

## Springtime Recipes

Our latest free cookbook, "Springtime Recipes", is filled with delicious member submitted recipes perfect for the spring season. From quick and easy appetizers, to savory main courses, to delicious desserts, this free cookbook is sure to have a little something for everyone.

### Stuffed Celery



A delicious appetizer for holidays or any time company drops by.

### Bacon al a New



Red new potatoes wrapped in bacon, stuffed with Velveeta cheese and baked.

### Savory Rice Pilaf



A delicious side dish that compliments any dinner menu.

### Tasty Pasta Salad



A simple pasta and vegetable dish that is big on taste and good for any event.

### Fresh Linguine, Garlic, Shrimp, and Zucchini



If you love shrimp, garlic, pasta and vegetables this one is perfect for you!

### Glazed Lamb Leg



A tender, seasoned lamb leg recipe great for a late afternoon dinner with friends and family.

### Awesome Fruit Salad



Perfect for a quick and healthy dessert or snack.

### Chocolate Biscuit Cheesecake



Sweet cheesecake with raisins, between two layers of butter biscuits, topped with a delicious chocolate coating.



### Tips for Hosting a Spring Event

1. Adding simple decorations, like springtime flowers and candles to your home can take the feel from winter to spring in minutes. Use these to decorate or as a centerpiece.
2. Think about the possibility of hosting your event outside, since people have been attending indoor events all winter.
3. Add a little color and cheer to your party, go to a party store and purchase plates, cups and utensils in a springtime color. Aside from adding color, this will also make clean-up simpler and the day more enjoyable for you.

## Stuffed Celery

By Linn

*A delicious appetizer for holidays or anytime company drops by.*

### Ingredients

- Celery cut into bite sized pieces
- 8 ounces softened cream cheese
- Chopped red cherries (amount to your liking)
- Cherry juice to taste & color
- Chopped walnuts

### Directions

- Mix softened cream cheese, chopped cherries, juice and walnuts together.
- Stuff mixture into celery slices.
- You can also use chopped stuffed olives instead of cherries and/or mix both together for a sweet and tangy taste. Enjoy!

## Bacon al a New

By Tammy Bannister

*Red new potatoes wrapped in bacon, stuffed with Velveeta cheese and baked.*

### Ingredients

- 1 bag red new potatoes, unpeeled
- 2 packages of your favorite bacon, cut slices in 1/2
- Velveeta cheese
- Small straw-like circular device

### Directions

- Boil potatoes until softened (like when making mash potatoes).
- Fry bacon just a tad, about 1/2 way through.
- Get a straw (or circular device) and make holes in potatoes (like an olive stuffed with pimento) all the way down the middle.
- Stuff with Velveeta cheese.
- Wrap bacon around potato across the Velveeta hole, then wrap another piece around horizontally and put the end pieces of bacon on the bottom for the potato to hold closed.
- Bake at 350°F until bacon is done.

Prep time: 35 minutes

Cook time: 45 minutes

Total time: 1 hour 15 minutes

Servings: 10

## Savory Rice Pilaf

By Tish Langdon

*A delicious side dish that compliments any dinner menu. Done in one pan, this is always a hit with my family.*

### Ingredients

- 1 cup uncooked whole grain rice
- 1/2 pound bacon
- 1 large onion chopped
- Celery hearts including leaves chopped
- 1 teaspoon sage
- 1 teaspoon thyme
- 2 cups chicken broth
- Parsley

### Directions

- With kitchen shears, cut 3 slices of bacon at a time into bite size pieces.
- Cook in a large skillet, separating and stirring until crispy.
- Remove the bacon from the pan and cook onions and chopped celery in bacon grease.
- Just before they are cooked all the way through, add uncooked rice and brown lightly.
- Add 2 cups of chicken broth, the sage, thyme, parsley and crisped bacon.
- Bring to a boil, then lower heat to simmer until the broth is absorbed.

Prep time: 15 minutes

Cook time: 45 minutes

Total time: 1 hour

Servings: 4

## Tasty Pasta Salad

By Sarah

*A simple pasta and vegetable dish that is big on taste and good for any event.*

### Ingredients

- 1 box rotini pasta noodles (1 pound)
- 1 big bottle Italian dressing
- 1 yellow pepper
- 1 orange pepper
- 1 cucumber
- 1 tomato
- 1 red onion
- 1/2 head of broccoli
- 1 container of mushrooms (sliced)
- 1 package ranchero cheese (Mexican crumbling cheese)
- Italian seasoning
- Pepper and salt
- Garlic powder
- Cumin
- Paprika

### Directions

- Chop all vegetables and add to Italian dressing with all seasonings. Set aside.
- Cook noodles. When done run under cool water.
- Add vegetable mixture to noodles and leave to set overnight in fridge.
- Mix pasta and add cheese to mixture then serve.

Prep time: 20 minutes

Cook time: 15 minutes

Total time: 35 minutes

Servings: 10

## Fresh Linguine, Garlic, Shrimp and Zucchini

By Debra Ordes

*If you love shrimp, garlic, pasta and vegetables this one is perfect for you!*

### Ingredients

- 2 - 9 ounce packages of fresh linguine
- 1-2 zucchinis (peeled and diced)
- 8 cloves of garlic (minced)
- 4 plum tomatoes (diced)
- 1 cup steak toppers: fresh mushrooms (sliced)
- 9 assorted bell pepper rings (3 red, 3 green, 3 yellow - diced small)
- 1 pound of medium sized shrimp
- 1 1/2 cups of olive oil
- 12 ounces of chicken broth
- Salt and pepper to taste

### Directions

- Coat frying pan with olive oil.
- Saute garlic on a medium flame, add diced zucchini, diced plum tomatoes, sliced mushrooms, diced assortment of peppers and add chicken broth.
- Cover on medium heat until soft, mixing occasionally.
- In a separate pot, cook cleaned and deveined shrimp for 3 minutes in boiling water.
- Prepare fresh linguine.
- Mix all ingredients in a large pasta bowl and serve.  
Serves well with freshly grated cheese.

Prep time: 15 minutes

Cook time: 20 minutes

Total time: 35 minutes

Servings: 6

## Glazed Lamb Leg

By Lakisha Washington

*A tender, seasoned lamb leg recipe great for a late afternoon dinner with friends and family.*

### Ingredients

- 1 lamb leg
- Olive oil
- Seasoning Salt
- Lemon pepper
- Sea salt
- Pepper
- Rosemary
- Masterpiece Marinade herb and garlic
- 3 teaspoons of brown sugar
- Emeril's Italian Essence

### Directions

- Take lamb leg and rub olive oil on it.
- Season the lamb with seasonings, making slits along the lamb leg so seasonings will get inside the leg.
- Set oven to 425°F and set timer for 2 hours 30 minutes.
- After the first hour, take lamb out and pour your juices from the pan in a measuring cup.
- Add your brown sugar to the measuring cup. Stir brown sugar and juices together.
- Pour over the lamb leg.
- Put back in the oven for the remaining time.
- After timer stops, take the lamb out and let sit for 10 minutes before serving.  
Lamb will be very tender.

Servings: 8

## Awesome Fruit Salad

By Stefanie Schmidt

*Perfect for a quick healthy dessert or snack.*

### Ingredients

- 2 - 20 ounce cans of chunk pineapple, drained (save juice from 1 can)
- 1 large package of instant vanilla pudding
- 1 jar Maraschino cherries
- 2 sliced bananas (optional)

### Directions

- Mix pudding with juice from 1 can of pineapple.
- Mix as per instructions on pudding mix box ( do not use water or milk - juice only).
- Fold in bananas or other favorite fruits and cherries.
- Chill overnight and enjoy!

Prep time: 10 minutes

Servings: 8



## Chocolate Biscuit Cheesecake

By Emilia Nehring

*Sweet cheesecake with raisins, between two layers of butter biscuits, topped with a delicious chocolate coating.*

### Ingredients

Cake:

- 1 package of cottage cheese (grained)
- 5 eggs
- 3 ounces of powdered vanilla pudding
- 1 tablespoon vanilla
- 1 cup of raisins
- 2 sticks of unsalted butter
- 1 cup sugar
- 2-3 packs of LU Le Petit Beurre butter biscuits

Chocolate coating :

- 1 stick of unsalted butter
- 3 teaspoons of cocoa
- 1 cup of sugar
- 3 tablespoons of water

### Directions

- In a baking pan (2-3 inches deep) place butter biscuits so that the entire bottom of the pan is covered (break the biscuits to fill in the empty space).
- In a medium sized pot, place 2 sticks of butter until melted.
- Add 1 cup sugar and stir until the sugar dissolves.
- Add the cottage cheese and stir together.
- Next, add eggs (one by one constantly stirring), vanilla and pudding.
- Stir on low or medium-low heat until the cake hardens.
- You know it's ready when the cheesecake won't touch the walls of the pot.
- When that happens, take it off the heat and add raisins.
- Stir the cake and then pour into the baking pan and spread evenly on the biscuits.
- Cover the cheesecake with a layer of biscuits and set aside.
- To make the chocolate coating, put all of the chocolate coating ingredients in a small pot.
- Heat on low heat and stir constantly until all of the ingredients melt and dissolve completely.
- Take it off the heat and put aside to cool down. Occasionally (every 5-10 minutes) stir it.
- Once cool pour it over the top layer of biscuits and place the cheesecake in the refrigerator for 1-3 hours to cool down. You can eat it right away, but it is better when cold. You can also top it with whipped cream if you like.

Prep time: 30 minutes

Servings: 12