

Homemade Mac and Cheese

1 lb. elbow noodles
1/4 cup butter
1/4 cup flour
3 1/4 cups half and half
1 tsp salt
4 1/2 Cups Colby Jack, divided
1/2 tsp tabasco
1/4 tsp white pepper

Cook pasta according to package directions. making sure
to
salt the water.

In large saucepan, melt butter. Stir in flour making a
roux. Gradually stir in half and half whisking until
thickened. Stir in salt. Remove from heat. Add 3 cups of
cheese, stir until cheese melts. Add drained & rinsed
pasta to cheese sauce. Stir until well combined. Stir in
3/4 cup more cheese & stir, cheese should be stringy.

Spoon into a baking dish. Top with remaining cheese.
Bake at 350 degrees for 10-15 minutes or until cheese on
top is melted & bubbly.

{brit's fudge filled blonde brownies}

1 cup semi-sweet chocolate chips
1 can sweetened condensed milk
1 tsp. vanilla

1 cup margarine
1 cup brown sugar, packed
2 eggs
1 tsp. vanilla
2 1/4 cup flour
1 tsp. salt
1 tsp. baking soda
3 cups quick cook oats

in a small microwave safe bowl, melt chocolate chips, sweetened condensed milk & vanilla, on
50% power for 90 seconds. stir & cook another 20 seconds in not completely melted. set aside.

in a large bowl, cream together margarine & sugar. add eggs & vanilla & beat well. sift in flour, salt & baking soda. mix until combined. stir in oatmeal.

press 1/2 of the oatmeal mixture into the bottom of a greased 9x13 baking dish. spread chocolate mixture evenly over crust. spoon over remaining oatmeal mixture. bake at 350 degrees for 25-30 minutes or until crust is golden. let cool several hours before cutting.

sticky sweet chex mix

2 sticks margarine, not butter!
2 cups brown sugar
3/4 cup light corn syrup
1 tsp vanilla
1/2 tsp salt
1 tsp baking soda
1 large box chex cereal, i use corn, rice or a mix of both
mix-ins of your choice...
nuts, candy, dried fruit, chocolate chips, coconut, ect.

in a large pot melt margarine, sugar, corn syrup, vanilla & salt. bring to a full boil. turn off heat & add baking soda. the mixture will begin to foam... a lot! this is good! stir until mixture is really foamy, about a 30-60 seconds.

place cereal & mix-ins in a large bowl & stir to combine. **if you are using chocolate, just mix the cereal & the syrup together & stir until cooled down a bit. don't add until mixture has cooled slightly, or all your chocolate will melt!

pour onto a cookie sheet lined with waxed paper or parchment. let cool. break apart & put into a bowl.
eat yourself sick:)

{brooke's veggie pizza}

2 tubes of crescent rolls
3/4 cup mayo
1 package dry ranch dressing seasoning
1-8 oz. package of cream cheese, softened
1/2-1 cup shredded cheese, i like parmesan
assorted chopped veggies- carrots, celery, broccoli, cauliflower, olives,
tomatoes, onions, peppers, asparagus, mushrooms, ect.

flatten crescent rolls out onto a cookie sheet to make the crust. bake according to package directions. remove from oven & let cool. in a medium bowl, mix cream cheese, ranch & mayo until smooth. spread ranch mix on top of cooked & cooled crust. top with chopped veggies & sprinkle with shredded cheese. chill for 1 hour. cut into squares & serve.

{beef & brown sugar enchiladas}

1 1/2 lb. lean ground beef
1 can black refried beans
1 can red enchilada sauce, divided
1/3 cup brown sugar-- or to taste
1/2 tsp. onion powder
2 cups grated cheddar cheese, divided
10-12 flour tortillas

Brown ground beef in a large pan. Drain off fat & add refried beans, 1/2 of the enchilada sauce, brown sugar & onion powder. Mix well & bring to a simmer. Remove from heat.

Fill one tortilla with about 1/4 of a cup of filling & 2 Tbsp. cheese. Roll up & place in a 9x13 pan. Repeat process until pan is full. Pour remaining enchilada sauce over prepared enchiladas.

Sprinkle with remaining cheese.

Bake at 350 degrees for 30 minutes. Serve with sour cream, chopped tomatoes, sliced olives, diced onions, shredded lettuce, avocado or guacamole.

You know it is Fall when you start thinking of Chili. This recipe has been in our family forever! And I must say it is the BEST chili I have ever tasted and if you haven't figured out yet... most of everything I make has brown sugar in it. I like things SWEET- I really am not a savory kinda of girl. So with that in mind this chili is on the sweet side- and it is very Delicious. YOU MUST TRY IT!! And this recipe makes a lot so have friends and family over to enjoy it. HAPPY OCTOBER!

Chili

2lb. Hamburger
2lb. Jimmy Dean mild sausage (or maple sausage)
2- 15oz cans dark red kidney beans
2- 15 oz cans chili beans
2 cups spicy V8 juice
2 tbsp butter
1/2 c water
4 tbsp lemon juice
1 cup brown sugar (I use more)
3 tsp of Worcestershire sauce
2 tsp salt
2 tsp dry mustard

*Brown hamburger and sausage in butter- drain off excess fat...put into a large pot or crockpot- add rest of the ingredients- make sure to drain the beans and let simmer for at least an hour. Best served with sour cream and cheese. And I love to put into bread bowls. Yummy!

{heaphy's mexican lasagna}

½ Pkg. (16 strips) wide Lasagna noodles
1 lb. lean ground beef
½ c. chopped onion
½ c. chopped green bell pepper
2 12 oz. jars salsa
1 7 oz. can whole kernel corn, drained
1 tsp. chili powder
1 c. (8 oz) cottage cheese
2 c. shredded medium cheddar cheese
Sliced black olives
Sour cream

Cook lasagna noodles and drain. Brown onion, green pepper and ground beef, drain grease. Add salsa, corn and chili powder. In 9x13 pan, arrange noodles and sauce alternately with cheeses between.

(Save some cheese for top) Garnish with extra cheese and sliced olives. Cover with foil (use tooth-picks to keep foil from sticking to cheese!) Bake at 375F for 30-40 minutes. Let rest for 10 minutes after removing from oven. Serve with sour cream.

{Brit's white chicken lasagna}

3 cloves fresh garlic, minced
1 shallot, minced
3 TBSP butter
4 chicken breasts, cooked & shredded
2 cans cream of chicken soup
1- 8oz. package cream cheese
2 cups sour cream
2/3 cup milk
1 lb. lasagna noodles, cooked & rinse in cold water
1 lb. mozzarella cheese, grated

In a large sauce pan, over medium heat, brown shallots & garlic in butter. Add cream cheese, cream soup, sour cream & milk. Stir until cream cheese is melted. Add chicken.

In a 9x13 glass baking dish layer noodles, white sauce with chicken, then cheese. Repeat steps, ending with mozzarella cheese on top. Bake at 350 degrees for 35-45 minutes.

{vermont maple salad with maple soy chicken}

1 head romaine lettuce, chopped
1 small bag fresh baby spinach, chopped
1 cup crumbled Gorgonzola cheese
1 1/2 cups fresh blueberries
2 granny smith apples, cut into small cubes
1 cup candied cinnamon pecan gems**

Layer salad ingredients in order on a large platter or shallow bowl. Serve dressing on the side. Also great topped with Maple Soy Grilled Chicken.

{Creamy Maple Vinaigrette}

1/2 cup mayonnaise
1/2 cup champagne vinegar or white wine
1 TBSP sugar
1 cup vegetable oil
1/2 cup pure maple syrup
1/4 tsp. salt

Combine all ingredients, except oil, in the blender or food processor & pulse until combined. With blender still on slowly add oil in a steady stream until emulsified.

**to candy the pecans: add 1 cup pecans to a small pan over medium heat. In a small bowl, mix 1/4 cup sugar & 2 TBSP cinnamon. Stir until combined. Add cinnamon/sugar mix to the pecans. Stirring constantly, cook until all sugar is melted & coated all of the nuts. Careful not to burn. Pour onto waxed paper to cool. Store in an airtight container.

{Maple Soy Chicken}

4 chicken breasts
2/3 cup maple syrup
1/2 cup soy sauce
1 clove garlic, minced
1 tsp fresh grated ginger

Place chicken in a large Ziploc bag. Mix all together syrup, soy sauce, garlic & ginger. Marinate at least 30 minutes, up to 12 hours. Place on a hot grill. Cook only turning once to keep in juices.

If using for salad, let cool slightly, then chop.

{Debbie's creamy garlic parmesan chicken}

4 boneless skinless chicken breasts
1 cup good mayonnaise
1 cup grated parmesan cheese
4 cloves fresh garlic, minced
1 TBSP chopped fresh parsley
fresh ground black pepper to taste

In a medium bowl mix together mayo, parmesan, garlic, parsley & pepper. Stir until well combined.

Place chicken breast in a oven safe baking dish. Spread mayo mixture over the top of the chicken until it is all covered.

Bake at 375 degrees for 40-50 minutes, or until sauce is bubbling & top is brown.

Enjoy with cooked pasta, rice or roasted red potatoes.

{Lorna's crock pot mango chicken... tacos}

4 boneless, skinless chicken breasts
2 cups tomato based mango salsa- i use the one with peach from Costco
2/3 cup brown sugar
1 TBSP salt

put all ingredients in the crock pot on low for 8-10 hours or high for 4-6. shred chicken. use in tacos, burritos, enchiladas, nachos, ect.

{Nakole's Mexican Chicken Chowder}

3 pounds Chicken
1 cup chopped Onion
2-3 Garlic cloves, minced
4 T. Butter
4 Chicken bullion cubes
2 cup liquid (reserved from chicken)
2 tsp. Cumin seed
4 cups Half and Half
4 cups grated Jack Cheese
2- 14oz. can Cream of Corn

2- 4oz can Green Chiles
a few shaked of Tabasco

Boil chicken with 1 onion quartered & 1 TBSP salt. Reseve 2 cups of the chicken stock for soup.
Cool chicken & shred.

Saute onions & garlic in butter in pot until soft. Then add rest of ingredients except for half and half and jack. Bring to Boil. Then add half and half and jack. Make sure to turn your heat to low.
Stir constantly until combined.

Top with pico de gallo & Enjoy!

{katie's ham & swiss sliders}

24 good white rolls, if you are in utah we like shirley's or judy's
24 pieces good honey ham
24 small slices swiss cheese
1/3 mayo
1/3 cup miracle whip

{poppy seed sauce}

1 1/2 TBSP poppy seeds
1 1/2 TBSP yellow mustard
1 stick butter, melted
1 TBSP minced onion
1/2 tsp. worschestershire sauce

in a small bowl, mix together mayo & miracle whip. spread into both sides of the center of each roll. place a slice of ham & a slice of swiss inside of each roll. close rolls & place into a large baking dish or heavy cookie sheet. place very close together.

in a medium bowl, whisk together all of the poppy seed sauce ingredients. pour evenly over all of the sandwiches. let sit 10 minutes, or until butter sets slightly. cover with foil & bake at 350 for 12-15 minutes or until cheese is melted. uncover & cook for 2 additional minutes. serve warm.

** sandwiches can me assembled a day ahead & kept in the fridge ready to bake.

