minutes.

Easy Cheesecake Pie

Ingredients

1 (12 ounce) container frozen
whipped topping, thawed
1/3 cup white sugar
1 teaspoon vanilla extract
1 (8 ounce) package cream
cheese
1 (9 inch) pie shell, baked

Directions

Take cream cheese out of package, and place in microwave for 30 seconds to soften. In a large bowl mix cream cheese, whipped topping, vanilla, and sugar until smooth.

Pour filling into pie crust. Refrigerate for 3 hours.

Cornish Hens the Easy Way

Ingredients

4 Cornish game hens
2 limes, halved
2 teaspoons olive oil
1/4 teaspoon chili powder
1/4 teaspoon ground cumin
kosher salt to taste
ground black pepper to taste

Directions

Preheat oven to 425 degrees F (220 degrees C).

Rub each hen with a lime half. Drizzle the hens with olive oil, and season with chili powder, cumin, kosher salt, and pepper. Place hens on a rack in a shallow roasting pan.

Roast hens 15 minutes in the preheated oven. Reduce heat to 350 degrees F (175 degrees C), and continue roasting 30 minutes, or to an internal temperature of 180 degrees F (80 degrees C).

Easy Pickled Beets

Ingredients

1 tablespoon mixed pickling spice
2 cups vinegar
2 cups sugar
1 teaspoon ground cinnamon
1 teaspoon salt
4 (16 ounce) cans sliced beets

Directions

Place pickling spices in a cheesecloth bag. In a large saucepan, combine vinegar, sugar, cinnamon, salt and the spice bag; bring to a boil. Drain the beets, reserving 3/4 cup juice. Stir beets, and reserved juice into a saucepan. Pour into a 1-1/2-qt. glass container. Cover and refrigerate overnight. Remove spice bag before serving.

Cool 'n Easy Pie

Ingredients

2/3 cup boiling water
1 (3 ounce) package strawberry
flavored gelatin mix
1/2 cup cold water
1/2 cup ice
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust
1 cup strawberries, hulled and
sliced

Directions

In large bowl, stir boiling water into gelatin at least 2 minutes until completely dissolved. Mix cold water and ice to measure 3/4 cup. Add to gelatin, stirring until slightly thickened. Remove any remaining ice.

Stir in whipped topping with wire whisk until smooth. Refrigerate 15 to 20 minutes or until mixture is very thick and will mound. Spoon filling into crust. Refrigerate 4 hours or overnight. Garnish with sliced strawberries before serving.

Easy Sacher Torte

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (16 ounce) package dark
chocolate frosting
1/4 cup apricot preserves
6 tablespoons rum

Directions

Bake cake in two 9 inch pans according to directions. Cool to room temperature.

Place one layer of cake onto a serving plate, brush liberally with rum. Spread apricot jam over the top to 1/2 inch from the edge. Place the second layer on top. Brush with remaining rum. Frost the sides first, then the top with the prepared icing. Clean the edge of the plate with a dry towel.

Super Easy Jelly Doughnuts

Ingredients

3 eggs, beaten
1/2 cup milk
1/2 teaspoon vanilla extract
1/4 cup sugar
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
canola oil
10 slices white bread
strawberry (or any flavor) jam
confectioners' sugar

Directions

In a bowl, stir together eggs, milk, vanilla, and sugar until well blended and sugar is dissolved. In a separate bowl, mix flour with baking powder and salt. Gradually stir flour mixture into egg mixture until no lumps remain. Set aside.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Make sandwiches with the bread, spreading jam evenly in the center. Trim away crusts, and cut each sandwich into quarters, wiping away any excess jam. Dip each quarter into batter, coating completely.

Working in batches to avoid overcrowding, fry sandwiches for 1 to 3 minutes, or until puffy and golden brown. Drain and cool on a paper towel-lined wire rack. Sprinkle with powdered sugar. Serve warm.

Easy Smeezy Cheese Ball

Ingredients

1 1/2 cups shredded Cheddar cheese
1/4 cup chopped pecans
1/4 cup bacon bits
3/4 cup mayonnaise
1 teaspoon grated onion

Directions

Mix Cheddar cheese, pecans, bacon bits, mayonnaise, and grated onion in a bowl. Shape into a ball and wrap in plastic wrap. Refrigerate over night.

Easy Mexican Hot Chocolate

Ingredients

3 tablespoons instant hot chocolate mix
1 tablespoon chocolate syrup
1/2 teaspoon ground cinnamon
1 pinch chili powder
1/4 cup milk
3/4 cup boiling water

Directions

In a large mug, mix the hot chocolate mix, chocolate syrup, cinnamon, and chili powder. Pour in the milk. Add the boiling water and stir.

Fast and Easy Tofu Lo-Mein

Ingredients

1 (16 ounce) package extra firm tofu
2 tablespoons olive oil
2 (3 ounce) packages Oriental flavored ramen noodles
1 (16 ounce) package frozen stir-fry vegetables
1 1/2 cups water
1 tablespoon soy sauce, or to taste

Directions

Press tofu between paper towels to remove some of the water; cut in to bite size cubes. Heat olive oil in large skillet over medium-high heat. Add tofu, and fry until golden brown, about 15 minutes. Stir occasionally to prevent burning.

Meanwhile bring water to a boil in a medium saucepan. Add noodles from ramen packages, reserving the seasoning envelopes. Boil for about 2 minutes, just until the noodles break apart. Drain.

Add the stir-fry vegetables to the pan with the tofu, and season with the ramen noodle seasoning packet. Cook, stirring occasionally until vegetables are tender, but not mushy. Add noodles, and stir to blend. Season with soy sauce to taste and serve.

Easy Cheesy Vegetable Soup

Ingredients

1 1/2 quarts water
1 medium onion, chopped
4 medium potatoes, chopped
1 (16 ounce) package frozen
broccoli, cauliflower and carrots
1 cube chicken bouillon
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of celery soup
1 (2 pound) loaf processed
cheese, cubed

Directions

Place the water, onion, potatoes, frozen vegetables and bouillon in a large pot. Bring to a boil, reduce heat to medium and cook 10 minutes, or until potatoes are tender.

Mix cream of mushroom soup, cream of chicken soup and cream of celery soup into the pot. Stir in the processed cheese until melted. Continue cooking 45 minutes, or to desired consistency.

Easy Party Punch

Ingredients

4 (0.13 ounce) packages
unsweetened strawberry-flavored
drink mix powder
2 (46 fluid ounce) cans pineapple
juice
3 cups SLENDA® No Calorie
Sweetener, Granulated
4 quarts water
2 liters ginger ale

Directions

In a large punch bowl combine drink mix, pineapple juice, SLENDA® Granulated Sweetener, and water. Stir until dissolved. Stir in the ginger ale.

Easy Sausage Stuffing

Ingredients

1 pound Bob Evans® Savory Sage or Original Recipe Sausage Roll
1 large onion, diced
3 stalks celery, diced
1 (14 ounce) package cubed stuffing
1 teaspoon poultry seasoning
2 1/2 cups chicken broth
1/2 cup melted butter

Directions

In a large skillet over medium heat, crumble sausage. Add onion and celery and cook, stirring occasionally until sausage is brown. In a large bowl, place cubed stuffing. Add sausage mixture. Sprinkle with poultry seasoning. Pour broth and butter over the top and toss to combine. Spoon mixture into a 9x13 inch baking dish; cover. Bake at 350 degrees F for 45 minutes.

Eggplant -- Easy, Good and Tasty

Ingredients

1 tablespoon olive oil
1/3 large eggplant
1 egg
1 tablespoon water
1 cup dry bread crumbs
1 tomato, chopped
1/4 cup grated Parmesan cheese
1/4 cup Italian-style salad dressing

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a baking sheet or pizza pan with olive oil.

Slice the eggplant into 8 round slices, each 1/4 to 1/2 inch thick. Trim the skin, maintaining the round shape of the slices. In a small bowl, whip together the egg and water. Place the breadcrumbs in a separate small bowl.

Dip the eggplant slices one at a time into the egg and water mixture, then into the breadcrumbs. One by one, place the coated slices in a single layer on the prepared baking sheet or pizza pan. Top the slices with equal amounts of tomato, Parmesan cheese and Italian-style salad dressing.

Bake in the preheated oven approximately 15 minutes. Change oven setting to broil, and continue cooking 3 to 5 minutes. Check the slices frequently while broiling to avoid burning.

Easy Steam Chicken

Ingredients

2 skinless, boneless chicken breast halves
1 cup salt for rubbing
2 tablespoons vegetable oil
1 onion, finely chopped
2 cloves garlic, finely chopped
5 tablespoons light soy sauce
2 tablespoons sesame oil
2 sprigs fresh cilantro

Directions

Place chicken and salt in a bowl. Evenly rub salt into chicken. Refrigerate 30 minutes.

Rinse chicken and place in a pot fitted with a steamer basket over water. Bring water to a boil, and steam chicken until juices run clear, about 30 minutes.

Heat vegetable oil in a skillet over medium heat. Stir in onion and cook until tender. Mix in garlic, and cook about 1 minute. Stir in soy sauce and sesame oil, and remove from heat. Scoop over the chicken to serve. Garnish with cilantro.

Fast and Easy Ricotta Cheese Pizza with

Ingredients

1 tablespoon butter
1 skinless, boneless chicken breast, cut into bite-sized chunks
1 (8 ounce) container ricotta cheese
1 tablespoon butter
1 teaspoon garlic powder
1 teaspoon dried oregano
salt and ground black pepper to taste
1 (12 inch) pre-baked pizza crust
2 cups shredded mozzarella cheese
1/2 cup chopped fresh broccoli
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Melt 1 tablespoon butter in a skillet over medium heat. Cook the chicken in the butter until no longer pink and the juices run clear, 7 to 10 minutes; remove from heat and set aside.

Combine the ricotta cheese, 1 tablespoon butter, garlic powder, oregano, salt, and pepper in a microwave-safe bowl. Heat in microwave for 1 minute; stir to combine. Spread the mixture over the pizza crust. Scatter the mozzarella cheese evenly over the pizza. Arrange the cooked chicken, broccoli, and mushrooms evenly on top of the pizza.

Bake in the preheated oven until the cheese is melted, about 20 minutes.

Easy Bakewell Tarts

Ingredients

1 (18.25 ounce) package yellow cake mix
1 recipe pastry for a 9 inch double crust pie
2 cups strawberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a muffin tin.

Prepare cake mix according to package directions, set aside.

Prepare pie crust according to package directions. Using a round cutter or glass, cut 24 rounds in crust to fit in bottom of muffin tins. Place dough circles in bottom of muffin tins. Top each circle with 1 tablespoon of jam. Pour cake batter over jam so that cups are 3/4 full.

Bake in preheated oven until cake springs back when touched, 18 to 25 minutes. Let cool 10 minutes in pans before removing to wire rack to cool completely.

Campbell'sB® Easy Skillet Pork Chops

Ingredients

4 bone-in pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell'sB® Condensed Cream of Celery Soup or Campbell'sB® Condensed 98% Fat Free Cream of Celery Soup
1 tablespoon honey
1/8 teaspoon ground black pepper
4 cups egg noodles

Directions

Spray nonstick skillet with vegetable cooking spray and heat 1 minute. Add chops and cook until browned.

Add soup, honey, and pepper. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Serve with noodles.

Easy to Remember Pie Crust

Ingredients

1 cup all-purpose flour
1/2 cup shortening
1/4 cup cold water

Directions

Place flour in a medium bowl. Cut in shortening until mixture resembles coarse crumbs. Add water and mix just until dough comes together. Allow to rest in refrigerator before rolling out.

Super Easy Seared Ahi Tuna

Ingredients

1 pound sashimi grade yellowfin tuna
kosher salt to taste
fresh ground black pepper to taste
1/2 cup Italian seasoned bread crumbs
3 tablespoons olive oil

Directions

With a sharp knife, cut the tuna into 4 large pieces for appetizer portion, 2 large pieces for dinner portion. Use your judgment on what shape you want to cut your tuna because not all tuna is the same size or shape. However, the shape should somewhat resemble a miniature brick.

Season the tuna pieces with salt and pepper. Coat lightly on all sides with bread crumbs. Heat olive oil in a large heavy skillet over high heat. The pan should be as hot as you can get it. Place the tuna in the pan, and sear on each side for about 45 seconds for small portions, or 1 minute for large. Remove from pan. The tuna will be very rare.

Slice each 'brick' into 1/4 inch thick slices, and fan out on a serving plate. Enjoy plain, or with the condiments of your choice.

Easy Biscuit Mixture

Ingredients

10 cups all-purpose flour
1/2 cup baking powder
1/4 cup white sugar
2 teaspoons salt
2 cups shortening

Directions

In a large bowl mix together the flour, baking powder, sugar, and salt. Cut in shortening until mixture resembles coarse crumbs.

Store in an airtight container for up to 6 weeks.

Easy Spicy Roasted Potatoes

Ingredients

5 medium red potatoes, diced with peel
1 medium onion, chopped
1 tablespoon garlic powder
1 tablespoon kosher salt
2 teaspoons chili powder
1/4 cup extra virgin olive oil
1 cup shredded Cheddar cheese (optional)

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Arrange the potatoes and onions in a greased 9x13 inch baking dish so that they are evenly distributed. Season with garlic powder, salt and chili powder. Drizzle with olive oil. Stir to coat potatoes and onions with oil and spices.

Bake for 35 to 40 minutes in the preheated oven, until potatoes are fork tender and slightly crispy. Stir every 10 minutes. When done, sprinkle with cheese. Wait about 5 minutes for the cheese to melt before serving.

Easy Eggless Chocolate Cake

Ingredients

1 1/2 cups cake flour
1 cup white sugar
3 tablespoons unsweetened cocoa powder
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1/3 cup vegetable oil
1 tablespoon distilled white vinegar
1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 8 x 8 inch square pan.

Sift the flour, sugar, 3 tablespoons cocoa, baking powder, baking soda and salt together. Make a well in the center and add the water, oil, vinegar and vanilla. Beat until smooth and pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

To Make Frosting: Combine the 1/2 cup cocoa powder, sweetened condensed milk and butter in the top half of a double boiler and cook until thick. Spread warm mixture over the top of a slightly cooled cake.

Delicious Easy Chicken Francese

Ingredients

1/2 cup all-purpose flour
4 eggs, beaten
1 pound skinless, boneless
chicken breast halves
1/2 cup white wine
2 cups chicken broth
1 teaspoon chopped fresh parsley
salt and pepper to taste
1/4 cup butter
2 lemons, juiced
1 teaspoon cornstarch

Directions

Coat chicken with flour, then egg beat, then saute in a large skillet until almost cooked through. Drain on paper toweling.

Preheat oven to 300 degrees F (150 degrees C).

In a medium saucepan combine the wine, broth, parsley, salt and pepper to taste, butter or margarine and lemon juice over medium low heat. Stir together while heating slowly. When butter or margarine has melted, slowly stir in cornstarch until sauce thickens slightly. Place chicken in a 9x13 inch baking dish and pour sauce over all.

Bake at 300 degrees F (150 degrees C) for about 10 to 15 minutes, or until chicken is cooked through and juices run clear.

Prego® Easy Chicken Cacciatore

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast or thighs, cut into
cubes
1 (25.75 ounce) jar Prego®
Chunky Garden Mushroom &
Green Pepper Italian Sauce
8 ounces corkscrew-shaped pasta
(rotini), cooked and drained

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned, stirring often.

Stir the sauce in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Serve the chicken mixture with the pasta.

Easy Lemon Chiffon Pie

Ingredients

1 (3 ounce) package lemon gelatin
1 cup boiling water
1 (8 ounce) container frozen
whipped topping
1 (9 inch) prepared graham
cracker crust

Directions

In a medium bowl, mix gelatin in boiling water; stir to dissolve. Allow gelatin to cool to room temperature.

In a separate bowl, beat gelatin mixture into whipped topping. Pour into graham cracker crust. Cover and refrigerate for 3 hours or until firm.

Easy Greek Skillet Dinner

Ingredients

1/2 pound dried elbow macaroni
1 pound lean ground beef
2 cloves garlic, pressed or minced
2 medium carrots, quartered
lengthwise and sliced
1 large zucchini, quartered
lengthwise and sliced
1 1/2 tablespoons dried oregano
leaves
salt and pepper
1 (10.75 ounce) can condensed
tomato soup, plus
1 (10.75 ounce) can water
crumbled feta cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Cook elbow macaroni for 8 to 10 minutes or until al dente; drain, and set aside.

Brown ground beef with garlic in a large skillet over medium heat. Strain off fat, if necessary. When meat is lightly browned, add carrots and cook until tender, about 5 minutes. Stir in zucchini and oregano, and continue cooking another 5 minutes. Season to taste with salt and pepper.

When vegetables are tender, stir in tomato soup, water, and prepared elbow macaroni, and cook for another 5 to 10 minutes. Serve with crumbled feta cheese on top, if desired.

Easy Cold Pasta Salad

Ingredients

14 ounces uncooked rotini pasta
2 cucumbers, chopped
1/2 onion, finely chopped
10 cherry tomatoes, quartered
3/4 cup pitted black olives, sliced
1 cup Italian-style salad dressing

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain and cool by running cold water over the pasta in a colander set in the sink.

Combine cooked and cooled pasta with the cucumbers, onion, tomatoes, and olives in a large bowl. Pour the Italian dressing over the salad and stir to combine. Cover and refrigerate for at least two hours before serving.

Easy German Chocolate Cake

Ingredients

1 1/3 cups flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 egg
4 cups confectioners' sugar

Directions

Sprinkle the coconut and pecans into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Prepare cake mix according to package directions. Pour batter into prepared pan.

In a mixing bowl, beat cream cheese and butter until smooth. Add egg and sugar; beat until smooth. Drop by tablespoonfuls over the batter. Carefully spread to within 1 in. of edges. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a serving plate.

Bilo Walter's Easy Herb Potatoes

Ingredients

2 tablespoons olive oil
1 tablespoon balsamic vinegar
1 teaspoon garlic salt
1 teaspoon dried rosemary,
crushed
1/4 teaspoon ground black
pepper
2 small Vidalia onions, wedged
3 large carrots, sliced diagonally
2 red potatoes, chopped

Directions

Heat a barbeque to a high heat, or preheat oven to 400 degrees F (200 degrees C).

In a 9x13 inch baking dish combine olive oil, vinegar, garlic salt, rosemary, and ground black pepper. Place carrots, potatoes, and onions into the dish and toss to coat.

Bake or grill, turning occasionally, until tender (approximately 40 minutes).

Easy 1000 Watt Microwave Pralines

Ingredients

1 cup white sugar
2 tablespoons butter
1 cup milk
1 cup light brown sugar
2 tablespoons light corn syrup
1 pinch salt
1 3/4 cups pecan halves

Directions

Butter some waxed paper and lay on a flat surface or cookies sheet. In a 2 1/2 quart microwave dish, stir together sugar, butter, milk, brown sugar, corn syrup, and salt. Microwave on high, 4 minutes. Stir. Microwave another 4 minutes. Stir in pecans, and drop by tablespoons onto buttered paper. Let cool.

Easy Cheese and Garlic Scones

Ingredients

2 cups self-rising flour
2 tablespoons butter
1 pinch salt
1/2 cup shredded Cheddar cheese
1 clove garlic, minced
1 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a baking sheet.

In a large bowl, sift together flour and salt. Rub in butter lightly with finger tips until mixture resembles coarse breadcrumbs. Stir in cheese and garlic. Make a well in the center of the mixture and pour in the milk, reserving 1 teaspoon for a glazing the scones. Gently mix, just until combined.

Turn out onto a lightly floured board and knead briefly and lightly. Be careful not to overwork the dough. Press out dough to form a 1 inch thick round. Cut into 8 wedges. Place on prepared tray and brush with reserved milk.

Bake in preheated oven for 10 to 20 minutes, or until light brown. Serve hot or let cool on a wire rack.

Super-Easy Rocky Road Fudge

Ingredients

1 (12 ounce) package NESTLE®
TOLL HOUSE® Semi-Sweet
Chocolate Morsels
1 (14 ounce) can NESTLE®
CARNATION® Sweetened
Condensed Milk
1 teaspoon vanilla extract
3 cups miniature marshmallows
1 1/2 cups coarsely chopped
walnuts

Directions

LINE 13 x 9-inch baking pan with foil; grease lightly.

MICROWAVE morsels and sweetened condensed milk in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in vanilla extract. Fold in marshmallows and nuts.

PRESS mixture into prepared baking pan. Refrigerate until ready to serve. Lift from pan; remove foil. Cut into pieces.

Angela's Easy Breaded Chicken

Ingredients

4 skinless, boneless chicken breasts
1 cup Italian-style salad dressing
2 cups seasoned dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Dredge chicken breasts in salad dressing, then coat completely with bread crumbs. Place coated chicken breasts in a lightly greased 9x13 inch baking dish and bake in the preheated oven for about 30 minutes, or until chicken is cooked through and juices run clear.

Quick and Easy Crab Rangoon Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
2 tablespoons soy sauce
1 teaspoon minced fresh ginger root
1 clove garlic, peeled and crushed
1/2 teaspoon dried parsley
1 pound cooked crabmeat
1 (14 ounce) package wonton wrappers
1 teaspoon paprika
1 (7 ounce) jar duck sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.

In a medium bowl, mix cream cheese, soy sauce, fresh ginger root, garlic, parsley and crabmeat.

Cut wonton wrappers diagonally into triangles. Arrange triangles on the prepared baking sheet in a single layer. Sprinkle with paprika, increasing the amount as desired.

Bake wrappers in the preheated oven until crisp and lightly browned, about 5 minutes.

Pour approximately 1/2 the duck sauce over cream cheese mixture. Serve the rest with the toasted won ton wrapper triangles for dipping.

Easy Wakame Brown Rice

Ingredients

2 1/4 cups water
1 cup brown rice
1 tablespoon butter (optional)
1 teaspoon salt (optional)
1 tablespoon dried wakame
seaweed flakes
2 cups water
1 ripe avocado, diced
2 teaspoons toasted sesame
seeds

Directions

Bring water, brown rice, butter, and salt to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until tender, 45 to 50 minutes.

Soak wakame in 2 cups of water for 5 minutes; drain in a mesh strainer. Scoop rice into a bowl, and gently fold in wakame, avocado, and sesame seeds. Serve warm or cold.

Quick And Easy Mexican Chicken

Ingredients

4 skinless, boneless chicken breasts
1 cup salsa
1 cup shredded Cheddar cheese
1 clove garlic, minced
1 pinch salt
1 pinch ground black pepper
1 pinch ground cumin

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat a greased skillet to medium. Rub chicken pieces with garlic, salt, pepper and cumin to taste and add to hot skillet. Cook until brown on both sides and no longer pink (10 to 15 minutes).

Transfer meat to 9 x 13 inch baking dish or casserole dish, top with salsa and cheese and bake at 375 degrees F (190 degrees C) for 15 to 20 minutes (until cheese is bubbly and starts to brown.) Serve over rice or buttered noodles.

Easy Pancakes

Ingredients

1 cup all-purpose flour
2 tablespoons white sugar
2 tablespoons baking powder
1 teaspoon salt
1 egg, beaten
1 cup milk
2 tablespoons vegetable oil

Directions

In a large bowl, mix flour, sugar, baking powder and salt. Make a well in the center, and pour in milk, egg and oil. Mix until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Easy Chicken and Noodles

Ingredients

1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
3/4 cup milk
1/3 cup grated Parmesan cheese
1/8 teaspoon pepper
3 cups cooked wide egg noodles
2 cups cubed, cooked chicken

Directions

In a saucepan, combine the soup, milk, Parmesan cheese and pepper. Stir in the noodles and chicken; heat through.

Easy Swedish Apple Pie

Ingredients

1 1/2 pounds Granny Smith
apples - peeled, cored and sliced
1 tablespoon sugar
1 cup sugar
1 cup flour
1 teaspoon cinnamon
3/4 cup melted butter
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss apples with 1 tablespoon of sugar, and pour them into a pie plate. Thoroughly mix together 1 cup of sugar with the flour, cinnamon, butter, and egg. Spread this evenly over the top of the pie.

Bake in preheated oven until the apples have cooked and the topping is golden brown, about 40 to 45 minutes.

Easy Chicken Parmesan

Ingredients

1 (700 ml) jar pasta sauce
6 tablespoons KRAFT 100%
Grated Parmesan Cheese, divided
6 small boneless skinless chicken
breasts
1 1/2 cups KRAFT Mozzarella
Shredded Cheese

Directions

Heat oven to 375 degrees F.

Pour sauce into 13x9-inch baking dish. Stir in 1/4 cup Parmesan.
Add chicken; turn to evenly coat both sides with sauce. Cover.

Bake 30 minutes or until chicken is done (170 degrees F).

Top with remaining cheeses; bake 5 minutes or until mozzarella is
melted.

Easy Breakfast Sausage Burgers

Ingredients

1 (16 ounce) package bulk hot pork sausage
2 tablespoons butter or margarine, softened
5 hamburger buns, split
5 eggs
15 dill pickle slices
5 slices pepperjack cheese
1 small red onion, sliced
10 pickled jalapeno slices (optional)

Directions

Form the bulk hot pork sausage into 5 patties. Heat a large skillet, and fry the patties over medium high heat. Remove the sausage from the skillet and drain on paper towels.

Melt butter in a second large skillet, and toast the buns over medium heat until golden brown.

Meanwhile, break the eggs into the same skillet used for frying the sausage; reduce the heat to medium-low. Cook until the white is completely set and the yolk thickens. Flip the eggs and continue cooking for another 30 seconds, or until the yolk is to the diners' preferences.

Stack your toasted buns starting with the pickles and jalapeno slices on the bottom, then the cooked sausage patty, pepperjack cheese, fried egg, and onion. Cover with the top half of the bun. Enjoy as the cheese melts between the egg and the sausage.

Easy Coconut Macaroons

Ingredients

1 cup flaked coconut
1/2 cup white sugar
1 tablespoon cornstarch
1 egg, beaten
1 pinch salt
2 (1 ounce) squares semisweet chocolate, melted

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets and lightly dust with cornstarch.

In a medium bowl, stir together the coconut, sugar and cornstarch. Add the egg and salt, mix until well blended. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 13 to 15 minutes in the preheated oven, until golden brown. When cool, drizzle with melted chocolate.

My Momma's Easy Homemade Veggie Soup

Ingredients

3 pounds ground beef
6 potatoes, peeled and cubed
water to cover
4 (15 ounce) cans mixed
vegetables, drained
1 onion, chopped
2 cups chopped cabbage
1 (15 ounce) can tomato sauce
2 tablespoons ground black
pepper
salt to taste

Directions

Place the ground beef in a large skillet over medium high heat.
Saute for 10 to 15 minutes, or until browned and crumbly; set aside.

In a large pot over high heat, combine the potatoes with water to
cover and cook for 20 minutes, or until potatoes are almost tender.

Add the mixed vegetables, onion, cabbage, tomato sauce, reserved
ground beef and ground black pepper.

Bring to a boil, reduce heat to low and simmer for 1 1/2 to 2 hours.
Season with salt to taste.

Easy Light Fruitcake

Ingredients

1 pound candied cherries, halved
5 candied pineapple rings, finely chopped
6 cups golden raisins
1 1/2 cups candied mixed fruit peel
1 cup almonds
1 cup all-purpose flour
2 cups butter, softened
2 cups white sugar
6 eggs
1 teaspoon vanilla extract
1/4 cup orange juice
5 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
6 almonds, split

Directions

Preheat oven to 275 degrees F (135 degrees C). Line the bottom and sides of two greased 9 x 5 x 3 inch loaf pans, and 1 round 4 1/2 inch x 3 inch deep pan with brown paper. Grease the paper.

In a large bowl, stir together cherries, pineapple, raisins, mixed peel, 1 cup pecans, and 1 cup flour. Mix until fruit is coated with flour.

In another large bowl, cream the butter or margarine and sugar together. Beat in eggs 1 at a time. Mix in orange juice and vanilla. Combine 5 cups flour, baking powder, and salt; stir into the creamed mixture. Stir in floured fruit and nuts. Mix. Spoon batter into prepared pans. Fill each pan 3/4 full. Arrange split almonds over tops.

Bake for about 3 hours, until toothpick comes out clean. Cover with foil if top gets too dark while baking.

Easy and Tasty Chicken Tortilla Soup

Ingredients

4 cups water
3 cubes chicken bouillon
1 onion, chopped
1 banana pepper, seeded and diced
1 (15.5 ounce) can hominy, drained
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can garbanzo beans, rinsed and drained
1 (14 ounce) can diced tomatoes with green chilies, undrained
1 (14.5 ounce) can diced tomatoes, undrained
2 (10.75 ounce) cans cream of chicken soup
2 (12.5 fl oz) cans white chicken, drained
4 1/2 teaspoons garlic powder
3 tablespoons lime juice
5 dashes hot pepper sauce (such as Frank's RedHot®)
3 tablespoons dried cilantro
1 teaspoon chili powder
1 teaspoon ground cumin
salt and pepper to taste

Directions

Bring the water to a boil in a large pot; stir the bouillon cubes into the water until dissolved. Add the onion, banana pepper, hominy, black beans, garbanzo beans, diced tomatoes with chiles, diced tomatoes, chicken soup, chicken, garlic powder, lime juice, hot pepper sauce, cilantro, chili powder, cumin, salt, and pepper; stir. Reduce heat to medium and cook the soup until the onions are soft and opaque, about 20 minutes.

Easy Biscotti - Anisette Toast

Ingredients

1 (18.25 ounce) package yellow cake mix
3/4 cup vegetable oil
5 eggs
2 tablespoons anise seed
6 tablespoons anise extract
1 cup chopped almonds
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10x15 inch jellyroll pan.

In a medium bowl, stir together the cake mix, oil, eggs, anise seeds, almonds, and anise extract. Mix well after each addition. Pour into the prepared pan.

Bake for 20 to 30 minutes in the preheated oven, until a toothpick comes out clean.

Cut down the middle of the pan, then cut each half into 1/2 inch slices. Place slices on their side onto the jellyroll pan and return to the oven for 8 to 10 minutes, until toasted. Cool and dust with confectioners' sugar.

Super Easy Dip for Artichokes or Asparagus

Ingredients

1 cup mayonnaise
1 1/2 teaspoons sesame oil
2 tablespoons soy sauce

Directions

Stir together the mayonnaise, sesame oil, and soy sauce in a small bowl. Serve as a dip for steamed vegetables.

Easy Beer and Ketchup Meatballs

Ingredients

1 (28 ounce) bottle ketchup
24 fluid ounces beer
1 1/2 pounds ground beef
2 teaspoons garlic powder
1 onion, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the beer and ketchup in a slow cooker on high setting and allow to simmer..

Meanwhile, in a large bowl, combine the ground beef, garlic powder and onion, mixing well. Form mixture into meatballs about 3/4 inch in diameter. Place meatballs in a 9x13 inch baking dish.

Bake at 400 degrees F (200 degrees C) for 20 minutes.

Transfer meatballs to the slow cooker with the beer and ketchup and simmer for 3 hours; sauce will thicken.

Easy White Chicken Enchiladas

Ingredients

4 ounces cream cheese, softened
1/2 cup sour cream
1/2 cup green salsa
2 (6 ounce) packages seasoned
cooked chicken cubes
1 cup shredded Mexican-style
cheese blend
1 1/2 cups white cheese sauce, or
queso dip
6 (8 inch) flour tortillas

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray an 8x8-inch glass baking dish with cooking spray.

Stir together the softened cream cheese, sour cream, and salsa until blended. Fold in chicken and shredded cheese. Spread a small amount of white cheese sauce onto the bottom of the baking dish. Evenly divide the filling among the tortillas, and roll into firm cylinders. Place into prepared baking dish and cover with remaining sauce.

Bake in preheated oven until golden and bubbly, about 30 minutes. Allow to rest 5 minutes before serving.

Very Easy Crab Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) jar cocktail sauce
3/4 pound imitation crabmeat

Directions

In a medium bowl, blend the cream cheese and cocktail sauce. Cut the imitation crabmeat into small pieces and combine it with the mixture. Refrigerate 3 hours before serving.

Easy Chicken Breast

Ingredients

4 skinless, boneless chicken
breast halves
2 (10.75 ounce) cans condensed
cream of celery soup
1 cup sour cream
1/3 cup white wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts in a lightly greased 9x13 inch baking dish. In a medium bowl, combine the soups, sour cream and white wine. Mix well and pour over the chicken. Cover with foil.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Quick 'n' Easy Carrot Slaw

Ingredients

5 large carrots, peeled and grated
1/2 cup raisins
1/4 cup sweetened flake coconut
1 (20 ounce) can pineapple tidbits,
drained
1/2 cup miniature marshmallows
(optional)
1/2 cup fat-free plain yogurt
ground cinnamon to taste

Directions

Mix the carrots, raisins, coconut, pineapple tidbits, mini marshmallows, yogurt, and cinnamon in a salad bowl, and refrigerate for at least 1 hour to blend the flavors. Serve cold.

Easy A La King Biscuit Casserole

Ingredients

1/4 cup butter, melted
1/8 cup all-purpose flour
1 1/2 cups chicken broth
2 1/2 cups cubed skinless,
boneless chicken breast meat
1 1/2 cups green peas
1 1/2 cups canned mushrooms,
drained
1 cup cooked, sliced carrots
1/2 onion, chopped
1/4 cup chopped red bell pepper
1 (16 ounce) can refrigerated
buttermilk biscuits

Directions

Melt butter in a medium saucepan over medium heat; stir in flour, then pour in broth and let thicken, stirring. Add chicken, peas, mushrooms, carrots, onion and bell pepper. Mix together and bring to a boil.

Preheat oven to 350 degrees F (175 degrees C).

Pour chicken mixture into a 9x13 inch baking dish. Place refrigerated biscuits over top and bake in preheated oven for 25 to 30 minutes, or until biscuits are done.

GrannyLin's Barbeque Ribs Made Easy

Ingredients

1 large onion, sliced
1 (4 pound) package country style
pork ribs
Salt and ground black pepper
1 (18 ounce) bottle barbeque
sauce
1/2 cup water

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Set slow cooker on Medium, add the sliced onions and cover.

Place the ribs on a baking sheet, season with salt and ground black pepper, and place under the preheated broiler until brown, about 5 minutes. Place the browned ribs into the preheated slow cooker with the onion. Cover and cook for 4 hours.

After 4 hours, pour the entire bottle of barbeque sauce over the ribs and onions, pour water into the barbeque sauce bottle, shake and pour into the slow cooker to prevent sticking. Stir gently to combine the water and barbeque sauce. Cover and cook until tender, about another 4 hours.

Easy Cheesy Crawfish Dip

Ingredients

2 pounds processed cheese food (such as Velveeta®), cubed
1 teaspoon condensed cream of mushroom soup

1/2 cup butter, divided
2 onions, chopped
1 green bell pepper, chopped
1 tablespoon minced garlic
3 pounds peeled crawfish tails
1 teaspoon cayenne pepper, or to taste
salt and ground black pepper to taste
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TELB®)

Directions

Place the processed cheese and 1 teaspoon of cream of mushroom soup into a slow cooker. Turn the slow cooker to High and set aside.

Melt half of the butter in a large skillet over medium heat. Stir in the onion and green pepper; cook and stir until the onion has softened and turned translucent, about 10 minutes. Scrape the onion mixture into a bowl and set aside. Melt the remaining butter in the skillet along with the garlic. Once the garlic begins to sizzle and is aromatic, add the crawfish tails, and season with cayenne pepper, salt and pepper. Cook and stir until the crawfish is hot, then stir into the onion and pepper mixture.

Place the crawfish mixture into a food processor, and process until the mixture is finely ground, or to your desired consistency. Stir the crawfish mixture into the slow cooker along with the can of diced tomatoes. Cover, and continue to cook 45 minutes, stirring occasionally. Once hot, set the slow cooker to Low until ready to serve.

Easy Red Beans and Rice

Ingredients

2 cups water
1 cup uncooked rice

1 (16 ounce) package turkey kielbasa, cut diagonally into 1/4 inch slices
1 onion, chopped
1 green bell pepper, chopped
1 clove chopped garlic
2 (15 ounce) cans canned kidney beans, drained
1 (16 ounce) can whole peeled tomatoes, chopped
1/2 teaspoon dried oregano
salt to taste
1/2 teaspoon pepper

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large skillet over low heat, cook sausage for 5 minutes. Stir in onion, green pepper and garlic; saute until tender. Pour in beans and tomatoes with juice. Season with oregano, salt and pepper. Simmer uncovered for 20 minutes. Serve over rice.

Easy and Tasty All-Purpose Marinade

Ingredients

3 cloves crushed garlic
1/2 cup soy sauce
1/4 cup olive oil
1/2 cup water

Directions

In a medium bowl, combine the garlic, soy sauce, olive oil and water; mix well. Marinate meat of your choice for at least 8 hours.

Beautifully Easy Fruit Tart

Ingredients

1 sheet frozen puff pastry, thawed
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 cup cold milk
1 cup thawed COOL WHIP
Whipped Topping
1 cup quartered strawberries
1 (11 ounce) can mandarin
oranges, drained
1 kiwi, peeled, sliced and halved
3 tablespoons apricot preserves
2 teaspoons water
1 square BAKER'S White
Chocolate, melted

Directions

Heat oven to 400 degrees F.

Unroll pastry on baking sheet. Fold over edges of pastry to form 1/2-inch rim; press firmly together to seal. Prick pastry sheet with fork. Bake 10 to 15 min. or until puffed and golden brown. Cool completely. Place on serving tray.

Beat pudding mix and milk in large bowl with whisk 2 min. Stir in COOL WHIP; spread onto pastry.

Arrange fruit over pudding mixture. Mix preserves and water; brush onto fruit. Drizzle with melted chocolate. Let stand until chocolate is firm.

Easy Steak Sandwich

Ingredients

2 tablespoons butter
1/4 medium onion, sliced
4 large fresh mushrooms, sliced
1/4 green bell pepper, sliced into long strips
1 (1/2 pound) well-marbled beef steak of any type, sliced as thinly as possible
3 tablespoons chopped pickled hot peppers
1 teaspoon Hot pepper sauce
2 slices sharp Cheddar cheese
salt and pepper to taste
1/3 French baguette, cut in half lengthwise

Directions

Melt 1 tablespoon of butter in a large skillet over medium heat. Add the onion; cook and stir until tender. Push onion to the side of the pan, and add the mushrooms. Cook and stir until softened, then add the bell pepper and cook just until tender, about 3 minutes. Remove from the pan with a slotted spoon, and set aside.

Add the remaining butter to the skillet. No need to clean the pan, just let it heat up a little bit. Place the steak in the skillet along with the pickled peppers. Season with salt and pepper. The steak cooks really fast, just a couple of minutes. Once the steak is mostly browned, return the onion and pepper to the pan. Cook until heated through.

Turn off the heat, and place the slices of cheese over the top of the pile so they can melt. Scoop the whole pile into the awaiting bread, making sure to pour some of the juices onto that wonderful sandwich.

Easy Olive Martini Chicken

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/2 teaspoon pepper
2 tablespoons butter
3 cloves garlic, chopped
1/4 cup gin
1 tablespoon dry vermouth
1 teaspoon lemon juice
1/4 cup sliced pimento-stuffed green olives

Directions

Heat the olive oil in a large skillet over medium-high heat. Season the chicken breasts with salt and pepper. Place chicken in the skillet, and cook until browned on each side, about 5 minutes per side.

Reduce heat to medium, and add the butter and garlic. Saute for about 3 minutes. Pour in the gin, vermouth, lemon juice, and olives; simmer for 5 to 10 minutes, until the sauce thickens and chicken juices run clear.

Easy Pork Roast

Ingredients

1 (4 pound) pork shoulder roast
2 (16 ounce) cans cannellini beans
1 (12 fluid ounce) can beer
1 (28 ounce) can stewed tomatoes, drained
2 large onions, coarsely chopped
10 shallots, peeled
10 cloves garlic, peeled
salt and black pepper to taste
2 bay leaves
3 sprigs fresh rosemary

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a large skillet over medium-high heat, brown the roast on all sides, about 10 minutes. Place roast into a large roasting pan. Pour beans, beer, and tomatoes over roast. Arrange onions, shallots, garlic, bay leaves and sprigs of rosemary around the roast, and season with salt and pepper.

Cover, and bake for 4 hours. Raise the temperature to 425 degrees F (220 degrees C), and roast 1 hour more.

JELL-O® Easy Patriotic Pie

Ingredients

1 1/2 cups boiling water, divided
1 pkg. (4 serving size) JELL-O
Brand Berry Blue Flavor Gelatin
1 cup ice cubes, divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1 pkg. (4 serving size) JELL-O
Brand Strawberry Flavor Gelatin,
or any red flavor
1 cup thawed COOL WHIP
Whipped Topping

Directions

Stir 3/4 cup of the boiling water into dry blue gelatin at least 2 minutes or until completely dissolved. Add 1/2 cup of the ice cubes; stir until ice is completely melted. Pour into pie crust; refrigerate 5 to 10 minutes or until gelatin is set but not firm.

Meanwhile, stir remaining 3/4 cup boiling water into dry red gelatin in separate bowl at least 2 minutes or until completely dissolved. Add remaining 1/2 cup ice cubes; stir until ice is completely melted. Let stand at room temperature 5 minutes or until slightly thickened.

Spread whipped topping evenly over blue gelatin layer in crust; cover with layer of red gelatin. Refrigerate 2 hours or until set. Store leftover pie in refrigerator.

Easy Herb Roasted Turkey

Ingredients

1 (12 pound) whole turkey
3/4 cup olive oil
2 tablespoons garlic powder
2 teaspoons dried basil
1 teaspoon ground sage
1 teaspoon salt
1/2 teaspoon black pepper
2 cups water

Directions

Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in a roasting pan with a lid.

In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the roasting pan, and cover.

Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven, and allow to stand for about 30 minutes before carving.

Easy Cheesy Nachos

Ingredients

1 (14.5 ounce) package tortilla chips
2 (15 ounce) cans chili without beans
1 pound process American cheese, cubed
4 green onions, sliced
1 medium tomato, chopped

Directions

Divide chips between six plates; set aside. In a saucepan, warm chili until heated through. Meanwhile, in another saucepan, heat cheese over medium-low heat until melted, stirring frequently. Spoon chili over chips; drizzle with cheese. Sprinkle with onions and tomato.

Easy Beer Bread Mix

Ingredients

2 1/2 cups self-rising flour
1/2 cup all-purpose flour
1/4 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon onion powder
3/4 teaspoon Italian seasoning
1 (12 fluid ounce) can beer
1/4 cup butter or margarine,
melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch baking pan.

In a bowl, mix the self-rising flour, all-purpose flour, brown sugar, baking powder, salt, onion powder, and Italian seasoning. Pour in the beer, and mix just until moistened. Transfer to the prepared baking pan. Top with the melted butter.

Bake 45 to 55 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Easy Spaghetti with Tomato Sauce

Ingredients

12 ounces spaghetti
1 pound lean ground beef
1 teaspoon salt
3/4 teaspoon white sugar
1 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/8 teaspoon garlic powder
2 tablespoons dried minced onion
2 1/2 cups chopped tomatoes
1 1/3 (6 ounce) cans tomato paste
1 (4.5 ounce) can sliced mushrooms

Directions

Brown beef over medium heat. Drain off fat.

In a large pot, combine beef, salt, sugar, oregano, pepper, garlic powder, onion flakes, diced tomatoes, tomato paste, and mushrooms. Simmer at a low heat setting for 2 hours, stirring occasionally.

Cook pasta according to package directions. Drain. Serve sauce over spaghetti.

Easy Masoor Daal

Ingredients

1 cup red lentils
1 slice ginger, 1 inch piece, peeled
1/4 teaspoon ground turmeric
1 teaspoon salt
1/2 teaspoon cayenne pepper, or
to taste
4 teaspoons vegetable oil
4 teaspoons dried minced onion
1 teaspoon cumin seeds

Directions

Rinse lentils thoroughly and place in a medium saucepan along with ginger, turmeric, salt and cayenne pepper. Cover with about 1 inch of water and bring to a boil. Skim off any foam that forms on top of the lentils. Reduce heat and simmer, stirring occasionally, until beans are tender and soupy.

Meanwhile, in a microwave safe dish combine oil, dried onion and cumin seeds. Microwave on high for 45 seconds to 1 minute; be sure to brown, but not burn, onions. Stir into lentil mixture.

Easy Egg and Avocado Breakfast Burrito

Ingredients

6 eggs
1/3 cup milk
1/4 cup shredded Cheddar cheese
salt to taste
2 avocados - peeled, pitted, and mashed
4 (10 inch) flour tortillas, warmed
2/3 cup dry curd cottage cheese
1/4 cup ketchup

Directions

In a bowl, beat together the eggs, milk, and cheese. Season with salt. Pour into a skillet over medium heat. Cook and stir until scrambled.

Season mashed avocados with salt. Place tortillas one at a time in a separate skillet over medium heat, and cook just until warm. Spread equal amounts of the avocado mixture on one side of each warmed tortilla. Layer with equal amounts cottage cheese and scrambled eggs. Roll into burritos and serve with ketchup.

Easy Peanut Butter Fudge

Ingredients

1 pound confectioners' sugar
1/2 cup peanut butter
1/2 cup unsweetened cocoa
powder
6 tablespoons milk
2 teaspoons vanilla extract

Directions

Line a 8x8 inch square pan with wax paper.

Combine the confectioners' sugar, peanut butter, cocoa, milk and vanilla together and mix until smooth. Chill until firm then cut into squares.

Easy Pork Chop Casserole

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 packet dry onion soup mix
1 (10.75 ounce) can water
1 cup mushrooms, diced
4 pork chops
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the mushroom soup, onion soup mix, water and mushrooms.

In a large skillet over medium-high heat, brown the pork chops on each side. Transfer chops to a 9x9 inch baking dish, and cover with the mushroom soup mixture.

Bake in the preheated oven for 1 1/2 hours, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Easy Scalloped Potatoes

Ingredients

8 large potatoes, peeled and sliced
14 slices Cheddar cheese
1/2 cup all-purpose flour
1 pinch ground black pepper
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer the bottom of a 2 quart casserole dish with potatoes. Cover the potatoes with a layer of cheese, followed by a light dusting of flour and pepper. Repeat the layering process until all of the ingredients are used up. Pour milk over the entire casserole.

Bake at 350 degrees F (175 degrees C) until the potatoes are cooked and the cheese is bubbly.

Easy Iced Cappuccino

Ingredients

2 teaspoons instant coffee granules
1 teaspoon SLENDA® No Calorie Sweetener, Granulated
3 tablespoons warm water
6 fluid ounces cold milk

Directions

In sealable jar, combine instant coffee, SLENDA® Granulated Sweetener, and warm water. Cover the jar and shake until it is foamy. Pour into a glass full of ice. Fill the glass with milk. Adjust to taste if necessary.

Easy Oven Beef Stew

Ingredients

3 pounds chuck roast
1 packet dry onion soup mix
1 (12 fluid ounce) can or bottle
ginger ale
1 (8 ounce) can mushrooms,
drained

Directions

Preheat oven to 200 degrees F (95 degrees C).

Cut the roast into cubes, then place in a 10x15 inch roasting pan with soup mix, ginger ale and mushrooms; mix well.

Bake in preheated oven for 4 hours.

Insanely Easy Cranberry Sauce

Ingredients

2 1/2 cups white wine
2 cups white sugar
2 tablespoons ground cinnamon
1 pinch ground ginger
3/4 pound fresh cranberries
1/4 pound fresh cherries, pitted
and halved

Directions

Combine the wine, sugar, cinnamon, and ginger in a saucepan. Bring to a simmer over medium-high heat, stirring until the sugar has dissolved. Add the cranberries and cherries. Return to a simmer; reduce heat to medium-low, cover, and simmer 45 minutes stirring occasionally. Refrigerate until cold before serving.

Easy Homemade Vanilla Ice Cream

Ingredients

4 cups half-and-half or light cream
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 tablespoons vanilla extract

Directions

In large bowl, combine ingredients; mix well. Pour into ice cream freezer container. Freeze according to manufacturer's instructions. Freeze leftovers.

Easy Venison Stew

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 cloves minced garlic
1 pound venison, cut into strips
1 (28 ounce) can diced tomatoes
1 (8 ounce) can sliced mushrooms, drained
1/2 teaspoon dried thyme
1/2 teaspoon dried sage
1/4 teaspoon dried tarragon
1/4 teaspoon salt

Directions

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and garlic in the hot oil until the onion is translucent, about 5 minutes. Add the venison to the skillet; cook and stir until evenly browned. Stir the tomatoes, mushrooms, thyme, sage, tarragon, and salt into the mixture; cover the skillet and allow the mixture to simmer until the venison is tender, 30 to 40 minutes.

Easy Tater Tot Hot Dish

Ingredients

1 pound lean ground beef
1/2 cup chopped yellow onion
1 egg
1 (10 ounce) can cream of chicken soup
1 (32 ounce) package tater tots

Directions

Preheat an oven to 450 degrees F (230 degrees C). Grease a 9x9-inch baking dish.

Mix the ground beef, onion, and egg together in a bowl; spread evenly into the prepared baking dish. Arrange the tater tots over the beef mixture. Pour the chicken soup over the tater tots.

Bake in the preheated oven until the beef is cooked through and has reached an internal temperature of 160 degrees F (71 degrees C), about 1 hour.

Easy Egg Drop Soup

Ingredients

1 (49.5 fluid ounce) can chicken broth
1 bunch chopped green onions
1/4 teaspoon white sugar
2 tablespoons soy sauce
3 tablespoons cornstarch
1/3 cup cold water
3 eggs
2 tablespoons cold water

Directions

Heat chicken broth and green onions in a large pot over medium-high heat. Mix sugar, soy sauce, cornstarch, and 1/3 cup of cold water in a bowl until smooth. Reduce heat and stir soy sauce mixture in to the broth. Boil soup on high for 1 minute, then reduce heat to medium-low.

Beat 3 eggs with 2 tablespoons of cold water. Using a fork, stir egg mixture in to soup and cook until eggs are opaque, about 2 minutes.

Easy Peasy Venison Stew

Ingredients

2 pounds venison, cut into cubes
salt and pepper to taste
1 kiwi, peeled and sliced
1 1/2 cups red wine

1/4 cup all-purpose flour
extra-virgin olive oil
2 cloves garlic, minced
1 onion, cut into chunks
1 sprig rosemary leaves, minced
1 sprig thyme leaves, minced
balsamic vinegar
1/2 cup beef stock
5 potatoes, peeled and cubed
1 carrots, cut into 1/2 inch pieces
1 parsnips, cut into 1/2 inch pieces
1 (8 ounce) package sliced fresh mushrooms

Directions

Season the venison with salt and pepper, and place into a bowl. Stir in the kiwi slices and red wine until evenly mixed. Cover, and marinate in the refrigerator overnight.

Drain the venison, reserving the red wine marinade. Pick out the pieces of kiwi from the venison, and place them with the red wine marinade. Squeeze as much marinade from the venison as you can.

Heat the olive oil in a large skillet or saucepan over medium-high heat. Place the floured venison cubes in the hot oil, and cook until browned on all sides, 5 to 10 minutes. Remove the venison cubes to a slow cooker. Stir the garlic, onion, rosemary, and thyme into the skillet, and cook until the edges of the onion begins to soften, about 3 minutes. Pour in the balsamic vinegar and the reserved red wine marinade. Bring to a boil and cook for 5 minutes. Pour the onion mixture into the slow cooker, and stir in the beef stock, potatoes, carrots, parsnips, and mushrooms until evenly mixed. Add water if needed to just cover the vegetables.

Cover the slow cooker, and set to LOW. Cook until the venison is easily pulled apart with a fork and the vegetables are tender, about 4 hours. Season to taste with salt and pepper before serving.

Easy Lovely Lemon Chicken

Ingredients

1 (4 pound) whole chicken, cut into pieces
4 lemons, halved
6 cloves garlic, minced
1 tablespoon curry powder
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken pieces in a 9x13 inch baking dish. Squeeze lemon halves over the chicken, then sprinkle with the garlic, curry powder and salt and pepper to taste.

Bake at 350 degrees F (175 degrees C) for 1 hour or until chicken is cooked through and juices run clear.

Easy Stuffing

Ingredients

6 ounces dry bread stuffing mix
10 slices day-old bread, torn into
small pieces
3 eggs, beaten
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter or spray one
2 quart casserole dish.

Prepare stuffing according to directions on box; place stuffing in a
large bowl.

Add the dried bread, eggs and water; mix well and place in
casserole dish.

Cover and bake 45 to 60 minutes.

Easy Pizza Sauce II

Ingredients

1 (8 ounce) can tomato sauce
1/2 teaspoon minced garlic
1/2 teaspoon dried oregano
1/2 teaspoon dried basil

Directions

In a medium bowl, combine tomato sauce, garlic, oregano and basil and mix all together. Spread mixture over pizza crust, if desired.

Easy Corn Pudding

Ingredients

1 (15 ounce) can creamed corn
1 (15.25 ounce) can whole kernel corn
1/4 pound butter, softened
1 (8.5 ounce) package corn bread mix
1 (8 ounce) container sour cream (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Put butter in 2 quart casserole dish, place in oven until melted.

Remove casserole dish and add creamed corn, kernel corn, corn muffin mix and sour cream. Mix well, bake uncovered approximately 30 minutes.

Easy Cake Mix Peanut Butter Cookies

Ingredients

1/4 cup butter
1/2 cup packed brown sugar
1 egg
1 (18 ounce) jar crunchy peanut butter
1 (18.25 ounce) package yellow cake mix

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the egg and beat until incorporated; then beat in the peanut butter until evenly mixed. Stir in the cake mix until just incorporated. Shape the dough into 1 inch balls, place onto ungreased baking sheets, and flatten with a fork.

Bake in the preheated oven until the edges are golden, about 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Easy Risotto-Style Rice

Ingredients

1 cup uncooked regular long-grain white rice
1 clove garlic, minced
3 1/2 cups Swanson® Chicken Broth, or more as needed
1 tablespoon grated Parmesan cheese
1 dash ground black pepper

Directions

Cook rice and garlic in medium nonstick saucepan 2 minutes, stirring. Add 1/2 cup broth and cook until broth is absorbed.

Add remaining broth, 1/2 cup at a time, stirring until broth is absorbed before adding more broth. Cook until rice is done and creamy. Add cheese and pepper. Serve immediately.

Easy Mint Chip Ice Cream

Ingredients

1 (14 ounce) can sweetened condensed milk
2 tablespoons water
1/4 teaspoon peppermint extract
3 drops green food coloring
2 cups heavy whipping cream, whipped
1 cup miniature semisweet chocolate chips

Directions

In a large bowl, combine milk, water, extract and food coloring. Fold in whipped cream and chocolate chips. Pour into a foil-lined 9-in. x 5-in. x 3-in. loaf pan. Cover and freeze for 6 hours or until firm. Lift out of the pan and remove foil; slice.

Easy Gravy

Ingredients

1 tablespoon pareve margarine
1/4 cup all-purpose flour
3 cups vegetable broth
2 tablespoons miso paste
2 tablespoons warm water
2 teaspoons soy sauce
1/4 teaspoon onion powder

Directions

In a small bowl combine miso and warm water; stir until miso has dissolved.

In a 2 quart saucepan, melt margarine over medium heat. Stir in flour until dissolved. Add vegetable broth, miso mixture, soy sauce and onion powder. Cook, stirring, over medium heat, until thickened.

Quick and Easy Pimento Cheese

Ingredients

2 cups shredded sharp Cheddar cheese
2 cups shredded Colby cheese
2 (4 ounce) jars diced pimento peppers, drained
1/2 (16 ounce) jar creamy salad dressing (e.g. Miracle Whip)
salt and pepper to taste

Directions

In a medium bowl combine Cheddar cheese, Colby cheese, pimentos, creamy salad dressing, salt and pepper. Add more or less creamy salad dressing to achieve desired texture. Mix well.

Easy Fruit Dip

Ingredients

1 (8 ounce) package cream cheese, softened
16 ounces marshmallow creme
1 tablespoon maraschino cherry juice

Directions

Place cream cheese and marshmallow cream in a microwave-safe bowl. Place in microwave and cook on medium-high for 20 seconds increments, until softened.

Stir cherry juice into the cream cheese and marshmallow creme mixture. Cover and refrigerate until chilled.

Easy Tomato-Basil Pizza

Ingredients

2 tomatoes, seeded and coarsely chopped
1 teaspoon salt
8 ounces shredded mozzarella cheese
1 red onion, coarsely chopped
1/4 cup chopped fresh basil
1/2 teaspoon ground black pepper
2 tablespoons olive oil
3 fresh jalapeno peppers, chopped (optional)
1/2 cup sliced black olives
1/2 cup sliced fresh mushrooms
1/2 cup pizza sauce
2 (12 inch) pre-baked pizza crusts
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Mix the tomatoes and salt in a mesh strainer. Let mixture sit and drain for 15 minutes.

Preheat oven to 450 degrees F (230 degrees C).

Combine the drained tomatoes, 8 ounces of mozzarella cheese, onion, basil, pepper, olive oil, jalapenos, olives, and mushrooms in a bowl. Spread the pizza sauce evenly onto the pizza crusts. Distribute tomato mixture over the two pizza crusts evenly. Sprinkle 8 ounces of mozzarella cheese and the Parmesan cheese over both pizzas.

Bake pizzas in preheated oven until cheese is completely melted, 8 to 10 minutes.

Easy Skillet Chicken a la King

Ingredients

1 pound skinless, boneless chicken breast halves - cut into bite-size pieces
1 tablespoon olive oil
1 cup milk
1 (10.75 ounce) can condensed cream of chicken soup
1 cup fresh sliced mushrooms
2 tablespoons chopped pimento peppers
1 teaspoon onion powder
1/2 teaspoon ground black pepper

Directions

In a large skillet, heat oil. When hot add chicken and saute 4 to 5 minutes until about halfway cooked. Add mushrooms and continue to saute until chicken is lightly browned and cooked through (juices run clear). Stir in the milk, soup, mushrooms, pimentos, onion powder and pepper. Bring all to a boil. Cover skillet and reduce heat. Let simmer for 2 to 3 minutes. Stir together and serve.

Easy Chicken Tetrazzini

Ingredients

1 pound cooked and drained spaghetti
5 chicken breasts, cooked and cubed
2 (10.75 ounce) cans condensed cream of chicken soup
2 1/4 cups water
1/4 cup butter
2 cubes chicken bouillon
1/4 cup shredded Cheddar cheese

Directions

Put cooked spaghetti into 9x13-inch baking dish. Place chicken on top of spaghetti.

In medium saucepan heat together soup, water, butter, and bouillon. Bring to a boil and then pour over the pasta and chicken. Put shredded cheese (to taste) on top and press down a bit.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

Easy Chinese Corn Soup

Ingredients

1 (15 ounce) can cream style corn
1 (14.5 ounce) can low-sodium
chicken broth
1 egg, beaten
1 tablespoon cornstarch
2 tablespoons water

Directions

In a saucepan, combine the cream style corn and chicken broth. Bring to a boil over medium-high heat. In a small bowl or cup, mix together the cornstarch and water; pour into the boiling corn soup, and continue cooking for about 2 minutes, or until thickened. Gradually add the beaten egg while stirring the soup. Remove from heat and serve.

Easy Hamantaschen

Ingredients

3 eggs
1 cup granulated sugar
3/4 cup vegetable oil
2 1/2 teaspoons vanilla extract
1/2 cup orange juice
5 1/2 cups all-purpose flour
1 tablespoon baking powder
1 cup fruit preserves, any flavor

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, beat the eggs and sugar until lightly and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. On a lightly floured surface, roll dough out to 1/4 inch in thickness. Cut into circles using a cookie cutter or the rim or a drinking glass. Place cookies 2 inches apart onto the prepared cookie sheets. Spoon about 2 teaspoons of preserves into the center of each one. Pinch the edges to form three corners.

Bake for 12 to 15 minutes in the preheated oven, or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Easy Salmon Acqua Pazza

Ingredients

1 pound salmon fillets, skin removed
1/2 white onion, thinly sliced
1/2 tomato, diced
1 tablespoon garlic powder, or to taste
1 tablespoon onion powder, or to taste
2 tablespoons white wine
2 tablespoons extra-virgin olive oil
sea salt and fresh black pepper to taste

Directions

Place the salmon fillets in an 8x8-inch microwave-safe baking dish, and place the onion and tomato on the fillets. Sprinkle with garlic powder and onion powder, drizzle with white wine and olive oil, and wrap the dish with plastic wrap.

Microwave on High power setting until the salmon is opaque, about 6 minutes. Carefully peel off the plastic wrap to avoid steam, and season with salt and pepper to taste.

Margarita Made Easy

Ingredients

1 (6 ounce) can frozen limeade concentrate
4 (1.5 fluid ounce) jiggers tequila
6 fluid ounces caffeinated citrus-flavored soda

Directions

In a blender full of ice, combine limeade concentrate, tequila and citrus soda. Blend until smooth. Pour into glasses and serve.

Easy Peach Cobbler II

Ingredients

1 (29 ounce) can sliced peaches,
drained
5 slices white bread, crusts
trimmed
1 1/2 cups white sugar
2 tablespoons self-rising flour
1 egg, beaten
1/2 cup margarine, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the peaches into the bottom of a buttered 9 inch square baking dish. Cut each slice of bread into 4 strips, and place over the peaches. In a medium bowl, whisk together the sugar, flour, egg and margarine; pour over the bread.

Bake for 35 to 45 minutes in the preheated oven, or until golden brown.

Easy Beef Lasagna

Ingredients

1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese, divided
2 eggs
12 lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Brown ground beef in 12-inch skillet; drain. Stir in Pasta Sauce; heat through.

Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl.

Evenly spread 1 cup meat sauce in 13 x 9-inch baking dish. Arrange 4 lasagna noodles lengthwise over sauce, then top with 1 cup meat sauce and 1/2 of the ricotta cheese mixture; repeat, ending with sauce. Cover with aluminum foil and bake 30 minutes. Remove foil and sprinkle with remaining 1/4 cup Parmesan cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

Easy Turkey Tetrazzini

Ingredients

1 (8 ounce) package cooked egg noodles
2 tablespoons butter
1 (6 ounce) can sliced mushrooms
1 teaspoon salt
1/8 teaspoon pepper
2 cups chopped cooked turkey
1 (10.75 ounce) can condensed cream of celery soup
1 cup sour cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large heavy skillet. Saute mushrooms for 1 minute. Season with salt and pepper, and stir in turkey, condensed soup, and sour cream. Place cooked noodles in a 9x13 inch baking dish. Pour sauce mixture evenly over the top. Sprinkle with Parmesan cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbling.

Easy Cranberry Chicken

Ingredients

6 skinless, boneless chicken
breast halves
1 (16 ounce) can cranberry sauce
1 (8 ounce) bottle Ranch-style
salad dressing
1/2 packet dry onion soup mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts in a lightly greased 9x13 inch baking dish. In a medium bowl, combine the cranberry sauce, salad dressing and dry onion soup mix. Blend together until well mixed, then pour mixture over chicken.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Meandus' Easy Dinner

Ingredients

1 pound ground beef
1 (14.5 ounce) can French cut green beans
12 frozen hash brown patties, thawed
1 (10 ounce) can canned whole kernel corn
salt to taste
pepper to taste

Directions

Place the ground beef in a skillet over medium-high heat. Cook, stirring, until evenly browned. Drain off grease. Transfer the beef to a large saucepan or soup pot. Stir in the green beans and corn. Break hash brown patties into pieces, and stir them in. Cook until thoroughly heated. Season with salt and pepper.

Easy Slow Cooker Pulled Pork

Ingredients

2 teaspoons Cajun seasoning
1 (3 pound) pork shoulder roast
1/2 (16 ounce) jar golden
pepperoncini, undrained
2 teaspoons adobo sauce
1 yellow onion, chopped
3 cloves garlic
1/2 cup fresh cilantro leaves
water as needed

Directions

Rub the Cajun seasoning into the pork shoulder; place in the bottom of a slow cooker. Pour the pepperoncini with the juice, and the adobo sauce over the pork. Top with the onion, garlic, and cilantro. Pour enough water into the slow cooker to cover the bottom half of the pork shoulder.

Cook on Low until the meat begins to fall apart, 6 to 8 hours. Shred meat with two forks inside the slow cooker before serving.

Easy Lemonade

Ingredients

3/4 cup fresh lemon juice
2 quarts water
1/2 cup white sugar

Directions

In a large pan, combine water and sugar. Heat until the sugar just melts. Remove from heat and pour in lemon juice. Mix well and chill in refrigerator before serving. Garnish with lemon, lime or orange slices.

Easy Butter Cookies I

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 cup cornstarch
1/2 cup white sugar
1 cup unsalted butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Mix together all ingredients until well-blended.

Roll 2-inch sized pieces of dough into balls and place on cookie sheet. Flatten each with the back of a fork.

Bake 13 to 15 minutes until light brown. Let cool on wire rack.

Byrdhouse Easy Ginger Beef Sandwiches

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds boneless beef sirloin steak, cut into thin strips
1 onion, sliced
3 cloves garlic, minced
3 large celery rib, thinly sliced crosswise
3 tablespoons minced fresh ginger root
2 tablespoons soy sauce, or to taste
1 teaspoon chili oil, or to taste
6 hoagie rolls, split lengthwise

Directions

Heat vegetable oil in a large skillet over medium-high heat. Stir in the sirloin strips, and cook a few minutes until the strips begin to brown, but are still a little pink. Stir in the onion and garlic; cook for 2 minutes. Add the celery and ginger, continue cooking until the onion has softened, about 3 minutes. Season with soy sauce and chili oil. Divide among hoagie rolls and serve.

Easy Oniony Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
10 ounces extra sharp Cheddar cheese, shredded
1 (1 ounce) envelope dry onion soup mix
1 cup chopped walnuts

Directions

Thoroughly mix together the softened cream cheese, Cheddar cheese, and onion soup mix in a bowl. Chill in refrigerator for about 1/2 hour to firm up, if necessary. Form the mixture into a ball or log, and press the outside with walnuts.

Serve on an appetizer tray or a decorative plate surrounded by assorted crackers.

Easy Indian Style Okra

Ingredients

3 tablespoons butter
1 medium onion, chopped
1 pound sliced fresh okra
1/2 teaspoon ground cumin
1/2 teaspoon ground ginger
1/2 teaspoon ground coriander
1/4 teaspoon ground black pepper
salt to taste

Directions

Melt butter in a large skillet over medium heat. Add the onion, and cook until tender. Stir in the okra, and season with cumin, ginger, coriander, pepper and salt. Cook and stir for a few minutes, then reduce the heat to medium-low, and cover the pan. Cook for 20 minutes, stirring occasionally until okra is tender.

Easy Weeknight Tuna Pot Pie

Ingredients

2 tablespoons butter
1 small onion, diced
2 (6 ounce) cans tuna, drained
1 (10 ounce) package frozen mixed vegetables
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded Cheddar cheese
1 (8 ounce) package refrigerated crescent rolls

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter in a saucepan over medium heat. Add onions and cook until soft and translucent. Mix in the tuna and frozen vegetables, stirring often until the vegetables are heated through, 5 to 10 minutes. Stir in the cream of mushroom soup. Pour the tuna mixture into a 9 inch pie dish and sprinkle with shredded cheese.

Unroll and separate the crescent rolls. Lay each crescent roll on top of the tuna mixture with the point facing inward, the rolls may overlap slightly. Bake until crescent rolls are golden brown and mixture is bubbly, 11 to 13 minutes. Let the pie sit for 5 to 10 minutes before cutting and serving.

Easy Butter Cookies II

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup confectioners' sugar for
dusting
1 cup chocolate flavored
confectioners coating

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and confectioners' sugar until light and fluffy. Stir in the vanilla and then the flour to form a soft dough. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet. Flatten each cookie to 1/4 inch thick using the bottom of a glass dipped in confectioners' sugar.

Bake for 8 to 10 minutes in the preheated oven, until the edges are just beginning to brown. Do not over cook. Remove from cookie sheets to cool on wire racks.

Melt the coating chocolate over a double boiler or in the microwave, stirring frequently until smooth. Spread chocolate onto the bottom of each cookie. Place cookies chocolate side down onto waxed paper until set.

Quick and Easy Brownies

Ingredients

2 cups white sugar
1 cup butter
1/2 cup cocoa powder
1 teaspoon vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup walnut halves

Directions

Melt the butter or margarine and mix all ingredients in the order given.

Bake at 350 degrees F for 20 to 30 minutes in a 9 x 13 inch greased pan.

Quick and Easy Vegetable Curry

Ingredients

1 tablespoon olive oil
1 onion, chopped
2 cloves crushed garlic
2 1/2 tablespoons curry powder
2 tablespoons tomato paste
1 (14.5 ounce) can diced tomatoes
1 cube vegetable bouillon
1 (10 ounce) package frozen mixed vegetables
1 1/2 cups water
salt and pepper to taste
2 tablespoons chopped fresh cilantro

Directions

In a large saucepan over medium-high, heat oil and saute onion, and garlic until golden. Stir in curry powder and tomato paste, cook 2 to 3 minutes.

Stir in tomatoes, vegetable bouillon cube, mixed vegetables, water, salt and pepper to taste. Cook approximately 30 minutes until vegetables are well done (not crunchy). Sprinkle with fresh cilantro prior to serving.

Easy Liver Pate

Ingredients

1 pound braunschweiger liver
sausage
1 tablespoon milk
1 tablespoon finely chopped onion
1/2 (8 ounce) package cream
cheese, softened
1/2 teaspoon sugar
1/2 teaspoon minced garlic
1 teaspoon chili powder
1 tablespoon Worcestershire
sauce

Directions

In a medium bowl, mix together the sausage, milk, onion, and cream cheese. Season with sugar, garlic, chili powder and Worcestershire sauce, and mix until well blended. Wrap in plastic wrap, and refrigerate for at least 2 hours, until firm.

Easy Cucumber Salad

Ingredients

2 tablespoons white vinegar
1 tablespoon chopped fresh
parsley
1 tablespoon chopped fresh dill
1 teaspoon minced garlic
1 tablespoon white sugar
1 teaspoon salt
1 seedless cucumber, peeled and
chopped

Directions

Whisk together the vinegar, parsley, dill, garlic, sugar, and salt in a bowl; add the cucumber and stir to coat. Cover and chill in refrigerator 4 to 8 hours. Stir well before serving.

Easy Marinated Vegetables

Ingredients

1 1/2 cups broccoli florets
1 1/2 cups cauliflower florets
1 green bell pepper, cut into 1 inch pieces
1 cucumber - peeled, seeded and chopped
1 carrot, coarsely chopped
1/4 cup Italian-style salad dressing

Directions

Bring a large pot of salted water to boil. Place the broccoli and cauliflower florets into the boiling water for one minute. Drain and rinse florets.

Combine broccoli, cauliflower, bell pepper, cucumber, carrot and Italian salad dressing in a medium size mixing bowl. Cover the bowl and refrigerate the vegetables for one hour.

Easy Devonshire Cream

Ingredients

1 (3 ounce) package cream
cheese
1 tablespoon white sugar
1 pinch salt
1 cup heavy cream

Directions

In a medium bowl, cream together cream cheese, sugar and salt. Beat in cream until stiff peaks form. Chill until serving.

Easy a la King

Ingredients

3 cups cooked, diced chicken meat
1 (12 fluid ounce) can evaporated milk
1 (10.75 ounce) can condensed cream of mushroom soup
2/3 cup water
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 (4.5 ounce) cans mushrooms, drained
1 dash hot pepper sauce
salt and pepper to taste

Directions

In a medium saucepan over medium heat, combine the chicken, milk, soup, water, spinach or broccoli, mushrooms, hot pepper sauce and salt and pepper to taste. Cook, stirring, for about 10 to 15 minutes or until heated through. Serve over cooked egg noodles, if desired.

Easy Eggplant Pita

Ingredients

1 small eggplant, diced
1/4 cup fresh sliced mushrooms
1 green bell pepper, chopped
1/2 onion, chopped
1/4 teaspoon garlic powder
1 tablespoon olive oil
4 pitas, halved
1 cup shredded mozzarella cheese
1/2 cup ranch-style salad dressing (optional)

Directions

Combine eggplant, mushrooms, green bell pepper, onion, garlic powder and olive oil in a skillet and fry until vegetables are gently brown and softened.

Stuff hot vegetable mixture into pita bread pockets. Sprinkle Mozzarella cheese into the pockets. Top the entire sandwich with ranch dressing if you wish.

Easy Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix

1/4 cup butter

2 cups white sugar

6 tablespoons unsweetened
cocoa powder

1 cup heavy whipping cream

1 tablespoon vanilla extract

1/4 cup chopped walnuts

Directions

Bake a box chocolate cake as directed. While hot from the oven, poke holes over entire cake with a fork. While the cake is cooking prepare the fudge sauce.

For the fudge sauce: In a saucepan, combine butter, sugar, cocoa and cream. Stir over medium heat until a full boil starts. Cook at a full boil for 2 minutes. Stir in vanilla. Pour while hot over warm cake. Sprinkle with chopped walnuts. Serve alone or with ice-cream.

Easy Chicken Casserole

Ingredients

4 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup
1 cup sour cream
32 buttery round crackers
1/4 cup chopped onion (optional)
1/4 cup chopped mushrooms (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Boil chicken until cooked through (no longer pink inside), about 20-30 minutes. Chop into bite size pieces and place in a 9x13 inch baking dish.

Combine soup, sour cream, onion (optional) and mushrooms (optional). Pour mixture over chicken and top with crumbled crackers. Cover and bake at 350 degrees F (175 degrees C) for 30 minutes (or freeze for baking at another time).

Easy Whipped Cream

Ingredients

1/2 cup heavy cream, chilled
1/2 cup sour cream
1/4 cup confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Combine the cream, sugar, sour cream and vanilla in a medium bowl. Use an electric mixer to whip to stiff (but not grainy) peaks. Chill until using. Use within one day.

Easy Beef Stroganoff

Ingredients

1 pound ground beef
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 cube beef bouillon
1 medium onion, chopped
8 ounces fresh mushrooms, sliced
1 pint sour cream
4 ounces egg noodles, cooked and drained

Directions

In a large skillet brown beef in oil over medium high heat. When meat is browned, drain excess fat from skillet. Add garlic powder, salt and pepper and stir in.

Add bouillon, onion and mushrooms to skillet and saute until onions are translucent. Remove from heat (very important) and add sour cream. Stir all together and serve over hot cooked egg noodles.

Easy Lima Beans

Ingredients

cooking spray
1/2 medium onion, finely chopped
1 1/2 cups chicken broth
1 (16 ounce) package frozen baby lima beans

Directions

Heat a large saucepan over medium heat, and spray with cooking spray. Saute onions until soft and translucent. Pour in chicken broth, and bring to a boil. Add lima beans, and enough water just to cover. Bring to a boil, then reduce heat to low, cover, and simmer for 30 minutes, until beans are tender.

Grandma's Easy Turkey Taco Salad

Ingredients

1 pound ground turkey
1 (1.25 ounce) package taco seasoning mix
1 (15 ounce) can black beans, rinsed and drained
1 head iceberg lettuce, shredded
2 tomatoes, diced
1 (10 ounce) bag tortilla chips, coarsely crumbled
1 (8 fluid ounce) bottle thousand island dressing

Directions

Heat a large skillet over medium-high heat, and stir in the ground turkey. Cook and stir until the turkey is crumbly, evenly browned, and no longer pink. Mix in taco seasoning mix as directed on package. Remove from heat.

Combine the turkey, black beans, lettuce, tomatoes, and tortilla chips in a large bowl. Toss with salad dressing. Serve immediately, or refrigerate for an hour before serving.

Easy Chicken Parmesan Sandwich

Ingredients

6 frozen chicken nuggets
2 tablespoons tomato sauce
1 hamburger bun, split
1 slice American cheese
1 tablespoon grated Parmesan cheese

Directions

Place the chicken nuggets on a microwave-safe plate. Cook in microwave until hot in the middle, about 2 minutes.

Spread 1 tablespoon tomato sauce on one piece of the hamburger bun; cover the sauce with the American cheese slice. Arrange the chicken nuggets onto the cheese. Pour the remaining tomato sauce over the nuggets; sprinkle with the Parmesan cheese. Top with the other half of the hamburger bun to finish the sandwich.

Easy and Delicious Blender Quiche

Ingredients

1 cup shredded Cheddar cheese
1/2 cup cooked, cubed chicken meat
1/2 cup frozen zucchini, cooked
3 eggs
1/2 cup baking mix
1/2 teaspoon salt
1 dash garlic powder
1 tablespoon dried minced onion
2 tablespoons chopped fresh parsley
1 1/2 cups milk
1/3 cup olive oil
1/2 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 9 inch pie pan.

Spread shredded cheese across bottom of pie pan. Cover cheese with meat and vegetables.

In a blender, combine eggs, baking mix, salt, garlic powder, onions, parsley, and milk. Blend until smooth, then add olive oil. Blend until combined, then pour mixture over meat and vegetable layer. Sprinkle with paprika.

Bake in preheated oven for 40 minutes. Cool 10 minutes before serving.

Easy Italian Chicken

Ingredients

8 chicken legs, halved
4 cloves garlic
1 tablespoon crushed red pepper flakes
1 tablespoon vegetable oil
salt to taste
1/2 cup water

Directions

In a large skillet, brown the chicken pieces in oil and cook for about 15 minutes over medium heat.

Crush garlic cloves and squeeze over chicken. Cover skillet and cook over low heat for 10 minutes each side. Remove cover, sprinkle with red pepper flakes and salt to taste, add water and simmer over low heat until water evaporates and the chicken pieces are sticky and yummy!

Easy Mexican Rice

Ingredients

1 1/2 cups uncooked brown rice
3 cups water
1 (1 ounce) package taco seasoning mix
1 (15.25 ounce) can kidney beans, drained
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes, drained
salt and pepper to taste
1/2 cup shredded lettuce

Directions

In a saucepan bring 3 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 45 minutes. Remove from heat and let stand for 15 minutes.

Stir in taco seasoning, kidney beans, tomato sauce, diced tomatoes, salt, pepper and lettuce.

Cook over medium heat until heated through.

Easy Raspberry Chicken

Ingredients

1/2 cup raspberry preserves
1/2 cup frozen pineapple juice
concentrate, thawed
1/2 cup soy sauce
2 tablespoons rice vinegar
1/2 teaspoon chili powder
1/2 teaspoon curry powder
1/2 teaspoon garlic powder
6 skinless, boneless chicken
breast halves
1/4 cup fresh raspberries

Directions

Whisk together raspberry preserves, pineapple juice concentrate, soy sauce, and rice vinegar. Stir in chili powder, curry powder, and garlic powder; pour over chicken breasts in a resealable plastic bag. Marinate chicken in refrigerator at least 4 hours to overnight.

Preheat oven to 350 degrees F (175 degrees C). Place chicken into a baking dish, and pour remaining marinade ovetop. Cover the dish with a lid or aluminum foil.

Bake in preheated oven until the chicken juices run clear, 30 to 40 minutes. Transfer to a serving platter and garnish with fresh raspberries.

Easy Meatball Parm Hero

Ingredients

2 cups Prego® Traditional Italian Sauce
16 (1 ounce) frozen cooked meatballs
4 long hard rolls, split
1 cup shredded mozzarella cheese
Grated Parmesan cheese

Directions

Heat sauce and meatballs in 3 quart saucepan over medium-high heat to a boil. Reduce heat to low. Cook for 20 minutes or until meatballs are heated through, stirring occasionally.

Serve meatballs and sauce in rolls. Sprinkle with mozzarella and Parmesan cheeses.

Easy Chicken Alfredo

Ingredients

1 pound uncooked linguine
2 boneless chicken breast halves,
cooked and cubed
1 (4.5 ounce) can sliced
mushrooms
1 (16 ounce) jar Alfredo-style
pasta sauce
1 (10 ounce) package frozen
mixed vegetables
1/3 cup milk

Directions

In a large pot cook fettuccini or linguini pasta in boiling salted water until al dente. Drain well.

Meanwhile, in a large saucepan over medium-low heat add cubed cooked chicken, mushrooms, Alfredo sauce, frozen vegetables, and milk. Cook until heated through.

Serve warm Alfredo sauce over cooked fettuccini or linguini noodles.

Easy and Elegant Pork Tenderloin

Ingredients

2 cups Italian seasoned bread crumbs
1/2 cup olive oil
2 pounds pork tenderloin

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix bread crumbs and olive oil in bowl to reach consistency that would be moist enough to stick to the meat when pressed. Place pork on a shallow cooking sheet. Press the crumb mixture onto all sides of the meat until there is no pink showing, usually 1/4 inch thick.

Bake for at least 35 minutes until a meat thermometer reads 165 degrees F (75 degrees C) or until there is no pink when the pork is cut. Let the pork rest for 10 minutes, then cut into 1/2 inch slices.

Quick and Easy Pumpkin Mousse

Ingredients

1 tablespoon butter
24 marshmallows
1/2 cup milk
1/2 cup canned pumpkin
1 teaspoon vanilla extract
1 teaspoon pumpkin pie spice
1/3 cup confectioners' sugar
1 cup heavy cream

Directions

Melt the butter in a large skillet. Stir in the marshmallows, milk, and pumpkin. Stir frequently until melted and smooth. Remove from heat; stir in vanilla and pumpkin pie spice. Cool completely, about 30 minutes.

Combine 1/3 cup confectioners' sugar and 1 cup heavy cream in a large bowl. Use an electric mixer to beat until stiff peaks form. Fold whipped cream into cooled pumpkin mixture. Pour mousse into ramekins or chocolate shells. Cover and refrigerate until firm, about 2 hours.

Jonny's Easy Garbonzalicious Tangy Artichoke

Ingredients

2 (15 ounce) cans garbanzo beans (chickpeas), drained and rinsed
1 (16 ounce) can dark red kidney beans, drained and rinsed
1 (15 ounce) can light red kidney beans, drained and rinsed
1 (14 ounce) can artichoke hearts, drained, quartered
1 (6 ounce) can jumbo black olives, halved
6 radishes, chopped
2 carrots, coarsely grated

Dressing

2/3 cup extra virgin olive oil
1/3 cup red wine vinegar
1 teaspoon garlic powder
1 teaspoon Italian seasoning
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
1/4 cup sunflower seeds (optional)

Directions

Combine garbanzo beans, dark and light red kidney beans, artichoke hearts, olives, radishes, and carrots in a large glass bowl.

Whisk together the olive oil and vinegar in a small glass bowl. Add the garlic powder, Italian seasoning, onion powder, and black pepper; whisk to combine. Pour dressing over the bean mixture and toss carefully to evenly distribute. Cover and refrigerate for at least 4 hours before serving. Stir every hour to redistribute dressing.

Sprinkle with sunflower seeds to serve.

Easy Garden Green Beans

Ingredients

1 pound fresh green beans,
trimmed
3 tablespoons olive oil
3 cloves garlic, sliced
1 pinch salt
1 pinch ground black pepper
2 tablespoons white wine vinegar
3 tablespoons freshly grated
Parmesan cheese
2 tablespoons chopped fresh
parsley

Directions

Set a steamer basket insert into a large saucepan and fill with water to a level just below the steamer. Bring to a boil. Add green beans, and steam to your desired degree of tenderness, or about 5 minutes.

Once the beans have cooked, transfer them to a serving bowl. Toss with olive oil, garlic, salt, pepper, white wine vinegar, and Parmesan cheese. Let stand for 10 minutes. Remove garlic slices and garnish with parsley before serving.

Easy Punch

Ingredients

4 (0.13 ounce) packages
unsweetened strawberry-flavored
drink mix powder
2 (46 fluid ounce) cans pineapple
juice
3 cups white sugar
4 quarts water
2 liters ginger ale

Directions

In a large punch bowl combine drink mix, pineapple juice, sugar and water. Stir until dissolved. Stir in the ginger ale.

Super Easy Chocolate Cupcakes

Ingredients

3/4 cup shortening
1 2/3 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon instant coffee granules
1 pinch cayenne pepper
2 1/4 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1/4 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 1/2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with 18 paper baking cups.

In a medium bowl, beat the shortening and sugar with an electric mixer until light and fluffy. Mix in the eggs, one at a time, then stir in vanilla, instant coffee and cayenne pepper. Combine the flour, cocoa, baking powder, baking soda and salt; stir into the batter, alternating with the water, just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost as desired.

Easy Vegetable Soup I

Ingredients

46 ounces tomato-vegetable juice
cocktail
1 (14.5 ounce) can diced tomatoes
with green chile peppers
2 (15 ounce) cans mixed
vegetables, drained
1 (15 ounce) can kidney beans
2 potatoes, peeled and cubed

Directions

In a pot, mix together the tomato-vegetable juice, diced tomatoes, mixed vegetables, kidney beans and potatoes. Simmer over medium low heat for at least 30 minutes.

Easy Cranberry Granola

Ingredients

- 4 cups rolled oats
- 1 1/2 cups wheat germ
- 1/2 cup chopped walnuts
- 1/2 cup chopped almonds
- 1 cup dried cranberries
- 1/3 cup vegetable oil
- 1 1/4 cups honey, or to taste
- 1 1/2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, stir together the oats, wheat germ, walnuts, almonds, and dried cranberries. In a separate bowl, mix together the oil, honey, vanilla and cinnamon. Drizzle over the dry ingredients, and stir to coat evenly. Spread the mixture out in a thin layer on an ungreased cookie sheet.

Bake for 30 to 40 minutes in the preheated oven, stirring every 10 minutes to toast evenly. Allow to cool completely before storing in an airtight container. Granola will become crunchier as it cools.

Easy Lemon Cookies

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1/3 cup vegetable oil
1 teaspoon lemon extract
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour cake mix into a large bowl. Stir in eggs, oil, and lemon extract until well blended. Drop teaspoonfuls of dough into a bowl of confectioners' sugar. Roll them around until they're lightly covered. Once sugared, put them on an ungreased cookie sheet.

Bake for 6 to 9 minutes in the preheated oven. The bottoms will be light brown, and the insides chewy.

Campbell's® Quick and Easy Chicken, Broccoli

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular, 98% Fat Free or Healthy Request®)
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant brown rice*
2 cups fresh or frozen broccoli flowerets

Directions

Heat oil in 10-inch skillet over medium-high heat. Add chicken and cook until well browned on both sides. Remove chicken from skillet.

Stir soup, water, paprika and black pepper in skillet. Heat to a boil.

Stir rice and broccoli in skillet. Reduce heat to low. Return chicken to skillet. Sprinkle additional paprika and black pepper over chicken. Cover and cook 5 minutes. or until chicken is cooked through and rice is tender.

Easy Spiced Brown Rice With Corn

Ingredients

2 cups water
1 cup brown rice
1 tablespoon olive oil
1/2 teaspoon salt
1 cup frozen corn kernels
1/2 teaspoon dried cilantro
1/2 teaspoon cumin seed

Directions

In a saucepan, mix the water, rice, olive oil, and salt, and bring to a boil. Mix in the corn, cilantro, and cumin. Reduce heat, cover, and simmer 45 to 60 minutes, until the liquid has been absorbed.

Easy Fried Eggplant

Ingredients

2 tablespoons canola oil
1 large eggplant, peeled and sliced
3 eggs, beaten
2 cups dry bread crumbs

Directions

Heat oil in a large skillet over medium-high heat. Dip eggplant slices in egg, then in crumbs, and place in hot oil. Fry 2 to 3 minutes on each side, or until golden brown. Drain on paper towels.

Easy Livin' Punch

Ingredients

3 cups vodka
2 cups club soda
2 cups cranberry juice
1 cup tangerine juice
1 cup lime juice
1 lime, sliced
3 quarts crushed ice

Directions

Stir together the vodka, club soda, cranberry juice, tangerine juice, lime juice, and sliced lime in a large punch bowl. Add crushed ice to serve.

Easy, Low-Sugar Pear Butter

Ingredients

4 pounds pears, quartered and
cores removed
1/4 cup white sugar
1/4 cup granular sucralose
sweetener (such as Splenda®)
2 teaspoons grated orange zest
1/4 teaspoon ground nutmeg
1/4 cup orange juice
1 (.25 ounce) envelope unflavored
gelatin powder

Directions

Place the pears into a large pot, and fill with enough water to cover. Bring to a boil, then cook over medium heat until fruit is soft, about 30 minutes. Drain and transfer the pears to a blender. Puree the pears and return them to the pot.

Stir the sugar, sweetener, orange zest, nutmeg and orange juice into the pot and bring to a boil. Cook, stirring frequently until slightly thickened, about 15 minutes. Remove from the heat and stir in the gelatin until completely dissolved. Ladle into hot sterile jars and seal with lids and rings, or fill freezer containers and freeze if you prefer.

Easy Strawberry Napoleon

Ingredients

2 cups cold milk
1 (3.4 ounce) package instant
vanilla pudding mix
1 cup whipping cream, whipped
36 saltines
1 pint fresh strawberries, sliced

Directions

In a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Fold in the whipped cream. Place a third of the crackers in an ungreased 8-in. square dish (break crackers to completely cover bottom of dish). Top with a third of the pudding mixture. Repeat the layers twice. Cover and refrigerate for at least 6 hours. Top with strawberries just before serving.

Easy Salsa Meatloaf

Ingredients

1 pound ground beef sirloin
1/2 cup salsa
1/2 cup Italian seasoned bread crumbs
1/2 cup shredded Cheddar cheese
1 egg, lightly beaten
3 cloves garlic, minced
dried parsley to taste
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix the ground sirloin, salsa, bread crumbs, cheese, egg, and garlic. Season with parsley, salt, and pepper. Transfer to a 5x9 inch loaf pan.

Bake 45 minutes in the preheated oven, or to a minimum internal temperature of 160 degrees F (72 degrees C).

Easy Spinach Stuffing Casserole

Ingredients

4 cups Pepperidge Farm® Herb Seasoned Stuffing
1 tablespoon butter or margarine
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup or Campbell's® Condensed 98% Fat Free Cream of Celery Soup
1/2 cup sour cream
1 teaspoon onion powder
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/4 cup grated Parmesan cheese

Directions

Mix 1/2 cup stuffing and butter.

Mix soup, sour cream, onion powder, spinach and cheese. Add remaining stuffing. Mix lightly. Spoon into 1 1/2-quart casserole. Sprinkle stuffing mixture on top.

Bake at 350 degrees F for 35 minutes or until hot.

Easy Veggie Salad

Ingredients

1 (16 ounce) can kidney beans,
rinsed and drained
1 (14.5 ounce) can cut green
beans, drained
1 small cucumber, halved and
thinly sliced
2 cups thinly sliced carrots
1/2 cup chopped green pepper
1/4 cup sliced radishes
1/2 cup cider or red wine vinegar
1/3 cup sugar
2 tablespoons vegetable oil
1 teaspoon ground mustard
1 teaspoon salt
Dash pepper

Directions

In a large bowl, combine the beans, cucumber, carrots, green pepper and radishes. In a small bowl, combine the remaining ingredients; mix well. Pour over vegetables and toss to coat. Serve with a slotted spoon. Refrigerate leftovers up to 2 days.

Easy Seafood Bisque

Ingredients

1/2 cup chopped onion
1 tablespoon butter
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 (10.75 ounce) can condensed cream of shrimp soup, undiluted
1 (8 ounce) package imitation crabmeat, chopped
2 1/4 cups milk
1 teaspoon chicken bouillon granules
1/2 teaspoon dried parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon dried marjoram
1/4 teaspoon pepper

Directions

In a 3-qt. saucepan, saute onion in butter until tender. Stir in remaining ingredients. Cover and cook over medium-low heat for 20 minutes or until heated through, stirring occasionally.

Easy Flat Iron Steak in Wine Sauce

Ingredients

2 (6 ounce) flat iron steaks
2 tablespoons olive oil
1/8 teaspoon cayenne pepper, or to taste
1 teaspoon ground black pepper
1 tablespoon ground paprika
1 teaspoon salt
1 1/2 teaspoons dry mustard powder
1 1/2 teaspoons garlic powder
3 tablespoons olive oil
1/2 cup dry red wine
1 cup sliced portobello mushrooms

Directions

Allow the steaks to come to room temperature.

Stir together 2 tablespoons of olive oil, cayenne pepper, black pepper, ground paprika, salt, mustard powder, and garlic powder in a small bowl to make a paste.

Prick steaks all over with a fork and rub them well with the spice rub paste, working the rub into the meat.

Heat a large, heavy skillet over high heat and add the remaining 3 tablespoons of olive oil. Heat oil until it just begins to smoke and quickly sear the steaks until the outside has browned but the center is still blood red and just warmed, 2-3 minutes per side. An instant-read thermometer inserted into the center should read 115 degrees F (46 degrees C).

Remove steaks from skillet with tongs. Pour the dry red wine into the skillet, and bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Stir in the sliced portobello mushrooms, and cook and stir until mushrooms are cooked and have released their liquid, about 5 minutes.

Return steaks to the skillet on top of the mushroom-wine sauce. Reduce heat to LOW and cook until sauce reduces and thickens, about 5 minutes. Remove steaks to serving platter and pour mushroom sauce over steaks to serve.

Easy Pasta Primavera

Ingredients

2 tablespoons cornstarch
1 (14 ounce) can Swanson®
Natural Goodness Chicken Broth
1 teaspoon dried oregano leaves,
crushed
1/4 teaspoon garlic powder
2 cups broccoli flowerets
2 medium carrots, sliced
1 medium onion, cut into wedges
1 medium tomato, diced
4 cups hot cooked thin spaghetti,
cooked without salt
3 tablespoons grated Parmesan
cheese

Directions

Mix cornstarch and 3/4 cup broth.

Mix remaining broth, oregano, garlic, broccoli, carrots and onion in saucepot. Heat to a boil. Cover and cook over low heat 5 minutes or until vegetables are tender.

Add cornstarch mixture. Cook and stir until mixture boils and thickens. Stir in tomato. Toss with spaghetti and serve with cheese.

Easy Chocolate Truffles

Ingredients

8 ounces good-quality semi- or bittersweet chocolate, coarsely chopped
4 ounces unsweetened chocolate
8 tablespoons unsalted butter
1 (14 ounce) can sweetened condensed milk
Your choice of flavoring (see below)
Your choice of coating (see below)

Directions

Heat chocolates, butter and milk in a pan until chocolates and butter are partially melted. Remove from heat and stir until completely melted. Whisk in desired flavoring until creamy-smooth.

Transfer to a bowl and let stand until firm enough to hold its shape, about 2 hours.

Using a tablespoon (a spring-action 1 Tb. scoop is ideal), mold chocolate into balls, 1 level Tb. at a time, and place on a cookie sheet lined with greased parchment paper.

Place desired coating in a small bowl. Working one at a time, drop truffles into the bowl with greased fingertips. Shake bowl back and forth so truffles are completely coated. If necessary, roll truffles by hand to make round. Return to parchment. (Can be refrigerated in an airtight container up to 5 days or frozen up to 1 month.) Before serving, let stand at room temperature to soften slightly.

Quick and Easy Eggs Benedict

Ingredients

4 slices Canadian bacon
1 teaspoon white vinegar
4 eggs
1 cup butter
3 egg yolks
1 tablespoon heavy cream
1 dash ground cayenne pepper
1/2 teaspoon salt
1 tablespoon lemon juice
4 English muffins, split and
toasted

Directions

In a skillet over medium-high heat, fry the Canadian bacon on each side until evenly browned.

Fill a large saucepan with about 3 inches water, and bring to a simmer. Pour in the vinegar. Carefully break the 4 eggs into the water, and cook 2 to 3 minutes, until whites are set but yolks are still soft. Remove eggs with a slotted spoon.

Meanwhile, melt the butter until bubbly in a small pan or in the microwave. Remove from heat before butter browns.

In a blender or large food processor, blend the egg yolks, heavy cream, cayenne pepper, and salt until smooth. Add half of the hot butter in a thin steady stream, slow enough so that it blends in at least as fast as you are pouring it in. Blend in the lemon juice using the same method, then the remaining butter.

Place open English muffins onto serving plates. Top with 1 slice Canadian bacon and 1 poached egg. Drizzle with the cream sauce, and serve at once.

Easy Southwestern Salad Dressing

Ingredients

1 cup Ranch-style salad dressing
1 cup honey barbecue sauce

Directions

In a small bowl, whisk together the ranch dressing and barbecue sauce. Refrigerate until serving.

Carolyn's Oh-So-Easy Cherry Cobbler

Ingredients

1 (15 ounce) can pitted tart red cherries, drained with liquid reserved
1/2 cup white sugar
1 cup buttermilk baking mix
1/2 cup white sugar
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x9-inch baking dish with cooking spray.

Stir the liquid from the cherries and 1/2 cup sugar together in a small glass bowl; heat in the microwave until the sugar is dissolved, 1 to 2 minutes. Set aside.

Stir the baking mix, 1/2 cup sugar, and milk together in a separate small bowl; mix until you get a moist batter. Spread the mixture in an even layer in the bottom of the prepared baking dish. Spread the cherries evenly over the batter. Slowly pour the cherry juice over the cherries.

Bake in the preheated oven until lightly browned, 25 to 30 minutes.

Easy Peach Crisp I

Ingredients

1 (29 ounce) can sliced peaches,
with juice
1 (18.25 ounce) package yellow
cake mix
1/2 cup margarine
1 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour canned peaches into a 9x13 inch baking pan; make sure juices cover peaches, if not add a small amount of water to just cover fruit. Mix peaches with 1/2 cup of the sugar and sprinkle cinnamon to taste into mixture.

Sprinkle dry cake mix evenly over top of peach mixture. Poke holes into cake mix to allow juice through. Cut stick of margarine into small pats, placing randomly over the top. Sprinkle with the remaining 1/2 cup of sugar and a light dusting of cinnamon.

Bake in preheated oven for 25 to 30 minutes, or until the juice mixture is bubbly and the top of the cake mix topping is crusty and golden brown.

Easy Rosemary Chicken

Ingredients

4 skinless, boneless chicken breasts
1 (10.75 ounce) can condensed cream of chicken soup
1 cup sour cream
1 tablespoon chopped fresh rosemary

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the soup, sour cream and rosemary. Mix well.

Place chicken pieces in a 9x13 inch baking dish, in a single layer. Pour rosemary mixture over chicken and bake in the preheated oven for 30 to 40 minutes, or until chicken is cooked through and juices run clear. Let cool 10 minutes and serve.

Easy Pepper Steak

Ingredients

1 pound boneless beef sirloin steak, 3/4 inch thick
3 tablespoons cornstarch
1 (14 ounce) can SwansonB® Beef Broth
1 tablespoon soy sauce
1/4 teaspoon garlic powder
2 cups fresh or frozen green or red pepper strips
1 medium onion, cut into thin wedges
4 cups hot cooked regular long-grain white rice, cooked without salt

Directions

Slice beef into very thin strips. Mix cornstarch, broth, soy and garlic.

Stir-fry beef in nonstick skillet until browned and juices evaporate.

Add peppers and onion. Add cornstarch mixture. Cook and stir until mixture boils and thickens. Serve over rice.

Easy Lentil Feta Wraps

Ingredients

6 (8 inch) whole wheat tortillas
3 tablespoons olive oil
2 cloves garlic, minced
2 shallots, finely chopped
1/2 pound fresh mushrooms,
sliced
1/4 cup dry white wine
1 (15 ounce) can brown lentils
1 (4 ounce) package feta cheese,
crumbled
1/4 cup chopped kalamata olives
1/2 cup chopped tomatoes

Directions

Preheat oven to 250 degrees F (120 degrees C). Wrap the tortillas in aluminum foil, and warm in the oven about 10 minutes, until soft.

Heat the olive oil in a saucepan over medium heat, and saute the garlic, shallots, and mushrooms 5 minutes, until lightly browned. Pour in the wine, and scrape up any browned bits from the bottom of the saucepan. Mix in the lentils, and cook 2 minutes, just until heated through.

Fill each tortilla with a portion of the lentil mixture, and fold or roll. Top with feta cheese, olives, and tomatoes.

Easy Peach Crisp II

Ingredients

1 (29 ounce) can sliced peaches,
drained
2 cups all-purpose flour
1 1/2 cups white sugar
1 pinch salt
1 1/2 teaspoons ground cinnamon
1 cup butter, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer the peaches in a 9x13 inch baking pan. In a large bowl, mix the flour, sugar, salt and cinnamon. Slice the butter into chunks and mix it into the dry ingredients until it looks like pea size crumbs. Sprinkle crumbs over peaches.

Bake for 30 to 40 minutes in the preheated oven, until lightly golden.

Easy Rum Raisin Ice Cream

Ingredients

1/4 cup raisins
1/4 cup dark rum
1 quart vanilla ice cream
1/8 teaspoon ground nutmeg

Directions

Place the raisins in a small bowl, pour on the rum, cover with plastic wrap, and allow the raisins to steep overnight.

The next day, remove ice cream from freezer and allow to stand at room temperature until the ice cream is softened but not melting, about 15 minutes. Scoop the ice cream into a large bowl, and stir in the rum-soaked raisins, any extra rum in the bowl, and nutmeg until the ice cream is well mixed. The rum will soften the ice cream and make mixing easier.

Pack the flavored ice cream back into the carton and refreeze until needed, at least 1/2 hour.

Quick and Easy Monkey Bread

Ingredients

24 ounces frozen dinner roll dough
1 cup packed brown sugar
1 (3.4 ounce) package instant butterscotch pudding mix
1/4 cup white sugar
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
1/2 cup melted butter

Directions

The night or several hours before, grease and flour a 9 or 10 inch tube pan. Mix brown sugar and pudding mix together. Mix white sugar and cinnamon together. Place frozen dinner rolls in pan a layer at a time. Sprinkle brown sugar and pudding mix over first layer of rolls. Sprinkle sugar and cinnamon mixture over the brown sugar and pudding mixture. Spread half the nuts and melted butter over first layer. Repeat with the next layer.

Place on counter over night. Do not cover. Next morning bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Let stand a few minutes and turn pan over onto serving platter.

Easy Mac and Cheese Muffins

Ingredients

2 cups uncooked elbow macaroni
1 tablespoon butter
1 egg, beaten
1 cup milk
1 1/2 cups shredded sharp Cheddar cheese
1 1/2 cups shredded mozzarella cheese
1/2 cup seasoned dry bread crumbs
2 teaspoons olive oil
1/2 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a muffin tin with nonstick cooking spray. In a small bowl, stir together the bread crumbs, olive oil and salt; set aside.

Bring a large pot of lightly salted water to a boil. Add the macaroni and cook for about 8 minutes, it should still be a little bit firm. Remove from the heat, drain and return to the pan; stir in the butter and egg until pasta is evenly coated. Reserve 1/2 cup of sharp Cheddar cheese and stir the remaining Cheddar cheese, milk and mozzarella cheese into the pasta. Spoon into the prepared muffin tin. Sprinkle the reserved cheese and the bread crumb mixture over the tops.

Bake for 30 minutes in the preheated oven, or until the topping is nicely browned. Allow the muffins to cool for a few minutes before removing from the pan. This will allow the cheese to set and they will hold their muffin shape.

Easy Tiramisu

Ingredients

3 egg yolks
1/4 cup white sugar
2 teaspoons vanilla extract
1 1/8 cups mascarpone cheese
24 ladyfingers
1 1/2 cups brewed coffee
1 tablespoon unsweetened cocoa powder

Directions

In a medium bowl, beat yolks with sugar and vanilla until smooth and light yellow. Fold mascarpone into yolk mixture. Set aside.

Dip ladyfingers briefly in coffee and arrange 12 of them in the bottom of an 8x8 inch dish. Spread half the mascarpone mixture over the ladyfingers. Repeat with remaining cookies and mascarpone. Cover and chill 1 hour. Sprinkle with cocoa just before serving.

Awesomely Easy Sesame Asparagus

Ingredients

1 bunch fresh asparagus, trimmed
1 tablespoon olive oil
2 tablespoons black sesame seeds, lightly toasted
kosher salt to taste

Directions

Fill a large saucepan with 1/2 inch of water and bring to a boil. Cook asparagus until tender-crisp, about 5 minutes. Drain, then rinse with cold water. Return pan to the stove over medium heat, pour in oil, and swirl around pan. Shake excess water off of the asparagus, and toss in oil with sesame seeds, and salt to reheat.

Honey Mustard Easy Franks

Ingredients

8 beef frankfurters
1 teaspoon butter
1 onion, thinly sliced
3/4 cup ketchup
1/4 cup yellow mustard
1/4 cup honey

Directions

Bring a saucepan of water to a boil. Add frankfurters and cook for 4 to 5 minutes or until heated through; drain.

Heat butter in a large heavy skillet over medium heat. Saute onion until translucent. Stir in ketchup, mustard and honey. Stir in frankfurters.

Easy Vegetarian Stroganoff

Ingredients

1 (12 ounce) package textured vegetable protein
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (6 ounce) can sliced mushrooms, drained
2 tablespoons minced onion
1 tablespoon garlic powder
1 tablespoon seasoning salt
2 1/2 cups water
1 cup rolled oats
1 tablespoon olive oil

Directions

In a large, heavy skillet over medium heat combine textured vegetable protein, mushroom soup, mushrooms, onion, garlic powder, seasoning salt, water, oats and olive oil. Stir until ingredients are well mixed, oats are moist and soup is dissolved. Reduce heat to low and simmer until thickened, about 10 minutes.

Quick and Easy Pancit

Ingredients

1 (12 ounce) package dried rice noodles
1 teaspoon vegetable oil
1 onion, finely diced
3 cloves garlic, minced
2 cups diced cooked chicken breast meat
1 small head cabbage, thinly sliced
4 carrot, thinly sliced
1/4 cup soy sauce
2 lemons - cut into wedges, for garnish

Directions

Place the rice noodles in a large bowl, and cover with warm water. When soft, drain, and set aside.

Heat oil in a wok or large skillet over medium heat. Saute onion and garlic until soft. Stir in chicken cabbage, carrots and soy sauce. Cook until cabbage begins to soften. Toss in noodles, and cook until heated through, stirring constantly. Transfer pancit to a serving dish and garnish with quartered lemons.

Easy Roast Leg of Lamb

Ingredients

1 (4 pound) leg of lamb, deboned and tied
1 tablespoon ground black pepper
1 teaspoon salt
5 cloves garlic, cut into slivers
2 sprigs fresh rosemary
1 (15 ounce) can tomato sauce

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Rub the leg of lamb all over with salt and pepper. Use a small knife to make punctures in the lamb about 1 inch apart. Press slivers of garlic into each hole so that they are about 1/2 inch below the surface. Place the meat in a roasting pan. You can either remove the rosemary from the stalk and sprinkle and rub into the meat on all sides, or you can simply use the string from the lamb to secure against it. Pour the can of tomato sauce over the whole thing.

Bake for 45 minutes in the preheated oven, then lower the temperature to 325 degrees F (160 degrees C), and continue roasting until the internal temperature of the meat is at least 160 degrees F (70 degrees C), about 15 minutes. If you want the meat well done, wait until the internal temperature reaches 170 degrees F (75 degrees C).

Quick and Easy Pizza

Ingredients

1 (1 pound) package Bob Evans®
Zesty Hot Sausage Roll
1 (12 inch) prepared pizza crust
1 (8 ounce) can tomato sauce
1/4 teaspoon crushed dried basil
leaves
1 (8 ounce) package shredded
Mozzarella cheese
1/4 teaspoon crushed dried
oregano

Directions

Preheat oven to 450 degrees F. In a large skillet, over medium heat, brown the sausage until cooked through, using a wooden spoon to break up the sausage. Remove from heat and drain off fat. Place pizza crust on a large baking sheet. Stir together the tomato sauce, basil, and oregano. Spread tomato sauce evenly over pizza. Sprinkle cooked sausage evenly over tomato sauce and top with Mozzarella cheese. Bake 10-12 minutes or until cheese is melted and lightly golden. Cut into wedges to serve.

Easy Cut-Out Cookies

Ingredients

2 1/4 cups all-purpose flour
1 cup confectioners' sugar
1 cup butter, melted
1 egg
1 teaspoon vanilla extract

Directions

In a medium bowl, combine the flour and confectioners' sugar. Stir in the melted butter, egg, and vanilla until well blended. Cover, and refrigerate dough for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

On a lightly floured surface, roll the dough out 1/4 inch thick. Cut into desired shapes using cookie cutters.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Cheese Ball - Easy

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup shredded cooked corned beef
1 teaspoon prepared horseradish

Directions

In a medium bowl, mix together cream cheese, corned beef and horseradish using your hands. Form into a ball, wrap in plastic wrap, and refrigerate for several hours or overnight for best flavor. Serve with crackers.

Easy Lemon Cheesecake

Ingredients

1 (9 inch) deep dish pie crust
1 (4.3 ounce) package non-instant
lemon pudding mix
1 (8 ounce) package cream
cheese, softened
1/2 cup white sugar

Directions

Prepare pudding mix according to package directions for pie filling. When pudding begins to boil, turn heat to low and mix in cream cheese and sugar. Stir until cream cheese is completely blended into mixture. Pour mixture into crust. Chill at least 1 hour before serving.

Quick and Easy Ham with Sweet Potatoes

Ingredients

2 ham steaks
1/4 cup packed brown sugar
1 (8 ounce) can crushed
pineapple, drained
1 (15 ounce) can sweet potatoes,
drained
1 cup miniature marshmallows

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Tear off two large sheets of aluminum foil. Place one ham slice onto each piece of foil, and sprinkle brown sugar on both sides. Spread a little bit of the crushed pineapple over the ham, then top with sweet potatoes. Sprinkle a little bit more brown sugar and pineapple over the sweet potatoes. Close the aluminum foil tightly around the ham, and place on a baking sheet.

Bake for 30 minutes in the preheated oven. Remove from the oven, and carefully open the packets. Sprinkle miniature marshmallows over the top, and return to the oven with the foil open. Bake for another 10 minutes. If you want the marshmallows really toasty, you could brown them under the broiler for a couple of minutes. You will end up with a sweet, juicy ham dish and very few dishes to wash.

Quick and Easy Fruit Dip

Ingredients

1 (7 ounce) jar marshmallow
creme
1 (8 ounce) package cream
cheese, softened
2 tablespoons frozen orange juice
concentrate, thawed

Directions

In a medium size serving bowl, mix together marshmallow creme, cream cheese, and orange juice. Refrigerate and serve chilled.

Easy Guacamole

Ingredients

2 avocados
1 small onion, finely chopped
1 clove garlic, minced
1 ripe tomato, chopped
1 lime, juiced
salt and pepper to taste

Directions

Peel and mash avocados in a medium serving bowl. Stir in onion, garlic, tomato, lime juice, salt and pepper. Season with remaining lime juice and salt and pepper to taste. Chill for half an hour to blend flavors.

Super Easy Fruit Dip

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (8 ounce) container yogurt

Directions

In a medium bowl, blend the whipped topping and yogurt. Chill in the refrigerator 30 minutes before serving.

Easy Chocolate Rice Pudding

Ingredients

4 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup raisins
1/4 teaspoon ground cinnamon
1 cup quick-cooking rice
1 egg, well beaten
1/8 teaspoon ground nutmeg

Directions

In a medium saucepan, combine all ingredients. Bring to a boil over medium heat. Cool for 5 minutes, stirring twice. Chill until serving.

Easy Baking Powder Drop Biscuits

Ingredients

2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 tablespoon white sugar
1/2 cup chilled butter, diced
1 1/4 cups whole milk

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Mix flour, baking powder, salt, and sugar in a bowl. Cut in the cold butter with a knife or pastry blender until the mixture resembles coarse crumbs. Add milk a little at a time, stirring lightly between additions.

Drop the batter by spoonfuls onto a cookie sheet, and bake for 12 to 15 minutes, until the tops are golden.

Easy Garlic and Rosemary Chicken

Ingredients

2 skinless, boneless chicken breasts
2 cloves garlic, chopped
2 tablespoons dried rosemary
1 tablespoon lemon juice
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cover the chicken breasts with garlic, then sprinkle with rosemary, lemon juice, and salt and pepper to taste. Place in a 9x13 inch baking dish and bake in the preheated oven for 25 minutes or until done and juices run clear (baking time will depend on the thickness of your chicken breasts).

LJ's Easy Penne with Vodka Sauce

Ingredients

3 tablespoons olive oil
1 small onion, chopped
4 cloves garlic, minced
1/4 teaspoon crushed red pepper flakes
1/2 cup vodka
1 (28 ounce) can crushed tomatoes
1 cup light cream
1/2 cup grated Romano cheese
salt and pepper to taste
1 pound penne pasta

Directions

Heat the olive oil in a large saucepan over medium heat. Stir in the onion and cook and stir until softened, about 5 minutes. Add the garlic and crushed red pepper flakes and cook, stirring, for an additional minute.

Stir the vodka, crushed tomatoes and light cream into the onion mixture, turn heat to high, and bring sauce to a boil. Reduce heat to low, stir in the Romano cheese and simmer for 2 hours, stirring occasionally. Season finished sauce with salt and pepper.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink. Transfer pasta to a large bowl and pour vodka sauce over, tossing to coat pasta with the sauce to serve.

Quick and Easy Cherry Bars

Ingredients

- 1 cup butter, softened
- 1 3/4 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 pinch salt
- 1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture. Reserve 1 1/2 cups of the dough and spread the rest into the bottom of the prepared pan. Cover this layer evenly with cherry pie filling. Drop the rest of the dough by spoonfuls on top of the cherry layer and spread to cover the best you can.

Bake for 35 to 40 minutes in the preheated oven, until top is golden. Frost with a confectioners' glaze when cool for sweeter bars. Let cool completely before cutting into bars.

Easy Strawberry Trifle

Ingredients

1 1/2 cups boiling water
1 pkg. (8 serving size) JELL-O
Brand Strawberry Flavor Gelatin
1 1/2 cups cold water
1 (10.75 ounce) package frozen
pound cake, thawed, cubed
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
2 cups sliced strawberries

Directions

Stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Pour into 13x9-inch pan. Refrigerate 3 hours or until firm.

Cut gelatin into 1/2-inch cubes. Place in 3-1/2-quart serving bowl. Cover with layers of cake cubes, 1/2 of the whipped topping and strawberries. Top with remaining whipped topping.

Refrigerate at least 1 hour or until ready to serve. Store leftover dessert in refrigerator.

Easy Coq Au Vin

Ingredients

1 tablespoon vegetable oil
1 (4 pound) whole chicken, cut into pieces
1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 1/2 cups red wine
1 1/2 cups chicken stock
1 onion
1 tablespoon cornstarch
1/3 cup water

Directions

Heat oil in a large skillet over medium high heat. Season chicken parts with salt, pepper and garlic powder and saute until lightly browned, about 5 to 7 minutes.

Place wine in a shallow dish or bowl. Dip chicken pieces into wine, one at a time, and return to skillet. Add any remaining wine, stock and onions, stir together and reduce heat to medium.

Cover skillet and cook for 30 minutes or until chicken is cooked through and no longer pink inside. In a small bowl, mix together cornstarch and water and add mixture to sauce to thicken; cook an additional 2 to 3 minutes and serve.

Easy Nacho Dip

Ingredients

1 (8 ounce) container sour cream
8 ounces chive and onion cream cheese
1 (1 ounce) package taco seasoning mix
1 cup shredded Cheddar cheese
1 cup chopped tomatoes
2 chopped green onions

Directions

In a bowl, combine the sour cream, cream cheese and taco seasoning. Spread the mixture into a pie dish. Sprinkle the Cheddar cheese over the mixture in an even layer. Top the cheese with the tomatoes and green onions.

Easy Shepherd's Pie with Garlic Romano Potatoes

Ingredients

- 1 pound ground beef
- 1/2 cup chopped onion
- 1 teaspoon dried rosemary
- 1 teaspoon dried basil
- 1 (8 ounce) can tomato sauce
- 1 (14.5 ounce) can diced tomatoes, drained
- 2 (15 ounce) cans mixed vegetables, drained
- 2 pounds red potatoes
- 1/2 cup butter
- 1/2 cup grated Romano cheese
- 2 tablespoons minced garlic
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1/3 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Place the beef and onion in a skillet over medium heat. Season with rosemary and basil. Cook until beef is evenly brown; drain grease. Mix in tomato sauce, diced tomatoes, and mixed vegetables. Cook and stir until vegetables are heated through. Transfer to the baking dish.

Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes, or until tender. Remove from heat and drain. Mix butter, Romano cheese, garlic, salt, oregano, and milk into the pot. Mash together with a potato masher. Top beef and vegetables with the mashed potatoes.

Bake 30 minutes in the preheated oven. Turn oven to broil, and continue cooking 3 minutes, until potatoes are golden brown.

Easy Rhubarb Jam

Ingredients

5 cups chopped fresh rhubarb
4 cups white sugar
1 (20 ounce) can crushed
pineapple, drained
1 (6 ounce) package strawberry
flavored gelatin

Directions

In a large saucepan or stock pot, combine the rhubarb, sugar and pineapple. Bring to a boil over medium-high heat. Boil for 10 minutes, stirring frequently. Jars can be sterilized at the same time.

After the rhubarb mixture has boiled for 10 minutes, remove from heat, and stir in strawberry flavored gelatin powder. Transfer to sterile jars, seal with lids, and process for 15 minutes in a boiling water bath. Allow jars to cool in a draft-free area. Refrigerate jars after seal has been broken.

Fabulous and Easy Guacamole

Ingredients

2 avocados - peeled, pitted and diced
1 tablespoon minced shallots
2 cloves garlic, minced
3/4 cup taco sauce

Directions

In a medium bowl, mix the avocados, shallots, garlic and taco sauce. Allow the mixture to sit at least 15 minutes before serving.

Easy Chocolate Chip Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, softened
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the cake mix into a large bowl. Stir in the butter, eggs and vanilla with an electric mixer until well blended. Stir in the chocolate chips. Drop by rounded spoonfuls onto cookie sheets.

Bake for 11 to 15 minutes in the preheated oven, until the edges are golden. Cool on baking sheets for a few minutes before removing to cool on wire racks.

Easy As Pie

Ingredients

3 egg whites
1 cup white sugar
3/4 cup chopped pecans
20 buttery round crackers,
crushed
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whip egg whites until stiff. Gently fold in the sugar, pecan pieces, crushed butter crackers and vanilla extract and pour the mixture into a well greased 9 inch pie pan.

Bake in the preheated oven for 25 minutes. Cool. If desired, serve with vanilla ice cream or just whipped cream.

Easy Stovetop Peach Cobbler

Ingredients

1 (29 ounce) can sliced peaches
2 teaspoons ground cinnamon
(optional)
1/4 cup white sugar
1 (9 ounce) package yellow cake
mix
4 teaspoons margarine

Directions

Discard 1/2 of the juice from the peaches and pour the rest into a saucepan. Sprinkle the top with cinnamon and sugar. Empty the cake mix on top of the peaches in an even layer. Place the margarine on top of the cake mix in the center.

Cover sauce pan with a lid and bring to a simmer over medium-high heat. Once you see steam escaping the saucepan, reduce heat to medium-low, and continue cooking for 10 minutes. Do not lift the lid during this time! Remove from heat and allow to stand with the lid on for 15 minutes before serving. The cake mix should look like dumplings.

Beef Tenderloin With Easy Cranberry Balsamic

Ingredients

1 (4 pound) whole beef tenderloin roast
2 tablespoons chopped fresh thyme
1 tablespoon pepper
1/3 cup balsamic vinegar
3 tablespoons finely chopped shallots
1 (16 ounce) can whole berry cranberry sauce
1/4 teaspoon salt

Directions

Heat oven to 425 degrees F. Combine thyme and pepper; reserve 1 teaspoon seasoning mixture for sauce. Press remaining seasoning mixture evenly onto all surfaces of beef roast.

Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef. Do not add water or cover. Roast in 425 degrees F oven 50 to 60 minutes for medium rare; 60 to 70 minutes for medium doneness.

Remove roast when meat thermometer registers 135 degrees F for medium rare; 150 degrees F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10 degrees F to reach 145 degrees F for medium rare; 160 degrees F for medium.)

Meanwhile prepare sauce. Combine vinegar and shallots in small saucepan; bring to a boil. Reduce heat; simmer 3 minutes. Stir in cranberry sauce; bring to a boil. Reduce heat; simmer 6 minutes to blend flavors, stirring occasionally. Remove from heat; stir in reserved seasoning and salt.

Carve roast into slices; serve with sauce.

Easy Italian Chicken II

Ingredients

6 skinless, boneless chicken breast halves
1 (16 ounce) bottle Italian-style salad dressing

Directions

To Marinate: Pour salad dressing into a large, resealable plastic bag. Add chicken breasts, seal bag and shake to coat. Place in refrigerator for at least 1 hour or overnight (the longer you marinate, the more taste the chicken will absorb).

Preheat oven to 350 degrees F (175 degrees C).

Remove chicken from bag, discarding remaining marinade. Place chicken in a lightly greased 9x13 inch baking dish and bake at 350 degrees F (175 degrees C) for 1 hour, or until chicken is cooked through and juices run clear. Note: Turn chicken occasionally while baking.

Easy Ice Cream Sammies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 quart mint chocolate chip ice
cream, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

Mix cake mix according to package directions, omitting the eggs. Drop by large spoonfuls onto cookie sheet, mixture should be about the consistency of brownie batter.

Bake 15 minutes in the preheated oven, or until cookies spring back when touched lightly in center. Cool completely.

To assemble, put a scoop of softened ice cream in the center of a cookie. Top with a similarly-sized cookie, wrap in plastic wrap, and gently press down to flatten out ice cream scoop. Freeze until serving.

Easy Lasagna I

Ingredients

1 pound lean ground beef
1 onion, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (28 ounce) jar spaghetti sauce
1 (16 ounce) package cottage
cheese
1 pint part-skim ricotta cheese
1/4 cup grated Parmesan cheese
2 eggs
1 (16 ounce) package lasagna
noodles
8 ounces shredded mozzarella
cheese

Directions

In a large skillet, cook and stir ground beef until brown. Add mushrooms and onions; saute until onions are transparent. Stir in pasta sauce, and heat through.

In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese, and eggs.

Spread a thin layer of the meat sauce in the bottom of a 13x9 inch pan. Layer with uncooked lasagna noodles, cheese mixture, mozzarella cheese, and meat sauce. Continue layering until all ingredients are used, reserving 1/2 cup mozzarella. Cover pan with aluminum foil.

Bake in a preheated 350 degree F (175 degree C) oven for 45 minutes. Uncover, and top with remaining half cup of mozzarella cheese. Bake for an additional 15 minutes. Remove from oven, and let stand 10 to 15 minutes before serving.

Easy Spinach Casserole

Ingredients

2 (10 ounce) packages frozen
chopped spinach
1 (8 ounce) package cream
cheese
1 teaspoon seasoning salt
1 cup dried bread crumbs,
seasoned

Directions

Thaw spinach and squeeze out water. Soften cream cheese.

In a mixing bowl, combine spinach, cream cheese and seasoning salt. Mix well and spoon into 2 quart casserole dish.

Sprinkle with bread crumbs and bake at 350 degrees F (175 degree C) for 20 minutes.

Easy Chili II

Ingredients

1 pound ground beef
1 (16 ounce) can chili beans,
undrained
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1 small onion, chopped
1/4 cup chopped green bell
pepper

Directions

In a medium saucepan over medium heat, cook beef until brown. Stir in beans, tomatoes, onion and bell pepper; reduce heat and simmer 30 minutes.

Easy Beef Wellington

Ingredients

1 (4 pound) beef tenderloin

MADEIRA SAUCE:

2 (10.5 ounce) cans condensed beef consomme, undiluted

2 tablespoons tomato paste

1/2 teaspoon beef bouillon granules

2 tablespoons butter, softened

2 tablespoons all-purpose flour

1/2 cup Madeira wine

FILLING:

2 cups chopped fresh mushrooms

4 shallots, chopped

1/4 pound sliced deli ham, chopped

1/4 cup minced fresh parsley

1 (17.3 ounce) package frozen puff pastry sheets, thawed

2 tablespoons milk

Directions

Place the tenderloin in a greased 15-in. x 10-in. x 1-in. baking pan; fold until ends of meat. Bake, uncovered, at 475 degrees F for 20 -25 minutes or until browned. Cover and refrigerate for at least 2 hours or until chilled.

For sauce, in a large saucepan, combine the consomme, tomato paste and bouillon granules. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes or until reduced to 2 cups. Combine butter and flour. Stir into sauce, a teaspoon at a time. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in wine and set aside.

For the filling, in a large skillet, combine the mushrooms, shallots, ham and 2 tablespoons Madeira sauce. Cook over low heat for 10 minutes longer or until liquid has evaporated, stirring occasionally. Set aside.

On a lightly floured surface, unfold one puff pastry sheet; cut lengthwise along one fold line, forming two rectangles. Cut smaller rectangle into a 6-in. x 3-in. rectangle; use remaining piece for decorations if desired. Moisten a 6-in. edge of large rectangle with water. Attach smaller rectangle along that edge, pressing lightly to seal. Transfer to an ungreased baking sheet.

Spread half of the filling down the center of pastry. Place the tenderloin on the filling. Spread the remaining filling over the top of meat. Roll out remaining puff pastry into a rectangle 8 in. wide and 5 in. longer than the tenderloin; place over the meat. Brush pastry edges with milk; fold edges under meat.

Bake, uncovered, at 425 degrees F for 40 minutes (meat will be medium); cover lightly with foil if needed. Transfer to a serving platter. Let stand for 15 minutes before slicing. Rewarm Madeira sauce if necessary. Serve with tenderloin.

Easy Mojitos for a Crowd

Ingredients

2 cups fresh mint leaves, rinsed
2 (12 fluid ounce) cans frozen
limeade
3 quarts water
2 cups lemon flavored rum
4 quarts ice
16 lime wedges, for garnish

Directions

Place the mint leaves, limeade, and 2 cups of water into a blender. Pulse-blend the mixture until the mint leaves are in small pieces, but not completely pulverized. Strain the mixture into a 1 gallon container. Stir in the rum and remaining 2 1/2 quarts of water.

To serve, fill tall glasses with ice cubes, pour in the limeade mixture, and garnish each glass with a lime wedge.

Easy Veggie Samosas

Ingredients

1 tablespoon vegetable oil
1/2 cup chopped onion
3 (19 ounce) cans garbanzo beans, drained
2 tablespoons curry paste
1/2 cup apple juice
3 sheets frozen puff pastry, thawed
1/4 cup all-purpose flour for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large skillet over medium-high heat. Saute onion until browned, about 5 minutes. Reduce heat and add garbanzo beans. Mix curry paste with apple juice until smooth, then add to skillet. Simmer mixture 10 minutes, stirring occasionally and adding more apple juice or water as needed to keep mixture moist.

Cut each sheet of pastry into 3 equal-size rectangles, then cut each rectangle in half. (You will have 18 pieces total.) Dust a clean, flat surface lightly with flour, and roll each piece of pastry until it is double in size. Dust pastry with flour as needed, to prevent it from sticking to rolling pin. Spoon an equal amount of filling into center of each pastry square. Fold in half and press edges to seal. Place on nonstick baking sheets.

Bake in preheated oven for 25 minutes, until golden brown.

Super Easy Chicken Fingers

Ingredients

1 pound skinless, boneless
chicken breast halves - cut into
bite size pieces
4 tablespoons butter, melted
1 1/4 cups Italian seasoned bread
crumbs

Directions

Preheat oven to 325 degrees F (165 degrees C).

Roll chicken pieces in the melted butter or margarine, then roll in the breadcrumbs

Bake the chicken fingers in the preheated oven for about 10 minutes. Turn them over and cook for another 10 minutes or until they are brown and pierce easily with a fork. Ready to serve!

Easy Summer Pie

Ingredients

1 (9 inch) frozen pie crust, thawed
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
1 (11 ounce) can mandarin oranges, drained
1 cup fresh strawberries, halved
4 kiwi, peeled and sliced
1 cup fresh raspberries
1 cup fresh blueberries

Directions

Preheat oven to 400 degrees F (200 degrees C).

Roll pastry into an 11 inch circle. Lay flat on a baking sheet or pizza pan. Prick several times with a fork. Bake in preheated oven for 12 to 15 minutes, until light brown. Remove and allow to cool completely.

In a small mixing bowl, beat together cream cheese and sugar until mixture is creamy and smooth. Spread evenly onto cooled pastry. Arrange fruit in a decorative pattern over cream cheese layer. Chill until ready to serve.

Easy to Make Ginger Cookies

Ingredients

1/2 cup shortening
1/2 cup confectioners' sugar
1 egg
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 pinch salt
1 tablespoon chopped fresh
ginger root
1/2 cup cornstarch

Directions

In a medium bowl, cream together the shortening and confectioners' sugar. Stir in the egg. Sift together the flour, baking soda and salt, stir into the creamed mixture. Finally, stir in the ginger. Cover the dough, and refrigerate for at least a 1/2 hour.

Preheat oven to 350 degrees F (175 degrees c).

Dust a clean, dry surface with corn starch. Roll the dough out to 1/4 inch thickness, and cut out cookies with the cutter of your choice. Place cookies 1 1/2 inches apart on unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until cookies are slightly brown at the edges. Remove from baking sheets to cool on wire racks.

Easy Chili I

Ingredients

1 pound ground beef
1 cup chopped onion
1/2 cup chopped green bell pepper
2 1/2 tablespoons chili powder
1 clove garlic, minced
1 bay leaf
1/2 teaspoon ground cumin
4 teaspoons finely chopped jalapeno chile peppers
1 (29 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
1 (16 ounce) can chili beans, undrained
salt and pepper to taste

Directions

In a large saucepan over medium high heat, combine the ground beef, onion and bell peppers. Saute for about 5 minutes, or until beef is browned. Drain excess fat.

Add the chili powder, garlic, bay leaf, cumin, chile peppers, tomatoes, tomato sauce and salt and pepper to taste. Bring to a boil and reduce heat to low. Cover and simmer for 1 1/2 hours, stirring occasionally. Stir in the beans and heat through.

Marie's Easy Slow Cooker Pot Roast

Ingredients

4 pounds chuck roast
salt and pepper to taste
1 packet dry onion soup mix
1 cup water
3 carrots, chopped
1 onion, chopped
3 potatoes, peeled and cubed
1 stalk celery, chopped

Directions

Take the chuck roast and season with salt and pepper to taste. Brown on all sides in a large skillet over high heat.

Place in the slow cooker and add the soup mix, water, carrots, onion, potatoes and celery.

Cover and cook on low setting for 8 to 10 hours.

Quick and Easy Grilled Cheese

Ingredients

- 1 tablespoon butter, softened
- 2 slices bread
- 2 slices sharp Cheddar cheese
- 1 tablespoon chopped parsley
- 1 teaspoon chopped basil
- 1 teaspoon oregano
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh dill

Directions

Spread 1/2 tablespoon of butter on one side of each piece of bread. Lie the slices of Cheddar on one of the slices of bread on the unbuttered side. Sprinkle the parsley, basil, oregano, rosemary, and dill on the other slice of bread on its unbuttered side. Sandwich the two slices of bread together with the buttered sides facing outwards.

Heat a skillet over medium heat. When skillet is hot, gently lie the sandwich in the skillet; cook on each side for 3 minutes until cheese has melted.

Easy Peanut Butter Cookies

Ingredients

1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
1 egg
1 teaspoon vanilla extract
2 cups buttermilk baking mix
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix, and mix well. Chill at least 1 hour.

Shape dough into 1 inch balls. Roll the balls in sugar. Place 2 inches apart on ungreased baking sheets. Flatten balls slightly with a fork.

Bake for 6 to 8 minutes, or until lightly browned (DO NOT OVERBAKE). Cool. Store in a tightly covered container at room temperature.

Easy Lasagna II

Ingredients

1 pound lean ground beef
1 (32 ounce) jar spaghetti sauce
32 ounces cottage cheese
3 cups shredded mozzarella cheese
2 eggs
1/2 cup grated Parmesan cheese
2 teaspoons dried parsley
salt to taste
ground black pepper to taste
9 lasagna noodles
1/2 cup water

Directions

In a large skillet over medium heat brown the ground beef. Drain the grease. Add spaghetti sauce and simmer for 5 minutes.

In a large bowl, mix together the cottage cheese, 2 cups of the mozzarella cheese, eggs, half of the grated Parmesan cheese, dried parsley, salt and ground black pepper.

To assemble, in the bottom of a 9x13 inch baking dish evenly spread 3/4 cup of the sauce mixture. Cover with 3 uncooked lasagna noodles, 1 3/4 cup of the cheese mixture, and 1/4 cup sauce. Repeat layers twice. Top with 3 noodles, remaining sauce, remaining mozzarella and Parmesan cheese. Add 1/2 cup water to the edges of the pan. Cover with aluminum foil.

Bake in a preheated 350 degree F(175 degrees C) oven for 45 minutes. Uncover and bake an additional 10 minutes. Let stand 10 minutes before serving.

Easy Pork and Sauerkraut

Ingredients

1 pound pork roast, cut into 1 inch cubes
1 (32 ounce) jar sauerkraut with juice
1/2 (12 fluid ounce) can or bottle beer
1/2 apple, peeled and cored
1 tablespoon minced garlic
1/2 tablespoon fresh dill weed
1 teaspoon onion salt
1 teaspoon dry mustard

Directions

Combine all ingredients in a slow cooker and stir well. Submerge the apple under the other ingredients.

Cook on High for one hour, reduce heat to Low and continue cooking for 5 hours or until pork is cooked through. Discard apple and serve.

Easy Company Chicken

Ingredients

4 skinless, boneless chicken
breast halves
2 (10.75 ounce) cans condensed
cream of chicken soup
1/4 cup mayonnaise
1 teaspoon curry powder
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish. In a medium bowl, combine the soup, mayonnaise, curry powder and cheese. Mix well and pour mixture over chicken.

Cover dish and bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until chicken is cooked through and no longer pink inside. Remove cover for last 10 minutes of baking to lightly brown the top.

Easy Mashed Potato and Roasted Vegetable

Ingredients

1 head broccoli, cut into florets
8 ounces whole button mushrooms
3 small zucchini, chopped
2 cups chopped carrots
1/4 cup olive oil
salt and pepper to taste
3 cups water
1 cup milk
1/4 cup butter
1 (7.6 ounce) package instant mashed potato flakes
1 (12 ounce) package corn tortillas
3 cups enchilada sauce
8 ounces shredded Cheddar cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl, combine broccoli, mushrooms, zucchini, and carrots. Drizzle the vegetables with olive oil, and season with salt and pepper. Spread vegetables in a single layer in a shallow baking dish. Roast vegetables in the preheated oven for 30 to 40 minutes; stir halfway through their cooking time. When finished cooking, remove from the oven, and reduce oven temperature to 350 degrees F (175 degrees C).

Bring water, milk, and butter to a boil in a large pot. Remove the pot from heat, and mix in the mashed potato flakes. Let stand two minutes, then stir the mashed potatoes with a fork until they are smooth. Stir in roasted vegetables.

In a dry, nonstick skillet over medium heat, quickly heat each tortilla on both sides to make pliable. Dip the tortillas in enchilada sauce. Put a large spoonful (approximately 1/4 to 1/3 cup) of potato-veggie mixture into the center of each tortilla. Top mixture with about 1 to 2 tablespoons cheese, and roll tortillas. Place seam-side down in a 9x13 inch baking dish. Pour extra sauce over top, and sprinkle with remaining cheese.

Bake at 350 degrees F (175 degrees C) for approximately 20 to 30 minutes, or until the enchiladas are heated through.

Easy Sour Cream Cheesecake

Ingredients

1 (9 inch) prepared shortbread pie crust
2 (8 ounce) packages cream cheese
1 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 cup sour cream

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream together cream cheese and sugar. Add eggs one at time, blending well. Add vanilla and sour cream. Pour into shortbread crust.

Bake for 60 to 70 minutes in the preheated oven, or until cake jiggles evenly across the top when lightly shaken. Run a knife around the outside edge, but leave the cake in the pan. Let cool on counter, then place in refrigerator. Remove from pan when completely chilled, and serve.

Easy Fruit Cobbler Cake

Ingredients

1 (21 ounce) can blueberry pie filling
1 (18.25 ounce) package yellow cake mix
1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

Spread pie filling over the bottom of the prepared pan, then sprinkle evenly with the cake mix. Pour lemon-lime soda over the top. Bake in preheated oven for 45 minutes.

Easy Challah Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (100 degrees F/40 degrees C)
2 tablespoons honey
1 teaspoon salt
3 beaten eggs
3 1/2 cups all-purpose flour, plus more for kneading
1 beaten egg yolk, or more if needed
1 tablespoon melted butter (optional)

Directions

In a large bowl, stir the yeast into the water, and let the mixture stand until a creamy layer forms on top, about 10 minutes. Stir in honey and salt until dissolved, and add the beaten eggs. Mix in the flour, a cupful at a time, until the dough is sticky. Sprinkle the dough with flour, and knead until smooth and elastic, about 5 minutes.

Form the dough into a compact round shape, and place in an oiled bowl. Turn the dough over several times in the bowl to oil the surface of the dough, cover the bowl with a damp cloth, and let rise in a warm area until doubled in size, 45 minutes to 1 hour.

Punch down the dough, and cut it into 3 equal-sized pieces. Working on a floured surface, roll the small dough pieces into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right, move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left, and move it over the new middle strand. Continue braiding, alternating sides each time, until the loaf is braided, and pinch the ends together and fold them underneath for a neat look.

Place the braided loaf on a baking sheet lined with parchment paper, and brush the top with beaten egg yolk. (For a softer crust, brush with melted butter instead.)

Preheat oven to 350 degrees F (175 degrees C).

Bake the challah in the preheated oven until the top browns to a rich golden color and the loaf sounds hollow when you tap it with a spoon, 30 to 35 minutes. Cool on a wire rack before slicing.

Easy Chicken Divan

Ingredients

3 cups cubed cooked chicken
1/2 teaspoon salt
1/4 teaspoon pepper
1 (10 ounce) package frozen
broccoli florets, thawed
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
1/3 cup mayonnaise*
1/4 cup milk
2 cups shredded taco-flavored
cheese or Mexican cheese blend
or Cheddar cheese, divided

Directions

In a greased shallow 2-1/2-qt. baking dish, combine the chicken, salt and pepper. Top with broccoli. In a bowl, combine the soup, mayonnaise, milk and 1-1/2 cups cheese; pour over broccoli. Sprinkle with remaining cheese. Bake, uncovered, at 375 degrees F for 20-25 minutes or until heated through.

Easy Cheesy Bites

Ingredients

4 cups shredded Colby cheese
1/2 cup mayonnaise
1/2 cup chopped green onions
1/4 cup chopped black olives,
drained
1 (1 pound) loaf cocktail rye bread
1/2 cup butter

Directions

Preheat the broiler.

In a medium bowl, mix Colby cheese, mayonnaise, green onions and black olives.

Spread cocktail rye bread slices with butter. Top with equal amounts of the Colby cheese mixture.

Arrange cocktail rye slices in a single layer on a large baking sheet. Broil in the preheated oven 5 to 10 minutes, or until cheese is melted and lightly browned.

Easy Rum-Flavored Black Beans and Rice

Ingredients

2 cups uncooked white rice
4 cups water

1/4 cup olive oil
1/2 cup chopped carrot
1/2 cup chopped celery
4 cloves garlic, minced
2 large onion, chopped
1 (15 ounce) can black beans,
rinsed and drained
1 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 cup chopped fresh parsley
1/4 cup dark rum
1 teaspoon chopped fresh parsley
for garnish

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the carrots, celery, garlic, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the black beans, salt, pepper, 1/4 cup of parsley, and dark rum. Continue cooking until heated through. Serve over a bed of rice and garnish with 1 teaspoon of parsley.

Easy Pineapple Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 eggs
2 teaspoons baking soda
1 teaspoon vanilla extract
1 (20 ounce) can crushed pineapple with juice

1 (8 ounce) package cream cheese
1/2 cup butter
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the flour, sugar and baking soda. Make a well in the center and add the eggs, vanilla and crushed pineapple, with liquid from can. Mix well to blend.

Bake for 45 minutes, or until a toothpick inserted into cake comes out clean.

To make the frosting: in a medium bowl, combine cream cheese, butter, confectioners sugar and 1 teaspoon of vanilla. Beat until creamy. Spread on warm cake.

Easy Apple-Carrot Coleslaw

Ingredients

1 (12 ounce) package shredded coleslaw mix
4 1/2 cups shredded red cabbage
3 tablespoons coarse kosher salt
2 tablespoons apple cider vinegar
2 large apples, cored
2 large carrots, grated
1/2 cup fat-free mayonnaise
1/2 cup fat free sour cream
1 teaspoon celery seed
ground black pepper to taste

Directions

Place a large colander into the sink. Place the coleslaw mix and red cabbage into the colander. Sprinkle lightly with salt, toss, and allow to stand 15 minutes.

Pour the vinegar into a large bowl. Grate apples into the bowl and toss with vinegar to keep from turning brown. Stir in the grated carrots, mayonnaise, sour cream, and celery seed until evenly coated. Season with black pepper to taste.

Rinse the coleslaw mix and cabbage with very cold water; drain, pressing out as much water as possible. Taste, and if still too salty, repeat the process. Pat dry with paper towels. Stir coleslaw and cabbage into apple mixture, and toss to coat evenly with dressing. Chill until ready to serve; stir before serving.

Easy Granola Bars

Ingredients

3 cups quick-cooking oats
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter, melted
1 cup flaked coconut
1 cup sliced almonds
1 cup miniature semisweet chocolate chips
1/2 cup sweetened dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together the oats, sweetened condensed milk, butter, coconut, almonds, chocolate chips and cranberries with your hands until well blended. Press flat into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, depending on how crunchy you want them. Lightly browned just around the edges will give you moist, chewy bars. Let cool for 5 minutes, cut into squares then let cool completely before serving.

Easy Microwave Chilaquiles

Ingredients

1 3/4 cups enchilada sauce
1 (7-1/2 ounce) bag corn tortilla chips
2 cups sour cream
12 ounces shredded queso asadero (white Mexican cheese)

Directions

Cover the bottom of a shallow microwaveable dish, with some of the enchilada sauce. Arrange a layer of tortilla chips on top. Follow with another layer of sauce, then a layer of sour cream. Sprinkle cheese over the top. Repeat layers to use up all ingredients, finishing with cheese on top.

Cook in the microwave on high for 2 minutes, or until cheese has melted throughout. Serve immediately.

Quick and Easy Shrimp Fajitas

Ingredients

1 1/2 tablespoons vegetable oil, divided
1 green bell pepper, sliced
1 red bell pepper, sliced
1 pound medium shrimp - peeled and deveined
1 cup (1 small) chopped onion
1 (1.25 ounce) package taco seasoning mix
3 tablespoons water, or as needed
6 (10 inch) flour tortillas, warmed

Directions

Heat 1 tablespoon of oil in a large skillet over medium-high heat. Add the red and green bell peppers, and onion. Cook, stirring frequently until peppers are hot, but still slightly crisp, about 5 minutes. Remove from the skillet and set aside.

Pour the remaining 1/2 tablespoon of oil into the skillet, and add the shrimp. Cook, stirring occasionally, until pink and opaque. Reduce heat to low, and return the peppers and onion to the skillet. Stir in taco seasoning and water so that everything is evenly coated. Simmer until peppers are heated. Serve in warm tortillas.

Kneadlessly Simple Easy Oat Bread

Ingredients

5 1/2 cups unbleached all-purpose white OR bread flour, or as needed
1 1/4 cups old-fashioned OR quick oats (not instant), divided
3 tablespoons granulated sugar
2 3/4 teaspoons salt
1 teaspoon Fleischmann's® RapidRise OR Bread Machine Yeast
1/4 cup honey OR mild molasses
1/4 cup corn oil OR vegetable oil
2 1/4 cups ice cold water, plus
2 tablespoons ice cold water

Directions

FIRST RISE: In a very large bowl, thoroughly mix flour, 1 cup oats, sugar, salt and yeast. Stir together honey, oil and ice water in a separate bowl; add to dry ingredients and stir vigorously. If too dry, stir in just enough additional water to mix together; dough should be slightly stiff. If dough is very soft, stir in more flour to stiffen. Brush top of dough with oil. Cover bowl with plastic wrap. If desired, for best flavor or convenience, refrigerate dough 3 to 10 hours; this is optional. Then let rise in a cool room 12 to 18 hours.

SECOND RISE: Vigorously stir dough. If necessary, stir in enough additional flour to yield a hard-to-stir consistency. Generously grease two 8-1/2 x 4-1/2-inch loaf pans. Sprinkle 1 tablespoon oats in each; tip pans back and forth to spread oats. Using oiled kitchen shears or serrated knife, cut dough in half. Put each half in pan, smoothing top of dough. Brush tops with oil. Sprinkle 1 tablespoon oats over each; press down to imbed. Cover pans with greased plastic wrap.

LET RISE USING ANY OF THESE METHODS: For a 2 to 3-hour **REGULAR RISE** let stand at warm room temperature; for a 45 minute- to 2-hour **FASTER RISE**, put in a turned-off microwave with 1 cup boiling water; for **SLOW RISE**, refrigerate up to 24 hours, then put in warm room. As dough nears plastic, remove it; continue until dough is 1/2-inch above pan rim.

BAKING: Bake in a preheated 375 degree F oven for 50-60 minutes, until tops are well browned. Cover with foil, bake 10-15 minutes more, until skewer inserted in center comes out with only a few particles on tip (or until center registers 208 degrees to 210 degrees F). Bake 5 minutes more to ensure center doneness. Cool 15 minutes in pan. Turn loaves onto rack to finish cooling.

SERVING/STORING: Best served at room temperature or toasted. Store airtight at room temperature 3 days; may be frozen, airtight, for up to 2 months.

Easy Bake Fish

Ingredients

3 tablespoons honey
3 tablespoons Dijon mustard
1 teaspoon lemon juice
4 (6 ounce) salmon steaks
1/2 teaspoon pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, mix honey, mustard, and lemon juice. Spread the mixture over the salmon steaks. Season with pepper. Arrange in a medium baking dish.

Bake 20 minutes in the preheated oven, or until fish easily flakes with a fork.

Quick and Easy Tuna Casserole

Ingredients

1 (12 ounce) package egg noodles
2 cups frozen green peas
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 (6 ounce) cans tuna, drained
1 onion, chopped
10 slices American processed
cheese
ground black pepper to taste

Directions

Bring a large pot of water to a boil. Add noodles and frozen peas. Cook until noodles are al dente, drain well. Return noodles and peas to the pot.

Mix soup, tuna fish, onions, processed cheese and pepper into the pot. Stir constantly until all of the ingredients are well mixed and the cheese has melted. Serve.

Easy Creamy Deviled Eggs

Ingredients

12 eggs
1/4 cup wasabi mayonnaise
6 tablespoons creamy salad dressing, e.g. Miracle Whip Б„Ÿ
2 tablespoons sweet pickle relish
1 tablespoon prepared yellow mustard
garlic salt to taste
ground black pepper to taste
1 pinch paprika, for garnish

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool under cold running water, and peel. Cut the eggs in half, and place the yolks in a bowl. Reserve the whites.

Mix the wasabi mayonnaise, salad dressing, relish, mustard, garlic salt and pepper into the yolks. Spoon into the awaiting egg white halves. Sprinkle paprika over the top. Refrigerate until serving.

Easy Elegant Skillet Chicken Supreme

Ingredients

1/2 cup dried bread crumbs
4 tablespoons all-purpose flour,
divided
1 cup ice water
1 pound skinless, boneless
chicken breasts
1/4 cup olive oil
1 cup fresh sliced mushrooms
1/2 cup chicken broth
1/2 cup white wine
2 ounces shredded mozzarella
cheese

Directions

In a shallow dish or bowl, combine bread crumbs and 3 tablespoons flour. Dip chicken into ice water, then dredge through crumb mixture. In a medium skillet, heat oil over medium high heat. Add chicken and saute until both sides are lightly browned and chicken is cooked through (juices run clear). Remove chicken from skillet and set aside, keeping warm.

To same skillet add mushrooms and saute. Sprinkle with remaining 1 tablespoon flour and stir quickly to mix together. Add broth and wine and let simmer, stirring, until thickened (about 2 minutes).

Return reserved chicken to skillet. Top with cheese. Cover and cook until cheese is melted.

Easy Fruit Pizza

Ingredients

Cookie Crust:

1 (16.5 ounce) package prepared sugar cookie dough

Filling:

1 (8 ounce) package cream cheese, softened

1 (7 ounce) jar marshmallow cream

1 teaspoon Spice Islands® Pure Vanilla Extract

Fruit & Glaze:

1/2 cup sugar

1 tablespoon Argo® Corn Starch

1/2 cup orange juice

1/4 cup water

2 tablespoons lemon juice

Dash salt

2 1/2 cups assorted cut-up fresh fruit

Directions

Press cookie dough into greased 12-inch pizza pan. Bake in a preheated 350 degrees F oven for 15 minutes until done, but still soft. Cool.

Mix filling ingredients in a medium bowl with a hand mixer until thoroughly combined. Spread over crust.

To prepare glaze: Combine sugar and corn starch in a small saucepan until well mixed. Add orange juice, water, lemon juice and salt. Bring to a boil over medium heat, stirring constantly.

Boil for 1 minute. Remove from heat. Cool 20 minutes in the refrigerator. Slice fresh fruit and arrange on cream filling.

Drizzle with glaze and chill at least 30 minutes.

Easy Chicken Salad

Ingredients

6 skinless, boneless chicken
breast halves - boiled
1 (15 ounce) can mixed
vegetables, drained
1 (8.75 ounce) can sweet corn
1 bunch green onions, chopped
1/2 cup mayonnaise
1 tablespoon prepared mustard
salt and pepper to taste

Directions

Combine the chicken, vegetables, corn, scallions, mayonnaise, mustard, salt and pepper. Mix well. Ready to serve!

Easy Asian Dipping Sauce

Ingredients

1/2 cup soy sauce
1/2 cup rice wine vinegar
2 tablespoons honey
3 cloves minced garlic
2 tablespoons minced fresh ginger
root
2 teaspoons sesame seeds
2 teaspoons sesame oil

Directions

Whisk together the soy sauce, vinegar, honey, garlic, ginger, sesame seeds, sesame oil in a bowl.

Easy Egg Tarts

Ingredients

25 (2 inch) unbaked tart shells
5 eggs
1 cup white sugar
1 1/4 cups water

Directions

Preheat oven to 400 degrees F (200 degrees C).

Dissolve sugar in water. Beat in eggs.

Divide into tartlet shells and bake at 400 degrees F (200 degrees C) for 20 minutes.

Easy Asparagus

Ingredients

1 tablespoon olive oil
1/4 cup sliced purple onion
1 clove garlic, chopped
salt and pepper to taste
lemon pepper to taste
10 spears fresh asparagus
2 tablespoons white wine
1 tablespoon Parmesan cheese
1 tablespoon crushed whole
wheat crackers

Directions

Heat the olive oil in a skillet over medium-high heat. Mix in onion and garlic, and season with salt, pepper, and lemon pepper. Cook and stir until tender. Place asparagus in the skillet, and cook 8 minutes, turning occasionally to coat with seasonings. Sprinkle wine into the skillet, and scrape up any browned bits.

Transfer asparagus to a shallow dish. Drizzle with remaining mixture in skillet, and dust evenly with Parmesan cheese and crushed whole wheat crackers.

Easy Creamy Icing

Ingredients

1 cup sifted confectioners' sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1 1/2 tablespoons heavy cream
3 drops red food coloring

Directions

Blend sugar, salt and flavoring. Add cream or water to make it easy to spread. Makes enough icing for 3 to 5 dozen cookies.

Easy Chocolate Nachos

Ingredients

1/4 teaspoon ground cinnamon
1/4 cup white sugar
8 (6 inch) flour tortillas
1/4 cup melted butter
1 cup semisweet chocolate chips
2 teaspoons shortening

Directions

Preheat an oven to 350 degrees F (175 degrees C). Stir the cinnamon into the sugar in a small bowl; set aside.

Brush the tortillas with melted butter on both sides. Sprinkle the tortillas evenly with cinnamon sugar; then cut each tortilla into 6 to 8 wedges. Place the tortilla wedges onto baking sheets in a single layer.

Bake the tortillas in the preheated oven until the edges are lightly browned, 10 to 12 minutes. While the tortillas are baking, melt the chocolate and shortening in a small saucepan over low heat.

Spread half of the tortilla wedges onto a serving plate and drizzle with half of the chocolate mixture. Place the remaining tortilla wedges on top, then drizzle with the remaining sauce.

Quick and Easy Peach Cobbler

Ingredients

1 cup self-rising flour
1 cup white sugar
1 cup milk
2 (16 ounce) cans sliced peaches
in heavy syrup
1/2 cup butter

Directions

Melt butter or margarine in 9 x 13 inch pan.

Mix together the flour, sugar, and milk. Pour mixture into the pan. Spread peaches, including syrup, evenly around the pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, until the crust turns golden brown. Let cool for about 10 minutes before serving.

Easy Minute Red Gelatin Cake

Ingredients

3/4 cup heavy cream
1/3 cup vegetable oil
1 (3 ounce) package raspberry
flavored gelatin mix
1/3 cup applesauce
1 (18.25 ounce) package yellow
cake mix
1 (16 ounce) package frozen
whipped topping, thawed
1 (3.5 ounce) package instant
vanilla pudding mix
3 drops red food coloring

Directions

Preheat oven as directed on cake mix package. Grease and flour a 9x13 inch pan.

Beat together cream, oil, gelatin, applesauce and cake mix. Pour mixture into prepared pan. Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes, or until toothpick inserted into cake comes out clean. Allow cake to cool completely.

Mix together whipped topping, pudding mix and food coloring until thickened. Spread over cooled cake. Refrigerate until ready to serve.

Easy Lemon-Blueberry Jam

Ingredients

4 cups fresh blueberries
2 cups sugar
1 (3 ounce) package lemon
flavored gelatin

Directions

In a large saucepan, slightly crush 2 cups of blueberries. Add remaining berries and sugar, mix well. Bring to a boil, stirring constantly. Remove from the heat; stir in gelatin until dissolved. Pour hot jam into jars or containers. Cover and cool. Refrigerate.

Easy Peanut Pasta Twists

Ingredients

1 cup JIFB® Creamy Peanut Butter
1/2 cup warm water
1/2 cup ketchup
1 tablespoon soy sauce
1 teaspoon garlic powder
1/2 tablespoon rice wine vinegar
1 pound uncooked pasta twists
1/2 cup chopped red bell pepper

Directions

In a medium bowl, combine JIFB®, water, ketchup, soy sauce, garlic powder, and vinegar. Whisk until smooth and well blended. Set aside.

Cook the pasta twists according to the package directions. Drain well. Put the drained pasta back in the pot it was cooked in and add the sauce.

Gently toss until the pasta twists are evenly coated. Serve and sprinkle with the red bell pepper. Enjoy!

Easy Beef and Pasta

Ingredients

1 pound boneless beef sirloin
steak, 3/4 inch thick
1 tablespoon vegetable oil
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1/2 cup water
1 (16 ounce) bag frozen vegetable
pasta blend

Directions

Slice beef into very thin strips.

Heat oil in skillet. Add beef and cook until browned, stirring often.

Add soup, water and vegetable/pasta blend. Heat to a boil. Cover and cook over low heat 5 minutes or until done.

Easy Turkey Curry

Ingredients

3 cups water
1 1/2 cups uncooked rice

1/4 cup onion, minced
1 tablespoon butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can sliced mushrooms, drained
1/4 cup milk
1 cup sour cream
1/2 teaspoon curry powder
2 cups cooked turkey meat, chopped or shredded

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium saucepan over medium heat, melt the butter, Saute the onion until translucent, not browned. Reduce the heat to a simmer, and stir in the mushroom soup, drained mushrooms, and milk. Heat while stirring constantly until the mixture is smooth. Add the sour cream, curry powder, and turkey meat, stirring while it all heats through. Cover and allow to low simmer 20 to 25 minutes. Ladle the curry mixture evenly over the rice for each individual serving.

Easy Drop Cookies

Ingredients

1 cup butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons milk
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter or margarine and white sugar. Add egg, vanilla and milk. Mix well.

Gradually add flour, baking soda and salt. Mix well. Roll spoonfuls of dough in your hands and dip one end in colored sugar. Place on baking sheets and press top down with a glass. Bake for 12 minutes.

Easy Corn Chowder I

Ingredients

4 slices bacon, diced
1 onion, chopped
1 (14.75 ounce) can cream-style corn
1 1/2 cups cubed potatoes
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups milk
salt and pepper to taste

Directions

In a large saucepan over medium heat, saute the bacon and onions together until onions are tender, about 7 minutes. Add the corn, potatoes, soup, milk, and salt and pepper. Raise heat to high and bring to a boil. Reduce heat to low, cover and simmer about 25 to 35 minutes or until the potatoes are tender, stirring occasionally.

Easy Eggplant Dish

Ingredients

1 eggplant, diced
1 yellow squash, peeled and diced
1 cup chopped onions
1 cup dry bread crumbs
1 tablespoon butter
1/8 cup canned sliced green chiles
1/3 cup crushed buttery round crackers
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add eggplant and squash and cook until tender but still firm, about 10 minutes. Drain and cool.

In a 2 quart casserole dish combine eggplant, squash, onions, bread crumbs, butter and chiles. Sprinkle crushed crackers and cheese over the top.

Bake in preheated oven for 30 minutes.

Easy Cherries Jubilee

Ingredients

1 (21 ounce) can cherry pie filling
1 (14.5 ounce) can water-packed
tart red pitted cherries, drained
1 cup thawed apple juice
concentrate
3/4 cup brandy, divided
1 teaspoon almond extract
1 quart premium vanilla ice cream

Directions

Bring pie filling, cherries and concentrate to simmer in a 12-inch skillet. Add 1/2 cup of the brandy; simmer to blend and concentrate flavors, 3 to 5 minutes. Remove from heat.

Stir in almond extract; pour in remaining brandy. Carefully ignite to burn off alcohol.

In each of eight bowls, put 1/2 cup scoop of ice cream; spoon sauce over ice cream. Serve.

Easy and Delicious Chicken

Ingredients

6 skinless, boneless chicken breast halves
1 (8 ounce) bottle Italian-style salad dressing
1 (10.75 ounce) can condensed cream of chicken soup
1 cup chicken broth
1 (8 ounce) package cream cheese
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
salt and pepper to taste

Directions

In a slow cooker, combine the chicken breasts and Italian-style dressing.

Cover, and cook on Low for 6 to 8 hours.

Drain off the juices, and shred the chicken meat. In a medium bowl, mix the soup, broth, cream cheese, basil, thyme, salt, and pepper. Pour over the chicken in the slow cooker. Continue cooking on Low for 1 hour.

Easy Chicken Korma

Ingredients

3 tablespoons olive oil
3 tablespoons butter
2 large onions, chopped
6 tablespoons plain yogurt
2 tablespoons mango chutney
4 cloves garlic, minced
2 teaspoons turmeric powder
1 teaspoon chili powder
2 teaspoons garam masala
2 teaspoons salt
4 boneless skinless chicken
breast halves, chopped
1/3 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart baking dish.

Heat oil and butter in a skillet over medium heat. Cook onions in oil until soft.

Place onion, yogurt, mango chutney, garlic, turmeric, chili powder, garam masala, and into the bowl of a food processor. Process into a smooth sauce; it should be about the consistency of thick cream. Add a bit of water or yogurt to thin it if needed. Spread chicken into prepared baking dish, and pour the onion sauce over the chicken.

Bake in preheated oven for 30 minutes, or until the chicken is cooked through. Sprinkle sliced almonds over the top, and serve.

Easy Baked Tilapia

Ingredients

4 (4 ounce) fillets tilapia
2 teaspoons butter
1/4 teaspoon Old Bay Seasoning
TM, or to taste
1/2 teaspoon garlic salt, or to
taste
1 lemon, sliced
1 (16 ounce) package frozen
cauliflower with broccoli and red
pepper

Directions

Preheat the oven to 375 degrees F (190 degrees F). Grease a 9x13 inch baking dish.

Place the tilapia fillets in the bottom of the baking dish and dot with butter. Season with Old Bay seasoning and garlic salt. Top each one with a slice or two of lemon. Arrange the frozen mixed vegetables around the fish, and season lightly with salt and pepper.

Cover the dish and bake for 25 to 30 minutes in the preheated oven, until vegetables are tender and fish flakes easily with a fork.

Easy Spiced Cake Mix Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 egg
1/3 cup vegetable oil
1/3 cup applesauce
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips
1/4 cup dried currants, (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the cake mix, cinnamon and cloves. Add egg, oil and applesauce; mix well. Stir in the walnuts and chocolate chips. Mix in currants if desired. spread the mixture evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until lightly browned. Cool before cutting into bars.

Easy Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package white cake mix
1/3 cup vegetable oil
4 eggs
8 ounces sour cream
8 tablespoons unsweetened cocoa powder
1/2 cup semisweet chocolate chips
1 banana, peeled and mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan.

Mix together cake mix, oil, eggs, sour cream, cocoa, chocolate chips, and banana, and beat for two minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool in pan and dust with powdered sugar if desired. ENJOY!

Easy Mushroom Rice

Ingredients

1 cup uncooked long-grain rice
1 (10.5 ounce) can condensed
French onion soup
1 (10.5 ounce) can beef broth
1 (4 ounce) can sliced
mushrooms, drained
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine rice, onion soup, beef broth, mushrooms and butter in an 8x8 inch casserole dish.

Cover, and bake in the preheated oven for 60 minutes.

Quick & Easy Ricotta Pie

Ingredients

1 (32 ounce) container ricotta cheese
2 eggs
6 tablespoons white sugar
1 (1.5 fluid ounce) jigger whiskey
1 pastry for a 9 inch double crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch pie plate. Roll out top crust, and cut into lattice strips; set aside.

In a large bowl, blend ricotta, eggs, sugar, and whiskey. Pour into pie crust. Top with lattice strips in a woven pattern. Seal and crimp edge.

Bake in preheated oven for 1 hour, or until crust is golden brown and filling is set.

Easy Sweet Potatoes with Kahlua

Ingredients

4 large sweet potatoes, peeled and cubed
1/2 cup butter
2/3 cup brown sugar
1/2 cup coffee flavored liqueur (such as Kahlua®)
1/4 cup raisins (optional)
1/4 cup toasted pecans (optional)

Directions

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Return the pot to the stove over medium heat. Add the butter and brown sugar; cook and stir about 5 minutes until the sugar begins to caramelize. The sugar will be foamy at first, then the foam will subside and the sugar will begin to caramelize; cook until the color darkens slightly. Carefully stir in the coffee liqueur, then return the potatoes to the pot. Stir in the raisins and toasted pecans until the potatoes are slightly mashed and everything is well mixed.

Easy Pudding Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 eggs
1 teaspoon baking soda
2 cups flour
1 (6 ounce) package BAKER'S
White Chocolate, chopped

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually add flour, beating after each addition until well blended. Stir in chocolate.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool 1 min. on baking sheets; remove to wire racks. Cool completely.

Brian's Easy Stuffed Flounder

Ingredients

1 whole flounder
1 cup butter, divided
1/2 cup chopped celery
1/2 cup chopped onion
3 cups chicken-flavored dry bread stuffing mix
1 (6 ounce) can lump crabmeat
1 (4 ounce) can small shrimp, liquid reserved
1 teaspoon Old Bay Seasoning TM, or to taste
1 teaspoon Cajun seasoning (optional)

Directions

Preheat the oven to 300 degrees F (150 degrees C). Lay the fish down dark side up. Make an incision next to the backbone on both sides, stopping before the head and tail. Slip the knife in between the flesh and backbone and run the knife down the ribs on both sides of the backbone.

Melt 1/2 cup of butter in a skillet over medium heat. Saute the onion and celery in the butter until just tender. Place the stuffing mix into a bowl, and stir the onion and celery into it along with the butter in the pan. Mix in the crab and shrimp with their juices, adding a little more liquid, or more stuffing to get a good consistency.

Melt the remaining butter, and brush some of it onto a cookie sheet. Stuff the stuffing mixture into the pockets of the flounder, and place the stuffed fish on the cookie sheet. Brush the outside of the fish with melted butter, and season with the Old Bay and if desired, Cajun seasoning.

Bake for about 25 to 30 minutes in the preheated oven, or just until the flounder flakes easily with a fork.

Delicious and Easy Mock Risotto

Ingredients

2 tablespoons extra-virgin olive oil
2 cloves garlic, minced
1/2 small onion, finely chopped
2 (14 ounce) cans chicken broth
2 cups uncooked orzo pasta
salt and pepper to taste

Directions

Heat a saucepan over medium heat. When it is not getting any hotter, pour in the olive oil. Add the garlic and onion; cook and stir until tender, about 3 minutes. Pour in the chicken broth, and stir to loosen any bits from the bottom of the pan.

When the broth comes to a boil, stir in the orzo pasta. Reduce heat to low, cover the pan, and simmer for 15 minutes, or until pasta has absorbed all of the liquid. Stir occasionally to prevent sticking, especially towards the end. Season with salt and pepper before serving.

Easy Chocolate Ice Cream

Ingredients

1 (14 ounce) can sweetened condensed milk
2/3 cup chocolate syrup
2 cups heavy cream

Directions

Line a 9x5 inch loaf pan with aluminum foil. In a large bowl, stir together condensed milk and chocolate syrup until color is even. In a separate bowl, whip cream until stiff peaks form. Fold cream into chocolate mixture and pour all into prepared pan. Cover and freeze 6 hours, until firm.

Campbell's Kitchen Easy Chicken Paprikash

Ingredients

1 3/4 cups SwansonB® Chicken Broth
1/4 cup all-purpose flour
2 teaspoons paprika
1/8 teaspoon ground red pepper
4 skinless, boneless chicken breasts
1 medium onion, sliced
1/3 cup plain yogurt
4 cups hot cooked egg noodles

Directions

Mix broth, flour, paprika and pepper.

Cook chicken in nonstick skillet until browned. Add onion. Cover and cook until onion is tender-crisp.

Add flour mixture. Cook and stir until mixture boils and thickens. Remove from heat.

Stir in yogurt. Serve with noodles.

Easy Toffee

Ingredients

1 (10 ounce) package saltine
crackers
1 cup butter
1 cup light brown sugar
1 (12 ounce) package semisweet
chocolate chips
1 cup slivered almonds

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a baking sheet. Line baking sheet with saltine crackers, edges touching.

In a medium saucepan, combine butter and brown sugar and cook until mixture reaches 235 degrees F (112 degrees C) or a small amount of mixture dropped into cold water forms a small ball that flattens when placed on a flat surface. Pour mixture over crackers and spread evenly.

Bake in preheated oven 15 minutes. Sprinkle chocolate chips over hot toffee. When chips turn glossy, spread evenly with spatula. Sprinkle with almonds. Freeze 20 minutes before serving.

Easy Beginner's Turkey with Stuffing

Ingredients

12 pounds whole turkey
1 (6 ounce) package dry bread stuffing mix
1 cup water
1 tablespoon butter
1 cup chopped celery
1/4 cup chopped onion
4 slices toasted white bread, torn into small pieces
salt and pepper to taste
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Rinse turkey, remove giblets and place in a shallow roasting pan.

Prepare stuffing according to package directions. Mix in water.

Melt butter in a medium saucepan over medium heat, and slowly cook and stir the celery and onion until tender.

Mix celery, onion, and toasted bread pieces into the stuffing, and season with salt and pepper. Loosely scoop stuffing into the turkey body cavity and neck cavity. Rub the exterior of the turkey with vegetable oil.

Loosely cover turkey with aluminum foil, and roast 3 1/2 to 4 hours in the preheated oven, until the thickest part of the thigh reaches 180 degrees F (85 degrees C) and the interior of the stuffing reaches 165 degrees F (70 degrees C). Remove foil during the last half hour of cooking to brown the bird.

Easy Mint Chocolate Chip Ice Cream

Ingredients

2 cups 2% milk
2 cups heavy cream
1 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon peppermint extract
3 drops green food coloring
(optional)
1 cup miniature semisweet
chocolate chips

Directions

In a large bowl, stir together the milk, cream, sugar, salt, vanilla extract and peppermint extract until the sugar has dissolved. Color to your liking with the green food coloring.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. After about 10 minutes into the freezing, add the chocolate chips. After the ice cream has thickened, about 30 minutes later, spoon into a container, and freeze for 2 hours.

Easy Quiche

Ingredients

2 cups milk
4 eggs
3/4 cup biscuit baking mix
1/4 cup butter, softened
1 cup grated Parmesan cheese
1 (10 ounce) package chopped
frozen broccoli, thawed and
drained
1 cup cubed cooked ham
8 ounces shredded Cheddar
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 10 inch quiche dish.

In a large bowl, beat together milk, eggs, baking mix, butter and parmesan cheese. Batter will be lumpy. Stir in broccoli, ham and Cheddar cheese. Pour into prepared quiche dish.

Bake in preheated oven for 50 minutes, until eggs are set and top is golden brown.

Easy Ham and Noodles

Ingredients

2 cups cooked egg noodles
1 cup cubed, cooked ham
1/2 cup cubed Cheddar cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the noodles, ham, cheese, soup and milk in a 9x9 inch
casserole dish and mix well.

Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes.

Easy PHILLY Dessert Dip

Ingredients

3 squares BAKER'S Semi-Sweet
Chocolate
1/3 cup milk
1 (250 g) package PHILADELPHIA
Brick Cream Cheese, softened
1 tablespoon sugar
1 tablespoon orange juice

Directions

Microwave chocolate and milk in microwaveable bowl on Medium 2 minutes or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool.

Mix remaining ingredients in medium bowl until well blended. Stir in chocolate mixture.

Serve immediately.

Easy Red Velvet Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.5 ounce) package non-instant chocolate pudding mix
red food coloring, as desired
1/2 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare cake according to package directions, substituting half of the water called for with buttermilk (approximately 1/2 cup). Stir in pudding mix and food coloring.

Pour into cake pan(s) and bake according to package directions.

Easy Rice Pudding

Ingredients

1/3 cup uncooked white rice
1/3 cup white sugar
1 pinch salt
1 quart whole milk
2 tablespoons vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C). Coat a 2 quart casserole dish with nonstick cooking spray.

In the casserole dish, mix together rice, sugar and salt. Stir in milk and vanilla.

Bake, uncovered, in preheated oven for 1 1/2 to 2 hours, stirring every 20 minutes. Let stand for 30 minutes. Sprinkle top with cinnamon.

Easy French Dip Sandwiches

Ingredients

1 (10.5 ounce) can beef
consomme
1 cup water
1 pound thinly sliced deli roast
beef
8 slices provolone cheese
4 hoagie rolls, split lengthwise

Directions

Preheat oven to 350 degrees F (175 degrees C). Open the hoagie rolls and lay out on a baking sheet.

Heat beef consomme and water in a medium saucepan over medium-high heat to make a rich beef broth. Place the roast beef in the broth and warm for 3 minutes. Arrange the meat on the hoagie rolls and top each roll with 2 slices of provolone.

Bake the sandwiches in the preheated oven for 5 minutes, or until the cheese just begins to melt. Serve the sandwiches with small bowls of the warm broth for dipping.

Super Easy Sloppy Joes

Ingredients

3 pounds ground beef
1 cup chopped yellow onion
1 cup finely chopped celery
1 (12 ounce) bottle tomato-based chili sauce
1/4 cup apple cider vinegar
1/4 cup packed brown sugar
1 teaspoon prepared yellow mustard (optional)

Directions

Crumble the ground beef into a large pot or Dutch oven over medium-high heat. Cook, stirring frequently until evenly browned. Drain off grease. Add the onion and celery, and cook until the onion is tender, about 3 minutes.

Reduce heat to medium and pour in the chili sauce. Stir in the vinegar and sugar. Add mustard if using. Simmer until the mixture is your desired thickness. Serve on buns.

Easy Yet Romantic Filet Mignon

Ingredients

2 (8 ounce) beef tenderloin steaks, cut 1 inch thick (about 1 pound total)
2 teaspoons olive oil
1/4 teaspoon onion powder
Salt and pepper to taste
2 tablespoons minced shallot
2 slices bacon

Directions

Place oven rack in it's highest position. Set oven to Broil.

Rub steaks all over with olive oil. Sprinkle with onion powder, then with salt and pepper. Wrap one slice of bacon around each steak, and secure with a toothpick.

Place steaks onto a broiler pan, and broil for 5 to 7 minutes. Turn the steaks over, and sprinkle the tops with shallots. Broil for an additional 5 to 7 minutes, or until the steaks are cooked to your liking.

Fast and Easy Pancakes

Ingredients

2 cups milk
3/4 cup white sugar
2 eggs
1 teaspoon vegetable oil
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 tablespoons baking powder

Directions

Place milk, sugar, eggs, oil and vanilla in the blender. Add flour and baking powder. Blend until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Quick and Easy Enchiladas

Ingredients

3 tablespoons corn oil
1 onion, chopped
1 tomato, chopped
2 (10 ounce) cans chicken chunks, drained
salt and pepper to taste
12 (6 inch) corn tortillas
1 cup tomato sauce
8 ounces rancherito cheese, shredded
1/4 cup grated Romano cheese
1 cup shredded lettuce
1 tomato, diced
1/4 cup sour cream

Directions

To Make Chicken Mixture: In a medium skillet heat oil. Add onion and saute until translucent. Add tomato, chicken and salt and pepper to taste. Cook until heated through. Set aside.

To Make Cheese Mixture: Mix together rancherito cheese and Romano cheese.

Pour tomato sauce into a shallow dish or bowl. In a separate medium skillet, heat oil. One by one, dip corn tortillas in tomato sauce, covering both sides. Then slip carefully into hot oil in skillet. Fry for only about 30 seconds on each side. Set on clean dish and fill with chicken mix and a sprinkle of cheese mix. Roll up. Repeat until all tortillas are filled OR filling runs out, whichever comes first. Top with shredded lettuce, diced tomato and sour cream and serve.

Easy Peanut Butter Cookies by EAGLE BRAND®

Ingredients

1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 1/4 cups JIF® Creamy Peanut Butter
1 large egg
1 teaspoon vanilla extract
2 cups biscuit baking mix
Granulated Sugar

Directions

In large bowl, beat sweetened condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets. Flatten with fork in criss-cross pattern.

Bake 6 to 8 minutes or until lightly browned (DO NOT OVERBAKE). Cool. Store tightly covered at room temperature.

Easy Irish Colcannon

Ingredients

2 pounds potatoes, peeled and cubed
1 head cabbage, chopped
1 bunch green onions, chopped
1/4 cup butter, softened
1/2 cup half-and-half cream
salt and black pepper to taste

Directions

Place the potatoes, cabbage, and green onions into a large sauce pan, fill with water, and bring to a boil. Reduce heat, cover, and simmer until the potatoes are tender, about 20 minutes.

Drain the vegetables and place into a large bowl. Mash the potatoes and vegetables with the butter using a fork until the mixture is chunky, pouring in half-and-half gradually as you mash. Season with salt and pepper, and serve.

Easy Banana Pudding Parfaits

Ingredients

12 NILLA Wafers, divided
1/4 cup thawed COOL WHIP
Whipped Topping, divided
1 small banana, sliced, divided
2 JELL-O Vanilla Pudding Snacks

Directions

Crush 10 wafers to form coarse crumbs; place 1/4 crumbs in each of 2 parfait glasses. Top each with 1 Tbsp. COOL WHIP, 2 banana slices and half of 1 pudding snack. Repeat layers of crumbs, bananas and pudding.

Refrigerate 15 min. Meanwhile, wrap reserved banana slices tightly in plastic wrap; refrigerate until ready to use.

Top parfaits with remaining COOL WHIP, wafers and banana slices just before serving.

Easy Layered Delight

Ingredients

14 whole graham crackers
1 (5.1 ounce) package instant
vanilla pudding mix
2 cups cold milk
1 cup thawed whipped topping
1 (12 ounce) can cherry pie filling

Directions

Line a 9x9-inch square pan with whole graham crackers (break crackers, if necessary). Prepare pudding with milk as directions indicate; let stand 5 minutes, then blend with whipped topping. Spread half of the pudding mixture over graham crackers. Place another layer of graham crackers on top. Spread remaining pudding mixture over crackers. Add another layer of crackers. Then spread cherry pie filling over the top. Cover, and refrigerate 3 hours.

Easy Barbeque Beef Tenderloin Steak

Ingredients

2 (2 inch thick) steaks beef
tenderloin
1 tablespoon olive oil
2 cloves crushed garlic
1 teaspoon meat tenderizer

Directions

Rub meat with olive oil and crushed garlic. Sprinkle with tenderizer. Cover, and refrigerate for 30 minutes.

Preheat grill for medium high heat.

Brush grate with oil, and place steaks on the grill. Cook for 5 to 7 minutes per side, or until done.

Easy Valentine's Day Trifle

Ingredients

1 (7 ounce) package jellyrolls,
each cut into 3 slices
1 (5 ounce) package instant vanilla
pudding mix
1 1/2 cups milk
3 cups frozen whipped topping,
thawed
2 cups sliced fresh strawberries

Directions

Arrange jellyroll slices on sides and bottom of a 2 1/2 quart glass bowl or trifle dish.

Prepare pudding according to box directions, except use only 1 1/2 cups milk; let sit for 5 minutes to thicken. Fold in 1 cup whipped topping.

Arrange 1/2 strawberries on jellyroll slices; top with pudding, then remaining strawberries and whipped topping. Garnish with strawberry halves, if desired.

Cover and chill for 8 hours; serve.

Easy Focaccia

Ingredients

1 1/2 cups bread flour
1 1/2 cups unbleached all-purpose flour
2 teaspoons salt
1 tablespoon white sugar
1 (.25 ounce) package instant yeast
1 1/3 cups warm water (110 degrees F/45 degrees C)
3 tablespoons extra virgin olive oil, divided
2 tablespoons chopped fresh rosemary
2 tablespoons grated Parmesan cheese

Directions

In a large stoneware bowl, stir together the flours and salt. Make a well in the center of the flour mixture. Sprinkle the sugar and yeast into that well. Carefully pour the water into the well. Let stand until the yeast begins to act, about 5 minutes. Pour 2 tablespoons of the oil into the well. With a wooden spoon stir the mixture in the center of the bowl. Gradually widen the circle of stirring to take in all of the flour at the sides of the well.

Turn out on a floured surface, and knead just until smooth. Keep the dough soft. Pour 1/2 teaspoon of the oil into a clean bowl. Place the dough in the bowl, turning once to oil the top. Cover. Let rise until doubled, 30 to 45 minutes.

Punch the dough down. Use 1 teaspoon of the oil to coat a baking sheet, and place the dough on the baking sheet. Gently press the dough out to about 1/2 inch thickness. Pour the remaining 1 1/2 teaspoons oil over the top of the dough. Use the handle end of a wooden spoon to dimple the dough at 1 1/2 inch intervals. Sprinkle with the rosemary and the cheese. Place in a cold oven on the center shelf. Place a flat pan of hot water on the shelf below the bread. Let rise until doubled, 20 to 25 minutes.

Turn on the oven to 375 degrees F (190 degrees C). Bake the focaccia for 20 to 25 minutes, or until browned on top. Remove from the pan, and cool on a wire rack. Serve warm.

Easy Roasted Peppers

Ingredients

6 red bell peppers

Directions

Preheat the oven to 500 degrees F (260 degrees C).

Cut the peppers into quarters. Remove the seeds and the membranes. Roast the peppers until the skin blisters and turns black. Remove from oven and cover with plastic, or a tea towel, or place in a paper bag until cool. The skins should peel away off of the peppers easily when cooled.

Easy Apple Crisp

Ingredients

6 apple - peeled, cored and sliced
1 cup water
1 (18.25 ounce) package white cake mix
1 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Arrange apples in an even layer in bottom of baking dish. Pour water over apples.

In a medium bowl mix together cake mix, brown sugar, and cinnamon. Stir in melted butter or margarine until ingredients are thoroughly blended; mixture will be crumbly. Sprinkle mixture over apples.

Bake in preheated oven for 50 to 55 minutes.

Laura's Easy Oatmeal Squares

Ingredients

1/2 cup sliced almonds
1/2 cup butter
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 cups oatmeal
1 cup chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread the almonds onto a baking sheet; toast until the nuts are golden brown and fragrant, about 5 minutes. Remove nuts from baking sheet, and reserve.

Melt butter in a small saucepan placed over medium heat. Stir in brown sugar; cook, stirring, until sugar has dissolved and mixture is bubbly. Remove from heat. Stir in vanilla and oatmeal. Press mixture into an 8 x 8 inch baking pan. Bake in preheated oven until lightly browned and set, about 20 minutes.

Remove from oven, and allow to cool slightly. Sprinkle chocolate chips over surface; let chocolate sit until melted, 2 to 3 minutes. Spread chocolate evenly over oatmeal squares. Sprinkle warm chocolate with toasted almonds. Cut into squares when cool.

Easy Potato Sausage Soup

Ingredients

2 onions, chopped
1/2 cup margarine
4 cups diced potatoes
1 (10 ounce) package frozen diced carrots
1 pound Polish sausage, sliced
1 green bell pepper, chopped
3 cups water
1 teaspoon salt
1/2 teaspoon ground black pepper
3 cups milk
3/4 cup dry potato flakes

Directions

Using a large saucepan, brown onion in butter.

Add potatoes, carrots, green peppers, sausage, water, salt and pepper. Cook on low, for about 45 minutes or until the potatoes are creamy.

Add milk and cook until heated through and then add instant potato flakes. If you want a creamy potato soup add a 1/2 cup potato flakes, or if you want your soup thick like stew add 1 cup of potato flakes.

Let soup sit for approximately 5 minutes in order to thicken and then serve.

Easy Chourico Soup

Ingredients

5 ounces Portuguese chourico, diced
1 red onion, diced
1 (15 ounce) can garbanzo beans, with liquid
1 (14.5 ounce) can diced tomatoes
1 sweet potato, peeled and diced
4 cups vegetable broth
1 teaspoon dried thyme leaves
5 ounces baby spinach
salt and ground black pepper

Directions

Cook the chourico in a soup pot over medium-high heat until it releases some oil. Add the chopped onion; stir and cook until the onions are soft, about 5 minutes. Mix in the garbanzo beans, diced tomatoes, sweet potatoes, vegetable broth, and thyme. Bring the soup to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until the sweet potatoes are soft, about 10 minutes.

Stir the baby spinach into the soup and continue cooking for 5 minutes. Season with salt and pepper to taste.

Easy Shake and Bake Chicken

Ingredients

3 pounds chicken, cut into pieces
1/2 cup all-purpose flour
1 teaspoon salt
1 teaspoon paprika
1/4 teaspoon sage
1/4 teaspoon ground black pepper
1/2 cup butter

Directions

Preheat oven to 450 degrees F (230 degrees C).

Mix flour, salt, paprika, sage and pepper together in a bag. Add chicken parts in a bag and shake until well coated.

Melt butter/margarine in a 9x13 inch baking dish in the preheated oven. Place chicken in the baking dish skin side down and bake for 20 minutes. Turn pieces and bake another 20 minutes until tender and juices run clear.

Easy Stroganoff

Ingredients

1 (16 ounce) package wide egg noodles
1 pound lean ground beef
1 tablespoon Worcestershire sauce
1 teaspoon seasoned salt
1 teaspoon minced garlic
1 (8 ounce) can sliced mushrooms
2 (10.75 ounce) cans condensed cream of mushroom soup
10 3/4 fluid ounces milk
1 cup sour cream

Directions

In a large, heavy skillet, brown ground beef with Worcestershire sauce, seasoning salt, and garlic. Drain well, set aside.

Cook noodles in a large pot of boiling water until done. Drain.

Return noodles to pot. Gently stir in ground beef, mushrooms, condensed soup and milk. Place the pan over low heat, and heat through. Stir in sour cream, and serve immediately.

Easy Indian Tomato Soup (Saar)

Ingredients

4 large ripe tomatoes
1/2 cup water
2 cloves garlic
2 tablespoons ghee (clarified butter)
1 teaspoon mustard seed
6 leaves fresh curry
1 cup water
2 teaspoons white sugar
1 teaspoon paprika
salt to taste
2 tablespoons chopped fresh cilantro

Directions

Place the tomatoes and 1/2 cup water in a microwave-safe bowl, and cook on High 4 minutes in the microwave. Reserve the cooking water. Cool tomatoes slightly, peel, and discard skins. Process the tomatoes, reserved water, and garlic in a blender or food processor until smooth.

Melt the ghee in a skillet over medium heat, and cook the mustard seed 1 minute. Stir in the curry leaves. Pour the processed tomatoes and garlic into the skillet. Stir in remaining 1 cup water. Mix in sugar, paprika, and salt. Bring to a boil, reduce heat to low, and mix in the cilantro. Continue cooking 5 minutes. Serve warm.

Easy Skillet Ravioli

Ingredients

1 (24 ounce) package frozen
cheese ravioli
2 1/4 cups water
1/2 teaspoon salt
1 (26 ounce) jar Ragu® Chunky
Pasta Sauce
1/4 cup heavy cream, half and
half, evaporated milk, milk or non-
dairy creamer (optional)

Directions

In 12-inch nonstick skillet, bring ravioli, water and salt to a boil over high heat. Continue boiling, stirring gently to separate ravioli, 5 minutes.

Stir in Pasta Sauce. Cook covered and continue cooking over medium heat, stirring occasionally, 10 minutes or until ravioli are tender. Stir in cream and heat through.

Easy Banana Brownies

Ingredients

1/2 cup butter
2/3 cup semisweet chocolate chips
1 large egg
2/3 cup packed light brown sugar
1 small ripe banana, mashed
1/2 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup all-purpose flour

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease an 8 inch square pan.

Melt butter in sauce pan over medium-low heat. Remove from heat, add chips, and stir until melted. Set aside to cool for 5 minutes.

Lightly beat the egg in a medium bowl. Stir in the brown sugar, banana, vanilla, and salt. Pour the melted chocolate mixture into the banana mixture, and stir until well combined. Add the flour, stirring just until incorporated. Spread the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted near the center comes out with moist crumbs, about 30 minutes. Don't over bake. Remove, and cool pan on wire rack before cutting.

Easy Corn Chowder II

Ingredients

2 cups peeled and diced potatoes
1/2 cup diced celery
1/2 cup chopped red onion
1 (11 ounce) can creamed corn
1 (15 ounce) can whole kernel corn
1 (12 fluid ounce) can evaporated milk
1/8 teaspoon ground cayenne pepper
1/4 teaspoon salt

Directions

In a large pot over medium heat, place potatoes, celery and onion with water to cover. Bring to a boil, then reduce heat and simmer 20 minutes, until potatoes are tender. Drain.

Return vegetables to pot with creamed corn, corn, evaporated milk, cayenne and salt over low heat. Simmer 20 minutes.

Super Easy Artichoke Dip

Ingredients

1 (14 ounce) can artichoke hearts,
drained and chopped
1/2 cup mayonnaise
1 1/4 cups shredded mozzarella
cheese
1/2 cup grated Parmesan cheese
2 cloves garlic, crushed
1/3 cup chopped sun-dried
tomatoes (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the artichoke hearts, mayonnaise, mozzarella cheese, Parmesan cheese, garlic, and sun-dried tomatoes. Place the dip in a small baking dish.

Bake in the preheated oven until bubbly and heated through, about 15 minutes. Serve hot.

Quick and Easy Chicken Noodle Soup

Ingredients

1 tablespoon butter
1/2 cup chopped onion
1/2 cup chopped celery
4 (14.5 ounce) cans chicken broth
1 (14.5 ounce) can vegetable broth
1/2 pound chopped cooked chicken breast
1 1/2 cups egg noodles
1 cup sliced carrots
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
salt and pepper to taste

Directions

In a large pot over medium heat, melt butter. Cook onion and celery in butter until just tender, 5 minutes. Pour in chicken and vegetable broths and stir in chicken, noodles, carrots, basil, oregano, salt and pepper. Bring to a boil, then reduce heat and simmer 20 minutes before serving.

Quick and Easy Alfredo Sauce

Ingredients

1/2 cup butter
1 (8 ounce) package cream cheese
2 teaspoons garlic powder
2 cups milk
6 ounces grated Parmesan cheese
1/8 teaspoon ground black pepper

Directions

Melt butter in a medium, non-stick saucepan over medium heat. Add cream cheese and garlic powder, stirring with wire whisk until smooth. Add milk, a little at a time, whisking to smooth out lumps. Stir in Parmesan and pepper. Remove from heat when sauce reaches desired consistency. Sauce will thicken rapidly, thin with milk if cooked too long. Toss with hot pasta to serve.

Easy Breakfast Nachos

Ingredients

1 pound bulk chorizo sausage
1/2 onion, chopped
5 eggs, beaten
4 tomatoes, chopped
2 jalapeno peppers, sliced
1 (8 ounce) package tortilla chips
1 (8 ounce) package finely
shredded Mexican blend cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook the chorizo in a skillet over medium heat until crumbled and evenly browned, about 5 minutes; drain and set aside. Cook the onion in the same skillet until soft; stir in the eggs and scramble with the onion. Mix in the tomatoes and continue to cook and stir until eggs are nearly set; remove from heat.

Spread a layer of tortilla chips into a 9x13 baking dish. Scatter the chorizo and the scrambled egg mixture over the chips. Top with jalapeno slices and cover with the cheese.

Bake in preheated oven until cheese is melted, 7 to 10 minutes.

Easy Delicious Old Fashioned Cole Slaw Dressing

Ingredients

1/4 cup buttermilk
1/4 cup milk
1 tablespoon distilled white vinegar
1 tablespoon dill pickle juice
1/2 cup creamy salad dressing
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Whisk together the buttermilk, milk, vinegar, pickle juice, salad dressing, salt and pepper. Refrigerate until chilled, pour enough over salad to coat and mix well.

Easy Creamed Cauliflower

Ingredients

1 head cauliflower, cut into florets
1 (10.75 ounce) can condensed
cream of chicken soup
1 cup mayonnaise
1 tablespoon lemon juice

Directions

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the cauliflower, recover, and steam until just tender, 2 to 6 minutes depending on thickness.

Cook and stir cream of chicken soup, mayonnaise, and lemon juice in a skillet over medium-high heat until heated through, about 10 minutes. Place cauliflower on a large plate and pour sauce over before serving.

Easy Baked Oatmeal

Ingredients

6 cups quick cooking oats
3/4 cup packed brown sugar
1 teaspoon salt
1 1/2 teaspoons baking powder
6 eggs
2 cups milk
1 1/2 teaspoons vanilla extract
2/3 cup canola oil
1/2 cup coarsely chopped walnuts

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, stir together the oats, brown sugar, salt and baking powder. In a separate medium bowl, stir together the eggs, milk, vanilla and canola oil. Pour the wet ingredients into the dry ingredients, and stir until well blended. Spoon into the prepared baking pan, and spread evenly. Sprinkle walnuts over the top.

Bake for 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean.

Grandma's Easy Shells

Ingredients

10 ounces seashell pasta
1 (10.75 ounce) can condensed
tomato soup
5 slices American cheese
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, warm condensed soup. Do not dilute soup. Add cheese and stir until melted and thoroughly mixed. Stir in salt.

Add seashell pasta to cheese mixture and stir until evenly coated; serve immediately.

Easy Pasta Casserole

Ingredients

1 pound pasta
1 pound lean ground beef
1 (32 ounce) jar spaghetti sauce
8 ounces fresh mushrooms, sliced
1 1/4 cups Italian-style stewed tomatoes
1 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown the beef until no longer pink; drain off grease. Add spaghetti sauce, mushrooms, and tomatoes to beef and simmer for 10 minutes or until warmed through.

In a 9x13 inch baking dish, pour in beef and tomato mixture and add pasta; mix well. Sprinkle the cheese evenly over the top.

Bake in preheated oven for 20 minutes or until the cheese starts to bubble; serve immediately.

Unbelievably Easy Slow Cooker Black Forest Cake

Ingredients

1/2 cup butter
1 (8 ounce) can crushed
pineapple, drained and juice
reserved
1 (21 ounce) can cherry pie filling
1 (18.25 ounce) package
chocolate cake mix

Directions

Melt the butter in a small saucepan, and mix with reserved juice from the can of pineapple. Set the mixture aside.

Spread the crushed pineapple in a layer on the bottom of a slow cooker. Spoon the cherry pie filling in an even layer on top of the pineapple, and empty the dry cake mix into the slow cooker on top of the cherry filling. Stir the butter and pineapple juice mixture, and pour it over the dry cake mix.

Set the slow cooker to Low, and cook for 3 hours. Spoon the dessert into bowls, and let cool about 5 minutes to cool the hot pie filling before eating.

Fancy-But-Easy Mac N' Cheese

Ingredients

1 small red onion, diced
1 (16 ounce) package small pasta shells
salt and ground black pepper to taste
1 pinch garlic salt
1 tablespoon butter
1/4 cup brown sugar
3 (11 ounce) cans condensed cream of Cheddar cheese soup
2/3 cup shredded Havarti cheese
1/4 cup grated Parmesan cheese
1 1/3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the diced onion in a large pot of lightly-salted water; bring to a boil. Cook the pasta until al dente, 8 to 10 minutes; drain. Transfer the onion and pasta to a casserole dish; season with salt, pepper, and garlic salt. Stir the butter and brown sugar into the pasta mixture until the butter melts. Add the Cheddar cheese soup, Havarti cheese, Parmesan cheese and 1/3 cup of Cheddar cheese; stir well. Sprinkle remaining Cheddar cheese over top of the dish.

Bake in preheated oven about 45 minutes. Change oven setting to 'Broil' and cook until top is golden brown, about 4 minutes.

Quick and Easy Sauteed Spinach

Ingredients

1 tablespoon extra-virgin olive oil
1 (10 ounce) bag spinach leaves
1 1/2 teaspoons garlic salt
1/4 cup grated Parmesan cheese

Directions

Heat the olive oil in a large skillet over medium heat. Add the spinach to the skillet and cover; allow to cook 5 minutes. Stir in the garlic salt and cover again for another 5 minutes; remove from heat. Sprinkle with Parmesan cheese to serve.

Easy Hong Kong Style Egg Tarts

Ingredients

1 1/2 cups water
3/4 cup white sugar
4 eggs
1/4 cup evaporated milk
24 (3 inch) unbaked tart shells

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Combine the water and white sugar in a saucepan, and bring to a boil. Cook until the sugar is dissolved, remove from heat and cool to room temperature.

Beat the eggs in a large bowl; add the evaporated milk and continue beating. Pour in the cooled sugar water and mix until well combined. Place the tart shells on a baking sheet. Strain the filling through a sieve, and fill the tart shells.

Bake in the preheated oven until the filling has puffed a little bit, about 20 minutes.

Awesome Easy Pasta

Ingredients

2 cups chicken broth
2 cups heavy cream
8 ounces linguine pasta
6 slices bacon
2 cups chopped cooked chicken
1 cup frozen English peas, thawed
1 cup freshly grated Parmesan cheese

Directions

Bring chicken broth and cream to a boil in a heavy saucepan over high heat. Reduce heat to medium-low and simmer until reduced by half, about 30 minutes.

Bring a large pot of lightly salted water to a boil. Add linguine and cook 8 to 10 minutes or until al dente; drain and set aside in a large serving bowl.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Once the cream has reduced, stir in crumbled bacon, chicken, peas, and Parmesan cheese; cook for a few minutes until hot. Pour sauce over pasta to serve.

Easy Borscht

Ingredients

1 1/2 pounds new potatoes
2 pounds country style pork ribs,
chopped
1/2 cup chopped onion
6 cups water, divided
2 (15 ounce) cans red beets,
drained and chopped, juice
reserved
2 cups sour cream
2 tablespoons red wine vinegar
salt and pepper to taste

Directions

Bring a large pot of water to a boil. Add potatoes, and cook until tender, about 15 minutes.

In another pot, simmer ribs and onions in 4 cups of water for 2 hours, or until ribs are tender. Remove ribs, and set aside. Skim fat from simmering liquid, and pour in beet juice. Add chopped pork and beets, and bring to a simmer.

In a bowl, whisk sour cream together with 2 cups of water and the vinegar. Slowly stir into soup. Season to taste with salt and pepper. Serve over boiled potatoes.

Extra-Easy Spinach Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 cups shredded mozzarella cheese
3 cups Prego® Fresh Mushroom Italian Sauce
6 uncooked lasagna noodles
1/4 cup water

Directions

Mix ricotta cheese, spinach and 1 cup mozzarella cheese.

Spread 1 cup pasta sauce in 2-quart shallow baking dish. Top with 3 lasagna noodles and half the spinach mixture. Repeat layers. Top with remaining pasta sauce. Slowly pour water around inside edges of baking dish. Cover.

Bake at 400 degrees F for 40 minutes Uncover. Sprinkle with remaining mozzarella cheese. Bake 10 minutes or until hot. Let stand 10 minutes.

Easy Cheese Ball II

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package ranch dressing mix
2 1/2 cups shredded Cheddar cheese
1 1/2 cups chopped pecans

Directions

In a medium size bowl, mash cream cheese. Mix dressing mix and Cheddar cheese into the cream cheese. Shape the mixture into a ball. Roll the ball in the chopped nuts. Refrigerate covered until ready to serve. Yum!

Easy Mexican Casserole

Ingredients

1 pound lean ground beef
2 cups salsa
1 (16 ounce) can chili beans,
drained
3 cups tortilla chips, crushed
2 cups sour cream
1 (2 ounce) can sliced black
olives, drained
1/2 cup chopped green onion
1/2 cup chopped fresh tomato
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, cook ground beef until no longer pink. Stir in salsa, reduce heat, and simmer 20 minutes, or until liquid is absorbed. Stir in beans, and heat through.

Spray a 9x13 baking dish with cooking spray. Spread crushed tortilla chips in dish, and then spoon beef mixture over chips. Spread sour cream over beef, and sprinkle olives, green onion, and tomato over the sour cream. Top with Cheddar cheese.

Bake in preheated oven for 30 minutes, or until hot and bubbly.

Mama's Easy Awesome Meat Sauce

Ingredients

1 pound ground beef
1 large onion, thinly sliced
1 (26 ounce) jar Ragu® Robusto!®
Pasta Sauce

Directions

Brown ground beef with onion in 12-inch nonstick skillet; drain, if desired.

Stir in pasta sauce and bring to a boil. Reduce heat to low and simmer covered, stirring occasionally, 5 minutes. Serve, if desired, over your favorite hot pasta.

Prego® Easy Skillet Chicken Parm

Ingredients

1 tablespoon olive oil
6 skinless, boneless chicken breast halves
1 1/2 cups Prego® Traditional Italian Sauce
1/4 cup grated Parmesan cheese
1 1/2 cups shredded mozzarella cheese

Directions

Heat oil in 12-inch skillet over medium-high heat. Add chicken and cook 10 minutes or until well browned on both sides.

Stir sauce and 3 tablespoons Parmesan cheese in skillet. Reduce heat to medium. Cover and cook 10 minutes or until chicken is cooked through.

Sprinkle mozzarella cheese and remaining Parmesan cheese over chicken. Let stand 5 minutes or until cheese is melted.

Lisa's Easy Chicken

Ingredients

2 tablespoons olive oil
1 tablespoon garlic salt
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh chives
1 teaspoon ground black pepper
1 teaspoon Old Bay® Seasoning
1 teaspoon seasoning salt
4 skinless, boneless chicken breast halves
2 medium green bell peppers, chopped
2 large tomatoes, chopped
1 red onion, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the olive oil, garlic salt, parsley, chives, pepper, Old Bay Seasoning, and seasoning salt. Rub the chicken breasts with 1/2 the mixture, and place the breasts in a medium baking dish.

Toss the green bell peppers, tomatoes, and red onion with the remaining olive oil mixture. Arrange over the chicken.

Bake 1 hour in the preheated oven, stirring the vegetables once, until the vegetables are tender, the chicken is no longer pink, and its juices run clear.

Easy BBQ Sauce

Ingredients

1 tablespoon olive oil
1 small onion, chopped
3 cloves garlic, crushed
1 fresh red chile pepper, finely chopped
1/4 cup dark brown sugar
1 teaspoon fennel seed, crushed
1 cup ketchup
2 tablespoons dark soy sauce
salt and pepper to taste

Directions

Heat the oil in a saucepan over medium heat. Stir in the onion, garlic, red chile pepper, brown sugar, and fennel seeds, and cook until onion is tender and sugar has melted. Mix in ketchup and soy sauce. Bring to a boil. Reduce heat to low, and simmer 10 minutes.

Easy Chocolate Trifle

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 quart cold milk
2 (3.9 ounce) packages JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
4 (1.4 ounce) bars chocolate-
covered English toffee bars,
crushed

Directions

Prepare cake batter and bake in 13x9-inch baking pan as directed on package. Cool completely on wire rack. Cut into 1/2-inch cubes.

Add milk to dry pudding mix in medium bowl. Beat with wire whisk 2 minutes or until well blended.

Layer half each of the cake cubes, pudding, whipped topping and crushed chocolate bars in large glass trifle bowl. Repeat all layers. Serve immediately or cover and refrigerate until ready to serve.

Kids Favorite Easy Cheesy 'Busketti'

Ingredients

1 (10.75 ounce) can condensed tomato soup
1 (8 ounce) package processed cheese food, cubed
1 1/4 cups milk
1/2 pound cooked and drained spaghetti

Directions

Combine the tomato soup with about half a can of milk and about half the cheese in a saucepan over medium heat, stirring constantly. Melt all together.

Continue to add the cheese, melting all together. DO NOT BOIL!

Continue to add milk until desired consistency is reached. Serve over warm, cooked spaghetti. Cheesy goodness!

Easy Party Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package orange flavored gelatin mix
4 eggs
3/4 cup vegetable oil
2/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in eggs, oil and water. Mix well and pour into a 9x5 inch loaf pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Quick and Easy Thai Style Coleslaw

Ingredients

1 (16 ounce) package shredded coleslaw mix
1/4 cup lime juice
1/4 cup rice wine vinegar
1 tablespoon fish sauce
2 tablespoons sesame oil
2 tablespoons honey
1/4 cup chopped peanuts
salt and pepper to taste

Directions

Pour the coleslaw mix into a large bowl. Pour in the lime juice, rice vinegar, fish sauce, sesame oil, honey, and peanuts. Stir until well blended. If you have a bowl with a lid, put the lid on and shake thoroughly. Taste, and season with salt and pepper. Refrigerate for a few hours, stirring or shaking occasionally, to allow the flavors to blend before serving.

Easy Olive Oil, Tomato, and Basil Pasta

Ingredients

1 (16 ounce) package farfalle
pasta
2 roma (plum) tomatoes, seeded
and diced
1/2 cup olive oil
2 cloves garlic, minced
1/2 cup fresh basil leaves, cut into
thin strips
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, gently toss the cooked pasta, tomatoes, olive oil, garlic, and basil. Season with salt and pepper.

Easy Canned Venison

Ingredients

1 pound cubed lean venison
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon minced garlic
4 slices onion
1 tablespoon minced green bell pepper (optional)

Directions

Place the venison into a large bowl. Sprinkle with salt, pepper, and garlic; toss to combine. Place venison into canning jar along with onion and bell pepper. Jars should be filled to within 1/2 inch of the top. Wipe rim with a clean, damp cloth, and seal with lid and ring.

Place jar into a pressure canner filled with water according to manufacturer's directions. Affix lid and bring to a boil with the pressure valve open. Boil for 5 minutes before closing the pressure valve. Bring to a pressure of 10 psi, then reduce heat in order to maintain this pressure. Process for 75 minutes, watching gauge closely so the pressure stays at 10 psi. After 75 minutes, turn off heat and allow the canner to cool until the gauge reads 0 psi.

Once the pressure has subsided and the canner is safe to open, remove the jar to cool on a rack. The jar will seal with a pop as it cools; refrigerate the jar if it does not seal. Properly sealed jars may be stored in a cool, dark area.

Easy Chicken Posole

Ingredients

2 1/2 pounds skinless, boneless chicken breast halves
4 tablespoons vegetable oil, divided
1 onion, chopped
3 cloves garlic, minced
2 1/2 quarts chicken broth
3 cups water
1 teaspoon crumbled dried oregano
2 teaspoons salt
4 tablespoons chili powder, or to taste
3 cups white hominy, rinsed and drained
10 tostada shells

Directions

Heat 2 tablespoons canola oil in a deep skillet over medium-high heat. Add chicken breasts, and cook until no longer pink and juices run clear, about 20 minutes. Remove from skillet, drain, and cool. When completely cooled, shred chicken with a fork.

Heat remaining 2 tablespoons canola oil in the same skillet over medium-high heat. Cook and stir onion and garlic until soft and transparent, about 5 minutes. Return shredded chicken to the skillet. Stir in the chicken broth, water, oregano, salt, and chili powder. Reduce heat to low, cover, and cook about 90 minutes. Stir in the hominy and cook until tender, about 15 minutes more. Taste to adjust seasonings, adding more salt and chili powder, if desired. Serve in soup bowls with 1 tostada shell per serving. Garnish as desired.

Easy and Fast Cajun Chicken Caesar Salad

Ingredients

1/4 pound bacon
4 skinless, boneless chicken breast halves - cut into strips
1 teaspoon Cajun seasoning
1 tablespoon light olive oil
1 head romaine lettuce- rinsed, dried and chopped
1/2 cup Caesar salad dressing
1/3 cup grated Parmesan cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a preheated skillet, add the chicken, seasoning mix and oil. Cook until chicken is golden brown. Remove from heat and set aside.

In a salad bowl, combine Romaine, enough salad dressing to coat, Parmesan cheese and bacon. Toss and place on individual salad plates. Top with the sliced chicken and serve.

Easy Black Bean Salsa

Ingredients

1 (14.5 ounce) can Mexican stewed tomatoes
1 (15 ounce) can black beans, rinsed and drained
1 (4 ounce) can chopped green chilies, undrained
1/2 cup chopped onion
1/4 cup minced fresh cilantro or parsley
1/2 teaspoon salt
1 (2.25 ounce) can sliced ripe olives, drained

Directions

Drain tomatoes, reserving juice. Cut up tomatoes; place in a bowl. Add juice and all remaining ingredients; stir until combined. Cover and store in the refrigerator. Serve with tortilla chips or as an accompaniment to Mexican food.

Easy Crab Linguine

Ingredients

1 (16 ounce) package linguini
pasta
1/4 cup butter
1 onion, chopped
2 cloves garlic, minced
3/8 cup all-purpose flour
4 cups milk
3/4 cup grated Parmesan cheese
1 pound imitation crabmeat

Directions

Cook the pasta in boiling salted water until al dente.

Meanwhile, melt butter or margarine in a saucepan over medium heat. Add onion and garlic, and cook till transparent.

Mix flour into butter or margarine mixture to make a paste. Add warmed milk, and stir until well mixed. Heat gently, and when milk is quite hot add the parmesan. Stir until cheese is melted and sauce is thick. Don't boil. Stir in the crab, heat through.

Drain pasta. Serve sauce over hot noodles.

Easy Bake Oven Cake Mix

Ingredients

1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon unsweetened
lemonade drink mix
1/3 cup shortening

Directions

In a medium bowl, combine sugar, flour, baking soda, salt, and lemonade drink mix. Stir to blend. Cut in shortening with a fork or pastry blender until mixture resembles corn meal.

Spoon about 1/3 cup mixture into 10 small containers or sealable plastic bags. Label and store in cool, dry place. Use within 12 weeks.

Preheat Easy Bake oven. Grease and flour a 4 inch miniature cake pan.

To make a cake: Empty the contents of one bag cake mix into a small bowl. Using a fork, mix with 4 teaspoons water until smooth.

Bake according to manufacturer's instructions

Easy Turkey Gravy

Ingredients

5 cups turkey stock with pan
drippings
1 (10.75 ounce) can condensed
cream of chicken soup
1 teaspoon poultry seasoning
1/2 teaspoon black pepper
1 teaspoon seasoned salt
1/4 teaspoon garlic powder
1 cup milk
1/3 cup all-purpose flour

Directions

Bring the turkey stock to a boil in a large saucepan. Stir in soup, and season with poultry seasoning, pepper, seasoned salt, and garlic powder. Reduce heat to low, and let simmer.

Warm the milk in the microwave, and whisk in the flour with a fork until there are no lumps. Return the gravy to a boil, and gradually stir in the milk mixture. Continue to cook, stirring constantly, for 1 minute, or until thickened. Be careful not to let the bottom scorch.

Super Easy and Spicy Fried Pickles

Ingredients

2 cups peanut oil for frying, or as needed
1 (32 ounce) jar dill pickle slices, drained
1 cup Italian seasoned bread crumbs
1 teaspoon cayenne pepper
1 teaspoon black pepper
1/2 teaspoon garlic powder
2 eggs, beaten
1 (8 ounce) bottle Ranch dressing

Directions

Heat the oil in a large heavy skillet over medium heat.

Pat the pickle slices dry with paper towels. In a small bowl, stir together the bread crumbs, cayenne pepper, black pepper and garlic powder. Dip pickle slices into the egg, and then coat with the bread crumb mixture.

Fry the pickles in the hot oil, until golden brown on each side, turning once. Transfer to paper towels, and serve hot with Ranch dressing.

Easy Minute Steaks

Ingredients

4 (1/2 pound) cube steaks
(pounded round meat)
1 (10.5 ounce) can condensed
French onion soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, briefly brown the cube steaks.

Arrange meat in a single layer in a 13x9 inch baking dish and pour the soup over the top. Bake in preheated oven for 1 hour.

Easy Candy Yams

Ingredients

4 cups chopped sweet potato
1 (12 ounce) jar caramel topping
1/8 cup brown sugar
1/2 cup butter
1 cup miniature marshmallows

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place sweet potatoes in an 8x8 inch square baking dish. Pour caramel over potatoes. Sprinkle with sugar and dot with butter.

Bake in preheated oven 30 minutes, until potatoes are tender and mixture is bubbly. Remove from oven and sprinkle marshmallows evenly over potatoes. Return to oven until marshmallows are melted and browned, 5 to 10 minutes more.

Easy Pasta Salad

Ingredients

1 pound penne pasta
1 head broccoli, cut into florets
1 red bell pepper, julienned
1 (6.5 ounce) jar marinated artichoke hearts
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes. Add broccoli and cook 2 minutes more. Drain pasta and broccoli and rinse with cold water until cool.

In large bowl, combine pasta, broccoli, red bell pepper, the artichoke hearts with their marinade, Parmesan, salt and pepper. Toss, adjust seasoning and serve.

Quick and Easy Fish Tacos

Ingredients

30 breaded frozen fish sticks
1/2 cup vegetable oil
10 corn tortillas
1/2 pound finely shredded red cabbage
3/4 cup tartar sauce
3/4 cup salsa

Directions

Preheat oven to 400 degrees F (200 degrees C).

Arrange fish sticks in a single layer on a baking sheet, and bake 20 minutes in the preheated oven, or until crisp and golden brown. Remove from heat and cut into thirds.

Heat the vegetable oil in a skillet over medium-high heat. Fry the tortillas until soft. Drain on paper towels.

Fill the heated tortillas with fish stick portions, cabbage, tartar sauce, and salsa to serve.

Easy Chicken Balls

Ingredients

1 1/2 pounds ground chicken
2 tablespoons minced onion
2 teaspoons whole cloves, ground
1/4 cup ricotta cheese
1/4 cup shredded mozzarella cheese
1/2 cup freshly grated Parmesan cheese
3 tablespoons ketchup
1 tablespoon fresh basil
2 teaspoons dried parsley
2 eggs, beaten
1/8 cup crushed buttery round cracker crumbs

Directions

In a large bowl combine the chicken, onion, cloves, ricotta cheese, mozzarella cheese, Parmesan cheese, ketchup, basil, parsley and eggs. Mix well and form about 30 balls out of the mixture, using hands.

Roll balls in extra Parmesan cheese and cracker crumbs. Heat oil in a large skillet over medium high heat and fry chicken balls until golden brown, 15 to 20 minutes.

Easy Mediterranean Fish

Ingredients

4 (6 ounce) fillets halibut
1 tablespoon Greek seasoning
(such as Cavender's®)
1 large tomato, chopped
1 onion, chopped
1 (5 ounce) jar pitted kalamata
olives
1/4 cup capers
1/4 cup olive oil
1 tablespoon lemon juice
salt and pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place halibut fillets on a large sheet of aluminum foil and season with Greek seasoning. Combine tomato, onion, olives, capers, olive oil, lemon juice, salt, and pepper in a bowl. Spoon tomato mixture over the halibut. Carefully seal all the edges of the foil to create a large packet. Place the packet on a baking sheet.

Bake in the preheated oven until the fish flakes easily with a fork, 30 to 40 minutes.

Super Easy Slow Cooker Chicken

Ingredients

1 (10.75 ounce) can condensed low fat cream of chicken and herbs soup
1 (4 ounce) can mushroom pieces, drained
1/2 red onion, chopped
1 1/2 pounds skinless, boneless chicken breast halves - cut into strips
1 dash Marsala wine

Directions

Combine soup, mushroom pieces, onion, chicken, and wine in slow cooker.

Cook on Low setting for 2 1/2 to 3 hours.

Easy Chocolate Cake

Ingredients

1 cup evaporated milk
3/4 cup unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
5 eggs
1 cup butter, melted
1/4 cup water
2 teaspoons vanilla extract

1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
3 tablespoons unsweetened cocoa powder
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan. In a saucepan over medium heat, combine the 1 cup of evaporated milk and the 3/4 cup of cocoa. Heat until the cocoa is dissolved. Remove from heat and set aside.

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. Add the eggs, melted butter, water, vanilla and the cocoa mixture, mix until well blended. Spread evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

To make the chocolate icing, combine the remaining condensed milk, evaporated milk, cocoa and butter in a saucepan. Cook over low heat, stirring constantly, until the mixture is thick and paste-like. Spread over cooled cake.

Easy Blender Salsa

Ingredients

2 (14.4 ounce) cans diced tomatoes
1 jalapeno chile, seeds and ribs removed
1/2 yellow onion, quartered
1/2 bunch cilantro leaves
1 tablespoon fresh lemon juice, or to taste
salt to taste

Directions

Pour 1 can of tomatoes into a blender, and add the jalapeno pepper, onion, cilantro leaves, lemon juice, and salt. Blend until fairly smooth. Pour in the second can of tomatoes and blend briefly. Adjust seasonings to taste by adding more lemon juice and salt. Let the salsa rest for 1/2 hour before serving to allow the flavors to blend.

Easy Fettuccine Primavera

Ingredients

1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (16 ounce) package frozen assorted vegetables (broccoli, carrots, bell peppers, onion, zucchini), cooked
1 teaspoon dried basil leaves
1 (16 ounce) package fettuccine, cooked and drained

Directions

Heat Pasta Sauce in 2-quart saucepan until heated through. Stir in cooked vegetables and basil.

Spoon vegetable mixture over hot fettuccine and sprinkle, if desired, with grated Parmesan cheese.

Easy Teriyaki Chops

Ingredients

1/2 cup soy sauce
2 tablespoons red wine vinegar
2 teaspoons honey
2 teaspoons garlic powder
4 pork chops

Directions

In a shallow dish, combine the soy sauce, vinegar, honey and garlic powder. Place chops in dish, and turn to coat. Cover, and marinate for 2 to 4 hours in the refrigerator.

Preheat grill to high heat, and lightly oil grate.

Grill steaks 5 to 8 minutes per side, or to desired doneness.

Easy Snack Wraps

Ingredients

12 (10 inch) flour tortillas
1 (8 ounce) package cream cheese
1 head lettuce
1 (6 ounce) package sliced deli-style turkey
2 cups shredded carrots
2 cups minced tomato

Directions

Spread cream cheese evenly over the tortillas. Top the cream cheese with lettuce leaves. Arrange the turkey slices in even layers on top of the lettuce. Sprinkle the carrots and tomato over the turkey slices. Roll the tortillas into wraps. Cut the wraps diagonally into bite-sized pieces. Secure with toothpicks.

Easy Toffee Bars

Ingredients

1 cup butter
1 cup packed brown sugar
1 (10 ounce) package saltine
crackers
1 (12 ounce) package semisweet
chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small saucepan over medium-high heat melt butter with brown sugar; bring to a boil and remove from heat.

Arrange crackers (salt side up) on a jelly roll pan. Pour butter mixture over crackers.

Bake in preheated oven for 5 minutes.

Remove from oven and sprinkle chocolate chips over crackers. Bake for another 5 minutes.

Easy Alfredo Sauce III

Ingredients

1 cup half-and-half cream
1 cup whole milk
2 egg yolks, beaten
2 cups grated Parmesan cheese
salt and pepper to taste

Directions

In a medium saucepan over medium heat, combine half-and-half and milk. Heat through, then reduce heat to low and stir in egg yolks and cheese, a little at a time, until well incorporated. Simmer 5 to 10 minutes, until thick, stirring occasionally. Stir in salt and pepper to taste and toss with hot pasta.

Easy Apple Rhubarb Jam

Ingredients

3 cups diced rhubarb
3 cups diced peeled apples
2 cups white sugar
1/2 cup water
1 tablespoon ground cinnamon
1 (2 ounce) package dry pectin

Directions

In a large saucepan mix together the rhubarb, apples, sugar, water and cinnamon. Bring to a boil, then cook over medium heat for 20 minutes or until the fruit is soft. Stir in the pectin and boil for 5 minutes.

Ladle into sterile jars, wipe rims with a clean cloth or paper towel, and seal with new lids. Process in a bath of simmering water for at least 10 minutes, or as recommended by your local extension if you are at a high altitude. Store unopened jars in a cool dark place. Refrigerate jam after opening.

Easy Purim Hamentashen

Ingredients

10 pitted prunes
1/4 cup finely chopped walnuts
2 tablespoons liquid honey
1 tablespoon lemon juice

20 chopped dried apricots
1/4 cup finely chopped walnuts
2 tablespoons liquid honey
1 tablespoon lemon juice

2 cups all-purpose flour, or more if needed
2 teaspoons baking powder
1/8 teaspoon salt
1/2 cup butter, softened
2 tablespoons vegetable shortening
1 7/8 cups superfine sugar
1 large egg
1 tablespoon milk
1 teaspoon vanilla extract

1 beaten egg (optional)
1/4 cup coarse sugar for sprinkling (optional)

Directions

To make fillings, cover prunes with water in a saucepan, bring to a boil over medium heat, cover, reduce heat to a simmer, and cook for 10 minutes. Drain the liquid, and mash the prunes with a potato masher. Stir in 1/4 cup of walnuts, 2 tablespoons of honey, and 1 tablespoon of lemon juice. In another saucepan, cover apricots with water, bring to a boil, cover, and simmer 10 minutes; drain liquid. Mash apricots with 1/4 cup walnuts, 2 tablespoons honey, and 1 tablespoon lemon juice. Set both fillings aside.

For the cookie, stir together the flour, baking powder, and salt in a bowl until well mixed.

In another bowl, place the butter, shortening, and sugar, and mash them together with a spoon until the mixture is completely combined and creamy. Beat the egg, milk, and vanilla extract into the butter mixture. Beat the flour mixture gradually into the butter mixture, while sifting the flour mixture in through a sifter. Turn the dough out onto a well-floured surface, and knead a few times, until smooth and easy to handle. If dough is too sticky, knead in additional flour 1 tablespoon at a time. Cut the dough into two portions, wrap each portion separately, and refrigerate at least 3 hours.

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Roll a portion of dough out on a floured surface to 1/8-inch thick, and cut into 12 circles with a 3-inch round cutter. Place 1 heaping teaspoon of prune filling into the center of a dough circle, and pinch the dough together to form a triangle, with the center open to expose the filling. Repeat for the rest of the circles.

Brush the cookies with beaten egg and sprinkle with sugar, if desired. Bake in preheated oven until the cookies are lightly browned, 18 minutes. Remove from oven and let cool for about 5 minutes before removing to finish cooling on rack.

While the prune cookies are baking, repeat the process with the second refrigerated portion of dough, rolling and cutting as before, and filling each with 1 heaping teaspoon of apricot filling. Pinch the cookies into triangles, brush with egg and sprinkle with coarse sugar as before, and bake the apricot cookies in the preheated oven for 18 minutes. Cool as for prune cookies.

Dawn's Easy Red Velvet Sandwich Cookies

Ingredients

1 (18.25 ounce) box red velvet cake mix
2 eggs, lightly beaten
1/2 cup vegetable oil
1 tablespoon bourbon

Icing

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 teaspoons evaporated milk
1 teaspoon vanilla
1/2 cup flaked coconut
4 cups confectioners' sugar
1/2 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Mix together cake mix, eggs, oil, and bourbon in a large bowl. Roll the dough into balls the size of walnuts. Place 2 inches apart on ungreased baking sheets.

Bake in the preheated oven until the tops start to crack, about 8 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

In a large bowl combine cream cheese, butter, evaporated milk, vanilla, and coconut. Add the confectioners' sugar 1 cup at a time, mixing well with each addition. If consistency is too stiff, add more milk.

Place the chopped pecans in a bowl. Spread a generous amount of icing on the bottom of a cookie, sandwich it with another cookie, pressing firmly so that the icing comes all the way out to the edge. Roll the edges of the sandwich cookies in the chopped pecans. Repeat with the remaining cookies.

Easy Avgolemono Soup

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups milk
1/2 cup uncooked white rice
1 cup water
2 fluid ounces lemon juice

Directions

In a medium sauce pan combine soup and milk. Heat through while whisking.

In a small sauce pan boil 1 cup water and uncooked rice. Reduce heat and simmer 20 minutes, or until tender.

Add rice to soup and cook until heated through. Add lemon juice in small increments until a subtle lemon taste develops. Serve warm.

Super Easy Cheese Dip

Ingredients

1 cup processed cheese sauce
(such as Cheez Whiz®)
1 cup creamy salad dressing
(such as Miracle Whip®)
1 cup sour cream
2 tablespoons dry onion soup mix

Directions

Whisk cheese sauce, salad dressing, sour cream, and dry onion soup mix in a large bowl. Transfer dip to serving dish. Refrigerate until cold, about 20 minutes.

Easy Creamy Pork Tenderloin

Ingredients

1 1/2 pounds pork tenderloin
ground black pepper to taste
2 (10.75 ounce) cans condensed
cream of celery soup

Directions

Season pork tenderloin with pepper, and place in slow cooker. Pour undiluted celery soup onto tenderloin, covering meat completely.

Cover, and cook on Low for 8 hours.

Easy Walnut Raisin Biscotti

Ingredients

1/4 cup butter, softened
2/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1 cup chopped walnuts
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a medium sized bowl beat together the butter or margarine, sugar, eggs and vanilla. Stir in the flour, baking powder and cinnamon. Mix well then stir in the walnuts and raisins. Knead until dough comes together.

Divide dough in half and shape into long loaves, 1 1/2 inches thick. Place loaves onto the prepared baking sheet and flatten slightly.

Bake at 350 degrees F (175 degrees C) for 18 to 20 minutes. Allow loaves to cool enough to handle (about 10 minutes). With a sharp knife cut loaves diagonally into 3/4 inch thick slices. Place cut sides down on baking sheets. Bake slices for an additional 10 minutes or until lightly browned.

Campbell's Kitchen Easy Turkey Pot Pie

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)*
1 (9 ounce) package frozen mixed
vegetables, thawed
1 cup cubed cooked turkey or
chicken
1/2 cup milk
1 egg
1 cup all-purpose baking mix

Directions

Preheat oven to 400 degrees F.

Mix soup, vegetables and turkey in 9-inch pie plate.

Mix milk, egg and baking mix. Pour over turkey mixture. Bake 30
minutes or until golden.

Easy Barbeque Chicken and Red Potatoes

Ingredients

4 skinless, boneless chicken breast halves
1 Vidalia onion, sliced
1 pound sliced fresh mushrooms
8 red potatoes, sliced 1/2 inch thick
1 (18 ounce) bottle barbeque sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts, onion, mushrooms and potatoes in a lightly greased 9x13 inch baking dish and cover all with sauce.

Cover dish and bake for 1 hour.

Easy Polenta with Tomato Sauce

Ingredients

2 cups milk
2 cups chicken stock
1 cup yellow cornmeal
1 cup Parmesan cheese
2 cups spaghetti sauce, or your favorite recipe

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

In a large pot, combine the milk and chicken stock. Bring to a boil over medium-high heat. When it is at a rolling boil, gradually whisk in the cornmeal, making sure there are no lumps. Reduce heat to low and simmer, stirring constantly until thick, about 5 minutes. Remove from the heat and stir in the Parmesan cheese.

Pour the polenta into the prepared baking dish, and spread spaghetti sauce over the top.

Bake for 10 minutes in the preheated oven, or until sauce is bubbling.

Campbell's Kitchen Easy Chicken Noodle

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1/2 cup milk
1 cup frozen peas
2 (4.5 ounce) cans SwansonB®
Premium White Chunk Chicken
Breast in Water, drained
2 cups medium egg noodles,
cooked and drained
2 tablespoons dry bread crumbs
1 tablespoon butter, melted

Directions

Stir the soup, milk, peas, chicken and noodles in a 1 1/2-quart
casserole. Stir the bread crumbs and butter in a small bowl.

Bake at 400 degrees F for 20 minutes or until the chicken mixture is
hot and bubbling. Stir the chicken mixture. Sprinkle with the bread
crumb mixture.

Bake for 5 minutes or until the topping is golden brown.

Easy Portuguese Cookies

Ingredients

2 tablespoons cornstarch
1 cup white sugar
3 tablespoons butter
2 eggs
2 1/2 cups all-purpose flour
2 teaspoons baking powder

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together the cornstarch and white sugar. Add the butter and cream well. Add eggs, one at a time, mixing well after each addition. Combine the flour and baking powder; stir into the sugar mixture until a dough forms. On a lightly floured surface, roll the dough out to 1/4 inch thickness and cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until cookies are golden brown at the edges. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mom's Easy Bake Beans

Ingredients

1 pound dried great Northern beans
1 teaspoon salt
1 pound sliced bacon, cooked and crumbled
1 cup packed brown sugar
3 tablespoons molasses
3 small onions, chopped

Directions

Place beans and salt in a saucepan; cover with water. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour.

Drain, discarding liquid, and return beans to pan. Cover with fresh water; bring to a boil. Reduce heat; cover and simmer for 1 hour or until beans are tender.

Drain, reserving liquid. Combine beans, 1 cup liquid and remaining ingredients in a greased 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 1-1/4 hours or until beans are tender, stirring occasionally (add additional reserved liquid if needed).

Quick and Easy Dip

Ingredients

1 (16 ounce) can refried beans
1 (8 ounce) container sour cream
1 (8 ounce) jar medium salsa
2 cups shredded Cheddar-Monterey Jack cheese blend

Directions

Spread the refried beans on the bottom of a casserole dish. Layer the sour cream, salsa and shredded cheese into the casserole dish. Serve with corn chips.

Easy Spicy Thai Slow Cooker Chicken

Ingredients

1 (16 ounce) bottle Asian-style
toasted sesame salad dressing
(such as Kraft® Asian Toasted
Sesame Dressing & Marinade)
1 tablespoon Thai chili paste, or
more to taste
1 tablespoon ginger garlic paste
2 tablespoons peanut butter
6 pieces skinless, boneless
chicken (such as breast halves
and thighs)

Directions

Stir together the sesame salad dressing, Thai chili paste, ginger garlic paste, and peanut butter in a bowl until the mixture is well combined. Dip chicken pieces in the mixture, and place into a slow cooker. Pour the remaining sauce over the chicken. Set the cooker to Low, and cook 4 to 6 hours, until the chicken is very tender.

Easy Champagne Salad

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup SLENDA® No Calorie Sweetener, Granulated
1 (15 ounce) can crushed pineapple, drained
1 (16 ounce) container frozen whipped topping, thawed
1 (10 ounce) package frozen strawberries, thawed
3 bananas, diced
3/4 cup chopped walnuts

Directions

In a large bowl, cream together the cream cheese and SLENDA® Granulated Sweetener. Fold in the pineapple, whipped topping and strawberries and mix well. Stir in bananas and walnuts.

Freeze for 4 to 6 hours or overnight. Remove from freezer 1 to 2 hours before serving. Enjoy!

Quick and Easy Ketchup

Ingredients

1 (12 ounce) can tomato paste
1/2 cup frozen apple juice
concentrate, thawed
1 tablespoon distilled white
vinegar
3/4 cup cold water
1 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon ground thyme
1/4 teaspoon garlic powder
1/8 teaspoon onion powder
1/8 teaspoon ground allspice
1/8 teaspoon ground cumin

Directions

Stir the tomato paste, apple juice concentrate, and vinegar together in a glass bowl. Pour the water into the bowl and continue stirring until smooth. Add the paprika, salt, thyme, garlic powder, onion powder, allspice, and cumin; stir to combine. Refrigerate at least 4 hours before using.

Mom's Easy Roast

Ingredients

1 (3 pound) bottom round roast
salt and pepper to taste
2 medium baking potatoes,
quartered
4 carrots, cut into thirds
1 (1 ounce) envelope dry onion
soup mix
1 cup water

Directions

Season the roast with salt and pepper, and place in the bottom of a slow cooker. Sprinkle half of the onion soup mix over it, and pour in half of the water. Put in the potatoes, followed by carrots. Season with the remaining soup mix, then pour in the rest of the water. Cover, and cook on High for 6 to 8 hours.

Easy Texas Chili

Ingredients

2 pounds lean ground beef
1 large onion, diced
1 large bell pepper, minced
3 (15 ounce) cans pinto beans
2 (28 ounce) cans diced tomatoes
4 (8 ounce) cans tomato sauce
3 jalapeno peppers, minced
(optional)
1/2 cup chili powder
1 teaspoon crushed red pepper
flakes
1 teaspoon ground black pepper
1/2 teaspoon salt
1/4 teaspoon garlic powder

Directions

Cook and stir the beef, onion, and bell pepper in a large pot over medium heat until the beef is brown and onion and pepper are tender, about 10 minutes. Drain grease from beef.

Stir in beans, tomatoes, tomato sauce, jalapenos (if using), chili powder, red pepper flakes, black pepper, salt, and garlic powder. Bring mixture to a slow boil; cover and reduce heat. Simmer chili at least 30 minutes, stirring occasionally so that it does not stick. This chili can be simmered for several hours; the longer you simmer, the more flavor you will get.

Very Easy Fruit Salad

Ingredients

1 pint strawberries - cleaned,
hulled and sliced
1 pound seedless grapes, halved
3 kiwis, peeled and sliced
3 bananas, sliced
1 (21 ounce) can peach pie filling

Directions

In a large bowl, combine the strawberries, grapes, kiwis, and bananas. Gently mix in peaches. Chill for 1 hour before serving.

Easy Curry Couscous

Ingredients

- 1 1/2 cups couscous
- 3 cups chicken stock
- 1 tablespoon curry powder
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 tablespoons extra-virgin olive oil
- 1/2 cup raisins
- 1 bunch cilantro, chopped
- 1/2 cup slivered almonds, toasted

Directions

Pour couscous into a bowl. Mix chicken stock, curry powder, salt, pepper, olive oil, and raisins in a saucepan and bring to a boil; remove from heat. Pour the boiling liquid over the couscous. Seal the bowl with plastic wrap and allow to sit for 10 minutes. Fluff couscous with a fork. Top with cilantro and almonds.

Easy Chicken and Rice

Ingredients

2 tablespoons shortening
1 (3 pound) whole chicken, cut
into pieces
3/4 cup instant rice, uncooked
1 chopped green bell pepper
(optional)
2 cups water
1/8 cup chicken rice soup mix

Directions

Melt the shortening in a large skillet over medium high heat. Saute the chicken sections in the shortening for 2 minutes per side, or until browned. Remove chicken and set aside.

Add the rice and green bell pepper, if desired, and saute for 3 minutes, or until slightly browned. Add the soup mix and water and stir together well. Bring this to a boil, then add the chicken, reduce heat to low and simmer for 45 minutes.

Easy Tortellini Soup

Ingredients

1 tablespoon olive oil
1 small red onion, chopped
1 zucchini, chopped
1 tablespoon minced garlic
1 (28 ounce) can crushed tomatoes
2 (14.5 ounce) cans chicken broth
1 tablespoon white sugar
1 tablespoon Italian seasoning
1/4 cup red wine
1 dash hot pepper sauce
1 (11 ounce) can white corn, undrained
1/2 cup freshly grated Parmesan cheese
8 ounces cheese tortellini

Directions

In a large pot over medium heat, cook onion, zucchini and garlic in oil three minutes, until onion is translucent. Stir in crushed tomatoes, broth, sugar, Italian seasoning, wine and pepper sauce and bring to a boil.

Reduce heat and stir in corn and Parmesan. Simmer 30 minutes.

Stir in tortellini and simmer 10 minutes more, until pasta is tender.

Quick and Easy Chili Dip

Ingredients

2 (15 ounce) cans chili with beans
2 (8 ounce) packages cream cheese, softened
1 cup chunky salsa
1 (13 ounce) can roast beef, shredded
1 (14.5 ounce) package tortilla chips

Directions

Place chili, cream cheese, salsa, and roast beef in a large saucepan. Heat slowly, stirring occasionally until the mixture comes to a slow boil. Serve with chips and enjoy!

Easy Vegetable Soup

Ingredients

1 teaspoon vegetable oil
1/4 cup chopped onion
1 clove garlic, minced
1/4 teaspoon dried parsley flakes
1/4 teaspoon dried thyme leaves, crushed
3 1/2 (14 ounce) cans SwansonB® Beef Broth (Regular, 50% Less Sodium or Certified Organic)
2 medium carrots, sliced
1 medium potato , cut into 1-inch pieces
1 cup fresh or frozen cut green beans

Directions

Heat the oil in a 3-quart saucepan over medium-high heat. Add the onion, garlic, parsley and thyme and cook until the onion is tender-crisp.

Add the carrots, potato and beans to the saucepan and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes or until the vegetables are tender.

Easy Slow Cooker Carne Guisada

Ingredients

3 pounds chuck roast, cut into 1 1/2-inch cubes
3 medium potatoes, unpeeled and diced
1 medium onion, chopped
2 red bell peppers, cut into strips
3 cloves garlic, crushed
1/4 cup all-purpose flour
1/4 cup chili powder
1 teaspoon cumin
1 teaspoon salt
3 cups beef broth

Directions

Combine beef, potatoes, onion, peppers, and garlic in a large bowl. In a small bowl, mix together the flour, chili powder, cumin, and salt. Toss the beef mixture with the flour mixture until evenly coated. Place the mixture into a slow cooker, and pour in enough beef broth to barely cover the meat. If you don't have quite enough, you can fill the rest of the way with water.

Cook on Low until the beef is tender, 6 to 8 hours.

Easy Gingerbread Wedges

Ingredients

3 cups biscuit baking mix
1/3 cup white sugar
1 teaspoon pumpkin pie spice
3/4 teaspoon ground ginger
1/2 cup molasses
1/2 cup applesauce
1 egg, beaten

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

In a medium bowl, stir together the baking mix, white sugar, pumpkin pie spice and ginger. Mix in the molasses, applesauce and egg until the mixture forms a ball. Turn out onto a lightly floured surface and knead for 10 turns. Place onto the prepared cookie sheet and pat into a 10 inch circle.

Bake for 15 minutes in the preheated oven. Cut into wedges while still warm and serve with vanilla ice cream.

Easy Chicken and Biscuits

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup or Campbell's® Condensed 98% Fat Free Cream of Celery Soup
1 (10.75 ounce) can Campbell's® Condensed Cream of Potato Soup
1 cup milk
1/4 teaspoon dried thyme leaves, crushed
1/4 teaspoon ground black pepper
4 cups cooked cut-up vegetables*
2 cups cubed cooked chicken
1 (7 ounce) can refrigerated buttermilk biscuits

Directions

Mix soups, milk, thyme, black pepper, vegetables and chicken in 3-quart shallow baking dish.

Bake at 400 degrees F for 15 minutes. Stir.

Cut each biscuit into quarters.

Arrange cut biscuits over chicken mixture. Bake 15 minutes or until biscuits are golden.

Easy Mochi

Ingredients

1 cup sweetened red bean paste
1 cup sweet rice flour (mochiko)
1 teaspoon green tea powder (matcha)
1 cup water
1/4 cup white sugar
1/2 cup cornstarch, for rolling out the dough

Directions

Wrap red bean paste in aluminum foil and place in the freezer for at least 3 hours. Mix sweet rice flour and green tea powder thoroughly in a microwave-safe glass or ceramic bowl. Stir in water, then sugar. Mix until smooth. Cover bowl with plastic wrap.

Cook the rice flour mixture in the microwave for 3 minutes and 30 seconds. Meanwhile, remove red bean paste from the freezer and divide paste into 8 equal balls. Set aside. Stir rice flour mixture and heat for another 15 to 30 seconds.

Dust work surface with cornstarch. While the mochi is still hot from the microwave, begin rolling balls the size of about 2 tablespoons. Flatten the mochi ball and place 1 frozen red bean paste ball in the center. Pinch the mochi over the red bean paste until the paste is completely covered. Sprinkle with additional cornstarch and place mochi seam side down in a paper muffin liner to prevent sticking. Repeat until all the mochi and red bean paste is used.

Prego® Easy Party Lasagna

Ingredients

1 (4 pounds 3 ounces) jar Prego® Traditional Italian Sauce or Prego® Fresh Mushroom Italian Sauce
12 uncooked lasagna noodles
1 (32 ounce) container ricotta cheese
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Spread about 2 cups sauce in a 13 1/2 x 9 1/2 x 3-inch disposable foil pan. Top with 6 lasagna noodles, the ricotta cheese, 2 cups mozzarella cheese, the Parmesan cheese and about 2 cups sauce. Top with the remaining lasagna noodles and sauce. Cover the pan.

Bake at 375 degrees F for 1 hour 30 minutes or until the noodles are tender. Uncover and top with the remaining mozzarella cheese. Let stand for 10 minutes.

Easy Slow Cooker Chicken

Ingredients

4 skinless, boneless chicken
breast halves
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup
1 cup white rice

Directions

Cut chicken breasts into large chunks.

Place the chicken breasts, cream of chicken soup, cream of mushroom soup, cream of celery soup and the rice in a slow cooker. Cook on high for 3 hours or low for 4 hours.

Easy Chili III

Ingredients

3 pounds ground beef
1 large onion, chopped
1 medium head garlic, peeled and chopped
1 cup dry black beans
1 cup dry kidney beans
1 cup dry pinto beans
2 (28 ounce) cans diced tomatoes, drained
3 cups tomato paste
1 (8 ounce) can tomato sauce
2 tablespoons chili powder, or to taste
1 teaspoon hot pepper sauce, or to taste
salt and pepper to taste

Directions

In a large pot over medium heat, cook beef, onion and garlic until meat is brown. Stir in black beans, kidney beans, pinto beans, tomatoes, tomato paste and tomato sauce. Season with chili powder, salt, pepper and pepper sauce. Reduce heat, cover and simmer 2 to 3 hours, until beans are tender.

Easy Vodka Sauce

Ingredients

1/2 cup butter
1 onion, diced
1 cup vodka
2 (28 ounce) cans crushed tomatoes
1 pint heavy cream

Directions

In a skillet over medium heat, saute onion in butter until slightly brown and soft. Pour in vodka and let cook for 10 minutes. Mix in crushed tomatoes and cook for 30 minutes. Pour in heavy cream and cook for another 30 minutes.

Easy Crab Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 small onion, minced
1 tablespoon Worcestershire sauce
1 1/2 tablespoons prepared horseradish
1 (6 ounce) can crab meat, drained
1 teaspoon hot pepper sauce
1 (12 ounce) jar cocktail sauce

Directions

In a medium size mixing bowl, combine cream cheese, onion, Worcestershire sauce, horseradish, crab meat and hot sauce. Mix well. Spread the mixture into an 8 inch glass pie pan. Cover the cream cheese mixture with cocktail sauce. Refrigerate until you are ready to serve.

Easy No Bake Cookies

Ingredients

2 cups white sugar
3/4 cup butter
2/3 cup milk
1 (3.9 ounce) package instant
chocolate pudding mix
3 1/2 cups quick cooking oats
1/2 teaspoon vanilla extract

Directions

Mix together the sugar, butter or margarine and the milk in a large pot and bring to a boil. Boil for 2 minutes.

Turn off heat and add in the pudding, oats and vanilla. Mix well and let stand for 5 minutes.

Drop by spoonfuls onto wax paper.

Quick and Easy Chicken and Rice

Ingredients

1/4 cup butter
1/4 cup flour
3 chicken bouillon cubes,
crumbled
2 cups milk
3 cups cooked, cubed chicken
1/2 pound fresh mushrooms,
sliced
3 cups cooked Texmati® White or
Brown Rice
1 cup Cheddar cheese, grated

Directions

Melt butter in medium saucepan. Blend in flour and chicken bouillon cubes. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Stir in chicken and mushrooms. Spread cooked Texmati Rice in buttered 9 x 13 inch baking dish; spoon chicken mixture over rice. Sprinkle with cheese. Bake, covered at 350 degrees F. for 30 minutes or until casserole is hot and bubbly.

Easy Lemon Chicken and Rice

Ingredients

1 1/2 teaspoons cornstarch
1/4 teaspoon garlic powder
1/4 teaspoon grated lemon peel
3/4 cup chicken broth
4 teaspoons lemon juice
1/2 cup julienned sweet red pepper
1/2 cup thinly sliced zucchini
1 tablespoon butter or margarine
3/4 cup uncooked instant rice
3/4 cup cubed cooked chicken breast

Directions

In a bowl, combine cornstarch, garlic powder and lemon peel. Stir in broth and lemon juice until smooth; set aside. In a 3-cup microwave-safe dish, cook pepper and zucchini in butter until crisp-tender. Stir in broth mixture and rice. Cover; microwave on high for 4 minutes. Stir in chicken. Cover and let stand for 5 minutes; fluff rice. Cook 30-45 seconds, until heated through.

Easy Mint Chip Ice Cream

Ingredients

1 (14 ounce) can sweetened condensed milk
2 tablespoons water
1/4 teaspoon peppermint extract
3 drops green food coloring
2 cups whipping cream, whipped
1 cup miniature semisweet chocolate chips

Directions

In a large bowl, combine milk, water, extract and food coloring. Fold in whipped cream and chocolate chips. Pour into a foil-lined 9-in. x 5-in. x 3-in. loaf pan. Cover and freeze for 6 hours or until firm. Lift out of the pan and remove foil; slice.

Easy Garlic-Lemon Scallops

Ingredients

3/4 cup butter
3 tablespoons minced garlic
2 pounds large sea scallops
1 teaspoon salt
1/8 teaspoon pepper
2 tablespoons fresh lemon juice

Directions

Melt butter in a large skillet over medium-high heat. Stir in garlic, and cook for a few seconds until fragrant. Add scallops, and cook for several minutes on one side, then turn over, and continue cooking until firm and opaque.

Remove scallops to a platter, then whisk salt, pepper, and lemon juice into butter. Pour sauce over scallops to serve.

Easy Pot Roast

Ingredients

4 pounds boneless chuck roast
2 cups water
1 (1 ounce) package dry onion and mushroom soup mix
1 tablespoon Worcestershire sauce
3 potatoes, peeled and chopped
2 stalks celery, chopped
2 carrots, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Score roast on top and sides, and place in a medium sized oven bag. Combine water, soup mix, and Worcestershire sauce; pour over roast. Arrange vegetables around meat. Place oven bag on a roasting pan.

Place roast in oven, and immediately reduce heat to 300 degrees F (150 degrees C). Bake for 1 1/2 hours for medium well done, or adjust time for desired doneness.

Easy Bean Salad

Ingredients

1 (15 ounce) can black beans,
drained and rinsed
1 (15 ounce) can garbanzo beans,
drained and rinsed
1 (15 ounce) can cannellini beans,
drained and rinsed
1 (8 ounce) can water chestnuts,
drained and chopped
3/4 cup salsa
1/4 cup fat free French dressing
1/2 teaspoon garlic powder
salt and pepper to taste

Directions

In a large bowl, toss together the black beans, garbanzo beans, cannellini beans, water chestnuts, salsa, and dressing. Season with garlic powder, and salt and pepper. Cover, and chill until serving.

Easy Pickled Eggs

Ingredients

12 eggs
1 (15 ounce) can pickled beets
1/4 cup sliced red onion (optional)

Directions

Place egg in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool under cold running water. Once the eggs cool for a bit, roll the eggs back and forth on the counter to crush the shells, then return to the cold water for up to an hour. They will peel very easily then.

Place the peeled eggs in a large bowl or large wide mouthed jar with a lid. Pour in the pickled beets and juice. Add onions if you are using. Let them set in the refrigerator for at least 24 hours - 2 days is best if you can wait that long. Turn jar or stir once or twice to be sure that the eggs are evenly colored. Slice eggs in half and arrange on a tray to serve.

Kielbasa Made Easy

Ingredients

2 (16 ounce) packages kielbasa
sausage, cut into 1 inch pieces
2 (16 ounce) cans whole cranberry
sauce
1 (18 ounce) bottle barbecue
sauce

Directions

Brown the kielbasa in a large skillet over medium high heat.

Place the browned kielbasa, cranberry sauce and barbeque sauce in a slow cooker set on low. Allow the mixture to simmer at least 1 hour before serving warm.

Eileen D's Easy and Delicious Meat Sauce

Ingredients

2 (14.5 ounce) cans
CONTADINA® Tomato Sauce
1 (12 ounce) can CONTADINA®
Tomato Paste
1 pound ground beef (lean)
2 cups water
1 tablespoon oregano
1 tablespoon basil
3/4 teaspoon garlic powder
1/2 teaspoon sugar
1/4 teaspoon onion powder

Directions

Cook beef in large saucepan over medium-high heat; drain.

Add tomato sauce, tomato paste, water and remaining ingredients.

Cover and bring to boil; reduce heat and simmer 20 minutes, stirring occasionally. Serve over pasta, if desired.

Easy Apple Danish

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
5 cups all-purpose flour
1/4 cup sugar
1 teaspoon salt
1 teaspoon grated lemon peel
1 cup cold butter (no substitutes)
1 cup warm milk (110 to 115 degrees F)
2 eggs, beaten
FILLING:
1 1/2 cups chopped, peeled tart apples
3/4 cup chopped walnuts
1/3 cup sugar
1 1/2 teaspoons ground cinnamon
2 tablespoons butter (no substitutes), melted
GLAZE:
2 cups confectioners' sugar
3 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a small bowl, dissolve yeast in warm water. In a large bowl, combine the flour, sugar, salt and lemon peel; cut in butter until crumbly. Stir in the yeast mixture, milk and eggs by hand. Turn onto a floured surface; knead about 20 times (dough will be slightly sticky). Cover and refrigerate for at least 2 hours.

For filling, combine the apples, walnuts, sugar and cinnamon; set aside. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each into an 18-in. x 15-in. rectangle; brush with butter. Sprinkle with filling to within 1/2 in. of edges. Starting with a short side, fold one third of the side over filling; repeat with other side, making a 15-in. x 6-in. rectangle. Pinch seams to seal. Cut each into 15 slices. Twist each slice a few times; pinch ends together, forming a small circle. Place 2 in. apart on greased baking sheets. Bake at 400 degrees F for 12-15 minutes or until golden brown. Remove from pans to wire racks. Combine glaze ingredients; drizzle over warm rolls.

Easy Apple Crisp

Ingredients

1 (21 ounce) can apple pie filling
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup margarine
1/4 cup brown sugar
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread pie filling in an 8x8 inch baking dish. Sprinkle with cinnamon and nutmeg.

Cream together margarine and sugar. Cut in flour with a pastry blender until mixture resembles coarse crumbs. Sprinkle mixture over pie filling.

Bake in preheated oven 20 minutes, until topping is brown and crisp and filling is hot and bubbly.

Super Easy Scones

Ingredients

3 cups all-purpose flour
1 cup light cream
1 cup lemonade
flour for dusting

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the flour in a mixing bowl with a hollow in the middle; add the cream and lemonade; mix until combined into a very sticky dough. Pour the mixture onto a floured surface; roll with a floured rolling pin until the mixture is approximately 1 inch thick. You may need to sprinkle extra flour on top, given the stickiness of the mixture. Cut into rounds and place on a floured baking sheet with each round a few centimeters apart.

Bake in the preheated oven until the tops of the scones are lightly browned and sound slightly hollow if you tap them, about 15 minutes.

Easy Soda Cracker Bars

Ingredients

1/2 cup butter
1 cup crushed saltine crackers
1 cup flaked coconut
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)
1 (14 ounce) can sweetened
condensed milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt the margarine and add soda crackers; spread in a 13 x 9 inch cake pan.

Sprinkle coconut, chocolate chips and nuts evenly over soda cracker mixture. Pour milk over nuts and bake for 20 minutes.

Easy Breaded Shrimp

Ingredients

1 quart vegetable oil for frying
4 cups shrimp, peeled and
deveined
1 egg, beaten
2 cups dry bread crumbs

Directions

Heat oil in a large skillet. Dip the shrimp in the egg, then coat the shrimp with bread crumbs. Fry the shrimp in the hot oil.

Quick and Easy Goulash

Ingredients

1 (12 ounce) package egg noodles
1 pound lean ground beef
1 (26 ounce) jar spaghetti sauce
1 (15.25 ounce) can whole kernel corn
1 onion, chopped
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the beef; drain.

Heat through over medium the beef, spaghetti sauce, corn, chopped onion and cheese.

Easy Plain Cake

Ingredients

4 eggs
3/4 cup white sugar
1 cup butter, melted
3 cups self-rising flour
1 cup raisins (optional)
1 cup semi-sweet chocolate chips (optional)
3 apples - peeled, cored and diced (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Add sugar into melted butter, stir until sugar is melted and blended with butter. Beat in eggs. Stir in self-rising flour bit by bit until mixture is well blended. Stir in one of the optional ingredients, if desired, according to your own taste to add special flavor to your cake.

Bake for 25 minutes in a preheated oven.

Easy Rum Cake

Ingredients

1 cup chopped walnuts
1 (18.25 ounce) package yellow cake mix
1/2 cup dark rum
4 eggs
1/2 cup water
1/2 cup vegetable oil
1 (3.5 ounce) package instant vanilla pudding mix

Glaze

1/2 cup butter
1/8 cup water
1/2 cup white sugar
1/4 cup rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube or Bundt pan. Sprinkle nuts over the bottom of the pan.

Mix together the cake mix, 1/2 cup dark rum, eggs, 1/2 cup water, oil, and vanilla pudding mix. Pour batter over the nuts in the pan.

Bake for 1 hour. Cool, and invert cake on a serving plate. Prick the top of the cake.

To Make The Glaze: Melt the butter in a saucepan. Stir in 1/8 cup water and the 1/2 cup sugar. Boil for 5 minutes, stirring constantly. Remove glaze from heat, and stir in 1/4 cup rum. Drizzle and smooth evenly over the top and sides.

Easy Peppermint Marshmallows

Ingredients

1 serving cooking spray
6 tablespoons warm water
2 envelopes unflavored gelatin
1 1/3 cups white sugar
1/2 cup light corn syrup, plus
2 tablespoons light corn syrup
1/4 cup water
1/4 teaspoon salt
1 1/2 teaspoons vanilla extract
3/4 teaspoon pure peppermint
extract
red food coloring
1/4 cup cornstarch
1/4 cup confectioners' sugar

Directions

Line a 9x9 pan with plastic wrap, leaving enough overhang to cover the top. Spray plastic wrap lightly with cooking spray. Place the 6 tablespoons of warm water in a large bowl, and sprinkle gelatin on top. Let gelatin soften in the water for 5 minutes.

Combine the white sugar, corn syrup, and 1/4 cup water in a tall saucepan. Bring to a boil, stirring constantly. Boil for one full minute, 240 degrees F on a candy thermometer. Pour the hot syrup over the softened gelatin, and add the salt. Beat at high speed with an electric mixer until the mixture increases in volume and holds a peak, about 8 to 10 minutes. Stir in the vanilla and peppermint extracts.

Pour into prepared pan, add several drops of red food coloring, and swirl with a toothpick. Cover lightly with plastic wrap, and let stand at room temperature for 4 hours. Cut into 18 squares, using a knife sprayed with cooking spray. Combine cornstarch and powdered sugar in a bowl. Toss cut marshmallows in the reserved powdered sugar mixture. Store in airtight container or resealable plastic bag.

Easy Mango Lassi

Ingredients

2 cups plain whole milk yogurt
1 cup milk
3 mangoes - peeled, seeded, and chopped
4 teaspoons white sugar, or to taste
1/8 teaspoon ground cardamom

Directions

Place the yogurt, milk, mangoes, white sugar, and cardamom into the jar of a blender and blend until smooth, about 2 minutes. Chill in the refrigerator for 1 hour or until cold, and serve sprinkled with a little ground cardamom.

Easy Vegetable Beef Soup

Ingredients

1 pound ground beef
2 quarts water
1 (14.5 ounce) can diced tomatoes
1 onion, chopped
4 potatoes, peeled and cubed
1 (16 ounce) package frozen mixed vegetables
8 cubes beef bouillon, crumbled
1/2 teaspoon ground black pepper

Directions

In a large pot over medium heat, cook beef until brown; drain.

In a large pot over medium heat, combine cooked beef, water, tomatoes, onion, potatoes, mixed vegetables, bouillon and pepper. Bring to a boil, then reduce heat and simmer 45 minutes.

Easy Pasta Alfredo

Ingredients

1/2 cup butter or margarine
1 cup whipping cream
1/8 teaspoon ground nutmeg
1 cup shredded Parmesan cheese
1 (19 ounce) package frozen
cheese tortellini

Directions

In a saucepan, melt butter over medium-low heat. Add cream and nutmeg; heat through but do not boil. Stir in Parmesan cheese until melted. Cook tortellini according to package directions; drain. Transfer to a large serving bowl. Add the cheese sauce and toss to coat. Serve immediately.

Easy Cardamom Bread

Ingredients

1 cup warm whole milk (110 degrees F (43 degrees C))
1/3 cup warm water (110 degrees F (43 degrees C))
1/2 cup white sugar
2 tablespoons melted butter
1 (.25 ounce) package active dry yeast
3 1/2 cups all-purpose flour, or as needed

1/2 cup white sugar
1 1/2 tablespoons ground cardamom
3 tablespoons ground cinnamon
1/2 cup melted butter
1/2 cup raisins (optional)
1/2 cup chopped walnuts (optional)

1 egg
1 tablespoon water
1/2 cup sliced almonds
1/4 cup pearl sugar

Directions

Whisk together the warm milk, warm water, sugar, and 2 tablespoons melted butter in a mixing bowl until the sugar has dissolved. Sprinkle yeast over top, and set aside for 5 minutes.

Once the yeast is foamy, stir in the flour, adding more if needed to make a stiff dough. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Place into an oiled bowl, cover with a cloth, and let stand in a warm place until doubled in bulk, about 1 hour.

Combine 1/2 cup sugar with the cardamom and cinnamon in a small bowl; set aside. Deflate the dough and turn it out onto a lightly floured surface. Roll the dough into a 9x13-inch rectangle, and brush with 1/2 cup of melted butter. Sprinkle with the cardamom sugar, raisins, and walnuts. Roll into a log, pinch the edges closed, and place onto a parchment paper-lined baking sheet. Cover with a cloth, and let stand in a warm place until doubled in bulk, about 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

With a sharp knife score the top layer of the roll with V-shapes that don't quite meet in the middle the whole length of the roll, this will make the bread look braided, and is very pretty, but could be skipped. Beat the egg with 1 tablespoon of water in a small bowl. Brush the egg wash over the top of the bread. Sprinkle with almonds and pearl sugar.

Bake in the preheated oven until the bread is golden-brown and sounds hollow when tapped on the bottom, 30 to 35 minutes. Cool completely on a wire rack before slicing.

Easy Egg Breakfast Quesadillas

Ingredients

1/2 cup shredded Mexican cheese blend
2 (7 inch) whole wheat or flour tortillas
4 slices Canadian-style bacon
4 eggs, beaten
Salsa

Directions

Sprinkle 1/4 cup cheese on one side of each tortilla. Top each with 2 bacon slices.

Coat large nonstick skillet with cooking spray; heat over medium heat until hot. Pour in eggs. As eggs begin to set, gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly.

Spoon eggs on top of bacon, dividing evenly. Fold tortillas over filling to cover, pressing gently.

Clean skillet. Coat with cooking spray; heat over medium-low heat until hot. Toast quesadillas just until cheese is melted, about 1 to 2 minutes per side. Cut into wedges; serve with salsa.

Easy Ham and Cheese Appetizer Sandwiches

Ingredients

1 cup butter, softened
3 tablespoons poppy seeds
1 onion, grated
1 tablespoon Worcestershire sauce
2 tablespoons prepared Dijon-style mustard
2 (12 ounce) packages white party rolls
1/2 pound chopped cooked ham
5 ounces shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together butter, poppy seeds, onion, Worcestershire sauce and prepared Dijon-style mustard.

Slice rolls in half horizontally and set aside tops. Spread bottoms with the butter mixture. Top with ham and Swiss cheese. Replace tops.

Arrange rolls in a single layer in a medium baking dish. Bake in the preheated oven 10 to 12 minutes, until rolls are lightly browned and cheese is melted.

Easy Biscuits

Ingredients

2 1/4 cups self-rising flour
3/4 cup shortening
1 cup milk

Directions

Combine and mix ingredients together. Pour out on floured waxed paper. Pat the dough out with your hands until dough is not sticky (add a little flour if necessary). Fold double. Cut biscuits with a biscuit cutter.

Bake on a cookie sheet at 425 degrees F (220 degrees C) for 20-25 minutes.

Easy Cheesy Chicken I

Ingredients

6 skinless, boneless chicken breast halves
salt and pepper to taste
1 teaspoon garlic powder
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (11 ounce) can condensed cream of Cheddar cheese soup
1 (8 ounce) container sour cream

Directions

Rinse chicken, and pat dry. Sprinkle with salt, pepper and garlic powder. Place in slow cooker.

In a medium bowl, mix together cream of chicken soup, cream of mushroom soup and cream of Cheddar cheese soup.

Cook on Low for 6 to 8 hours. Stir in sour cream just before serving.

Easy Shakshuka

Ingredients

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 onion, cut into 2 inch pieces
- 1 green bell pepper, cut into 2 inch pieces
- 1 (28 ounce) can whole peeled plum tomatoes with juice
- 1 teaspoon paprika, or to taste
- 2 slices pickled jalapeno pepper, finely chopped
- 4 eggs
- 4 (6 inch) pita bread (optional)

Directions

Heat the vegetable oil in a deep skillet over medium heat. Stir in the garlic, onion, and bell pepper; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the canned tomatoes, paprika and jalapenos; stir, using the back of a spoon to break up the tomatoes. Simmer for about 25 minutes.

Crack an egg into a small bowl, then gently slip the egg into the tomato sauce. Repeat with the remaining eggs. Cook the eggs until the whites are firm and the yolks have thickened but are not hard, 2 1/2 to 3 minutes. If the tomato sauce gets dry, add a few tablespoons of water. Remove the eggs with a slotted spoon, place onto a warm plate, and serve with the tomato sauce and pita bread.

Easy Apple Strudel

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1 (21 ounce) can apple pie filling

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 375 degrees F. Mix egg and water.

Unfold pastry on lightly floured surface. Roll into 16x12-inch rectangle. With short side facing you, spoon pie filling on bottom half of pastry to within 1 inch of edges. Starting at short side, roll up like a jelly roll. Place seam-side down on baking sheet. Tuck ends under to seal. Brush with egg mixture. Cut several 2-inch slits about 2 inches apart on top.

Bake 35 minutes or until golden. Cool on baking sheet on wire rack 30 minutes. Slice and serve warm.

Easy Yummy Chinese Chicken Salad

Ingredients

3/4 cup vegetable oil
5 tablespoons seasoned rice vinegar
3 teaspoons soy sauce
3 (3 ounce) packages chicken flavored ramen noodles
1 large head cabbage, shredded
1 head iceberg lettuce - rinsed, dried, and shredded
1 bunch green onions, chopped
12 ounces canned chicken, drained
1 cup toasted and sliced almonds
3 tablespoons chopped fresh cilantro

Directions

In a saucepan over medium heat, whisk together the vegetable oil, rice vinegar, soy sauce and ramen noodle flavor packets. Bring dressing to the point of boiling, remove from heat and refrigerate until chilled.

In a large bowl, combine the cabbage, lettuce, green onions, broken noodles, chicken and almonds.

Pour dressing over salad and toss to coat. Sprinkle with fresh cilantro and serve.

Easy, Crunchy Hot Dogs

Ingredients

1/2 cup ketchup
1/4 cup prepared yellow mustard
1 cup cornflake crumbs
1 (16 ounce) package all-beef hot dogs

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with a sheet of aluminum foil.

Stir together ketchup and mustard on a plate until mixed. Place the cornflake crumbs in a shallow bowl. Roll each hot dog in the ketchup mixture, then roll in the cornflake crumbs to coat. Place onto prepared baking sheet.

Bake in preheated oven until the hot dogs are hot on the inside, and crispy on the outside, 15 to 20 minutes.

Easy Creole Okra and Shrimp

Ingredients

2 tablespoons olive oil
1 green bell pepper, chopped
1 small onion, chopped
2 (14.5 ounce) cans diced tomatoes
3 cooked andouille sausage, cut into quarters
1 (10 ounce) package frozen cut okra, thawed
2 tablespoons Cajun seasoning, or to taste
2 teaspoons salt
2 pounds peeled and deveined medium shrimp (30-40 per pound)

Directions

Heat the olive oil in a skillet over medium heat. Stir in the bell pepper and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomatoes and simmer for 10 minutes, then add the okra, sausage, Cajun seasoning, and salt. Cover and cook for 30 minutes. Stir in the shrimp and cook until they are bright pink on the outside and the meat is no longer transparent in the center, 8 to 12 minutes.

Super Easy Spinach and Red Pepper Salad

Ingredients

1 (6 ounce) package baby spinach
1 red bell pepper, chopped
1/2 cup grated Parmesan cheese
1/4 cup olive oil
1/4 cup rice vinegar

Directions

In a large bowl, mix the baby spinach, red bell pepper, and Parmesan cheese.

In a small bowl, mix the olive oil and rice vinegar. Toss with the baby spinach mixture, and serve.

Quick and Easy Chicken Spaghetti

Ingredients

1 (12 ounce) package angel hair pasta
1 (10 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of chicken soup
3/4 (8 ounce) package processed cheese, cubed
2 cups chopped cooked chicken breast
1/2 (4 ounce) jar sliced mushrooms, drained
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

To the pasta add the diced tomatoes with green chile peppers, cream of chicken soup, processed cheese, chopped chicken, mushrooms, salt and pepper. Cook and stir over low heat until cheese is melted and mixture is heated through.

Easy Pea Salad

Ingredients

1 (15 ounce) can peas, drained
4 ounces Cheddar cheese, cubed
2 tablespoons finely chopped
sweet onion
1 tablespoon sugar
1/4 cup creamy salad dressing, e.
g. Miracle Whip B„Ÿ

Directions

In a medium serving bowl, mix together the peas, Cheddar cheese and onion. Stir in the sugar and creamy salad dressing. Chill for at least 1 hour before serving.

Easy Refrigerator Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1/2 cup chopped walnuts

Directions

In a medium bowl, cream the butter with the white sugar and brown sugar. Stir in the eggs and vanilla. Sift together the flour, baking soda, cream of tartar, cinnamon and salt; stir into the creamed mixture. Finally, mix in the nuts. Divide dough into 3 equal parts, shape each piece into a log about 1 1/2 inches in diameter. Wrap logs in wax paper and chill for 3 hours or overnight.

Preheat oven to 400 degrees F (200 degrees C). Cut dough logs into 1/4 inch slices and place them on an unprepared cookie sheet. Bake for 8 to 10 minutes, until light brown.

Fast and Easy Chip Dip

Ingredients

1 (16 ounce) container sour cream
1 (16 ounce) jar mayonnaise
1 (1 ounce) package ranch
dressing mix

Directions

Combine the sour cream, mayonnaise, and ranch dressing mix in a large bowl. Cover and refrigerate until ready to serve.

Monkey Bread Made Easy

Ingredients

cooking spray
1 tablespoon ground cinnamon
3/4 cup white sugar
2 (7.5 ounce) packages
refrigerated biscuit dough
1/2 cup butter
1/2 cup brown sugar
1 tablespoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray 8 muffin cups with cooking spray.

In a bowl, stir together 1 tablespoon of cinnamon and the white sugar until evenly blended. Remove the biscuits from the packages, and cut into quarters. Drop a few biscuit pieces at a time into the sugar mixture, and coat thoroughly. Distribute the coated biscuit pieces among the prepared muffin tins (4 to 5 pieces per cup).

Place butter, brown sugar, and the remaining 1 tablespoon cinnamon in a microwave-safe glass or ceramic bowl, and microwave a few seconds until the butter has melted. Stir to blend, and drizzle about 2 tablespoons of the butter mixture over each cup.

Bake in the preheated oven until the tops of the muffins are crispy and brown, about 20 minutes. Allow to cool for about 10 minutes before removing from pan.

Easy Peach Cobbler

Ingredients

12 fresh peaches, pitted and sliced
1 cup water
1 cup white sugar
1/2 teaspoon ground cinnamon
1 (18.25 ounce) package white cake mix
1 (8 ounce) package cream cheese
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread peach slices evenly into a 9x13 inch baking dish. If using canned peach juice, pour 1 cup of it over peach slices. If using fresh peaches, combine water and sugar in a small bowl. Stir to dissolve, then pour mixture over peaches.

Sprinkle cinnamon over peach slices, followed by dry cake mix. Top cake mix with pats of cream cheese. Dot cobbler with butter or margarine.

Bake in preheated oven for 45 minutes, until golden.

Easy Seven Layer Vegetable Salad

Ingredients

1 head lettuce, torn into small pieces
1 (10 ounce) package frozen green peas, thawed
1/2 cup chopped green bell pepper
12 slices bacon
1 1/2 cups small cauliflower florets
1/2 cup chopped celery
2 cups mayonnaise
3 tablespoons white sugar
4 ounces shredded Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a 9x13 inch pan layer the lettuce followed by the peas, green pepper, bacon, cauliflower and celery.

In a small bowl combine the mayonnaise and the sugar. Spread mixture over salad. Sprinkle cheese over top. Cover and chill for at least 8 to 12 hours before serving.

Easy Four Cheese Lasagna

Ingredients

16 ounces uncooked lasagna noodles
1 (26 ounce) can spaghetti sauce
1 pound cottage cheese
8 ounces shredded mozzarella cheese
8 ounces shredded Cheddar cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend tomato sauce and cottage cheese together until smooth. Spoon a little of the sauce mixture in the bottom of a 9x13 baking dish. Place a layer of cooked noodles over the sauce, and sprinkle a portion of the mozzarella, the cheddar and the parmesan over the noodles. Repeat layering of sauce, noodles and cheese; finish with a cheese layer.

Bake in preheated oven 30 to 45 minutes, until cheese is bubbly and golden.

Easy Lemony-Dilly Cucumber Salad

Ingredients

1 lemon, zested and juiced
2 tablespoons dried dill weed
1 teaspoon white sugar
1/4 cup mayonnaise
2 large English cucumbers, peeled
and diced

Directions

Whisk together the lemon zest, lemon juice, dill, and sugar in a bowl until the sugar has dissolved. Stir in the mayonnaise until smooth; fold in the diced cucumber. Let stand 10 minutes before serving.

Easy Green Chile Stew

Ingredients

2 pounds ground beef
1 onion, chopped
1 (15.5 ounce) can hominy (do not drain)
1 1/2 cups frozen corn
3 large potatoes, peeled and cubed
1 (7 ounce) can chopped green chilies
1 (7 ounce) can prepared green salsa
1 (14.5 ounce) can canned diced tomatoes, undrained
3 cups water, or to taste

Directions

Place the ground beef and onion in a large skillet over medium heat, and cook and stir until the beef and onion are browned, 10 to 15 minutes. Break the meat apart as it cooks. Drain excess fat.

Place the browned beef mixture into a soup pot, and stir in hominy, corn, potatoes, green chilies, salsa, diced tomatoes, and water. Bring to a boil over medium heat, and reduce heat to a simmer. Cook until the potatoes are tender, about 30 minutes, stirring occasionally.

Best Easy Chicken Croquettes

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 1/2 cups finely chopped, cooked chicken meat
1/4 cup Italian-style dry bread crumbs
2 tablespoons minced celery
1 tablespoon minced onion
1/4 teaspoon poultry seasoning
1 tablespoon shortening
1/2 cup milk
1/8 tablespoon poultry seasoning
1/2 cup Italian-style dry bread crumbs, for rolling

Directions

Combine 1/3 cup of the soup, chicken, bread crumbs, celery, onion and 1/4 teaspoon poultry seasoning. Mix well and shape into 6 croquettes (I make patties). Chill in refrigerator for about 1 hour.

Remove croquettes from refrigerator and roll in additional bread crumbs. In a large skillet, melt 1 to 2 tablespoons shortening. Brown the croquettes in the shortening. Meanwhile, in a small saucepan, combine the remaining soup, milk and 1/8 teaspoon poultry seasoning. Heat over low, stirring occasionally. Serve sauce over croquettes.

Easy Chicken and Broccoli Alfredo

Ingredients

8 ounces fettuccine or spaghetti, uncooked
2 cups fresh broccoli florets
1/4 cup KRAFT Zesty Italian Dressing
1 pound boneless skinless chicken breasts, cut into bite-sized pieces
1 2/3 cups milk
4 ounces PHILADELPHIA Cream Cheese, cubed
1/4 cup KRAFT Grated Parmesan Cheese
1/2 teaspoon dried basil leaves

Directions

Cook pasta as directed on package, adding broccoli to the boiling water for the last 2 min. of the pasta cooking time. Drain pasta mixture.

Meanwhile, heat dressing in large nonstick skillet on medium-high heat. Add chicken; cook 5 min. or until chicken is cooked through, stirring occasionally. Stir in milk, cream cheese, Parmesan cheese and basil. Bring to boil, stirring constantly. Cook 1 to 2 min. or until sauce is well blended and heated through.

Add chicken mixture to pasta mixture; mix lightly.

Easy Potato Cheese Soup

Ingredients

8 cups water
6 large potatoes, peeled and sliced paper-thin
1 onion, chopped
4 stalks celery, chopped, with leaves
salt and pepper to taste
4 cups half-and-half
2 tablespoons margarine
2 (11 ounce) cans condensed cream of Cheddar cheese soup

Directions

In a large stock pot add water, potatoes, onion, celery and season with salt and pepper. Bring to a boil, cover and simmer until potatoes and vegetables are tender.

Once tender, mash soup with a potato masher, and add butter and cream.

Gradually bring mixture to a simmer. Add condensed cheese soup and blend. Serve while hot.

Easy Peasy Rice Bake

Ingredients

2 cups uncooked long grain white rice
6 cups water
2 (14 ounce) cans chicken broth
2 (15 ounce) cans sweet peas, drained
1 (8 ounce) package shredded Cheddar cheese
1 cup crushed buttery round crackers

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch casserole dish.

Bring rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 15 minutes.

Stir 1 can chicken broth and the peas into rice. Cover, and continue cooking 5 minutes. Transfer to prepared casserole dish. Pour remaining broth over rice mixture. Sprinkle evenly with cheese and top with crushed crackers.

Bake 40 minutes in the preheated oven, until bubbly and golden brown.

Easy Peachy Cobbler Bake

Ingredients

1 (29 ounce) can peaches in light syrup
2/3 cup white sugar
3 tablespoons butter
2/3 cup brown sugar
1 1/2 cups all-purpose baking mix
1 1/3 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine peaches in syrup with sugar. Pour into a 9x13 inch baking dish. Dot with butter. In a separate bowl, combine brown sugar and baking mix. Stir in buttermilk until smooth. Pour over peaches.

Bake in preheated oven 50 minutes, or until lightly browned and bubbly. Let rest 10 minutes before serving.

Easy Chocolate Chip Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup white sugar
3/4 cup water
3/4 cup vegetable oil
4 eggs, beaten
1 cup sour cream
1/2 cup milk chocolate chips
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix, instant pudding and sugar. Add the water, oil, eggs, and sour cream, mix until well blended. Finally, fold in the chocolate chips. Pour into the prepared Bundt pan.

Bake for 50 to 60 minutes in the preheated oven. Cake is done when a toothpick inserted comes out clean. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely. Dust with confectioners' sugar before cutting and serving.

Easy, Cheesy Zucchini Bake

Ingredients

1 pound ground turkey
2 large zucchini, halved
lengthwise
3 cups spaghetti sauce
1 (8.75 ounce) can whole kernel
corn, drained
1 cup shredded Mexican cheese
blend

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown turkey in a large skillet over medium heat. Drain fat.

Place halved zucchini slices in a baking dish. Pour the ground turkey, spaghetti sauce, and corn on top. Cover with aluminum foil.

Bake in preheated oven until zucchini are tender, about 20 to 25 minutes. Uncover, and sprinkle with cheese. Bake, uncovered, about 5 minutes.

Easy Classic Deviled Eggs

Ingredients

6 hard-cooked eggs
1/3 cup shredded taco-seasoned
cheese or Cheddar cheese
1/4 cup mayonnaise
1/4 cup sour cream
3 tablespoons minced green
onions

Directions

Cut eggs lengthwise in half. Remove yolks to small bowl. Reserve whites.

Mash yolks with fork. Add cheese, mayonnaise, sour cream and green onions; mix well.

Spoon 1 heaping Tbsp. yolk mixture into each egg white half. Refrigerate, covered, to blend flavors.

Easy Chicken and Rice with Mushrooms

Ingredients

1 1/4 cups uncooked white rice
2 1/2 cups water

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups milk
1 (8 ounce) package sliced fresh mushrooms
1 (1 ounce) package dry onion soup mix
1 pound skinless, boneless chicken breast halves

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Whisk together the cream of mushroom soup, cream of chicken soup, and milk; set aside.

Place the mushrooms and half of the dry onion soup mix into a 9x13 inch glass baking dish along with the cooked rice. Pour in half of the condensed soup mixture, and stir until thoroughly combined. Even out the mushrooms in the baking dish, then place the chicken breasts on top. Cover with the remaining condensed soup mixture, and sprinkle with the remaining dry onion soup mix.

Cover with aluminum foil, and bake in the preheated oven for 1 1/2 hours. Remove the foil, and continue baking 15 minutes longer before serving.

Easy and Quick Swiss Steak

Ingredients

1 tablespoon vegetable oil
2 cups all-purpose flour
salt and pepper to taste
paprika to taste
2 pounds beef cube steaks
3 green bell pepper, sliced into rings
3 red bell pepper, sliced into rings
4 onions, sliced into rings
4 (14.5 ounce) cans crushed tomatoes

Directions

Heat the oil in a skillet over medium heat. In a bowl, mix the flour, salt and pepper, and paprika. Dredge the steaks in the flour mixture, and place in the skillet. Brown steaks on both sides, and remove from heat.

In a slow cooker, alternate layers of steak, green bell pepper, red bell pepper, onion, and tomatoes.

Cover, and cook 6 to 8 hours on Low, until steaks are very tender.

Easy Strawberry Pudding Parfaits

Ingredients

1 pkg. (4 serving size) instant
vanilla pudding mix
2 cups fresh strawberries,
quartered
2 tablespoons strawberry jam
2 tablespoons sugar

Directions

Prepare vanilla pudding according to package directions, except do not chill.

In a medium saucepan over medium-low heat, stir together strawberries, jam, and sugar until jam is melted and the mixture is heated through, about 4 minutes. Remove from heat.

In each of 4 parfait glasses, layer 1/8 of the pudding and 1/8 of the strawberry sauce. Repeat layers. Chill 45 minutes, or until set, before serving.

Easy Key Lime Pie I

Ingredients

5 egg yolks, beaten
1 (14 ounce) can sweetened condensed milk
1/2 cup key lime juice
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the egg yolks, sweetened condensed milk and lime juice. Mix well. Pour into unbaked graham cracker shell.

Bake in preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if desired.

Easy Cauliflower and Broccoli au Gratin

Ingredients

1 pound large cauliflower florets
1 pound large broccoli florets
1/2 cup water
4 ounces PHILADELPHIA Cream Cheese, cubed
1/4 cup milk
1/2 cup KNUDSEN Sour Cream
1 1/2 cups shredded sharp Cheddar cheese
10 RITZ Crackers, crushed
3 tablespoons KRAFT Grated Parmesan Cheese

Directions

Combine vegetables in 2-qt. microwaveable casserole. Add water; cover with lid. Microwave on HIGH 8 to 10 min. or until vegetables are tender; drain.

Microwave cream cheese and milk in 2-cup microwaveable measuring cup or medium bowl 1 min. or until cream cheese is melted and mixture is well blended when stirred. Stir in sour cream; pour over vegetables.

Sprinkle with Cheddar; microwave 2 min. or until melted.

Mix cracker crumbs and Parmesan; sprinkle over vegetables.

Easy Mango Salsa

Ingredients

4 mangos - peeled, seeded, and diced
1 (15 ounce) can black beans, rinsed and drained
1 (10 ounce) can white shoepeg corn, drained
2 tablespoons chopped fresh cilantro
1 lime, juiced
salt and pepper to taste

Directions

Stir the diced mango, black beans, corn, cilantro, lime juice, salt, and pepper together in a bowl. Chill at least 1 hour before serving.

Easy Oatmeal Muffins

Ingredients

1 cup milk
1 cup quick cooking oats
1 egg
1/4 cup vegetable oil
1 cup all-purpose flour
1/4 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease muffin cups or line with paper muffin liners.

In a small bowl, combine milk and oats; let soak for 15 minutes.

In a separate bowl, beat together egg and oil; stir in oatmeal mixture. In a third bowl, sift together flour, sugar, baking powder and salt. Stir flour mixture into wet ingredients, just until combined. Spoon batter into prepared muffin cups until cups are 2/3 full.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into the center of a muffin comes out clean.

Easy Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
2 cups cherry pie filling
1 (9 inch) prepared graham cracker crust

Directions

Cream together cream cheese and condensed milk until smooth.

Add lemon juice and blend well.

Pour into graham cracker crust.

Top with fruit pie filling.

Chill for 2 hours before serving.

Easy Mac 'n' Cheese

Ingredients

1 cup macaroni
1/2 cup process cheese sauce
2 frankfurters, sliced
1 teaspoon grated Parmesan
cheese
1 pinch dried oregano
4 buttery round crackers, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Heat cheese sauce in microwave, 1 minute. In 8 x 8 inch baking dish, combine cooked pasta, cheese sauce, sliced frankfurters, Parmesan and oregano. Top with crumbled crackers and bake 10 minutes.

Easy Grape Salad

Ingredients

1 pound seedless green grapes
1 pound seedless red grapes
1 (8 ounce) package cream
cheese, softened
1 (7 ounce) jar marshmallow
creme
1 (6 ounce) package slivered
almonds

Directions

Wash grapes in a colander under running water, and remove all stems. Place in a large bowl.

In a separate bowl, stir together the cream cheese and marshmallow creme until smooth and creamy. Pour the mixture over the grapes. Using a rubber spatula or large serving spoon, fold the mixture into the grapes until well coated. Fold in the almonds.

This salad may be served immediately, or covered and refrigerated for 1 hour to set slightly, and to allow flavors to blend.

Easy Alfredo Sauce II

Ingredients

1/2 cup butter, room temperature
3/4 cup grated Parmesan cheese
1 cup heavy cream

Directions

In a medium bowl, beat butter and Parmesan with an electric mixer until fluffy. Add cream, a little at a time, until mixture resembles softly scrambled eggs. Toss with hot pasta to serve.

Easy Cranberry Pie

Ingredients

2 (16 ounce) cans whole berry
cranberry sauce
1/4 cup packed brown sugar
2 tablespoons butter or margarine,
softened
1 Pastry for double-crust pie (9
inches)

Directions

In a bowl, combine cranberry sauce, brown sugar and butter. Line
pie plate with bottom pastry; add filling. Top with a lattice crust.
Bake at 350 degrees F for 50-60 minutes or until the crust is lightly
browned.

Easy Pumpkin Muffins

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (15 ounce) can pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper liners.

In a large bowl, mix together the cake mix, pumpkin puree, cinnamon, nutmeg and cloves until smooth. Spoon equal amounts of batter into the prepared muffin cups.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted in the center of one comes out clean.

Easy Roasted Red Pepper Hummus

Ingredients

2 cloves garlic, minced
1 (15 ounce) can garbanzo beans,
drained
1/3 cup tahini
1/3 cup lemon juice
1/2 cup roasted red peppers
1/4 teaspoon dried basil

Directions

In an electric food processor, combine garlic, garbanzo beans, tahini, and lemon juice. Process until the mixture is smooth. Add roasted peppers and basil; process until the peppers are finely chopped. Season with salt and pepper. Transfer hummus to small bowl, cover and chill until you are ready to serve.

Easy Lamb Shawarma

Ingredients

2 cups plain yogurt
1/4 cup distilled white vinegar
1/4 cup olive oil
3 tablespoons lemon juice
3 cloves garlic, minced
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon dried oregano
2 bay leaf
3 1/2 pounds boneless leg of lamb, trimmed of fat, and cut into thin strips
2 tablespoons olive oil

8 (8 inch) pita bread rounds
2 tomatoes, thinly sliced
1 onion, thinly sliced
1/2 bunch fresh mint leaves

Directions

Whisk together the yogurt, vinegar, 1/4 cup of olive oil, lemon juice, garlic, cinnamon, nutmeg, oregano, and bay leaf in a bowl, and pour into a resealable plastic bag. Add the thinly sliced lamb, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator 6 hours to overnight.

Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Pour in the meat and marinade, and cook until the lamb is no longer pink, and is tender, 15 to 20 minutes. Stir frequently as the meat cooks. Divide the cooked lamb meat among the warmed pita breads, and garnish with tomatoes, onion, and fresh mint leaves to serve.

Easy, Boneless Hot Wings

Ingredients

1 cup hot pepper sauce
1/2 cup butter
1 pound frozen, breaded chicken strips

Directions

Pour hot sauce and butter into a large microwave-safe bowl. Microwave on High for 30 seconds, stir, then continue cooking until the butter has melted, about 30 seconds more. Stir sauce until blended, and set aside.

Microwave chicken strips according to package directions on a microwave safe plate. Once cooked, toss chicken strips with butter mixture until completely coated. Replace chicken onto plate, and microwave on High for 2 additional minutes.

Easy Iced Coffee

Ingredients

2 teaspoons instant coffee
granules
1 teaspoon sugar
3 tablespoons warm water
6 fluid ounces cold milk

Directions

In sealable jar, combine instant coffee, sugar and warm water. Cover the jar and shake until it is foamy. Pour into a glass full of ice. Fill the glass with milk. Adjust to taste if necessary.

Easy Chicken and Pasta

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut up
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
2 1/4 cups water
1/2 teaspoon dried basil leaves,
crushed
2 cups frozen vegetable
combination (broccoli, cauliflower,
carrots)
2 cups uncooked corkscrew-
shaped pasta
grated Parmesan cheese

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often. Set chicken aside.

Add soup, water, basil and vegetables. Heat to a boil. Add pasta. Cook 10 minutes. over medium heat, stirring often.

Add chicken. Cook 5 minutes or until pasta is done, stirring often. Sprinkle with cheese.

Easy Morning Glory Muffins

Ingredients

2 cups all-purpose flour
1 1/4 cups white sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/4 teaspoon salt
2 cups shredded carrots
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup unsweetened flaked coconut
1 apple - peeled, cored and shredded
3 eggs
1 cup vegetable oil
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

In a large bowl, mix together flour, sugar, baking soda, cinnamon, and salt. Stir in the carrot, raisins, nuts, coconut, and apple.

In a separate bowl, beat together eggs, oil, and vanilla. Stir egg mixture into the carrot/flour mixture, just until moistened. Scoop batter into prepared muffin cups.

Bake in preheated oven for 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

Easy New Zealand Squares

Ingredients

1 cup all-purpose flour
1 cup flaked coconut
1 cup chopped dates
1/2 cup white sugar
1 teaspoon baking powder
1/4 cup butter
1 tablespoon golden syrup
1 teaspoon vanilla
1/4 cup flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch square pan.

In a large bowl, combine flour, 1 cup coconut, dates, sugar and baking powder. In a saucepan, melt butter, golden syrup and vanilla. Pour over mixture in bowl. Mix until crumbly, then press into prepared pan.

Bake in preheated oven for 20 to 30 minutes. Sprinkle top with 1/8 cup coconut.

Easy Haupia

Ingredients

5 tablespoons cornstarch
1/4 cup white sugar
1/8 teaspoon salt
2 cups coconut milk

Directions

Place the cornstarch, sugar, and salt into a saucepan; stir in 1/4 of the coconut milk to make a smooth paste. Stir in the remaining coconut milk, and bring to a simmer over low heat, stirring constantly. Cook and stir until thickened so that it coats the back of a spoon, about 5 minutes. Pour into a 9x13 inch baking dish; refrigerate until cold.

Super Easy Rosemary Bread Machine Bread

Ingredients

1 cup warm water (110 degrees F (43 degrees C))
2 1/2 teaspoons active dry yeast
3 tablespoons white sugar
1 1/2 teaspoons salt
3 tablespoons olive oil
1/2 teaspoon ground thyme
1/2 teaspoon garlic powder
2 teaspoons crushed dried rosemary
3 cups all-purpose flour

Directions

Pour the water into the pan of a bread machine, then sprinkle in the yeast and sugar. Let the mixture sit in the bread machine until a creamy foam forms on top of the water, about 10 minutes. Sprinkle in the salt, then add olive oil, thyme, garlic powder, rosemary, and flour. Set the machine for light crust setting, and start the machine.

Easy Light Fruitcake

Ingredients

1 pound candied cherries, halved
5 candied pineapple slices
6 cups golden raisins
1 1/2 cups candied mixed fruit
peel
1 cup almonds
1 cup all-purpose flour
2 cups butter, softened
2 cups white sugar
6 eggs
1 teaspoon vanilla extract
1/4 cup orange juice
5 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
6 almonds, split

Directions

Preheat oven to 275 degrees F (135 degrees C). Line the bottom and sides of two greased 9 x 5 x 3 inch loaf pans, and 1 round 4 1/2 inch x 3 inch deep pan with brown paper. Grease the paper.

In a large bowl, stir together cherries, pineapple, raisins, mixed peel, 1 cup pecans, and 1 cup flour. Mix until fruit is coated with flour.

In another large bowl, cream the butter or margarine and sugar together. Beat in eggs 1 at a time. Mix in orange juice and vanilla. Combine 5 cups flour, baking powder, and salt; stir into the creamed mixture. Stir in floured fruit and nuts. Mix. Spoon batter into prepared pans. Fill each pan 3/4 full. Arrange split almonds over tops.

Bake for about 3 hours, until toothpick comes out clean. Cover with foil if top gets too dark while baking.

Easy Bake Oven Cookie Mix

Ingredients

1 1/2 cups quick-cooking oats
3/4 cup all-purpose flour
1/4 teaspoon baking soda
3/4 cup packed brown sugar
1/2 cup shortening

Directions

In a medium bowl, stir together the oats, flour, baking soda and brown sugar. Cut in the shortening until the mixture resembles cornmeal. There should be no lumps of shortening left. Measure 1/2 cup of the mixture into re-sealable bags or containers for storage. Label and date each bag. This mix can be stored in a cool dry place for up to 12 weeks.

To make the cookies, empty one package of the mix into a bowl. Stir in 2 teaspoons of water, 1 tablespoon of raisins and 1 tablespoon of mini semisweet chocolate chips. Mix well and shape teaspoonfuls of dough into small balls. Place balls on an ungreased cookie sheet and flatten with the buttered bottom of a glass dipped in sugar. Follow you oven's instructions for baking.

Easy Pie Crust

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons white sugar
1 teaspoon salt
1/2 cup vegetable oil
2 tablespoons milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place all ingredients in 9 inch pie pan. Stir together with fork. Pat mixture into bottom and up the sides of the pan. Poke holes in bottom and side of crust.

Bake for 15 minutes in the preheated oven, or until light brown. Use as directed in favorite pie recipe.

Easy Raspberry Lemonade

Ingredients

1 (12 fluid ounce) can frozen
raspberry lemonade concentrate
3 cups water
3/4 teaspoon lime juice
1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
1 cup crushed ice
1 cup fresh raspberries, garnish
18 Mint leaves, for garnish
(optional)

Directions

In a large punch bowl, combine raspberry lemonade concentrate, water and lime juice. Stir in lemon-lime soda and crushed ice. Garnish each glass with a fresh raspberry and a mint leaf.

Extra Easy Hummus

Ingredients

1 (15 ounce) can garbanzo beans,
drained, liquid reserved
1 clove garlic, crushed
2 teaspoons ground cumin
1/2 teaspoon salt
1 tablespoon olive oil

Directions

In a blender or food processor combine garbanzo beans, garlic, cumin, salt and olive oil. Blend on low speed, gradually adding reserved bean liquid, until desired consistency is achieved.

Easy Baked Tempeh

Ingredients

2 tablespoons sunflower seed oil
2 tablespoons brewers' yeast
1 tablespoon dried oregano
1 tablespoon dried chives
2 teaspoons chopped fresh marjoram
2 teaspoons ground coriander
1 teaspoon salt
1 (8 ounce) package tempeh, cut into 1/2 inch squares

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, stir together the oil, brewer's yeast, oregano, chives, marjoram, coriander, and salt until well mixed. Add cubed tempeh, and toss to coat. (More oil may be needed to coat tempeh completely.) Spread tempeh in a single layer onto a lightly oiled cookie sheet.

Bake in the preheated oven for 20 to 25 minutes, or until golden brown. Remove from oven and allow to cool for 2 to 3 minutes. Serve warm, and enjoy!

Super Easy Doughnuts

Ingredients

2 tablespoons white vinegar
3/8 cup milk
2 tablespoons shortening
1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 quart oil for deep frying
1/2 cup confectioners' sugar for dusting

Directions

Stir the vinegar into the milk, and let stand for a few minutes until thick.

In a medium bowl, cream together the shortening and sugar until smooth. Beat in the egg and vanilla until well blended. Sift together the flour, baking soda, and salt; stir into the sugar mixture alternating with the vinegar and milk. Roll dough out on a floured surface to 1/3 inch thickness. Cut into doughnuts using a donut cutter. Let stand for about 10 minutes.

Heat the oil in a large deep skillet to 375 degrees F (190 degrees C). Fry doughnuts in the hot oil until golden, turning over once. Drain on paper towels. Dust with confectioners' sugar while they are still warm, and serve immediately.

Easy To Do Oven BBQ Chicken

Ingredients

1/2 cup ketchup
1/2 cup honey
1/4 cup red wine vinegar
4 cloves garlic, minced
4 tablespoons olive oil
6 cut up chicken pieces

Directions

In a medium, nonreactive bowl, combine the ketchup, honey, vinegar and garlic. Mix well, cover and refrigerate for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Heat the olive oil in a large skillet over medium high heat. Add the chicken parts and saute for 2 to 3 minutes per side, just to sear the meat. Transfer chicken to a 9x13 baking dish and cover each piece well with the reserved sauce.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, basting with the sauce every 15 minutes.

Easy Hummus

Ingredients

1 (15 ounce) can garbanzo beans,
drained, liquid reserved
2 ounces fresh jalapeno pepper,
sliced
1/2 teaspoon ground cumin
2 tablespoons lemon juice
3 cloves garlic, minced

Directions

In a blender or food processor, combine garbanzo beans, jalapeno, cumin, lemon juice, garlic and 1 tablespoon of the reserved bean liquid. Blend until smooth.

Easy Alfredo Sauce I

Ingredients

1 pint heavy whipping cream
1/2 cup butter
1 1/2 cups grated Parmesan
cheese

Directions

In a medium saucepan combine whipping cream, butter or margarine, and grated Parmesan cheese. Cook over medium low heat until smooth. Remove from heat. Sauce will thicken upon standing.

Easy Flake Chicken

Ingredients

salt and pepper to taste
1/2 cup olive oil
1 cup milk
3 skinless, boneless chicken
breast halves - cut into cubes
1 cup crushed corn flake cereal
crumbs

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small cup combine the salt, pepper, olive oil and milk. Mix well and pour the mixture into a 9x13 inch baking dish. Add the cubed chicken and cover with cornflake crumbs. Bake in the preheated oven for 25 minutes, until the crumbs are crisp.

Ultra Easy Cream Cheese Dip

Ingredients

4 (8 ounce) packages cream
cheese, room temperature
1 quart milk
garlic salt to taste

Directions

Place the cream cheese in a bowl. Using a fork, mash the cheese while gradually pouring in the milk to make a smooth mixture. Stir in garlic salt to taste.

Easy Pizza Sauce I

Ingredients

1 (6 ounce) can tomato paste
1 1/2 cups water
1/3 cup extra virgin olive oil
2 cloves garlic, minced
salt to taste
ground black pepper to taste
1/2 tablespoon dried oregano
1/2 tablespoon dried basil
1/2 teaspoon dried rosemary,
crushed

Directions

Mix together the tomato paste, water, and olive oil. Mix well. Add garlic, salt and pepper to taste, oregano, basil, and rosemary. Mix well and let stand several hours to let flavors blend. No cooking necessary, just spread on dough.

Easy Enchiladas

Ingredients

2 (16 ounce) jars prepared salsa
1 pound ground beef
1 (15.5 ounce) jar prepared salsa
con queso
20 (8 inch) flour tortillas
1 (8 ounce) package shredded
Cheddar-Monterey Jack cheese
blend

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish, and pour the salsa into the bottom of the dish. Set aside.

Cook and stir the ground beef in a skillet over medium heat for about 10 minutes, until meat is browned and crumbly. Drain the grease from the beef, and add the salsa con queso to the skillet, stirring to mix well. Place about 2 tablespoons of the beef mixture down the center of each tortilla, roll the tortillas, and place them seam side down on top of the salsa in the baking dish. Sprinkle the shredded cheese on top of the enchiladas.

Bake for 15 to 20 minutes in the preheated oven, until the cheese is browned and the enchiladas are hot and bubbling.

Easy Thai Beef or Chicken Salad

Ingredients

- 1 cup white rice
- 2 1/2 cups water
- 2 tablespoons vegetable oil
- 1 pound skinless, boneless chicken breasts
- salt to taste
- garlic powder to taste
- 1 head lettuce - rinsed, dried and torn
- 3 large cucumbers, seeded and chopped
- 1 large onion, finely diced
- 2 tomatoes, diced
- 1 bell pepper, diced
- 1 cup chopped fresh cilantro
- 1 cup freshly squeezed lime juice
- 1/2 cup fish sauce
- 1 tablespoon sugar
- 1 tablespoon crushed red pepper flakes

Directions

Rinse rice in a fine mesh strainer under cold running water until no longer cloudy. Transfer to a medium saucepan and cover with 2 1/2 cups water. Bring to a boil, cover, and reduce heat to low. Simmer for 15 minutes, remove from heat and let stand for at least 10 minutes, or until all liquid has evaporated.

Preheat oven to 250 degrees F (120 degrees C).

Season chicken with salt and garlic powder. Heat 2 tablespoons vegetable oil in a skillet over medium-high heat. Cook chicken, reducing heat when necessary, until no longer pink in center and juices run clear. Transfer to preheated oven to keep warm.

Place lettuce, cucumbers, onions, tomatoes, bell peppers, and cilantro together in a large mixing or serving bowl. Toss to combine. In another bowl, stir together the lime juice, fish sauce, sugar, and crushed red pepper until well blended and sugar is dissolved.

Remove chicken from oven, slice into thin strips, and drizzle with dressing. Divide salad and rice among serving plates, and top each with chicken slices. Dressing may also be served at the table and each salad dressed individually.

Easy Ground Beef Stroganoff

Ingredients

2 pounds ground beef
2 onions, chopped
1 clove garlic, minced
1 (4.5 ounce) can mushrooms,
drained
2 teaspoons salt
1/4 teaspoon ground black
pepper
2 cups hot water
6 cubes beef bouillon
4 tablespoons tomato paste
1 1/2 cups water
4 tablespoons all-purpose flour

Directions

Heat a large skillet over medium-high heat. Add ground beef, add onions, garlic, and mushrooms; saute until onion is golden brown. Season with salt and black pepper.

Stir 2 cups hot water, bouillon cubes, and tomato paste into meat mixture. Stir together 1 1/2 cups cold water and flour; stir into pan. Reduce heat to low, and simmer for 1 hour.

Easy Corn Casserole

Ingredients

1 (8 ounce) package cream cheese, softened
6 tablespoons butter, softened
1 (15.25 ounce) can whole kernel corn, drained
2 teaspoons chopped fresh chives
1/2 teaspoon onion salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a small baking dish.

Blend together the cream cheese and butter in a mixing bowl. Gently fold in the corn, chives, and onion salt, and turn the mixture into the prepared baking dish.

Bake in the preheated oven, uncovered, until heated through and bubbly, about 40 minutes. Stir the casserole after the first 20 minutes.

Extra Easy Pumpkin Cookies

Ingredients

1 (14 ounce) can 100% pure pumpkin
2 eggs
1/2 cup applesauce
1/2 teaspoon vanilla extract
1 (18.25 ounce) package spice cake mix
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets.

Beat the pumpkin, eggs, applesauce, and vanilla together in a large mixing bowl. Stir in the cake mix, cinnamon, nutmeg, and cloves until well blended and creamy. Drop by spoonfuls on prepared baking sheets.

Bake in preheated oven until tops are firm when lightly touched, 8 to 10 minutes. Cool on racks.

Easy Apple Cider

Ingredients

1 (64 fluid ounce) bottle apple
cider
3 cinnamon sticks
1 teaspoon whole allspice
1 teaspoon whole cloves
1/3 cup brown sugar

Directions

In a slow cooker, combine apple cider and cinnamon sticks. Wrap allspice and cloves in a small piece of cheesecloth, and add to pot. Stir in brown sugar. Bring to a boil over high heat. Reduce heat, and keep warm.

Easy Moist Chipotle Chicken

Ingredients

1 quart oil for frying
1 cup bread crumbs
1/4 cup grated Parmesan cheese
garlic salt and pepper to taste

1/2 cup mayonnaise
2 chipotle chilies in adobo sauce,
or to taste
4 skinless, boneless chicken
breast halves

Directions

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Combine the bread crumbs, Parmesan cheese, garlic salt, and pepper in a bowl; set aside.

Place the mayonnaise and chipotle peppers into a blender and puree until smooth. Scrape the mayonnaise mixture into a plastic bag; add the chicken breasts and coat evenly with the mayonnaise. Press the chicken breasts into the bread crumb mixture and shake off any excess.

Cook the chicken breasts in the hot oil until the breading is golden brown and the breasts are no longer pink on the inside, about 8 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Apple Butter the Easy Way

Ingredients

2 pounds chopped apples
1/3 cup maple syrup
1/2 teaspoon ground cinnamon

Directions

In a microwave safe bowl, combine apples, maple syrup and cinnamon. Microwave on high for 15 minutes. Transfer mixture to a blender and process until smooth. Return mixture to bowl and microwave 5 minutes more. Cool and transfer to a jar. Store in refrigerator.

Quick and Easy Clam Chowder

Ingredients

1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of potato soup
1 (10.75 ounce) can New England clam chowder
2 (6.5 ounce) cans minced clams
1 quart half-and-half cream
1 pint heavy whipping cream

Directions

Mix cream of celery soup, cream of potato soup, clam chowder, 1 can undrained clams, 1 can drained clams, half-and-half cream, and whipping cream into a slow cooker.

Cover, and cook on low for 6 to 8 hours.

Anna's Amazing Easy Pleasy Meatballs over

Ingredients

2 (10.75 ounce) cans condensed
cream of celery soup
2 (10.5 ounce) cans condensed
French onion soup
1 (16 ounce) container sour cream
6 pounds frozen Italian-style
meatballs
2 (16 ounce) packages uncooked
egg noodles
1/2 cup butter

Directions

In a large slow cooker, mix together the cream of celery soup, French onion soup, and sour cream. Stir in the meatballs. Cook on high heat for 3-4 hours.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a large bowl, toss the pasta with butter. Serve meatballs and sauce over the cooked pasta.

Easy Sausage Cheese Balls

Ingredients

1 pound sausage
4 cups shredded Cheddar cheese
3 cups baking mix

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, combine the sausage, cheese, and dry baking mix. Mix together, and shape mixture into walnut-sized balls. Place on a foil-lined cookie sheet.

Bake for 12 to 15 minutes. Serve hot.

Easy Baked Chicken Wings

Ingredients

3 pounds chicken wings
2 eggs, beaten
1/2 cup all-purpose flour for coating
3/4 cup oil for frying
1/4 cup margarine

SAUCE

6 tablespoons soy sauce
6 tablespoons water
2 cups white sugar
1 cup vinegar
2 tablespoons monosodium glutamate (MSG)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour egg beat into a shallow dish or bowl; do the same with the flour. Heat oil and margarine in a large, deep skillet over medium high heat. Dip wings in egg, then flour, then fry until browned and crisp. Lay browned wings in an 11x14 inch baking dish.

To Make Sauce: In a small bowl combine the soy sauce, water, sugar, vinegar and MSG. Blend well and pour sauce over chicken.

Bake in the preheated oven for 1 hour.

Easy Salad Olivier

Ingredients

6 large potatoes
2 cups mayonnaise
1 stalk celery, diced
8 hard-cooked eggs, chopped
1 whole rotisserie roast chicken,
pulled and diced
2 tablespoons mustard
1/4 cup chopped pitted green
olives
1 tablespoon salt
3 large dill pickles, chopped

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender enough to pierce with a fork, about 30 minutes. Drain and allow cool, then peel and dice. Place the diced potatoes into a large mixing bowl and refrigerate until cold. Once cold, fold in the mayonnaise, celery, eggs, chicken, mustard, olives, salt, and pickles. Refrigerate 2 hours before serving.

Easy Mini Quiche

Ingredients

12 slices bread
1 onion, grated
1/2 cup shredded Swiss cheese
1 cup milk
4 eggs
1 teaspoon dry mustard
1 pinch black pepper

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 12 muffin tins.

Trim or cut bread into circles. Place circles in bottom of muffin tins. Distribute the onion and shredded cheese evenly between the muffin tins.

In a medium bowl, combine milk, eggs, mustard and pepper. Divide between the muffin tins.

Bake in preheated oven for 20 minutes, or until a toothpick inserted into the center of a quiche comes out clean.

Easy Cookies

Ingredients

1 (18.25 ounce) package vanilla
flavored cake mix
2 egg yolks
1 cup butter
1 teaspoon vanilla extract
1/3 cup granulated sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat egg yolks and margarine together until well blended. Stir in vanilla. Gradually add cake mix while beating with an electric mixer. Mixture should be stiff. If it is sticky to the touch, refrigerate for 20 minutes.

Form teaspoonfuls of the dough into balls, and roll in sugar. Place on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 11 minutes for soft cookies, and for 13 minutes for crispy cookies.

Easy Homestyle Green Beans

Ingredients

3 slices bacon, cut into 1 inch pieces
1/4 cup chopped onion
1 (15 ounce) can green beans, with liquid
1 cube chicken bouillon

Directions

Heat a saucepan over medium heat, and add the bacon pieces. Fry for a few minutes, then add the onions. Cook and stir until the onions are tender, about 5 minutes. Pour in the green beans, and crumble in the bouillon cube. Stir to blend, then simmer for about 15 minutes. If you wish to simmer longer, add more water to keep the beans from scorching.

Easy Salmon Cakes

Ingredients

2 cups fresh bread crumbs
2 eggs, beaten
1/4 cup fresh parsley, chopped
1/4 cup chopped green onions
2 teaspoons minced fresh dill weed
1 teaspoon fresh lemon juice
1/4 teaspoon ground black pepper
1 (14.75 ounce) can salmon, drained
2 tablespoons butter

Directions

In a large mixing bowl, place 1 1/2 cups bread crumbs. Set aside remaining 1/2 cup. Add eggs, parsley, green onions, dill weed, lemon juice and black pepper. Mix well.

Add salmon and mix with hands, breaking up salmon into small pieces. Form into 8 patties; each about 1/2 inch thick.

Place remaining 1/2 cup bread crumbs on a plate and dip both sides of the salmon cakes into crumbs.

In a large skillet, melt butter. Fry salmon cakes over medium heat for about 3 minutes or until golden brown and crisp. Turn, adding more butter if necessary, and fry about 3 minutes on other side.

Easy 'Charro' Beans

Ingredients

1/2 pound bacon strips
1/2 cup bacon drippings
1 large onion, finely chopped
1/2 pound cooked ham, diced
1/4 pound chorizo sausage,
crumbled
5 (16 ounce) cans pinto beans,
rinsed and drained
1 whole chipotle pepper
2 cloves garlic, pricked with a fork

Directions

Fry bacon strips in a large skillet over medium heat until crisp. With a slotted spoon, remove bacon to paper towels. Reserve 1/2 cup bacon drippings.

Place drippings in a large pot, and warm over medium heat. Fry onions until light brown. Stir in ham and chorizo. Reserve 1 cup of beans, and add the rest to the pot, along with the chipotle and garlic.

Mash the reserved beans, then add to the pot. Simmer beans until thick and soupy, about 30 minutes. (If the beans become too dry, stir in water). Remove chipotle and garlic, and serve.

Easy Tomato Crab Soup

Ingredients

2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup chopped onion
1 (10.75 ounce) can condensed tomato soup
1 (14.5 ounce) can diced tomatoes
1 (6 ounce) can crabmeat
1 pint half-and-half cream

Directions

In a large saucepan over medium heat, cook garlic and onion in oil until softened. Stir in tomato soup, tomatoes and crabmeat and heat through. Stir in half-and-half and cook until bubbly.

Really Easy Bread Stuffing

Ingredients

1 (1 pound) loaf white bread
1 small onion, chopped
1 teaspoon poultry seasoning
1 pinch salt
1 pinch ground black pepper
1/4 cup water

Directions

Moisten all the bread with as much water as is needed to make moist. Add the onion, seasoning, and salt and pepper. Mix with hands.

Place in turkey or in foil and wrap up (which I do) and cook for at least 1 hour, longer if you are cooking it in the turkey. May open the foil for last 15 minutes to make top crusty.

Easy Cream Cheese Danish

Ingredients

2 (10 ounce) cans refrigerated crescent roll dough
2 (8 ounce) packages cream cheese, diced
3/4 cup white sugar
1 1/2 teaspoons lemon juice
1 teaspoon vanilla extract
2 teaspoons sour cream

1 cup confectioners' sugar
1 tablespoon milk
1 tablespoon butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

Line bottom of baking pan with 1 can of crescent rolls. Pinch all seams together to seal.

In a large bowl, mix together cream cheese, white sugar, lemon juice, vanilla extract and sour cream. Spread filling on top of rolls. Place second can of rolls on top of filling.

Bake in preheated oven for 20 to 30 minutes.

In a small bowl, stir together confectioners' sugar, milk and butter. After Danish has cooled, drizzle with icing.

Banana Cream Pie Made Easy

Ingredients

3 cups heavy cream
1/2 cup crushed ice
1 (3.5 ounce) package instant
banana pudding mix
1 (3.4 ounce) package instant
vanilla pudding mix
3 bananas, sliced
1 (9 inch) pie shell, baked

1 cup heavy cream

Directions

Using an electric mixer, whip 3 cups heavy cream on low speed until it starts to thicken. Add crushed ice and continue to whip another 4 minutes. Increase speed and add vanilla and banana pudding mixes, whipping until pudding mixes are blended fully with the cream and the mixture thickens. Increase speed to high and beat until mixture is stiff.

Line the bottom and half way up the sides of pie crust with banana slices. Cover bananas with half of the banana cream mixture and top completely with banana slices. Top with the remaining banana cream mixture.

In a small bowl, whip 1 cup cream until stiff peaks form. Using a pastry bag, pipe cream onto top of pie, covering completely. Refrigerate 1 hour before serving.

Magpie's Easy Falafel Cakes

Ingredients

1/2 small onion, minced
1 1/2 teaspoons olive oil
1 (15.5 ounce) can garbanzo beans, rinsed and drained
1/3 cup imitation sour cream
2 tablespoons cornmeal
4 cloves garlic, minced
1 teaspoon ground cumin
1 teaspoon ground coriander
1/2 teaspoon salt
3/4 teaspoon hot sauce

1/4 cup cornmeal
2 tablespoons olive oil

Directions

Cook the onions in 1 1/2 teaspoons of olive oil in a skillet over medium heat until soft and translucent.

Pulse the garbanzo beans, imitation sour cream, cornmeal, garlic, cumin, coriander, salt, and hot sauce in a food processor until smooth. Transfer to a bowl and stir in the onions; cover and chill for 30 minutes.

Place 1/4 cup cornmeal in a shallow dish. Form the garbanzo bean dough into 6 patties, 1/2-inch thick; roll the cakes in cornmeal.

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Cook the falafel cakes until browned on both sides, about 5 minutes per side.

Easy Greek Yogurt Cucumber Sauce

Ingredients

1 cup plain yogurt
1 cup sour cream
1 teaspoon white vinegar
1/2 teaspoon lemon juice
1 small cucumber - peeled,
seeded, and finely chopped
1 green onion
1 garlic clove, minced
1/4 cup crumbled feta cheese
1/2 teaspoon oregano
1/4 teaspoon lemon zest
salt and pepper to taste

Directions

Stir together the yogurt, sour cream, vinegar, lemon juice, cucumber, green onion, garlic, feta cheese, oregano, lemon zest, salt, and pepper in a bowl; cover and chill 8 hours or overnight before serving.

Easy Creamy Potato Ecstasy

Ingredients

2 cups water
2 potatoes - peeled and cubed
2 stalks celery, chopped
1/2 cucumbers, sliced
6 baby carrots, sliced
2 cloves garlic, minced
2 onions, sliced
2 button mushrooms, chopped
2 cubes chicken bouillon

Directions

Bring water to a boil in a large saucepan over high heat. Place the potatoes and celery in the water and boil for 10 minutes. Then add the cucumber, carrots, garlic, onion, mushrooms and bouillon.

Reduce heat to medium and let simmer for 10 more minutes. Transfer mixture to a blender or food processor and puree for 40 seconds, or until smooth.

Easy Sausage Pinwheels

Ingredients

1 pound Bob Evans® Original Recipe Sausage Roll, at room temperature
1 (8 ounce) can crescent roll dough

Directions

Remove the crescent roll dough from the can. Do not separate rolls. On top of a piece of plastic wrap or aluminum foil, pinch the triangles together and then pinch the rectangles together to form a long rectangle that is about 18 x 4 inches, gently pulling dough as needed.

Carefully spread the sausage in an even layer over the dough. Roll the dough lengthwise to form a long roll. Wrap in the plastic wrap or foil. Freeze for 15 minutes.

Preheat oven to 350 degrees F. Using a serrated knife, cut dough into 1/2 inch thick slices. Place on ungreased baking sheet. Bake 15-20 minutes, or until the sausage is cooked through. Drain off any juices. Serve hot. Refrigerate leftovers.

Awesome and Easy Creamy Corn Casserole

Ingredients

1/2 cup butter, melted
2 eggs, beaten
1 (8.5 ounce) package dry corn bread mix
1 (15 ounce) can whole kernel corn, drained
1 (14.75 ounce) can creamed corn
1 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C), and lightly grease a 9x9 inch baking dish.

In a medium bowl, combine butter, eggs, corn bread mix, whole and creamed corn and sour cream. Spoon mixture into prepared dish.

Bake for 45 minutes in the preheated oven, or until the top is golden brown.

Easy Vegan Whole Grain Pancakes

Ingredients

1/2 cup whole wheat flour
1/2 cup rye flour
1 tablespoon soy flour
1 tablespoon white sugar
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1/8 teaspoon ground cinnamon
(optional)
1/2 teaspoon vanilla extract
(optional)
1/2 cup water
1/2 cup soy milk
1/4 cup chopped pecans

Directions

In a medium bowl, stir together the whole wheat flour, rye flour, soy flour, sugar, baking powder, salt and cinnamon. Make a well in the center, and pour in the vanilla, water and soy milk. Mix until all of the dry ingredients have been absorbed, then stir in the pecans.

Heat a large skillet or griddle iron over medium heat, and coat with cooking spray. Pour about 1/3 cup of batter onto the hot surface, and spread out to 1/4 inch thickness. Cook until bubbles appear on the surface, then flip and brown on the other side. Serve warm.

Quick and Easy Grilled Potatoes

Ingredients

2 large russet potatoes, scrubbed
2 tablespoons olive oil
salt and ground black pepper to taste

Directions

Poke each potato with the tines of a fork. Place the potatoes in a microwave oven, and cook on high power for about 5 minutes. Check about halfway through, and turn potatoes over for even cooking. Slice each potato in half the long way and cook potatoes another 2 minutes on high power.

Preheat a grill for medium heat.

Brush the potato tops with olive oil, and season with salt and pepper to taste.

Cook on prepared grill for 15 to 20 minutes, turning once.

Easy Tootsie Rolls

Ingredients

2 tablespoons butter, softened
1/2 cup unsweetened cocoa powder
3 cups confectioners' sugar
1 teaspoon vanilla extract
3/4 cup dry milk powder
1/2 cup white corn syrup

Directions

Mix all ingredients together. Knead like you would for bread. Roll into rope shapes and cut into desired lengths.

Easy Picadillo Empanadas

Ingredients

2 (7.5 ounce) packages
refrigerated buttermilk biscuits
(not the layered varieties)
Cornmeal for rolling
2 tablespoons olive oil
1 medium onion, finely chopped
1/2 medium Granny Smith apple,
cut into small dice
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
2 cups shredded meat from a
roisserie chicken
1 (16 ounce) can crushed
tomatoes
1/4 cup seedless raisins
1/4 cup chopped pimento-stuffed
olives
2 large garlic cloves, minced
1/4 cup toasted slivered almonds
Salt and pepper, to taste
Olive oil, for brushing

Directions

Adjust oven rack to center; heat oven to 450 degrees.

Heat oil in a 12-inch skillet over medium-high heat. Saute onion and apple until golden, 3 to 4 minutes. Add spices; saute until fragrant, about 30 seconds. Stir in chicken, tomatoes, raisins and olives; simmer until filling is thick and moist but not too liquid, 5 to 7 minutes longer. Stir in garlic, almonds, salt and pepper. Transfer to a medium bowl; cool to room temperature.

Separate biscuits onto a cornmeal-coated work surface. Sprinkle with cornmeal as necessary, and roll each one into a 5 inch circle. Fill each one, using a scant 2 Tbs. filling and leaving a 1/2-inch border. Place on cookie sheets lined with parchment paper. (At this point, can be frozen up to 2 weeks.)

Brush tops with oil. Bake until golden, 16 to 20 minutes (longer if frozen).

Easy Chocolate Tofu Pie

Ingredients

1 pound silken tofu
1/2 cup unsweetened cocoa powder
1 cup white sugar
1 tablespoon vanilla extract
1/2 teaspoon cider vinegar
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Blend tofu with an electric mixer or in a food processor until smooth. Blend in cocoa, sugar, vanilla and vinegar. Pour into prepared crust.

Bake in preheated oven for 25 minutes.

Refrigerate for 1 hour before serving.

Easy Welsh Rarebit

Ingredients

1 (10.75 ounce) can condensed Cheddar cheese soup
1 1/4 cups 2% low-fat milk
1 (12 ounce) can beer
1 tablespoon Worcestershire sauce
1 pinch cayenne pepper

Directions

Pour the cheese soup and milk into a saucepan and warm over low heat, stirring to blend. Mix in the beer, Worcestershire sauce and cayenne pepper. Serve over toasted bread.

Super-Easy Drumstick Casserole

Ingredients

1 turkey drumstick, skin removed
1 cup celeriac (celery root),
chopped
1 cup diced rutabaga
1 cup Brussels sprouts
1 sweet potato, chopped
2 1/4 cups chicken stock

Directions

Combine turkey, celeriac, rutabaga, Brussels sprouts, sweet potato, and chicken stock in a slow cooker. Set slow cooker to Medium. Cook for 8 hours.

Easy-Bake Cheddar Biscuits

Ingredients

1 cup flour
2 teaspoons MAGIC Baking Powder
1/4 teaspoon cream of tartar
1/4 teaspoon sugar
1/4 teaspoon salt
1/4 cup cold butter, cubed
1 cup KRAFT Shredded Double Cheddar Shredded Cheese
1/3 cup milk, plus
2 tablespoons milk
9 tablespoons PHILADELPHIA Chive & Onion Cream Cheese Product, divided

Directions

Heat oven to 450 degrees F. Mix flour, baking powder, cream of tartar, sugar and salt in medium bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in Cheddar. Add milk; stir until mixture forms soft dough.

Place on lightly floured surface; knead 8 to 10 times or until smooth. Pat dough into 6-inch square; cut into 9 smaller squares. Place, 2 inches apart, on baking sheet.

Bake 10 to 12 minutes or until golden brown. Cut in half; spread with cream cheese product.

Easy Cream of Chicken Rice Soup

Ingredients

2 tablespoons olive oil
2 skinless, boneless chicken breast halves - shredded
salt and pepper to taste
1 tablespoon butter
1/2 small onion, chopped
2 cloves garlic, finely chopped
3 tablespoons all-purpose flour
10 sprigs Italian flat leaf parsley
3 sprigs fresh thyme
1 bay leaf
3 cups chicken stock
3 cups milk
1 cup water
1 cup uncooked instant rice
1 teaspoon Old Bay Seasoning
TM

Directions

Heat the olive oil in a large pot over medium heat. Place chicken in the pot, season with salt and pepper, and cook 5 minutes, until juices run clear. Remove chicken, and set aside. Reduce heat to medium-low. Melt butter in the pot. Stir in onion and garlic and cook 5 minutes. Stir in flour, and cook until lightly browned.

With a piece of kitchen twine, tie together the parsley sprigs, thyme sprigs, and bay leaf. Pour stock and milk into the pot, and stir in the cooked chicken. Place herb bundle into soup. Simmer 25 minutes.

Bring the water to a boil in a separate pot, and stir in instant rice. Cover, reduce heat to low, and simmer 5 minutes.

Remove and discard herb bundle from soup. Stir in cooked rice and season with Old Bay before serving.

Easy Mocha Coffee

Ingredients

1 cup hot brewed coffee
1 tablespoon unsweetened cocoa powder
1 tablespoon SPLENDAB® No Calorie Sweetener, Granulated
2 tablespoons milk

Directions

Pour hot coffee into a mug. Stir in cocoa, SPLENDAB® Granulated Sweetener, and milk.

Easy Seafood Salad

Ingredients

2 pounds cooked shrimp, peeled and deveined
1 pound imitation crabmeat, flaked
1 head cabbage, diced
1 bunch celery, diced
3 green onions, thinly sliced
1 cup mayonnaise
2 tablespoons white sugar

Directions

Gently mix the shrimp, imitation crabmeat, cabbage, celery, and green onions together in a large bowl. Stir the mayonnaise and sugar together in a separate bowl until the sugar is dissolved into the mayonnaise; add to the shrimp mixture and gently stir until all ingredients are evenly coated. Refrigerate for 3 hours to allow the cabbage to soften and the flavors to blend.

Easy Lasagna Soup

Ingredients

1 pound ground beef
5 cups water
1 (14.5 ounce) can diced tomatoes, drained
1 1/2 cups quartered fresh mushrooms
3/4 cup chopped green bell pepper
1/2 cup diced onion
1 clove garlic, crushed
1 teaspoon basil
salt and pepper to taste
3/4 cup crumbled feta cheese

Directions

In a large pot over medium heat, cook and stir the ground beef until evenly brown; drain.

Mix the water, tomatoes, mushrooms, green bell pepper, onion, and garlic into the pot with the beef. Season with basil, salt, and pepper. Bring to a boil, reduce heat, and simmer 45 minutes.

Mix the feta cheese into the soup, and continue cooking about 15 minutes before serving.

Easy Sausage-Pasta Soup

Ingredients

2 pounds sweet Italian sausage,
casings removed
1 cup chopped onion
2 (28 ounce) cans stewed
tomatoes, chopped
3 1/2 cups beef broth
2 cups water
1/4 pound salami, cut into strips
2 1/2 cups rotini pasta

Directions

In a heavy pot over medium heat cook crumbled sausage and onions and drain well.

Stir in tomatoes, broth, water, and salami, heat to a boil. Reduce heat, cover, and simmer 15 minutes.

Add rotini, and simmer 15 minutes more or until pasta is done.

Easy Apple Cinnamon Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/3 cup vegetable oil
1 egg
1/3 cup milk
2 apples - peeled, cored and chopped

1/2 cup white sugar
1/3 cup all-purpose flour
1/2 cup butter, cubed
1 1/2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease six muffin cups or line with paper muffin liners.

Stir together 1 1/2 cup flour, 3/4 cup sugar, salt, baking powder and 1 teaspoon cinnamon. Mix in oil, egg and milk. Fold in apples. Spoon batter into prepared muffin cups, filling to the top of the cup.

In a small bowl, stir together 1/2 cup sugar, 1/3 cup flour, butter and 1 1/2 teaspoons cinnamon. Mix together with fork and sprinkle over unbaked muffins.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into center of a muffin comes out clean.

Easy Lemon Bars

Ingredients

1 (18.25 ounce) package lemon cake mix with pudding
1 egg
1/2 cup vegetable oil
1 (8 ounce) package cream cheese
1/3 cup white sugar
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour cake mix into a large bowl. Add the egg and oil; mix until well blended. Mixture will be slightly dry. Reserve one cup for the topping, and pat the rest into an ungreased 9x13 inch pan.

Bake for 15 minutes in the preheated oven. Set aside to cool. Meanwhile, in a medium bowl, beat the cream cheese with the sugar and lemon juice until smooth. Spread the mixture evenly over the baked crust. Crumble the reserved cake mix mixture over the top.

Bake for an additional 15 minutes in the preheated oven, or until filling is set and the topping is lightly toasted. Cool before cutting into bars. Refrigerate leftovers.

Easy Baked Chicken

Ingredients

4 skinless, boneless chicken
breast halves
1 cup French dressing
1 1/2 cups cornflakes cereal
crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the dressing in a shallow dish or bowl for dipping. Do the same with the breadcrumbs. Dip the chicken breasts, one at a time, in the dressing, then in the breadcrumbs to coat. Place chicken in a lightly greased 9x13 inch baking dish and bake in the preheated oven for 25 to 30 minutes.

Super Easy Chicken Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
1 1/2 (14 ounce) cans chicken broth
2 (15.5 ounce) cans great Northern beans
1 (4 ounce) can chopped green chile peppers
1 roasted chicken, bones and skin removed, meat torn into bite-size pieces
3 tablespoons ground cumin
2 tablespoons chili powder
2 tablespoons cayenne pepper
1 (8 ounce) container sour cream
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Heat olive oil in a large saucepan over medium heat. Stir in onions, and cook until softened and translucent, about 3 minutes. Pour in chicken broth, great Northern beans, chopped chiles, and torn chicken. Season with cumin, chili powder, and cayenne pepper. Increase heat to medium-high to bring to a boil, then reduce heat to medium-low, and simmer for 10 minutes.

Stir in sour cream and simmer for 5 minutes. To serve, ladle into bowls and sprinkle with Monterey Jack cheese.

Sherika's Easy Corn Fudge

Ingredients

2 3/4 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 1/4 cups frozen corn kernels
1 pinch salt
2 teaspoons vanilla extract

Directions

Combine the chocolate chips, milk, corn, and salt in a small saucepan over low heat. Stir and cook until chocolate is melted. Remove from heat and stir in the vanilla.

Line a square dish with waxed paper. Spread the chocolate mixture into the lined dish. Chill in refrigerator until firm, about 2 hours. Peel off waxed paper and cut into small squares. Store covered in refrigerator.

Easy Chicken Rice Casserole

Ingredients

6 skinless, boneless chicken breast halves, cut into bite size pieces
2 cups milk
2 cups uncooked white rice
2 (10.75 ounce) cans condensed cream of chicken soup
1 teaspoon seasoned salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the milk, rice, soup and seasoned salt if desired. Mix well. Pour mixture into a lightly greased 9x13 inch baking dish. Add the chicken pieces.

Cover dish tightly with aluminum foil and bake in the preheated oven for approximately 90 minutes or until rice is done, stirring every 30 minutes. Uncover the dish and bake for another 15 minutes to allow the rice to brown.

Easy Chicken Enchiladas

Ingredients

1 (8 ounce) package cream cheese
1 cup salsa
2 cups chopped cooked chicken breast meat
1 (15.5 ounce) can pinto beans, drained
6 (6 inch) flour tortillas
2 cups shredded Colby-Jack cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a small saucepan over medium heat, combine the cream cheese and salsa. Cook, stirring until melted and well blended. Stir in chicken and pinto beans. Fill tortillas with the mixture, roll and place into the prepared baking dish. Spread cheese over the top. Cover with aluminum foil.

Bake for 30 minutes, or until heated through. Garnish with your favorite toppings such as lettuce and tomatoes, or sour cream.

Easy Chocolate Cream Torte

Ingredients

2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
2/3 cup white sugar
1/3 cup brown sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract

2 cups heavy cream
1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1 teaspoon vanilla extract
2 tablespoons instant coffee granules

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two baking sheets.

Sift together flour, 1/3 cup cocoa, baking soda and salt, set aside.

In a medium bowl, cream together shortening, 2/3 cup white sugar and brown sugar with electric mixer. Beat in egg, and mix until light and fluffy. Beat in water and vanilla until smooth. Fold in flour mixture. Continue to work with hands to form a smooth dough. Divide dough into 4 equal portions, and press each portion into a 7 inch circle on a baking sheet.

Bake 12 to 15 minutes in the preheated oven, or until set. Cool completely.

For the filling, combine cream, 1/2 cup sugar, 1/3 cup cocoa, 1 teaspoon vanilla and instant coffee in a large bowl. Cover and chill in refrigerator 30 minutes. Then whip cold cream mixture with an electric mixer until stiff peaks form. Spread 1/4 of filling on each cookie. Stack cookies. Chill 8 hours before serving.

Easy Shrimp Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (4.5 ounce) can small shrimp, drained
1 (8 ounce) jar cocktail sauce

Directions

Place the cream cheese in the center of a serving platter.

In a small bowl, gently blend the shrimp and cocktail sauce. Pour the mixture over the cream cheese. Refrigerate until serving.

Easy Homemade Chili

Ingredients

1 pound ground beef
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes
1 (15 ounce) can tomato sauce
1 (15 ounce) can kidney beans
1 1/2 cups water
1 pinch chili powder
1 pinch garlic powder
salt and pepper to taste

Directions

In a large saucepan over medium heat, combine the beef and onion and saute until meat is browned and onion is tender. Add the stewed tomatoes with juice, tomato sauce, beans and water.

Season with the chili powder, garlic powder, salt and ground black pepper to taste. Bring to a boil, reduce heat to low, cover and let simmer for 15 minutes.

Easy Vegetable Soup III

Ingredients

1 (29 ounce) can tomato sauce
6 cups water
2 cups frozen mixed vegetables
1 (8 ounce) package dry pasta
(optional)

Directions

Place the spaghetti sauce and water in a large pot over medium high heat. Bring just to a boil, reduce heat to medium low and add the mixed vegetables.

Add the pasta, if desired, and let simmer until heated through or until pasta is done, about 15 minutes.

Elegant Easy Torte

Ingredients

1 (13 ounce) package frozen
pound cake, thawed
1 (12.5 ounce) can cherry pie
filling, or flavor of choice
8 ounces whipped topping
1/2 cup chopped nuts

Directions

Slice thawed pound cake horizontally into 3 layers. Spread bottom layer with pie filling, and top with center slice. Spread middle layer with whipped topping, and cover with last slice. Sprinkle with chopped nuts. Slice, and serve.

Quick and Easy Vegetable Soup

Ingredients

1 (14 ounce) can chicken broth
1 (11.5 ounce) can tomato-vegetable juice cocktail
1 cup water
1 large potato, diced
2 carrots, sliced
2 stalks celery, diced
1 (14.5 ounce) can diced tomatoes
1 cup chopped fresh green beans
1 cup fresh corn kernels
salt and pepper to taste
Creole seasoning to taste

Directions

In a large stock pot, combine broth, tomato juice, water, potatoes, carrots, celery, undrained chopped tomatoes, green beans, and corn. Season with salt, pepper and Creole seasoning. Bring to a boil and simmer for 30 minutes or until all vegetables are tender.

Easy Chocolate Ice Cream 'N' Cake

Ingredients

1 (18.25 ounce) package
Pillsbury® White Cake
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2/3 cup Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping
1 cup slivered almonds, toasted
and chopped (optional)
2 cups whipping cream, whipped
(do not use non-dairy whipped
topping)
1 (8 ounce) container frozen non-
dairy whipped topping, thawed
Additional Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping
Additional toasted slivered
almonds (optional)

Directions

Prepare and bake cake mix as directed for 13x9-inch cake. Cool slightly. Turn out on sheet of aluminum foil. Cool completely; set aside.

In large bowl, stir together sweetened condensed milk, chocolate syrup and 1 cup almonds (optional). Fold in whipped cream. Pour into aluminum foil-lined 13x9-inch baking pan; cover.

Freeze 6 hours or until firm. Lift ice cream out of pan with foil; turn out evenly on top of cake layer. Quickly frost top and sides with whipped topping. Drizzle with chocolate syrup. Garnish with additional almonds (optional). Return to freezer at least 2 hours before serving. Store leftovers covered in freezer.

Easy Italian Herb Focaccia

Ingredients

3 1/4 cups all-purpose flour
1 envelope Fleischmann's®
RapidRise Yeast
1 tablespoon sugar
1 teaspoon salt
1/4 cup extra virgin olive oil,
divided
1 2/3 cups very warm water (120
degrees F to 130 degrees F)
2 tablespoons shredded
Parmesan cheese
1 tablespoon Spice Islands®
Italian Herb Seasoning

Directions

Mix flour, undissolved yeast, sugar and salt in a large bowl. Add 2 tablespoons olive oil and water, stirring until well mixed. Spread dough into greased 13 x 9-inch pan. Cover.

Let rise until doubled, about 30 minutes.

Poke multiple holes into the dough using the handle of a wooden spoon. Drizzle 2 tablespoons of olive oil over dough; sprinkle with Parmesan cheese and Italian herb seasoning. Cover.

Let rise an additional 15 minutes while oven preheats to 375 degrees F.

Bake 30 to 35 minutes until lightly browned. Cool slightly and cut into slices; serve warm. If desired, serve with additional olive oil for dipping.

Authentic and Easy Shrimp Curry

Ingredients

1/4 cup vegetable oil
1 large onion, chopped
10 fresh curry leaves (optional)
1 tablespoon ginger garlic paste
1 teaspoon ground coriander
2/3 teaspoon salt
1/2 teaspoon ground turmeric
1 tomato, finely chopped
1 teaspoon ground red chile pepper
2 pounds medium shrimp - peeled and deveined
1/4 cup water
1 teaspoon garam masala
chopped fresh cilantro to taste

Directions

Heat the oil in a wok or large saucepan over nearly high heat. Add the onions; cook and stir until browned. Mix in the curry leaves, then season with the ginger garlic paste, coriander and salt. Cook and stir for 1 minute.

Season with salt and turmeric, then mix in the tomato, chile powder, shrimp and water. Reduce the heat to medium-high and cook for 7 to 8 minutes, until shrimp are opaque. Taste and adjust salt and chile powder if necessary. Season with garam masala, stir and remove from the heat. Garnish with fresh cilantro and serve with flat bread or rice.

Easy Chocolate Bundt Cake Glaze

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat, combine the sweetened condensed milk and chocolate chips. Cook, stirring constantly, until the chips are melted and the mixture is smooth. Do not allow it to bubble. Remove from the heat and stir in vanilla. Cool slightly before drizzling over a cake. If you want to make this ahead, it can be cooled and reheated in the microwave.

Quick and Easy Spinach Pie

Ingredients

2 (10 ounce) packages chopped spinach, thawed, drained and squeezed dry
3 green onions, chopped
4 eggs, lightly beaten
1/2 cup cottage cheese
1 (4 ounce) package crumbled feta cheese
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon nutmeg
1 teaspoon dill
10 sheets phyllo dough, thawed
CRISCO® Butter Flavor No-Stick Cooking Spray

Directions

Preheat oven to 350 degrees.

Spray an 8x8 baking dish with CRISCO® No Stick Cooking Spray. In a medium bowl, stir together first 9 ingredients.

Lay one sheet of phyllo in the baking dish, allowing edges to hang over. Spray completely with CRISCO® Butter Flavor No-stick Cooking Spray. Repeat with 4 more sheets of phyllo, spraying and alternating the direction of each sheet. Transfer spinach mixture to phyllo lined dish. Spray and layer remaining sheets as directed for bottom layer. Turn in edges to form a rim. Spray rim and top layer.

Bake for 35-45 minutes or until golden brown. Let stand 15 minutes before slicing into 4-6 pieces.

Prego® Easy Meatball Parm Hero

Ingredients

2 cups Prego® Traditional Italian Sauce
16 (1 ounce) frozen fully-cooked meatballs
4 long hard rolls, split
1 cup shredded mozzarella cheese
Grated Parmesan cheese

Directions

Heat the sauce and meatballs in a 3-quart saucepan over medium-high heat to a boil. Reduce the heat to low. Cook for 20 minutes or until the meatballs are heated through, stirring occasionally.

Spoon the meatballs and sauce into the rolls. Top with the mozzarella and Parmesan cheeses.

Easy Holiday Ribbon Bowl

Ingredients

2 1/4 cups boiling water, divided
1 (3 ounce) package JELL-O Lime
Flavor Gelatin
1 cup ice cubes
1 (3 ounce) package JELL-O
Strawberry Flavor Gelatin
1 (8 ounce) tub COOL WHIP
Whipped Topping (Do not thaw),
divided

Directions

Add 3/4 cup boiling water to lime gelatin mix in medium bowl; stir at least 2 min. until completely dissolved. Add ice; stir until gelatin is slightly thickened. Remove any unmelted ice. Pour into 1- to 1-1/2-qt. serving bowl. Refrigerate 15 min. or until set.

Stir remaining boiling water into strawberry gelatin mix in large bowl at least 2 min. until completely dissolved. Add 2/3 of COOL WHIP; stir with whisk until COOL WHIP is melted and mixture is well blended. Refrigerate remaining COOL WHIP for later use. Carefully spoon strawberry gelatin mixture over lime layer.

Refrigerate 2 hours or until set. Top with remaining COOL WHIP just before serving.

Easy and Fun Peanut Butter Balls

Ingredients

1 cup peanut butter
1 cup dry milk powder
1/2 cup honey

Directions

Blend all ingredients together (preferably with hands). Roll into balls the size of large marbles and refrigerate. Optional: roll balls in powdered cocoa or roll balls into flaked coconut or dip into chocolate fondue. Eat and enjoy!

Easy Dump Cherry Crisp

Ingredients

2 (21 ounce) cans cherry pie filling
1/2 cup rolled oats
1/2 cup brown sugar
1/3 cup whole wheat flour
1/2 teaspoon baking powder
1 cup chopped pecans
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch square baking dish.

Dump cherry pie filling into baking dish. In a medium bowl, stir together rolled oats, brown sugar, flour, baking powder and chopped. Pour over cherries. Drizzle melted butter over top.

Bake in the preheated oven for 40 minutes, or until lightly browned.

Easy Chocolate Covered Coconut Macaroons

Ingredients

10 cups flaked coconut
2 cups all-purpose flour
1/2 teaspoon salt
2 2/3 cups sweetened condensed milk
4 teaspoons vanilla extract
1 1/2 cups semisweet chocolate chips
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the coconut, flour and salt. Stir in the sweetened condensed milk and vanilla until everything is well blended. Drop by heaping spoonfuls onto the prepared pan.

Bake for 12 to 15 minutes in the preheated oven, until coconut is sufficiently toasted. Immediately remove from cookie sheets to cool on wire racks.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips and milk, stirring frequently until smooth. Remove from heat and set aside to cool. Dip cooled cookies halfway into the chocolate and scrape off excess onto the side of the bowl. Place onto waxed paper until set.

Easy Berry Parfait

Ingredients

1/3 cup blueberries
1/3 cup strawberries
1 (8 ounce) container frozen
whipped topping, thawed
1/2 cup raspberries
1/2 cup blackberries
1 pint vanilla frozen yogurt

Directions

In a blender, combine blueberries, strawberries and whipped topping. Blend until smooth. Transfer to a mixing bowl and fold in raspberries and blackberries. Layer the berry mixture with the frozen yogurt in 6 dessert glasses, finishing with a berry layer. Serve at once.

Easy Dump Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (5.9 ounce) package instant chocolate pudding mix
4 eggs, beaten
2/3 cup vegetable oil
2/3 cup white sugar
1/3 cup water
1 (8 ounce) container sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

In a bowl, mix the yellow cake mix, pudding mix, eggs, vegetable oil, sugar, and water. Gently fold in the sour cream and chocolate chips. Pour batter into the prepared Bundt pan.

Bake in the preheated oven for 55 minutes. Cool in pan for 10 minutes before transferring to cooling racks.

Easy Vegan Pasta Sauce

Ingredients

- 1 teaspoon vegetable oil
- 1/2 small yellow onion, diced
- 2 cloves garlic, minced
- 5 large tomatoes, cubed
- 1 small green bell pepper, diced
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon dried basil leaves
- 1/2 teaspoon dried oregano

Directions

In a skillet over medium-low heat, saute onion and garlic in the vegetable oil. Place tomatoes into onion and garlic mixture. Stir in diced bell pepper, salt, pepper, basil and oregano. Let simmer for 20 minutes, stirring occasionally. Turn down heat if it starts to stick.

Easy Garlic Chicken

Ingredients

1 1/2 pounds skinless, boneless
chicken breast halves
1/4 cup butter
6 cloves crushed garlic
2 cups seasoned dry bread
crumbs

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small saucepan melt butter/margarine with garlic. Dip chicken pieces in butter/garlic sauce, letting extra drip off, then coat completely with bread crumbs.

Place coated chicken in a lightly greased 9x13 inch baking dish. Combine any leftover butter/garlic sauce with bread crumbs and spoon mixture over chicken pieces. Bake in the preheated oven for 45 minutes to 1 hour.

Quick and Easy Chicken Chili

Ingredients

- 1 (15.5 ounce) can corn
- 1 (15.5 ounce) can white hominy
- 2 (15.5 ounce) cans pinto beans
- 2 (15.5 ounce) cans kidney beans
- 1 (12 ounce) jar salsa
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 1 cup water
- 1 pound shredded cooked chicken

Directions

Stir together the corn, hominy, pinto beans, and kidney beans in a large saucepan over medium heat; bring to a boil. Stir in the salsa, chili powder, cumin, and water; return to a boil. Cook another 15 minutes. Stir in the chicken to serve.

Easy and Quick Cream Cheese Potatoes

Ingredients

15 small red potatoes, skin on
1 (8 ounce) package cream
cheese, cubed
2 tablespoons butter
5 green onions, chopped
1/2 teaspoon garlic salt
salt and pepper to taste

Directions

Cook potatoes in a large saucepan of boiling water until tender, about 15 minutes. Drain well.

Return potatoes to pan, and stir in the cream cheese, butter, and garlic salt. Use a fork to mash potatoes, leaving them fairly lumpy. Fold in green onions. Season with salt and pepper to taste.

Incredibly Easy Chicken and Noodles

Ingredients

1 (26 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
3 (14.5 ounce) cans chicken broth
2 cups diced, cooked chicken
breast meat
2 teaspoons onion powder
1 teaspoon seasoning salt
1/2 teaspoon garlic powder
2 (9 ounce) packages frozen egg
noodles

Directions

In a large pot, mix the cream of chicken soup, cream of mushroom soup, chicken broth, and chicken meat. Season with onion powder, seasoning salt, and garlic powder. Bring to a boil, and stir in the noodles. Reduce heat to low, and simmer for 20 to 30 minutes.

Easy, Eggless Strawberry Ice Cream

Ingredients

2 cups whole milk
2 cups heavy cream
1 cup white sugar
1/4 teaspoon salt
2 teaspoons vanilla extract
2 cups mashed fresh strawberries
2 drops red food coloring
(optional)

Directions

In a large bowl, combine the milk, cream, sugar, salt, vanilla, strawberries, and food coloring. Pour the mixture into the freezer bowl of an ice cream maker, and freeze according to manufacturer's directions.

Pam's Easy Blueberry Shortbread

Ingredients

1 1/3 cups sugar
3/4 cup butter, softened
2 eggs
2 cups sifted flour
1/2 teaspoon lemon rind
1 (21 ounce) can LUCKY LEAF®
Blueberry Pie Filling
Icing:
2 cups confectioners' sugar
2 tablespoons water
1 1/2 teaspoons lemon juice

Directions

Cream butter and sugar. Add eggs singly and beat until light and fluffy. Add flour and lemon rind. Put 1/2 dough in well-greased 9x13 inch pan and cover with pie filling. Drop remaining dough over top. Bake at 325 degrees for 45 minutes or until golden brown. Cool, top with icing.

Icing:

In a bowl, combine the confectioners' sugar, water and lemon juice; stir until combined and smooth (mixture will be thick). With a fork or small spatula, drizzle on top of cooled shortbread.

Easy Apple Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/2 cup vegetable oil
6 apples - peeled, cored and sliced
1/2 cup white sugar
2 teaspoons ground cinnamon
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together the cake mix and instant pudding mix. Add the eggs, sour cream and oil, mix until well blended. In a small bowl combine the sugar, cinnamon and walnuts.

Pour half of the batter into the prepared pan, then place a layer of sliced apples over the batter and sprinkle with half of the cinnamon walnut mixture. Pour the remaining batter over the top and repeat with the remaining apples and cinnamon walnut mixture.

Bake for 60 to 70 minutes in the preheated oven. Cool for 1/2 hour before removing from pan to cool completely.

Easy Mushroom-Goat Cheese Empanadas

Ingredients

2 (7.5 ounce) packages
refrigerated buttermilk biscuits
(not the layered varieties)
Cornmeal for rolling
2 tablespoons olive oil
1 medium onion, finely chopped
2 (10 ounce) packages white
mushrooms, stems trimmed, cut
into small dice
1 (4.5 ounce) can chopped green
chilies
2 large garlic cloves, minced
2 tablespoons minced fresh
cilantro
Salt and pepper to taste
4 ounces goat cheese, crumbled
Olive oil, for brushing

Directions

Adjust oven rack to center; heat oven to 450 degrees.

Heat oil in a 12-inch skillet over medium-high heat. Sauté onion until golden, 2 to 3 minutes. Add mushrooms, stirring until moisture evaporates, about 5 minutes. Stir in chilies, garlic, cilantro, salt and pepper. Cook 2 minutes longer. Transfer to a medium bowl; stir in goat cheese until cheese melts. Cool to room temperature.

Separate biscuits onto a cornmeal-coated work surface. Sprinkle with cornmeal as necessary, and roll each one into a 5 inch circle. Fill each one, using a scant 2 Tbs. filling and leaving a 1/2-inch border. Place on cookie sheets lined with parchment paper. (At this point, can be frozen up to 2 weeks.)

Brush tops with oil. Bake until golden, 16 to 20 minutes (longer if frozen). Makes 20.

Easy As Chicken Pot Pie

Ingredients

1 sheet frozen puff pastry, thawed
1 1/3 cups frozen peas and carrots
2/3 cup frozen corn kernels
2 tablespoons butter
1/4 cup all-purpose flour
2 cups milk
1 teaspoon crumbled dried thyme, or to taste
2 cups diced cooked chicken
salt and ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Use a pizza cutter to slice the puff pastry into 8 equal-sized strips. Weave the strips into a square lattice and place on a greased baking sheet.

Bake in preheated oven until it just starts to brown, 10 to 15 minutes. Remove from oven and set aside.

Place the frozen peas, carrots, and corn in a microwave-safe bowl and cook in the microwave until cooked but still firm, 5 to 10 minutes.

Melt the butter in a skillet over medium heat. Stir in the flour and cook for 1 minute. Pour in the milk and stir while cooking until the mixture is smooth. Add the thyme and continue to cook and stir until the mixture thickens. Stir in the cooked vegetables and the chicken. Season with salt and pepper. Cook until heated through, stirring frequently, 5 to 7 minutes.

Pour the chicken mixture into a 2-quart baking dish. Lay the pastry lattice on top. Bake in the preheated oven until the crust is golden brown, 10 to 15 minutes.

Easy Meat Loaf

Ingredients

1 egg, lightly beaten
1 (10.5 ounce) can condensed French onion soup, undiluted
1 1/3 cups crushed butter-flavored crackers
1 pound lean ground beef
1 (10.75 ounce) can condensed golden mushroom soup, undiluted

Directions

In a bowl, combine the egg, onion soup and cracker crumbs. Crumble beef over mixture and mix well. Shape into a loaf. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30 minutes.

Pour mushroom soup over loaf. Bake 1 hour longer or until meat is no longer pink and a meat thermometer reads 160 degrees F; drain. Let stand for 10 minutes before slicing.

Easy Broccoli Quiche

Ingredients

2 tablespoons butter
1 onion, minced
1 teaspoon minced garlic
2 cups chopped fresh broccoli
1 (9 inch) unbaked pie crust
1 1/2 cups shredded mozzarella cheese
4 eggs, well beaten
1 1/2 cups milk
1 teaspoon salt
1/2 teaspoon black pepper
1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Over medium-low heat melt butter in a large saucepan. Add onions, garlic and broccoli. Cook slowly, stirring occasionally until the vegetables are soft. Spoon vegetables into crust and sprinkle with cheese.

Combine eggs and milk. Season with salt and pepper. Stir in melted butter. Pour egg mixture over vegetables and cheese.

Bake in preheated oven for 30 minutes, or until center has set.

Easy Decadent Truffles

Ingredients

1 (8 ounce) package cream
cheese, softened
3 cups confectioners' sugar, sifted
3 cups semisweet chocolate
chips, melted
1 1/2 teaspoons vanilla

Directions

In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar until well blended. Stir in melted chocolate and vanilla until no streaks remain. Refrigerate for about 1 hour. Shape into 1 inch balls.

Super Easy Stir-Fried Cabbage

Ingredients

1 tablespoon vegetable oil
2 cloves garlic, minced
1 pound shredded cabbage
1 tablespoon soy sauce
1 tablespoon Chinese cooking wine (Shaoxing wine)

Directions

Heat the vegetable oil in a wok or large skillet over medium heat. Stir in the garlic, and cook for a few seconds until it begins to brown. Stir in the cabbage until it is coated in oil; cover the wok, and cook for 1 minute. Pour in the soy sauce, and cook and stir for another minute. Increase the heat to high, and stir in the Chinese cooking wine. Cook and stir until the cabbage is tender, about 2 minutes more.

Easy Gravy

Ingredients

2 tablespoons fat drippings (from any type of roasted meat)
2 cups broth OR bouillon
2 tablespoons Argo® Corn Starch
1/4 cup cold water

Directions

Cook fat drippings and broth in a roasting pan or saucepan over medium heat, until hot.

Stir corn starch and water in a small bowl until smooth; add to pan. If desired, add a dash of poultry seasoning for chicken and turkey gravies, a sprinkle of thyme for beef or a pinch of rosemary for pork. Stirring constantly with a wire whisk, bring to a boil over medium heat and boil 1 minute. Season with salt and pepper.

Easy Cheesy Scalloped Potatoes

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup KNUDSEN Sour Cream
1 cup chicken broth
3 pounds red potatoes, thinly
sliced
1 (6 ounce) package sliced ham,
chopped
1 (8 ounce) package shredded
Cheddar cheese, divided
1 cup frozen peas

Directions

Heat oven to 350 degrees F.

Mix cream cheese, sour cream and broth in large bowl until well blended. Add potatoes, ham, 1-3/4 cups of the cheese and peas; stir gently to coat all ingredients. Spoon into 13x9-inch baking dish sprayed with cooking spray. Sprinkle with remaining cheese.

Bake 1 hour or until casserole is heated through and potatoes are tender.

Easy Focaccia Bread

Ingredients

- 1 (6 ounce) can tomato paste
- 1 tablespoon honey
- 1 teaspoon dried basil
- 1 tablespoon Italian seasoning
- 1 (1 pound) loaf frozen bread dough, thawed
- 2 tablespoons olive oil
- 1 tablespoon Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking sheet.

In a bowl, blend the tomato paste, honey, and basil.

Knead the Italian seasoning into the frozen bread dough, and roll into a 12-inch circle on the prepared baking sheet. With a fork, poke holes in the surface of the dough. Drizzle with olive oil. Brush with the tomato paste mixture. Sprinkle with Parmesan cheese.

Bake 30 minutes in the preheated oven, until the bread is lightly browned.

Easy Orange Duck

Ingredients

1 (12 ounce) jar orange marmalade
4 duck breast halves
2 cloves garlic, minced
1 small yellow onion, sliced
1 small orange, sliced

Directions

Preheat an oven to 475 degrees F (245 degrees C). Grease a 1 1/2 quart glass baking dish with a lid.

Spread about 1/4 cup of marmalade in the bottom of the prepared baking dish. Set the duck breasts in the dish on the marmalade. Poke holes all over the breasts with a fork, and spread a layer of marmalade (about 1 tablespoon for each) over the duck breasts. Sprinkle the garlic over the top of the duck meat. Spread the onion and orange slices around the duck breasts in the dish.

Cover the dish, and bake in the preheated oven until the duck breasts measure 100 degrees F (38 degrees C) when measured with an instant-read meat thermometer, about 15 minutes. Remove the lid, spread about 1 more tablespoon of marmalade over each breast, and return to the oven, uncovered. Bake until the meat is medium rare (145 degrees F (63 degrees C).

Easy Au Gratin Potatoes

Ingredients

2 pounds Yukon Gold potatoes,
sliced thin
1 quart buttermilk
5 tablespoons kosher salt
3 tablespoons freshly ground
black pepper
1 (16 ounce) package sharp
Cheddar cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x12 inch glass or ceramic dish with olive oil.

Layer potatoes on the bottom of the dish. Pour 1/3 of the buttermilk over the potatoes and sprinkle with 1/3 of the salt, pepper and cheese. Repeat 2 more times, ending with cheese on top.

Bake in preheated oven for 30 to 35 minutes, or until hot, bubbly and golden brown.

Quick and Easy 20-Minute Chicken Posole

Ingredients

1 tablespoon olive oil
1 large onion, thinly sliced
2 cloves garlic, minced
2 teaspoons dried oregano
1/2 teaspoon ground cumin
2 (14.5 ounce) cans chicken broth
1 (15 ounce) can white hominy
1 (7 ounce) can chopped green chile peppers, drained
1 (2 ounce) can sliced black olives, drained
3/4 pound skinless, boneless chicken breast meat - cut into cubes

Directions

In a large pot over medium heat, combine oil, onion, garlic, oregano and cumin. Cook, covered, 5 minutes, until onions are tender.

Stir in broth, hominy, chile peppers and olives. Bring to a boil, then reduce heat to medium. Stir chicken into pot. Cover and cook until chicken is no longer pink, 5 to 10 minutes.

Easy-for-Kids Chocolate Muffins

Ingredients

1/2 cup butter
1/2 cup superfine sugar
2 eggs
1 cup self-rising flour
2 teaspoons cocoa powder
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 6 cups in a muffin pan.

Cream together butter and sugar in a mixing bowl. Mix in eggs. Add flour, cocoa powder, and baking soda and blend thoroughly. Spoon batter into muffin cups.

Bake 15 to 20 minutes, or until a toothpick inserted into the center comes out clean. Cool and decorate.

Easy Paella

Ingredients

2 tablespoons olive oil
1 tablespoon paprika
2 teaspoons dried oregano
salt and black pepper to taste
2 pounds skinless, boneless
chicken breasts, cut into 2 inch
pieces

2 tablespoons olive oil, divided
3 cloves garlic, crushed
1 teaspoon crushed red pepper
flakes
2 cups uncooked short-grain
white rice
1 pinch saffron threads
1 bay leaf
1/2 bunch Italian flat leaf parsley,
chopped
1 quart chicken stock
2 lemons, zested

2 tablespoons olive oil
1 Spanish onion, chopped
1 red bell pepper, coarsely
chopped
1 pound chorizo sausage, casings
removed and crumbled
1 pound shrimp, peeled and
deveined

Directions

In a medium bowl, mix together 2 tablespoons olive oil, paprika, oregano, and salt and pepper. Stir in chicken pieces to coat. Cover, and refrigerate.

Heat 2 tablespoons olive oil in a large skillet or paella pan over medium heat. Stir in garlic, red pepper flakes, and rice. Cook, stirring, to coat rice with oil, about 3 minutes. Stir in saffron threads, bay leaf, parsley, chicken stock, and lemon zest. Bring to a boil, cover, and reduce heat to medium low. Simmer 20 minutes.

Meanwhile, heat 2 tablespoons olive oil in a separate skillet over medium heat. Stir in marinated chicken and onion; cook 5 minutes. Stir in bell pepper and sausage; cook 5 minutes. Stir in shrimp; cook, turning the shrimp, until both sides are pink.

Spread rice mixture onto a serving tray. Top with meat and seafood mixture.

Easy Taco Casserole

Ingredients

1 pound ground beef
1 cup salsa
1/2 cup mayonnaise or salad dressing
2 teaspoons chili powder
2 cups crushed tortilla chips
1 cup shredded Colby cheese
1 cup shredded Monterey Jack cheese
1 medium tomato, chopped
2 cups shredded lettuce

Directions

In a saucepan, brown ground beef; drain. Add salsa, mayonnaise and chili powder; mix well. In an ungreased 2-qt. baking dish, layer half of the meat mixture, chips and cheeses. Repeat layers. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Just before serving, top with tomato and lettuce.

Quick N' Easy Coffee Cake or Muffins

Ingredients

4 cups all-purpose flour
2/3 cup sugar
2 (.25 ounce) envelopes
Fleischmann's® RapidRise Yeast
1 1/2 teaspoons salt
1/2 cup water
1 cup milk
6 tablespoons butter OR
margarine
2 eggs

Sugar Nut Topping:
1/4 cup butter OR margarine
1 cup brown sugar
1 cup chopped walnuts

Directions

Combine 1 cup flour, sugar, undissolved yeast and salt in a large mixing bowl. Heat water, milk and butter until very warm (120 to 130 degrees F). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. Stir in remaining flour to make a stiff batter. Turn into 2 greased 8 or 9-inch square pans. Or, to make muffins, fill 24 greased muffin tins half full. Sprinkle evenly with Sugar-Nut Topping (see directions below). Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350 degrees F for 20 to 25 minutes or until done. Remove from pans; cool on wire racks.

Sugar-Nut Topping: Combine butter and brown sugar with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in chopped walnuts.

Quick and Easy Chicken, Broccoli and Brown Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular, 98% Fat Free or Healthy Request®)
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant brown rice*
2 cups fresh or frozen broccoli flowerets

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

Stir the soup, water, paprika and black pepper in the skillet and heat to a boil.

Stir the rice and broccoli in the skillet. Reduce the heat to low. Return the chicken to the skillet. Sprinkle the chicken with additional paprika and black pepper. Cover and cook for 5 minutes or until the chicken is cooked through and the rice is tender.

Easy Mushroom Spread

Ingredients

2 tablespoons butter
1/2 teaspoon fresh rosemary
4 cloves garlic, minced
3 cups chopped fresh mushrooms
1/4 cup fresh parsley
3 tablespoons vegetable stock
1 teaspoon cornstarch
1 tablespoon Scotch whiskey

Directions

In a large skillet over medium heat, melt butter and saute rosemary and garlic until tender. Stir in mushrooms and saute until juices run. Add parsley and stir occasionally to prevent sticking. When mushrooms are tender, stir in stock and mix well before adding cornstarch. Cook for 1 to 2 minutes, then add whiskey and cook for 1 minute more.

Easy Spinach Souffle

Ingredients

1 egg
1/3 cup 1% milk
1/3 cup grated Parmesan cheese
1 teaspoon crushed garlic
salt and pepper to taste
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl whisk together egg, milk, cheese, garlic, salt and pepper. Fold in spinach. Place in a small casserole dish.

Bake in preheated oven for 20 minutes, or until lightly set.

NOTE: If you are in a hurry, use a microwave safe casserole dish, cover with plastic wrap, and cook on high for 3 minutes. Release the steam, recover, and cook on high for another 3 minutes. Enjoy!

Easy Cherry Tarts

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (3 ounce) package cream cheese, softened
1/4 cup confectioners' sugar
1 cup canned cherry pie filling
1/4 teaspoon almond extract

Directions

Place crescent dough on a lightly floured surface; seal seams and perforations. Cut into 2-in. circles. Place in greased miniature muffin cups. In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Place about 1/2 teaspoon in each cup. Combine pie filling and extract; place about 2 teaspoons in each cup.

Bake at 375 degrees F for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool. Refrigerate until serving.

Easy Enchilada Casserole

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
4 cooked skinless, boneless chicken breast halves, chopped
8 ounces sour cream
1/2 cup chopped green onions
3 cups salsa
1 (4 ounce) can diced green chiles
4 cups shredded Monterey Jack cheese
12 (8 inch) flour tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the soup, chicken, sour cream and green onions. Mix together. In another small bowl combine the salsa and green chile peppers and mix.

In a lightly greased 9x13 inch baking dish layer as follows: 4 flour tortillas (cover the bottom of the dish), 1/2 of the chicken mixture, 1/2 of the salsa mixture, 1 1/2 cups of shredded cheese. Repeat layers. Add another layer of 4 tortillas and top with the remaining 1 cup of cheese. Cover and bake in the preheated oven for 55 minutes. Uncover and bake for an additional 5 minutes, until the cheese is melted on top. Let stand 5 minutes before cutting.

Easy Avocado Smoothie

Ingredients

1/2 Chilean Hass avocado
1 cup orange juice
1 (6 ounce) container vanilla
nonfat yogurt

Directions

Put all ingredients in a blender. Blend until smooth. Serve in tall glass.

Easy Pesto

Ingredients

1/4 cup almonds
3 cloves garlic
1 1/2 cups fresh basil leaves
1/2 cup olive oil
1 pinch ground nutmeg
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C). Place almonds on a cookie sheet, and bake for 10 minutes, or until lightly toasted.

In a food processor, combine toasted almonds, garlic, basil, olive oil, nutmeg, salt and pepper. Process until a coarse paste is formed.

Easy One-Step Spaghetti

Ingredients

1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
2 cups water
1 (8 ounce) package spaghetti, broken in half

Directions

Bring Pasta Sauce and water to a boil over high heat in 3-quart saucepan. Reduce heat to low, then add uncooked spaghetti. Simmer, stirring frequently, 16 minutes or until spaghetti is tender. Serve, if desired, with shredded mozzarella cheese, ricotta cheese or grated Parmesan cheese.

Easy, Speedy Corn Muffins

Ingredients

2 eggs
1 (15 ounce) can cream-style corn
1 tablespoon packed brown sugar
2 (8.5 ounce) packages dry corn
muffin mix

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease the bottoms only of 12 muffin cups, or line with baking cups.

Place the eggs in a large bowl, and beat until light colored. Stir in the canned corn and sugar until well blended. Add the muffin mixes, and stir just until dry ingredients are moistened. The batter will be lumpy. Fill muffin cups 2/3 full.

Bake in preheated oven until toothpick inserted in center of a muffin comes out clean, 16 to 22 minutes. Cool 5 minutes in pan, then turn out on a rack.

Pumpkin Soup the Easy Way

Ingredients

- 1 tablespoon butter
- 1 cup chopped onion
- 2 teaspoons minced garlic
- 2 pounds cubed fully cooked ham
- 3 (29 ounce) cans pumpkin puree
- 1 (32 ounce) carton chicken broth
- 2/3 cup cream
- 1 teaspoon fresh thyme
- 1 teaspoon ground black pepper
- 1/2 teaspoon fresh rosemary

Directions

Melt the butter in a skillet over medium heat. Cook the onion and garlic in the butter until soft.

Combine the onion, garlic, ham, pumpkin puree, chicken broth, cream, thyme, pepper, and rosemary in a slow cooker set to Low; cook 8 to 10 hours.

Easy Cheesy Chicken Bake

Ingredients

1 (11 ounce) can condensed
cheese soup
1/2 (10.75 ounce) can water
1 teaspoon dried parsley
3 skinless, boneless chicken
breast halves
6 potatoes, sliced
1 head fresh broccoli, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine soup with water and parsley and mix together. Place chicken and potatoes in a 9x13 inch baking dish and pour cheese mixture over all. Cover dish with aluminum foil.

Bake, covered, in preheated oven for 60 minutes. Add broccoli to dish and bake for another 10 to 15 minutes, or until cooked through and tender.

Easy Pizza Sauce III

Ingredients

1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 tablespoon ground oregano
1 1/2 teaspoons dried minced
garlic
1 teaspoon ground paprika

Directions

In a medium bowl, Mix together tomato sauce and tomato paste until smooth. Stir in oregano, garlic and paprika.

Easy Baked Ham

Ingredients

1 (4 pound) fully-cooked spiral cut ham
1 (20 ounce) can sliced pineapple, drained with juice reserved
1 cup dark brown sugar
1 liter ginger ale

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Remove as much of the ham from the bone as you can. Layer one third of the ham in the bottom of a 6 quart casserole dish. Top with a few pineapple rings and 1/4 of the brown sugar. Repeat the layers, ending with pineapple rings on top, but don't sprinkle the last 1/4 of brown sugar.

Pour any juice left in the pineapple can over the ham. Then pour in enough of the ginger ale to fill the dish about half way. Sprinkle the remaining brown sugar over the top.

Cover with aluminum foil and bake for 20 minutes in the preheated oven. Uncover and cook for an additional 20 minutes.

Easy Pepperoni Bread

Ingredients

1 (1 pound) loaf frozen bread dough
1 tablespoon extra virgin olive oil
1/2 tablespoon dried basil leaves
1/2 tablespoon dried minced onion flakes
1/2 tablespoon dried oregano
1 (8 ounce) package sliced pepperoni sausage
1 (6 ounce) package shredded mozzarella cheese
1 egg, lightly beaten

Directions

Allow frozen bread dough to thaw approximately 8 hours, or overnight, in the refrigerator. Place dough in a large, lightly greased bowl. Place bowl in a warm location, and allow dough to rise until doubled (2 to 3 hours). Punch down dough.

Preheat oven to 350 degrees F (175 degrees C).

On a lightly greased, large baking sheet, roll dough into an approximately 12x18 inch rectangle. Brush dough lightly with olive oil. Sprinkle with basil, onion flakes and oregano. Layer with pepperoni to within a half inch of the edges. Top with mozzarella cheese.

Beginning with the longest edge, roll dough into a thin cylinder and seal seam. Glaze with egg.

Bake in the preheated oven 35 minutes, or until golden brown. Cut into bite sized pieces to serve.

Super Easy Salad

Ingredients

2 medium cucumbers, quartered
and thinly sliced
1 medium onion, chopped
1 bunch radishes, thinly sliced
3/4 cup mayonnaise
1/2 cup Ranch dressing
salt to taste
ground black pepper to taste

Directions

In a bowl, toss together the cucumbers, onion, and radishes. In a separate bowl, mix the mayonnaise and Ranch dressing. Season with salt and pepper. Mix into the vegetables. Chill in the refrigerator at least 2 hours before serving.

Kathy's Easy Chile Chicken and Rice

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 cup milk
1 cup uncooked long grain white rice
1 (4 ounce) can diced green chile peppers, drained
2 skinless, boneless chicken breast halves - chopped
salt and pepper to taste
1 cup shredded Cheddar cheese (optional)
1 cup frozen peas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Mix the soup, milk, rice, and chile peppers into the casserole dish. Place chicken in the dish. Season with salt and pepper, and top with cheese.

Bake covered 1 hour in the preheated oven. Mix in the peas. Let stand covered 5 minutes before serving.

Easy Peach Pie

Ingredients

1 (9 inch) deep dish graham cracker pie crust
5 fresh peaches - peeled, pitted and sliced
1 (18 ounce) jar peach glaze
1/4 cup white sugar
1 (12 ounce) container frozen whipped topping, thawed
2 (8 ounce) packages cream cheese

Directions

Combine peaches and glaze in a mixing bowl. Let stand for a couple of minutes.

Combine sugar and cream cheese. Mix with an electric mixer on high speed for one minute. Gradually add in the nondairy whipped topping, and mix on medium speed until you have a smooth consistency. Pour mixture into pie shell. Pour peach mixture on top. Cover, and chill for 1 hour.

Easy German Potato Salad

Ingredients

8 potatoes
1 cucumber, thinly sliced
1/2 cup mayonnaise
salt and pepper to taste

Directions

Place potatoes in a large saucepan or Dutch oven, and cover with lightly salted water. Bring to a boil over high heat, then reduce heat to medium, and simmer until potatoes are tender; drain and cool. Peel the potatoes and cut into 1/4 inch slices.

Mix together the potatoes, cucumbers, and mayonnaise; season with salt and pepper.

Easy Bloody Marys

Ingredients

3 cups bottled Bloody Mary mix
1 tablespoon prepared horseradish
1 teaspoon chopped fresh dill
1 teaspoon hot pepper sauce (such as Frank's RedHot®)
2 tablespoons dill pickle juice
1/2 cup kosher salt
1 teaspoon ground black pepper
1 teaspoon celery seed
1 lime, juiced
6 (1.5 fluid ounce) jiggers vodka (optional)
6 dill pickle spears
1 fresh lime, cut into wedges

Directions

In a large pitcher, stir together the Bloody Mary mix, horseradish, dill, hot pepper sauce, and dill pickle juice. Taste and adjust seasoning if desired.

In a shallow dish, stir together the kosher salt, pepper and celery seed. Pour the lime juice onto a saucer. Dip each glass into the lime juice to coat the rim, then into the spice mixture. Fill each glass with ice. Pour one shot of vodka into each glass if using. Fill with the Bloody Mary mixture. Garnish each glass with a wedge of lime and a dill pickle spear.

Easy Raspberry Sorbet

Ingredients

1 cup boiling water
1 pkg. (4 serving size) JELL-O
Brand Raspberry Flavor Gelatin
1 (6 ounce) can frozen lemonade
concentrate (do not thaw)
3 cups fresh raspberries
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed

Directions

Stir boiling water into dry gelatin mix in large freezer proof bowl at least 2 min. until gelatin is completely dissolved. Stir in frozen lemonade concentrate. Refrigerate 15 min. or until slightly thickened (consistency of unbeaten egg whites).

Mash raspberries with fork. Add to gelatin mixture along with whipped topping; stir with wire whisk until well blended, Cover.

Freeze 4 hours or until solid. Remove from freezer 15 min. before serving. Let stand at room temperature to soften slightly. Scoop into cones or dessert dishes. Store any leftover dessert in freezer container in freezer.

Easy Apricot Chicken in a Pan

Ingredients

2 cups uncooked white rice
3 1/2 cups water

2 tablespoons olive oil
2 pounds skinless, boneless
chicken breast meat - cut into
bite-size pieces
salt and pepper to taste
1 large onion, chopped
2 cups chicken stock
12 dried apricots, chopped
1 (8 ounce) jar apricot preserves
1 tablespoon cornstarch
2 tablespoons water

Directions

Bring the rice and 3 1/2 cups water to a boil in a saucepan over high heat. Reduce heat to medium-low, and cover; simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

While the rice is cooking, heat the olive oil in a large skillet over high heat. Season the chicken with salt and pepper. Once the oil is hot, stir in the chicken, and cook for 5 minutes. Stir in the onions, and cook until the onions have softened and turned translucent, about 5 minutes more. Pour in the chicken stock, dried apricots, and apricot preserves.

Bring the mixture to a boil; reduce heat to medium-low, cover, and simmer until the chicken is tender, 10 to 15 minutes. Dissolve the cornstarch in 2 tablespoons of water, and stir into the simmering chicken mixture. Cook until the sauce has thickened and cleared, about 1 minute. Serve the apricot chicken over rice.

Easy Chocolate Drops

Ingredients

1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup shoestring potato sticks
1 cup salted peanuts

Directions

In a 2-qt. microwave-safe bowl, heat chips on high for 2 minutes or until melted, stirring once. Stir in potato sticks and peanuts. Drop by teaspoonfuls onto waxed paper-lined baking sheets. Chill until set, about 15 minutes. Store in air-tight containers.

Easy Microwave Maple Fudge

Ingredients

1 (16 ounce) package
confectioners' sugar
3 tablespoons milk
1 tablespoon maple extract
1/2 cup butter
3/4 cup chopped walnuts

Directions

Line a baking dish with plastic wrap.

Sift the confectioners' sugar into a large, microwave-safe bowl. Add the milk, maple extract, and butter to the bowl, but do not stir.

Heat in microwave on full power for 3 minutes.

Stir the walnuts into the fudge mixture until the fudge begins to thicken; pour into the lined baking dish. Smooth the top of the fudge with a spatula. Refrigerate until firm, about 15 minutes. Remove the fudge from the pan using the plastic wrap as a handle. Cut into small squares and store in an airtight container.

Easy Sausage Scramble

Ingredients

1 pound Bob Evans® Original
Recipe Sausage Roll
1 (20 ounce) package Bob
Evans® Home Fries Diced
Potatoes
1/3 cup chopped green pepper
8 eggs
1/2 cup milk

Directions

In large skillet over medium heat, crumble and cook sausage, potatoes and green peppers until sausage and potatoes are brown.

In small bowl, combine eggs and milk until well mixed. Pour over sausage and potato mixture, stirring gently until eggs are cooked.

Easy and Delicious Chicken and Rice Casserole

Ingredients

1 cup uncooked white rice
1 (10.75 ounce) can condensed
cream of chicken soup
1 7/8 cups water
1 (1 ounce) package dry onion
soup mix
4 skinless, boneless chicken
breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread rice in the bottom of a 9x13 inch baking dish. Rinse chicken and pat dry; arrange chicken pieces on top of rice.

Mix soup and water together and pour over chicken and rice. Sprinkle dry onion soup mix on top. Cover and seal TIGHTLY with foil. Bake in the preheated oven for 1 to 1 1/2 hours. Enjoy!

Easy Chicken and Dumplings

Ingredients

2 tablespoons butter
1 large yellow onion, chopped
2 cloves garlic, minced
1 pound boneless chicken thighs
1 cup low-sodium chicken broth
1 (10 ounce) package frozen mixed vegetables
1/2 teaspoon dried sage
1/2 teaspoon dried thyme
1 1/2 cups self-rising flour
3 tablespoons chopped fresh parsley
3 tablespoons shortening
2/3 cup buttermilk

Directions

Melt butter in a large saucepan or pot over medium heat. Saute onion and garlic for 5 minutes, then stir in chicken and saute until browned, about 7 to 10 minutes. Stir in broth, vegetables, sage and thyme; mix all together and let simmer over medium heat while preparing the dumplings.

In a medium bowl, mix flour and parsley together. Add shortening and stir mixture into a coarse, mealy dough. Stir in buttermilk, a little bit at a time, until dough holds together and is soft but firm. (If needed, add up to 2 tablespoons more buttermilk).

Bring chicken mixture to a boil over medium high heat and drop round spoonfuls of dumpling mixture on top (do not let dumplings touch each other). Reduce heat to low, cover pot and let simmer for 10 to 12 minutes.

Chicken Easy Delight

Ingredients

1/2 cup raisins
1 tablespoon chopped peanuts
1/2 cup honey
1 teaspoon prepared mustard
1/3 cup maple syrup
1/4 cup butter
3 tablespoons brown sugar
1 (3 pound) whole chicken

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium saucepan over low heat combine the raisins, peanuts, honey, mustard, syrup and butter; stir all together until a medium thick glaze has formed, then leave on burner to cook slowly. Stir occasionally to keep from burning.

Bake hen at 375 degrees F (190 degrees C) for about 1 hour or until bird is cooked through and juices run clear. Baste hen thoroughly with prepared glaze every 10 to 15 minutes while baking; when hen is cooked through and ready to serve, garnish with orange zest.

Easy Company Bars

Ingredients

2 tablespoons butter or margarine,
melted
2 eggs
1 cup packed brown sugar
1 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon baking soda
1 cup finely chopped nuts
confectioners' sugar

Directions

Coat the bottom of an 8-in. square baking pan with melted butter. In a mixing bowl, beat eggs. Gradually beat in brown sugar and vanilla just until combined. Combine flour and baking soda; stir into the egg mixture. Fold in nuts. Pour batter evenly over butter; do not stir. Bake at 350 degrees F for 25 minutes or until bars test done with a wooden pick. Cool slightly; dust with confectioners' sugar and cut. Cool completely.

Fortune Cookies So Easy

Ingredients

3 egg whites
3/4 cup white sugar
1/2 cup butter, melted and cooled
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup all-purpose flour
2 tablespoons water

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets, or line with parchment paper. Have fortunes ready to go on small strips of paper.

In a large glass or metal bowl, whip egg whites and sugar on high speed of an electric mixer until frothy, about 2 minutes. Reduce speed to low, and stir in melted butter, vanilla, almond extract, water and flour one at a time, mixing well after each. Consistency should resemble pancake batter. Spoon the batter into 3 inch circles on the prepared baking sheets. Leave room between for spreading.

Bake for 5 to 7 minutes in the preheated oven, or until the edges begin to brown slightly. Quickly remove one at a time, place a message in the center, and fold in half. Fold the ends of the half together into a horse shoe shape. If they spring open, place them in a muffin tin to cool until set.

Easy Baklava

Ingredients

- 1 pound chopped mixed nuts
- 1 teaspoon ground cinnamon
- 1 (16 ounce) package phyllo dough
- 1 cup butter, melted
- 1 cup white sugar
- 1 cup water
- 1/2 cup honey
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Toss together cinnamon and nuts. Unroll phyllo and cut whole stack in half to fit the dish. Cover phyllo with a damp cloth while assembling the baklava, to keep it from drying out.

Place two sheets of phyllo in the bottom of the prepared dish. Brush generously with butter. Sprinkle 2 to 3 tablespoons of the nut mixture on top. Repeat layers until all ingredients are used, ending with about 6 sheets of phyllo. Using a sharp knife, cut baklava (all the way through to the bottom of the dish) into four long rows, then (nine times) diagonally to make 36 diamond shapes.

Bake in preheated oven 50 minutes, until golden and crisp.

While baklava is baking, combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, vanilla and lemon zest, reduce heat and simmer 20 minutes.

Remove the baklava from the oven and immediately spoon the syrup over it. Let cool completely before serving. Store uncovered.

Quick n Easy Potta Beans

Ingredients

1 pound ground beef
2 (10.75 ounce) cans condensed minestrone soup
1 (15 ounce) can ranch-style beans
1 (10 ounce) can diced tomatoes with green chile peppers

Directions

Brown the ground beef in a large skillet over medium heat. Drain any excess fat and add the soup, beans and tomatoes and green chilies. Reduce heat to low, cover and simmer for 15 to 20 minutes.

Quick and Easy Indian-Style Okra

Ingredients

1/3 cup vegetable oil
1/4 teaspoon mustard seed
1 pinch asafoetida powder
1 medium onion, thinly sliced
1 clove garlic, peeled and sliced
1/4 teaspoon cumin seed
1/8 teaspoon ground turmeric
1 large tomato, chopped
1 (16 ounce) package frozen
sliced okra
1/4 teaspoon chili powder
1 teaspoon amchoor
salt to taste

Directions

Heat oil in a medium skillet over medium heat, and cook mustard seed until it begins to crackle. Mix in asafoetida. Reduce heat to low, and mix in onion, garlic, cumin seed, and turmeric. Cook and stir until onion is tender, about 5 minutes.

Stir tomato and okra into the mixture. Gradually mix in chili powder, amchoor, and salt. Cook and stir about 10 minutes, until okra is tender but firm.

Easy Lemon Pie

Ingredients

1 (9 inch) pie shell
2 egg yolks, beaten
1 (14 ounce) can sweetened
condensed milk
1/2 cup lemon juice

Directions

Preheat oven to 400 degrees F (200 degrees C).

Prick pie shell with a fork and bake in preheated oven for 8 minutes, or until crust is lightly browned. Remove from oven and cool.

In a medium mixing bowl blend egg yolks and condensed milk. Stir in lemon juice. Heat this mixture in a double boiler, stirring constantly with a wooden spoon, until it thickens. Pour into piecrust and refrigerate at least 1 hour before serving.

Easy Creamy Peppercorn Chicken

Ingredients

6 skinless, boneless chicken breasts
2 (10.75 ounce) cans condensed cream of mushroom soup
1 packet peppercorn gravy mix
1 onion, sliced into thin rings
1 cup water

Directions

Preheat oven to 400 degrees F (205 degrees C).

Place cleaned chicken breasts in a 9 x 13 inch glass baking dish or casserole dish. Arrange the sliced onion pieces evenly on top of the chicken pieces. Scoop the mushroom soup onto the chicken and onions. Mix the peppercorn gravy with water and pour it over the soup, onions and chicken.

Cover the dish and bake for 1 hour, stirring the chicken and mixture after 30 minutes. If desired, serve over rice or with mashed potatoes.

Easy Lemon Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
2 (3.4 ounce) packages JELL-O Lemon Flavor Instant Pudding
1 1/2 cups cold milk
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed

Directions

Prepare cake batter and bake as directed on package for 2 (8- or 9-inch) round cake layers. Cool 10 min. Remove to wire racks; cool completely.

Beat pudding mixes and milk with whisk 2 min. Immediately spread over tops of cake layers.

Stack cake layers. Frost with COOL WHIP. Keep refrigerated.

Easy Refrigerator Yeast Rolls

Ingredients

1 cup margarine
1 1/2 cups water
1/2 teaspoon salt
1/4 cup white sugar
3 (.25 ounce) packages active dry yeast
1/4 cup white sugar
1 cup warm water (110 degrees F/45 degrees C)
2 eggs, beaten
6 cups self-rising flour

Directions

In a small saucepan, heat margarine and water over low heat. When margarine has melted, remove pan from heat and stir in salt and 1/4 cup sugar.

In a small bowl, dissolve yeast and 1/4 cup sugar in 1 cup warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine yeast mixture and margarine mixture. Stir in beaten eggs and 2 cups self-rising flour. Beat in remaining flour 1 cup at a time, mixing well after each addition, until a stiff dough is formed. Divide dough into two pieces and place each piece in a well oiled freezer bag. Refrigerate for at least 24 hours.

Remove dough from refrigerator. Pull off pieces of dough and form into 2 inch diameter balls. Place in lightly oiled baking pans so that edges of balls are just touching. Cover and let rise in a warm place until doubled in volume, about 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Bake dough balls 15 minutes, until golden brown.

Easy Peach Cream Pie

Ingredients

1 1/2 pounds sliced peeled fresh peaches
1 (9 inch) unbaked pie shell
2 eggs
1 cup sugar
1/4 cup all-purpose flour
Dash salt
1 cup heavy cream
1 teaspoon vanilla

Directions

Place peaches in pie shell. Beat eggs slightly in bowl; blend in sugar, flour and salt. Stir in cream and vanilla; blend well. Pour over peaches. Bake at 375 degrees F for 40-50 minutes or until center shakes slightly when moved. (To prevent crust edges from becoming too brown, cover edges with foil if desired.) Serve warm; or, for firmer pie, chill before serving. Refrigerate any leftovers.

Easy Blueberries And Cream French Toast

Ingredients

1/4 cup red wine
1/2 cup orange juice
1/2 teaspoon grated orange zest
1/2 cup maple syrup
1 pinch crushed red pepper flakes, or to taste (optional)

8 slices whole wheat bread
1/2 cup softened cream cheese
1/2 cup fresh blueberries
4 eggs
1/3 cup milk
1/4 cup butter

Directions

Bring the red wine, orange juice, and orange zest to a boil in a small saucepan; reduce heat to medium-low and cook for 5 minutes. Pour in the maple syrup and crushed red pepper flakes. Continue cooking 5 minutes more; reduce heat to warm and keep the syrup hot.

Meanwhile, spread one side of each slice of bread with the softened cream cheese. Press the blueberries into the cream cheese and sandwich two pieces of bread together with the cream cheese on the inside to form the sandwiches; set aside. Beat the eggs in a mixing bowl; whisk in the milk until smooth.

Melt the butter in a large skillet over medium heat. Dip the sandwiches into the egg mixture allowing the egg to soak into the bread; allow excess egg to drip off. Cook the sandwiches in the hot butter until golden brown on both sides and the bread is no longer soggy, about 5 minutes per side. Serve with the hot orange maple syrup.

Easy Chili

Ingredients

1 onion, chopped
5 cloves crushed garlic
1 stalk celery, chopped
1 tablespoon olive oil
8 ounces textured vegetable protein
4 (16 ounce) cans chili beans
1 (14.5 ounce) can stewed tomatoes
4 cups water
2 tablespoons brown sugar
salt and pepper to taste
2 teaspoons chili powder

Directions

In a large saucepan saute onion, garlic, celery and olive oil until onions are soft.

Add to saucepan textured vegetable protein, chili beans, tomatoes, water, sugar, salt and pepper, and chili powder. Stir occasionally, let simmer for 30 minutes. The textured vegetable protein will expand when added to liquid.

Easy Slow Cooker Apple Pork Roast

Ingredients

6 apples with peel, cored and cut into 8 wedges
1 large red onion, roughly chopped
1/4 teaspoon ground cinnamon, or to taste
7 pounds pork shoulder roast
1/2 teaspoon salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1 (24 ounce) jar cinnamon-flavored applesauce
1/4 teaspoon ground cinnamon, or to taste

Directions

Place the apples and onion into the bottom of a slow cooker, and sprinkle with 1/4 teaspoon cinnamon.

Rub the pork roast with salt and pepper, and place it on the layer of apples and onions in the slow cooker. Pour the applesauce over the roast, and dust the top with 1/4 teaspoon cinnamon.

Cook on High setting for 8 hours. Serve the roast topped with the sauce, apples, and onions.

Colene's Easy Tomato Vegetable Soup

Ingredients

1 (32 fluid ounce) bottle tomato juice
1 (16 ounce) package frozen mixed vegetables
2 cups water
1 pinch dried oregano
salt and pepper to taste

Directions

In a large pot over medium heat combine the tomato juice, water, mixed vegetables, oregano or Italian spices and salt and pepper to taste. Allow to simmer for 30 minutes.

Easy Cheesy Bacon Potato Soup

Ingredients

3 potatoes, diced
1 onion, chopped
1 1/2 cups water
2 cubes chicken bouillon
8 ounces cheese spread with
bacon

Directions

In a covered medium saucepan over high heat, combine the potatoes, onions, water and bouillon. Bring all to a boil and cook for about 15 to 20 minutes, or until potatoes are tender.

Add the cheese spread and mash with a potato masher. Add more water if a thinner soup is desired.

Easy Armadillo Eggs

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup bacon bits
1 tablespoon chopped fresh chives
1 teaspoon hot sauce
1 pound pork sausage
1 cup shredded Cheddar cheese
1 (5.5 ounce) package seasoned coating mix
1/8 teaspoon ground cumin
1/8 teaspoon chili powder
16 fresh jalapeno peppers

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, bacon bits, chives, and hot sauce. In a separate bowl, mix the uncooked sausage and Cheddar cheese. On a flat surface, mix the seasoned coating mix, cumin, and chili powder.

Cut a slit lengthwise into each jalapeno pepper, and remove the seeds. Stuff the peppers with the cream cheese mixture. Press the sausage mixture around the stuffed jalapenos, and roll in the seasoned coating mix to coat.

Arrange the coated jalapenos on a baking sheet in a single layer. Bake 25 minutes in the preheated oven, until the sausage is evenly brown.

Down-Home Easy Barbecue Pork Rolls

Ingredients

1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1 pound sliced deli roast pork
Louisiana-style hot sauce
4 Pepperidge Farm® Farmhouse
Premium White Rolls with Sesame
Seeds, split
coleslaw
shredded lettuce

Directions

Heat the soup and pork in a 10-inch skillet over medium heat until the mixture is hot and bubbling, stirring occasionally. Season with the hot sauce.

Divide the pork and sauce among the rolls. Top with the coleslaw and lettuce.

Easy Hawaiian Chicken Packets

Ingredients

4 skinless, boneless chicken breast halves
1 cup bottled teriyaki sauce or marinade
1 green bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
1 onion, chopped
1 (20 ounce) can pineapple chunks, drained

Directions

Preheat a grill for medium-high heat.

Lay out four squares of aluminum foil. Place one piece of chicken in the center of each square. Pour the teriyaki sauce over them, turning to coat. Distribute equal amounts of the green and red peppers, onion and pineapple chunks amongst the chicken pieces. Fold the foil up and seal tightly into packets.

Place the packets on the grill, and cook for about 20 minutes, or until chicken is no longer pink and juices run clear. I like to take one packet off the grill and check it before removing them all.

Easy Taco Rolls

Ingredients

1/2 cup uncooked instant rice
1/2 cup water
1 1/2 pounds ground beef
3/4 (1 ounce) packet taco seasoning mix
1/2 (15.25 ounce) can whole kernel corn, drained
1/2 (8.75 ounce) can no-salt-added whole-kernel corn, drained
1/2 cup water
1 1/2 cups shredded Cheddar cheese
8 (10 inch) flour tortillas
1 (16 ounce) jar salsa
1 1/2 cups shredded Cheddar cheese

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Stir the rice and 1/2 cup water together in a microwave-safe bowl. Cover, and cook in the microwave on High for 6 minutes until the water is fully absorbed; set aside. While the rice is cooking, heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease.

Reduce heat to medium, and stir in the taco seasoning, corn, 1/2 cup water, 1 1/2 cups Cheddar cheese, and the cooked rice. Cook and stir until the cheese has melted and the corn is hot. Spoon the mixture into the flour tortillas. Roll into a tight cylinder, and pack into an 8x11-inch baking dish (it will be a tight squeeze). Pour the salsa over top, and sprinkle evenly with 1 1/2 cups Cheddar cheese.

Bake in the preheated oven until the cheese topping has melted and is beginning to brown, about 10 minutes.

Easy Smoked Salmon

Ingredients

1 (2 pound) salmon fillet
2 tablespoons brown sugar
2 teaspoons salt
1/2 teaspoon pepper
1 tablespoon liquid smoke
flavoring

Directions

Place salmon, skin side down, in an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray. Sprinkle with brown sugar, salt and pepper. Drizzle with Liquid Smoke. Cover and refrigerate for 4-8 hours.

Drain and discard liquid. Bake, uncovered, at 350 degrees F for 35-45 minutes or until fish flakes easily with a fork. Cool to room temperature. Cover and refrigerate for 8 hours or overnight.

Easy Roasted Pork

Ingredients

2/3 cup packed light brown sugar
1/4 cup cinnamon applesauce
1 1/2 teaspoons ground ginger
2 pounds boneless pork loin roast

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly flour an oven bag.

In a small bowl, blend brown sugar, applesauce, and ginger.

Place pork roast in the prepared oven bag. Pour the brown sugar mixture over the roast. Seal bag, and cut several small slits in the top.

Cook the roast 1 hour in the preheated oven, or until the internal temperature has reached 160 degrees F (70 degrees C).

Easy Rice Breakfast Treat

Ingredients

1 1/2 cups uncooked white rice
3 cups water
2 cups milk
2 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Spread rice onto a platter and allow to cool in refrigerator 8 hours or overnight.

Stir together 2 cups of the rice and 1 cup milk in each of two microwave-safe bowls. Cook in microwave on high until hot but not boiling, about 5 minutes.

Combine the sugar, cinnamon, nutmeg, and cloves in a sealable bag; shake to mix. Divide the mixture between the two bowls of rice; stir through.

Easy Chicken Cutlets with Apples

Ingredients

2 skinless, boneless chicken breast halves
1/4 teaspoon salt, or as needed
3 tablespoons all-purpose flour
2 tablespoons cornstarch
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 pinch white sugar
2 tablespoons butter
1/4 cup medium sherry
1 cup chicken broth
1 Granny Smith apple - cored, peeled, and cut into 1/2-inch thick wedges
1/3 cup light brown sugar
1 tablespoon butter
1 dash Marsala wine

Directions

Sprinkle chicken breasts with 1/4 teaspoon salt, or as needed, on both sides. Place onto a rack, cover, and refrigerate for 30 minutes. Remove from refrigerator, and cut in half lengthwise on a slight diagonal to make 4 equal-size pieces. Place the chicken pieces between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to make 4 cutlets about 1/4 inch thick.

Preheat oven to 200 degrees F (95 degrees C).

Mix together flour, cornstarch, 1 teaspoon of salt, black pepper, and sugar in a shallow bowl. Place each cutlet into the flour mixture to coat; shake off excess flour. Melt 2 tablespoons of butter in a skillet over medium heat until foam disappears, and gently lay the coated cutlets into the butter. Cook until golden brown on both sides, about 3 minutes per side. Remove the chicken, and set aside on an oven-proof plate in the preheated oven to stay warm.

Pour the sherry into the skillet and bring to a boil, scraping and dissolving all the brown flavor bits from the bottom of the skillet. Cook until the sherry is reduced to half its volume, about 5 minutes, and stir in the chicken broth; add the apple slices to the skillet. Cook, stirring occasionally, until the apples are soft and the sherry mixture is reduced by half. Stir in the brown sugar, 1 tablespoon of butter, and the Marsala wine until the sugar is dissolved and the sauce is thick.

Return the chicken cutlets to the sauce, together with any juice from the plate, and turn to cover cutlets with sauce. Simmer about 2 minutes per side, and serve 2 cutlets per serving, topped with apple slices and sauce.

Quick and Easy Chicken and Tomato Pasta

Ingredients

1/2 (16 ounce) package angel hair pasta
olive oil
2 skinless, boneless chicken breast halves - chopped
2 teaspoons garlic and herb seasoning blend
1 (6 ounce) can sliced black olives, drained
1 (8 ounce) can sliced mushrooms, drained
2 (16 ounce) cans diced tomatoes
freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Boil pasta for 8 to 10 minutes, or until al dente. Drain.

Heat olive oil in a large skillet over medium high heat. Sprinkle chicken with seasoned salt, and cook for 2 to 3 minutes. Stir in drained black olives and mushrooms. Continue cooking, stirring occasionally, until chicken is golden brown. Strain chicken juices from pan, and reduce heat to low. Stir in tomatoes, cover, and simmer for 15 minutes.

Toss the pasta and chicken mixture together, sprinkle with Parmesan cheese, and serve.

Easy Cheesy Beer Soup

Ingredients

1 tablespoon butter
1/2 onion, minced
1/2 clove garlic, minced
1 tablespoon all-purpose flour
1 3/4 cups milk
8 ounces processed cheese,
cubed
1 cup beer
1/4 cup crumbled cooked bacon

Directions

Melt the butter in a large saucepan over medium heat. Add the onion and garlic; cook and stir until tender and fragrant. Sprinkle the flour over onion and garlic, and stir until blended in. Gradually whisk in the milk so that no lumps form. Continue to stir while you cook until the liquid thickens, about 10 minutes.

Reduce the heat to low, and cook for 5 more minutes, stirring occasionally. Add the cheese, bacon and beer. Gently stir until the cheese is melted and soup is well blended.

Easy Liver Pate II

Ingredients

8 ounces liverwurst sausage
2 tablespoons butter, softened
1/4 teaspoon Worcestershire sauce
1 tablespoon chopped green onion
2 slices bacon, cooked and crumbled
1 (3 ounce) package cream cheese, softened

Directions

In a medium bowl, stir together the liverwurst, butter, Worcestershire sauce and green onion. Spoon onto waxed paper and shape into a 3x5 inch rectangle. Chill for at least 30 minutes to set.

When set, spread softened cream cheese over the top and sides. Return to the refrigerator and chill for 1/2 hour or until ready to serve.

Easy Moravian Cake

Ingredients

2 cups all-purpose flour
4 teaspoons baking powder
1/2 cup shortening
2 cups white sugar
2 eggs
2 cups milk
1/2 cup butter
1/2 cup brown sugar
2 teaspoons ground cinnamon

Directions

In a large bowl, combine flour, baking powder and shortening, and mix until crumbly. Add sugar, eggs, and milk; mix thoroughly.

Divide batter into two 8 inch round or square greased baking pans. Dot the top with 1/2 cup butter broken into pieces the size of lima beans. Sprinkle top with 1/4 cup brown sugar for each cake, sprinkle cinnamon on top.

Bake at 375 degrees F (190 degrees C) for about 30 minutes.

Super Fast and Easy Chicken a la King

Ingredients

3 (10.75 ounce) cans condensed
cream of chicken soup
3 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups water
1 (15 ounce) can peas
1 pound boneless chicken breast
halves, cooked and diced

Directions

Combine cream of chicken soup, cream of mushroom soup and water in a large pot or saucepan over medium low heat. Add chicken and cook, stirring, until heated through. Stir in peas, heat through, and serve over toast.

Easy Fudge Brownies

Ingredients

2/3 cup shortening
2 tablespoons unsweetened
cocoa powder
1 cup white sugar
2 eggs
1/2 cup all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.

Melt shortening and cocoa in the top of a double boiler over low heat. Stir occasionally until shortening is melted. Remove from heat. Stir in sugar, eggs and vanilla until well blended. Slowly add in flour and mix well. Spread batter evenly in pan.

Bake 18 to 20 minutes, until toothpick inserted in the center of brownies comes out clean. Let cool before cutting.

Easy Rice Bread

Ingredients

2 1/4 cups white rice flour
1 cup brown rice flour
2 1/2 teaspoons xanthan gum
1 teaspoon unflavored gelatin
3 tablespoons superfine sugar
1 1/2 teaspoons salt
1 tablespoon egg substitute
1/2 cup dry milk powder
2 1/4 teaspoons active dry yeast
3 eggs
1 teaspoon cider vinegar
3 tablespoons walnut oil
1/2 cup warm water (110 degrees F/45 degrees C)

Directions

To help insure success have all ingredients at room temperature before proceeding. Combine the white rice flour, brown rice flour, xanthan gum, and salt. Mix very well. The flours need to be completely combined.

Combine the gelatin, sugar, egg replacer, milk powder, beaten eggs, vinegar and oil. Beat until well combined.

Combine the flour mixture, egg mixture and yeast together and beat well. A standup mixture works best for this. Add tepid water to dough if mixture is too dry. The dough should be somewhere between a normal bread dough consistency and a batter.

Pour into greased 9x5 inch bread pan and allow to rise in a warm, still place until doubled in bulk. Bake in a preheated oven at 325 degrees F (165 degrees C) until crust is a light to medium brown. Cool ten minutes in the pan, then to room temperature outside the pan before slicing.

Easy Bacon and Cheese Quiche

Ingredients

1 (3 ounce) can bacon bits
1/2 cup chopped onion
5 ounces shredded Swiss cheese
3 ounces grated Parmesan
cheese
1 (9 inch) deep dish frozen pie
crust
4 eggs, lightly beaten
1 cup half-and-half cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix the bacon, onions, and both cheeses. Place this mixture in the unfrozen pie crust.

Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

Easy-Does-It Fruitcake

Ingredients

1 cup butter or margarine,
softened
1 1/4 cups packed brown sugar
4 eggs
3 cups all-purpose flour, divided
1 pound chopped candied fruit
2 (8 ounce) packages pitted dates,
chopped
1 (15 ounce) package raisins
1 cup chopped walnuts
1 cup chopped pecans or
almonds
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/4 cup orange juice
GLAZE:
1 cup confectioners' sugar
2 tablespoons milk

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each. In a large bowl, combine 1/4 cup flour, candied fruit, dates, raisins and nuts; toss until well coated. Set aside. Combine the baking soda, salt, cinnamon, cloves and remaining flour; gradually add to creamed mixture alternately with orange juice. Stir in fruit and nut mixture; mix well.

Spoon into five greased 5-3/4-in. x 3-in. x 2-in. baking pans (pans will be full). Bake at 325 degrees F for 1 hour. Cover with foil; bake 10-15 minutes longer or until a toothpick inserted near the center comes out clean. Let stand for 10 minutes before removing from pans to wire racks. In a bowl, combine glaze ingredients. With a pastry brush, brush glaze over warm loaves. Cool completely.

Easy Dinner Hash

Ingredients

1 tablespoon vegetable oil
8 ounces bulk Italian sausage
1 potato, peeled and diced
1/4 onion, chopped
1 cup frozen mixed vegetables
salt and pepper to taste
1/4 cup shredded Cheddar
cheese

Directions

Heat the vegetable oil in a large skillet over medium heat. Stir in the sausage, and cook until crumbly and just slightly pink, about 5 minutes. Stir in the diced potato and onion. Continue cooking until the potatoes are tender and have lightly browned, 10 to 15 minutes.

Once the potatoes are tender, stir in the mixed vegetables until hot. Season to taste with salt and pepper. Sprinkle with Cheddar cheese before serving.

Gramma's Easy Peanut Butter Fudge

Ingredients

1 1/3 cups milk
2 pounds brown sugar
1/4 cup margarine
1 1/2 cups peanut butter
1 teaspoon vanilla extract

Directions

In a medium saucepan over medium heat, combine milk and sugar. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat and stir in margarine, peanut butter and vanilla. Quickly spread into a 9x13 inch dish. Allow to cool almost completely before cutting into squares. Store in an airtight container.

Easy Vegetable Pot Pie

Ingredients

1 (10.75 ounce) can condensed cream of potato soup
1 (15 ounce) can mixed vegetables, drained
1/2 cup milk
1/2 teaspoon dried thyme
1/2 teaspoon ground black pepper
2 (9 inch) frozen prepared pie crusts, thawed
1 egg, lightly beaten

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine potato soup, mixed vegetables, milk, thyme, and black pepper.

Spoon filling into bottom pie crust. Cover with top crust, and crimp edges to seal. Slit top crust, and brush with beaten egg if desired.

Bake for 40 minutes. Remove from oven, and cool for 10 minutes before serving.

Easy Streusel Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1/3 cup vegetable oil
4 eggs
1 cup plain yogurt
1 tablespoon unsweetened cocoa powder
1/2 cup chopped walnuts
1 teaspoon ground cinnamon

Directions

Beat yellow cake mix, instant vanilla pudding mix, oil, eggs and yogurt together until no lumps remain.

In a separate bowl mix cocoa, chopped nuts, and cinnamon together.

Spray a large bundt pan with cooking spray and put 1/2 of batter in pan. Sprinkle streusel mix over batter and top streusel with remaining batter.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Cool for 15 minutes and take out of pan.

Easy Veggie Pizza

Ingredients

2 (8 ounce) cans PillsburyB® refrigerated crescent dinner rolls or PillsburyB® Crescent Recipe CreationsB®, refrigerated flaky dough sheet
1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
1 teaspoon dried dill weed
1/8 teaspoon garlic powder
1/2 cup fresh broccoli florets
1/3 cup quartered cucumber slices
1 roma (plum) tomato, seeded and chopped
1/4 cup shredded carrot

Directions

Heat oven to 375 degrees F.

If using crescent rolls: Unroll both cans of dough; separate dough into 4 long rectangles. If using dough sheets: Unroll both cans of dough. In ungreased 15x10x1-inch pan, place dough; press in bottom and up sides to form crust.

Bake 13 to 17 minutes or until golden brown. Cool completely, about 30 minutes.

In small bowl, mix cream cheese, sour cream, dill and garlic powder until smooth. Spread over crust. Top with vegetables. Serve immediately, or cover and refrigerate 1 to 2 hours before serving. Cut into 8 rows by 4 rows.

Easy Tomato Sauce

Ingredients

4 tablespoons olive oil
1 onion, chopped
3 tomatoes, chopped
1 tablespoon tomato puree
salt and pepper to taste

Directions

In a large skillet over medium heat, cook onion in olive oil until translucent. Stir in tomatoes, cook until juice begins to thicken. Stir in puree, salt and pepper. Reduce heat and simmer 15 minutes more, until rich and thick.

Easy and Simple Korean BBQ Ribs

Ingredients

1 cup soy sauce
1 cup white sugar
1 teaspoon ground black pepper
5 cloves garlic, chopped
3 green onions, chopped
2 tablespoons Asian (toasted) sesame oil
1 teaspoon sesame seeds
2 pounds Korean-style short ribs
(beef chuck flanken, cut 1/3 to 1/2 inch thick across bones)

Directions

Whisk together the soy sauce and sugar in a bowl until the sugar has dissolved, and stir in the black pepper, garlic, green onions, sesame oil, and sesame seeds.

Place the ribs in a large bowl, and pour the marinade over the ribs. Stir to coat the ribs with the marinade, and refrigerate for 1 hour. Stir the ribs and marinade again, and refrigerate for 1 more hour.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Remove the ribs from the marinade, discard the marinade, and grill the ribs until brown and no longer pink in the center, about 5 minutes per side. Have a spray bottle of water handy in case the ribs flare up.

Easy Grilled Tri Tip

Ingredients

1/4 cup soy sauce
1/4 cup olive oil
2 tablespoons water
2 cloves garlic, peeled and
chopped
ground black pepper to taste
4 pounds beef tri tip, cut into 1/2
inch slices

Directions

In a large, non-reactive bowl, blend the soy sauce, olive oil, water, garlic, and pepper. Place the beef tri tip in the marinade. Cover, and marinate in the refrigerator at least 4 hours.

Preheat an outdoor grill for high heat, and lightly oil grate.

Grill the beef slices 3 to 5 minutes per side, or to desired doneness. Discard remaining marinade.

Easy Bake Brisket

Ingredients

4 1/2 pounds beef brisket
1 (1 ounce) envelope dry onion
soup mix
1 (10 ounce) can diced tomatoes
and green chiles
1 (15 ounce) can tomato sauce
garlic powder to taste

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place the beef brisket in a baking dish. In a bowl, mix the onion soup mix, diced tomatoes and green chiles, tomato sauce, and garlic powder. Pour over the brisket.

Loosely cover the brisket with foil. Bake 3 hours in the preheated oven, or to an internal temperature of at least 145 degrees F (63 degrees C).

Fast and Easy Hamburger Casserole

Ingredients

1 pound lean ground beef
1 (8 ounce) package cream cheese
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup ketchup
1/2 cup milk
1 (12 ounce) can refrigerated biscuit dough

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, saute the ground beef for 5 minutes, or until browned. Drain excess fat and set aside.

In a medium bowl, combine the cream cheese, soup, ketchup and milk. Mix well and stir in the ground beef. Pour into a 9x13-inch baking dish.

Bake at 350 degrees F (175 degrees C) for 15 minutes, place the biscuits on top and bake for 15 minutes or until biscuits are golden brown.

Easy Apple Cheese Danish

Ingredients

1 (17.3 ounce) package frozen puff pastry sheets, thawed
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1 teaspoon vanilla
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
1 tablespoon cinnamon-sugar

Directions

Preheat oven to 375 degrees F. Cut one-third of pastry off one sheet along a fold and set aside. Roll remaining two-thirds of pastry sheet on a lightly floured surface to fit the bottom of a 13x9x2-inch baking pan. Lay the pastry in the bottom of the pan and bake for 10 minutes (pastry will puff and shrink from sides). Remove from oven and let cool in pan on a wire rack for 10 minutes

Meanwhile, in a medium mixing bowl beat cream cheese, sugar, egg, and vanilla with an electric mixer on medium speed until well combined. Carefully spread cream cheese mixture over baked pastry in pan. Carefully spoon LUCKY LEAF Apple Pie Filling evenly over cream cheese layer.

Cut one-third of pastry off of remaining full pastry sheet. Place next to reserved one-third sheet of pastry and pinch together the long edges. (Wrap remaining pastry and chill for another use.) Roll them together on the lightly floured surface until pastry is large enough to lay atop and cover the apples. Sprinkle top with cinnamon-sugar.

Bake for 35 to 45 minutes or until pastry is puffed and golden brown. Cool completely on a wire rack before serving. Cover and refrigerate within 2 hours.

Very Easy Shrimp Dip

Ingredients

1 (8 ounce) package cream cheese
1 (4 ounce) can small shrimp, drained
1/2 (12 ounce) bottle cocktail sauce

Directions

Spread the cream cheese on the bottom of a 8 inch square serving dish. Layer the shrimp over the cream cheese. Pour the cocktail sauce over the top.

The Most Easy and Delish Meatloaf EVER!

Ingredients

1 egg
1 1/2 pounds ground beef
1 (14 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®), undrained
1 sleeve buttery round crackers (such as Ritz®), crushed
1 teaspoon onion flakes (optional)
1 1/2 teaspoons garlic powder, or to taste
1 1/2 teaspoons seasoned salt, or to taste
1/2 teaspoon ground black pepper, or to taste

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Beat the egg in a mixing bowl, then add the ground beef, tomatoes, and crushed crackers. Season with onion flakes, garlic powder, seasoned salt, and pepper. Mix until evenly combined. Pack into a 9x5 inch loaf pan.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Easy Creamy Vanilla Fudge

Ingredients

3 3/4 cups confectioners' sugar
6 tablespoons butter
3 tablespoons milk
1 tablespoon vanilla extract
1 pinch salt

Directions

Grease a 9x5 inch pan. Set aside.

In a 3 quart saucepan, over very low heat, mix together confectioners sugar, butter, milk, vanilla, and salt until mixture is creamy.

Pour quickly into greased 9x5 inch pan. Refrigerate until firm, then cut into squares. Store in an airtight container in the refrigerator.

Easy Crab and Horseradish Dip

Ingredients

1 (6 ounce) can crabmeat, drained and flaked
1 (8 ounce) package cream cheese, softened
1 tablespoon prepared horseradish
1 dash Worcestershire sauce

Directions

In a medium bowl, mix the crabmeat, cream cheese, horseradish and Worcestershire sauce.

Microwave on high 2 to 3 minutes, until warm and bubbly. Stir well and serve.

Easy Orange Glaze Duck

Ingredients

1 (12 fluid ounce) can or bottle orange soda
1 (6 ounce) can frozen orange juice concentrate, thawed
1/2 (18 ounce) bottle honey barbecue sauce
1/4 cup brown sugar
1/3 cup bottled teriyaki sauce
1 (5 pound) whole frozen duckling, thawed
1 (4.5 ounce) can sliced mushrooms, drained

Directions

Pour the orange soda, orange juice concentrate, barbecue sauce, brown sugar, and teriyaki sauce into a bowl, and stir to combine and dissolve the sugar.

Preheat oven to 350 degrees F (175 degrees C). Remove any excess pieces of fat from inside the duckling, place the duck into a roasting pan, and prick the skin all over with a fork to allow the fat to drain off while roasting.

Brush the duckling with the orange mixture. Place the mushrooms into the cavity of the duck, and spoon in some of the orange sauce.

Roast the duck in the preheated oven, brushing it every 20 to 30 minutes with the orange sauce, until a meat thermometer inserted into a thick part of a thigh reads 165 degrees F (75 degrees C), about 2 1/2 hours.

Easy Chicken and Dumplings

Ingredients

3 celery ribs, chopped
1 cup sliced fresh carrots
3 (14.5 ounce) cans reduced sodium chicken broth
1/2 teaspoon poultry seasoning
1/8 teaspoon pepper
3 cups cooked, cubed chicken breast
1 2/3 cups reduced-fat biscuit/baking mix
2/3 cup fat-free milk

Directions

In a Dutch oven coated with nonstick cooking spray, saute celery and carrots for 5 minutes. Stir in the broth, poultry seasoning and pepper. Bring to a boil. Reduce heat; simmer, uncovered. Add the chicken.

For dumplings, combine biscuit mix and milk. Drop by tablespoonfuls onto simmering broth. Cover and simmer for 10-15 minutes or until a toothpick inserted into a dumpling comes out clean (do not lift cover while simmering).

Easy Shrimp Curry

Ingredients

2 tablespoons vegetable oil
2 1/2 pounds fresh shrimp, peeled and deveined
3 stalks celery, diced
1 carrot, sliced
1 potato, peeled and diced
1 onion, minced
2 (10.75 ounce) cans condensed cream of celery soup
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (10.75 ounce) cans milk
2 1/2 tablespoons curry powder
1 (14 ounce) can coconut cream
salt to taste

Directions

In a large saucepan saute oil, celery, carrot, potato and onion over medium heat until almost tender. Add shrimp, celery soup, mushroom soup, milk, curry powder, and coconut milk. Reduce heat to low and let simmer for 20 minutes. Salt to taste.

Easy Peanut Butter and Chocolate Eclair Dessert

Ingredients

1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 3/4 cups cold milk
1/4 cup creamy peanut butter
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
24 HONEY MAID Honey Grahams
6 squares BAKER'S Semi-Sweet
Baking Chocolate
3 tablespoons butter

Directions

Beat pudding mix and milk in large with whisk 2 min. Add peanut butter; mix well. Stir in COOL WHIP. Layer 1/3 of the grahams and half the pudding mixture in 13x9-inch dish, breaking grahams as necessary to fit. Repeat layers. Top with remaining grahams.

Microwave chocolate and butter in microwaveable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Spread over grahams.

Refrigerate 8 hours.

Easy Add-In Macaroni and Cheese

Ingredients

1 (7.25 ounce) package uncooked macaroni and cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup margarine
3 tablespoons sour cream
1 cup shredded Cheddar cheese
12 buttery round crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook the macaroni according to directions on the box. Remove from heat, drain, and add soup, 1/4 cup of the margarine, sour cream, shredded cheese, and the cheese packet from the box. Do not use milk as directed on the box.

Pour in a small casserole dish and top with crumbled crackers. Melt the remaining margarine and pour over the crackers. Bake in a preheated oven for 25 minutes.

Easy Black Bean Soup

Ingredients

2 tablespoons olive oil
1 cup chopped white onions
1 teaspoon chopped fresh ginger
1 teaspoon chopped fresh garlic
1/2 teaspoon cayenne pepper
1 teaspoon dried thyme
3/4 teaspoon allspice
1/8 teaspoon celery salt
3 cups vegetable broth
1 (14.25 ounce) can tomato puree
2 (16 ounce) cans refried black beans
1/8 teaspoon black pepper
1 teaspoon white sugar
2 (15 ounce) cans black beans, rinsed and drained
1/4 cup fresh lemon juice
1 (8 ounce) container sour cream

Directions

Heat the olive oil in a large saucepan over medium heat, and cook the onion until tender. Mix in ginger and garlic, and season with cayenne pepper, thyme, allspice, and celery salt. Pour in the broth. Mix in tomato puree, refried black beans, black pepper, and sugar. Cook and stir until heated through.

Mix the remaining black beans and lemon juice into the soup. Continue cooking until heated through. Top each serving with a dollop of sour cream.

Easy Sugar Cookies

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

Easy Tomato Soup Spice Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup
1/2 cup water
2 eggs

Directions

Preheat oven to 350 degrees F. Grease and lightly flour two 8-inch or 9-inch round cake pans.

Mix cake mix, soup, water and eggs according to package directions. Pour into prepared pans.

Bake 25 minutes or until done.

Cool on wire racks 10 minutes. Remove from pans and cool completely.

Fill and frost with your favorite cream cheese frosting.

Easy Pineapple Cheesecake

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup SLENDA® No Calorie Sweetener, Granulated
2 (15 ounce) cans crushed pineapple, drained
1 3/4 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, mix cream cheese and SLENDA® Granulated Sweetener together. Stir in 1 can of pineapple and whipped topping to cream cheese mixture. Mix until smooth.

Pour mixture into crust and top with other can of pineapple. Cover and chill for 2 hours.

Easy Moo Shu Vegetable Wraps

Ingredients

3 green onion, cut into 2-inch pieces
3/4 cup baby carrots, quartered lengthwise
3/4 cup frozen whole kernel corn
2 teaspoons vegetable oil
4 ounces Morningstar FarmsB® Meal StartersB®, Chik'n Strips
2 cups packaged coleslaw mix
3/4 cup fresh pea pods, halved
1/4 cup hoisin sauce
1/8 teaspoon ground red pepper
6 (8 inch) whole wheat flour tortillas or flour tortillas, warm

Directions

Lengthwise sliver green onion pieces. In large nonstick skillet cook and stir onions, carrots and corn in oil about 2 minutes or until crisp-tender. Stir in Morningstar FarmsB® Meal StartersB® Chik'n Strips. Cook and stir over medium-high heat for 1 minute more.

Stir in cole slaw mix, pea pods, hoisin sauce and red pepper. Cook and stir about 1 minute or until heated through. Spoon about 2/3 cup filling onto each tortilla just below center. Fold bottom edge up. Fold in sides, covering filling.

Easy Seafood Fettucini

Ingredients

4 tablespoons butter
1 large onion, chopped
4 cloves garlic, minced
3 tablespoons all-purpose flour
2 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup
4 ounces fresh shrimp, peeled and deveined
4 ounces crabmeat
8 bay scallops, raw
16 ounces dry fettuccini noodles

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saute pan, melt butter and saute onions and garlic until onions are almost translucent.

Stir in flour, coating all of the onions well. Gradually pour in milk, stirring constantly. Stir in mushroom soup and seafood.

Cook for 10 minutes or until shrimp are pink and scallops are opaque. Serve over pasta.

Easy Teriyaki Kabobs

Ingredients

2 pounds pork tenderloin,
trimmed, cut into 1-inch cubes*
1/2 cup Kikkoman Teriyaki
Marinade and Sauce
2 tablespoons vegetable oil
1 (20 ounce) can Dole pineapple
chunks, drained
1 pint cherry tomatoes
2 red or green bell peppers, cut
into 1 1/2-inch pieces

Directions

Pierce meat with a fork so marinade can penetrate. Combine teriyaki sauce and oil. Reserve 2 tablespoons in separate bowl. Pour remainder of marinade over meat cubes and marinate 1 hour, turning occasionally.

Thread meat on skewers alternating meat with vegetables and pineapple chunks. Place on grill 4 to 5 inches from heat and cook 15 minutes. Turn skewers and brush ingredients with reserved marinade, and cook to desired doneness.

Easy Cheesy Chicken II

Ingredients

4 skinless, boneless chicken
breast halves
1/4 cup butter, melted
3 cups crushed cheese flavored
butter crackers

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Lightly grease a 9x13 inch baking dish. Roll the chicken breasts in melted butter or margarine, then in the crushed cracker crumbs. Bake in the preheated oven for 50 to 60 minutes.

Easy Lasagna III

Ingredients

10 ounces lasagna noodles
1 1/2 pounds lean ground beef
3 cups cottage cheese
2 eggs
1 teaspoon garlic powder
2 tablespoons dried parsley
salt and pepper to taste
1 (6 ounce) can tomato paste
2 (6.5 ounce) cans tomato sauce

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, brown ground beef. Using a fork, mix cottage cheese, eggs, garlic powder, parsley, salt and pepper. In a separate bowl combine tomato paste and tomato sauce.

In a 9x13 inch baking pan, layer noodles, ground beef, tomato sauce mixture and cottage cheese mixture. Two layers of each will fit. Cover with tin foil and bake for 30 minutes. Remove tin foil the last 8 minutes of baking time.

Easy Cajun Jambalaya

Ingredients

2 teaspoons olive oil
2 boneless skinless chicken breasts, cut into bite-size pieces
8 ounces kielbasa, diced
1 onion, diced
1 green bell pepper, diced
1/2 cup diced celery
2 tablespoons chopped garlic
1/4 teaspoon cayenne pepper
1/2 teaspoon onion powder
salt and ground black pepper to taste
2 cups uncooked white rice
4 cups chicken stock
3 bay leaves
2 teaspoons Worcestershire sauce
1 teaspoon hot pepper sauce

Directions

Heat oil in a large pot over medium high heat. Saute chicken and kielbasa until lightly browned, about 5 minutes. Stir in onion, bell pepper, celery and garlic. Season with cayenne, onion powder, salt and pepper. Cook 5 minutes, or until onion is tender and translucent. Add rice, then stir in chicken stock and bay leaves. Bring to a boil, then reduce heat, cover, and simmer 20 minutes, or until rice is tender. Stir in the Worcestershire sauce and hot pepper sauce.

Easy PHILLY OREO Cheesecake

Ingredients

24 OREO Cookies, divided
3 tablespoons butter, melted
3 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 eggs

Directions

Heat oven to 350 degrees F. Place 16 of the cookies in resealable plastic bag. Flatten bag to remove excess air, then seal bag. Finely crush cookies by rolling a rolling pin across the bag. Place in bowl. Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Chop or crush remaining 8 cookies. Gently stir half of the chopped cookies into cream cheese batter. Pour over prepared crust; sprinkle with the remaining chopped cookies.

Bake 45 min. or until centre is almost set. Cool. Refrigerate 3 hours or overnight. Cut into 12 pieces. Store leftover cheesecake in refrigerator.

Easy Cola Chicken

Ingredients

4 skinless, boneless chicken
breast halves
salt and pepper to taste
2 tablespoons Worcestershire
sauce
1 cup ketchup
1 cup cola-flavored carbonated
beverage

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the chicken pieces into a 9x13 inch baking dish. Season with salt and pepper. In a medium bowl, mix together the Worcestershire sauce, ketchup and cola. Pour over the chicken. Cover with a lid or aluminum foil.

Bake for 50 minutes in the preheated oven, until the chicken is no longer pink.

Easy Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese
1 (.7 ounce) package dry Italian-style salad dressing mix
1 cup chopped nuts

Directions

In a large bowl, mix together cream cheese and salad dressing mix. Shape into 1 large ball and roll in chopped nuts.

Refrigerate cheese ball for several hours or overnight.

Easy Garam Masala

Ingredients

1 tablespoon ground cumin
1 1/2 teaspoons ground coriander
1 1/2 teaspoons ground
cardamom
1 1/2 teaspoons ground pepper
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg

Directions

Mix cumin, coriander, cardamom, pepper, cinnamon, cloves, and nutmeg in a bowl. Place mix in an airtight container, and store in a cool, dry place.

Easy Vanilla Ice Cream

Ingredients

2 cups cold fat free milk
1 (14 ounce) can fat free
sweetened condensed milk
1 (1 ounce) package sugar-free
instant vanilla pudding mix

Directions

In a large bowl, whisk all ingredients until blended and thickened. Freeze in an ice cream freezer according to the manufacturer's directions.

Transfer to a freezer container. Cover and freeze for 1 hour or until firm.

Cheese Easy Squares

Ingredients

1/3 cup grated Parmesan cheese
1/3 cup mayonnaise
1/3 onion, grated, juice reserved
1 (1 pound) loaf cocktail rye bread

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the Parmesan cheese, mayonnaise, onion and reserved onion juice in a blender or food processor. Blend thoroughly. Spread the mixture evenly on slices of cocktail rye bread.

Place cocktail rye bread slices on a large baking sheet. Bake in the preheated oven 10 minutes, or until lightly toasted.

Easy Tiramisu Pie

Ingredients

48 NILLA Wafers, divided
1/4 cup brewed strong MAXWELL HOUSE Coffee, cooled, divided
4 ounces PHILADELPHIA Cream Cheese, softened
1 1/2 cups cold milk
1 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding
2 cups thawed COOL WHIP Whipped Topping
1 square BAKER'S Semi-Sweet Baking Chocolate, grated

Directions

Arrange 36 of the wafers on bottom and up side of 9-inch pie plate. Drizzle with 2 Tbsp. of the coffee.

Beat cream cheese in large bowl with electric mixer until creamy. Gradually beat in milk. Add dry pudding mix. Beat on low speed 1 min. Gently stir in COOL WHIP. Spread half of the pudding mixture over wafers on bottom of crust; top with layers of half of the chocolate and the remaining wafers. Drizzle with remaining coffee. Cover with remaining pudding mixture and remaining chocolate.

Refrigerate at least 3 hours. Store leftovers in refrigerator.

Quick and Easy Falafel Salad

Ingredients

3 ounces dry falafel mix
1/2 cup olive oil for frying
1 medium cucumber, chopped
2 medium tomatoes, chopped
1 small onion, chopped
1 large green bell pepper, chopped
1 stalk celery, chopped
2 large carrots, chopped
1 1/2 cups reduced fat Ranch dressing
1/2 teaspoon garlic powder (optional)
1/2 teaspoon ground cumin (optional)
1 head romaine lettuce, torn

Directions

Prepare the falafel mix according to package directions. Heat the oil in a skillet over medium-high heat. Shape the prepared falafel mix into 1/2-inch rounds. Place in the skillet in batches, and fry until evenly browned. Drain on paper towels.

In a large bowl, mix the falafel, cucumber, tomatoes, onion, green bell pepper, celery, and carrots. In a separate bowl, mix the Ranch dressing, garlic powder, and cumin. Toss with the salad to coat. Serve over lettuce.

Campbell's Kitchen Easy Beef Enchiladas

Ingredients

1 pound ground beef
1 (1 ounce) package taco seasoning mix or burrito seasoning mix
1 (16 ounce) can refried beans
1 (10.75 ounce) can Campbell's® Condensed Cheddar Cheese Soup
1 medium onion, chopped
1 cup cooked regular long-grain white rice (optional)
12 flour tortillas (10-inch), warmed
1 1/2 cups prepared enchilada sauce
shredded Cheddar cheese

Directions

Heat the oven to 350 degrees F. Cook the beef in a 10-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat. Stir the seasoning mix, beans, soup, onion and rice, if desired, in the skillet.

Divide the beef mixture among the tortillas. Roll up the tortillas and place seam-side down into a 3-quart shallow baking dish. Pour the enchilada sauce over the filled tortillas and sprinkle with the cheese.

Bake for 20 minutes or until the enchiladas are hot and bubbling.

Easy-as-Pie Lemon 'Meringue'

Ingredients

35 NILLA Wafers, finely crushed
2 tablespoons sugar
1/4 cup butter or margarine,
melted
1/4 cup sugar
2 tablespoons cornstarch
2 1/2 cups water
2 pkg. (4 serving size) JELL-O
Brand Lemon Flavor Gelatin
1 1/2 teaspoons grated lemon
peel
4 cups JET-PUFFED Miniature
Marshmallows
1/4 cup milk
2 cups thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 350 degrees F. Mix wafer crumbs, 2 Tbsp. sugar and the butter until well blended. Press firmly onto bottom and up side of 9-inch pie plate. Bake 5 min.; set aside.

Mix 1/4 cup sugar and the cornstarch in medium saucepan. Gradually add water, stirring until well blended. Bring to boil on medium heat. Boil 8 min., stirring constantly. Remove from heat. Add dry gelatin mixes and lemon peel; stir until gelatin is completely dissolved. Refrigerate 1 hour or until slightly thickened, stirring occasionally. Pour into crust.

Microwave marshmallows and milk in large microwaveable bowl on HIGH 1-1/2 min. or until marshmallows are completely melted, stirring after 1 min. Stir until mixture is well blended. Refrigerate 15 min. or until completely cooled. Gently stir in whipped topping; spread over gelatin mixture. Refrigerate at least 3 hours or until firm. Store leftover pie in refrigerator.

Quick and Easy Pizza Crust

Ingredients

1 (.25 ounce) package active dry yeast
1 teaspoon white sugar
1 cup warm water (110 degrees F/45 degrees C)
2 1/2 cups bread flour
2 tablespoons olive oil
1 teaspoon salt

Directions

Preheat oven to 450 degrees F (230 degrees C). In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.

Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal. Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving.

Easy Vegetable Soup II

Ingredients

2 pounds cubed stew meat
5 potatoes, cubed
5 carrots, chopped
1/2 onion, chopped
1 (15.25 ounce) can whole kernel corn, with liquid
1 (15 ounce) can peas
1 (15 ounce) can green beans
1 (15 ounce) can lima beans
1 (15 ounce) can butter beans
1 (14.5 ounce) can peeled and diced tomatoes with juice
salt and pepper to taste

Directions

In a large pot over high heat, boil the stew meat in enough water to cover the meat completely for 30 minutes, skimming the froth as necessary.

Place the potatoes, carrots and onions into the pot, adding water if necessary. Boil for 30 minutes

Drain the water but leave enough to cover the meat and vegetables in the pot. Then add the corn, peas, green beans, lima beans, butter beans and tomatoes. Reduce heat to low and let simmer for 1 to 1 1/2 hours. Season with salt and pepper to taste.

Easy Slow Cooker French Dip

Ingredients

4 pounds rump roast
1 (10.5 ounce) can beef broth
1 (10.5 ounce) can condensed
French onion soup
1 (12 fluid ounce) can or bottle
beer
6 French rolls
2 tablespoons butter

Directions

Trim excess fat from the rump roast, and place in a slow cooker. Add the beef broth, onion soup and beer. Cook on Low setting for 7 hours.

Preheat oven to 350 degrees F (175 degrees C).

Split French rolls, and spread with butter. Bake 10 minutes, or until heated through.

Slice the meat on the diagonal, and place on the rolls. Serve the sauce for dipping.

Easy Chocolate Butterscotch Cookies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup vegetable oil
2 eggs
2 cups butterscotch chips

Directions

Preheat oven to 350 degrees F.

Combine cake mix, oil and eggs in a large bowl. Add butterscotch chips and mix well.

Drop dough by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes until the center is just set. Let stand 2 minutes.

Remove to wire rack to cool completely.

Easy Rugalech

Ingredients

1/2 pound butter
2 cups cottage cheese
2 cups all-purpose flour
1/2 cup raisins
1 tablespoon ground cinnamon
2 tablespoons granulated sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix butter or margarine, cottage cheese and flour together.

Roll the dough into a circle about 1/4 inch thick. Cut the dough into triangular wedges. Sprinkle raisins into the broad end of the wedge along with cinnamon and sugar. Roll from the broad edge toward the pointed edge to form crescents. Sprinkle the crescents with cinnamon and sugar. Arrange the cookies on an ungreased baking sheet.

Bake for 12 minutes.