

asiago dip

[rae ellen stewart]

7 oz can of artichoke hearts, drained
1 c asiago cheese, shredded
8 oz sour cream
1 tbs garlic
2 c of mayonnaise
salt & pepper to taste

1. combine all ingredients into a bowl and mix well.
2. warm up the dip in toaster oven and serve with vegetables or crackers.

slow cooker cheesy hashbrown casserole

[lilluna.com/slow-cooker-hash-brown-casserole/]

1 (10.75-oz) can cream of chicken soup (we used 98% fat free)
8 oz sour cream light
16 oz hash brown potatoes shredded and frozen
8 oz sharp cheddar cheese cubed
¼ c onions chopped
¼ tsp black pepper
1 c Cornflakes
2 tbs butter melted

1. Spray a slow cooker with cooking spray.
2. In a large bowl combine chicken soup, sour cream, hash browns, ham, cheese, onions, and black pepper. Stir to combine.
3. Pour into slow cooker and cook for 2 hours and 30 minutes.
4. In a small bowl, mix together corn flake cereal and butter. Toss to combine and pour over casserole, in slow cooker.
5. Cover and cook an additional 30 minutes.

apple butter-glazed cocktail franks

[food network]

2 c apple butter
1 c chicken stock
tap here
1/4 c BBQ sauce
1/4 c apple juice
2 tbss pure maple syrup or honey
1/2 tsp red pepper flakes
Kosher salt
One 1-pound package smoked cocktail franks

1. In the bowl of a medium slow cooker (3-quart), combine the apple butter, chicken stock, BBQ sauce, apple juice, maple syrup or honey, red pepper flakes and a pinch of salt.
2. Whisk to thoroughly combine.
3. Add the cocktail franks, stirring to mostly submerge them in the sauce.
4. Cover and cook on high until heated through, about 3 hours. Serve warm in the sauce.

spicy sweet maple snack mix

[martha stewart]

½ c pure maple syrup
4 tbs unsalted butter
1 tbs white vinegar
1 tbs fresh thyme leaves
¼ tsp cayenne pepper
Kosher salt
3 c rice or corn cereal,
such as Crispix or Chex
2 c mini pretzels
2 c cheddar crackers or
Goldfish, or a combination
1 c roasted, unsalted
peanuts
1 c pepitas

1. Preheat oven to 275°F. Combine maple syrup, butter, vinegar, thyme, cayenne, and 1 tsp salt in a saucepan. Bring to a boil, stirring, until butter has melted and mixture is combined. Remove from heat.
2. Stir together remaining ingredients in a large bowl.
3. Drizzle maple mixture over cereal mixture, stirring to evenly coat.
4. Spread on a rimmed baking sheet. Bake, stirring a few times, until crisp and golden, about 1 hour. Let cool completely before serving.
5. The snack mix can be stored in an airtight container at room temperature up to one week.

hot pepper dip

[julias simple southern]

8 oz Cream Cheese,
softened to room
temperature
¼ c Red Pepper Jelly (I
used the Braswell's brand.
Can use green pepper jelly
if desired)
Pinch of Red Pepper
Flakes (optional)
13.7 oz Box Club
Crackers, or favorite
crackers for serving
2 sprigs Rosemary, garnish
(optional)

1. Place the softened block of cream cheese on a serving plate or platter.
2. Add the hot pepper jelly to a microwave safe bowl and microwave on high for 30 seconds.
3. Stir the warmed jelly then spoon over the top of the cream cheese.
4. Garnish with a pinch of red pepper flakes and rosemary sprigs, if desired.

stuffing muffins

[how to this and that.com]

iPrepared stuffing of your
choice
1 egg per 1 box OR 3 c of
prepared stuffing
Olive oil

1. Preheat oven to 450.
2. Grease each muffin tin spot with Olive oil.
3. Prepare stuffing according to box, package or your recipe.
4. Mix egg into prepared stuffing.
5. Scoop into muffin tin.
6. Reduce heat to 425.
7. Bake 15 minutes.
8. Serve warm.

air fryer turkey breast

[dish in the kitchen.com]

1 bone in turkey breast
3 tbss butter room temperature
1 clove garlic minced
1 tsp salt
1 tsp pepper

1. Pat the turkey breast with paper towels to remove any moisture. Sprinkle the salt and pepper over the butter. In a small bowl, mix together the butter and garlic. Rub the butter mixture all over the turkey.
2. Place the turkey into the basket of your air fryer, so the skin side is facing down. Set it to 350°F for 20 minutes. Flip the turkey breast over and set the air fryer for an additional 20 minutes. After about 15 minutes and start checking the temperature of the turkey breast, do you want the internal temperature to be 165°F. If the turkey breast has not reached an internal temperature of 165°F, set it for another 5 to 10 minutes, depending on your air fryer.
3. Remove turkey from the air fryer and allow it to rest for 10 minutes before slicing.

baked hawaiian roll turkey sliders

[dish in the kitchen.com]

24 Hawaiian Rolls
4 c leftover turkey stuffing
16 oz. leftover turkey; sliced
2 c cranberry sauce
26 tsp Dijon Mustard
12 Tbsp butter
2 tsp Worcestershire Sauce
4 tsp minced dried onion

1. Preheat oven to 350 F.
2. Slice the rolls in half while keeping the rolls attached together. Place the bottom halves in a 9 x 13 baking dish.
3. Spread the leftover stuffing in an even layer over the bottom halves then layer the turkey slices over the stuffing.
4. In a small bowl, mix half of the Dijon mustard (1 1/2 tsp) into the cranberry sauce.
5. Spread the cranberry mustard mixture over the turkey layer.
6. Cover the sliders with the Hawaiian roll tops.
7. Melt the butter in a small bowl. Mix in the remaining Dijon mustard, Worcestershire sauce, and onion flakes into the melted butter.
8. Spoon the butter mixture over the rolls then scatter the poppy seeds over all.
9. Bake for 15 minutes, or until tops have browned slightly. Keep a close eye so they do not brown too much.
10. Let cool slightly, separate, and serve warm.

pumpkin gooey butter cake

[food network]

Crust

Nonstick cooking spray,
One 15.25-oz box spice
cake mix
2 large eggs
1 tsp vanilla extract
1 1/2 sticks unsalted
butter, melted and cooled

Filling:

One 8-oz package
cream cheese, at room
temperature
3 large eggs
1 tsp pumpkin pie spice
1 tsp vanilla extract
One 15-oz can pumpkin
puree
4 tbs unsalted butter,
melted and cooled
3 1/2 c confectioners'
sugar
Sweetened whipped
cream, for serving

1. For the crust: Preheat the oven to 350 degrees F. Spray a 13-by-9-inch glass baking dish with cooking spray. Combine the cake mix, eggs and vanilla in the bowl of an electric mixer fitted with the paddle attachment. Beat on medium speed until smooth, about 1 minute. Add the butter and mix just until combined. Spread the mixture evenly in the prepared baking dish.
2. For the filling: Beat the cream cheese in a clean mixer bowl with the paddle until light and smooth, scraping the sides occasionally, 1 to 2 minutes. Add the eggs, pumpkin pie spice and vanilla and beat until smooth. Add the pumpkin and butter and beat until smooth. Add the confectioners' sugar and beat on low speed to incorporate, and then beat on medium until light and smooth, about 1 minute. Pour over the cake layer and smooth the top with a spatula.
3. Bake until the edges are puffed and golden brown and the center is just set, about 40 minutes. Let cool. Cut into squares and serve topped with whipped cream.

lemon pecan slab pie

[food network trisha yearwood]

nonstick cooking spray, for
the baking sheet
two 14.1-oz boxes
refrigerated pie crust (4
crusts total)
2 c firmly packed dark
brown sugar
1 c granulated sugar
4 large eggs
2 sticks (1 c) unsalted
butter, melted
1/4 c milk
1/4 c all-purpose flour
4 tsp finely grated lemon
zest plus 6 tbs lemon
juice
1 tbs vanilla extract
2 c chopped pecans plus
3 c pecan halves

1. preheat the oven to 325 degrees f. spray a 17-by-12-inch rimmed baking sheet with nonstick cooking spray.
2. unroll the pie crusts and place them in the prepared baking sheet. line them up so they meet in the center of the baking sheet and overlap a bit. cut the crusts to fit together in a rectangle slightly larger than the baking sheet, pinching the center seams together. crimp the dough around the edges of the baking sheet and cut off any excess dough around the edges. chill while preparing the filling.
3. in a large bowl, whisk together the brown sugar, granulated sugar and eggs until incorporated. stir in the butter, milk, flour, lemon zest and juice, vanilla and 2 c chopped pecans until combined.
4. pour the mixture into the unbaked pie shell. arrange the pecan halves on top of the pie. bake until the crust is golden brown and the filling is set but still a little loose in the center (it will set as it cools), about 50 minutes. serve warm or at room temperature.

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[how to this and that.com]

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