

**Taste  
of Home**  
BOOKS

# Prize- Winning

## RECIPES

Deep Dish  
Sausage Pizza,  
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“Clip & Keep” Recipe Card Collection



# Prize-Winning RECIPES

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**Taste of Home Books**

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# 'Superstar' Recipes

FROM

## Taste of Home

**CALLING ALL FOOD ENTHUSIASTS!** Here's a special little cookbook vying for your attention: *Taste of Home Prize-Winning Recipes*. It's filled with dozens of unbeatable recipes from fabulous home cooks across the United States and Canada.

Compliments of *Taste of Home*, America's #1 cooking magazine, this delightful collection spotlights winning entries from 12 of our most popular national recipe contests.

For your next get-together, you may want to bring a tasty starter from our "Appetizing Appetizers Contest." We've also included first-course winning recipes for "Super Salads" and "Sensational Soups."

Maybe you and your family are pizza-lovers. From Deep-Dish Sausage Pizza to Colorful Crab Appetizer Pizza, our taste-tempting "Pizza Party Contest" is sure to satisfy your craving.

And all of you sweet tooths, make sure to investigate the ever-luscious "Just Say Cheesecake Contest."

### **A Taste of Home Subscriber Is a Happy Subscriber**

Each recipe in this handy recipe collection is printed on a full-color "Clip & Keep" recipe card. So you can clip your favorites and add them to your own recipe file, if you wish. You'll find a new batch of clipout contest-winning recipes in every issue of *Taste of Home*. According to subscribers, our Clip & Keep Recipe Section is one of the most popular features in the magazine. We hope you'll love it, too!

Either way, you and your family are in for a big treat every time you turn to the scrumptious, kitchen-tested dishes in *Taste of Home Prize-Winning Recipes*.

*Enjoy!*

# Prize-Winning RECIPES

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## Rye Party Puffs

I can't go anywhere without taking along my puffs. They're pretty enough for a wedding reception yet also hearty enough to snack on while watching football on television. A platterful of these will disappear even with a small group.

—**KELLY THORNBERRY**  
LA PORTE, INDIANA



## Savory Bread Strips

For a friend's surprise party, I decided to try a new recipe and came up with this crispy bread topped with ham, olives and more. The savory ingredients in this irresistible appetizer blend so well that I'm always asked for the recipe.

—**MARY NICHOLS**  
DOVER, NEW HAMPSHIRE

## Rye Party Puffs

- 1 cup water
- 1/2 cup butter
- 1/2 cup all-purpose flour
- 1/2 cup rye flour
- 2 teaspoons dried parsley flakes
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 4 eggs

### Caraway seeds

### CORNED BEEF FILLING:

- 2 packages (8 ounces each) cream cheese, softened
- 2 packages (2-1/2 ounces each) thinly sliced cooked corned beef, chopped
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons minced chives
- 2 tablespoons diced onion

- 1 teaspoon spicy brown or horseradish mustard
- 1/8 teaspoon garlic powder
- 10 small stuffed olives, chopped

In a saucepan over medium heat, bring water and butter to a boil. Add flours, parsley, garlic powder and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Beat in eggs, one at a time. Beat until smooth. Drop batter by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Sprinkle with caraway. Bake at 400° for 18-20 minutes or until golden.

Remove to wire racks. Immediately cut a slit in each puff to allow steam to escape; cool. In a mixing bowl, combine the first eight filling ingredients; mix well. Stir in olives. Split puffs; add filling. Refrigerate. **YIELD:** 4-1/2 dozen.



## Savory Bread Strips

- 1 package (1/4 ounce) active dry yeast
- 6-1/2 teaspoons sugar, divided
- 1/2 cup warm water (110°-115°)
- 3 tablespoons olive oil
- 2 tablespoons dried minced onion
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- 1 teaspoon rubbed sage
- 1 teaspoon garlic powder
- 1/2 cup cold water
- 3 cups all-purpose flour

### TOPPING:

- 1-1/2 cups chopped fully cooked ham
- 1 cup shredded Parmesan cheese
- 1/2 cup chopped ripe olives
- 1/2 cup chopped onion
- 1/2 cup minced fresh parsley
- 1/4 cup olive oil
- 2 garlic cloves, minced

Dissolve yeast and 1/2 teaspoon sugar in warm water; set aside. In a saucepan, combine oil, onion, basil, oregano, sage and garlic powder; cook over medium heat for 1 minute. Remove from the heat; stir in cold water. In a mixing bowl, combine flour and remaining sugar. Stir in oil and yeast mixtures.

Turn onto a lightly floured surface; knead for 3 minutes. Place dough on a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let stand for 15 minutes. Pat dough evenly into pan. Combine topping ingredients; sprinkle over dough. Bake at 375° for 25-30 minutes or until well browned. Cut into 2-in. x 1-in. strips.

**YIELD:** about 6 dozen.



## Four-Cheese Pate

This impressive and festive-looking cheese spread is simple to put together and never fails to get raves at parties. Before I retired, I looked for recipes like this that can be prepared way ahead.

—**JEANNE MESSINA**  
DARIEN, CONNECTICUT



## Appetizer Roll-Ups

Cream cheese and a variety of herbs and vegetables make even deli cold cuts a fancy and filling appetizer. Bite-size pieces look so pretty set on a platter in a circle. But the arrangement never stays complete for very long once this snack is served.

—**MARCELLA FUNK**  
SALEM, OREGON

## Four-Cheese Pate

- 3 packages (8 ounces each) cream cheese, softened, divided**
- 2 tablespoons milk**
- 2 tablespoons sour cream**
- 3/4 cup chopped pecans**
- 4 ounces Brie or Camembert, rind removed, softened**
- 1 cup (4 ounces) shredded Swiss cheese**
- 4 ounces crumbled blue cheese**
- 1/2 cup pecan halves**
- Red and green apple slices or crackers**

In a mixing bowl, beat one package of cream cheese with milk and sour cream until smooth. Spread into a 9-in. pie plate lined with plastic wrap. Sprinkle with chopped pecans. In a mixing bowl, beat Brie, Swiss, blue cheese and remaining cream cheese until thoroughly combined. Gently spread over chopped pecans, smoothing the top to form a flat surface. Cover and chill overnight or up to 3-4 days.

Before serving, invert onto a plate and remove plastic wrap. Arrange pecan halves on top. Serve with apples or crackers.

**YIELD:** 16-20 servings.



## Appetizer Roll-Ups

### ROAST BEEF:

- 4 ounces cream cheese, softened**
- 1/4 cup minced fresh cilantro**
- 2 to 3 tablespoons minced banana peppers**
- 1 garlic clove, minced**
- 1/2 pound thinly sliced cooked roast beef**

### HAM AND TURKEY:

- 12 ounces cream cheese, softened**
- 1/2 cup shredded carrot**
- 1/2 cup shredded zucchini**
- 4 teaspoons dill weed**
- 1/2 pound thinly sliced fully cooked ham**
- 1/2 pound thinly sliced cooked turkey**

In a bowl, combine the cream cheese, cilantro, peppers and garlic. Spread about 2 tablespoons on each slice of beef. Roll up tightly and wrap in plastic wrap.

In another bowl, combine cream cheese, carrot, zucchini and dill. Spread about 2 tablespoons on each slice of ham and turkey. Roll up tightly; wrap in plastic wrap. Refrigerate overnight. Slice into 1-1/2-in. pieces.

**YIELD:** 6-7 dozen.



## Festive Sausage Cups

When I use prepared pie crust for this recipe, it's even easier to form and fill these individual sausage cups. They are a savory and filling snack. Come Thanksgiving and Christmas, my family is especially delighted to see them.

—**GAIL WATKINS**  
SOUTH BEND, INDIANA



## Spinach Turnovers

The flaky cream cheese pastry adds sensational texture to these hot appetizers—and just wait until you taste the wonderful filling. I usually fix a double batch and freeze some to have on hand in case unexpected guests drop by.

—**JEAN VON BEREHY**  
OCONOMOWOC, WISCONSIN

## Festive Sausage Cups

### Pastry for double-crust pie (9 inches)

**1 pound bulk hot pork sausage**

**6 green onions, chopped**

**1 tablespoon butter**

**1/2 cup chopped canned mushrooms**

**1/4 cup thinly sliced stuffed olives**

**3/4 teaspoon salt**

**1/4 teaspoon pepper**

**1/4 cup all-purpose flour**

**2 cups heavy whipping cream**

**1 cup (4 ounces) shredded Swiss cheese**

### Chopped stuffed olives

On a lightly floured surface, roll pastry to 1/8-in. thickness. Cut with a 2-1/2-in. round cookie cutter. Press onto the bottom and up the sides of greased miniature muffin cups. Bake at 400° for 6-8 minutes or until lightly browned. Remove from pans to cool on wire racks.

In a skillet, brown sausage; drain well and set aside. In the same skillet, saute onions in butter until tender. Add mushrooms, sliced olives, salt and pepper. Sprinkle with flour. Add cream; bring to a boil, stirring constantly. Stir in sausage. Reduce heat; simmer until thickened, about 5-10 minutes, stirring constantly. Spoon into pastry cups; sprinkle with cheese.

Place on ungreased baking sheets.

Bake at 350° for 10 minutes or until cheese is melted. Garnish with chopped olives.

Serve hot. **YIELD:** 4 dozen.



## Spinach Turnovers

**2 packages (8 ounces each) cream cheese, softened**

**3/4 cup butter, softened**

**2-1/2 cups all-purpose flour**

**1/2 teaspoon salt**

### FILLING:

**5 bacon strips, diced**

**1/4 cup finely chopped onion**

**2 garlic cloves, minced**

**1 package (10 ounces) frozen chopped spinach, thawed and well drained**

**1 cup small-curd cottage cheese**

**1/4 teaspoon salt**

**1/4 teaspoon pepper**

**1/8 teaspoon ground nutmeg**

**1 egg, beaten**

**Salsa, optional**

In a mixing bowl, beat cream cheese and butter until smooth. Combine flour and salt; gradually add to creamed mixture (dough will be stiff). Turn onto a floured surface; gently knead 10 times. Cover and refrigerate 2 hours.

In a skillet, cook bacon until crisp.

Remove bacon; reserve 1 tablespoon drippings. Saute onion and garlic in drippings until tender. Remove from heat; stir in bacon, spinach, cottage cheese and seasonings. Cool.

On a lightly floured surface, roll dough to 1/8-in. thickness. Cut into 3-in. circles; brush edges with egg. Place 1 heaping teaspoon of filling on each circle. Fold over; seal edges. Prick tops with a fork. Brush with egg. Bake at 400° for 10-12 minutes or until golden brown. Serve with salsa if desired. **YIELD:** about 4 dozen. **Editor's Note:** Baked turnovers may be frozen. Reheat unthawed turnovers at 400° for 10 minutes.

## Tomato Cheese Pinwheels

These cheesy pinwheels are our favorite for Mother's Day. No matter how many we bake, there are never any leftovers. The light cheddar tang complements the tomato flavor beautifully. They look complicated but are surprisingly easy to prepare.

—MAGGIE GASSETT  
HILLSBOROUGH, NEW HAMPSHIRE



## Spiced Nut Mix

When we were newlyweds, our first Christmas was pretty lean. I usually make presents, but that year I had no idea what I could afford to put together. A good friend gave me a special gift—this recipe and a sack of ingredients. I think of her every time I stir up this mix.

—PATTI HOLLAND  
PARKER, COLORADO



## Tomato Cheese Pinwheels

- 4 to 4-1/2 cups all-purpose flour, divided**
- 2 tablespoons sugar**
- 1 package (1/4 ounce) active dry yeast**
- 1-1/4 teaspoons salt**
- 3/4 cup warm tomato juice (120° to 130°)**
- 1/4 cup butter**
- 1 egg**
- 2 cups (8 ounces) finely shredded sharp cheddar cheese**
- 2 tablespoons snipped chives**

In a mixing bowl, combine 1 cup flour, sugar, yeast and salt. Add tomato juice, water and butter; beat for 2 minutes on medium speed. Add egg and enough remaining flour to form a soft dough. Place in a greased bowl; turn once to grease top. Cover and refrigerate for 2 hours or until doubled.

Punch dough down. Divide in half; roll each half into a 15-in. x 12-in. rectangle approximately 1/8 in. thick. Cut into 3-in. squares. Place 2 in. apart on greased baking sheets. Make 1-in. slits in each corner of each square.

Combine cheese and chives; place 1 heaping teaspoon in the center of each square. Bring every other corner up to center, overlapping slightly to form a pinwheel; press firmly. Bake at 400° for 8-10 minutes. Remove to a wire rack to cool. **YIELD:** 40 appetizers.



## Spiced Nut Mix

- 3 egg whites**
- 2 teaspoons water**
- 2 cans (12 ounces each) salted peanuts**
- 1 cup whole blanched almonds**
- 1 cup walnut halves**
- 1-3/4 cups sugar**
- 3 tablespoons pumpkin pie spice**
- 3/4 teaspoon salt**
- 1 cup raisins**

In a mixing bowl, beat egg whites and water until frothy. Add nuts; stir gently to coat. Combine sugar, pie spice and salt; add to nut mixture and stir gently to coat. Fold in raisins. Spread into two greased 15-in. x 10-in. x 1-in. baking pans.

Bake, uncovered, at 300° for 20-25 minutes or until lightly browned, stirring every 10 minutes. Cool. Store in an airtight container. **YIELD:** about 10 cups.



## SUPER SALADS

### Orange Avocado Salad

For a beautiful salad with an unbeatable combination of flavors, you can't miss with this recipe. We love the mellow avocado together with sweet mandarin oranges and crisp cucumber. The tangy dressing makes this dish special. It's a great summertime salad to serve with grilled meat.

—LATRESSA ALLEN  
FORT WORTH, TEXAS



### Cajun Potato Salad

I have been making this mouth-watering potato salad for about 20 years. My family likes spicy foods, and thanks to a son living in New Orleans, we have a constant supply of Cajun sausage for this recipe. Made with extra sausage, it's a filling one-dish meal.

—MARGARET SCOTT  
MURFREESBORO, TENNESSEE





## Orange Avocado Salad

**DRESSING:**

- 1/2 cup orange juice
- 1/4 cup vegetable oil
- 2 tablespoons red wine vinegar
- 1 tablespoon sugar
- 1 teaspoon grated orange peel
- 1/4 teaspoon salt

**SALAD:**

- 1 medium head iceberg lettuce, torn
- 2 cups torn red leaf lettuce
- 1 medium ripe avocado, peeled and sliced
- 1/4 cup orange juice
- 1 cucumber, sliced
- 1/2 medium red onion, thinly sliced into rings
- 1 can (11 ounces) mandarin oranges, drained

In a jar with a tight-fitting lid, combine dressing ingredients; shake well. Chill. Just before serving, toss greens in a large salad bowl. Dip the avocado slices into orange juice; arrange over greens (discard remaining juice). Add cucumber, onion and oranges. Serve with dressing. **YIELD:** 6-8 servings.



## Cajun Potato Salad

- 2 pounds small red potatoes
- 1/2 cup chopped red onion
- 1/2 cup sliced green onion
- 1/4 cup minced fresh parsley
- 6 tablespoons cider vinegar, divided
- 1/2 pound smoked kielbasa or Cajun sausage, sliced
- 6 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 2 garlic cloves, minced
- 1/2 teaspoon pepper
- 1/4 to 1/2 teaspoon cayenne pepper

Cook the potatoes in boiling salted water for 20-30 minutes or until tender; drain. Rinse with cold water; cool completely. Cut into 1/4-in. slices; place in a large bowl. Add onions, parsley and 3 tablespoons vinegar; toss.

In a medium skillet, cook sausage in oil for 5-10 minutes or until it begins to brown. Remove with slotted spoon and add to potato mixture. To drippings in skillet, add mustard, garlic, pepper, cayenne pepper and remaining vinegar; bring to a boil, whisking constantly. Pour over salad; toss gently. Serve immediately. **YIELD:** 6 servings.

## Mexican Garden Salad

I'm always watching for delicious new recipes to try, and when I found this salad, I knew it would taste as good as it looks. Although similar to a traditional taco salad, this recipe adds tasty extras like broccoli and carrots. It's stunning on the table.

—**DIANNE ESPOSITE**  
NEW MIDDLETOWN, OHIO



## Minted Melon Salad

People can't resist digging into a salad made with colorful summer fruits. The unique dressing makes this salad a crowd-pleaser. I get compliments whenever I serve it, especially when I put it on the table in a melon boat. It's a warm-weather treat.

—**TERRY SAYLOR**  
VERMILLION, SOUTH DAKOTA

## Mexican Garden Salad

- 1 pound ground beef**
- 1 jar (16 ounces) thick and chunky salsa, divided**
- 1/4 cup water**
- 1 envelope taco seasoning**
- 1-1/2 heads iceberg lettuce, torn**
- 3 cups broccoli florets (about 1/2 pound)**
- 1 small red onion, thinly sliced into rings**
- 1 medium carrot, shredded**
- 1 large tomato, chopped**
- 1 can (4 ounces) chopped green chilies, drained**
- 1/2 to 1 cup shredded cheddar cheese**
- 1 cup (8 ounces) sour cream**
- Tortilla chips, optional**

In a skillet, cook ground beef over medium heat until no longer pink; drain. Add 1 cup salsa, water and taco seasoning; bring to a boil. Reduce heat and simmer for 20 minutes; cool.

In a 3- or 4-qt. glass bowl, layer vegetables in order given. Top with chilies, beef mixture and cheese. Combine sour cream and remaining salsa; serve with salad and tortilla chips if desired. **YIELD:** 6-8 servings.



## Minted Melon Salad

- 1 cup water**
- 3/4 cup sugar**
- 3 tablespoons lime juice**
- 1-1/2 teaspoons chopped fresh mint**
- 3/4 teaspoon aniseed**
- Pinch salt**
- 5 cups cubed watermelon (about 1/2 medium melon)**
- 3 cups cubed cantaloupe (about 1 medium melon)**
- 3 cups cubed honeydew (about 1 medium melon)**
- 2 cups peach slices (about 2 peaches)**
- 1 cup fresh blueberries**

In a small saucepan, bring the first six ingredients to a boil. Boil for 2 minutes; remove from the heat. Cover and cool syrup completely. Combine the fruit in a very large bowl; add syrup and stir to coat. Cover and chill for at least 2 hours, stirring occasionally. Drain before serving. **YIELD:** 12-14 servings.

## Fruit Salad Supreme

For a delightful fruit salad that's a snap to prepare, give this recipe a try. The sweet combination, topped with onion and a tangy dressing, is a favorite among family and friends.

—**LOIS RUTHERFORD**  
ST. AUGUSTINE, FLORIDA



## Spectacular Overnight Slaw

To come up with this dish, I used a number of different recipes plus some ideas of my own. It's great for a potluck because it's made the night before and the flavor keeps getting better. Whenever I serve it, I'm inundated with recipe requests.

—**RUTH LOVETT**  
BAY CITY, TEXAS

## Fruit Salad Supreme

- 2 cups watercress, stems removed**
- 8 fresh or canned pineapple rings, halved**
- 2 oranges, peeled and sliced crosswise**
- 1-1/2 cups cantaloupe chunks**
- 1/4 cup sliced green onions or 1 small sweet onion, chopped**

### LIME DRESSING:

- 1/4 cup vegetable oil**
- 2 tablespoons lime juice**
- 1 tablespoon sugar**
- 1/4 teaspoon hot pepper sauce**
- 1 tablespoon sour cream**

On individual plates, arrange watercress, pineapple and oranges. Top with cantaloupe and onions. In a small bowl, whisk oil, lime juice, sugar and hot pepper sauce until sugar is dissolved. Stir in sour cream. Serve with salads. **YIELD:** 4 servings.



## Spectacular Overnight Slaw

- 1 medium head cabbage (about 2-1/2 pounds), shredded**
- 1 medium red onion, thinly sliced**
- 1/2 cup chopped green pepper**
- 1/2 cup chopped sweet red pepper**
- 1/2 cup sliced stuffed olives**
- 1/2 cup white wine vinegar**
- 1/2 cup vegetable oil**
- 1/2 cup sugar**
- 2 teaspoons Dijon mustard**
- 1 teaspoon each salt, celery seed and mustard seed**

In a 4-qt. bowl, combine the cabbage, onion, peppers and olives. In a saucepan, combine the remaining ingredients; bring to a boil. Cook and stir for 1 minute. Pour over vegetables and stir gently. Cover and refrigerate overnight. Mix well before serving. **YIELD:** 12-16 servings.



## German Cucumber Salad

This recipe came from a friend who ran his own inn in Germany. It's a very cool, light salad with an exhilarating taste that's delicious anytime of the year—especially when made with fresh cucumbers and tomatoes.

—**JULIE KOREN**  
KENNESAW, GEORGIA



## Layered Chicken Salad

I prepare this satisfying salad Saturday evening and serve it to my husband and sons on Sunday after a round of golf. It's a winner on warm days with a unique mix of vegetables like bean sprouts, green onions, water chestnuts and pea pods. And it's lovely in a glass bowl.

—**JOANNE TRENTADUE**  
RACINE, WISCONSIN

## German Cucumber Salad

- 2 medium cucumbers, thinly sliced**
- 4 green onions, thinly sliced**
- 3 small tomatoes, sliced**
- 2 tablespoons snipped fresh parsley**

**DRESSING:**

- 1/4 cup sour cream**
- 1/4 teaspoon prepared mustard**
- 2 tablespoons minced fresh dill**
- 1 tablespoon vinegar**
- 1 tablespoon milk**
- 1/8 teaspoon pepper**

In a bowl, combine cucumbers, onions, tomatoes and parsley. Combine dressing ingredients; pour over cucumber mixture and toss gently. Cover and chill for at least 1 hour.

**YIELD:** 4-6 servings.



## Layered Chicken Salad

- 4 to 5 cups shredded iceberg lettuce**
- 1 medium cucumber, thinly sliced**
- 1 cup canned bean sprouts**
- 1 can (8 ounces) sliced water chestnuts, drained**
- 1/2 cup thinly sliced green onions**
- 1 pound fresh pea pods, halved**
- 4 cups cubed cooked chicken**
- 2 cups mayonnaise**
- 1 tablespoon sugar**
- 2 teaspoons curry powder**
- 1/2 teaspoon ground ginger**
- Cherry tomatoes and fresh parsley sprigs, optional**

Place lettuce in bottom of a 4 qt. glass salad bowl. Layer with cucumber, bean sprouts, water chestnuts, onions, pea pods and chicken.

In a small bowl, combine mayonnaise, sugar, curry and ginger. Spread over top of salad. Garnish with cherry tomatoes and parsley if desired. Cover and chill several hours or overnight. **YIELD:** 8-10 servings.

## Neighborhood Bean Soup

Even though I'm single, I make multiple servings of everything—as reflected in the name of my soup! Actually, that tendency has helped me get to know my neighbors. The local ladies have “adopted” me. They always volunteer to be my guinea pigs whenever I try out a new recipe or two.

—**CHERYL TROWBRIDGE**  
WINDSOR, ONTARIO



## Marvelous Mushroom Soup

Soup is tops on the list of things I love to cook. I've used this one as the beginning course to a meal...and as a Sunday supper with hot rolls and butter. When we had a small restaurant in Arizona, I made my mushroom soup every day. We never had any left over.

—**BEVERLY RAFFERTY**  
WINSTON, OREGON

## Neighborhood Bean Soup

- 2 cups dried great northern beans**
- 5 cups chicken broth**
- 3 cups water**
- 1 large meaty ham bone**
- 2 to 3 tablespoons chicken bouillon granules**
- 1 teaspoon dried thyme**
- 1/2 teaspoon dried marjoram**
- 1/2 teaspoon pepper**
- 1/4 teaspoon rubbed sage**
- 1/4 teaspoon dried savory**
- 2 medium onions, chopped**
- 3 medium carrots, chopped**
- 3 celery ribs, chopped**
- 1 tablespoon vegetable oil**

Place beans in a Dutch oven or soup kettle; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain.

Add broth, water, ham bone, bouillon and seasonings; bring to a boil. Reduce heat; cover and simmer for 2 hours. Saute onions, carrots and celery in oil; add to soup. Cover and simmer 1 hour longer. Debone ham and cut into chunks; return to soup. Skim fat.

**YIELD:** 10 servings (2-3/4 quarts).



## Marvelous Mushroom Soup

- 1/2 pound fresh mushrooms, sliced**
  - 1 large onion, finely chopped**
  - 1 garlic clove, minced**
  - 1/2 teaspoon dried tarragon**
  - 1/4 teaspoon ground nutmeg**
  - 3 tablespoons butter or margarine**
  - 1/4 cup all-purpose flour**
  - 2 cans (14-1/2 ounces each) beef broth**
  - 1 cup (8 ounces) sour cream**
  - 1/2 cup half-and-half cream**
  - 1/2 cup evaporated milk**
  - 1 teaspoon lemon juice**
- Dash hot pepper sauce**  
**Salt and pepper to taste**

In a Dutch oven or soup kettle, saute the mushrooms, onion, garlic, tarragon and nutmeg in butter until vegetables are tender. Stir in flour until smooth. Gradually add broth; bring to a boil, stirring constantly.

Reduce heat to low; slowly add sour cream. Cook and stir until smooth. Stir in cream and milk. Add lemon juice, hot pepper sauce, salt and pepper. Heat through but do not boil. **YIELD:** 6 servings.

## Chunky Beef Noodle Soup

My husband and I lived for 11 years in the Arctic, where there was very little fresh produce and I had to order nonperishable groceries for a year ahead of time. This hearty soup—a meal in itself served with warm rolls—became a staple in our diet because it requires ingredients I could easily find.

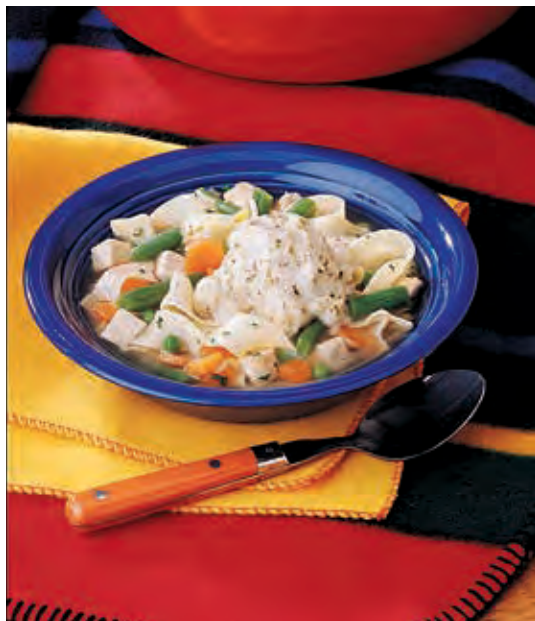
—LIL MORRIS  
EMERALD PARK, SASKATCHEWAN



## Chicken 'n' Dumpling Soup

This recipe's one I had to learn in order to marry into my husband's family! It is the traditional Hinz Christmas Eve meal, served before going to church. My father was a pastor who was always too keyed up from preaching to enjoy a big Sunday dinner. So I learned to make soup early on.

—RACHEL HINZ  
ST. JAMES, MINNESOTA





## Chunky Beef Noodle Soup

- 1 pound boneless round steak, cut into 1/2-inch cubes**
- 1 medium onion, chopped**
- 2 garlic cloves, minced**
- 1 tablespoon vegetable oil**
- 2 cups water**
- 1 can (14-1/2 ounces) diced tomatoes, undrained**
- 1 can (10-1/2 ounces) condensed beef consomme, undiluted**
- 1 to 2 teaspoons chili powder**
- 1 teaspoon salt**
- 1/2 teaspoon dried oregano**
- 1 cup uncooked spiral pasta**
- 1 medium green pepper, chopped**
- 1/4 cup minced fresh parsley**

In a large saucepan, cook round steak, onion and garlic in oil until the meat is browned and the onion is tender, about 5 minutes. Stir in water, tomatoes, consomme and seasonings; bring to a boil.

Reduce heat; cover and simmer until meat is tender, about 1-1/2 hours. Stir in pasta and green pepper. Simmer, uncovered, until noodles are tender, about 8 minutes. Add parsley. **YIELD:** 8 servings (2 quarts).



## Chicken 'n' Dumpling Soup

- 1 broiler/fryer chicken (3 to 3-1/2 pounds)**
  - 3 quarts water**
  - 1/4 cup chicken bouillon granules**
  - 1 bay leaf**
  - 1 teaspoon whole peppercorns**
  - 1/8 teaspoon ground allspice**
  - 6 cups uncooked wide noodles**
  - 4 cups sliced carrots**
  - 1 package (10 ounces) frozen mixed vegetables**
  - 3/4 cup sliced celery**
  - 1/2 cup chopped onion**
  - 1/4 cup uncooked long grain rice**
  - 2 tablespoons minced fresh parsley**
- DUMPLINGS:**
- 1-1/3 cups all-purpose flour**
  - 2 teaspoons baking powder**
  - 1 teaspoon dried thyme**
  - 1/2 teaspoon salt**
  - 2/3 cup milk**
  - 2 tablespoons vegetable oil**

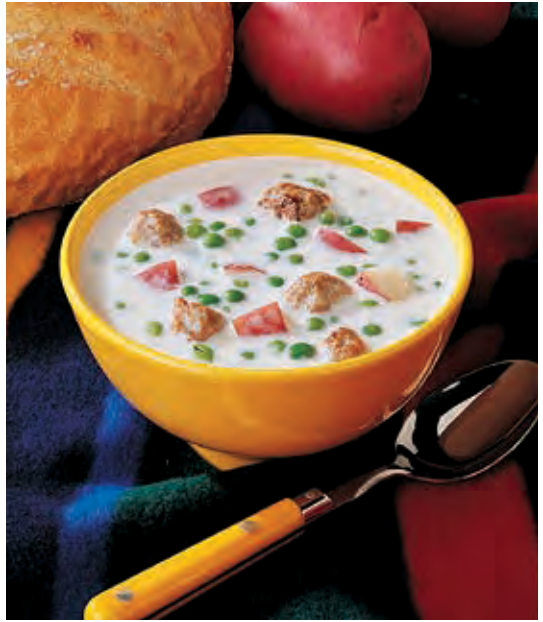
In a Dutch oven or soup kettle, combine the first six ingredients; bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours. Remove chicken; allow to cool. Strain broth; discard bay leaf and peppercorns. Skim fat. Debone chicken and cut into chunks; return chicken and broth to pan. Add noodles, vegetables, rice and parsley; bring to a simmer.

For dumplings, combine flour, baking powder, thyme and salt in a bowl. Combine milk and oil; stir into dry ingredients. Drop by teaspoonfuls onto simmering soup. Reduce heat; cover and simmer for 15 minutes (do not lift the cover). **YIELD:** 20 servings (5 quarts).

## Swedish Meatball Soup

To me, this is a very comforting, filling, homey soup. I especially like cooking it during winter months and serving it with hot rolls, bread or muffins.

—DEBORA TAYLOR  
INKOM, IDAHO



## Lentil Barley Soup

Soups are one of my favorite things to prepare—they're so easy, and nothing is better on a chilly evening with some homemade bread or biscuits. I don't consider myself an "experienced" cook. But I do love to try new recipes with a country flair.

—ANITA WARNER  
MT. CRAWFORD, VIRGINIA

## Swedish Meatball Soup

- 1 egg**
- 2 cups half-and-half cream, divided**
- 1 cup soft bread crumbs**
- 1 small onion, finely chopped**
- 1-3/4 teaspoons salt, divided**
- 1-1/2 pounds ground beef**
- 1 tablespoon butter**
- 3 tablespoons all-purpose flour**
- 3/4 teaspoon beef bouillon granules**
- 1/2 teaspoon pepper**
- 1/8 to 1/4 teaspoon garlic salt**
- 3 cups water**
- 1 pound red potatoes, cubed**
- 1 package (10 ounces) frozen peas, thawed**

In a bowl, beat egg; add 1/3 cup cream, bread crumbs, onion and 1 teaspoon of salt. Crumble beef over mixture and mix well. Shape into 1/2-in. balls. In a Dutch oven or soup kettle, brown meatballs in butter, half at a time. Remove from the pan; set aside. Drain fat.

To pan, add flour, bouillon, pepper, garlic salt and remaining salt; stir until smooth. Gradually stir in water; bring to a boil, stirring often. Add potatoes and meatballs. Reduce heat; cover and simmer for 25 minutes or until the potatoes are tender. Stir in peas and remaining cream; heat through.  
**YIELD:** 9 servings (about 2 quarts).



## Lentil Barley Soup

- 1 medium onion, chopped**
- 1/2 cup chopped green pepper**
- 3 garlic cloves, minced**
- 1 tablespoon butter**
- 1 can (49-1/2 ounces) chicken broth**
- 3 medium carrots, chopped**
- 1/2 cup dried lentils**
- 1-1/2 teaspoons Italian seasoning**
- 1 teaspoon salt**
- 1/4 teaspoon pepper**
- 1 cup cubed cooked chicken or turkey**
- 1/2 cup quick-cooking barley**
- 2 medium fresh mushrooms, chopped**
- 1 can (28 ounces) crushed tomatoes, undrained**

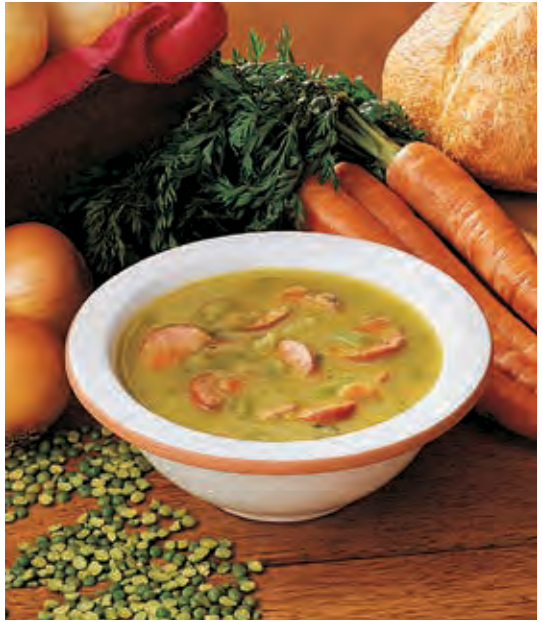
In a Dutch oven or soup kettle, saute the onion, green pepper and garlic in butter until tender. Add broth, carrots, lentils, Italian seasoning, salt and pepper; bring to a boil.

Reduce heat; cover and simmer for 25 minutes. Add chicken, barley and mushrooms; return to a boil. Reduce heat; cover and simmer for 10-15 minutes or until the lentils, barley and carrots are tender. Add tomatoes; heat through. **YIELD:** 8-10 servings (about 2-1/2 quarts).

## Split Pea Sausage Soup

When my husband and I eat out and enjoy a dish, I go home and try to duplicate it. That's how I came up with this recipe. While it's good at any time, we like it full and hearty during the winter.

—DONNA MAE YOUNG  
MENOMONIE, WISCONSIN



## Stir-Fried Pork Soup

For guests who enjoy the variety of Chinese cooking, this is a treat. I like serving it with fried noodles or rice as a side dish.

—LOUISE JOHNSON  
HARRIMAN, TENNESSEE

## **Split Pea Sausage Soup**

- 1 pound smoked kielbasa**
- 1 pound dried split peas**
- 6 cups water**
- 1 cup chopped carrots**
- 1 cup chopped onion**
- 1 cup chopped celery**
- 1 tablespoon minced fresh parsley**
- 1 teaspoon salt**
- 1/2 teaspoon coarse black pepper**
- 2 bay leaves**

Cut sausage in half lengthwise; cut into 1/4-in. pieces. Place in a Dutch oven or soup kettle; add remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 1-1/4 to 1-1/2 hours or until peas are tender. Remove bay leaves. **YIELD:** 8 servings (2 quarts).



## **Stir-Fried Pork Soup**

- 2/3 pound boneless pork loin, cut into thin strips**
  - 1 cup sliced fresh mushrooms**
  - 1 cup chopped celery**
  - 1/2 cup diced carrots**
  - 2 tablespoons vegetable oil**
  - 6 cups chicken broth**
  - 1/2 cup chopped fresh spinach**
  - 2 tablespoons cornstarch**
  - 3 tablespoons cold water**
  - 1 egg, lightly beaten**
- Pepper to taste**

In a 3-qt. saucepan, stir-fry pork, mushrooms, celery and carrots in oil until pork is browned and vegetables are tender. Add broth and spinach. Combine cornstarch and water to make a thin paste; stir into soup. Return to a boil; boil for 1 minute. Quickly stir in the egg and add pepper. Serve immediately. **YIELD:** 4-6 servings.



## Meatball Pie

This dish is one of my favorites. It's easy to make and tasty, too! Featuring hearty meatballs and peas and carrots in a flaky crust, it's a satisfying meal in one.

—**SUSAN KEITH**  
FORT PLAIN, NEW YORK



## Spaghetti 'n' Meatballs

One evening, we had unexpected company. Since I had some of these meatballs left over in the freezer, I warmed them up as appetizers. Everyone raved!

—**MARY LOU KOSKELLA**  
PRESCOTT, ARIZONA

## Meatball Pie

- 3/4 cup soft bread crumbs
- 1/4 cup chopped onion
- 2 tablespoons minced fresh parsley
- 1 teaspoon salt
- 1/2 teaspoon dried marjoram
- 1/8 teaspoon pepper
- 1/4 cup milk
- 1 egg, lightly beaten
- 1 pound ground beef
- 1 can (14-1/2 ounces) stewed tomatoes
- 1 tablespoon cornstarch
- 2 teaspoons beef bouillon granules
- 1 cup frozen peas
- 1 cup sliced carrots, cooked

### CRUST:

- 2-2/3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup shortening
- 7 to 8 tablespoons ice water
- Half-and-half cream

In a bowl, combine the first eight ingredients; crumble beef over mixture and mix well (mixture will be soft). Divide into fourths; shape each portion into 12 small meatballs. Brown meatballs, a few at a time, in a large skillet; drain and set aside. Drain tomatoes, reserving liquid. Combine the liquid with cornstarch; pour into the skillet. Add tomatoes and bouillon; bring to a boil over medium heat, stirring constantly. Stir in peas and carrots. Remove from the heat and set aside.

For crust, combine flour and salt in a bowl. Cut in shortening until the mixture resembles coarse crumbs. Add water, 1 tablespoon at a time, tossing lightly with a fork until dough forms a ball. On a lightly floured surface, roll half of dough to fit a 10-in. pie plate. Place in ungreased plate; add meatballs. Spoon tomato mixture over top. Roll remaining pastry to fit top of pie. Place over filling; seal and flute edges. Cut vents in top crust. Brush with cream.

Bake at 400° for 45-50 minutes or until golden brown. If needed, cover edges with foil for the last 10 minutes to prevent overbrowning. Let stand for 10 minutes before cutting.

**YIELD:** 6 servings.



## Spaghetti 'n' Meatballs

- 1-1/2 cups chopped onion
- 3 garlic cloves, minced
- 2 tablespoons olive oil
- 3 cups water
- 1 can (29 ounces) tomato sauce
- 2 cans (12 ounces each) tomato paste
- 1/3 cup minced fresh parsley
- 1 tablespoon dried basil
- 1 tablespoon salt
- 1/2 teaspoon pepper

### MEATBALLS:

- 4 eggs, lightly beaten
- 2 cups soft bread cubes (1/4-inch pieces)
- 1-1/2 cups milk
- 1 cup grated Parmesan cheese
- 3 garlic cloves, minced
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 3 pounds ground beef
- 2 tablespoons vegetable oil

Hot cooked spaghetti

In a Dutch oven over medium heat, saute onion and garlic in oil. Add water, tomato sauce and paste, parsley, basil, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 50 minutes.

Combine the first eight meatball ingredients; crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. In a skillet over medium heat, brown meatballs in oil; drain. Add to sauce; bring to a boil. Reduce heat; cover and simmer for 1 hour, stirring occasionally. Serve over spaghetti.

**YIELD:** 12-16 servings.

## Pasta Meatball Stew

Growing up on the farm, I participated in 4-H cooking club activities. Nowadays, I like to visit Mom, Dad and their varied animals...including a llama.

—PAT JELINEK  
KITCHENER, ONTARIO



## Crispy Beef Tostadas

I am a self-taught cook whose family had to eat a lot of “mistakes” till I got the right taste! I changed the meat and flavoring many times in this one-dish meal, for example. Now, it’s a favorite.

—JOY RACKHAM  
CHIMACUM, WASHINGTON

## Pasta Meatball Stew

- 1 egg, lightly beaten
- 1/4 cup dry bread crumbs
- 1/4 cup milk
- 1/2 teaspoon ground mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 pound ground beef
- 1 tablespoon vegetable oil

### SAUCE:

- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 tablespoon vegetable oil
- 2 tablespoons all-purpose flour
- 1-1/2 cups beef broth
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 2 tablespoons tomato paste
- 1 bay leaf
- 3/4 teaspoon dried thyme
- 1/2 teaspoon salt
- 1-1/2 cups sliced carrots

- 1-1/2 cups chopped zucchini
- 1 cup chopped green pepper
- 1 cup chopped sweet red pepper
- 1 tablespoon minced fresh parsley
- 2 cups cooked pasta

Combine the first six ingredients; crumble beef over mixture and mix well. Shape into 1-in. balls. In a Dutch oven over medium heat, brown meatballs in oil; drain and set aside.

In same pan, saute onion and garlic in oil until onion is tender. Blend in flour. Gradually add broth, stirring constantly; bring to a boil. Cook and stir 1-2 minutes or until thickened. Add tomatoes, paste, bay leaf, thyme and salt; mix well. Add meatballs and carrots; bring to a boil. Reduce heat; cover and simmer 30 minutes. Add zucchini and peppers; bring to a boil. Reduce heat; cover and simmer 10-15 minutes or until vegetables are tender. Add parsley and pasta; heat through. Remove bay leaf. **YIELD:** 6-8 servings.



## Crispy Beef Tostadas

- 3 cups all-purpose flour
- 5 teaspoons baking powder
- 1-1/4 cups milk
- 1 pound ground beef
- 2 garlic cloves, minced
- 1 can (4 ounces) chopped green chilies
- 1 envelope taco seasoning
- 3/4 cup water
- 1 can (16 ounces) refried beans
- Oil for deep-fat frying
- Picante sauce or salsa
- Shredded lettuce
- Finely chopped green onions
- Diced tomatoes
- Shredded cheddar cheese

In a large bowl, combine flour and baking powder; add the milk to form a soft dough. Cover and let rest for 1 hour.

About 30 minutes before serving, cook beef and garlic in a skillet over medium heat until meat is no longer pink; drain. Stir in chilies, taco seasoning and water; simmer for 10 minutes. Stir in beans; heat through and keep warm.

Divide dough into sixths. On a lightly floured surface, roll each portion into a 7-in. circle. In a deep-fat fryer, preheat oil to 375°. Fry tostadas in hot oil until golden, turning once; drain on paper towels. Top each with meat mixture, picante sauce or salsa, lettuce, onions, tomatoes and cheese; serve immediately. **YIELD:** 6 servings.

## Chili with Potato Dumplings

Now that my husband has retired—we have two grown sons—we eat out a lot. If we stay home, though, he asks if we are going to have this chili! I've been making it most of my married life.

—**SHIRLEY MARSHALL**  
MICHIGANTOWN, INDIANA



## Inside-Out Brussels Sprouts

There were seven of us children when I was a girl, and I was the second oldest. I began cooking as soon as I could reach the stove and stir a pot. I'm a widow, so I usually make this for large gatherings. It's so quick and easy.

—**SHIRLEY MAX**  
CAPE GIRARDEAU, MISSOURI





## Chili with Potato Dumplings

- 1 pound ground beef
- 1 pound ground turkey
- 1/2 cup chopped onion
- 1 can (15-1/2 ounces) kidney beans, rinsed and drained
- 1 can (15-1/2 ounces) mild chili beans, undrained
- 1/2 cup chopped green pepper
- 4 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon cumin seeds
- 1/2 teaspoon garlic salt
- 1/2 teaspoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 3 cups V8 juice

### DUMPLINGS:

- 1 cup mashed potato flakes
- 1 cup all-purpose flour

- 1 tablespoon minced fresh parsley
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 egg, beaten

In a 5-qt. Dutch oven, cook beef, turkey and onion until meat is no longer pink; drain. Add next 11 ingredients; bring to a boil. Reduce heat; cover and simmer for 30 minutes, stirring occasionally.

In a medium bowl, combine the first five dumpling ingredients. Add milk and egg; stir just until moistened. Let rest for 3 minutes. Drop by tablespoonfuls into simmering chili. Cover and cook for 15 minutes.

**YIELD:** 8 servings (2 quarts).



## Inside-Out Brussels Sprouts

- 2 pounds ground beef
- 1-1/2 cups uncooked instant rice
- 1 medium onion, chopped
- 2 eggs, lightly beaten
- 1-1/2 teaspoons garlic salt
- 1/2 teaspoon pepper
- 1 package (10 ounces) frozen brussels sprouts
- 2 cans (15 ounces each) tomato sauce
- 1 cup water
- 1 teaspoon dried thyme

In a large bowl, combine the first six ingredients and mix well. Shape a scant 1/4 cupful around each frozen brussels sprout to form a meatball. Place in an ungreased 15-in. x 10-in. x 1-in. baking dish.

Combine tomato sauce, water and thyme; pour over meatballs. Cover and bake at 350° for 1 hour and 15 minutes or until meatballs are cooked through.

**YIELD:** 8-10 servings.

## Beefy Taco Dip

This taco dip is actually a combination of several different recipes I received from friends. I just experimented till I came up with my favorite! It's always a hit when I carry it to family gatherings and church potlucks.

—**FAYE PARKER**  
BEDFORD, NOVA SCOTIA



## Beef and Sauerkraut Dinner

I've been making this one-dish meal for more than 40 years. The original recipe called for a single can of sauerkraut—but that wasn't enough for us!

—**MARILYN DIETZ**  
WHITE, SOUTH DAKOTA

## Beefy Taco Dip

- 1 package (8 ounces) cream cheese, softened**
- 1 cup (8 ounces) sour cream**
- 3/4 cup mayonnaise**
- 1 pound ground beef**
- 1 envelope taco seasoning**
- 1 can (8 ounces) tomato sauce**
- 2 cups (8 ounces) shredded cheddar or taco cheese**
- 4 cups shredded lettuce**
- 2 medium tomatoes, diced**
- 1 small onion, diced**
- 1 medium green pepper, diced**

**Tortilla chips**

In a small mixing bowl, beat the cream cheese, sour cream and mayonnaise until smooth. Spread on a 12- to 14-in. pizza pan or serving dish. Refrigerate for 1 hour.

In a saucepan over medium heat, cook beef until no longer pink; drain. Add taco seasoning and tomato sauce; cook and stir for 5 minutes. Cool completely. Spread over cream cheese layer. Refrigerate. Just before serving, sprinkle with cheese, lettuce, tomatoes, onion and green pepper. Serve with chips. **YIELD:** 16-20 servings.



## Beef and Sauerkraut Dinner

- 1 egg, lightly beaten**
- 1-1/2 cups soft rye bread crumbs**
- 1/3 cup milk**
- 1/4 cup chopped onion**
- 1 tablespoon cider vinegar**
- 1-1/2 teaspoons caraway seeds**
- 1 teaspoon salt**
- 1-1/2 pounds ground beef**
- 1 tablespoon vegetable oil**
- 2 cans (15 ounces each) sliced potatoes, drained**
- 2 cans (14 ounces each) sauerkraut, undrained**
- 2 tablespoons minced fresh parsley**
- 1/4 cup each mayonnaise and horseradish, optional**

In a bowl, combine the first seven ingredients; crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. In a Dutch oven over medium heat, brown meatballs in oil; drain. Add the potatoes and sauerkraut and mix well. Bring to a boil.

Reduce heat; cover and simmer for 15-20 minutes or until heated through. Sprinkle with parsley. If sauce is desired, combine mayonnaise and horseradish; serve on the side. **YIELD:** 6-8 servings.

## Pleasing Potato Pizza

I first heard of this delicious and distinctive pizza when a friend tried it at a restaurant. It sounded great, so I experimented to come up with my own recipe. The way it disappeared, there's no doubt about its popularity.

—**BARBARA ZIMMER**  
WANLESS, MANITOBA



## Two-Meat Pizza with Wheat Crust

When our children were younger, I made this tasty, from-scratch pizza for their birthday parties. Everyone loved it so much there was never any left over. It has a thick, chewy crust plus hearty toppings.

—**KATHY MULVILLE**  
STERLING HEIGHTS, MICHIGAN

## Pleasing Potato Pizza

- 3 large potatoes, peeled and cubed**
- 1 tube (10 ounces) refrigerated pizza crust**
- 1/4 cup milk**
- 1/2 teaspoon salt**
- 1 pound sliced bacon, diced**
- 1 large onion, chopped**
- 1/2 cup chopped sweet red pepper**
- 1-1/2 cups (6 ounces) shredded cheddar cheese**
- 1-1/2 cups (6 ounces) shredded mozzarella cheese**
- Sour cream, optional**

Place potatoes in a saucepan and cover with water. Bring to a boil; cook for 20-25 minutes or until very tender. Meanwhile, unroll the pizza crust onto an ungreased 14-in. pizza pan; flatten dough and build up edges slightly. Prick dough several times with a fork. Bake at 350° for 15 minutes or until lightly browned. Cool on a wire rack.

Drain potatoes and transfer to a mixing bowl. Mash with milk and salt until smooth. Spread over crust. In a skillet, partially cook the bacon. Add onion and red pepper; cook until bacon is crisp and vegetables are tender. Drain well; sprinkle over potatoes. Top with cheeses. Bake at 375° for 20 minutes or until cheese is melted. Serve with sour cream if desired. **YIELD:** 8 slices.



## Two-Meat Pizza with Wheat Crust

### CRUST:

- 1 package (1/4 ounce) active dry yeast**
- 1-1/2 cups warm water (110° to 115°)**
- 2 tablespoons vegetable oil**
- 1-1/4 cups whole wheat flour**
- 2 tablespoons sugar**
- 1/2 teaspoon salt**
- 1-3/4 to 2 cups all-purpose flour**

### TOPPINGS:

- 1 can (15 ounces) pizza sauce**
- 1 teaspoon sugar**
- 1/2 cup sliced mushrooms**
- 1/4 cup chopped onion**
- 1/4 cup sliced ripe olives**
- 1/2 pound bulk Italian sausage, cooked and drained**
- 4 ounces Canadian bacon, chopped**
- 2 cups (8 ounces) shredded mozzarella cheese**

In a bowl, dissolve yeast in water; add oil. Combine whole wheat flour, sugar and salt; add to yeast mixture and stir until smooth. Stir in enough all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place for 15-20 minutes. Punch dough down. Pat dough onto the bottom and 1 in. up the sides of a greased 14-in. pizza pan.

Combine pizza sauce and sugar; spread over crust. Sprinkle with mushrooms, onion and olives. Layer with sausage, Canadian bacon and cheese. Bake at 350° for 25-30 minutes or until crust is golden and cheese is melted. **YIELD:** 8 slices.



## Cherry Cheese Pizza

This dessert pizza is a great way to use cherries—my family likes it better than cherry pie. Each bite just melts in your mouth.

—**ELAINE DARBYSHIRE**  
GOLDEN, BRITISH COLUMBIA



## Colorful Crab Appetizer Pizza

If you're looking for a really easy and special appetizer, this one stands out. It's both a fresh-tasting and lovely variation on a cold vegetable pizza. I make it as a snack for parties all the time and even for a light main dish with a soup or salad.

—**DIANE CARON**  
DES MOINES, IOWA

## Cherry Cheese Pizza

- 1 cup all-purpose flour
- 1/8 teaspoon baking powder
- 1/4 cup cold butter
- 2 tablespoons shortening
- 3 to 4 tablespoons water
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/3 cup chopped pecans or almonds

**TOPPING:**

- 2-1/2 cups fresh or frozen pitted tart cherries or 1 can (15 ounces) tart cherries
- 1/3 cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon butter
- 1/8 teaspoon almond extract
- 1/8 teaspoon red food coloring
- Whipped cream and fresh mint, optional

In a bowl, combine flour and baking powder; cut in butter and shortening until mixture resembles coarse crumbs. Gradually add water, tossing with a fork until dough forms a ball. Roll out into a 14-in. circle. Place on an ungreased 12-in. pizza pan. Flute edges to form a rim; prick bottom of crust. Bake at 350° for 15 minutes.

In a mixing bowl, beat cream cheese and sugar until smooth. Beat in eggs and vanilla. Stir in nuts. Spread over crust. Bake 10 minutes longer. Cool. Drain cherries, reserving 1/3 cup juice. Set cherries and juice aside.

In a saucepan, combine sugar and cornstarch; stir in reserved juice until smooth. Add cherries. Cook and stir over medium heat until mixture comes to a boil. Cook and stir 2 minutes longer. Remove from the heat; stir in butter, extract and food coloring. Cool to room temperature; spread over cream cheese layer. Garnish with whipped cream and mint if desired. **Yield:** 10-12 slices.



## Colorful Crab Appetizer Pizza

- 1 tube (8 ounces) refrigerated crescent rolls
- 1 package (8 ounces) cream cheese, softened
- 1-1/2 cups coarsely chopped fresh spinach, divided
- 1 green onion, thinly sliced
- 1-1/2 teaspoons minced fresh dill or 1/2 teaspoon dill weed
- 1 teaspoon grated lemon peel, divided
- 1/2 teaspoon lemon juice
- 1/8 teaspoon pepper
- 1-1/4 cups chopped imitation crabmeat
- 1/4 cup chopped ripe olives

Unroll crescent roll dough and place on an ungreased 12-in. pizza pan. Flatten dough, sealing seams and perforations. Bake at 350° for 8-10 minutes or until lightly browned; cool.

In a small mixing bowl, beat cream cheese until smooth. Stir in 1 cup spinach, onion, dill, 1/2 teaspoon lemon peel, lemon juice and pepper. Spread over the crust. Top with crab, olives and remaining spinach and lemon peel. Cut into bite-size squares.

**YIELD:** 8-10 servings.

## Deep Dish Sausage Pizza

My grandma made the tastiest snacks for us when we stayed the night at her farm. Her wonderful pizza—hot from the oven—was covered with cheese and had fragrant herbs in the crust. Now this pizza frequently is a meal for my husband and me and our two daughters.

—MICHELE MADDEN  
WASHINGTON COURT HOUSE, OHIO



## Chicken Fajita Pizza

Our family loves pizza, and this variation is one we enjoy often—the chicken is unexpected but delicious. On hectic days, I can make it in a snap using a prepared crust. Either way, it disappears in a hurry.

—ROSEMARY MILLER  
LAGRANGE, INDIANA

## Deep-Dish Sausage Pizza

- 1 package (1/4 ounce) active dry yeast
- 2/3 cup warm water (110° to 115°)
- 1-3/4 to 2 cups all-purpose flour
- 1/4 cup vegetable oil
- 1 teaspoon each dried oregano, basil and marjoram
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion salt

**TOPPINGS:**

- 4 cups (16 ounces) shredded mozzarella cheese, divided
- 1 large onion, chopped
- 2 medium green peppers, chopped
- 1/2 teaspoon each dried oregano, basil and marjoram
- 1 tablespoon olive oil
- 1 cup grated Parmesan cheese
- 1 pound bulk pork sausage, cooked and drained
- 1 can (28 ounces) diced tomatoes, well drained
- 2 ounces sliced pepperoni

In a mixing bowl, dissolve yeast in water. Add 1 cup flour, oil and seasonings; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to greased top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; roll out into a 15-in. circle. Transfer to a well-greased 12-in. heavy ovenproof skillet, letting dough drape over edges. Sprinkle with 1 cup mozzarella.

In another skillet, saute onion, green peppers and seasonings in oil until tender; drain. Layer half of the mixture over crust. Layer with half of the Parmesan, sausage and tomatoes. Sprinkle with 2 cups mozzarella. Repeat layers. Fold crust over to form an edge.

Bake for 400° for 20 minutes. Sprinkle with pepperoni and remaining mozzarella. Bake 10-15 minutes longer or until crust is browned. Let stand 10 minutes before slicing.

**YIELD:** 8 slices.



## Chicken Fajita Pizza

- 1 package (1/4 ounce) active dry yeast
- 1 cup warm water (110° to 115°)
- 2-1/2 cups all-purpose flour
- 4 tablespoons vegetable oil, divided
- 2 teaspoons salt, divided
- 1 teaspoon sugar
- 1 pound boneless skinless chicken breasts, cut into strips
- 2 cups sliced onions
- 2 cups sliced green peppers
- 2 teaspoons chili powder
- 1 teaspoon garlic powder
- 1 cup salsa
- 2 cups (8 ounces) shredded Monterey Jack or mozzarella cheese

In a bowl, dissolve yeast in water. Add flour, 2 tablespoons oil, 1 teaspoon salt and sugar. Beat vigorously by hand 20 strokes. Cover and let rest about 15 minutes. Divide dough in half; press each portion into a greased 12-in. pizza pan. Prick dough several times with a fork. Bake at 425° for 6-8 minutes.

In a skillet, saute chicken in remaining oil until juices run clear. Add onions, peppers, chili powder, garlic powder and remaining salt; cook until vegetables are tender. Spoon over crusts; top with salsa and cheese. Bake for 14-18 minutes or until crust is golden and cheese is melted.

**YIELD:** 2 pizzas (8 slices each).



## Pizza with Stuffed Crust

Cheese baked into the edge of the crust makes this extra-special pizza our favorite. It tastes like a restaurant-style pizza with mild ingredients. I sometimes substitute Canadian bacon for the pepperoni and green olives for the ripe ones.

—**SANDY MCKENZIE**  
BRAHAM, MINNESOTA



## Sunrise Mini Pizzas

I created this recipe for “something different” at breakfast. Even though they look like I went to a lot of trouble, these little pizzas do go together quickly—I even make them for our three children on rushed school mornings.

—**TERESA SILVER**  
MELBA, IDAHO



## Pizza with Stuffed Crust

- 2 teaspoons cornmeal
- 2 tubes (10 ounces each) refrigerated pizza crust
- 8 ounces string cheese
- 1 tablespoon butter, melted
- 1-1/2 teaspoons minced fresh basil or 1/2 teaspoon dried basil
- 1 can (8 ounces) pizza sauce
- 1 package (3-1/2 ounces) sliced pepperoni
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1 can (2-1/4 ounces) sliced ripe olives, drained
- 2 cups (8 ounces) shredded mozzarella cheese

Sprinkle cornmeal evenly over a greased 15-in. x 10-in. x 1-in. baking pan. Unroll pizza dough and place on pan, letting dough drape 1 in. over the edges. Pinch center seam to seal. Place pieces of string cheese around edges of pan. Fold dough over cheese; pinch to seal. Brush the crust with butter; sprinkle with basil. Bake at 425° for 5 minutes.

Spread sauce over crust. Place two-thirds of the pepperoni in a single layer over sauce. Sprinkle with mushrooms, olives and cheese. Top with remaining pepperoni. Bake for 10-12 minutes or until crust and cheese are lightly browned. **YIELD:** 8-10 slices.

**Editor's Note:** 8 ounces of bulk mozzarella cheese, cut into 4-in. x 1/2-in. sticks, may be substituted for string cheese.



## Sunrise Mini Pizzas

- 8 to 10 eggs
- 3 tablespoons milk
- Salt and pepper to taste
- 1 tablespoon butter
- 10 frozen white dinner rolls, thawed
- 10 bacon strips, cooked and crumbled
- 2 cups (8 ounces) shredded cheddar cheese

In a bowl, beat the eggs. Add milk, salt and pepper. Melt butter in a skillet; add the egg mixture. Cook and stir over medium heat until the eggs are set. Remove from the heat and set aside.

Roll each dinner roll into a 5-in. circle. Place on greased baking sheets. Spoon egg mixture evenly over crusts. Sprinkle with bacon and cheese. Bake at 350° for 15 minutes or until the cheese is melted.

**YIELD:** 10 pizzas.

## Caribbean Chicken

You'd be hard-pressed to find a marinade that's this flavorful from any store! Add or subtract the jalapenos to suit your gang's taste, and you'll be grilling a new family favorite before you know it.

—RUSTY COLLINS  
ORLANDO, FLORIDA



## Orange-Ginger Pork Chops

Basting chops with this tangy sauce makes them extremely tender and savory. My family requests this dish for the terrific taste. I make it for them often because it's on the lighter side.

—LYNETTE RANDLEMAN  
CHEYENNE, WYOMING



## Caribbean Chicken

- 1/2 cup lemon juice**
- 1/3 cup honey**
- 3 tablespoons canola oil**
- 6 green onions, sliced**
- 3 jalapeno peppers, seeded and chopped**
- 3 teaspoons dried thyme**
- 3/4 teaspoon salt**
- 1/4 teaspoon ground allspice**
- 1/4 teaspoon ground nutmeg**
- 6 boneless skinless chicken breast halves (1-1/2 pounds)**

Place the first nine ingredients in a blender or food processor; cover and process until smooth. Pour 1/2 cup into a small bowl for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag; add chicken. Seal bag and turn to coat; refrigerate for up to 6 hours.

Drain and discard marinade. Coat grill rack with nonstick cooking spray before starting the grill. Grill chicken, covered, over medium heat for 4-6 minutes on each side or until juices run clear, basting frequently with the reserved marinade. **YIELD:** 6 servings.

**Editor's Note:** When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.



## Orange-Ginger Pork Chops

- 1 teaspoon ground ginger or 4 teaspoons minced fresh gingerroot**
- 1 garlic clove, minced**
- 1 tablespoon canola oil**
- 1/2 cup sherry or chicken broth**
- 1/4 cup honey**
- 1/4 cup reduced-sodium soy sauce**
- 1 tablespoon sesame seeds**
- 1 tablespoon grated orange peel**
- 3/4 teaspoon hot pepper sauce**
- 4 bone-in pork loin chop (6 ounces each)**
- 1 teaspoon cornstarch**
- 2 tablespoons water**

In a saucepan, cook ginger and garlic in oil for 1 minute; remove from the heat. Stir in the sherry or broth, honey, soy sauce, sesame seeds, orange peel and hot pepper sauce; mix well. Pour 1/2 cup into a small bowl; set aside. Pour remaining marinade into a large resealable plastic bag; add pork chops. Seal bag and turn to coat; refrigerate for at least 1 hour.

Meanwhile, in a saucepan, combine cornstarch and water until smooth; add reserved marinade. Bring to a boil; cook and stir for 1 minute or until thickened.

Drain and discard marinade from the pork. Coat grill rack with nonstick cooking spray before starting the grill. Grill chops, covered, over medium heat for 4 minutes. Turn; baste with sauce. Grill 15-20 minutes longer or until juices run clear, basting occasionally. Serve with any remaining sauce. **YIELD:** 4 servings.

## Grilled Beef Burgers

I rely on a few common ingredients to put a new twist on a backyard barbecue staple. To make handling the patties even easier, let them firm up in the freezer a bit before grilling.

—**LYNDA FERGUSON**  
SARNIA, ONTARIO



## Shrimp Kabobs

My family always asks me to prepare these tangy and juicy kabobs during our beach getaways. They fit perfectly with our healthy lifestyle.

—**CHERYL WILLIAMS**  
EVINGTON, VIRGINIA

## Grilled Beef Burgers

- 2 egg whites
- 2/3 cup fat-free evaporated milk
- 1 cup (4 ounces) shredded reduced-fat cheddar cheese
- 1/2 cup dry bread crumbs
- 1/4 cup chopped onion
- 1 teaspoon prepared mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1-1/2 pounds lean ground beef
- 8 multigrain hamburger buns, split
- 8 lettuce leaves
- 8 tomato slices

In a bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into eight patties.

Coat grill rack with nonstick cooking spray before starting the grill. Grill burgers, uncovered, over medium heat for 5-6 minutes on each side or until juices run clear and a meat thermometer reads 160°. Serve on buns with lettuce and tomato. **YIELD:** 8 servings.



## Shrimp Kabobs

- 1 can (8 ounces) tomato sauce
- 1 cup chopped onion
- 1/2 cup water
- 1/4 cup packed brown sugar
- 1/4 cup lemon juice
- 3 tablespoons Worcestershire sauce
- 2 tablespoons canola oil
- 2 tablespoons prepared mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 can (20 ounces) unsweetened pineapple chunks
- 1 pound uncooked medium shrimp, peeled and deveined (about 32)
- 1 medium green pepper, cut into chunks
- 1 medium onion, cut into chunks
- 3 cups hot cooked rice

In a saucepan, combine the first 10 ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes.

Drain pineapple, reserving 2 tablespoons juice (save remaining juice for another use); set pineapple aside. Stir reserved juice into sauce. Pour half into a bowl for basting; cover and refrigerate. Pour remaining sauce into a large resealable plastic bag; add shrimp. Seal bag and turn to coat; refrigerate for 2-3 hours.

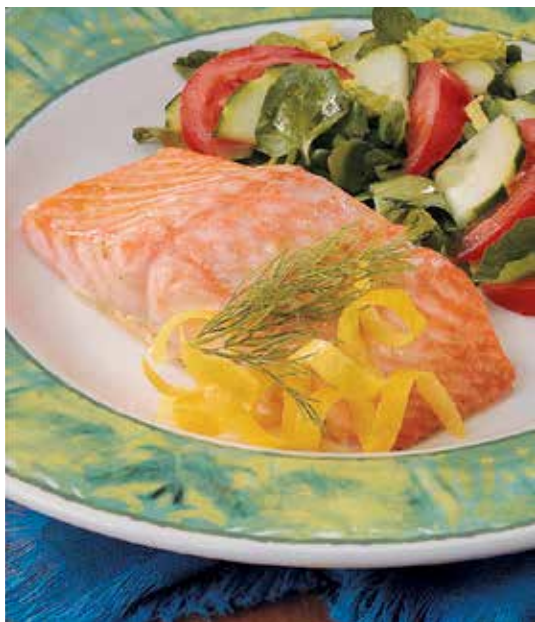
Drain and discard marinade. Alternately thread shrimp, pineapple, green pepper and onion on eight metal or soaked wooden skewers. Coat grill rack with nonstick cooking spray before starting the grill. Grill kabobs, covered, over medium heat for 5 minutes on each side or until shrimp turn pink, basting occasionally with reserved sauce. Serve over rice. **YIELD:** 4 servings.



## Caesar Salmon Fillets

Not only is this my husband's favorite meal, but it's a dish guests enjoy as well. The delicate taste is a wonderful reminder that it is as delicious as it is healthy.

—**JOAN GARNEAU**  
ELLENTON, FLORIDA



## Steak on A Stick

I combine molasses, mustard and soy sauce to make these the most robust kabobs you've ever tasted. You'll never miss the oil in this savory marinade.

—**JENNIFER SCHWERIN**  
ROCKFORD, ILLINOIS



## Caesar Salmon Fillets

- 4 salmon fillets (6 ounces each)**
- 1/2 cup fat-free Caesar salad dressing**
- 1/4 cup reduced-sodium soy sauce**
- 1 garlic clove, minced**

Place salmon fillets in a large resealable plastic bag; add the salad dressing. Seal bag and turn to coat; refrigerate for at least 2 hours.

Drain and discard marinade. Coat grill rack with nonstick cooking spray before starting the grill. Place salmon skin side down on grill rack. Grill, covered, over medium heat for 5 minutes. In a small bowl, combine soy sauce and garlic; brush over salmon. Grill 10-15 minutes longer or until fish flakes easily with a fork, basting occasionally. **YIELD:** 4 servings.



## Steak on a Stick

- 1 beef flank steak (1-1/2 pounds)**
- 1/2 cup reduced-sodium soy sauce**
- 1/4 cup water**
- 2 tablespoons molasses**
- 2 teaspoons ground mustard**
- 1 teaspoon ground ginger**
- 1/2 teaspoon garlic powder**

Freeze steak for 1-1/2 hours. Cut diagonally into 1/4-in. slices. In a bowl, combine the remaining ingredients. Pour 1/4 cup into a small bowl for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag; add the beef. Seal bag and turn to coat; refrigerate for at least 4 hours.

Drain and discard marinade. Coat grill rack with nonstick cooking spray before starting the grill. Thread beef ribbon-style on 12 metal or soaked wooden skewers. Grill, uncovered, over medium heat for 3-4 minutes on each side or until meat reaches desired doneness, basting frequently with reserved marinade. **YIELD:** 6 servings.

## Zesty Mustard Chicken

Whether you're grilling a broiler chicken or chicken breasts, consider this lip-smacking glaze. There are only four ingredients in the honey-mustard sauce, so you can whip it up in minutes.

—MICHAEL EVERIDGE  
MORRISTOWN, TENNESSEE



## Greek Pork Wraps

If you like gyros, you'll love these strips of grilled pork wrapped in tortillas. It's become a popular summer dish in my home ever since a co-worker gave me the idea for the creamy cucumber dressing.

—CHRISTINE LONDON  
KANSAS CITY, MISSOURI

## Zesty Mustard Chicken

- 1/2 cup prepared mustard**
- 1/2 cup honey**
- 1 tablespoon salt-free seasoning blend**
- 1 tablespoon Worcestershire sauce**
- 1 broiler/fryer chicken (3 pounds), cut in half**

In a bowl, combine the first four ingredients; mix well. Carefully loosen the skin of the chicken; spoon some of the mustard sauce under the skin.

Coat grill rack with nonstick cooking spray before starting the grill. Place chicken skin side up on grill rack. Grill, covered, over indirect medium heat for 20 minutes. Turn; grill 20-30 minutes longer or until juices run clear, basting occasionally with remaining mustard sauce. Remove chicken skin; cut into serving-size pieces. **YIELD:** 6 servings.



## Greek Pork Wraps

- 1/4 cup lemon juice**
- 2 tablespoons olive oil**
- 1 tablespoon prepared mustard**
- 1-3/4 teaspoons minced garlic, divided**
- 1 teaspoon dried oregano**
- 1 pork tenderloin (1 pound)**
- 1 cup chopped peeled cucumber**
- 1 cup reduced-fat plain yogurt**
- 1/4 teaspoon salt**
- 1/4 teaspoon dill weed**
- 8 flour tortillas (6 inches)**
- 1/2 cup chopped green onions**

In a large resealable plastic bag, combine the lemon juice, oil, mustard, 1-1/4 teaspoons garlic and oregano; add the pork. Seal bag and turn to coat; refrigerate for 2 hours.

In a bowl, combine the cucumber, yogurt, salt, dill and remaining garlic; cover and refrigerate until serving.

Drain and discard marinade. Coat grill rack with nonstick cooking spray before starting the grill for indirect medium-hot heat. Grill tenderloin, uncovered, over direct-heated area for 5 minutes, turning once. Move to indirect-heated area; cover and cook 10-15 minutes longer or until a meat thermometer reads 160°. Let stand for 5 minutes.

Meanwhile, wrap tortillas in foil; place on grill for 2-3 minutes or until warmed, turning once. Slice tenderloin into strips; place on tortillas. Top each with 3 tablespoons yogurt sauce and 1 tablespoon green onions.

**YIELD:** 4 servings.

## Chicken in Basil Cream

When I first read this recipe, I thought it looked difficult. But because I had all the ingredients readily at hand, I gave it a try. Am I glad I did! Not only is it simple to prepare, it tastes wonderful.

—**JUDY BAKER**  
CRAIG, COLORADO



## Favorite Meat Loaf Cups

My family enjoys meat loaf, but sometimes I can't spare the hour or more it takes to bake it in the traditional shape. A quick alternative is to divide the meat mixture into muffin cups for individual servings that are ready in less than 30 minutes.

—**SUE GRONHOLZ**  
BEAVER DAM, WISCONSIN





## Chicken in Basil Cream

- 1/4 cup milk
- 1/4 cup dry bread crumbs
- 4 boneless skinless chicken breast halves (4 ounces each)
- 3 tablespoons butter
- 1/2 cup chicken broth
- 1 cup heavy whipping cream
- 1 jar (4 ounces) sliced pimientos, drained
- 1/2 cup grated Parmesan cheese
- 1/4 cup minced fresh basil
- 1/8 teaspoon pepper

Place milk and bread crumbs in separate shallow bowls. Dip chicken in milk, then coat with crumbs. In a skillet over medium-high heat, cook chicken in butter on both sides until juices run clear, about 10 minutes. Remove and keep warm.

Add broth to the skillet. Bring to a boil over medium heat; stir to loosen browned bits. Stir in the cream and pimientos; boil and stir for 1 minute. Reduce heat. Add the Parmesan cheese, basil and pepper; cook and stir until heated through. Pour over the chicken. **YIELD:** 4 servings.



## Favorite Meat Loaf Cups

- 2 eggs, beaten
  - 1/4 cup milk
  - 1/4 cup ketchup
  - 1/2 cup crushed cornflakes
  - 4 tablespoons dried minced onion
  - 1 teaspoon prepared mustard
  - 1 teaspoon salt
  - 1/4 teaspoon pepper
  - 2 pounds lean ground beef
- Additional ketchup, optional**

In a large bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Press into 12 foil-lined or greased muffin cups. Bake at 350° for 25 minutes or until the meat is no longer pink. Drain before serving. Drizzle with ketchup if desired. **YIELD:** 6 servings.

## Shrimp Monterey

For a special occasion or when company's coming, this delicious seafood dish makes a lasting impression. You'll be surprised at how fast you can prepare it. A mild, fresh-tasting sauce and the Monterey Jack cheese nicely complement the shrimp.

—JANE BIRCH  
EDISON, NEW JERSEY



## Hearty Hamburger Supper

My husband and I are retired and enjoy home cooking. This hearty stovetop meal proves it need not be time-consuming. I gave this recipe to a young neighbor who tells me she uses it often since she's a nurse and is always short of time.

—GEORGENE REMM  
WAUSA, NEBRASKA

## Shrimp Monterey

- 2 garlic cloves, minced**
- 2 tablespoons butter**
- 2 pounds uncooked medium shrimp, peeled and deveined**
- 1/2 cup white wine or chicken broth**
- 2 cups (8 ounces) shredded Monterey Jack cheese**
- 2 tablespoons minced fresh parsley**

In a skillet over medium heat, saute garlic in butter for 1 minute. Add shrimp; cook for 4-5 minutes or until pink. Using a slotted spoon, transfer shrimp to a greased 11-in. x 7-in. x 2-in. baking dish; set aside and keep warm.

Add wine or broth to the skillet; bring to a boil. Cook and stir for 5 minutes or until sauce is reduced. Pour over shrimp; top with cheese and parsley. Bake, uncovered, at 350° for 10 minutes or until cheese is melted.

**YIELD:** 6 servings.



## Hearty Hamburger Supper

- 3/4 pound ground beef**
- 1 small onion, chopped**
- 4 cups diced cabbage**
- 1/4 cup all-purpose flour**
- 1-1/2 teaspoons salt**
- 1/4 teaspoon paprika**
- 2 cups milk**
- Hot mashed potatoes**
- Additional paprika**

In a large saucepan, cook the beef and onion until beef is no longer pink and onion is tender; drain. Add cabbage; cook and stir for 2 minutes. Sprinkle with flour, salt and paprika; mix well. Gradually add milk. Bring to boil; boil and stir for 2 minutes.

Reduce heat; cover and simmer for 10-12 minutes or until the cabbage is tender. Serve over potatoes. Sprinkle with paprika if desired.

**YIELD:** 4 servings.

## Chicken Tortilla Chowder

As a full-time student, I find my time in the kitchen is limited. This recipe helps me have a hot meal on the table when my husband gets home. He's a real meat-and-potatoes man, but he absolutely loves this thick, creamy chowder with tortilla strips that puff up like homemade noodles.

—**JENNIFER GOUGE**  
LUBBOCK, TEXAS



## Beef Broccoli Stir-Fry

My family often requests this tasty stir-fry. It's great because it combines tender beef and nutritious vegetables in one dish. We enjoy it year-round but especially in summer, when I grow my own broccoli and onions. Plus, it doesn't heat up the kitchen.

—**RUTH STAHL**  
SHEPHERD, MONTANA

## Chicken Tortilla Chowder

- 1 can (14-1/2 ounces) chicken broth**
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted**
- 1 can (10-3/4 ounces) condensed cream of potato soup, undiluted**
- 1-1/2 cups milk**
- 2 cups cubed cooked chicken**
- 1 can (11 ounces) Mexicorn**
- 1 jar (4-1/2 ounces) sliced mushrooms, drained**
- 1 can (4 ounces) chopped green chilies**
- 1/4 cup thinly sliced green onions**
- 4 flour tortillas (6 to 7 inches), cut into 1/2-inch strips**
- 1-1/2 cups (6 ounces) shredded cheddar cheese**

In a Dutch oven or soup kettle, combine broth, soups and milk. Add the chicken, corn, mushrooms, chilies and onions; mix well. Bring to a boil. Add the tortilla strips.

Reduce heat; simmer, uncovered, for 8-10 minutes or until heated through. Add cheese; stir just until melted. Serve immediately. **YIELD:** 8-10 servings (2-1/2 quarts).



## Beef Broccoli Stir-Fry

- 3 tablespoons cornstarch, divided**
  - 1/2 cup plus 2 tablespoons water, divided**
  - 1/2 teaspoon garlic powder**
  - 1 pound boneless round steak, cut into thin 3-inch strips**
  - 2 tablespoons vegetable oil, divided**
  - 4 cups broccoli florets**
  - 1 small onion, cut into wedges**
  - 1/3 cup soy sauce**
  - 2 tablespoons brown sugar**
  - 1 teaspoon ground ginger**
- Hot cooked rice**

In a bowl, combine 2 tablespoons cornstarch, 2 tablespoons water and garlic powder until smooth. Add beef and toss. In a large skillet or wok over medium-high heat, stir-fry beef in 1 tablespoon oil until beef reaches desired doneness; remove and keep warm.

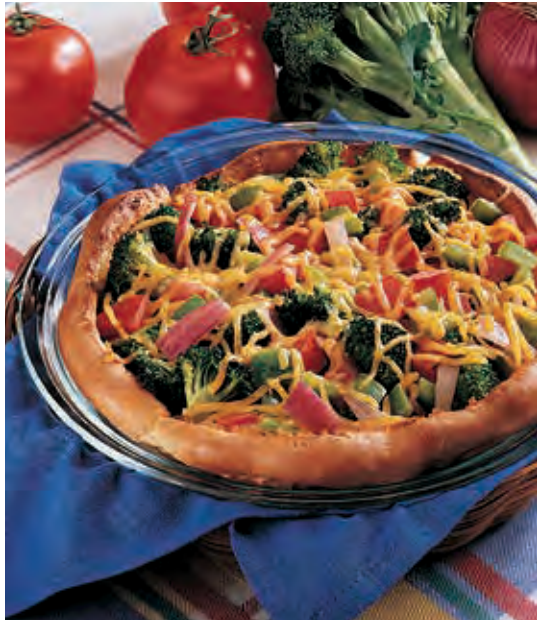
Stir-fry broccoli and onion in remaining oil for 4-5 minutes. Return beef to pan. Combine soy sauce, brown sugar, ginger, and remaining cornstarch and water until smooth; add to the pan. Cook and stir for 2 minutes. Serve over rice. **YIELD:** 4 servings.



## Vegetable Oven Pancake

I clipped this recipe when I was first married, but my husband was actually first to prepare it. The puffy pancake looked beautiful and tasted even better. It wasn't until I made this dish myself that I realized how simple it really is.

—**MIRIEN CHURCH**  
AURORA, COLORADO



## Mexican Chip Casserole

This satisfying casserole relies on convenient packaged ingredients to create an entree with savory Southwestern flair. There's nothing tricky about the preparation, and I have time to set the table while it's in the oven.

—**DORIS HEATH**  
FRANKLIN, NORTH CAROLINA

## Vegetable Oven Pancake

- 1 teaspoon butter**
- 1/2 cup all-purpose flour**
- 2 eggs, beaten**
- 1/2 cup milk**
- 1/2 teaspoon salt, divided**
- 2 cups fresh broccoli florets**
- 1 cup chopped green pepper**
- 1 cup chopped tomato**
- 1/2 cup chopped red onion**
- 2 tablespoons water**
- 1/8 teaspoon pepper**
- 1-1/2 cups (6 ounces) shredded cheddar cheese**

Place butter in a 9-in. pie plate; heat in a 450° oven until melted. Carefully tilt pan to coat bottom and sides. In a bowl, beat the flour, eggs, milk and 1/4 teaspoon salt until smooth. Pour into pie plate. Bake for 14-16 minutes or until puffed around the edges and golden brown.

Meanwhile, in a skillet, cook the broccoli, green pepper, tomato and onion in water for 8-10 minutes or until crisp-tender; drain well. Add pepper and remaining salt.

Sprinkle 1/2 cup cheese over pancake; top with vegetables and remaining cheese. Bake 3-4 minutes longer or until cheese is melted. Cut into four wedges; serve immediately.

**YIELD:** 4 servings.



## Mexican Chip Casserole

- 1 pound ground beef**
- 1 medium onion, chopped**
- 1 garlic clove, minced**
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted**
- 1 can (11 ounces) Mexicorn**
- 1 can (4 ounces) chopped green chilies**
- 1 package (10-1/2 ounces) corn chips**
- 1 can (10 ounces) enchilada sauce**
- 1 to 2 cups (4 to 8 ounces) shredded Co-Jack cheese**

In a skillet, cook beef, onion and garlic over medium heat until meat is browned and onion is tender; drain. Add soup, corn and chilies; mix well.

In an ungreased shallow 3-qt. baking dish, layer meat mixture, corn chips and enchilada sauce; top with cheese. Bake, uncovered, at 350° for 8-10 minutes or until heated through. **YIELD:** 6 servings.

## Orange Cream Cheesecake

I love serving this impressive-looking cheesecake with its pretty layers and silky-smooth texture. The combination of orange gelatin, cream cheese and whipped topping is simply irresistible.

—**MADONNA FAUNCE**  
BOISE, IDAHO



## Strawberry Graham Dessert

My mother passed the recipe for this luscious dessert on to me...and my family has enjoyed it for years. These days, I often make this special treat for my granddaughter. It's a fun way to dress up Jell-O, and kids love it.

—**AUDREY HUCKELL**  
WABIGOON, ONTARIO



## Orange Cream Cheesecake

- 2 cups graham cracker crumbs**
- 1 teaspoon ground cinnamon**
- 1 teaspoon grated orange peel**
- 1/2 cup butter, melted**

### FILLING:

- 1 package (3 ounces) orange gelatin**
- 3 packages (8 ounces each) cream cheese, softened**
- 1-1/4 cups sugar**
- 1 can (5 ounces) evaporated milk**
- 1 teaspoon lemon juice**
- 1/3 cup orange juice concentrate**
- 1 teaspoon vanilla extract**
- 1 envelope unflavored gelatin**
- 2 tablespoons cold water**
- 2 tablespoons boiling water**
- 1 carton (8 ounces) frozen whipped topping, thawed**

### TOPPING:

- 2 cups whipped topping**
- 1/4 cup sugar**
- Lemon slices, orange peel strips, Kumquats and lemon balm for garnish, optional**

In a bowl, combine the cracker crumbs, cinnamon, orange peel and butter. Press onto the bottom of a greased 10-in. springform pan. Refrigerate for at least 30 minutes.

Prepare orange gelatin according to package directions. Set aside 1/2 cup at room temperature. Chill remaining gelatin until slightly thickened, 40-60 minutes.

In a mixing bowl, beat cream cheese and sugar for 2 minutes. Gradually beat in milk and lemon juice. Beat on medium-high speed 2 minutes longer. Gradually beat in orange juice concentrate and vanilla.

In a small bowl, sprinkle unflavored gelatin over cold water; let stand for 2 minutes. Stir in boiling water until gelatin is completely dissolved. Stir into room temperature orange gelatin. Stir into cream cheese mixture, then fold in whipped topping. Pour into crust.

For topping, in a mixing bowl, beat whipped topping and sugar. Beat in refrigerated orange gelatin (mixture will be thin). Chill for 30 minutes. Gently spoon over filling (pan will be full). Refrigerate for 8 hours or overnight. Garnish if desired. **YIELD:** 10-12 servings.



## Strawberry Graham Dessert

- 1 cup graham cracker crumbs (about 16 squares)**
- 2 tablespoons butter, melted**
- 1 package (3 ounces) strawberry gelatin**
- 1 cup boiling water**
- 1 package (16 ounces) frozen sweetened sliced strawberries, thawed**
- 1 tablespoon lemon juice**
- 4 ounces cream cheese, softened**
- 1/2 cup confectioners' sugar**
- 1 teaspoon vanilla extract**

### Dash salt

- 1 cup heavy whipping cream, whipped**
- Fresh strawberries and mint, optional**

In a small bowl, combine cracker crumbs and butter; set aside 1 tablespoon for topping. Press the remaining crumb mixture onto the bottom of a greased 8-in. square baking dish. Bake at 325° for 10-14 minutes or until golden brown. Cool on a wire rack.

In a bowl, dissolve gelatin in boiling water; stir in strawberries and lemon juice. Refrigerate until partially set, about 1-1/2 hours.

In a small mixing bowl, beat the cream cheese, sugar, vanilla and salt until smooth. Fold in whipped cream. Spread half over cooled crust. Cover and refrigerate remaining cream mixture. Pour gelatin mixture over filling; refrigerate until firm. Top with remaining cream mixture. Sprinkle with reserved crumb mixture. Refrigerate overnight. Garnish with fresh berries and mint if desired. **YIELD:** 9 servings.

## Cran-Raspberry Sherbet Mold

Folks who love the flavor of raspberries and cranberries rave about this tart, molded gelatin salad. It's easy to make and pretty enough for company and festive occasions. I like to garnish it with whole cranberries and raspberries.

—**JUDITH OUTLAW**  
WASHOUGAL, WASHINGTON



## Apple Cider Gelatin Salad

Apple cider and crisp apples lend a hint of fall to this refreshing salad that's perfect for autumn and holiday gatherings. A dear neighbor lady shared the recipe with me.

—**CYNDI BRINKHAUS**  
SOUTH COAST METRO, CALIFORNIA





## Cran-Raspberry Sherbet Mold

- 2 packages (3 ounces each) raspberry gelatin**
- 1-1/2 cups boiling water**
- 1 can (16 ounces) jellied cranberry sauce**
- 2 cups raspberry sherbet, softened**
- 1 tablespoon lemon juice**
- Cranberries, raspberries, orange segments and fresh mint, optional**

In a large bowl, dissolve gelatin in boiling water. Stir in cranberry sauce until smooth. Refrigerate for 30 minutes or until slightly thickened. Fold in sherbet and lemon juice. Transfer to a 6-cup ring mold coated with nonstick cooking spray. Refrigerate until firm.

Unmold onto a serving platter. If desired, fill center with cranberries and raspberries, and garnish with oranges and mint.

**YIELD:** 10-12 servings.



## Apple Cider Gelatin Salad

- 2 envelopes unflavored gelatin**
- 1/2 cup cold water**
- 2 cups apple cider or juice**
- 1/2 cup sugar**
- 1/3 cup lemon juice**
- 1/4 teaspoon ground cloves**
- Dash salt**
- 1 cup diced unpeeled apples**
- 1/2 cup chopped walnuts**
- 1/2 cup chopped celery**
- TOPPING:**
- 3/4 cup sour cream**
- 1/4 cup mayonnaise**
- 1 tablespoon sugar**
- Ground cinnamon**
- Cinnamon sticks, optional**

In a small bowl, sprinkle gelatin over cold water; let stand for 1 minute. In a saucepan, bring cider to a boil; stir in the gelatin mixture and sugar until dissolved. Stir in lemon juice, cloves and salt. Pour into a large bowl. Refrigerate until slightly thickened, about 1 hour.

Fold in apples, walnuts and celery.

Pour into a 1-qt. dish or individual dishes. Refrigerate until firm, about 2 hours.

For topping, combine the sour cream, mayonnaise and sugar in a bowl until blended. Dollop over salad; sprinkle with cinnamon. Garnish with cinnamon sticks if desired.

**YIELD:** 6 servings.

## Strawberry Poke Cake

That classic spring treat—strawberry shortcake—takes on a wonderful new twist with this recipe. Strawberry gelatin and strawberries live up each pretty slice of this lovely layered cake that's made from a convenient boxed mix.

—MARY JO GRIGGS  
WEST BEND, WISCONSIN



## Tart Lemon Ring Mold

This gelatin mold looks as good as it tastes! With its sunny lemon color, it brightens up any table. I usually make two because it disappears so quickly. My husband raves about it.

—PATRICIA RYZOW  
THOUSAND OAKS, CALIFORNIA

## Strawberry Poke Cake

**1 package (18-1/4 ounces) white cake mix**

**1-1/4 cups water**

**1/4 cup vegetable oil**

**2 eggs**

**1 package (16 ounces) frozen sweetened sliced strawberries, thawed**

**2 packages (3 ounces each) strawberry gelatin**

**1 carton (12 ounces) frozen whipped topping, thawed, divided**

### **Fresh strawberries, optional**

In a mixing bowl, beat cake mix, water, oil and eggs on low speed until moistened. Beat on medium for 2 minutes. Pour into two greased and floured 9-in. round baking pans. Bake at 350° for 25-35 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 minutes; remove from pans to wire racks to cool completely.

Using a serrated knife, level top of each cake if necessary. Return layers, top side up, to two clean 9-in. round baking pans. Pierce cakes with a meat fork at 1/2-in. intervals. Drain juice from strawberries into a 2-cup measuring cup; refrigerate berries. Add water to juice to measure 2 cups; pour into a saucepan. Bring to a boil; stir in gelatin until dissolved. Chill for 30 minutes. Gently spoon over each cake layer. Chill for 2-3 hours.

Dip bottom of one pan in warm water for 10 seconds. Invert cake onto a serving platter. Top with reserved strawberries and 1 cup whipped topping. Place second cake layer over topping. Frost cake with remaining whipped topping. Chill for at least 1 hour. Garnish with fresh berries if desired. Refrigerate leftovers.

**YIELD:** 10-12 servings.



## Tart Lemon Ring Mold

**1 envelope unflavored gelatin**

**1 cup cold water**

**2 packages (3 ounces each) lemon gelatin**

**2 cups boiling water**

**1 can (12 ounces) frozen limeade concentrate, thawed**

**2 cups heavy whipping cream**

**3 tablespoons confectioners' sugar**

### **Fresh strawberries**

In a small saucepan, sprinkle unflavored gelatin over cold water; let stand for 1 minute. Bring to a boil; cook and stir until gelatin is dissolved. In a large mixing bowl, dissolve lemon gelatin in boiling water. Stir in unflavored gelatin mixture and limeade concentrate. Refrigerate until slightly thickened.

In a small mixing bowl, beat cream until soft peaks form. Add sugar, 1 tablespoon at a time, beating until stiff peaks form. Beat the gelatin until frothy. Stir in the whipped cream. Pour into an 8-cup ring mold coated with nonstick cooking spray; refrigerate until set. Unmold onto a serving platter. Fill the center with strawberries. **YIELD:** 10-14 servings.

## Frosted Orange Salad

Pineapple, bananas and mini marshmallows are folded into orange Jell-O in this refreshing salad. Frosted with a creamy topping, pecans and coconut, this yummy dish is a real crowd-pleaser. I have been making it for years.

—ANNA JEAN KEY  
MUSKOGEE, OKLAHOMA



## Berry Cream Dessert

When I was in high school, my best friend's mom used to make this light berry dessert... and I fell in love with it! Now I fix it for my family on special occasions. Yogurt gives it a deliciously tangy taste.

—DEB SANDOVAL  
COLORADO SPRINGS, COLORADO



## Frosted Orange Salad

- 3 packages (3 ounces each) orange gelatin**
- 3 cups boiling water**
- 1 can (20 ounces) crushed pineapple**
- 3 cups cold water**
- 4 medium firm bananas, sliced**
- 2-1/2 cups miniature marshmallows**
- 1/2 cup sugar**
- 1 tablespoon all-purpose flour**
- 1 egg, beaten**
- 1 package (8 ounces) cream cheese, softened**
- 1 cup heavy whipping cream, whipped**
- 3/4 cup chopped pecans, toasted**
- 1/2 cup flaked coconut, toasted**

In a bowl, dissolve gelatin in boiling water. Drain pineapple, reserving juice. Stir cold water, bananas, marshmallows and pineapple into gelatin. Pour into a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray; refrigerate until firm.

Meanwhile, in a saucepan, combine sugar and flour. Stir in reserved pineapple juice until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into the egg; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Cool.

In a mixing bowl, beat cream cheese until smooth; add cooled filling. Fold in whipped cream. Spread over gelatin (dish will be full). Sprinkle with nuts and coconut.

**YIELD:** 12 servings.



## Berry Cream Dessert

- 1 package (3 ounces) strawberry gelatin**
  - 1 package (3 ounces) raspberry gelatin**
  - 2 cups boiling water**
  - 2 cups cold water**
  - 1 carton (8 ounces) strawberry yogurt**
  - 1 carton (8 ounces) raspberry yogurt**
  - 2 cups sliced fresh or frozen unsweetened strawberries**
  - 1 carton (12 ounces) frozen whipped topping, thawed**
- Additional fresh strawberries, optional**

In a large bowl, dissolve strawberry and raspberry gelatin in boiling water. Stir in cold water and strawberry and raspberry yogurt until blended. Chill until syrupy, about 1 hour.

Fold in strawberries and whipped topping. Spoon into individual dishes. Chill until firm, about 4 hours. Garnish with fresh berries if desired. **YIELD:** 16 servings.



## Chocolate Chip Cookie Dough Cheesecake

I created this recipe to combine two of my all-time favorites, cheesecake for the grown-up in me and chocolate chip cookie dough for the little girl in me. Sour cream offsets the sweetness and adds a nice tang. Everyone who tries this scrumptious treat loves it.

—**JULIE CRAIG**  
JACKSON, WISCONSIN



## Cranberry Cheesecake

The holidays wouldn't be complete without cranberries and eggnog. I use them both in this flavorful and lovely cheesecake. It's a perfect finale for Christmas dinner...set it out at the start of the meal, not just to solicit oohs and ahhs, but to remind folks to save room for dessert.

—**NANCY ZIMMERMAN**  
CAPE MAY COURT HOUSE,  
NEW JERSEY

## Chocolate Chip Cookie Dough Cheesecake

- 1-3/4 cups crushed chocolate chip cookies or chocolate wafer crumbs**
- 1/4 cup sugar**
- 1/3 cup butter, melted**

**FILLING:**

- 3 packages (8 ounces each) cream cheese, softened**
- 1 cup sugar**
- 3 eggs, lightly beaten**
- 1 cup (8 ounces) sour cream**
- 1/2 teaspoon vanilla extract**

**COOKIE DOUGH:**

- 1/4 cup butter, softened**
- 1/4 cup sugar**
- 1/4 cup packed brown sugar**
- 1 tablespoon water**
- 1 teaspoon vanilla extract**
- 1/2 cup all-purpose flour**
- 1-1/2 cups miniature semisweet chocolate chips, divided**

In a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom and 1 in. up the sides of a greased 9-in. springform pan; set aside. Place pan on baking sheet.

In a large mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low just until combined. Add sour cream and vanilla; beat just until blended. Pour over crust; set aside.

In another mixing bowl, cream butter and sugar on medium speed until light and fluffy. Add water and vanilla. Gradually add flour. Stir in 1 cup chocolate chips. Drop dough by teaspoonfuls over filling, gently pushing dough below surface (dough should be completely covered by filling).

Bake at 350° for 45-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Sprinkle with remaining chips. Refrigerate leftovers.

**YIELD:** 12-14 servings.



## Cranberry Cheesecake

- 1 cup sugar**
- 2 tablespoons cornstarch**
- 1 cup cranberry juice**
- 1-1/2 cups fresh or frozen cranberries**

**CRUST:**

- 1 cup graham cracker crumbs (about 14 squares)**
- 3 tablespoons sugar**
- 3 tablespoons butter or margarine, melted**

**FILLING:**

- 4 packages (8 ounces each) cream cheese, softened**
- 1 cup sugar**
- 3 tablespoons all-purpose flour**
- 4 eggs**
- 1 cup eggnog**
- 1 tablespoon vanilla extract**

In a saucepan, combine the first four ingredients; bring to a boil. Reduce heat; cook and stir over medium heat for 2 minutes. Remove from the heat; set aside.

In a small bowl, combine cracker crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 325° for 10 minutes. Cool on a wire rack.

In a mixing bowl, beat cream cheese and sugar until smooth. Add flour and beat well. Add eggs, beat on low just until combined. Add eggnog and vanilla; beat just until blended. Pour two-thirds of the filling over crust. Top with half of the cranberry mixture (cover and chill remaining cranberry mixture). Carefully spoon remaining filling on top.

Bake at 325° for 60-70 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Spoon remaining cranberry mixture over cheesecake.

**YIELD:** 12 servings.

**Editor's Note:** This recipe was tested with commercially prepared eggnog.

## Peanut Butter Cheesecake

The first time I served this cheesecake, my friends all went wild over it. They were surprised when I told them the crust is made of pretzels. The pairing of sweet and salty, and creamy and crunchy, plus peanut butter and chocolate, left everyone asking for another slice.

—**LOIS BROOKS**  
NEWARK, DELAWARE



## Creamy Crab Cheesecake

A savory appetizer cheesecake such as this one, dotted with tender crabmeat, is sure to grab the attention and tempt the taste buds of party guests. It's an elegant spread that you make ahead, so there's no last-minute fuss.

—**CATHY SARRELS**  
TUCSON, ARIZONA



## Peanut Butter Cheesecake

**1-1/2 cups crushed pretzels**

**1/3 cup butter, melted**

**FILLING:**

**5 packages (8 ounces each)  
cream cheese, softened**

**1-1/2 cups sugar**

**3/4 cup creamy peanut butter**

**2 teaspoons vanilla extract**

**3 eggs**

**1 cup peanut butter chips**

**1 cup semisweet chocolate chips**

**TOPPING:**

**1 cup (8 ounces) sour cream**

**3 tablespoons creamy peanut  
butter**

**1/2 cup sugar**

**1/2 cup finely chopped unsalted  
peanuts**

In a small bowl, combine pretzels and butter. Press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Place pan on a baking sheet. Bake at 350° for 5 minutes. Cool on a wire rack.

In a mixing bowl, beat cream cheese and sugar until smooth. Add peanut butter and vanilla; mix well. Add eggs; beat on low just until combined. Stir in chips. Pour over the crust. Bake at 350° for 50-55 minutes or until center is almost set. Cool on a wire rack for 15 minutes (leave the oven on).

Meanwhile, in a mixing bowl, combine sour cream, peanut butter and sugar; spread over filling. Sprinkle with nuts. Return to the oven for 5 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Refrigerate leftovers.

**YIELD:** 12-14 servings.



## Creamy Crab Cheesecake

**1 cup crushed butter-flavored  
crackers (about 25 crackers)**

**3 tablespoons butter, melted**

**2 packages (8 ounces each)  
cream cheese, softened**

**3/4 cup sour cream, divided**

**3 eggs**

**2 teaspoons grated onion**

**1 teaspoon lemon juice**

**1/4 teaspoon seafood seasoning**

**2 drops hot pepper sauce**

**1/8 teaspoon pepper**

**1 cup crabmeat, drained, flaked  
and cartilage removed**

**Additional seafood seasoning, optional**

In a small bowl, combine cracker crumbs and butter. Press onto the bottom of a greased 9-in. springform pan. Place on a baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack. Reduce heat to 325°.

In a mixing bowl, beat cream cheese and 1/4 cup sour cream until smooth. Add eggs; beat on low just until combined. Add onion, lemon juice, seafood seasoning, hot pepper sauce and pepper; beat just until blended. Fold in crab. Pour over crust.

Bake for 35-40 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Cool 1 hour longer. Spread remaining sour cream over top. Refrigerate overnight. Remove sides of pan. Let stand at room temperature for 30 minutes before serving. Sprinkle with seafood seasoning if desired. Refrigerate leftovers.

**YIELD:** 20-24 appetizer servings.



## Chocolate Truffle Cheesecake

If you delight in the taste of chocolate, then this is the cheesecake for you. Every creamy bite melts in your mouth. It's so impressive yet not difficult to prepare—I whip up this dessert each time I want a yummy treat for my family, friends or co-workers.

—MARY JONES  
CUMBERLAND, MAINE



## Tangy Lemon Cheesecake

This dessert gets added spark from a gingersnap crust and a luscious lemon sauce. The mix of sweet and tart is unexpected and delightful. I came up with the recipe based on several others I encountered on a trip to California with my husband for our 15th anniversary.

—PAM PERSONS  
TOWANDA, KANSAS





## Chocolate Truffle Cheesecake

- 1-1/2 cups chocolate wafer crumbs**
- 2 tablespoons sugar**
- 1/4 cup butter or margarine, melted**

**FILLING:**

- 1/4 cup semisweet chocolate chips**
- 1/4 cup heavy whipping cream**
- 3 packages (8 ounces each) cream cheese, softened**
- 1 cup sugar**
- 1/3 cup baking cocoa**
- 3 eggs**
- 1 teaspoon vanilla extract**

**TOPPING:**

- 1-1/2 cups semisweet chocolate chips**
- 1/4 cup heavy whipping cream**
- 1 teaspoon vanilla extract**

In a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom and 1-1/2 in up the sides of a greased 9-in. springform pan. Place on baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack.

Reduce heat to 325°.

In a saucepan over low heat, melt chocolate chips; stir until smooth. Remove from the heat; add cream and mix well. Set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add cocoa and beat well. Add eggs; beat on low just until combined. Stir in vanilla and reserved chocolate mixture just until blended. Pour over crust. Bake for 45-50 minutes or until center is almost set.

For topping, melt chocolate chips in a saucepan over low heat, stirring until smooth. Remove from heat, stirring until smooth. Remove from the heat. Stir in cream and vanilla; mix well. Spread over filling. Refrigerate overnight.

Carefully run a knife around edge of pan to loosen. Remove sides of pan. Just before serving, garnish with whipped cream and miniature chocolate kisses if desired. Refrigerate leftovers. **YIELD:** 12 servings.



## Tangy Lemon Cheesecake

- 2-1/2 cups gingersnap cookies (about 40 cookies)**
- 1/3 cup butter, melted**

**FILLING:**

- 3 packages (8 ounces each) cream cheese, softened**
- 1 cup sugar**
- 3 eggs**
- 1 tablespoon lemon juice**
- 1 tablespoon vanilla extract**

**SAUCE:**

- 1/2 cup sugar**
- 2 tablespoons cornstarch**
- 3/4 cup water**
- 2 tablespoons butter**
- 1/4 cup lemon juice**
- 1 tablespoon grated lemon peel**

In a small bowl, combine cookie crumbs and butter; mix well. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan. Place on a baking sheet; set aside.

In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low just until combined. Add lemon juice and vanilla; beat just until blended. Pour into crust. Bake at 350° for 35-40 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer.

In a saucepan, combine sugar and cornstarch. Stir in water until smooth; bring to a boil. Reduce heat; cook and stir over medium heat for 2 minutes or until thickened. Remove from the heat; stir in butter, lemon juice and peel. Refrigerate cheesecake and sauce overnight. Serve sauce over cheesecake. Refrigerate leftovers. **YIELD:** 12 servings.

## Apple Danish Cheesecake

As a teacher who has lived in eight different towns and taught in 11 schools in three provinces, I have sampled a multitude of staff room goodies and collected many recipes. The one for this delightful cheesecake has traveled with me since my second school. It's an excellent brunch item.

—ANN WANDLER  
CAMROSE, ALBERTA



## S'more Cheesecake

This luscious dessert is just as wonderfully tasty as the campfire snack that inspired it. It's a great way to savor a summer classic anytime of year. Our daughter likes it so much that she often requests it for her birthday instead of a cake!

—ROBIN ANDREWS  
CARY, NORTH CAROLINA

## Apple Danish Cheesecake

- 1 cup all-purpose flour**
- 1/2 cup ground almonds**
- 1/4 cup sugar**
- 1/2 cup cold butter**
- 1/4 teaspoon almond extract**

**FILLING:**

- 1 package (8 ounces) cream cheese, softened**
- 1/4 cup sugar**
- 1/4 teaspoon cream of tartar**
- 1 egg**

**TOPPING:**

- 1/3 cup packed brown sugar**
- 1 tablespoon all-purpose flour**
- 1 teaspoon ground cinnamon**
- 4 cups thinly sliced peeled tart apples**
- 1/3 cup slivered almonds**

In a small bowl, combine flour, almonds and sugar; cut in butter until crumbly. Add extract. Shape dough into a ball; place between two sheets of waxed paper. Roll out into a 10-in. circle. Transfer to a greased 9-in. springform pan; gently press dough against the bottom and up the sides of pan. Place on a baking sheet. Refrigerate for 30 minutes.

In a mixing bowl, beat cream cheese, sugar and cream of tartar until smooth. Add egg; beat on low just until combined. Pour over crust. In a bowl, combine brown sugar, flour and cinnamon. Add apples and stir until coated. Spoon over the filling. Sprinkle with almonds.

Bake at 350° for 40-45 minutes or until golden brown. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Refrigerate leftovers. **YIELD:** 8-10 servings.



## S'more Cheesecake

- 2-1/4 cups graham cracker crumbs (about 36 squares)**
- 1/3 cup sugar**
- 1/2 cup butter, melted**

**FILLING:**

- 2 packages (8 ounces each) cream cheese, softened**
- 1 can (14 ounces) sweetened condensed milk**
- 2 teaspoons vanilla extract**
- 3 eggs**
- 1 cup miniature semisweet chocolate chips**
- 1 cup miniature marshmallows**

**TOPPING:**

- 1 cup miniature marshmallows**
- 1/2 cup semisweet chocolate chips**
- 1 tablespoon shortening**

In a small bowl, combine cracker crumbs and sugar; stir in butter. Press onto the bottom and 1-3/4 in up the sides of a greased 10-in. springform pan. Place on a baking sheet; set aside.

In a mixing bowl, beat the cream cheese, milk and vanilla until smooth. Add eggs; beat on low just until combined. Stir in chocolate chips and marshmallows. Pour over crust. Bake at 325° for 40-45 minutes or until center is almost set. Sprinkle with marshmallows. Bake 4-6 minutes longer or until marshmallows are puffed.

Meanwhile, melt chocolate chips and shortening; stir until smooth. Drizzle over marshmallows. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Refrigerate leftovers. **YIELD:** 12 servings.

## Raspberry Truffle Brownies

On the outside, they look like traditional brownies. When people bite in, though, are they surprised! It's almost like eating a rich, filled chocolate candy.

—**LESLIE KNICL**  
MAHOMET, ILLINOIS



## Chocolate Peanut Butter Brownies

When my sons were both away at college, I'd send these brownies to them regularly, and they would tell me that they had to hide a few from their roommates just so they could be sure there would be some left!

—**PATSY BURGIN**  
LEBANON, INDIANA



## Raspberry Truffle Brownies

- 1/2 cup butter
- 1-1/4 cups semisweet chocolate chips
- 2 eggs
- 3/4 cup packed brown sugar
- 1 teaspoon instant coffee granules
- 2 tablespoons water
- 1/2 teaspoon baking powder
- 3/4 cup all-purpose flour

**FILLING:**

- 1 cup (6 ounces) semisweet chocolate chips
- 1 package (8 ounces) cream cheese, softened
- 1/4 cup confectioners' sugar
- 1/3 cup seedless red raspberry jam

**GLAZE:**

- 1/4 cup semisweet chocolate chips
- 1 teaspoon shortening

In a heavy saucepan, melt butter and chocolate chips over low heat. Cool slightly. In a large bowl, beat eggs and brown sugar. Dissolve coffee granules in water; add to egg mixture with melted chocolate. Mix well. Combine baking powder and flour; stir into chocolate mixture. Spread in a greased 9-in. square baking pan. Bake at 350° for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool.

For filling, melt chocolate chips; cool. In a mixing bowl, beat cream cheese until fluffy; add confectioners' sugar and jam. Stir in melted chocolate; spread over cooled brownies.

For glaze, melt chocolate chips and shortening. Drizzle over filling. Chill before cutting. Store in the refrigerator.

**YIELD:** about 5 dozen.



## Chocolate Peanut Butter Brownies

- 2 squares (1 ounce each) unsweetened chocolate
- 1/2 cup butter
- 2 eggs
- 1 cup sugar
- 1/2 cup all-purpose flour

**FILLING:**

- 1-1/2 cups confectioners' sugar
- 1/2 cup creamy peanut butter
- 1/4 cup butter, softened
- 2 to 3 tablespoons half-and-half cream or milk

**GLAZE:**

- 1 square (1 ounce) semisweet baking chocolate
- 1 tablespoon butter

In a small saucepan, melt chocolate and butter over low heat; set aside. In a mixing bowl, beat eggs and sugar until light and pale-colored. Add flour and melted chocolate; stir well. Pour into a greased 9-in. square baking pan. Bake at 350° for 25 minutes or until a toothpick inserted near the center comes out clean. Cool.

For filling, beat confectioners' sugar, peanut butter and butter in a mixing bowl. Stir in cream or milk until mixture reaches desired spreading consistency. Spread over cooled brownies; cover and chill until firm.

For glaze, melt chocolate and butter in a saucepan, stirring until smooth. Drizzle over the filling. Chill before cutting. Store in refrigerator. **YIELD:** about 5 dozen.



## Swiss Chocolate Brownies

When our two grown children were at home, I baked these brownies often. These days, I make them for big occasions and everyone thinks they're quite nice. As a bonus, they're a good way to use up leftover sour cream.

—**GLORIA STANGE**  
CLARESHOLM, ALBERTA



## Chocolate Mint Brownies

One of the best things about this recipe is the brownies get moister if you leave them in the refrigerator a day or two. The problem at our house is no one can leave them alone for that long!

—**HELEN BAINES**  
ELKTON, MARYLAND

## Swiss Chocolate Brownies

- 1 cup water
- 1/2 cup butter
- 1-1/2 squares (1-1/2 ounces) unsweetened chocolate
- 2 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs, lightly beaten
- 1/2 cup sour cream
- 1/2 teaspoon vanilla extract
- 1 cup chopped walnuts

**ICING:**

- 1/2 cup butter
- 1-1/2 squares (1-1/2 ounces) unsweetened chocolate
- 3 cups confectioners' sugar, divided
- 5 tablespoons milk
- 1 teaspoon vanilla extract

In a saucepan, bring water, butter and chocolate to a boil. Boil for 1 minute. Remove from the heat; cool. In a mixing bowl, combine flour, sugar, baking soda and salt. Add chocolate mixture and mix. Add eggs, sour cream and vanilla; mix. Fold in walnuts. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes.

For icing, melt butter and chocolate. Place in a mixing bowl; mix in 1-1/2 cups confectioners' sugar. Add milk, vanilla and remaining sugar; beat until smooth. Spread over warm brownies. **YIELD:** about 3 dozen.



## Chocolate Mint Brownies

- 1 cup all-purpose flour
- 1/2 cup butter, softened
- 1/2 teaspoon salt
- 4 eggs
- 1 teaspoon vanilla extract
- 1 can (16 ounces) chocolate-flavored syrup
- 1 cup sugar

**FILLING:**

- 2 cups confectioners' sugar
- 1/2 cup butter, softened
- 1 tablespoon water
- 1/2 teaspoon mint extract
- 3 drops green food coloring

**TOPPING:**

- 1 package (10 ounces) mint chocolate chips
- 9 tablespoons butter

Combine the first seven ingredients in a large mixing bowl; beat at medium speed for 3 minutes. Pour batter into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 30 minutes (top of brownies will still appear wet). Cool completely.

Combine filling ingredients in a medium mixing bowl; beat until creamy. Spread over cooled brownies. Refrigerate until set. For topping, melt chocolate chips and butter over low heat in a small saucepan. Let cool for 30 minutes or until lukewarm, stirring occasionally. Spread over filling. Chill before cutting. Store in refrigerator.

**YIELD:** 5-6 dozen.

## Black Forest Brownies

Although I enjoy sweets, other recipes have failed me (I'm a beginning baker!). But not this one! It's easy, and the ingredients are always on hand. Even my boyfriend, who does not like most sweets, can't pass up these brownies.

—TONI REEVES  
MEDICINE HAT, ALBERTA



## Chocolate Cream Cheese Brownies

Whenever I take these to a gathering, someone will usually announce, "Lisa brought those brownies"—and everyone knows exactly which ones they are!

—LISA GODFREY  
TEMPLE, GEORGIA

## Black Forest Brownies

- 1-1/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter
- 1 cup baking cocoa
- 4 eggs, beaten
- 2 cups sugar
- 1-1/2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 1 cup maraschino cherries
- 1/2 cup chopped nuts

**ICING:**

- 1/4 cup butter, softened
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar
- 6 tablespoons baking cocoa
- 1/4 cup milk
- 1/4 cup chopped nuts

Combine flour, baking powder and salt; set aside. In a large saucepan, melt butter. Remove from the heat and stir in cocoa until smooth. Blend in eggs, sugar and extracts. Stir in flour mixture, cherries and nuts. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 35 minutes or until a toothpick inserted near the center comes out clean.

For icing, blend butter, vanilla, sugar, cocoa and milk until smooth; spread over hot brownies. Sprinkle with nuts. Cool.

**YIELD:** 3 dozen.



## Chocolate Cream Cheese Brownies

- 1 package (4 ounces) German sweet chocolate
  - 3 tablespoons butter
  - 2 eggs
  - 3/4 cup sugar
  - 1/2 cup all-purpose flour
  - 1/2 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1 teaspoon vanilla extract
  - 1/4 teaspoon almond extract
  - 1/2 cup chopped nuts
- FILLING:**
- 2 tablespoons butter, softened
  - 1 package (3 ounces) cream cheese, softened
  - 1/4 cup sugar
  - 1 egg
  - 1 tablespoon all-purpose flour
  - 1/2 teaspoon vanilla extract

In a saucepan, melt chocolate and butter over low heat, stirring until smooth. Remove from the heat; set aside.

In a small mixing bowl, beat the eggs. Gradually add sugar, beating until thick and pale yellow. Combine the flour, baking powder and salt; add to egg mixture and mix well. Stir in the extracts and reserved melted chocolate. Add the nuts. Pour half of the batter into a greased 8-in. square baking dish; set aside.

For filling, in another small mixing bowl, beat the butter, cream cheese and sugar until light and fluffy. Add the egg, flour and vanilla; mix well. Pour over batter in pan. Spoon remaining batter over filling. With a knife, cut through batter to create a marbled effect.

Bake at 325° for 35-40 minutes or a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars. Store in the refrigerator. **YIELD:** about 2 dozen.

## Cheddar Pear Pie

I take this pie to lots of different gatherings, and I make sure to have copies of the recipe with me since people always ask for it. It's amusing to see some folks puzzling over what's in the filling—they expect apples but love the subtle sweetness of the pears.

—**CYNTHIA LABREE**  
ELMER, NEW JERSEY



## Lemon Supreme Pie

A friend and I often visit a local restaurant for pie and coffee. When they stopped carrying our favorite, I got busy in the kitchen and created this version, which we think tastes even better! The combination of the cream cheese and tart lemon is wonderful.

—**JANA BECKMAN**  
WAMEGO, KANSAS





## Cheddar Pear Pie

**4 large ripe pears, peeled and thinly sliced**

**1/3 cup sugar**

**1 tablespoon cornstarch**

**1/8 teaspoon salt**

**1 unbaked pastry shell (9 inches)**

**TOPPING:**

**1/2 cup shredded cheddar cheese**

**1/2 cup all-purpose flour**

**1/4 cup butter, melted**

**1/4 cup sugar**

**1/4 teaspoon salt**

In a bowl, combine pears, sugar, cornstarch and salt. Pour into pastry shell. Combine topping ingredients until crumbly; sprinkle over filling.

Bake at 425° for 25-35 minutes or until crust is golden and cheese is melted. Cool on a wire rack for 15-20 minutes. Serve warm. Store in the refrigerator. **YIELD:** 6-8 servings.



## Lemon Supreme Pie

**1 unbaked deep-dish pastry shell (9 inches)**

**LEMON FILLING:**

**1-1/4 cups sugar, divided**

**6 tablespoons cornstarch**

**1/2 teaspoon salt**

**1-1/4 cups water**

**2 tablespoons butter**

**2 teaspoons grated lemon peel**

**4 to 5 drops yellow food coloring, optional**

**1/2 cup lemon juice**

**CREAM CHEESE FILLING:**

**2 packages (one 8 ounces, one 3 ounces) cream cheese, softened**

**3/4 cup confectioners' sugar**

**1-1/2 cups whipped topping**

**1 tablespoon lemon juice**

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a saucepan, combine 3/4 cup sugar, cornstarch and salt. Stir in water; bring to a boil over medium-high heat. Reduce heat; add the remaining sugar. Cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat; stir in butter, lemon peel and food coloring if desired. Gently stir in lemon juice (do not overmix). Cool to room temperature, about 1 hour. Do not stir.

In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and lemon juice. Refrigerate 1/2 cup for garnish. Spread remaining cream cheese mixture into shell; top with lemon filling. Chill overnight. Place reserved cream cheese mixture in a pastry bag with a #21 star tip; pipe stars onto pie. Store in the refrigerator. **YIELD:** 6-8 servings.

## Triple Fruit Pie

My goal is to create pies as good as my mother's. I came up with this recipe to use up fruit in my freezer. The first time I made it, my family begged for seconds. If I continue making pies this good, maybe someday our daughters will be striving to imitate mine!

—**JEANNE FREYBLER**  
GRAND RAPIDS, MICHIGAN



## Fluffy Caramel Pie

I bake a variety of pies, but this is the one my husband likes best. The gingersnap crumb crust is a tangy contrast to the sweet, lighter-than-air caramel filling. It's the perfect way to end a meal.

—**GINGER HENDRICKSEN**  
WISCONSIN RAPIDS, WISCONSIN

## Triple Fruit Pie

- 1-1/4 cups each fresh blueberries, raspberries and chopped rhubarb**
- 1/2 teaspoon almond extract**
- 1-1/4 cups sugar**
- 1/4 cup quick-cooking tapioca**
- 1/4 teaspoon ground nutmeg**
- 1/4 teaspoon salt**
- 1 tablespoon lemon juice**
- Pastry for double-crust pie (9 inches)**

In a large bowl, combine fruits and extract; toss to coat. In another bowl, combine sugar, tapioca, nutmeg and salt. Add to fruit; stir gently. Let stand for 15 minutes. Line a 9-in. pie plate with bottom crust; trim pastry even with edge. Stir lemon juice into fruit mixture; spoon into the crust. Roll out remaining pastry; make a lattice crust. Seal and flute edges.

Bake at 400° for 20 minutes. Reduce heat to 350°; bake 30 minutes longer or until the crust is golden brown and the filling is bubbly. **YIELD:** 6-8 servings.

**Editor's Note:** Frozen blueberries and rhubarb may be substituted for fresh; thaw and drain before using.



## Fluffy Caramel Pie

- 1-1/2 cups crushed gingersnaps (about 30 cookies)**
- 1/4 cup butter, melted**
- FILLING:**
  - 1 envelope unflavored gelatin**
  - 1/4 cup cold water**
  - 28 caramels**
  - 1 cup milk**
- Dash salt**
- 1/2 cup chopped pecans**
- 1 teaspoon vanilla extract**
- 1 cup heavy whipping cream, whipped**
- Caramel ice cream topping and additional pecans, optional**

In a small bowl, combine the cookie crumbs and butter; press onto the bottom and up the sides of a greased 9-in. pie plate. Cover and refrigerate.

Meanwhile, in a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Add caramels, milk and salt. Heat over low heat, stirring until gelatin is completely dissolved and caramels are melted. Refrigerate for 1-2 hours or until mixture mounds when stirred with a spoon.

Stir pecans and vanilla into caramel mixture. Fold in whipped cream. Pour into crust. Refrigerate for 6 hours or overnight. Garnish with ice cream topping and pecans if desired. Store in the refrigerator.

**YIELD:** 6-8 servings.

## Frosted Orange Pie

I discovered the recipe for this distinctive pie in a very old church cookbook. With its fresh-tasting filling and fluffy frosting, it's truly an elegant final course. I'm happy to make it all year-round.

—DELORES EDGECOMB  
ATLANTA, NEW YORK



## Peanutty Ice Cream Pie

A friend gave me this recipe over 30 years ago. The unique crust makes these cool slices extra peanutty and perfect for a party. I keep the recipe handy since it's great for any occasion.

—DONNA CLINE  
PENSACOLA, FLORIDA

## Frosted Orange Pie

- 3/4 cup sugar**
- 1/2 cup all-purpose flour**
- 1/4 teaspoon salt**
- 1-1/4 cups water**
- 2 egg yolks, lightly beaten**
- 2 to 3 tablespoons grated orange peel**
- 1/2 teaspoon grated lemon peel**
- 1/2 cup orange juice**
- 2 tablespoons lemon juice**
- 1 pastry shell (9 inches), baked**
- FROSTING:**
- 1/2 cup sugar**
- 2 egg whites**
- 2 tablespoons water**
- 1/8 teaspoon cream of tartar**
- 1/8 teaspoon salt**
- 1/2 cup flaked coconut, toasted, optional**

In a saucepan, combine sugar, flour and salt; gradually add water. Cook and stir over medium-high heat for 2-3 minutes or until thickened and bubbly. Remove from heat. Gradually stir 1/2 cup into egg yolks; return all to pan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in orange and lemon peel. Gently stir in juices. Pour into pastry shell. Cool on a wire rack for 1 hour. Chill at least 3 hours.

In a heavy saucepan or double boiler, combine sugar, egg whites, water, cream of tartar and salt. With a portable mixer, beat on low speed for 1 minute. Continue beating on low over low heat until frosting forms stiff peaks, about 7 minutes. Spread over chilled pie. Just before serving, sprinkle with coconut. Store in the refrigerator. **YIELD:** 6-8 servings.



## Peanutty Ice Cream Pie

- 1-1/3 cups finely chopped peanuts**
- 3 tablespoons butter, melted**
- 2 tablespoons sugar**
- FILLING:**
- 1/4 cup peanut butter**
- 1/4 cup light corn syrup**
- 1/4 cup flaked coconut**
- 3 tablespoons chopped peanuts**
- 1 quart vanilla ice cream, softened**
- Miniature M&M baking bits or semisweet chocolate chips**

Combine the peanuts, butter and sugar; press onto the bottom and up the sides of a greased 9-in. pie plate. Cover and refrigerate for 15 minutes.

In a large bowl, combine peanut butter and corn syrup. Add coconut and peanuts. Stir in ice cream just until combined. Spoon into crust. Cover and freeze overnight or until firm. Just before serving, sprinkle with M&M's or chocolate chips. **YIELD:** 6-8 servings.



## Fudgy Pecan Pie

This started out as just a plain chocolate pie that I dressed up for company. Now when I serve it, guests often tell me, “Your pie looks too good to eat—but I won’t let that stop me!”

—ELLEN ARNDT  
COLOGNE, MINNESOTA



## Chocolate Raspberry Pie

After tasting this pie at my sister-in-law’s house, I had to have the recipe. I love the chocolate and raspberry layers separated by a dreamy cream layer. It’s a joy to serve this standout treat!

—RUTH BARTEL  
MORRIS, MANITOBA

## Fudgy Pecan Pie

- 1 unbaked pastry shell (9 inches)**
- 1 package (4 ounces) German sweet chocolate**
- 1/4 cup butter**
- 1 can (14 ounces) sweetened condensed milk**
- 1/2 cup water**
- 2 eggs, beaten**
- 1 teaspoon vanilla extract**
- 1/4 teaspoon salt**
- 1/2 cup chopped pecans**

### FILLING:

- 1 cup cold milk**
- 1 package (3.9 ounces) instant chocolate pudding mix**
- 1 cup whipped topping**

### TOPPING:

- 1 cup heavy whipping cream**
- 1 tablespoon confectioners' sugar**
- 1 teaspoon vanilla extract**

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 5 minutes. Remove foil and set shell aside. Reduce heat to 375°.

In a heavy saucepan, melt chocolate and butter. Remove from the heat; stir in milk and water. Add a small amount of hot chocolate mixture to eggs; return all to the pan. Stir in vanilla and salt. Pour into shell; sprinkle with nuts. Cover edges with foil. Bake for 35 minutes or until a knife inserted near the center comes out clean. Remove to a wire rack to cool completely.

In a mixing bowl, beat milk and pudding mix until smooth. Fold in whipped topping. Spread over nut layer; cover and refrigerate.

In a mixing bowl, beat cream until soft peaks form. Add sugar and vanilla, beating until stiff peaks form. Spread over pudding layer. Refrigerate until set, about 4 hours. Store in the refrigerator. **YIELD:** 6-8 servings.



## Chocolate Raspberry Pie

- 1 unbaked pastry shell (9 inches)**
- 3 tablespoons sugar**
- 1 tablespoon cornstarch**
- 2 cups fresh or frozen unsweetened raspberries, thawed**

### FILLING:

- 1 package (8 ounces) cream cheese, softened**
- 1/3 cup sugar**
- 1/2 teaspoon vanilla extract**
- 1/2 cup heavy whipping cream, whipped**

### TOPPING:

- 2 squares (1 ounce each) semisweet chocolate**
- 3 tablespoons butter**

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a saucepan, combine sugar and cornstarch. Stir in the raspberries; bring to a boil over medium heat. Boil and stir for 2 minutes. Remove from the heat; cool for 15 minutes. Spread into shell; refrigerate.

In a mixing bowl, beat cream cheese, sugar and vanilla until fluffy. Fold in whipped cream. Carefully spread over raspberry layer. Cover and refrigerate for at least 1 hour. Melt chocolate and butter; cool for 4-5 minutes. Pour over filling. Cover and chill for at least 2 hours. Store in the refrigerator. **YIELD:** 6-8 servings.

## Tunnel of Berries Cake

This cake goes a long way. While it's not overly sweet or heavy, its rich taste makes just one piece satisfying. Here's a serving alternative if your family doesn't care for strawberries: peaches.

—**SHIRLEY NOE**  
LEBANON JUNCTION, KENTUCKY



## Fresh Strawberry Pie

Whether I serve this pie at family meals or club luncheons, I've never met anyone who doesn't enjoy it. It is easy to prepare, tasty and very pretty.

—**FLORENCE ROBINSON**  
LENOX, IOWA

## Tunnel of Berries Cake

- 6 eggs, separated
- 3/4 cup water
- 1/2 cup vegetable oil
- 1-1/2 teaspoons vanilla extract, divided
- 2-1/4 cups cake flour
- 2 cups sugar, divided
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- 3/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- 4 cups fresh whole strawberries, divided
- 2-1/2 cups heavy whipping cream

In a small bowl, combine the egg yolks, water, oil and 1 teaspoon of vanilla; set aside. In a mixing bowl, combine flour, 1 cup sugar, baking powder, cinnamon and salt. Gradually add egg yolk mixture, beating just until smooth. In another mixing bowl, beat egg whites until foamy. Add cream of tartar; beat until soft peaks form. Fold into batter.

Pour into an ungreased 10-in. tube pan. Cut through batter with a knife. Bake at 325° for 60-70 minutes or until top springs back when lightly touched and cracks feel dry. Immediately invert cake; cool completely.

Remove from pan. Slice off the top 1/2 in. of the cake; set aside. With a knife, cut a tunnel about 1-1/2 in. deep in top of cake, leaving a 3/4-in. shell. Remove cake from tunnel and save for another use. Chop half of the strawberries; set aside.

In a mixing bowl, beat whipping cream until soft peaks form. Gradually add the remaining sugar and vanilla, beating until stiff peaks form. Combine 1-1/2 cups cream mixture and chopped berries; fill the tunnel. Replace cake top. Frost cake with the remaining cream mixture. Refrigerate. Just before serving, cut the remaining strawberries in half and use to garnish the cake. **YIELD:** 12 servings.



## Fresh Strawberry Pie

- 3/4 cup all-purpose flour
  - 1/2 cup quick-cooking oats
  - 1/2 cup chopped pecans
  - 2 tablespoons sugar
  - 1/8 teaspoon salt
  - 1/2 cup butter, melted
- FILLING:**
- 3/4 cup sugar
  - 2 tablespoons cornstarch
  - 1 cup water
  - 2 tablespoons light corn syrup
  - 2 tablespoons strawberry gelatin
  - 1 quart fresh strawberries
- Whipped cream, optional**

In a bowl, combine the flour, oats, pecans, sugar and salt; stir in the butter until blended. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 400° for 12-15 minutes or until lightly browned. Cool on a wire rack.

Meanwhile, combine sugar and cornstarch in a saucepan. Gradually add the water and corn syrup; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in gelatin until dissolved. Cool to room temperature.

Arrange the berries in the crust. Carefully pour the gelatin mixture over berries. Refrigerate for 2 hours or until set. Serve with whipped cream if desired.

**YIELD:** 6-8 servings.



## Strawberry Tossed Salad

One reason I particularly like this recipe is that it's so versatile. I've served the salad with poultry, ham and pork all throughout the year and I even used it to add color to the table at Christmas.

—PATRICIA MCNAMARA  
KANSAS CITY, MISSOURI



## Strawberry Swirls

My mother-in-law's apple cobbler was the inspiration for my variation. We—my husband, a grown son and I—consider it our special spring treat. And it is amazing how many family members and friends “pop over” during strawberry season! Actually, though, about any time is the right time to enjoy it.

—PAULA STEELE  
OBION, TENNESSEE



## Strawberry Tossed Salad

- 1/2 cup vegetable oil
- 1/3 cup sugar
- 1/4 cup red wine vinegar
- 1 garlic clove, minced
- 1/4 teaspoon salt
- 1/4 teaspoon paprika
- Pinch white pepper
- 8 cups torn romaine
- 4 cups torn Bibb or Boston lettuce
- 2-1/2 cups sliced fresh strawberries
- 1 cup (4 ounces) shredded Monterey Jack cheese
- 1/2 cup chopped walnuts, toasted

Combine the first seven ingredients in a jar with tight-fitting lid; shake well. Just before serving, toss the salad greens, strawberries, cheese and walnuts in a large salad bowl. Drizzle with dressing and toss.

**YIELD:** 6-8 servings.



## Strawberry Swirls

- 2 cups sugar
  - 2 cups water
  - 1/2 cup butter, melted
  - 1/2 cup shortening
  - 1-1/2 cups self-rising flour
  - 1/2 cup milk
  - 2 cups finely chopped fresh strawberries, drained
- Whipped cream, optional**

In a saucepan, combine sugar and water; cook and stir over medium heat until sugar is dissolved. Remove from the heat; allow to cool. Pour butter into a 13-in. x 9-in. x 2-in. baking dish; set aside.

In a bowl, cut shortening into flour until mixture resembles coarse crumbs. Stir in milk

until moistened. Turn onto a lightly floured surface; knead until smooth, about 8-10 times. Roll into a 12-in. x 8-in. rectangle; sprinkle with the strawberries. Roll up jelly-roll style, starting with a long side; seal the seam. Cut into 12 slices. Place with cut side down over butter. Carefully pour syrup around rolls. Bake at 350° for 40-45 minutes or until golden brown and edges are bubbly. Serve warm with whipped cream if desired. **YIELD:** 12 servings.

**Editor's Note:** As a substitute for 1-1/2 cups self-rising flour, place 2-1/4 teaspoons baking powder and 3/4 teaspoon salt in a measuring cup. Add all-purpose flour to measure 1 cup. Combine with an additional 1/2 cup all-purpose flour.

## Special Strawberry Torte

The reason this is such a favorite is it's a little different yet quick and easy. At one time, my husband was a mess sergeant in the National Guard. When it came to cooking, there was always a little discussion over doing it my way or the army way!

—**ALYCE KAFKA**  
WAGNER, SOUTH DAKOTA



## Oat-Fashioned Strawberry Dessert

Thanks to this dessert, our house is a popular place in summertime. I make it for family get-togethers, picnics and potlucks, too. It's a treat for breakfast or brunch buffet also. We like it best with whipped cream or a scoop of vanilla ice cream on top.

—**LINDA FORREST**  
BELLEVILLE, ONTARIO

## Special Strawberry Torte

- 1 package (18-1/4 ounces) yellow cake mix**
- 4 eggs, separated**
- 2/3 cup plus 2 tablespoons sugar, divided**
- 1/4 cup sliced almonds**
- 2 cups whipped topping**
- 3 to 3-1/2 cups sliced fresh strawberries**

Prepare cake mix according to package directions, substituting four egg yolks for the whole eggs. Pour the batter into two greased and floured 9-in. round baking pans.

In a mixing bowl, beat egg whites until soft peaks form. Gradually add 2/3 cup sugar, 1 tablespoon at a time, beating until stiff peaks form. Carefully spread over batter; sprinkle with almonds and remaining sugar.

Bake at 350° for 40-45 minutes or until meringue is golden and a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks, meringue side up, to cool completely.

Place one cake with meringue side up on a serving plate. Spread with half of the whipping topping and top with half of the strawberries. Layer with remaining cake, topping and berries.

**YIELD:** 10-12 servings.



## Oat-Fashioned Strawberry Dessert

- 4 cups sliced fresh strawberries**
- 1-1/4 cups whole wheat flour**
- 1-1/4 cups quick-cooking oats**
- 2/3 cup packed brown sugar**
- 1/4 teaspoon baking soda**
- 1/8 teaspoon salt**
- 2/3 cup cold butter**
- 2 tablespoons sugar**
- 1/4 to 1/2 teaspoon ground cinnamon**

Drain strawberries on paper towels; set aside. In a large bowl, combine flour, oats, brown sugar, baking soda and salt. Cut in butter until mixture resembles coarse crumbs. Reserve 1-1/2 cups for topping. Pat remaining crumb mixture into a greased 9-in. square baking pan.

In a bowl, combine sugar and cinnamon; stir in strawberries. Spoon over the prepared crust. Sprinkle with the reserved crumb mixture. Bake at 350° for 35-40 minutes or until golden brown. Serve warm.

**YIELD:** 9 servings.

## Summertime Strawberry Gelatin Salad

For years, this salad has been a “must” at family dinners and special occasions. It’s as pretty as it is good, so it’s nice for serving at holiday feasts.

—**JANET ENGLAND**  
CHILLICOTHE, MISSOURI



## Strawberry Melon Fizz

Experimenting in the kitchen’s fun for me. That’s how I came up with this. I adapted it from two different recipes I got from friends—for a melon ball basket and for a sparkling beverage.

—**TERESA MESSICK**  
MONTGOMERY, ALABAMA



## Summertime Strawberry Gelatin Salad

- 1 package (3 ounces) strawberry gelatin**
- 1 cup boiling water**
- 1 cup cold water**

**MIDDLE LAYER:**

- 1 envelope unflavored gelatin**
- 1/2 cup cold water**
- 1 cup half-and-half cream**
- 1 package (8 ounces) cream cheese, softened**
- 1 cup sugar**
- 1/2 teaspoon vanilla extract**

**TOP LAYER:**

- 1 package (6 ounces) strawberry gelatin**
- 1 cup boiling water**
- 1 cup cold water**
- 3 to 4 cups sliced fresh strawberries**

In a bowl, dissolve strawberry gelatin in boiling water; stir in cold water. Pour into a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray; refrigerate until set.

Meanwhile, in a small bowl, sprinkle unflavored gelatin over cold water; let stand for 1 minute. In a saucepan over medium heat, heat cream (do not boil). Add softened gelatin; stir until gelatin is dissolved. Cool to room temperature.

In a mixing bowl, beat cream cheese, sugar and vanilla until smooth. Gradually add the unflavored gelatin mixture; mix well. Carefully pour over the bottom layer. Refrigerate until set, about 1 hour.

For top layer, dissolve strawberry gelatin in boiling water; stir in cold water. Cool to room temperature. Stir in strawberries; carefully spoon over middle layer. Refrigerate overnight. **Yield:** 12-16 servings.



## Strawberry Melon Fizz

- 2 cups sugar**
- 1 cup water**
- 5 fresh mint sprigs**
- 1 quart fresh strawberries, halved**
- 2 cups cubed honeydew**
- 1-3/4 cups cubed cantaloupe**
- Ginger ale or sparkling white grape juice**

In a saucepan, combine the sugar, water and mint; bring to a boil. Boil and stir until a candy thermometer reads 240° (soft-ball stage). Remove from the heat; allow to cool. Discard mint. Combine the strawberries and melon. Just before serving, fill tall glasses with fruit and drizzle with 1 tablespoon syrup. Add ginger ale to each. **YIELD:** 8-10 servings.



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