

# Eversave Recipes

## Member of the Week

### Cookbook

2 can crescent rolls  
1 egg beaten

FEATURING RECIPES FROM:

Jennifer Stephens



Veggie Bites Pg.4

Tortilla Bake Pg.5

Chocolate Eclair Pg.7

## Greetings,

This week's Eversave Recipes cookbook is a collection of recipes from member Jennifer Stephens. Jennifer has submitted many recipes over time and we are featuring some of her best recipes!

You too could be featured in our cookbooks. Just visit us at [Eversave Recipes](#) and start submitting your most favorite recipes. This is a great way to preserve your family recipes and pass them along to friends, family and other Eversave Recipes members.

Please enjoy our **Member of the Week** cookbook.

*Eversave.com staff*



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## Bacon Crescent Rolls

Quick crescent appetizer

### Ingredients

4 ounce cream cheese  
Real Bacon Bits to taste  
1 can of crescent rolls



### Directions

Soften cream cheese. Mix cream cheese with bacon bits. Spread mixture over crescent rolls and roll them up. Cook at 350 degrees until crescent rolls are golden brown. Cut into small slices and serve.

Prep Time: 10 minutes

Cook Time: 12 minutes

Total Time: 22 minutes

## Tortilla Roll-Ups

These were served at my wedding...they are so good!

### Ingredients

8 ounce cream cheese, softened  
4 ounce chopped green chilies, drained  
2 green onions, minced  
1/4 teaspoon garlic salt  
12 - six inch tortillas



### Directions

Mix first four ingredients and spread over tortillas. Roll, cover and chill for 2 hours before slicing. You can add ranch dressing mix for different taste.

Prep Time: 20 minutes

## Veggie Bites

This is an easy and good tasting roll-up

### Ingredients

- 2 cans of crescent rolls
- 1 egg, beaten
- 8 ounce of cream cheese, softened
- 1 package of ranch dressing mix
- 2 cups of cheese
- Fresh broccoli chopped into small pieces
- Optional - other favorite vegetables



### Directions

Flatten crescent rolls into pan and brush with egg. Cook at 350 degrees until rolls are golden brown. Mix cream cheese and ranch dressing mix. Spread mixture over rolls. Top with cheese, broccoli and any other favorite vegetables. Refrigerate for at least one hour before serving. Cut into squares.

Prep Time: 15 minutes

Cook Time: 12 minutes

Total Time: 27 minutes

## Au Gratin Potato Soup

A quick and easy soup

### Ingredients

- 1 box of Au Gratin Potatoes
- 1 pint of whipping cream
- 1 can of rotel tomatoes
- Velveeta cheese to taste
- 1 can of MexiCorn



### Directions

Combine all ingredients and bring to boil. Simmer until potatoes are tender. Serve with nacho chips or fritos.

Veggie Bites Pg. 4

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## Crock Pot Cubed Steak

This is a great meal to put in the crock pot when on your way out the door!

### Ingredients

- 1 package brown gravy mix
- 1 package mushroom gravy mix
- 1 package onion gravy mix
- 3 cups of water
- 2-3 pounds of cubed steak or more just add more gravy



### Directions

Brown the cubed steak in flour as usual. Pour two cups of water in crock pot, add steak, and cook on medium for 4 hours. Mix gravy mixes with one cup of water, pour over steak and cook for 30 additional minutes.

Cooking times may vary depending on temperature of crock pot.

## Tortilla Bake

Simple but delicious

### Ingredients

- 1 - 1 1/2 pounds of hamburger meat (browned and drained)
- 1 can of cream of chicken soup
- 8 ounces shredded cheddar cheese
- 1 jar of salsa (16 ounces)
- Tortilla chip (crushed)



### Directions

In a greased pan, put one layer of tortilla chips. Combine hamburger meat, 1/2 of salsa, and 1/2 of cheese, spread meat mixture over chips. Spread remaining salsa over meat mixture. Sprinkle remaining cheese over salsa. Bake at 350/400 degrees for 30 minutes. Sprinkle more crushed chips over melted cheese and bake until chips are golden brown.

Prep time: 15 minutes

Cook time: 30 minutes

Total time: 45 minutes

Tortilla Bake Pg. 5

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## Mexican Hamburger Casserole

A good Mexican casserole

### Ingredients

- 2 pounds of hamburger meat
- 1 large jar of salsa
- 2 cups of cheddar cheese
- 1 can of cream of chicken soup
- 1 bag of nachos, crushed
- 1 can of cream of mushroom soup



### Directions

Brown and drain hamburger meat. Combine meat, salsa, soup, cheese and nachos. Save enough nachos and cheese to sprinkle on the top of mixture. Cook at 350 degrees for 30-45 minutes.

Prep time: 15 minutes

Cook time: 30 minutes

Total time: 45 minutes

### Suggested Side Dish:

## Red Beans & Rice

New twist on Red Beans and Rice

### Ingredients

- 1 package of hot dog wieners
- 1 can of red beans
- 1 cup of hot milk
- 1 1/2 cups of cooked rice
- 1 small chopped onion



### Directions

Slice wieners into small slices and brown with chopped onion. Combine wieners with red beans and milk. Cook approximately 20 minutes until heated through. Serve over cooked rice.

## Caramel Coconut Pie

This is one my husband's favorites desserts! You can reduce the serving amount or make all three and share!

### Ingredients

3 graham cracker pie shells  
7 ounces flaked coconut  
1 cup of chopped pecans  
3/4 stick of butter  
16 ounces of cool whip  
8 ounces of cream cheese  
1 can Eagle Brand milk  
12 ounces caramel topping

### Directions

Toast the pecans, add them to the coconut flakes and melted butter; Cool. Beat cream cheese and milk. Fold in cool whip. Pour 1/2 of creamed in bottom of pie shells. Sprinkle 1/2 pecan and coconut mixture over this. Drizzle caramel topping here. Then repeat with other 1/2 of creamed mixture. Drizzle remainder of caramel on top. Keep frozen until ready to serve.

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OWN RECIPE!**

## Chocolate Eclair

A great tasting dessert made with no fuss.

### Ingredients

2 boxes of french vanilla pudding  
12 ounces Cool Whip  
1 box of graham crackers  
2 3/4 cup of cold milk  
1 can of milk chocolate icing

### Directions

Break crackers in half and line a 9x13 pan. Mix pudding and milk with a whisk until blended. Add Cool Whip and mix. Pour 1/2 of mixture of crackers. Add another layer of crackers. Pour remainder of mixture over crackers. Melt approximately 2 tablespoons of icing and drizzle. Melt more chocolate and put on top if you want.

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