

Chocolate Kahlua Cake

By Barbara Rose Farber

Description

Totally decadent, and rich. One bundt cake will serve 18 people. This cake is so easy, yet those you serve it to will think it took hours. Top with vanilla ice cream.

Ingredients

- 1 chocolate cake mix, w/o pudding in the mix
- 1 box instant chocolate pudding, not sugar free kind
- 4 eggs
- 1 pint (2 cups) sour cream
- 2/3 cup vegetable oil
- 1/3 cup Kahlua 6 oz. semi sweet chocolate morsels, not mini size

Directions

Prepare bundt pan by spraying with "bakers choice" baking spray. Preheat oven to 350 degrees. In a large bowl, beat together eggs, sour cream, oil and Kahlua until no white streaks of sour cream remain. Add cake and pudding mixes and beat until all dry ingredients are incorporated well. Using a spatula, stir in the chocolate morsels until they are evenly distributed in the batter. Pour the thick batter into the prepared bundt pan and smooth top of batter with spatula. Bake in the center of the oven for 50 minutes. Test with cake tester or wooden pick. **IMPORTANT:** Chocolate can burn very quickly. Any undone cake on the tester or pick will be cool to the touch. Any melted chocolate will be hot to the touch. If the cake requires additional baking, turn off the oven and bake for 5 - 10 minutes more and never exceeding a total time of 60 minutes. Allow cake to cool in pan on a rack for 15 minutes, during this time the cake will settle slightly. Invert onto a cooling rack, and cool completely. Transfer to a serving plate, store very lightly covered, I like to use plastic wrap, using my finger to poke a hole in the center so that it is not completely wrapped. Serve with scoops of real vanilla bean ice cream, it brings out the Kahlua. Never frost, it makes the cake mad!

Fried Plantain with Pork

By Martha Stammer-Bramkline

Description

This dish is very easy and delicious.

Ingredients

- 2 large ripe plantains, or 6 large bananas (ripe skin has to be dark)
- 4 large pork chops
- Butter Olive oil
- 1 clove of garlic chopped
- 2 tablespoons of soy sauce
- 1 tablespoon of sweet vermouth

Directions

Cut 2 plantains into 3rds. Then peel skin, slice thin lengthwise, fry them in butter or light oil, and set aside in platter. In fry pan put olive oil, chop garlic, soy sauce, and sweet vermouth and chops. Fry them for 30 minutes adding a little water so it won't burn.

Cindy's Hot Potato Salad

By Cindy Machnicki

Description

This hot potato salad will sure to be the hit of the party, it's simple, fast and scrumptious! But beware once you make it, they will want you to make it every time! Great for party's, cookouts, and of course every day side dishes.

Ingredients

- 10-12 large potatoes (red potato is the best)
- 6 hard boiled eggs
- 2 lbs bacon
- 2 cups salad dressing (add more if needed)
- Salt and pepper to taste



Directions

Wash and cube potato (medium to large cubes and do not peel) then boil. Drain the potatoes. Peel the hard boiled eggs and cut into small pieces. Fry the 2 lbs. of bacon, drain grease, and chop bacon into medium pieces (about 1 inch pieces). Add potato, eggs, bacon, salad dressing, and salt and pepper in large bowl add mix together gently (be careful not to break all of your potatoes apart). Cover and serve hot. HINT: Be sure to boil the potatoes and eggs at the same time. While those are boiling, you can fry your bacon

Cook Time: 25 Min

Servings: 12

Chicken & Mushroom Garlic Pasta

By Barbara Eden

Description

It's so easy, you can make this yummy dish anytime.

Ingredients

- 3-4 chicken cutlets (thinly sliced)
- 1 pkg. angel hair pasta
- 1 can green beans
- 1 small can sliced mushrooms
- Garlic butter
- Italian grated cheese



Directions

Bake 3-4 chicken cutlets and cut them into bite size pieces. Next, sauté 1 small can of mushroom slices in some garlic butter, and warm 1 can of green beans in its own container. While these are cooking, boil 1 pkg. of angel hair pasta, and follow the directions on the box. Finally, combine all of the ingredients together (without water from bean) with the garlic butter (either store bought or homemade) and serve with Italian grated cheese.

Butterscotch Haystacks

By Kathy Proctor, Arkansas

Description

Fun holiday goodies...fun to make and delicious, too!

Ingredients

- 1 can Chow Mein noodles
- 1 12-oz. pkg. butterscotch morsels
- 1 cup salted peanuts
- Medium microwave safe bowl
- Waxed paper Cookie sheet

Directions

In medium microwave dish, melt butterscotch chips. It is best to heat for 30 seconds, then stir, repeating this process until morsels are completely melted. Stir in peanuts. Gently fold in noodles until coated with butterscotch. Drop by spoonful onto waxed paper cookie sheet. Flash chill in freezer while you prepare the next cookie sheet. Hint: have a cup of water handy to dip "pushing" finger into between spoonfuls.

Cook Time: 15 Min

Servings: 10

Five Cup Salad

By Marsha S

Description

Great for desert time or just about anytime!

Ingredients

- Large tub of Cool Whip
- Large bowl
- 1 large can (drained) peaches
- 1 large can (drained) Mandarin oranges
- 1 bunch of banana's (sliced)
- 1 jar cherries (Drained)
- 1 large can (drained) pineapple chunks
- 1 large can (drained) pear halves (cut into slices or chunks)

Directions

Simply mix everything together starting with the Cool whip. DO NOT add the juices from the Fruits. You can throw that out or drink it separately. Stir contents of salad and chill until ready to serve.

Prep Time: 20 Min

Servings: 20

Renee's Slow Cooker Meatballs

By Renee Dohner

Description

Great Italian meatballs!

Ingredients

- 2 lbs. hamburger (Sirloin is the best)
- 1/8-1/4 cup Knorr's beef seasoning
- Italian seasoning
- Instant stuffing (Italian if you can find it, or chicken will work)
- Garlic Salt
- Minced Garlic
- 2 large eggs
- 2 jars of your favorite pasta sauce
- Mushrooms (Optional)
- Onion (Optional)
- Green pepper (Optional)
- Sugar
- Salt
- Parmesan cheese (Grated)
- Water
- Crock pot

Directions

Pre heat oven to 350. Crumble burger in a large mixing bowl and to it add stuffing, beef seasoning, about 1/2 tablespoon garlic salt, Italian seasoning, 2 large eggs, about 1/4 cup of pasta sauce, 1 cup water, and mix well. Take small handfuls and make balls 1 inch thick and place them on the cookie sheet. Bake for 30 minutes or until cooked all the way through. Next, add sauce and your favorite fresh veggie (mushrooms, green pepper, onion) to a crock pot along with sugar, salt, minced garlic, Parmesan cheese (Grated), garlic salt, Italian seasoning, and 1 tbsp. of the beef seasoning. When meatballs are cooked through, add them to the crock pot. Let everything soak up for about 30 – 45 minutes. I hope you like them!

Italian Summer Pasta Salad

By Joann Caranante

Description

Fresh tastes of summer in only 10 min

Ingredients

- 6-8 Fresh Plum Tomatoes
- 3-4 cloves fresh chopped garlic
- 1 cup fresh chopped basil
- 1/2 cup fresh chopped flat leaf parsley
- 1/4 cup olive oil
- Salt and pepper to taste
- 1 lb. bow tie or Rotini pasta
- 1/4 cup grated Pecorino Romano cheese

Directions

Boil water for pasta and cook as directed. In a large bowl, combine first 6 ingredients, mix well, drain pasta, add to tomato mixture, top with fresh grated Italian cheese and enjoy!

Cook Time: 10 Min

Servings: 4

Cut Breakfast Steak Stir-fry

By LaToya E. Crummie

Description

It's quick, it's fast, and it only takes about 30 minutes.

Ingredients

- 1 pack of breakfast steak cut into strips
- 1/2 tablespoon of salt
- 1/2 tablespoon of pepper
- Soy sauce
- Brown gravy mix
- 1 stick of butter
- 1 green bell pepper
- 1 onion
- 1 red bell pepper
- 2 beef cubes (beef broth)
- 1 can of mushrooms (or fresh)

Directions

Cut steak up in strips as well as all vegetables. Sauté the vegetables in a stick of butter for about 5 to 10 minutes or until tender, at the same time cook your steak in a deep dish frying pan. As meat is cooking, add an even layer of soy sauce over your steak. Once meat is completely cooked inside and out, add your vegetables to the pan along with the salt, pepper and brown gravy mix (follow instructions on the back). Stir and let simmer for 3 min. Cook a pot of white rice and you have a quick and easy supper or lunch.

Prep Time: 15 Min

Cook Time: 20 Min

Total Time: 35 Min

Servings: 6

Healthy Mouthwatering Turkey & Broccoli Calzone

By Kim Clemente

Description

This is a delicious and mouthwatering calzone that is a hit with everyone!

Ingredients

- 1 Package of Pizza Dough (white or wheat)
- 1 bunch of broccoli
- 1/2 lb. of Low Fat American Cheese
- 1/2 lb. of Honey Turkey Breast From Deli
- 1 Onion
- 1 Egg White
- Hint: sprinkle cornmeal on cookie sheet to avoid sticking



Directions

Flour your counter or cutting board, and roll out dough. Wash and cut broccoli into bite size pieces, chop onion, set aside. Add Slices of turkey across all of dough, and then add cheese over turkey. Sprinkle on broccoli and onion and roll dough over. Be sure to tuck corners of dough tightly so cheese does not ooze out. Pour egg white over top of calzone (for crisp golden brown top).

Bake at 350 for 40-45 minutes.

Prep Time: 10 Min

Cook Time: 40 Min

Total Time: 50 Min