

*A
Feast
of
Greetings*



NGRESA

North Georgia Regional Educational Service Agency

2017



As we prepare for a time when we draw family and friends close, NGRESA would like to take this opportunity to share with you some of our favorite recipes. Each of these recipes holds memories of wonderful experiences and time well spent. We hope that you will find a few favorites to share with others during this holiday season and for many seasons to come.

The NGRESA Staff

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Almond Brittle

INGREDIENTS

2 sticks butter (not margarine)
1 cup sugar
1 cup sliced almonds (pecans work well also)
1 tbsp. water
1 tbsp. white Karo syrup
5-6 midget Hershey bars

DIRECTIONS

Mix all ingredients together (except bars) in a saucepan. Cook over high heat (or medium high), stirring constantly with wooden spoon until "amber" color (about 9-12 minutes). Pour onto large cookie sheet and spread thin. Break Hershey bars and spread over candy while hot. When soft, spread thin over top. Cool in refrigerator. Break into small pieces. Keep in air-tight container.

Apple Breakfast Sandwiches

INGREDIENTS

1/3 cup brown sugar
2 tbsp. flour
½ tsp. cinnamon
1 can biscuits (10)
1 cup grated cheese
1 tbsp. butter, melted
2 apples, coned and sliced

DIRECTIONS

Combine brown sugar, flour, cinnamon. Press biscuit in 3" circle, sprinkle with cheese – add apple ring and sprinkle with sugar mix. Drizzle with butter. Bake at 350° for 15 minutes. Serve immediately.



Bacon and Egg Quiche

INGREDIENTS

8 strips bacon cooked and crumbled
1 1/2 cups milk
1/2 cup buttermilk biscuit mix (Bisquick)
6 eggs
1/4 cup butter or margarine, melted
dash pepper (or to taste)
salt to taste
1 cup shredded cheese

DIRECTIONS

Cook and crumble bacon, set aside. In a blender combine milk, biscuit mix, eggs, butter, salt and pepper. Blend for 15 seconds. Pour into a deep dish 9 - 11 inch pie pan. Sprinkle bacon and cheese on top and lightly press below surface with a fork. Bake 350 degrees for 30-45 minutes or until a knife inserted near center comes out clean. Let stand a few minutes before cutting.

Baked Peach Pudding

INGREDIENTS

2 cup raw peaches
1/2 tsp. salt
3/4 cup sugar
1 tsp. baking powder
4 tbsp. butter
1 cup flour
1/2 cup milk

Topping:

1 cup sugar
1 tbsp. cornstarch
1/4 tsp. salt
1 cup (or more) boiling water

DIRECTIONS

Arrange sliced peaches in bottom of baking dish. Make a cake batter by creaming butter and sugar together. Add sifted dry ingredients alternately with the milk. Spread batter over sliced peaches. Then add topping. Mix sugar, cornstarch, and salt. Sift over batter. Pour boiling water over all. Bake @ 325 degrees for 50 min or until peaches are soft.

Beef Stroganoff

INGREDIENTS

1 flat iron steak
1 large onion
1 can beef broth
2 cans cream of mushroom soup
1 can tomato paste
1 cup sour cream
1 large pkg extra wide egg noodles
Flour
1 stick salted butter
3/4 cup water
(optional) 1-2 cans mushrooms

DIRECTIONS

Trim steak into small cubes and coat with flour. Sauté diced onion in butter over medium heat until translucent. Add steak and brown. Transfer to pot or crockpot and add the soup, tomato paste, and water. Deglaze the steak pan with broth and add to pot. Cook on med-low heat for 45 minutes to 2 hours (longer is better). Stirring occasionally. If using a crockpot, cook on low all day. Add a little water if it is too thick. The sauce is done when it becomes unified in color and consistency. 10 minutes before serving time, cook the noodles following pkg. directions and add the sour cream to the sauce. Salt and/or pepper if needed. Drain the noodles. Serve sauce over the noodles or add the noodles to the sauce.

Brown Sugar Pound Cake

INGREDIENTS

2 sticks, butter
1 scant cup of milk
½ cup shortening
3 cups flour
2 cups brown sugar
2 cups chopped nuts
1 cup white sugar
½ tsp. maple flavoring
½ tsp. salt
1 tsp. vanilla
5 eggs
½ tsp. baking powder

DIRECTIONS

Cream butter and shortening. Add sugar until light. Add eggs. Alternate dry ingredients with milk. Add flavoring and nuts. Bake 1 hour and 10 minutes in Angel Food pan, Bundt pan, or 1 layer OR 13 x 9 pan at 300°. Glaze - stir butter and brown sugar over heat until hot. Add confectioners' sugar to mixture. Remove from heat and add vanilla and milk until of spreading consistency

Glaze:

1 stick butter
½ cup brown sugar
½ box confectioners' sugar
1 tsp. vanilla



Buckeyes

INGREDIENTS

2 sticks Margarine
1 cup peanut butter
1 ½ tsp. vanilla
1 ½ boxes powdered sugar
½ oz. paraffin wax
1 bag chocolate chips

DIRECTIONS

Cream together margarine and peanut butter. Add in vanilla and sugar and continue mixing until well blended. Roll into balls and place on wax paper lined cookie sheet. Chill in freezer for 10-30 minutes. Melt chips and wax together in double boiler or microwave stirring frequently till smooth. Dip balls into chocolate and place back on sheet and in refrigerator to set.

Cake Mix Cookies

INGREDIENTS

1 yellow cake mix
½ cup oil
¼ cup water
2 eggs
1 tsp. vanilla

DIRECTIONS

Mix all ingredients. Add mix just until mixed. Add other drop by Tablespoons. Bake at 350° for 15 minutes. Make 40 large cookies.

Variations:

- > Add nuts, chocolate chips and/or peanut butter chips and/or Brickle
- > Orange slices
- > Use orange juice for water
- > Add 2 tsp. ginger
- > Add finely chopped orange slice candy to mix
- > Add chopped nuts

Caramel Chocolate Cheesecake Bites

INGREDIENTS

¾ cup toasted wheat germ
2 pkg. (8 oz.) reduced fat cream cheese
¾ cup sugar
1/3 cup baking cocoa
4 egg whites
1 tsp. vanilla extract
36 pecan halves
3 tbsp. fat-free caramel ice cream topping

DIRECTIONS

Coat 36 miniature muffin cups with nonstick cooking spray; generously coat each with wheat germ. Set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add cocoa; mix well. Beat in egg whites and vanilla just until combined. Spoon 4 tsp. into each muffin cup. Bake at 350° for 13-16 minutes or until set. Cool in pans for 10 minutes before removing to wire racks. Cool for 30 minutes and refrigerate. (Cheesecakes may sink in the center upon cooling.) To serve, top each with a pecan half. Microwave caramel topping on high for 10 seconds or until soft. Spoon ¼ tsp. over each. Yield: 3 dozen.



Cheddar Pennies

INGREDIENTS

4 tbsp. butter, at room temperature
1 cup grated cheddar cheese
1/3 cup flour
1/8 tsp. salt
1/8-1/4 tsp. chili powder

DIRECTIONS

Cream butter with mixer. Stir in cheese, flour, salt and chili. Gather to form a dough. Transfer to a lightly floured surface. Shape into a cylinder about 1 ¼ inches in diameter. Wrap in wax paper and refrigerate for 1-2 hours. Preheat the oven to 350 degrees. Grease 1-2 cookie sheets. Slice dough into ¼ inch thick rounds and place on sheets. Bake until golden, about 15 minutes. Transfer to rack to cool.

Cheese and Bacon Dip

INGREDIENTS

1 - 6 oz. Sour Cream
2 cups Cheddar Cheese
Shredded
8 oz. Cream Cheese
1 lb. bacon cooked crisp and
crumbled
Green onion chopped to
taste

DIRECTIONS

Mix all the cheese together until combined stir
in bacon and green onion. Place in an oven
proof 1 qt. casserole. Heat oven to 400. Bake
20-30 minutes until bubbly. Serve with
crackers, bread, or vegetables. This is served
hot-warm.

Cheese Straws

INGREDIENTS

1 lb. cheese, sharp cheddar
1 tsp. salt
1 stick oleo, softened
1 tsp. baking powder
2 cup sifted flour
½ tsp. paprika
Dash garlic powder
¼ - ½ tsp. red pepper
(depending on freshness)

DIRECTIONS

Grate cheese (best not to use pre-grated). Mix
all ingredients. If needed, can microwave for
15 – 30 seconds to soften. Put through cookie
press. Bake at 350° for 10 – 15 minutes.

Cherry Delight

INGREDIENTS

1 pkg. graham crackers
(crushed)
¾ stick margarine
2 tbsp. sugar

Filling:

2 cans cherries
1 8 oz. pkg. cream cheese
1 cup powdered sugar

DIRECTIONS

Press crust in into pan and place in refrigerator
until cool. Blend cream cheese and sugar well.
Fold in cool whip. Use ½ for first layer. Spread
1 can cherries. Add rest of filling and spread
other can of cherries on top. Chill for 2 to 4
hours.

Chicken Puffs

INGREDIENTS

¼ butter
½ cup boiling water
½ cup all-purpose flour
¼ tsp. salt
2 eggs
2/3 cup grated swiss cheese
1 cup finely chopped cooked chicken
¼ cup finely chopped green peppers
¼ cup finely chopped tomatoes
2 tbsp. white wine
½ tsp. seasoning salt
¼ tsp. ground pepper
1/3 cup mayonnaise

DIRECTIONS

Preheat oven to 400 degrees. In a small saucepan over low to medium heat melt butter in boiling water. Add flour and salt stirring until mixture forms a ball. Remove from heat and allow to cool some. Add eggs and beat vigorously until smooth. Stir in cheese. Drop dough by heaping teaspoonful onto greased baking sheet. Bake for 20 minutes or until golden brown. Remove puffs from oven. Cool then split to make a pocket. Combine remaining ingredients adding more mayo if needed to moisten. Fill each puff with heaping teaspoon of chicken mixture. Makes 2 dozen

Chocolate Cherry Cake

INGREDIENTS

1 Devil's Food Cake Mix
1 can 21 oz. Cherry pie filling
2 eggs
1 tsp. almond extract

Frosting:

1 cup powdered sugar
5 tbsp. butter
1/3 cup milk
1 cup semisweet chocolate chips
1 tsp. vanilla

DIRECTIONS

Place all ingredients in a bowl and beat for 1-2 minutes by hand. Pour batter into 9X13 sprayed pan. Bake at 350F for 35-40 minutes. (Spread hot frosting over warm cake) For frosting, mix together powdered sugar, butter, milk, and chocolate chips over medium heat. Add vanilla and stir, cooking for 1-2 minutes. Spread hot over warm cake.

Chocolate Chip Pound Cake

INGREDIENTS

1 box yellow cake mix
2 pkgs. Instant vanilla pudding
4 eggs
1 cup water
½ cup oil
1 bar German chocolate, grated
1 (6-oz.) pkg. chocolate chips

DIRECTIONS

Mix all ingredients. Bake at 350° for 1 hour and 15 minutes.

Chocolate Oatmeal No Bake Cookies

INGREDIENTS

2 cups sugar
1 stick butter
3 tbspc. cocoa
½ cup milk or water
1 tbspc. vanilla flavoring
½ cup peanut butter
2 cups oats

DIRECTIONS

Mix together sugar, butter, cocoa, and milk or water in saucepan. Let boil 2 minutes. Remove from heat and add vanilla, peanut butter and oats. Spoon out onto waxed paper. Let cool.

Christmas Teacakes

INGREDIENTS

2 cup sugar
1 tsp. vanilla
1 cup butter
4 cup flour
3 eggs
1 tsp. baking soda

DIRECTIONS

Cream together sugar, butter, eggs; add vanilla. Sift together flour and soda. Add to the creamed mixture, stirring with a spoon. Dough should be stiff enough to roll out thin; add more flour gradually, if necessary. Bake on greased cookie sheets @ 350 degrees until light brown (8 – 10 minutes). Can decorate with canned icing. (makes 6 doz.)



Corn Casserole

INGREDIENTS

1 can regular corn
1 can cream corn
1 cup sour cream (light)
2 eggs, beaten (in cup)
1 stick margarine (melted)
1 pkg. Jiffy corn bread mix

DIRECTIONS

Mix all ingredients together. Spray a casserole dish with Pam. Pour mixture into dish. Bake at 350° for 50 minutes.

Crack Crackers

INGREDIENTS

1/3 cup olive oil
1 (1-oz.) package ranch dressing mix
1 tbsp. dried dill
1 tbsp. garlic powder
2 (16-oz.) packages bite-size Cheddar cheese crackers (such as Cheez-it)

DIRECTIONS

Preheat oven to 300°F. Whisk together olive oil, ranch dressing mix, dried dill, and garlic powder in a small bowl. Drizzle over Cheddar cheese crackers in a large bowl. Toss to coat. Divide between 2 large rimmed baking sheets, and spread in an even layer. Bake 30 minutes or until lightly toasted, stirring every 10 minutes. Cool on pans 30 minutes. Store in large Ziploc plastic bags or in airtight containers.

Date-nut balls

INGREDIENTS

(can double this)

- 1 (8oz) package chopped pitted dates
- 1 cup white sugar
- ½ cup margarine or butter
- 2-3 cups rice Krispies cereal
- 1 cup finely chopped pecans
- 1 tsp. vanilla
- ½ cup confectioners sugar or as needed

DIRECTIONS

In heavy pan, cook and stir dates, sugar, and margarine or butter over low heat until sugar dissolves and it begins bubbling and pulling away from pan (1-2 min). Remove from heat. Fold in rice krispies, pecans and vanilla and mix evenly. Grease hands with butter or margarine. Roll date mixture into 1 inch balls then roll date balls into confectioners sugar to coat.

Eggplant Parmesan

INGREDIENTS

- 1 large eggplant (1.5 lb.)
- 3 eggs, beaten
- 2 cups Italian bread crumbs
- 1 cup salad oil
- 2 tbsp. oregano
- 2 tbsp. salt
- 2 8oz. sliced mozzarella cheese
- 4 8oz. cans tomato sauce (or spaghetti sauce)
- ½ cup parmesan

DIRECTIONS

Heat oil in large skillet. Cut eggplant into ¼ in. slices. Dip into beaten eggs, then breadcrumbs covering completely. Sauté eggplant until golden brown (2 mins. Each side). Grease a 9x9x1 ¾ dish and layer in ½ of the eggplant, 1 tbsp. oregano, 1 tbsp. salt, ½ of the mozzarella, ½ of the tomato sauce, and ¼ cup parmesan. Repeat layers. Bake in 350° oven for 25-30 mins.



Fresh Apple Cake

INGREDIENTS

1 ¼ cups cooking oil
2 cups sugar
3 eggs
2 tsp. vanilla
3 cups plain flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 cup chopped pecans
2 med. apples peeled and diced

DIRECTIONS

Combine oil, sugar, and eggs. Beat at medium speed for 3 minutes. Add vanilla. Combine dry ingredients (flour, soda, salt, and cinnamon). Add to above mixture. Fold in chopped pecans and apples. Bake in Bundt pan at 325° for 1 hour and 20 minutes or until cake is done.

Fruit Cake Cookies

INGREDIENTS

½ cup butter
1 cup brown sugar
4 eggs
3 tbsp. milk
3 cups sifted plain flour
2 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
¾ lb. raisins
½ lb. broken pecan pieces
½ lb. candied cherries
½ lb. candied pineapple
¼ cup fruit juice (such as pineapple, orange or grape)

DIRECTIONS

Cream butter and sugar. Add eggs and beat well. Add milk and mix. Sift flour, soda and spices together. Add dry ingredients to the butter and sugar mixture. Mix well. Stir in fruits and nuts, then add fruit juice. Drop by teaspoonfuls on greased cookie sheet. Gently press the whole pecans and colored cherries in center of each cookie before baking. Bake in 325° oven for 20 minutes or until cookies are firm, but not very brown. May be kept several weeks in covered container. For cookie toppings, before baking, you can add whole pecans, whole cherries (red and green)

Fruit Pizza

INGREDIENTS

1 Pillsbury sugar cookie dough
1 jar marshmallow cream
1 pkg. cream cheese
½ container cool whip
assortment of fresh fruit

DIRECTIONS

Spread sugar cookie dough out on a standard size pizza pan and bake at 350° for 10-12 minutes. Mix together marshmallow cream, cream cheese, and cool whip. Spread on cookie. Add fruit on top; strawberries, blueberries, raspberries, peaches, kiwi, pineapple, whatever you like! Optional: drizzle simple syrup over the top for a finished, glazed look.

Gluten Free Banana Bread

INGREDIENTS

½ cup of cane sugar
½ cup coconut palm sugar
2 Eggs
2/3 cup coconut oil (melted)
1 tsp. vanilla
1 ¼ cup All-purpose flour blend (substitute coconut flour, or rice flour)
1 tsp. baking powder
1 tsp. ground cinnamon
½ tsp. xanthan gum (omit if your gluten free flour blend already has it in it or you're using regular flour)
½ tsp. baking soda
½ tsp. salt
2 cups mashed, very ripe bananas
½ cup chopped nuts or dark chocolate chips

DIRECTIONS

Heat oven to 350 degrees. Lightly grease bottom only of 9X5 inch loaf pan. In a large bowl, beat sugar and eggs with electric mixer on medium speed until well blended. Add oil and vanilla; beat until smooth. In a medium bowl, mix flour blend, baking powder, cinnamon, xanthan gum, baking soda, and salt. Gradually beat into egg mixture on low speed until blended. Stir in bananas and nuts (or dark chocolate chips). Bake 1 hour 10 minutes or until toothpick inserted in center comes out clean. Cool in pan for 15 minutes. Remove from pan onto cooling rack; cool completely, about 2 hours.

Graham Nut Bars

INGREDIENTS

1 pkg. Graham Crackers
broken into individual
rectangles
2 sticks margarine
1 cup brown sugar
1 cup chopped pecans

DIRECTIONS

Line cookie sheet with foil and lay the graham crackers on the foil. It does not matter how close they are. Boil margarine and sugar for two minutes. Add 1 cup chopped pecans. Pour/spoon onto graham crackers covering completely. Bake at 350 degrees for 10 minutes. Cook completely and break apart. Store in air tight container.

Grandmommy's Buttermilk Biscuits

INGREDIENTS

2 cups white lily self-rising
flour + more for flouring
board and cutter and hands
¼ cup Crisco + more for
greasing pan
¾ cup buttermilk
Butter

DIRECTIONS

Preheat oven to 475° F. Lightly coat well seasoned cast iron skillet with vegetable shortening. Set aside. Add flour to a large mixing bowl. Cut in shortening with a pastry blender, two forks, or knives until well-combined and crumbly. Slowly pour in buttermilk and stir gently until just combined. Do not overmix. Pour biscuit dough onto a floured surface. Gently pat or roll to about ½-inch thick. Cut out biscuits using about a 2-3 in biscuit cutter (the rim of a 2-3 inch glass works well). Place biscuits around edges of skillet leaving about half an inch between biscuits to allow them room to rise. Place in preheated oven and bake about 10-12 minutes. Remove from oven and immediately drizzle melted butter over tops and serve hot!



Granny's Cookies

INGREDIENTS

2 ¼ cup All-purpose flour
2 cups firmly packed brown sugar
1 tsp. soda
1 tsp. salt
1 cup butter (2 sticks) softened
2 tsp. Vanilla
2 eggs
2 cups quick-cooking oats
1 12 oz. pkg. semi-sweet chocolate chips
1 cup chopped nuts

Optional ingredients – Stir one of the following into the dough, if desired.

1 cup peanut butter
1 cup flaked coconut
1 cup wheat germ
1 cup nonfat dry milk

DIRECTIONS

Heat oven to 350 degrees. Lightly spoon flour into measuring cup: level off. In large bowl combine all ingredients except the one cup flour, oats chocolate chips and nuts. Beat at medium speed until well blended. By hand stir in remaining ingredients one at a time. Add on optional ingredient, if desired... Drop dough by rounded teaspoons, 2 inches apart onto an ungreased cookie sheet. Bake at 350 degrees for 10 to 15 minutes. Cool for 1 minutes on the cookie sheet then remove to a wire rack. Makes 6-7 dozen



Grape Salad

INGREDIENTS

8 oz. cream cheese
8 oz. sour cream
Small tub Cool Whip
1 c. sugar
average sized of seedless grapes
1 large can mandarin oranges
brown sugar (as needed)
pecans (as needed)

DIRECTIONS

Mix together cream cheese, sour cream, cool whip, and sugar. Add grapes and drained mandarin oranges. Other fruit is optional, such as: fruit cocktail (drained), pineapple chunks (drained), fresh blueberries or strawberries. Top with brown sugar and pecans.

Instant Russian Tea

INGREDIENTS

1 large jar Tang
2 pkg. lemonade mix
1 cup instant tea w/ lemon & sugar
1 cup sugar
1 tsp. cinnamon
1 tsp. cloves

DIRECTIONS

Stir all ingredients together. Put 2 tsp. mix per cup of boiling water.

Mama's Easy Pound Cake (1956)

INGREDIENTS

INGREDIENTS:

1 cup Crisco
5 eggs
1 2/3 cups sugar
dash salt
2 cups flour
½ tsp. almond extract
½ tsp. vanilla extract

DIRECTIONS

Mix all ingredients with mixer. Bake at 325 degrees approximately 1 hour. My mama used to mix one of these up in a jiffy if someone called and said they were coming over for coffee or if she needed to take a little something to someone who was sick. Small cake, but so yummy – especially a slice toasted in the oven with butter.

Pecan Pie

INGREDIENTS

3 eggs, well beaten
1 cup white Karo
1 tsp. vanilla
1 cup whole or chopped pecans (can use a little more)
1/3 cup white sugar
½ cup butter
dash of salt
frozen or homemade pie shell

DIRECTIONS

Heat butter to just melting. Beat eggs well and mix in all other ingredients adding pecans last. Pour into unbaked 9 inch pie shell. Bake at 350° for 40-45 minutes. Can swap some white sugar for brown sugar for a darker, stronger flavored filling.

Pineapple Casserole

INGREDIENTS

2 large cans chunk pineapple
– drained
2 cups grated cheddar cheese
5 tbsp. flour
1 cup sugar

Topping:

1 roll Ritz crackers crumbled
1 stick butter

DIRECTIONS

Combine pineapple and cheese – mix well. Add flour and sugar, mix again. Spread in square or oblong baking dish. Topping- Crumble Ritz crackers and combine with 1 stick butter. Sprinkle on topping. Bake @ 350 degrees for 30 minutes.



Quick Egg Custard

INGREDIENTS

3 tbsp. butter
3 eggs
2 tbsp. flour
1 cup sugar
1 tsp. vanilla
1 large can milk

DIRECTIONS

Cream together butter and sugar. Add eggs one at a time and beat well. Add vanilla, flour and milk. Mix well. Grease pan with butter and flour well. Bake at 300° - 350° for 30-40 minutes.

Red Velvet Cake

INGREDIENTS

2 ½ cups flour
1 tsp. baking soda
1 tsp. salt
1 ½ cups sugar
1 cup buttermilk
1 ¾ cups vegetable oil
2 eggs
1 tsp. vanilla
2 oz. red food coloring
1 tsp. vinegar

Frosting:

8 oz. cream cheese, softened
1 lb. box 4x or 10x powdered sugar
½ cup butter, softened
1 tsp. vanilla

DIRECTIONS

Sift dry ingredients together and set aside. Cream sugar, milk, eggs, and oil. Blend dry ingredients into creamed mixture. Add vanilla, coloring, and vinegar. Turn into 3 greased and floured 8" layer cake pans. Bake at 350° approx. 35 mins. until done, but be sure not to overcook. Remove from oven and cool. This cake is never dry and stays fresh for several days after it is first cut. Frosting- Blend all ingredients, except vanilla, until smooth. Add vanilla and mix well. Spread on cake and sprinkle each layer with finely chopped pecans, then cover top and sides with larger pieces of pecans.



Sausage Bread

INGREDIENTS

INGREDIENTS:

2 lbs. ground sausage (1 hot; 1 mild)
1 onion, chopped
½ cup chopped green pepper
3 cans Crescent rolls
1 cup grated sharp cheddar cheese

DIRECTIONS

Cook sausage with onion and pepper until done. Drain well. Spray 9 x 13 pan.

Layer: 1 can Crescent rolls > ½ the sausage > grated cheese > 1 can Crescent rolls > ½ the sausage > grated cheese > 1 can Crescent rolls

Bake at 350° until rolls are fully done. About 15 – 20 minutes.

Sausage Pinwheels

INGREDIENTS

2 cans crescent rolls
1 lb. sausage



DIRECTIONS

Roll out dough and pinch seams together. Take 1/2 of sausage and roll out between two sheets of wax paper to the size of the dough. Remove one side of the wax paper. Pick up the other side and place the sausage on the dough. Remove the other sheet of wax paper. Roll the dough up using the long side. Cut using a serrated knife in 1 1/2" to 2" rounds. Place on sheet pan. Repeat with remainder of dough and sausage. Bake 400 degrees for 8-10 minutes. Can be served warm or cold. Can be reheated.

Skillet Chicken and Quinoa

INGREDIENTS

4 boneless/skinless chicken breasts
1 tbsp. olive oil
1 small yellow onion, diced
1 clove garlic, minced
1 14.5 oz. low sodium Italian diced tomatoes in juice
1 tsp. dried oregano
½ tsp. crushed red pepper flakes
½ tsp. fresh ground pepper
¾ cup chicken broth (fat free and low sodium)
1 cup dry quinoa (pre-rinsed)

DIRECTIONS

In a large skillet add oil and turn on medium high heat, add chicken and brown on both sides (about 5 minutes per side). Remove chicken and place on a plate lined with a paper towel. Add onion to skillet, reduce heat to medium low heat, sauté until tender (about 4 minutes). Add garlic and sauté 1 additional minute. Return chicken to skillet and add the remaining ingredients. Cover and cook on medium low heat until chicken is cooked through and quinoa is tender and absorbed most of the liquid (about 15 minutes).



Sweet Potato Turkey Skillet

INGREDIENTS

1 lb. Ground Turkey
2 tbsp. extra virgin olive oil
1 tsp. garlic clove, minced
½ cup onion, diced
½ cup green bell pepper, diced
1 pinch red chili flakes
1 ½ cup sweet potatoes (approximately 2 large sweet potatoes), peeled and cubed
¼ tsp. salt
¼ tsp. pepper
¼ cup water
½ cup mozzarella cheese (also good with pepper jack cheese)

DIRECTIONS

Preheat oven to 400 degrees. In a 10-12 inch cast iron skillet, mix olive oil, ground turkey, onion, bell pepper, and garlic. Cook until turkey is done. Add water, red pepper flakes, salt, pepper, and sweet potatoes. Cover and cook on medium heat until sweet potatoes are tender (approximately 15 minutes). Once tender remove lid and add cheese and place in oven until cheese is melted (approximately 10 minutes). Makes 4 servings



Turtle Brownies

INGREDIENTS

1 pkg. German Chocolate
Cake Mix
14 oz. Caramels
5 oz. Can Evaporated Milk
1 1/2 cups chopped pecans
divided
12 oz. Chocolate Chips
1/2 cup margarine melted

DIRECTIONS

Melt butter. Unwrap caramels into microwave bowl. Pour 1/3 cup evaporated milk over caramels. Melt on High for 2 minutes, stir continue melting for an additional 1 - 1 1/2 minutes until all melted, Stir well. In another bowl mix cake mix, margarine 1/3 cup milk. Batter will be thick. Spray a 9x13 pan with cooking spray. Divide batter in 1/2. Press 1/2 into pan evenly. Bake 6 minutes at 350. After 6 minutes take out of oven. Sprinkle chocolate chips, and 1 cup of the nuts on the baked layer. Pour caramel over the entire layer. Take remaining batter and either drop it by spoonful and spread it out over caramel or put between two layers of wax paper and roll out and lay it on top of the caramel. Sprinkle the remaining 1/2 cup on top and press down into batter. Return to oven and bake 20 more minutes. Cool completely before cutting.

Turtle Pretzels

INGREDIENTS

bag of bow pretzels
bag of Rolo candy
whole pecans

DIRECTIONS

Heat oven on 300 degrees. Lay as many pretzels on a cookie sheet as you want, but make sure they are a single layer. Put a Rolo candy on each pretzel. Place in oven for just a very few minutes (be sure to watch so they don't melt, you just want to get them soft). Place a whole pecan on top of Rolo candy and press gently so the candy will flatten on the pretzel. Let cool a few minutes.

Two Flavor Cobbler

INGREDIENTS

1 can pie filling
1 can same or different pie filling
1 box dry white cake mix
Handful of coconut
½ cup chopped pecans
2 sticks butter

DIRECTIONS

In a 9 x 13 pan, place 1 can pie filling in one end of pan. In other end of pan place 1 can same or different pie filling. Top with 1 box dry white cake mix, handful of coconut, ½ c chopped pecans, and 2 sticks butter – cut into small pieces. Bake @ 350 degrees for 15 minutes – cut through cobbler several times. Lower oven temperature to 300 degrees. Cut through cobbler every 15 minutes so that filling cooks up through cake mix. Total cook time – 1 hour.

White Chocolate Popcorn

INGREDIENTS

5 cups popped popcorn
2 cups mini pretzels (or Chex cereal, or cheerios or a combo!)
1 cup M&M's candy
(Christmas red and green for Christmas, red, white and blue for Independence Day, pastel for Easter, etc.)
12 oz. white chocolate chips
1 tbsp. shortening or coconut oil
Holiday Sprinkles

DIRECTIONS

Line cookie sheet with waxed paper. Spread popcorn over cookie sheet. Add pretzels on top of popcorn. Melt white chocolate with shortening in saucepan over low heat or in microwave, make sure you stop and stir every 20-30 seconds. Drizzle half of the chocolate mixture over the popcorn and pretzels. Stir gently and sprinkle half the M&M's over and stir gently some more. Pour the rest of the chocolate over and gently stir again then add the rest of the M&M's and liberally sprinkle with coordinating holiday sprinkles. Allow to dry completely before scooping into individual gift bags or, I use a punch bowl for serving to family.

(This is great for bagging and giving as gifts or enjoying with family and friends!)

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