

Mr. Food
TEST KITCHEN

Sunday Dinner Recipes

25 Potluck Recipes for Church Supper



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Sunday Dinner Recipes: 25 Potluck Recipes for Church Supper

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The Mr. Food Test Kitchen logo, consisting of the text "Mr. Food" in a large, white, serif font with a registered trademark symbol, and "TEST KITCHEN" in a smaller, white, sans-serif font below it, all contained within a dark blue oval.



Dear Friend,

It's Sunday, and everyone in the church is getting together for a good, old-fashioned potluck dinner. With the whole community coming together, you need to bring the perfect dish to contribute to the festivities. From refreshing salads to family-favorite casseroles to decadent desserts, the Mr. Food Test Kitchen has everything you need.

We start off our *Sunday Dinner Recipes* eCookbook with make-ahead salad recipes, which are essential to any potluck meal. From our popular **Best Broccoli Salad** (page 1) to our hearty **Chicken Tortellini Salad** (page 3), you may not be able to decide where to start! We've got even more sides that are perfect all year long. We've got our slow cooker recipe for **Creamy Corn for a Crowd** (page 7) and our pairs-well-with-anything **Country Coleslaw** (page 10), both of which will make your meal complete.

If you're in charge of bringing one of the main dishes, don't worry 'cause we've got plenty of tasty options for you to try. Make sure the kids have something they'll love by bringing over some **Homestyle Macaroni and Cheese** (page 12). (Trust us; the adults will love it, too!) And you'll surely be the star of the gathering if you bring over a crowd-pleasing casserole dish. We have plenty to choose from, including our **Minnesota Hot Dish Casserole** (page 16) and **Mashed Potato Casserole** (page 19). See? Providing one of the main dishes isn't as scary as it first seems!

You can't have a church supper without a few desserts. The Mr. Food Test Kitchen has just the right recipes to make sure everyone leaves with a smile. From a homemade classic like our **Old Fashioned Bread Pudding** (page 21) to our summer favorite recipe for **Raspberry Icebox Cake** (page 25), there's no way you're gonna be leaving with any leftovers! No matter what you choose to make, we guarantee the crowd will be saying...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 25 classic church supper recipes. Remember, our *Sunday Dinner Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Best Broccoli Salad

We've got what we think is the Best Broccoli Salad, and we're betting you'll agree! This garden-fresh broccoli salad, that's tossed in a creamy homemade dressing and livened up with a few surprises, is sure to be one of your favorite easy salad recipes for potluck parties!

Serves: 6

Chilling Time: 4 hr

What You'll Need:

1-1/2 cups mayonnaise
1/2 cup sour cream
1/4 cup sugar
1 bunch broccoli, cut into small florets (see Note)
1/2 head cauliflower, cut into small florets (see Note)
1 small red onion, chopped
1 cup shredded sharp Cheddar cheese
1 (3-ounce) container real bacon bits



What To Do:

1. In a large bowl, combine mayonnaise, sour cream, and sugar; mix well. Add remaining ingredients; mix until well combined.
2. Cover and chill at least 4 hours before serving.



Make sure to cut the broccoli and cauliflower into very small florets.

This is even better if it's made a few days in advance and allowed to marinate in the fridge.

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Chilled Stacked Salad

Chilled Stacked Salad is a colorful and easy make-ahead layered salad that is perfect for easy summer entertaining. It's among our favorite easy salad recipes for potluck parties. We know once you start stacking, you'll never want to stop!

Serves: 10

Chilling Time: 2 hr

What You'll Need:

2 cups mayonnaise
1/2 cup sour cream
1/2 teaspoon garlic powder
1 head romaine or iceberg lettuce, chopped
2 red bell peppers, finely chopped
1 red onion, finely chopped
1 (9-ounce) package frozen corn, thawed and drained
3 ribs celery, finely chopped
2 cups (8 ounces) shredded sharp Cheddar cheese
1 (3-ounce) container real bacon bits



What To Do:

1. In a medium bowl, combine mayonnaise, sour cream, and garlic powder; mix well.
2. In a large glass bowl (see Note), layer half the lettuce, then half the bell pepper, onion, corn, celery, mayonnaise mixture, and cheese. Repeat layers once more then top with bacon bits.
3. Cover and chill at least 2 hours before serving. Toss just before serving.



Using a trifle dish or large glass bowl with straight sides allows us to see all the colorful layers of this salad.

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Chicken Tortellini Salad

If you're looking for a great potluck salad for your next barbecue or get-together, then our Chicken Tortellini Salad is right up your alley. It's so easy to make; you won't even break a sweat.

Serves: 6

Cooking Time: 15 min

What You'll Need:

1 (20-ounce) package fresh, frozen, or dried cheese tortellini
1 cup sour cream
1 cup mayonnaise
1 (1-ounce) package dry ranch dressing mix
1 (10-ounce) package cooked sliced chicken OR
2 cups leftover cooked chicken
1 (12-ounce) jar sliced roasted red peppers, drained
6 scallions, thinly sliced
1/4 cup fresh chopped basil



What To Do:

1. Cook tortellini according to package directions; drain, rinse with cold water, and drain again.
2. In a large bowl, combine sour cream, mayonnaise, and ranch dressing mix; mix well.
3. Add tortellini, chicken, roasted peppers, scallions, and basil; toss until well combined. Serve warm, or cover and chill until ready to serve.



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Stacked Taco Salad

Stacked salads look great on your party or dinner table, and this quick and hearty main course taco salad can really save the day, too!

Serves: 6

What You'll Need:

1 pound ground beef
1 (1-1/4-ounce) package dry taco seasoning mix
1 head iceberg lettuce, chopped
2 cups (8 ounces) shredded Cheddar cheese
1 (6-ounce) can dark red kidney beans, rinsed and drained
2 large tomatoes, diced
2 (2-1/4-ounce) cans sliced black olives, drained
1 (14-1/2-ounce) bag ranch-flavored tortilla chips, crushed
1 (16-ounce) bottle sweet-and-spicy French salad dressing



What To Do:

1. In a medium skillet, brown ground beef with taco seasoning mix over medium-high heat, stirring to break up meat; drain and cool.
2. In an extra-large salad bowl, layer half the lettuce, then half the cheese, beans, ground beef, tomatoes, and olives. Repeat layers then top with crushed tortilla chips. Just before serving, add dressing and toss to coat well.



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Italian Bread Salad

Stop! Don't throw away that stale bread. It's great for absorbing the dressing in our tasty and refreshing Italian Bread salad. Perfect for any potluck event, lunch, or even dinner any day of the week!

Serves: 8

Preparation Time: 25 min

What You'll Need:

1/4 cup balsamic vinegar
2 tablespoons olive oil
1/4 teaspoon salt
1/4 teaspoon black pepper
10 (1-inch thick) stale Italian bread slices, cut into 1-inch cubes
6 plum tomatoes, chopped
1 small red onion, chopped
1/4 cup chopped fresh basil or 1 teaspoon dried basil
1/4 cup chopped fresh oregano or 1 teaspoon dried oregano



What To Do:

1. Whisk together first 4 ingredients in a small bowl until well blended.
2. Combine bread cubes and remaining 4 ingredients in a large bowl. Add dressing; toss gently. Let stand 20 minutes before servings.



Once you've tossed the salad, letting it stand for 20 minutes gives all the flavors a good chance to "marry."

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All Star Zucchini

Basil, garlic, tomatoes, zucchini...what an all-star line-up! And when you put them together in this Italian favorite, you'll be tempted to sing Italian love songs.

Serves: 4

Cooking Time: 25 min

What You'll Need:

2 tablespoons olive oil
3 tomatoes, cut into small chunks (about 3 cups)
2 garlic cloves, minced
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
2 tablespoons chopped fresh parsley
1 teaspoon salt
1/2 teaspoon black pepper
3 zucchini, cut into small chunks (about 4 cups)



What To Do:

1. In a large skillet, heat oil over medium heat.
2. Add remaining ingredients except zucchini; cover and cook 5 to 6 minutes, stirring occasionally.
3. Add zucchini, cover, and cook an additional 10 to 15 minutes, stirring occasionally.



You may want to serve this in a bowl, with some crusty Italian or French bread for dunking.

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Creamy Corn for a Crowd

This Creamy Corn for a Crowd is a breeze to make and is definitely included among our favorite slow cooker potluck recipes! Don't be surprised that the cream cheese still retains its block shape after 4 hours of cooking... it's very soft and blends easily when stirred.

Serves: 10

Cooking Time: 4 hr

What You'll Need:

1 (32-ounce) bag frozen whole kernel corn
1/2 teaspoon salt
2 tablespoons sugar
1/4 cup water
1 (8-ounce) package cream cheese
1/2 cup butter



What To Do:

1. Place corn in a 4- to 5-quart slow cooker. Sprinkle corn with salt and sugar; drizzle with water. Place cream cheese and butter on top of corn mixture (do not stir).
2. Cover and cook on LOW setting 4 hours. Stir well before serving.



Garnish with bacon bits for an extra-special taste.

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Hillbilly Baked Beans

Nothing is more down-home than the wonderful flavors of backwoods country cooking, so it's only fitting that these Hillbilly Baked Beans are one of our most popular slow cooker potluck recipes. They can even be reheated on a grill for a smoky taste that can't be beat!

Serves: 8

Cooking Time: 6 hr

What You'll Need:

1/2 pound ground chuck
1/2 cup chopped onion
1-1/2 cups barbecue sauce
1/3 cup packed light brown sugar
1/2 cup water
1 (15-ounce) can kidney beans, drained
1 (15.5-ounce) can butter beans, drained
1 (16-ounce) can pork and beans, not drained
1/2 cup crumbled cooked bacon



What To Do:

1. In a 5-quart slow cooker, combine meat, onion, barbecue sauce, brown sugar, and water; mix well. Stir in remaining ingredients, cover, and cook on LOW setting 6 hours or on HIGH setting 4 hours. Serve immediately.



If you're having a backyard barbecue, just reheat these in a foil pan on your grill. And you can make these in the oven, too. Just put the mixture in a 3-quart casserole dish, cover, and cook in a 350-degree oven for about 1-1/2 hours, or until hot and bubbly.

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Summer Squash Bake

We've got one of our favorite summer veggies in casserole form. It sure doesn't get much better than that! This Summer Squash Bake works great as a vegetarian side dish or as a bring-along to your next potluck.

Serves: 12

Preparation Time: 8 min

Cooking Time: 33 min

What You'll Need:

4 pounds summer (yellow) squash, diced
1 onion, diced
1/2 cup water
1 (10-1/2-ounce) can condensed cream of mushroom soup
1 cup (4 ounces) shredded Cheddar cheese
1/2 teaspoon salt
3/4 teaspoon black pepper
2 cups cornflakes, coarsely crushed
1/4 cup (1/2 stick) butter, melted



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large saucepan, cook squash and onion in water over medium heat 15 minutes, or until tender; drain well.
3. In a medium bowl, combine drained squash mixture, soup, cheese, salt, and pepper; mix well and pour into baking dish. Sprinkle with crushed cornflakes and drizzle with melted butter.
4. Bake 18 to 20 minutes, or until heated through and topping is golden.



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Country Coleslaw

Good old-fashioned coleslaw. It's right any time of year with any kind of meal. Country Coleslaw is the creamy mayonnaise kind of coleslaw that we all loved as kids.

Serves: 10

Preparation Time: 10 min

What You'll Need:

1 cup mayonnaise
3 tablespoons fresh lemon juice
2 tablespoons sugar
1 teaspoon salt
6 cups shredded cabbage (see Note)
1 cup (about 3) shredded carrots
1/2 cup chopped or thinly sliced green bell pepper



What To Do:

1. In a large bowl, combine mayonnaise, lemon juice, sugar, and salt. Add cabbage, carrots, and green pepper; toss to coat well. Cover and chill until ready to serve.



A small head of cabbage yields about 8 cups.

Crispy Fried Meatloaf

Everyone loves good old fashioned meatloaf, but we in the Mr. Food Test Kitchen jazzed it up a bit, keeping the timeless flavor we all love but giving this Crispy Fried Meatloaf a golden coating we can really sink our teeth into.

Serves: 6

Preparation Time: 3 hr

What You'll Need:

2 pounds ground beef
1-1/2 cups fresh bread crumbs
2 eggs
1/2 cup water
2/3 cup ketchup, divided
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder

COATING

1/2 cup flour
2 eggs
1-1/2 cups Panko breadcrumbs
1/2 teaspoon salt
1/4 teaspoon black pepper
1 cup vegetable oil



What To Do:

1. Preheat the oven to 350 degrees F. Coat a 9 x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients except 1/3 cup ketchup, mix well. Place mixture into prepared dish and shape into loaf. Spread remaining ketchup over top. Bake 60 to 70 minutes or until no longer pink in the center. Let cool, then refrigerate at least 2 hours.
3. Slice cold meatloaf into 3/4-inch slices. Place flour in a shallow dish, place eggs in another shallow dish and lightly beat. Combine Panko bread crumbs, salt and pepper in a third shallow dish.
4. Coat a slice of meatloaf in flour, then egg, and finally into the bread crumbs coating on all sides.
5. In a large skillet heat oil until hot. Fry a few slices at a time 1 to 2 minutes on each side or until golden brown. Drain on paper towel lined platter and serve.

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Homestyle Macaroni & Cheese

Nothing that comes out of a box will compare to our comforting recipe for Homestyle Macaroni and Cheese. The little bit of extra effort to do it ourselves will reap such a big pay-off—it's worth every moment!

Serves: 6

Cooking Time: 50 min

What You'll Need:

1 pound elbow macaroni
1/2 cup plus 2 tablespoons butter, divided
1/2 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon black pepper
4 cups milk
4 cups shredded sharp Cheddar cheese
1 cup crushed saltine crackers



What To Do:

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray. In a large pot, cook macaroni according to package directions; drain, return macaroni to pot, and set aside.
2. Meanwhile, in a large saucepan over medium heat, melt 1/2 cup butter. Add flour, salt, and pepper; mix well. Gradually add milk, bring to a boil, and cook until smooth and thickened, stirring constantly. Add cheese and continue stirring until melted.
3. Add three-quarters of cheese sauce to macaroni; mix well. Spoon mixture into prepared baking dish and pour remaining cheese sauce evenly over top.
4. In a microwaveable bowl, melt remaining butter in microwave. Stir in crushed crackers; mix until crumbs are evenly coated. Sprinkle evenly over top of macaroni.
5. Bake uncovered 30 to 35 minutes, or until heated through.



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Baked Ham in Cheese Crust

We have a viewer to thank for sharing this recipe for Easter dinner. Sometimes it's nice to be let in on family secrets!

Serves: 10

Cooking Time: 1 hr

What You'll Need:

- 1 (5-pound) fully cooked ham
- 1 (20-ounce) can crushed pineapple, drained
- 1 cup (4 ounces) shredded Swiss cheese
- 1 cup plain bread crumbs
- 6 tablespoons (3/4 stick) butter, melted
- 2 tablespoons dry mustard



What To Do:

1. Preheat oven to 325 degrees F. Coat a roasting pan with cooking spray; place ham in pan.
2. In a large bowl, combine remaining ingredients; mix well. Using your hands, form a crust by patting pineapple mixture over ham, completely covering top and sides, except for cut side.
3. Bake 1 to 1-1/4 hours, or until ham is heated through and crust is golden. Slice and serve.



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Beefy Taco Bake

Get the excitement and great taste of beef tacos without the work of making individual tacos. This beefy taco bake is a great start to a Mexican potluck menu and is sure to make your family happy and your life easier!

Serves: 4

Cooking Time: 30 min

What You'll Need:

- 1 pound ground beef
- 1 (10-3/4-ounce) can condensed tomato soup
- 1 cup salsa
- 1/2 cup milk
- 6 (6- to 8-inch) flour or corn tortillas, cut into 1-inch pieces
- 1 cup shredded Cheddar cheese, divided



What To Do:

1. Preheat oven to 400 degree F. Coat a 2-quart baking dish with cooking spray.
2. In a large skillet, brown ground beef over medium-high heat, stirring until crumbled; drain. Stir in soup, salsa, milk, tortillas, and 1/2 cup cheese; spoon into prepared baking dish.
3. Cover and bake 30 minutes, or until hot. Sprinkle with remaining 1/2 cup cheese, and serve.



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Potluck Pasta Fiesta

If you're looking for a chicken and pasta dish with a kick, then you've just hit the jackpot. Our Potluck Pasta Fiesta will have your gang begging you for seconds!

Serves: 4

Cooking Time: 25 min

What You'll Need:

1 package (12 ounces) bowtie pasta
4 boneless, skinless chicken breast halves (1 to 1-½ pounds total)
1 teaspoon salt, divided
¼ teaspoon black pepper
2 tablespoons olive oil
2 garlic cloves, minced
1 can (14 ounces) artichoke hearts, drained and cut into halves
1 can (11 ounces) Mexican-style corn, drained
1 can (10-¾ ounces) condensed cream of corn soup
1-¼ cups milk
1 (7-ounce) jar roasted peppers, drained and cut into ¼-inch-wide strips
1 teaspoon hot pepper sauce



What To Do:

1. Prepare the pasta according to the package directions; drain, rinse, and drain again. Set aside in a covered dish to keep warm.
2. Meanwhile, sprinkle the chicken with ½ teaspoon salt and the black pepper. In a large skillet, heat the oil over medium heat; add the chicken and garlic. Cook 12 to 15 minutes, or until the chicken is cooked through, turning halfway through the cooking.
3. Remove the chicken to a cutting board and cut into 1-inch cubes. Add the remaining ingredients to the skillet and bring to a boil over medium heat; add the chicken and cook 3 to 5 minutes, or until thoroughly heated.
4. Toss with the warm pasta and serve immediately.

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Minnesota Hot Dish Casserole

Got meat and potato lovers at your house? Well, this comforting Minnesota Hot Dish Casserole has both, plus a serving of good-for-you veggies too! Even on a busy weeknight, in under 30 minutes this one can be on the table to satisfy your hungry gang.

Serves: 4

Cooking Time: 45 min

What You'll Need:

1 pound ground beef
1/4 cup chopped onion
1/4 teaspoon salt
1 (16-ounce) package frozen mixed vegetables
1 (10.75-ounce) can cream of mushroom soup, undiluted
1/2 cup milk
1 cup (4-ounces) shredded Cheddar cheese
1/2 (32-ounce) package frozen seasoned potato nuggets



What To Do:

1. Preheat oven to 400 degrees F.
2. Brown ground beef, onion and salt in a skillet over medium heat, stirring until meat crumbles and is no longer pink; drain. Spoon ground beef into a sprayed 2-1/2 quart baking dish. In a small bowl combine soup and milk, mix well. Layer frozen vegetables, soup mixture and cheese over ground beef. Top with frozen potatoes.
3. Bake 30 minutes or until potatoes are golden.



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Creamy Spaghetti Casserole

For those days when you can't enjoy the atmosphere of a classic Italian bistro, make one of your favorite dishes right at home with this family-friendly recipe for a Creamy Spaghetti Casserole.

Serves: 6

Cooking Time: 1 hr

What You'll Need:

1 pound ground beef
1 (26-ounce) jar spaghetti sauce
1 teaspoon salt, divided
12 ounces spaghetti
1 (15-ounce) container ricotta cheese
1 cup sour cream
1-1/2 teaspoons Italian seasoning
1 teaspoon garlic powder
1/4 cup grated Parmesan cheese



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x13-inch baking dish with cooking spray.
2. In a large skillet over medium heat, brown ground beef until no pink remains; drain off excess liquid. Stir in spaghetti sauce and 1/2 teaspoon salt; set aside.
3. Prepare spaghetti according to package directions; drain and place in a large bowl. Add ricotta cheese, sour cream, Italian seasoning, garlic powder, and remaining salt. Stir until cheese is melted and spaghetti is evenly coated.
4. Spread a cup of meat sauce in the bottom of prepared baking dish. Place spaghetti on top of sauce and top with remaining meat sauce. Sprinkle Parmesan cheese on top. Cover with aluminum foil.
5. Bake 45 minutes. Remove foil and bake an additional 5 to 10 minutes, or until heated through.



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Country Corn Casserole

There's no reason to buy ready-made for the biggest holidays of the season, when a homestyle go-along like our tasty country Corn Casserole is so easy to make. This hearty veggie bake fits Thanksgiving and Christmas perfectly, or works well any night of the week!

Serves: 4

Cooking Time: 40 min

What You'll Need:

2 cups frozen corn kernels, thawed
1 teaspoon sugar
1 teaspoon vanilla extract
1 teaspoon salt
1/4 teaspoon black pepper
2 eggs, beaten
1 cup milk
1 tablespoon butter, melted
2 tablespoons cracker crumbs (see Note)



What To Do:

1. Preheat oven to 350 degrees F. Mix first 7 ingredients together in a large bowl. Pour into a 1-1/2-quart ungreased casserole dish.
2. Combine butter and cracker crumbs and sprinkle evenly over top of the casserole.
3. Bake 40 to 50 minutes, until set.



Use either saltine or Ritz®-type crackers to make crumbs.

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Mashed Potato Casserole

Mashed potatoes always offer stick-to-your-ribs comfort, and our Mashed Potato Casserole is a new twist on a family favorite side dish recipe. Our spuds will never be duds if we make 'em this way!

Serves: 6

Cooking Time: 50 min

What You'll Need:

5 pounds potatoes, peeled and cut into chunks
1 (8-ounce) package cream cheese, softened
2 tablespoons minced onion
2 eggs
2 tablespoons all-purpose flour
2 tablespoons chopped fresh parsley
1-1/2 teaspoons salt
1 teaspoon black pepper
1 (2.8-ounce) can French-fried onions, coarsely chopped



What To Do:

1. Preheat oven to 325 degrees F. Coat a 2-quart casserole dish with cooking spray.
2. Place potatoes in a soup pot, add just enough water to cover them, and bring to a boil over high heat. Reduce heat to medium and cook 12 to 15 minutes, or until fork-tender; drain.
3. In a large bowl, with an electric beater on medium speed, beat potatoes and cream cheese until smooth. Add onion, eggs, flour, parsley, salt, and pepper, and continue to beat until well blended.
4. Spoon potato mixture into prepared casserole dish. Sprinkle with French-fried onions and bake 35 to 40 minutes, or until heated through and edges are golden.



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Yankee Doodle Macaroni Casserole

Our all-American Yankee Doodle Macaroni Casserole is packed with comfort. As a bring-along gift, a potluck meal or any easy weeknight supper, you just can't go wrong.

Serves: 6

Cooking Time: 45 min

What You'll Need:

1 (8-ounce) package elbow macaroni
2 cups (8 ounces) shredded sharp Cheddar cheese
1 small onion, finely chopped
1 (2-ounce) jar chopped pimientos, drained
4 slices white bread, cut into small pieces
1 cup milk
1/4 cup (1/2 stick) butter, melted
1 tablespoon chopped fresh parsley
3 eggs, beaten
1/2 teaspoon salt
1/8 teaspoon black pepper



What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray; set aside.
2. Cook macaroni according to package directions; drain, rinse, and drain again.
3. In a large bowl, combine remaining ingredients; mix well. Add macaroni and mix until well combined then spoon mixture into prepared baking dish.
4. Bake 30 to 35 minutes, or until center is set.



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Old Fashioned Bread Pudding

Old Fashioned Bread Pudding is easy and tastes like the good old days. Want to make it a bit different and fancy? Add chopped apples or cherries, even chopped canned peaches or pears. Serve it cold or hot with maple syrup... any way you like it.

Serves: 6

Cooking Time: 50 min

What You'll Need:

4 tablespoons (1/4 cup) butter, softened
2 cups milk
2 eggs
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon ground cinnamon
3 cups soft bread cubes (about 5 slices bread)
1/2 cup raisins



What To Do:

1. Preheat oven to 350 degrees F. Place butter in a small bowl. Scald milk (heat it to just below boiling), and pour it over the butter; stir to mix well.
2. Beat eggs in a large bowl. Gradually stir in milk mixture then stir in sugar, salt, and cinnamon. Place bread cubes and raisins in a 1-1/2-quart baking dish; pour in milk mixture. Stir gently to evenly moisten bread. Set baking dish in a larger pan; add hot water to larger pan to come about halfway up sides of baking dish.
3. Bake 40 to 45 minutes, or until knife inserted into pudding comes out clean. Serve warm or cold.



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Heavenly Apple Bake

We're sure you'll agree that this oven-fresh apple bake is heavenly! With a crust that's simply store-bought sugar cookie dough and a tangy yet sweet apple-cinnamon filling, it'll melt in your mouth.

Serves: 15

Cooking Time: 30 min

What You'll Need:

1 (20-ounce) package refrigerated sugar cookie dough
3 apples, peeled and cored, sliced 1/4-inch thick (2 cups)
2 tablespoons lemon juice
1/4 cup plus 2 tablespoons sugar
1 teaspoon ground cinnamon
1/2 cup all-purpose flour
2 tablespoons (1/4 stick) butter



What To Do:

1. Preheat oven to 350 degrees F.
2. Press cookie dough into a 9- x 13-inch baking pan, completely covering bottom of pan.
3. In a medium bowl, mix apples with lemon juice, 2 tablespoons sugar, and the cinnamon, and distribute evenly over cookie dough.
4. In a small bowl, combine remaining 1/4 cup sugar, the flour and butter, and mix with a fork until crumbly. Sprinkle over apple mixture and bake 30 minutes, or until top is golden.



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Black Bottom Pecan Pie

Mmm! Chocolate and pecans baked into a yummy pie! Our Black Bottom Pecan Pie recipe will be the hit of your holiday dessert table or any party where you serve it.

Serves: 6

Cooking Time: 40 min

What You'll Need:

2 eggs
3/4 cup corn syrup
1/2 cup (3 ounces) semisweet chocolate chips, melted
1 tablespoon butter, melted
1 teaspoon vanilla extract
1/4 cup sugar
1/4 teaspoon salt
1 cup pecan halves
1/2 cup sweetened flaked coconut, toasted
1 (9-inch) chocolate graham cracker pie crust



What To Do:

1. Preheat oven to 375 degrees F.
2. In a medium bowl, combine eggs, corn syrup, melted chocolate and butter, the vanilla, sugar, and salt; mix well. Stir in pecans and coconut; mix well then pour into pie crust.
3. Bake 40 to 45 minutes, or until firm in center. Allow to cool completely before serving.



Top each serving with a scoop of ice cream and watch it disappear!

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Apricot Crumb Bars

These yummy melt-in-your-mouth Apricot Crumb Bars are sure to make you feel like a star baker. Our easy from-scratch recipe takes no time to prepare but tastes like you fussed.

Serves: 9

Cooking Time: 25 min

What You'll Need:

1-3/4 cups all-purpose flour
1/4 cup cornmeal
3/4 cup granulated sugar
3/4 cup (1-1/2 sticks) butter, softened and cut into small chunks
1 cup apricot preserves
2 tablespoons light brown sugar
1/4 cup pine nuts or chopped walnuts



What To Do:

1. Preheat oven to 350 degrees F.
2. In a food processor, combine flour, cornmeal, and granulated sugar. Pulse several times to combine. Add butter, then pulse until ingredients form a wet, sandy mixture, about 15 seconds. Reserve 1/4 of mixture.
3. Place remaining flour mixture into an 8-inch square pan and press down evenly into bottom. Spread apricot preserves evenly over top.
4. Mix the brown sugar into the reserved flour mixture, then crumble it evenly over apricot preserves. Sprinkle pine nuts over top.
5. Bake 25 to 30 minutes, or until edges just begin to brown. Let cool then cut into squares.



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Raspberry Icebox Cake

When summer starts kickin' into high gear, there's nothing like a fruity icebox cake to really get the party started. Whether you're looking for an easy potluck dish to bring to the block party or you just want a simple dessert to serve up after dinner on a warm summer day, this Raspberry Icebox Cake just simply can't be beat.

Serves: 16

Chilling Time: 5 hr

What You'll Need:

1-1/2 cups graham cracker crumbs
1/3 cup sugar
4 tablespoons (1/4 cup) melted butter
2 (4-serving-size) packages raspberry gelatin
2 cups boiling water
1 (12-ounce) package frozen raspberries
1-1/2 cups frozen whipped topping, thawed



What To Do:

1. In a medium bowl, combine graham cracker crumbs, sugar, and melted butter; mix well. Press mixture into a 9- x 13-inch baking dish. Refrigerate until ready to fill.
2. Dissolve raspberry gelatin in boiling water; stir in raspberries. Chill until partially set about 1 hour.
3. Stir gelatin and spread half on graham cracker bottom. Add whipped topping to remaining gelatin mixture; mix well. Spread on top of gelatin layer.
4. Refrigerate 4 to 6 hours before serving.



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