



# Fall Favorites



"OOH IT'S SO GOOD!!"

A Free eCookbook from the Mr. Food Test Kitchen



Mr. Food Fall Favorites eCookbook

## Mr. Food Fall Favorites eCookbook

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Letter from Mr. Food

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Dear Friend,

There's no time like fall to try out new recipes, especially warming ones that fill our homes with rich aromas and fill our tummies with great taste! Yep, I'll bet you're hungry for some satisfying comfort food recipes right about now.

We've got 35 quick and easy, no-fuss recipes for fall meals and desserts. There's everything from exciting meal-starters like Fontina Fondue and Apricot-Pecan Brie Tarts to Wild Rice Soup, Lightning Quick Split Pea Soup, and more. Then there are the hearty side dishes we look forward to at this time of year, when we really need "stick-to-your-ribs" go-alongs like Beefy Barley, Au Gratin Potatoes, Golden Corn Pudding and other classic dishes like them.

Of course, nobody will be able to resist warming main dishes like Burgundy Beef Stew, Cheesy Chicken Potpie, and the unique and popular Pizza Casserole, or timeless fall desserts such as Cranberry Cobbler, Apple Dumplings, Blueberry Betty, and Apricot Bread Pudding. Mmm, mmm!

What are you waiting for?! Look for your favorite fall tastes here now, and find some new ones to help you keep saying...

"OOH IT'S SO GOOD!!"<sup>®</sup>  
Kelly Howard Patty



*P.S. Enjoy this eCookbook packed with 35 comforting fall recipes sure to keep you warm all season long. Remember, the Mr. Food Fall Favorites eCookbook is available FREE, with others also available for free download from [www.MrFood.com](http://www.MrFood.com). We have lots more eCookbooks headed your way soon. Go on, tell your friends to visit MrFood.com, too, so they can get their very own copies FREE!*



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## Meal-Starters

### Fontina Fondue



The mild, nutty flavor of Italian fontina cheese makes this melty fondue a party-pleasing favorite! No matter what go-alongs you choose to pair with it for dipping, it will be the talk of the table.

**Serves 4**

#### ***Cooking Time: 10 min***

- 1/2 pound fontina cheese, cut into 1/2-inch cubes
  - 1/2 cup half-and-half
  - 2 tablespoons butter
  - 1/2 teaspoon salt
  - 2 egg yolks
  - 1 (1-pound) loaf Italian bread, cut into 1-inch cubes
1. In a medium saucepan, combine cheese, half-and-half, butter, and salt over low heat. Cook 6 to 7 minutes, or until cheese is melted, stirring occasionally.
  2. Beat egg yolks in a small bowl. Add 2 to 3 tablespoons of the hot cheese mixture to the beaten egg yolks; mix well. Whisk egg yolk mixture into cheese mixture and cook 3 to 4 minutes, or until thickened, stirring constantly.
  3. Place in a fondue pot and keep hot over a candle or Sterno (portable cooking fuel in a canister), or place in a heat-proof serving bowl on a warming tray. Serve with bread cubes for dunking.



## Apricot-Pecan Brie Tarts

Try these for a real gourmet taste. No one will believe that you made these subtle, pungent Apricot-Pecan Brie Tarts at home!

**Makes 24 tarts**

**Baking Time: 15 min**

- 1 (8-ounce) Brie round, chilled
  - 1 (17.25-ounce) package frozen puff pastry sheets, thawed
  - 1/3 cup apricot preserves (see Note)
  - 24 pecan halves, toasted
1. Preheat oven to 425°F. Slice rind from cheese then cut cheese into 24 cubes; set aside.
  2. Roll each pastry sheet out to a 10" x 15" rectangle on a lightly floured surface; cut each sheet into 12 equal squares. Fit squares into miniature (1-3/4") muffin pans, extending corners slightly above cup rims.
  3. Bake 10 to 12 minutes, or until golden. Remove from oven, and gently press the handle of a wooden spoon into the center of each pastry, forming tart shells.
  4. Spoon 1/2 teaspoon preserves into each shell; top with a cheese cube and a pecan half. Bake 5 to 7 minutes, or until cheese melts; serve immediately.

### **Note**

These little tarts make a great not-so-sweet dessert for a wine and cheese party. You might want to make yours with different-flavored preserves to give them some variety!



## Beefy Onion Soup



This beefed-up version of a classic onion soup gets its heartiness from beef chuck steak. Served with or without traditional cheesy crusted French bread, it's company-fancy, yet weeknight-easy!

### Serves 4

- 1 cup (2 sticks) butter
  - 8 medium-sized onions, cut in half and thinly sliced
  - 1-1/2 teaspoons salt
  - 1/2 teaspoon black pepper
  - 1 pound boneless beef chuck steak, cut into 3/4-inch chunks
  - 4 (10-1/2-ounce) cans condensed beef broth
1. Melt butter in a 6-quart pressure cooker and add onions; sprinkle with salt and pepper and sauté over high heat 10 to 12 minutes, uncovered, or until onions are golden. Remove to a bowl and set aside.
  2. Add beef and brown, uncovered, for 5 minutes. Stir in broth. Lock lid in place and bring to full pressure over high heat. When pressure regulator begins to rock, reduce heat to medium and cook 15 minutes.
  3. Cool cooker at once by placing under cold running water until steam no longer escapes from vent and pressure is completely reduced.
  4. Remove lid. Return onions to pot and heat over medium heat, uncovered, until onions are warmed through.

### Note

For an easy traditional cheese topping, place a slice of Swiss cheese on top of each of 4 to 6 slices of French bread and broil in a toaster oven until cheese melts. Carefully place each piece of bread over a bowl of soup and serve immediately.





## Cheesy Potato Soup

Do not make this creamy potato and cheese soup unless you're planning on serving it with plenty of crusty bread for dunking. It's so good, you wouldn't want to leave one drop behind.

### **Serves 10**

- 4 (14-ounce) cans ready-to-serve chicken broth
  - 2 cups (1 pint) half-and-half
  - 2-1/2 cups instant mashed potato flakes
  - 4 cups (16 ounces) shredded sharp Cheddar cheese, divided
  - 1/2 teaspoon black pepper
  - 2 scallions (green onions), thinly sliced
1. In a soup pot, combine chicken broth, half-and-half, potato flakes, 3-1/2 cups cheese, and the pepper; mix well. Bring to a boil over medium-high heat and cook 2 to 3 minutes, or until thickened, stirring constantly.
  2. Top with remaining 1/2 cup cheese and the scallions. Serve immediately.



## Wild Rice Soup



There's a new soup that's been getting serious compliments during lunch at our office. It's Wild Rice Soup, and the reason it's so talked about is because it's so unusual, and very welcome.

**Serves 8**

**Cooking Time: 35 min**

- 2 (14-ounce) cans reduced-sodium ready-to-serve chicken broth
  - 1 (10-3/4-ounce) can condensed cream of celery soup
  - 2 cups water
  - 1 (6-ounce) box long-grain and wild rice mix
  - 2 cups chunked cooked ham
  - 1 (16-ounce) package frozen cut green beans, thawed
  - 1 tablespoon browning and seasoning sauce
1. In a soup pot, bring chicken broth, celery soup, water, and rice mix with seasoning packet to a boil over high heat.
  2. Reduce heat to low, cover, and simmer 25 minutes.
  3. Return heat to high and stir in ham, green beans, and browning and seasoning sauce. Cook 5 to 8 minutes, or until heated through. Ladle into bowls and serve.

### **Serving Suggestion**

This is the perfect soup to make with leftover cooked holiday ham, turkey, chicken or beef chunked and added to the soup for extra heartiness.



## Lightning Quick Split Pea Soup



Our easy pressure cooker recipe makes lightning-quick work of a long-cooked thick and hearty split pea soup.

### Serves 4

- 1 (16-ounce) package split peas
  - 1 pound boneless pork shoulder, cut into 1/2-inch chunks
  - 3 carrots, peeled and cut into 1/4-inch slices
  - 2 celery stalks, cut into 1/4-inch slices
  - 1 small onion, diced
  - 2 garlic cloves, minced
  - 2 tablespoons chopped fresh parsley
  - 1 bay leaf
  - 1-1/2 teaspoons salt
  - 1/2 teaspoon black pepper
  - 1 teaspoon vinegar
  - 6 cups water
1. Place all ingredients in a 6-quart pressure cooker; mix well. Lock lid in place and bring to full pressure over high heat. When pressure regulator begins to rock, reduce heat to low and cook 10 minutes.
  2. Cool cooker at once by placing under cold running water. When pressure is completely reduced, remove lid and bay leaf; stir and serve immediately.

### Note

If using an electric pressure cooker, set timer to 10 minutes on soup setting or refer to owner's manual for specific instructions.



## Side Dishes

### Cherry-Yam Bake



Cherry-Yam Bake is a delightful alternative to traditional dough-and-filling pies. This dish will definitely help you impress your family with your kitchen creativity!

#### **Serves 6**

- Nonstick cooking spray
  - 2 (29-ounce) cans yams, drained
  - 2 egg whites
  - 1/4 cup plus 2 tablespoons packed light brown sugar
  - 1/2 teaspoon ground cinnamon
  - 1 (21-ounce) can cherry pie filling
  - 1/2 cup chopped pecans
  - 2 tablespoons butter, melted
1. Preheat oven to 350°F. Coat a 9-inch deep-dish pie plate with nonstick cooking spray.
  2. In a large bowl, combine yams, egg whites, 1/4 cup brown sugar, and the cinnamon; mash until well combined. Spoon half the mixture into pie plate, spreading it evenly over bottom and up sides of pie plate to create a crust. Pour cherry pie filling into crust then cover with remaining yam mixture.
  3. In a small bowl, combine pecans, the remaining 2 tablespoons brown sugar, and the melted butter; mix well and sprinkle over top.
  4. Bake 55 to 60 minutes, or until set and top is golden. Allow to cool slightly before serving.



## Beefy Barley

Let barley add a hearty peasant flavor to your meal. Beefy Barley is a welcome change-of-pace side dish.

**Serves 8**

**Cooking Time: 45 min**

- 2 (14-ounce) cans ready-to-serve beef broth
  - 1 cup barley (not a quick or instant version)
  - 1/2 teaspoon ground cumin
  - 1/4 teaspoon black pepper
  - 1 tablespoon vegetable oil
  - 1 medium-sized onion, chopped
  - 1 red or green bell pepper, chopped
1. In a medium saucepan, bring beef broth to a boil over medium-high heat. Add barley, cumin, and black pepper. Reduce heat to low, cover and simmer 45 to 50 minutes, or until barley is tender and all the liquid is absorbed. Remove saucepan from heat and set aside.
  2. In a small skillet, heat oil over medium-high heat. Sauté onions and peppers until soft and lightly browned; add to cooked barley. Mix well and serve.

### **Serving Tip**

If you're not serving this right away, it can be reheated in the microwave. Or, place it in a 1-1/2-quart casserole dish that has been coated with nonstick cooking spray, cover, and refrigerate. When ready to serve, preheat oven to 325°F. and heat covered barley casserole for 20 to 25 minutes, or until completely hot.



## Golden Corn Pudding

This traditional American side dish is said to have been a favorite of President Dwight Eisenhower. I don't see how anybody wouldn't love this creamy corn pudding that teams well with almost everything!

**Serves 6**

**Baking Time: 45 min**

- 1 (17-ounce) can whole-kernel corn, drained
  - 1 (16-1/2-ounce) can cream-style corn
  - 1/4 cup milk
  - 1/4 cup sugar
  - 2 eggs, beaten
  - 2 tablespoons cornstarch
  - 1-1/2 cups crushed butter crackers, divided
1. Preheat oven to 350°F. Coat a 1-1/2-quart casserole dish with nonstick cooking spray.
  2. In a large bowl, combine all ingredients except 1/2 cup crushed crackers; mix well. Spoon mixture into casserole dish.
  3. Sprinkle with remaining 1/2 cup crushed crackers and bake 45 to 50 minutes, or until golden and set. Serve immediately.



## Fruited Acorn Squash



It's no problem getting the kids to eat their veggies when we give 'em sweet dishes like this Fruited Acorn Squash. It has just the right amount of sweetness and it works as a side dish for practically every entrée.

**Serves 4**

**Cooking Time: 45 min**

- 2 medium acorn squash (1-1/4 to 1-1/2 pounds each) (see Tip)
  - 1 (8-ounce) can crushed pineapple, drained
  - 3/4 cup peeled, seeded and chopped orange
  - 3 tablespoons butter, melted
  - 3 tablespoons light brown sugar
  - 1/2 teaspoon ground cinnamon
  - 1/4 teaspoon salt
1. Preheat oven to 350°F.
  2. Pierce squash with a fork, and arrange on paper towels in microwave. Microwave on high power 6 to 7 minutes, or until tender. Cut in half, and remove seeds.
  3. In a medium bowl, combine pineapple, orange, butter, brown sugar, cinnamon, and salt; mix well. Spoon evenly into squash halves, place on baking sheets, and bake, uncovered, for 45 to 60 minutes, or until squash is tender.

### **Preparation Tip**

To keep squash halves upright as they bake, before stuffing, cut a narrow slice off the bottom of each half.



## Carrot Bake

If you look at the ingredients in this recipe, you might do a double-take when you see baby food carrots listed. It's not a mistake. That's what makes this soufflé-like side dish so smooth and velvety.

**Serves 6**

**Baking Time: 35 minutes**

- 3 (4-ounce) jars carrot baby food (see Options)
  - 1/2 cup (1 stick) butter or margarine, melted
  - 3 eggs
  - 1 cup all-purpose flour
  - 1 cup packed light brown sugar
  - 1 tablespoon lemon juice
  - 1 teaspoon vanilla extract
  - 1 teaspoon baking soda
  - 1 teaspoon baking powder
1. Preheat oven to 350°F. Coat an 8-inch square baking dish with nonstick cooking spray.
  2. In a large bowl, combine carrots and butter; mix well. Add remaining ingredients and mix until well blended then pour into prepared baking dish.
  3. Bake 35 to 40 minutes, or until a wooden toothpick inserted in center comes out clean.

### Options

Even though your gang will love this just the way it is, when you want a change, use baby food squash, pumpkin or corn in place of the carrots.





## Buttery Cabbage



Often the best things in life or on our kitchen table are the simplest ones, and this buttery cabbage recipe falls into that category. The smoky bacon and nutritious cabbage are a match that proves this time and time again.

**Serves 6**

**Cooking Time: 40 min**

- 1/4 pound bacon
  - 1 medium head cabbage, coarsely chopped
  - 1/4 cup (1/2 stick) butter
  - 1 teaspoon salt
  - 1/4 teaspoon black pepper
1. In a large pot, cook bacon over medium-high heat until crisp. Remove bacon from pot; let cool then crumble and set aside.
  2. Add remaining ingredients to pot. Reduce heat to low, cover, and cook 30 to 35 minutes, or until cabbage is tender, stirring frequently.
  3. Sprinkle with crumbled bacon, toss, and serve.



## Perfect Potato Pancakes



We'd be lying if we called these "quick & easy." Homemade potato pancakes take more time than other recipes, but they're not hard, and they're worth the extra effort! Make 'em for Hanukkah or for a special occasion as a side dish or appetizer, served with the traditional toppings of applesauce and sour cream. They'll taste the love!

### **Makes 24**

- 4 pounds baking potatoes, peeled and chunked
  - 1 large onion, quartered
  - 1/2 cup all-purpose flour
  - 1/4 cup plain bread crumbs
  - 1 teaspoon baking powder
  - 2 teaspoons salt
  - 1 teaspoon black pepper
  - 2 eggs, beaten
  - 1/2 cup vegetable oil
1. In a food processor, process potatoes and onions, in batches, until finely chopped. Empty each batch into a strainer and, using a spoon, press down on mixture to remove as much water as possible.
  2. In a large bowl, combine drained potato-onion mixture, the flour, bread crumbs, baking powder, salt, pepper, and eggs; mix well.
  3. Heat oil in a large skillet over medium heat.
  4. Using a serving spoon, spoon about 1/4 cup batter for each pancake into the hot oil, flattening into a pancake shape. Cook 2 to 3 minutes per side, until golden on both sides.
  5. Drain on a paper towel-lined platter and serve warm.



## Au Gratin Potatoes



This is a cheese-lover's dream that's guaranteed to make an-all around comforting go-along! The duo of cheesy flavor from the Cheddar and Parmesan makes for a rich and creamy potato bake that'll pair with any main course.

**Serves 4**

**Cooking Time: 75 min**

- 1-1/2 cups shredded Cheddar cheese (divided)
  - 2 tablespoons all-purpose flour
  - 1 cup milk
  - 1 teaspoon Italian seasoning
  - 1 teaspoon onion powder
  - 3/4 teaspoon salt
  - 1/4 teaspoon white pepper
  - 6 medium potatoes, cut into 1/4-inch slices
  - 3 tablespoons butter
  - 2 tablespoons grated Parmesan cheese
  - Paprika for sprinkling
1. Preheat oven to 375°F. Coat an 8-inch square baking dish with nonstick cooking spray. In a medium bowl, combine 1 cup Cheddar cheese, the flour, milk, Italian seasoning, onion powder, salt, and pepper.
  2. Arrange half the potato slices in baking dish. Pour half the milk mixture over potatoes. Arrange remaining potatoes in baking dish, and pour remaining milk mixture over potatoes. Dot with butter, cover and bake 45 minutes.
  3. Remove potatoes from oven, stir **gently**, cover and return to oven for 20 more minutes. Uncover potatoes and sprinkle evenly with remaining 1/2 cup Cheddar cheese and the Parmesan cheese. Sprinkle with paprika and return to oven to bake 8 to 10 more minutes, or until cheese is melted. Serve immediately.



## Main Dishes

### Classic Goulash

Classic dishes never go out of style, and this easy recipe for Hungarian goulash will be one of your favorites. With savory seasonings and hearty stick-to-your-ribs appeal, it's a perfect meal to satisfy a hungry gang!

**Serves 4**

**Cooking Time: 35 min**

- 1 tablespoon vegetable oil
  - 1-1/2 pounds ground beef
  - 1/2 medium-sized green bell pepper, chopped
  - 1 small onion, chopped
  - 1/2 pound fresh mushrooms, quartered
  - 1 (28-ounce) jar spaghetti sauce
  - 1 (8-ounce) package elbow macaroni, cooked according to package directions
  - 1 teaspoon garlic powder
  - 1 teaspoon salt
  - 1/2 teaspoon black pepper
  - 1 cup (4 ounces) shredded mozzarella cheese
1. In a large skillet, heat oil over medium-high heat. Add ground beef, bell pepper, onion, and mushrooms, and cook 6 to 8 minutes, stirring to crumble beef, until no pink remains; drain excess liquid.
  2. Add remaining ingredients except cheese; mix well. Place in a 2-1/2-quart casserole dish, cover, and bake 22 to 25 minutes.
  3. Remove casserole from oven, uncover, and top with mozzarella cheese. Bake, uncovered, for 5 to 7 minutes, or until heated through and cheese is melted.



## Burgundy Beef Stew



One-pot meals offer much more than just easy cleanup. This easy, hearty beef stew recipe is fancied up with a splash of Burgundy wine. If it's stick-to-your-ribs satisfaction you want along with company-special taste, you've found it!

### Serves 5

- 1 tablespoon vegetable oil
  - 1-1/2 pounds beef stew meat, cut into 1-inch chunks
  - 1 teaspoon dried thyme
  - 1/2 teaspoon salt
  - 1/2 teaspoon black pepper
  - 1 (14-ounce) can ready-to-serve beef broth
  - 1/2 cup Burgundy or other dry red wine
  - 3 garlic cloves, minced
  - 2 cups baby carrots
  - 1 cup frozen whole pearl onions
  - 3 tablespoons cornstarch
  - 2 tablespoons water
  - 1 (8-ounce) package frozen sugar snap peas
1. In a large pot, heat oil over medium-high heat; brown beef in batches. Pour off drippings then return all cooked beef to pot and season with thyme, salt, and pepper.
  2. Stir in broth, wine, and garlic, and bring to a boil. Reduce heat to low, cover, and simmer 1 hour.
  3. Stir in carrots and onions; cover and cook 30 to 45 more minutes, or until beef and vegetables are tender.
  4. In a small bowl, dissolve cornstarch in water. Add cornstarch mixture to beef mixture and stir for 1 minute, or until thickened.
  5. Stir in sugar snap peas and cook 3 to 4 minutes more, or until heated through.



## Traditional Veal Stew



Veal is succulent and tender, and it's even better when it's been long-simmered in a stew. I recommend serving this over cooked rice and topping it all with grated cheese. Try it and see for yourself!

**Serves 4**

**Cooking Time: 1 hr 20 min**

- 1/4 cup all-purpose flour
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1-1/2 pounds veal stew meat, cut into 1-1/2-inch pieces
  - 2 tablespoons olive oil
  - 1 (14-1/2-ounce) can diced Italian-style tomatoes, undrained
  - 2/3 cup chicken broth
  - 2 garlic cloves, minced
  - 2 medium bell peppers (1 green, 1 red), cut into thin strips
1. In a shallow dish, combine flour, salt, and pepper; mix well. Lightly coat veal pieces with flour mixture; reserve remaining mixture.
  2. In a large soup pot, heat oil over medium heat. Cook veal 5 to 7 minutes, until browned, stirring frequently.
  3. Add diced tomatoes, chicken broth, garlic, and reserved flour mixture to pot; bring to a boil. Reduce heat to low, cover tightly, and simmer 45 minutes.
  4. Add the bell peppers, cover, and cook 30 minutes, or until veal is fork-tender.



## Pork and Bean Chili



Mr. Food was honored to have American Diabetes Association spokesperson Nicole Johnson, Miss America 1999, help him demonstrate this nutritious Pork and Bean Chili on his show. It's a good-for-you, tasty dish that we can ALL enjoy!

**Serves 6**

**Cooking Time: 45 min**

- 1-1/2 pounds pork tenderloin, cut into 1-inch chunks
  - 1 medium-sized onion, chopped
  - 1 small green bell pepper, diced
  - 3 garlic cloves, minced
  - 1 (28-ounce) can diced tomatoes, undrained
  - 1 (15-ounce) can black beans, rinsed and drained
  - 1 cup low-fat low-sodium beef broth
  - 1 tablespoon chili powder
  - 1 teaspoon ground cumin
  - 1/4 teaspoon ground red pepper
  - Salt and pepper to taste (optional)
1. In a soup pot, sauté pork over high heat for 8 to 10 minutes. Add onion, bell pepper, and garlic, and saute for 5 minutes.
  2. Add remaining ingredients; mix well and bring to a boil. Reduce heat to medium-low and simmer for 30 to 35 minutes.

### **Nutritional Analysis**

Serving Size: 1 cup

Per serving: Exchanges: 1 Starch, 2 Vegetable, 4 Very Lean Meat Total Carbohydrate 24 grams, Dietary Fiber: 7 grams, Sugars: 8 grams

*Recipe courtesy of "Diabetes Forecast" magazine*



## Saucy White Chili



Get ready for an exciting new kind of chili! This chicken chili made with Great Northern beans, tomatoes and Tex-Mex flavorings gives chili a whole new meaning!

**Serves 8**

**Cooking Time: 1 hr**

- 1 tablespoon vegetable oil
  - 6 skinless, boneless chicken breast halves (1-1/2 to 2 pounds total), cut into 1-inch cubes
  - 1/4 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1 medium-sized onion, chopped
  - 1 teaspoon minced garlic
  - 5 (16-ounce) cans Great Northern beans, undrained
  - 1 (14-1/2-ounce) can whole tomatoes, undrained, broken up
  - 1 (4-ounce) can chopped green chilies, undrained
  - 3-1/2 cups ready-to-use chicken broth
  - 2 teaspoons ground cumin
  - 1 teaspoon chili powder
1. In a soup pot, heat oil over medium heat. Sprinkle chicken with salt and pepper, and sauté 5 to 6 minutes, until browned.
  2. Add onion and garlic, and cook 3 to 4 minutes, or until onion is tender. Add remaining ingredients and bring to a boil.
  3. Reduce heat to low and simmer 50 to 60 minutes, or until chili thickens slightly, stirring occasionally.





## Cheesy Chicken Potpie

Cheesy Chicken Potpie is great for a get-together or a quick meal on a harried weeknight. What could be tastier than homey chicken and cheese under a golden crust?

### *Serves 6*

- 1 tablespoon butter
  - 1 medium-sized red bell pepper, chopped
  - 1 (10-3/4-ounce) can condensed Cheddar cheese soup
  - 1/4 cup milk
  - 1 (15-1/4-ounce) can whole-kernel corn, drained
  - 1 (15-1/4-ounce) can whole potatoes, drained and quartered
  - 1/4 teaspoon ground red pepper
  - 2 cups cooked, chunked chicken
  - 1 (11-ounce) package refrigerated bread stick twists
1. Preheat oven to 375°F.
  2. Coat an 8-inch square baking dish with nonstick cooking spray.
  3. In a large skillet, melt butter over medium-high heat and sauté red pepper and onion 5 to 6 minutes, or until tender.
  4. Add soup, milk, corn, potatoes, and ground red pepper; mix well and cook 4 to 5 minutes, or until heated through.
  5. Stir in chicken then pour into baking dish.
  6. Separate bread sticks, twist, and place 6 lengthwise across chicken mixture. Twist remaining 6 bread sticks and place crosswise over other breadsticks, forming a checkerboard pattern.
  7. Bake 20 to 22 minutes, or until bread sticks are golden and potpie is bubbly.



## Apple Glazed Chicken



After reading this recipe name are you thinking, “Apple Glazed Chicken, are you kidding?” We kid you not. These flavors really complement each other and treat your mouth to a taste sensation that you’ll fall in love with.

### Serves 4

- 1/3 cup all-purpose flour
  - 1/4 teaspoon salt
  - 1/2 teaspoon black pepper
  - 1 (3- to 3-1/2-pound) chicken, cut into 8 pieces
  - 2 tablespoons vegetable oil
  - 1 cup apple jelly
  - 1 teaspoon lemon juice
  - 1/4 teaspoon ground cinnamon
  - 3 red apples, cored and cut into 1/2-inch wedges (see Note)
1. In a shallow dish, combine flour, salt, and pepper. Dip chicken into seasoned flour, coating completely.
  2. In a large skillet, heat oil over medium heat. Brown chicken in batches for 5 to 7 minutes per side.
  3. Meanwhile, in a medium bowl, combine apple jelly, lemon juice, and cinnamon; mix well then stir in apples. Add entire mixture to skillet and reduce heat to medium-low.
  4. Add reserved cooked chicken to skillet and simmer 25 to 30 minutes, or until no pink remains in chicken and sauce has glazed the chicken, turning it halfway through cooking. Serve chicken topped with apples and any glaze remaining in skillet.

### Note

We like to use Cortland apples for their particular color and taste, but any apples you have on hand will work. And if you prefer, you can peel them first.



## Anytime Thanksgiving Burgers

Turkey isn't just for Thanksgiving. Try Anytime Thanksgiving Burgers whenever you're hankering for a satisfying fall taste.

### Serves 5

- 3 tablespoons butter or margarine, divided
  - 1/4 cup chopped celery
  - 1/4 cup chopped onion
  - 3/4 cup dry seasoned stuffing mix
  - 1/3 cup boiling chicken broth or water
  - 1/4 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1/4 teaspoon poultry seasoning or dried sage
  - 1 to 1-1/4 pounds ground chicken or turkey
  - 1/4 cup chopped fresh parsley
  - Cranberry sauce or cranberry relish (optional)
1. In a large skillet, melt 2 tablespoons butter over medium heat. Add celery and onion, and sauté until softened, about 5 minutes. Remove skillet from heat and add stuffing mix, broth, salt, pepper, and poultry seasoning; mix well. Let mixture cool completely then transfer to a large bowl.
  2. Mix in chicken and parsley then form into 5 or 6 patties.
  3. Add remaining butter to skillet and melt over medium-high heat. Add patties and brown 1 minute per side. Reduce heat to medium-low and cook 4 to 5 more minutes per side, or until patties are cooked through and spring back when touched.

### Note

Top each burger with a teaspoon of cranberry sauce or cranberry relish for that complete Thanksgiving taste...anytime!



## Turkey and Trimmings Sandwiches



Our Turkey and Trimmings Sandwiches are chock-full of the turkey and trimmings that everyone looks forward to at Thanksgiving. Serve these easy turkey sandwiches any time of year and expect loads of thanks!

**Serves 4**

**Cooking Time: 15 min**

- 1 pound (1/4-inch) sliced deli turkey breast
  - 2 cups hot prepared stuffing
  - 1 cup whole-berry cranberry sauce
  - 4 (6-inch) hoagie rolls split
1. Preheat oven to 350°F.
  2. Place an equal amount of turkey then stuffing then cranberry sauce in each hoagie roll. Wrap each sandwich in a piece of aluminum foil.
  3. Bake 15 to 20 minutes, or until heated through. Carefully unwrap and serve.



## Pizza Casserole

When you're ready for a change from plain old pizza, make this "wow" pizza casserole. It's got all the pizza tastes you love but in a whole new form.

**Serves 8**

**Cooking Time: 22 min**

- 1 pound lean ground beef
  - 1 (14.5-ounce) can diced tomatoes with basil, garlic, and oregano
  - 1 (10-ounce) container refrigerated pizza crust
  - 2 cups (8 ounces) shredded mozzarella cheese, divided
  - 1/4 cup grated Parmesan cheese
1. Preheat oven to 425°F. Coat a 9" x 13" baking dish with nonstick cooking spray.
  2. In a medium skillet, brown ground beef over medium-high heat, stirring and crumbling beef until no pink remains; drain.
  3. Add tomatoes to beef; cook until heated through.
  4. Meanwhile, unroll pizza crust; press over bottom and halfway up sides of baking dish. Sprinkle 1 cup mozzarella cheese over crust then top with meat mixture.
  5. Bake, uncovered, for 12 minutes. Top with remaining 1 cup mozzarella cheese and sprinkle with the Parmesan cheese. Bake 5 minutes, or until crust is golden and cheese is melted. Cut into squares and serve.



## Desserts

### Piled-High Apple Pie



Apple pie is an all-American dish that's served everywhere from four-star gourmet restaurants to mom-and-pop diners. Not only is it a restaurant classic, but it's a great-tasting homemade family-pleaser, too.

**Serves 6**

**Baking Time: 55 min**

- 3/4 cup plus 1 teaspoon sugar, divided
  - 1-1/8 teaspoons ground cinnamon, divided
  - 8 medium-sized baking apples, peeled, cored and quartered
  - 2 tablespoons all-purpose flour
  - 1 tablespoon plus 2 teaspoons butter, softened
  - 1 teaspoon lemon juice
  - 1 (15-ounce) package refrigerated folded pie crusts
1. Preheat oven to 425°F. In a small bowl, combine 1 teaspoon sugar and 1/8 teaspoon cinnamon; mix well and set aside.
  2. In a large bowl, combine the apples, flour, 1 tablespoon butter, the lemon juice, remaining 3/4 cup sugar, and 1 teaspoon cinnamon; toss to coat the apples well.
  3. Unfold 1 pie crust and place in a 9-inch pie plate, pressing crust firmly against plate. Pour apple mixture into pie crust then place remaining pie crust over mixture. Trim and pinch edges together to seal, fluting if desired. Using a sharp knife, cut four 1-inch slits in the top.
  4. Melt remaining 2 teaspoons butter and brush over top of crust then sprinkle with sugar mixture.
  5. Bake on a cookie sheet for 45 to 50 minutes, or until crust is golden (see Note).

#### **Note**

Baking pie on a cookie sheet minimizes oven cleanup if pie should happen to bubble over the crust.



## Cranberry Cobbler

There's nothing as comforting as a warm fruity dessert, and this cranberry cobbler has them all beat! Bake one up tonight!

**Serves 8**

**Baking Time: 55 min**

- 3 cups fresh cranberries
  - 1-1/2 cups sugar, divided
  - 1/2 cup chopped walnuts
  - 2 eggs
  - 3/4 cup all-purpose flour
  - 1/2 cup (1 stick) butter, softened and cut into pieces
1. Preheat oven to 325°F. Coat a 9" deep-dish pie plate with nonstick cooking spray then spread cranberries over the bottom.
  2. Sprinkle cranberries with 3/4 cup sugar and the walnuts; stir with a spoon until evenly combined then flatten mixture with the spoon.
  3. In a large bowl, beat eggs until fluffy. Gradually add remaining 3/4 cup sugar then gradually add in the flour, mixing well. Slowly beat in butter until thoroughly combined and smooth then spread batter over cranberries.
  4. Bake 55 minutes, or until entire crust is brown. Serve hot or cold.

*Recipe courtesy of Wisconsin State Cranberry Growers Association*



## Apricot Bread Pudding



Day-old bread becomes brand new comfort food when we bake up this melt-in-your-mouth recipe for apricot bread pudding. Serve it with some piping hot coffee and unwind in style!

**Serves 10**

**Baking Time: 1 hr**

- 1 (1-pound) loaf day-old Italian bread, torn into 1-inch pieces
  - 2 cups warm water
  - 3 eggs
  - 1 cup (1/2 pint) heavy cream
  - 1/2 cup finely chopped dried apricots
  - 1 teaspoon vanilla extract
  - 3/4 cup granulated sugar
  - 1 teaspoon salt
  - 1/2 teaspoon ground cinnamon
  - 1/2 cup confectioners' sugar
  - 2 tablespoons apricot brandy
1. Preheat oven to 350°F. Coat an 8-inch square baking dish with nonstick cooking spray.
  2. In a large bowl, toss together the bread pieces and water, soaking the bread.
  3. In a small bowl, beat the eggs then stir in the heavy cream. Add to the soaked bread, along with the apricots, vanilla, granulated sugar, salt, and cinnamon; stir until well combined. Place in the baking dish and bake 60 to 65 minutes, or until puffy and firm in center.
  4. In another small bowl, combine confectioners' sugar and brandy, stirring until smooth. After removing finished pudding from oven, while still warm, top with apricot glaze.

### **Serving Suggestion**

This should be served warm so, if not serving it right from the oven, cool, cover, and store in the refrigerator. Just before serving, cover and reheat pudding in a 300°F. oven for about 15 minutes then top with glaze.





## Cashew Cake

You'll go nuts over Cashew Cake! This crunchy-sweet recipe is loaded with nuts and sugar.

**Serves 12**

**Baking Time: 25 min**

- 1 (18.25-ounce) package butter recipe yellow cake mix
  - 1 cup (2 sticks) butter, softened and divided
  - 2/3 cup water
  - 3 eggs
  - 1 teaspoon almond extract
  - 4 cups confectioners' sugar
  - 1/4 cup milk
  - 1/2 teaspoon rum extract
  - 1 cup finely crushed cashew nuts
  - Whole cashew nuts for garnish
1. Preheat oven to 350°F.
  2. Coat two 8-inch round cake pans with nonstick cooking spray, and lightly flour.
  3. In a large bowl, combine the cake mix, 1/2 cup butter, the water, eggs, and almond extract; mix well. Pour batter into prepared cake pans, dividing evenly. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool then remove from pans to cool completely.
  4. Meanwhile, in a medium bowl, make frosting by combining the remaining 1/2 cup butter, the confectioners' sugar, milk, and rum extract; mix until smooth. Stir in crushed cashews until mixed through.
  5. Place 1 cake layer upside-down on a serving plate and frost top. Place second layer over first and frost top and sides of cake completely. Garnish with whole cashews then cover loosely and chill until ready to serve.



## Chocolate Caramel Brownies



A box of cake mix gets you started on this tempting chocolate dessert. Mix some up and enjoy the sinful sensation created by the gooey chocolate-covered caramels. Mmm!

### ***Makes 24 brownies***

- 1 (18.25-ounce) box German or other chocolate cake mix
  - 3/4 cup (1-1/2 sticks) butter, melted
  - 2/3 cup evaporated milk, divided
  - 1 cup chopped pecans
  - 2 (7-ounce) packages chocolate-covered or plain caramels
  - 1 cup (6 ounces) semisweet chocolate chips
1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with nonstick cooking spray.
  2. In a large bowl, combine cake mix, butter, 1/3 cup evaporated milk, and the pecans, stirring with a spoon until a dough forms. Press half the dough into the baking dish and bake 6 minutes, reserving remaining dough.
  3. Meanwhile, in a medium saucepan, melt caramels with remaining 1/3 cup evaporated milk over medium heat, stirring frequently. Remove baking dish from oven and sprinkle chocolate chips over warm dough. Spread caramel mixture over chips then crumble remaining dough over top.
  4. Bake 20 minutes. Let cool then refrigerate at least 1 hour before cutting.



## Apple-Blueberry Crunch



Loads of fruit makes Apple-Blueberry Crunch a recipe to savor. It's a great treat for any season!

**Serves 12**

**Baking Time: 45 min**

- 1 (21-ounce) can apple pie filling
- 1 (14-ounce) bag frozen blueberries
- 3/4 cup sugar
- 1 (18.25-ounce) package white cake mix
- 1 cup water
- 1 tablespoon oil
- 3 egg whites
- 1 cup walnuts, chopped

1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with nonstick cooking spray.
2. Spread apple pie filling over bottom of baking dish. In a medium bowl, combine blueberries and sugar; spoon over pie filling.
3. In another medium bowl, beat cake mix with the water, oil, and egg whites until well combined. Spread cake batter evenly over blueberries and apples, and sprinkle with walnuts.
4. Bake 45 to 50 minutes, or until golden and bubbly.

### **Serving Tip**

This is great as is, or topped with ice cream and/or whipped cream.



## Pumpkin Cheesecake Pie

Pumpkin Cheesecake Pie features something unexpected on the bottom: a pizza crust! This is sure to be one of the most unique and tasty cheesecakes you've ever eaten.

**Serves 6**

**Baking Time: 40 minutes; Chilling Time: 4 hours**

- 1 (8-inch) Italian-style pizza crust
  - 2 (8-ounce) packages cream cheese, softened
  - 3/4 cup sugar
  - 1 egg
  - 1 (16-ounce) can solid-pack pumpkin
  - 1-1/2 teaspoons ground cinnamon
  - 1/2 teaspoon ground ginger
1. Preheat oven to 350°F. Place pizza crust in a 9-inch pie plate.
  2. In a large bowl, combine cream cheese, sugar, and egg; beat on medium speed until smooth. Add pumpkin, cinnamon, and ginger and continue beating until well blended. Spoon mixture over crust.
  3. Bake 40 to 45 minutes, or until set. Let cool then cover and chill at least 4 hours or overnight.

### **Note**

Serve wedges topped with a dollop of whipped cream and a sprinkle of cinnamon.



## Chocolate Chip Bars



We've taken a few liberties here to make scratch baking a cinch! The end result is an easy recipe for chocolate chip bars that will earn you brownie points with your hungry gang! Oh, and, individually wrapped, these bars make the perfect lunch box treat.

**Makes 15 to 18 bars**

**Baking Time: 30 minutes**

- 1 cup (6 ounces) semisweet chocolate chips
  - 1 cup chopped pecans
  - 3 tablespoons light brown sugar
  - 1 (18.25-ounce) package yellow cake mix
  - 1/2 cup (1 stick) butter, softened
  - 2 eggs
1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with nonstick cooking spray.
  2. In a small bowl, combine chocolate chips, pecans, and brown sugar; mix well and set aside.
  3. In a large bowl, with an electric beater on medium speed, beat cake mix, butter, and eggs until thoroughly combined (mixture will be stiff).
  4. Stir half the chocolate chip mixture into batter and spread over bottom of baking dish. Sprinkle remaining chocolate chip mixture over batter and bake 30 to 35 minutes, or until a wooden toothpick inserted in center comes out clean. Allow to cool completely then cut into bars and serve.



## Cherry-Pineapple Crumb Cobbler

Cake mixes and pie fillings are the main ingredients in many desserts, and why not? Sure, they make things easier, but cake mixes and pie fillings taste good, and that's important, too, so enjoy 'em in this easy fruit cobbler.

**Serves 9**

**Baking Time: 30 min**

- 1 (20-ounce) can pineapple rings, drained
  - 1 (20-ounce) container cherry pie filling
  - 1 (18.25-ounce) package yellow cake mix
  - 1/2 cup (1 stick) butter, sliced into pats
1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with nonstick cooking spray.
  2. Place pineapple rings in bottom of prepared baking dish. Spoon cherry pie filling over top and sprinkle with dry cake mix. Top with butter pats.
  3. Bake 30 to 35 minutes, or until golden. Allow to cool slightly; serve warm.



## Apple Dumplings



This recipe for easy homemade apple dumplings is inspired by the traditional apple dumplings that are still so popular in the Amish areas of Pennsylvania.

**Serves 4**

**Baking Time: 45 minutes**

- 1/2 cup water
  - 1/4 cup granulated white sugar
  - 1 teaspoon vanilla extract
  - 2 tablespoons butter, softened, divided
  - 1/8 teaspoon ground nutmeg
  - 1/4 cup granulated brown sugar
  - 1/4 teaspoon ground cinnamon
  - 1 rolled refrigerated pie crust (from a 15-ounce package)
  - 4 small or 2 medium Granny Smith apples, peeled and cored (see Note)
1. Preheat oven to 375°F. In a small saucepan, combine water, white sugar, vanilla, 1 tablespoon butter, and the nutmeg over high heat. Bring to a boil for 1 minute; set aside.
  2. In a small bowl, combine brown sugar, cinnamon, and remaining 1 tablespoon butter; mix well.
  3. Unroll pastry and cut into quarters. Stuff each apple cavity with an equal amount of brown sugar mixture and place on a pastry quarter. Fold pastry up around apples and pinch ends together to completely enclose apples. Place dumplings seam-side down in an 8-inch square baking dish and pour sugar sauce over top.
  4. Bake 45 to 50 minutes, or until golden. Serve warm, drizzled with sugar glaze from bottom of baking dish.

### **Note**

Small apples work great for this recipe but they're not always available, so go ahead and use the regular-sized ones cut in half.



## Blueberry Betty

The key to making the best dessert Betty around? Fresh bread cubes. And once you try my easy Betty recipe, you'll be making it with all kinds of different fruit, too!

**Serves 4**

**Baking Time: 40 min**

- 2 pints blueberries, washed
  - 1/3 cup sugar
  - 1 tablespoon cornstarch
  - 1/2 loaf French bread, cut into 1/2-inch cubes (about 4 cups)
  - 1/2 cup (1 stick) butter, melted
  - 1/2 teaspoon ground cinnamon
1. Preheat oven to 375°F. Coat an 8-inch square baking dish with nonstick cooking spray.
  2. In a large bowl, combine blueberries, sugar, and cornstarch; toss to coat. Add bread cubes and melted butter; mix well then spoon into prepared baking dish and sprinkle with cinnamon.
  3. Bake 35 to 40 minutes, or until bubbly and bread is golden. Serve warm.

### **Serving Tip**

For a totally awesome dessert, serve this with fresh whipped cream made simply by beating 1 cup (1/2 pint) heavy cream with 2 to 3 tablespoons confectioners' sugar until stiff peaks form.