

RECIPES FROM APRIL 2021 SPRING RALLY

3-INGREDIENT RANCH CHICKEN WINGS

- 1 pkg. (3lb) frozen chicken wings, thawed and drained
- 2 Tbs. oil
- 1 pkg. (1 oz) ranch salad dressing mix
- 1/4 tsp. ground red pepper (cayenne)

Preheat oven to 425. Line two 15 x 10 x 1 pans with foil and spray with cooking spray
In large bowl, add wings and oil and mix well. Stir in ranch dressing mix and red pepper to coat evenly
Spread in pans, skin side down. Bake 20 min. Remove from oven and turn wings over. Return to oven, rotating pans,
And continue baking 15-20 min. until no longer pink.

OVERNITE HEARTY BISCUIT BREAKFAST CASSEROLE

- 1 can Pillsbury Grands Homestyle Buttermilk Biscuits
- 1 bag (20 oz) refrigerated diced potatoes with onions, chopped
- 2 c. cooked breakfast sausage crumbled (I used 1 lb. Jimmy Dean Regular)
- 8 slices fully cooked bacon, coarsely chopped
- 1/3 c. sliced green onions
- 2 c. shredded cheddar cheese
- 8 eggs
- 1-1/2 c. half and half
- 1/4 tsp salt
- 1/4 tsp pepper

1. Spray 13 x 9 baking dish with Pam. Separate Grands into 8 biscuits and cut each into 8 pieces. Arrange in dish.
2. Top biscuits with potatoes, sausage, bacon, gr. Onions, and 1-1/2 c of cheese. Set aside
3. IN large bowl, beat eggs, half and half, salt & pepper with whisk til blended. Pour over biscuit mixture in dish.
Cover and refrigerate overnight. Heat oven to 350. Uncover dish and sprinkle with remaining cheese. Bake 48 to 53 minutes. Let stand for 15 min. before serving.

OVERNIGHT BRUNCH EGG BAKE

- 6 c shredded Colby Jack Cheese Blend
- 2 Tbs butter
- 1/3 c. slice green onions
- 1/2 medium red bell pepper, chopped
- 1 jar (4.5 oz) mushrooms, drained
- 8 oz. cooked ham, cut into thin bite-size pcs
- 8 eggs
- 1/2 c. flour
- 2 Tbs chopped parsley
- 1-3/4 c. milk

1. Spray 13 x 9 baking dish with Pam. Sprinkle half of cheese in bottom of dish
2. Melt butter. Add onions, 1/2 of pepper and mushrooms. Cook til tender and arrange over cheese then top w/ham
3. Beat eggs in lg. bowl. Lightly spoon flour into measuring cup and level off. Add flour, parsley, and milk to eggs.
Blend well and pour over mixture in baking dish. Cover and refrigerate 8 hours or overnight
4. Heat oven to 350. Uncover and bake for 55 to 65 minutes. Let stand 10 min. before serving.

BACON-WRAPPED GREEN BEAN BUNDLES

2 lbs. fresh green beans, trimmed
1/2 lb. bacon, halved crosswise
1 c. firmly packed brown sugar
1/2 c. butter, melted
1 Tbs. chili powder (opt)

Preheat oven to 350. Line a large rimmed baking sheet with heavy duty alum. Foil
In a large saucepan, bring beans and water to a boil over med-high heat, reduce and simmer for 1 minute, Drain and add to a bowl of ice water to stop cooking. Drain well.

Wrap 1 piece of bacon around 5-8 beans and place seam side down on prepared pan. In small bowl, mix sugar and butter and spoon over beans . (I left that out as I wasn't sure if we had diabetics in the group)

Bake 30-40 minutes or until bacon is crisp. Serves 8-10

SHRIMP TACOS

1 lb. large shrimp (I bought frozen coconut shrimp)
1/2 tsp salt and 1/2 tsp pepper

Bake shrimp on cookie sheet according to instructions. Let cool and chop into bite size pieces w/o tails.

Prepare Pineapple Cabbage Coleslaw

1 pkg. premixed coleslaw
1 can chopped pineapple (or fresh)
1/2 c. Marzetti's Slaw Dressing
Juice of a lime

Sweet/Sour Sauce for top

1 jar Apricot Jam (Sugar Free)
1/4 c. Rice Wine Vinegar
1 tsp. soy sauce
Pinch of red pepper flakes (opt)

Heat ingred. In pan over low heat til melted and blend together.

Assumble Tacos (flour or Corn) with shrimp, top w/slaw, and then sauce on top

PORK LOIN ROAST WITH APPLE,CRANBERRY AND WALNUT STUFFING

Boneless pork loin 3-4 lbs.—butterfly and pound thin (especially in center)
3 apples peeled, cored, diced
1/2 c. chopped walnuts
1/2 c chopped dried cranberries
2/3 c bread crumbs (I used Stove Top Stuffing mix)
1/3 c. melted butter
2 tsp. fresh thyme, minced
S & P to taste.

Mix all ingredients and place down center of pork—tie with string. Bake on rack in roasting pan 1hr 15 min
Let rest for 15 minutes—slice and serve.

ROASTED POTATOES

5 lb. small to medium red potatoes—wash and dry, leave skins on
Olive Oil
Montreal Seasoning

Cube potatoes and place on foil lined cookie sheet that has been sprayed with Pam. Drizzle with olive oil and stir to cover all sides of potatoes. Sprinkle with seasoning and stir again.

Bake at 375 til browned—check often and stir.

(I had seasoning in melted butter left over from the Red Lobster Biscuits that I then also drizzled over the potatoes—stir in. This gave the potatoes an awesome flavor)

RASPBERRY-LEMON CHEESECAKE BARS

2 C. Graham Cracker Crumbs—I bought them in a box or you can make your own)
1 c plus 2 Tbs sugar, divided
6 Tbs. melted butter
3 c. (12 oz) red raspberries, divided
1 Tbs. zest and 1 Tbs. juice from 1 lemon
4 pkgs. (8 oz ea) Cream Cheese, Softened
4 eggs

Heat oven to 325. Line 13 x 9 pan with foil—bring ends over the edges
Combine crumbs and 2 Tbs sugar and butter. Press into bottom of prepared pan and bake 10 minutes
Beat cream cheese, lemon juice, remaining zest and remaining sugar in a large bowl with a mixer until blended.
Add eggs, 1 at a time, mixing on low after each just til blended. Gently stir in remaining raspberries. Pour over crust.

Bake 35-40 minutes or until center is almost set. Cool completely. Refrigerate 4 hours. Top with remaining berries and zest. Add mint leaf. Lift by foil ends out of baking dish. Cut into squares.