



Easy Chicken Pot Pie

Note: We used Pillsbury Refrigerated pie crust instead of the Bisquick. Placed a sheet over the top of the pot pie filling and bake the pie as directed. Cut the other sheet into 3x3" strips, place on a cookie sheet and bake along with the pie for extra crusty dippers.

2 cans mixed vegetables - drained (Veg-All)
1 Rotisserie Chicken
1 can Cream of Chicken Soup
1 can Cream of Celery Soup
1-2 cans Chicken Broth
Salt & Pepper to taste

1 cup Original Bisquick® mix
1/2 cup milk
1 egg



- 1.) Heat oven to 400°F.
- 2.) Remove the chicken from the bones and set aside.
- 3.) Mix vegetables, chicken and soup in a skillet - over a low fire. Add the chicken broth as needed to get a creamy sauce.
- 4.) Place mixture in an ungreased glass pie plate, 9x1 1/4 inches or, in individual oven-safe bowls.
- 5.) Cover mixture with the pie crust - Or - Stir together egg, milk and Bisquick with fork until blended. Pour into pie plate.
- 6.) Bake 30 minutes or until golden brown.

Makes:6 servings



Crawfish Etouffee

First You Make A Dark Roux:

1 cup oil and 1 cup flour

4 lbs. Crawfish tails

1 stk. Butter

1 lg. chopped Onion

1 cup chopped Celery

1 chopped Bell Pepper

2 tbsp. chopped Garlic

1 sm. can Tomato Sauce

1 can of Rotel Tomatoes

Tabasco

Salt & Pepper to taste

Water

1 bunch chopped Green Onions

1 cup chopped Parsley



It's Mardi

Gras

Time

Sauté crawfish, onion, celery, bell pepper & garlic in butter for about 15 min.

Add the roux and tomato sauce and cook for 3 to 5 minutes. Blend well.

Add the water a little at a time while stirring to incorporate. Bring to a soft boil, reduce to a simmer and cook 30 minutes, stirring occasionally.

Add green onions, parsley & Tabasco.

Cook an Additional 5 minutes. Season to taste and serve over rice.



Colcannon



3 pounds potatoes

2 sticks butter

1 1/4 cups hot milk

Freshly ground black pepper

1 head cabbage, cored and finely shredded

4 green onions, finely chopped

Chopped parsley leaves, for garnish

Peel & boil potatoes in salted water.

Mash thoroughly to remove all the lumps.

Add 1 stick of butter in pieces.

Gradually add hot milk, stirring all the time.

Season with a few grinds of black pepper.

Boil the cabbage in unsalted water until it turns soft. Add 2 tablespoons butter.

Cover with lid for 2 minutes.

Drain thoroughly before returning it to the pan.

Chop into small pieces.

Add cabbage, green onions, to mashed potatoes, stirring them in gently. Sprinkle with parsley.



~ An Irish Blessing ~
May the road rise to meet you,
May the wind be
always at your back,
May the sun shine warm
upon your face,
The rains fall soft
upon your fields,
And until we meet again,
May God hold you
In the palm of His hand.

ROOT BEER-GLAZED HAM

"If you live in New Orleans, I strongly urge you to buy the superb locally-produced Chisesi ham for this. It's widely available at supermarkets, usually in the deli department."

~ Tom Fitzmorris

1 cured, smoked ham, about 4-5 pounds
1/2 tsp. dry mustard
3/4 cup dark brown sugar
24 oz. (two cans) Barq's root beer
1 1/2 tbsp. pepper jelly
1 bay leaf
1 1/2 tbsp. Tabasco Caribbean style steak sauce
6 cloves
1 stick cinnamon
Peel and juice of one-half an orange
Peel of half a lemon



Preheat oven to 350 degrees.

1. Place the ham in a broiling pan and cut shallow gashes in a criss-cross pattern across the top half. Combine the brown sugar and the dry mustard and pat it all over the ham. Put the ham in the oven.

2. Combine all the other ingredients in a saucepan. Bring the mixture to a boil, then lower to a simmer, and cook until the liquid volume is reduced to about one cup. Strain.

3. Spoon some of the glaze over the top of the ham. Spoon more glaze, at 15-minute intervals, until it's all used up. Try to get some glaze on all parts of the ham. Continue baking until the ham reaches an internal temperature of 160 degrees on a meat thermometer. Remove from the oven and allow to rest for one hour before carving.

Serves about 20.

Muffaletta Pasta

1 1/2 ounces ham, cut in sticks
1 1/2 ounces Genoa salami, cut in sticks
1 pint jar olive salad - drained
2 cups cooked penne pasta
2 tablespoons Parmesan cheese
1/2 cup provolone cheese, shredded
or cut into sticks
1 tablespoon Crushed Red Pepper Flakes
Black Pepper
Chopped parsley

Sauté the ham and salami in a little olive oil from the olive salad, until lightly browned.

Add the olive salad and the penne pasta and cook until the pasta is heated through. Season with red pepper flakes and black pepper.

Transfer the ingredients to a serving plate and garnish with parsley. Servings: 4

NOTE: I use the Boscoli Olive Salad Mix - which can be purchased at Wal-Mart.





My Friend Flicker Pie

Recipe courtesy Paula Deen

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
6 tablespoons butter, melted
4 king-sized candy bars (Snickers)
1/2 cup peanut butter
1 1/2 tablespoons half-and-half
4 cups whipped topping (Cool Whip)
Additional whipped topping and chocolate syrup,
for garnish

Heat the oven to 350 degrees F.

To make crust, combine graham cracker crumbs, sugar and butter. Press down into the bottom of a pie pan to form a crust and bake for about 8 minutes.

In the top of a double boiler, melt together candy bars, peanut butter, and half-and-half, stirring until smooth. Remove from heat and allow to cool slightly. Fold in whipped topping, pour into crust, and freeze for 4 to 6 hours before serving.

When ready to serve, top with additional whipped topping and drizzle with chocolate syrup. Store in refrigerator.



Watermelon Citrus Cooler

Frozen watermelon balls add an extra touch.

Watermelon balls
6 bamboo skewers
3 cups watermelon juice*
2 cups grapefruit juice
1 cup orange juice
2 tablespoons sugar

Thread watermelon balls on skewers and freeze. In pitcher, blend watermelon juice, grapefruit juice, orange juice and sugar until sugar is dissolved.

Chill thoroughly. Place frozen watermelon balls on skewer in each glass; fill with watermelon mixture.

*In blender or food processor, process chunks of seeded watermelon until liquefied.



Strawberry Lemonade

3 or 4 lemons, enough to yield 1/2 cup juice
4 cups water
3/4 cup granulated sugar
1/2 teaspoon salt
1 cup strawberries, hulled
Ice cubes (optional)
Thin lemon slices (optional)



Cut the lemons in half and ream or squeeze the juice from them. Pour the juice through a fine-mesh sieve into a measuring cup and discard the seeds and the pulp. You should have 1/2 cup.

Cover and refrigerate.

Place the water, sugar, salt, and strawberries in a saucepan and bring to a boil over medium-high heat. As the mixture heats, stir it often with a wooden spoon and, using the back of the spoon, crush the berries. Continue to boil, stirring often, until the sugar has dissolved and a light syrup has formed, about 2 minutes.

Remove from the heat, let cool, cover, and refrigerate until well chilled.

Pour the chilled syrup through a fine-mesh sieve into a pitcher; discard all the strawberry pulp. Add the lemon juice and stir well. Taste and adjust for sugar. Pour into glasses. Serve with ice cubes and garnish with lemon slices, if desired. Makes 4 8-ounce servings.

Apple Enchiladas

This is a DELICIOUS apple dessert serve it up right from the oven with vanilla ice cream.

Makes 6

1/2 cup white sugar

1/2 cup brown sugar

1/2 cup water

1 (21 ounce) can apple pie filling

6 (8 inch) flour tortillas

1 teaspoon ground cinnamon

1/2 cup butter



1. Preheat oven to 350 degrees F. Grease a 2 quart baking dish.
2. Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon; roll up, tucking in edges; and place seam side down in prepared dish.
3. In a medium saucepan over medium heat, combine butter, white sugar, brown sugar and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes. Pour sauce over enchiladas and let stand 30 minutes.
4. Bake in preheated oven 20 minutes, or until golden.



Ghost Eaters Queso Blanco

Dippers Ingredients: 8 (8-inch) flavored tortillas

Dip Ingredients:

1 tablespoon LAND O LAKES® Butter

1 medium (1/2 cup) onion, chopped

1 teaspoon finely chopped fresh garlic

1/2 pound (2 cups) slice LAND O LAKES® Deli White American Cheese Product, shredded

1/2 pound (2 cups) slice LAND O LAKES® Deli White Jalapeño Cheese Food, shredded

1/2 cup milk

1/2 cup LAND O LAKES® Sour Cream

Heat oven to 375°F. Cut tortillas with 2 to 2 1/2-inch Halloween-themed cookie cutters. Place onto large ungreased baking sheet. Spray cut-outs with no-stick cooking spray. Bake for 5 to 7 minutes or until crisp.

Meanwhile, melt butter in 3-quart saucepan until sizzling; add onion and garlic. Cook over medium heat until softened (3 to 4 minutes). Reduce heat to low; add cheeses and milk. Cook, stirring occasionally, until cheeses are melted.

Add sour cream; mix well. Cook until heated through (1 to 2 minutes).

Serve warm dip with tortilla cut-outs. Makes 3 cups dip, 48 cut-outs.



Eggplant Dressing

1 pound Owens hot bulk sausage
1/2 pound ground meat
2 large eggplants, peeled and cubed
1/2 teaspoon oregano
1 1/2 cup Progresso Italian bread crumbs
1 large onion, chopped
2-3 stalks celery, chopped
1/2 bell pepper chopped
1 clove garlic, chopped
1 egg, slightly beaten
1 teaspoon Worcestershire seasonings to taste
green onion tops and parsley
Parmesan cheese

Brown sausage meat and ground meat.
Add eggplant and chopped vegetables.
Let cook until eggplant is tender, stirring often.
Season with oregano. Add Italian bread crumbs until moisture is absorbed. Add Worcestershire, green onion tops and parsley and salt and pepper to taste. Beat a small amount of dressing mixture into egg in order to prevent egg from cooking. Then add to dressing mixture. Pour into 1 1/2-2 quart casserole. Sprinkle with cheese. Bake at 350° until heated thoroughly. Serves 8.



Christmas Morning Pie

1 pound bulk pork sausage, cooked and crumbled
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
2 (9 inch) unbaked pastry shells
6 eggs, lightly beaten
1 cup milk
1/2 cup chopped onion
1/3 cup chopped green bell pepper
1/3 cup chopped red bell pepper
1 chopped jalapeno
Black Pepper

In a bowl, combine sausage and cheese. Place half of mixture in each pastry shell. Combine eggs, milk, onion and peppers. Pour half over sausage in each shell. Bake at 350 degrees F for 55-60 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

