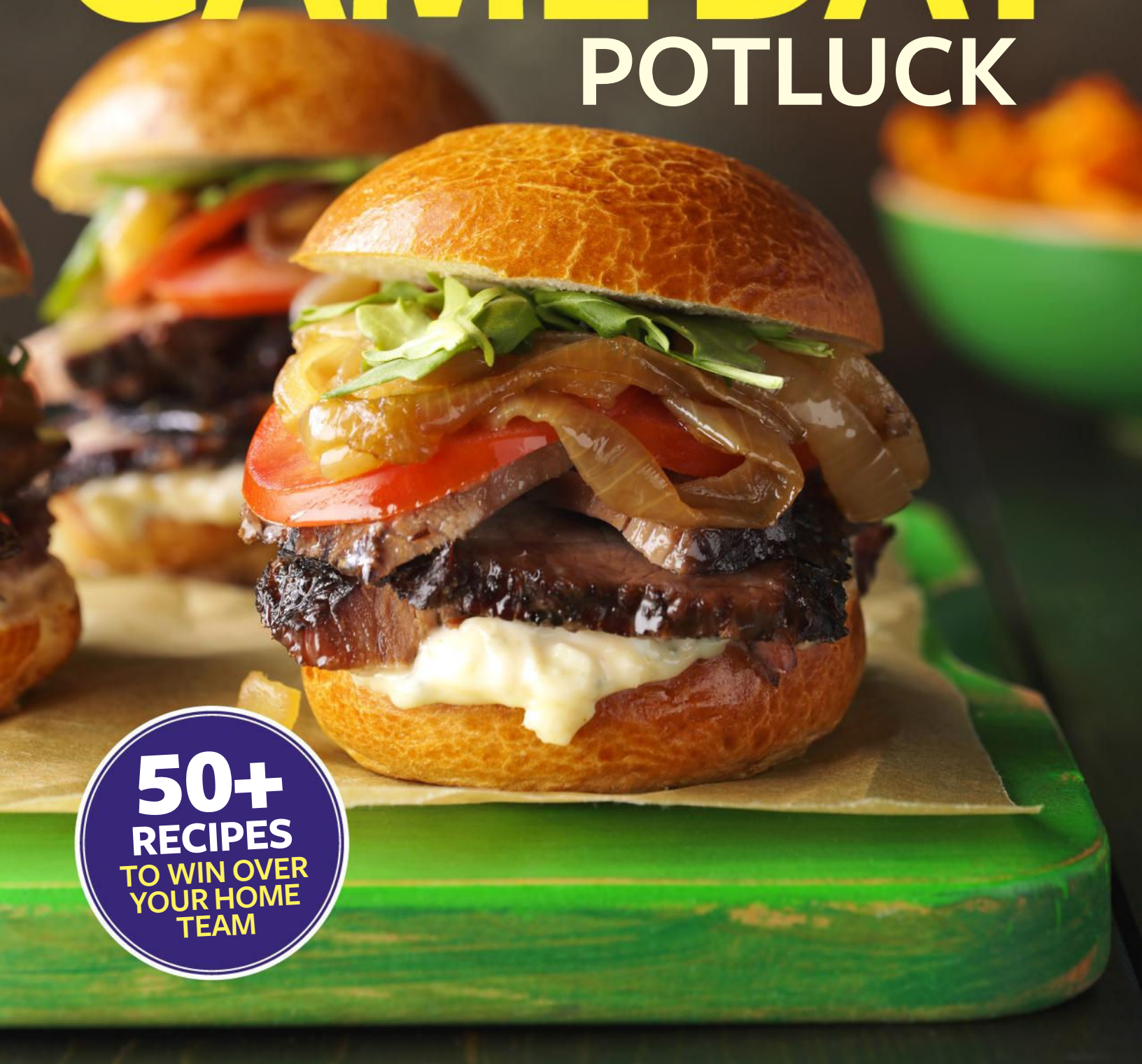


Taste of Home

Holiday

GAME DAY POTLUCK



50+
RECIPES
TO WIN OVER
YOUR HOME
TEAM



Spend Game Day with Friends

While you're waiting for kickoff, there's no better way to get the party started than with delicious, homemade food—and plenty of it! *Taste of Home Holidays: Game Day Potluck* offers a full range of tasty, crowd-pleasing recipes to keep everyone cheering!



If you're looking for appetizers or a smorgasbord of small bites, try new spins on savory favorites, such as Mini Mac & Cheese Bites, Sweet Gingered Chicken Wings or Touchdown Brat Sliders. On the coldest days, cook up a pot of spicy gumbo, hearty chili or another great recipe from the Soups & Breads section—or pick a comforting dish from the Slow-Cooked Eats chapter, perfectly suited to winter get-togethers.

Build an entire meal by combining Sides & Salads with Main Dishes & Sandwiches...there's something for everyone! And of course, you'll want to indulge your sweet tooth. A pizza for dessert? Why not—we'll show you how!



For large, energetic gatherings or small groups of superfans, you'll find everything you need in *Taste of Home Holidays: Game Day Potluck*. Lay out a spread that will leave your guests satisfied, no matter whose team wins the game! It's so simple with the 54 recipes found here!



Contents

Appetizers

Soups & Breads

Sides & Salads

Main Dishes & Sandwiches

Slow-Cooked Eats

Desserts

Indexes



Appetizers



Bacon Cheeseburger Slider Bake

I created this dish to fill two pans because the sliders disappear fast. Just cut the recipe in half if you want to make only one pan's worth.

—NICK IVERSON MILWAUKEE, WI

PREP: 20 MIN. • **BAKE:** 25 MIN.
MAKES: 2 DOZEN

- 2 packages (18 ounces each) Hawaiian sweet rolls
- 4 cups shredded cheddar cheese, divided
- 2 pounds ground beef
- 1 cup chopped onion
- 1 can (14½ ounces) diced tomatoes with garlic and onion, drained
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- ¾ teaspoon salt
- ¾ teaspoon pepper
- 24 bacon strips, cooked and crumbled

GLAZE

- 1 cup butter, cubed
- ¾ cup packed brown sugar
- 4 teaspoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons sesame seeds

1. Preheat oven to 350°. Without separating rolls, cut each package of rolls horizontally in half; arrange bottom halves in two greased 13x9-in. baking pans. Sprinkle each pan of rolls with 1 cup cheese. Bake 3-5 minutes or until cheese is melted.

2. In a large skillet, cook the beef and onion over medium heat 6-8 minutes or until beef is no longer pink and onion is tender, breaking up beef into crumbles; drain. Stir in tomatoes, mustard, Worcestershire sauce, salt and pepper. Cook and stir 1-2 minutes or until combined.

3. Spoon beef mixture evenly over rolls; sprinkle with remaining cheese. Top with bacon. Replace tops. For glaze, in a microwave-safe bowl, combine butter, brown sugar, Worcestershire sauce and mustard. Microwave, covered, on high until the butter is melted, stirring occasionally. Pour over rolls; sprinkle with sesame seeds. Bake, uncovered, 20-25 minutes or until golden brown and heated through.

FREEZE OPTION Cover and freeze unbaked sandwiches; prepare and freeze glaze. To use, partially thaw in the refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Pour glaze over buns and sprinkle with sesame seeds. Bake sandwiches as directed, increasing time by 10-15 minutes or until cheese is melted and a thermometer inserted in center reads 165°.





Pizza Monkey Bread

I can't throw a party without making this recipe. It's fast, easy and my kids love it.

—COURTNEY WILSON FRESNO, CA

PREP: 15 MIN. • **BAKE:** 40 MIN. + COOLING • **MAKES:** 16 SERVINGS

- ½ cup olive oil
- 1 teaspoon Italian seasoning
- 1 garlic clove, minced
- ¼ teaspoon crushed red pepper flakes
- 2 cans (16.3 ounces each) large refrigerated flaky biscuits
- 2 cups (8 ounces) shredded part-skim mozzarella cheese
- 20 slices pepperoni, sliced in half
- ½ cup marinara sauce
- Additional marinara sauce, warmed

- 1.** Preheat oven to 350°. In a microwave-safe bowl, mix oil, Italian seasoning, garlic and pepper flakes; microwave, covered, on high for 30 seconds. Uncover and cool slightly. Cut each biscuit into four pieces; transfer to oil mixture and toss to coat. Stir in cheese and pepperoni.
- 2.** In a greased 10-in. fluted tube pan, layer half of biscuit mixture; drizzle with ¼ cup marinara sauce. Repeat layers. Bake 40 minutes or until golden brown.

- 3.** Cool in pan 10 minutes. Run a knife around sides and center tube of pan. Invert onto a serving plate. Serve with additional marinara sauce.

Jalapeno Popper Spread

I've been told by fellow party-goers that this appetizer tastes exactly like a jalapeno popper. I like that it can be made without much fuss.

—ARIANE MCALPINE PENTICTON, BC

PREP: 10 MIN. • **BAKE:** 25 MIN.

MAKES: 16 SERVINGS

- 2 packages (8 ounces each) cream cheese, softened**
- 1 cup mayonnaise**
- ½ cup shredded Monterey Jack cheese**
- ¼ cup canned chopped green chilies**
- ¼ cup canned diced jalapeno peppers**
- 1 cup shredded Parmesan cheese**
- ½ cup panko (Japanese) bread crumbs**
- Sweet red and yellow pepper pieces and corn chips**

In a large bowl, beat first five ingredients until blended; spread into an ungreased 9-in. pie plate. Sprinkle with Parmesan cheese; top with bread crumbs. Bake at 400° for 25-30 minutes or until lightly browned. Serve with peppers and chips.





Mini Mac & Cheese Bites

Young relatives were coming for a party, so I wanted something fun for them to eat. Instead, the adults devoured my mini mac and cheese.

—KATE MAINIERO ELIZAVILLE, NY

PREP: 35 MIN. • **BAKE:** 10 MIN. • **MAKES:** 3 DOZEN

2 cups uncooked elbow macaroni
1 cup seasoned bread crumbs, divided
2 tablespoons butter
2 tablespoons all-purpose flour
½ teaspoon onion powder
½ teaspoon garlic powder
½ teaspoon seasoned salt
1¾ cups 2% milk
2 cups (8 ounces) shredded sharp cheddar cheese, divided
1 cup (4 ounces) shredded Swiss cheese

¾ cup biscuit/baking mix
2 large eggs, lightly beaten

1. Preheat oven to 425°. Cook macaroni according to package directions; drain.
2. Meanwhile, sprinkle ¼ cup bread crumbs into 36 greased mini-muffin cups. In a large saucepan, melt butter over medium heat. Stir in flour and seasonings until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or

until thickened. Stir in 1 cup cheddar cheese and Swiss cheese until melted.

3. Remove from the heat; stir in the biscuit mix, eggs and ½ cup bread crumbs. Add macaroni; toss to coat. Spoon about 2 tablespoons macaroni mixture into prepared mini-muffin cups; sprinkle with remaining cheddar cheese and bread crumbs.

4. Bake 8-10 minutes or until golden brown. Cool in pans 5 minutes before serving.

Football Fest Empanadas

Classic empanadas from South America are stuffed pastries of beef or chicken, usually fried. But that doesn't mean classic never changes! Chicken goes well with black beans, corn and jalapenos in this baked version with a Southwestern spin.

—JANE WHITTAKER PENSACOLA, FL

PREP: 30 MIN. • **BAKE:** 10 MIN./BATCH
MAKES: 2 DOZEN

- 1 jar (16 ounces) black bean and corn salsa
- ½ cup frozen corn, thawed
- 2 jalapeno peppers, seeded and minced
- 3 tablespoons minced fresh cilantro, divided
- 2 teaspoons lime juice
- 1 package (9 ounces) ready-to-use Southwestern chicken strips, chopped
- 2 packages (14.1 ounces each) refrigerated pie pastry
- 4 ounces quesadilla cheese, shredded
- 1 egg, lightly beaten

1. In a large bowl, combine salsa, corn, jalapenos, 2 tablespoons cilantro and lime juice. In another bowl, combine chicken, remaining cilantro and ½ cup salsa mixture; set aside. Reserve the remaining salsa mixture for serving.
2. Unroll a pastry sheet onto a lightly floured surface. Using a floured 4-in. round cookie cutter placed halfway on edge of pastry, cut 4x3-in. football shapes. Repeat with remaining dough, chilling and rerolling scraps as needed.
3. Transfer half of the cutouts to greased baking sheets. Place 1 tablespoon chicken mixture in the center of each; top each with 1½ teaspoons cheese. Brush edges of pastry with egg. Top with remaining cutouts; press edges with a fork to seal. Cut slits in the tops to resemble football laces. Brush tops with egg.



4. Bake at 450° for 8-12 minutes or until golden brown. Serve warm with reserved salsa mixture. Refrigerate leftovers.
- FREEZE OPTION** Freeze cooled pastries in a freezer container, separating layers with waxed paper. To use, reheat pastries

on a greased baking sheet in a preheated 400° oven until crisp and heated through.

NOTE Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.



Sweet Gingered Chicken Wings

When I prepare this recipe for a get-together, it's one of the first dishes to disappear. I first tasted the delicious chicken wings 11 years ago when I attended a cooking class.

—DEBBIE DOUGAL ROSEVILLE, CA

PREP: 10 MIN. • **BAKE:** 1 HOUR • **MAKES:** 2 DOZEN

- 1 cup all-purpose flour**
- 2 teaspoons salt**
- 2 teaspoons paprika**
- ¼ teaspoon pepper**
- 24 chicken wings (about 5 pounds)**

SAUCE

- ¼ cup honey**
- ¼ cup thawed orange juice concentrate**
- ½ teaspoon ground ginger**
- Minced fresh parsley, optional**

- 1.** Preheat oven to 350°. Line two baking sheets with foil; coat with cooking spray.
- 2.** In a large resealable plastic bag, combine flour, salt, paprika and pepper. Add the chicken wings, a few at a time; seal bag and toss to coat. Divide the wings between prepared pans. Bake 30 minutes.

- 3.** In a small bowl, combine honey, orange juice concentrate and ginger; brush over the chicken wings. Bake 25-30 minutes or until juices run clear.
- 4.** Preheat broiler. Broil wings 4 in. from heat 1-2 minutes or until lightly browned. If desired, sprinkle with parsley.

Touchdown Brat Sliders

It's game time when these minis make an appearance. Two things my husband loves—beer and brats—get stepped up a notch with crunchy chips.

—KIRSTEN SHABAZ LAKEVILLE, MN

START TO FINISH: 30 MIN.
MAKES: 16 SLIDERS

- 5 thick-sliced bacon strips, chopped**
- 1 pound uncooked bratwurst links, casings removed**
- 1 large onion, finely chopped**
- 2 garlic cloves, minced**
- 1 package (8 ounces) cream cheese, cubed**
- 1 cup dark beer or nonalcoholic beer**
- 1 tablespoon Dijon mustard**
- ¼ teaspoon pepper**
- 16 dinner rolls, split and toasted**
- 2 cups cheddar and sour cream potato chips, crushed**

- 1.** In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain, reserving drippings. Cook bratwurst and onion in drippings over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain.
- 2.** Stir in cream cheese, beer, mustard and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 8-10 minutes or until thickened, stirring occasionally. Stir in bacon. Spoon ¼ cup onto each roll; sprinkle with chips. Replace tops.





Baked Reuben Dip

I love a Reuben sandwich, and this recipe combines all of its flavors into a great party dip.

—SYLVIA METZLER CHILLICOTHE, OH

PREP: 10 MIN. • **BAKE:** 25 MIN. • **MAKES:** 8 CUPS

1 jar (32 ounces) sauerkraut, rinsed and well drained
10 ounces sliced deli corned beef, chopped
2 cups (8 ounces) shredded sharp cheddar cheese

2 cups (8 ounces) shredded Swiss cheese
1 cup mayonnaise
¼ cup Russian salad dressing
1 teaspoon caraway seeds, optional
Rye crackers

In a large bowl, mix first six ingredients; stir in caraway seeds, if desired. Transfer to a greased 13x9-in. baking dish. Bake at 350° for 25-30 minutes or until bubbly. Serve with crackers.

Party Franks

These tangy appetizers have such broad appeal. They're convenient to serve at gatherings since the sauce can be made ahead, then just reheated with the franks before serving.

—LUCILLE HOWELL PORTLAND, OR

PREP: 30 MIN. • **BAKE:** 20 MIN.
MAKES: 25-30 SERVINGS

- $\frac{3}{4}$ cup chopped onion
- 2 tablespoons vegetable oil
- 1 cup ketchup
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup cider vinegar
- 2 tablespoons sugar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons honey
- 2 teaspoons ground mustard
- 2 teaspoons paprika
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{8}$ teaspoon hot pepper sauce
- 1 large lemon, sliced
- $2\frac{1}{2}$ to 3 pounds miniature hot dogs or smoked sausage links

In a saucepan, saute onion in oil until tender. Stir in the next 11 ingredients. Add lemon. Bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened, stirring occasionally. Discard lemon slices. Place hot dogs in a 13x9-in. baking dish. Top with sauce. Bake, uncovered, at 350° for 18-20 minutes or until heated through. Keep warm; serve with toothpicks.



Soups & Breads



Cheeseburger Soup

A local restaurant has a cult-like following thanks to its cheeseburger soup, a recipe the chef keeps top secret. I made my own version with beef, Velveeta and potatoes.

—JOANIE SHAWHAN MADISON, WI

PREP: 45 MIN. • **COOK:** 10 MIN.
MAKES: 8 SERVINGS (2¼ QUARTS)

- ½ pound ground beef
- 4 tablespoons butter, divided
- ¾ cup chopped onion
- ¾ cup shredded carrots
- ¾ cup diced celery
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 1¼ pounds (about 4 cups) cubed peeled potatoes
- 3 cups chicken broth
- ¾ cup all-purpose flour
- 1 package (16 ounces) Velveeta process cheese, cubed
- 1½ cups whole milk
- ¾ teaspoon salt
- ¼ to ½ teaspoon pepper
- ¼ cup sour cream

1. In a large saucepan over medium heat, cook and crumble beef until no longer pink; drain and set aside. In the same saucepan, melt 1 tablespoon butter over medium heat. Saute onion, carrots, celery, basil and parsley until tender, about 10 minutes. Add potatoes, beef and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.

2. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream.





Garlic Bread Mini Muffins

These little garlic bread bites make a terrific addition to any buffet spread. We make sure to serve them warm.

—KATHY YAROSH APOPKA, FL

PREP: 25 MIN. • **BAKE:** 20 MIN. • **MAKES:** 2 DOZEN

- 6 ounces cream cheese, softened**
- 1 teaspoon garlic powder**
- 1 teaspoon onion powder**
- ¾ cup shredded Colby-Monterey Jack cheese**
- ¾ cup shredded Italian cheese blend**
- 1 tube (11 ounces) refrigerated breadsticks**
- 1 large egg, lightly beaten**
- ½ cup shredded Parmesan cheese**

- 1.** Preheat oven to 375°. In a small bowl, beat cream cheese, garlic powder and onion powder until blended. In another bowl, toss Colby-Monterey Jack cheese with Italian cheese blend.
- 2.** On a lightly floured surface, unroll breadstick dough; press perforations to seal. Roll dough to a 12x8-in. rectangle; cut dough lengthwise in half.
- 3.** Spread each 12x4-in. rectangle with half of cream cheese mixture to within ¼-in. of edges. Sprinkle each with half of

- the combined cheeses; roll up jelly-roll style, starting with a long side. Pinch seam to seal. Cut rolls into 1-in. slices.
- 4.** Place beaten egg and Parmesan cheese in separate shallow bowls. Dip a cut side of each slice in egg, then in Parmesan cheese; place in greased mini-muffin cups, cheese side up.
 - 5.** Bake 17-20 minutes or until golden brown. Serve warm.

White Bean & Chicken Enchilada Soup

I made this soup to please my daughters' craving for creaminess, my husband's for spice and mine for white beans. Garnish with jalapenos, sour cream and green onions.

—DARCY GONZALEZ PALMDALE, CA

PREP: 15 MIN. • **COOK:** 20 MIN.
MAKES: 8 SERVINGS

- 4 cans (15½ ounces each) great northern beans, rinsed and drained**
- 3 boneless skinless chicken breasts (6 ounces each), cubed**
- ½ medium onion, chopped**
- 1 garlic clove, minced**
- 2 cups frozen corn, thawed**
- 1 can (10¾ ounces) condensed cream of chicken soup, undiluted**
- 1 carton (32 ounces) reduced-sodium chicken broth**
- 1 tablespoon ground cumin**
- 2 seeded and chopped jalapeno peppers, divided**
- 1 teaspoon pepper**
- 2 green onions, chopped**
- Sour cream, shredded cheddar cheese and tortilla chips**
- Fresh cilantro leaves, optional**

1. In a large stockpot, combine first eight ingredients. Add 1 chopped jalapeno and ground pepper. Bring to a boil. Reduce heat; simmer, covered, until chicken is no longer pink and soup is heated through, 15-20 minutes.

2. Serve with the remaining chopped jalapeno; top with green onions, sour cream, cheese and tortilla chips. If desired, add cilantro leaves.



Simple Tomato Soup

I created this recipe on a gloomy day. My husband, Mic, and my daughter, Liz, ask for this soup constantly. It is pure comfort food.

—LANAEE O'NEILL CHICO, CA

START TO FINISH: 30 MIN. • **MAKES:** 8 SERVINGS (2 QUARTS)

2 cans (14.5 ounces each) diced tomatoes with basil, oregano and garlic, undrained
¼ cup butter
½ cup finely chopped red onion
2 garlic cloves, minced
6 tablespoons all-purpose flour
1 carton (48 ounces) chicken broth
Grated Parmesan cheese, optional

1. Place tomatoes with juices in a blender; cover and process until pureed. In a large saucepan, heat butter over medium-high heat. Add onion; cook and stir until tender. Add garlic; cook 1 minute longer.
2. Remove from heat; stir in flour until smooth. Cook for 1 minute. Gradually whisk in broth. Add pureed tomatoes;

bring to a boil over medium heat, stirring occasionally. Reduce heat and simmer for 20-25 minutes to allow flavors to blend. If desired, sprinkle with cheese.

Meat Buns

On the outside, these golden buns resemble ordinary dinner rolls. But one bite reveals the tasty, cheesy beef filling inside.

—SHARON LENO KEANSBURG, NJ

PREP: 25 MIN. + RISING • **BAKE:** 20 MIN.
MAKES: 1 DOZEN

DOUGH

- 1½ teaspoons active dry yeast
- ½ cup plus 1 tablespoon warm water (110° to 115°)
- 3 tablespoons sugar
- 1 large egg
- ½ teaspoon salt
- 2 to 2¼ cups bread flour

FILLING

- 1 pound ground beef
- 1½ cups chopped cabbage
- ½ cup chopped onion
- Salt and pepper to taste
- ½ cup shredded cheddar cheese
- 2 tablespoons butter, melted

1. In a large bowl, dissolve yeast in water. Add sugar, egg, salt and 1 cup flour; beat on low for 3 minutes. Add enough remaining flour to form a soft dough.

2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Meanwhile, in a large skillet, cook beef over medium heat until no longer pink; drain. Add cabbage, onion, salt and pepper. Cover and cook over medium heat for 15 minutes or until vegetables are tender. Stir in cheese. Remove from the heat; set aside to cool.

4. Punch the dough down and divide into 12 pieces. Gently roll out each piece into a 5-in. circle. Top each with about ¼ cup filling. Fold dough over filling to meet in the center; pinch edges to seal.

5. Place seam side down on a greased baking sheet. Cover and let the buns rise in a warm place until doubled, about



30 minutes. Brush with butter. Bake at 350° for 20 minutes or until golden brown. Serve warm.

NOTE The dough may be prepared in a bread machine. Place dough ingredients (using water that is 70°-80° and only 2 cups of bread flour) in bread pan in

order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a floured surface and punch down. Prepare the buns as directed.



Sally's West Coast Chili

We often have chili cook-offs at our church, so we trade lots of different recipes. I was always experimenting, trying to come up with an original recipe that would be a little different. That's how I developed this one, and I never fail to get compliments on it!

—SALLY GRISHAM MURRAY, KY

PREP: 30 MIN. • **COOK:** 3 HOURS • **MAKES:** 12 SERVINGS (4 QUARTS)

- 1 pound sliced bacon, diced
- 2 pounds beef stew meat, cut into ¾-inch cubes
- 2 medium onions, chopped
- 4 garlic cloves, minced
- 3 cans (14½ ounces each) diced tomatoes, undrained
- 1 cup barbecue sauce
- 1 cup chili sauce
- ½ cup honey
- 4 teaspoons beef bouillon granules
- 1 bay leaf
- 1 tablespoon chili powder

- 1 tablespoon baking cocoa
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1½ teaspoons ground cumin
- ¼ teaspoon cayenne powder, optional
- 3 cans (16 ounces each) kidney beans, rinsed and drained
- Shredded cheddar cheese

1. In a Dutch oven, cook bacon until crisp; remove to paper towels to drain. Reserve 3 tablespoons drippings.

- 2.** Brown the beef in drippings. Add onions; cook until tender. Add garlic; cook 1 minute longer. Return bacon to pan. Stir in the next 12 ingredients.
- 3.** Bring to a boil. Reduce the heat; cover and simmer until meat is tender, about 3 hours.
- 4.** Add beans and heat through. Discard bay leaf. Garnish with cheddar cheese.

Herb & Olive Oil Corn Bread

Olive oil helps showcase the flavor of fresh herbs in this fragrant corn bread. It is always a huge hit with my family and friends!

—LISA SPEER PALM BEACH, FL

PREP: 25 MIN. • **BAKE:** 15 MIN.
MAKES: 8 SERVINGS

- ¾ cup cornmeal**
- ½ cup all-purpose flour**
- 1 tablespoon sugar**
- 1 tablespoon grated Parmesan cheese**
- 1½ teaspoons baking powder**
- 1 teaspoon minced fresh rosemary or
¾ teaspoon dried rosemary, crushed**
- 1 teaspoon minced fresh thyme or
¾ teaspoon dried thyme**
- ½ teaspoon salt**
- 1 large egg**
- ¾ cup buttermilk**
- 3 tablespoons olive oil, divided**
- ½ cup plus 2 tablespoons shredded
Italian cheese blend, divided**

- 1.** Preheat oven to 425°. Place an 8-in. cast-iron skillet in oven; heat the skillet 10 minutes.
- 2.** Meanwhile, in a large bowl, whisk the first eight ingredients. In another bowl, whisk egg, buttermilk and 2 tablespoons oil until blended. Add to the cornmeal mixture; stir just until moistened. Stir in ½ cup cheese.
- 3.** Carefully remove hot skillet from oven. Add remaining oil to skillet; tilt pan to coat bottom and sides. Add batter, spreading evenly. Sprinkle with the remaining cheese.
- 4.** Bake 12-15 minutes or until golden brown and a toothpick inserted in the center comes out clean. Cut into wedges; serve warm.





Pepperoni Pizza Chili

Pizza and chili together in one dish—what could be better? Fill folks up at halftime when you dish up big bowlfuls of this chili.

—JENNIFER GELORMINO PITTSBURGH, PA

PREP: 20 MIN. • **COOK:** 30 MIN. • **MAKES:** 12 SERVINGS (3 QUARTS)

- 2 pounds ground beef
- 1 pound bulk hot Italian sausage
- 1 large onion, chopped
- 1 large green pepper, chopped
- 4 garlic cloves, minced
- 1 jar (16 ounces) salsa
- 1 can (16 ounces) hot chili beans, undrained
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (12 ounces) pizza sauce
- 1 package (8 ounces) sliced pepperoni, halved

- 1 cup water
- 2 teaspoons chili powder
- ½ teaspoon salt
- ½ teaspoon pepper
- 3 cups shredded part-skim mozzarella cheese

1. In a Dutch oven, cook beef, sausage, onion, green pepper and garlic over medium heat until meat is no longer pink; drain.
2. Stir in the salsa, beans, pizza sauce, pepperoni, water, chili powder, salt and

pepper. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until heated through. Sprinkle the servings with cheese.

FREEZE OPTION *Before adding cheese, cool chili. Freeze the chili in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary. Sprinkle each serving with cheese.*

Game Day Gumbo

Tailgating at Friday night high school games brings our children and friends together to share great food. Gumbo is a Southern tradition that feeds our hungry crowd.

—HEIDI JOBE CARROLLTON, GA

PREP: 20 MIN. • **COOK:** 40 MIN.
MAKES: 10 SERVINGS (3¾ QUARTS)

- 6** tablespoons butter, divided
- 1** pound boneless skinless chicken thighs, cut into 1-inch pieces
- 1** package (13½ ounces) smoked beef sausage, halved lengthwise and sliced
- 2** medium carrots, chopped
- 2** celery ribs, chopped
- 1** small sweet red pepper, chopped
- 3** garlic cloves, minced
- ¼** cup all-purpose flour
- 4** cups chicken stock
- 4** cups water
- 1** can (14½ ounces) no-salt-added diced tomatoes, undrained
- 1** package (8 ounces) jambalaya mix
- 1** package (8 ounces) dirty rice mix

- 1.** In a Dutch oven, heat 2 tablespoons butter over medium-high heat. Add chicken; cook and stir until browned. Remove from pan.
- 2.** In the same pan, brown sausage over medium heat; remove from pan and drain on paper towels.
- 3.** Heat remaining butter in the same pan over medium heat. Add carrots, celery and pepper; cook and stir until tender. Add garlic; cook 1 minute longer.
- 4.** Stir in flour until blended; gradually stir in stock, water, tomatoes and rice mixes. Return chicken and sausage to pan. Bring to a boil. Reduce the heat; simmer, covered, 20-25 minutes or until rice is tender.



Sides & Salads



Candy Bar Apple Salad

This creamy, sweet salad with a crisp apple crunch is a real people-pleaser. The recipe yields a lot, which is good, because it always goes fast!

—CYNDI FYNAARDT OSKALOOSA, IA

START TO FINISH: 15 MIN.
MAKES: 12 SERVINGS (¾ CUP EACH)

- 1½ cups cold 2% milk
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1 carton (8 ounces) frozen whipped topping, thawed
- 4 large apples, chopped (about 6 cups)
- 4 Snickers candy bars (2.07 ounces each), cut into ½-inch pieces

In a large bowl, whisk the milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in whipped topping. Fold in apples and candy bars. Refrigerate until serving.





Twice-Baked Red Potatoes

Give your game day a healthier spin by using yogurt in this recipe as a healthy swap for sour cream.

—VALERIE COX SECRETARY, MD

PREP: 30 MIN. • **COOK:** 25 MIN. • **MAKES:** 1 DOZEN

6 large red potatoes (about 10 ounces each)

½ cup 1% milk

½ cup fat-free plain yogurt

3 tablespoons butter, softened

1½ teaspoons dried parsley flakes

1½ teaspoons garlic-herb seasoning blend

1 teaspoon salt

¼ teaspoon coarsely ground pepper

1 cup (4 ounces) shredded Monterey Jack cheese

1. Preheat oven to 350°. Scrub the potatoes; pierce several times with a fork. Microwave, uncovered, on high until just tender, 10-12 minutes, turning once.

2. When potatoes are cool enough to handle, cut each lengthwise in half. Scoop out pulp, leaving ¼-in.-thick shells. Mash pulp with all ingredients except cheese.

3. Spoon into potato shells. Top with cheese. Bake until heated through, 25-30 minutes. If desired, broil 2-3 minutes until cheese is light golden brown.

Zesty Coleslaw

This simple slaw tastes best when it's refrigerated for at least one hour. The mixture seems to get creamier as it sits.

—MICHELLE GAUER SPICER, MN

PREP: 15 MIN. + CHILLING
MAKES: 12 SERVINGS (¾ CUP EACH)

- 1 cup mayonnaise**
- ½ cup sugar**
- 3 tablespoons cider vinegar**
- 1 teaspoon seasoned salt**
- ¾ teaspoon pepper**
- ½ teaspoon celery seed**
- 2 packages (14 ounces each) coleslaw mix**
- 1 small sweet red pepper, chopped**
- ½ cup thinly sliced sweet onion**

In a large bowl, mix first six ingredients. Add coleslaw mix, red pepper and onion; toss to coat. Refrigerate at least 1 hour before serving.





Chili Corn Bread Salad

A co-worker brought this wonderful dish to a potluck several years ago. She had copies of the recipe next to the pan. Now I make it for get-togethers and also supply copies of the recipe. I never have any leftover salad or recipes.

—KELLY NEWSOM JENKS, OK

PREP: 20 MIN. + CHILLING • **BAKE:** 20 MIN. + COOLING • **MAKES:** 12 SERVINGS

- 1 package (8½ ounces) corn bread/muffin mix**
- 1 can (4 ounces) chopped green chilies, undrained**
- ⅛ teaspoon ground cumin**
- ⅛ teaspoon dried oregano**
- Pinch rubbed sage**
- 1 cup mayonnaise**
- 1 cup (8 ounces) sour cream**
- 1 envelope ranch salad dressing mix**
- 2 cans (15 ounces each) pinto beans, rinsed and drained**

- 2 cans (15¼ ounces each) whole kernel corn, drained**
- 3 medium tomatoes, chopped**
- 1 cup chopped green pepper**
- 1 cup chopped green onions**
- 10 bacon strips, cooked and crumbled**
- 2 cups shredded cheddar cheese**

1. Prepare corn bread batter according to package directions. Stir in chilies, cumin, oregano and sage. Spread in a greased 8-in. square baking pan. Bake at

400° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool.

2. In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half of the corn bread into a 13x9-in. dish. Layer with half of beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hours.

Beer Macaroni & Cheese

Classic creamy mac and cheese gets a distinctive added tang with the addition of beer. This hearty side dish is always a hit with my family!

—LAUREN PETERSEN MARYSVILLE, WA

PREP: 20 MIN. • **BAKE:** 15 MIN.
MAKES: 12 SERVINGS

- 1 package (16 ounces) elbow macaroni**
- ¼ cup butter**
- 2 garlic cloves, minced**
- ¼ cup all-purpose flour**
- 1 tablespoon ground mustard**
- 1 teaspoon salt**
- ¾ teaspoon pepper**
- 2½ cups 2% milk**
- ¾ cup amber beer**
- ¼ cup heavy whipping cream**
- 3 cups (12 ounces) shredded cheddar cheese, divided**
- 2 cups (8 ounces) shredded fontina cheese**
- 2 tablespoons grated Parmesan cheese, divided**
- 2 tablespoons minced chives**
- 5 bacon strips, cooked and crumbled**

- 1.** Cook macaroni according to package directions for al dente.
- 2.** Meanwhile, in a Dutch oven, heat butter over medium-high heat. Add garlic; cook and stir for 1 minute. Stir in the flour, mustard, salt and pepper until smooth; gradually whisk in the milk, beer and cream. Bring to a boil; cook and stir for 2 minutes or until thickened.
- 3.** Reduce heat. Stir in 2 cups cheddar cheese, fontina cheese and 1 tablespoon Parmesan cheese until melted. Add the chives.
- 4.** Drain macaroni; stir into sauce. Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheddar and Parmesan cheeses.



- 5.** Bake, uncovered, at 400° for 15-20 minutes or until golden brown and heated through. Top with the

crumbled bacon. Let stand for 5 minutes before serving.



Loaded Baked Potato Salad

I revamped my mother's potato salad recipe to taste more like baked potatoes with all the fixin's, which I love. It's now the most anticipated dish at family gatherings. Even my mother asked for the recipe!

—JACKIE DECKARD SOLSBERRY, IN

PREP: 20 MIN. • **BAKE:** 40 MIN. + COOLING • **MAKES:** 20 SERVINGS

5 pounds small unpeeled red potatoes, cubed
1 teaspoon salt
½ teaspoon pepper
8 hard-cooked eggs, chopped
1 pound sliced bacon, cooked and crumbled
2 cups (8 ounces) shredded cheddar cheese

1 sweet onion, chopped
3 dill pickles, chopped
1½ cups (12 ounces) sour cream
1 cup mayonnaise
2 to 3 teaspoons prepared mustard

1. Place the potatoes in a greased 15x10x1-in. baking pan; sprinkle with salt and pepper. Bake, uncovered, at 425° for

40-45 minutes or until tender. Cool in pan on a wire rack.

2. In a large bowl, combine the potatoes, eggs, bacon, cheese, onion and pickles. In a small bowl, combine the sour cream, mayonnaise and mustard; pour over the potato mixture and toss to coat.

Jen's Baked Beans

My daughters requested baked beans one day, so I gave homemade ones a shot. With mustard, molasses and a dash of heat, I think these beans absolutely delicious.

—JENNIFER HEASLEY YORK, PA

PREP: 20 MIN. • **BAKE:** 50 MIN.
MAKES: 8 SERVINGS

- 6 bacon strips, chopped
- 4 cans (15½ ounces each) great northern beans, rinsed and drained
- 1½ cups ketchup
- ¾ cup packed brown sugar
- ½ cup molasses
- 3 tablespoons yellow mustard
- 2½ teaspoons garlic powder
- 1½ teaspoons hot pepper sauce
- ¼ teaspoon crushed red pepper flakes

1. Preheat oven to 325°. In an ovenproof Dutch oven, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings.
2. Return bacon to pan. Stir in remaining ingredients; bring to a boil. Place in oven; bake, covered, 50-60 minutes to allow flavors to blend.

FREEZE OPTION Freeze cooled baked beans in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little broth or water if necessary.





Homemade Antipasto Salad

This colorful salad is a definite crowd-pleaser. Guests love the homemade dressing, which is a nice change from bottled Italian.

—LINDA HARRINGTON WINDHAM, NH

PREP: 1 HOUR + CHILLING • **MAKES:** 50 (¾ CUP) SERVINGS

- 2 packages (1 pound each) spiral pasta
- 4 cups chopped green peppers
- 4 cups chopped seeded tomatoes
- 3 cups chopped onions
- 2 cans (15 ounces each) garbanzo beans or chickpeas, rinsed and drained
- 1 pound thinly sliced Genoa salami, julienned
- 1 pound sliced pepperoni, julienned

- ½ pound provolone cheese, cubed
- 1 cup pitted ripe olives, halved

DRESSING

- 1 cup red wine vinegar
- ½ cup sugar
- 2 tablespoons dried oregano
- 2 teaspoons salt
- 1 teaspoon pepper
- 1½ cups olive oil

1. Cook pasta according to package directions. Drain; rinse with cold water. In several large bowls, combine pasta, green peppers, tomatoes, onions, beans, salami, pepperoni, cheese and olives.
2. Place vinegar, sugar, oregano, salt and pepper in a blender. While processing, gradually add oil in a steady stream. Pour over pasta salad; toss to coat. Refrigerate, covered, 4 hours or overnight.

Glorified Hash Browns

You'll be surprised at how quick and easy it is to put together this dressed-up potato casserole! Serve it beyond the big game—it's perfect for parties, potlucks and family reunions.

—**BETTY KAY SITZMAN WRAY, CO**

PREP: 10 MIN. • **BAKE:** 40 MIN.
MAKES: 10 SERVINGS

- 2 cans (10¾ ounces each) condensed cream of celery soup, undiluted**
- 2 cartons (8 ounces each) spreadable chive and onion cream cheese**
- 1 package (2 pounds) frozen cubed hash brown potatoes**
- 1 cup (4 ounces) shredded cheddar cheese**

1. In a large microwave-safe bowl, combine the soup and cream cheese. Cover and cook on high for 3-4 minutes or until cream cheese is melted, stirring occasionally. Add the potatoes and stir until coated.

2. Spoon into a greased 13x9-in. baking dish. Bake, uncovered, at 350° for 35-40 minutes or until the potatoes are tender. Sprinkle with cheddar cheese. Bake 3-5 minutes longer or until cheese is melted.

FREEZE OPTION *Sprinkle cheddar cheese over unbaked casserole. Cover and freeze. To use, partially thaw in the refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake casserole as directed, increasing time as necessary to heat through and for a thermometer inserted in center to read 165°.*



Main Dishes & Sandwiches



Chicago Deep-Dish Pizza

Because I live near Chicago, I've managed to sample more than my share of deep-dish pizzas. This recipe lets you re-create the best of my hometown—right in yours!

—LYNN HAMILTON NAPERVILLE, IL

PREP: 40 MIN. + RISING • **BAKE:** 40 MIN.
MAKES: 12 SERVINGS

- 2 to 2½ cups all-purpose flour
- ¼ cup cornmeal
- 1 package (¼ ounce) quick-rise yeast
- 1½ teaspoons sugar
- ½ teaspoon salt
- 1 cup water
- ½ cup olive oil

TOPPINGS

- ½ pound sliced fresh mushrooms
- 4 teaspoons olive oil, divided
- 1 can (28 ounces) diced tomatoes, well drained
- 1 can (8 ounces) tomato sauce
- 1 can (6 ounces) tomato paste
- 2 to 3 garlic cloves, minced
- ½ teaspoon salt
- ¼ teaspoon dried basil
- ¼ teaspoon dried oregano
- ¼ teaspoon pepper
- 3 cups (12 ounces) shredded part-skim mozzarella cheese, divided
- 1 pound bulk Italian sausage, cooked and crumbled
- 24 slices pepperoni, optional
- ½ cup grated Parmesan cheese
- Thinly sliced fresh basil leaves, optional

1. In a large bowl, combine 1½ cups flour, cornmeal, yeast, sugar and salt. In a small saucepan, heat water and oil to 120°-130°. Add to dry ingredients; beat just until moistened. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning



once to grease the top. Cover and let rise in a warm place until doubled, about 30 minutes.

3. In a large skillet, sauté the mushrooms in 2 teaspoons oil until tender. In a large bowl, mix the tomatoes, tomato sauce, tomato paste, garlic and seasonings.

4. Generously grease a 13x9-in. baking pan or dish with remaining 2 teaspoons oil. Punch dough down. Roll out into a 15x11-in. rectangle. Transfer to prepared pan, pressing onto the bottom and halfway up the sides of pan. Sprinkle with 2 cups mozzarella cheese.

5. Spoon half of the sauce over the cheese (save remaining sauce for another use or for dipping). Layer with sausage, sautéed mushrooms and, if desired, pepperoni; top with the remaining mozzarella cheese and Parmesan cheese.
6. Cover and bake at 450° for 35 minutes. Uncover; bake about 5 minutes longer or until lightly browned. Sprinkle with basil if desired.

NOTE You may substitute 1 pound frozen pizza dough, thawed, for the pizza dough ingredients if desired.



Chicken Fajita Submarine Sandwiches

If you're a spice lover, my fajita subs get their zip from chili, cumin and pepper jack. But it's mild enough that anyone can enjoy it.

—JEN HALEY SIDNEY, NY

START TO FINISH: 30 MIN. • **MAKES:** 6 SERVINGS

1 tablespoon chili powder
1½ teaspoons ground cumin
½ teaspoon ground oregano
¼ teaspoon salt
¼ teaspoon garlic powder
Dash cayenne pepper
1 tablespoon canola oil
1 pound boneless skinless chicken breasts, cut into $\frac{3}{4}$ -inch cubes
1 medium sweet red pepper, cut into strips
1 medium onion, halved and sliced

½ cup water
½ cup mayonnaise
1 loaf (1 pound) French bread, halved lengthwise
6 slices pepper jack cheese

1. In a small bowl, mix the first six ingredients. In a large skillet, heat oil over medium heat. Add chicken, pepper and onion; cook and stir 10-12 minutes or until no longer pink and vegetables are tender. Stir in water and seasoning

mixture. Bring to a boil; cook and stir 8-10 minutes or until thickened.

2. Spread mayonnaise over cut sides of bread. Layer with cheese and chicken mixture. Replace tops. Cut crosswise into six pieces.

FREEZE OPTION Freeze cooled meat mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary.

Onion & Green Chili Enchiladas

When we have guests, they usually request my infamous enchiladas. I make a meatless version, but feel free to add cooked chicken.

—ANTHONY BOLTON BELLEVUE, NE

PREP: 20 MIN. • **BAKE:** 20 MIN.
MAKES: 6 SERVINGS

- 2** tablespoons butter
- 3** large onions, sliced (about 6 cups)
- 2** cups (8 ounces) shredded cheddar cheese, divided
- 1** cup sour cream
- ½** cup salsa
- 2** tablespoons reduced-sodium taco seasoning
- 12** flour tortillas (6 inches)
- 2** cans (10 ounces each) green enchilada sauce
- Minced fresh cilantro, optional

- 1.** Preheat oven to 350°. In a large skillet, heat butter over medium heat. Add onions; cook and stir 8-10 minutes or until tender and golden brown. Cool slightly.
- 2.** Meanwhile, in a large bowl, combine 1 cup cheese, sour cream, salsa and taco seasoning. Stir in cooled onions.
- 3.** Place 2 tablespoons mixture off center on each tortilla. Roll up and place in a well-greased 13x9-in. baking dish, seam side down. Top with sauce; sprinkle with remaining cheese.
- 4.** Bake, uncovered, 20-25 minutes or until heated through and cheese is melted. Sprinkle with cilantro, if desired.





Crispy Buffalo Chicken Wraps

I'm big on wraps, even when I go out to eat. As a busy stay-at-home mom, I flip to this family favorite a lot. It's so good with chips and salsa on the side.

—CHRISTINA ADDISON BLANCHESTER, OH

START TO FINISH: 30 MIN. • **MAKES:** 4 SERVINGS

- 1 package (12 ounces) frozen popcorn chicken**
- 1 package (8 ounces) shredded lettuce**
- 2 medium tomatoes, finely chopped**
- 1 cup (4 ounces) shredded cheddar cheese**
- ½ cup Buffalo wing sauce**

- 4 flour tortillas (10 inches), warmed**
- Ranch or chipotle ranch salad dressing, optional**

1. Cook chicken according to package directions; coarsely chop chicken. In a large bowl, mix the chicken, lettuce,

tomatoes and cheese. Drizzle with wing sauce; toss to coat.

2. Spoon 1½ cups chicken mixture down center of each tortilla. Fold bottom of tortilla over filling; fold both sides to close. Serve immediately with salad dressing if desired.

Mini Pork Pies

I discovered my love of pork pies as a child when my dad would take me to a local pork pie place for lunch.

These mini versions are perfect for a house full of football fans.

—RENEE MURBY JOHNSTON, RI

PREP: 1 HOUR • **BAKE:** 15 MIN.
MAKES: 10 SERVINGS

- 1 tablespoon cornstarch
- 1¼ cups reduced-sodium chicken broth
- 2 pounds ground pork
- 3 garlic cloves, minced
- 1½ teaspoons salt
- ½ teaspoon pepper
- ⅛ to ¼ teaspoon ground cloves
- ⅛ to ¼ teaspoon ground nutmeg
- ⅛ teaspoon cayenne pepper
- 2 packages (14.1 ounces each) refrigerated pie pastry
- 1 large egg
- 2 teaspoons 2% milk

1. Preheat oven to 425°. In a small saucepan, mix the cornstarch and broth until blended; bring to a boil, stirring constantly. Cook and stir 1-2 minutes or until thickened. Remove from heat.
2. In a large skillet, cook pork, garlic and seasonings over medium heat 6-8 minutes or until pork is no longer pink, breaking up pork into crumbles; drain. Add broth mixture; cook and stir 1-2 minutes or until thickened. Cool slightly.
3. Unroll each pastry sheet. On a work surface, roll each into a 12-in. circle. Using floured round cookie cutters, cut twenty 4-in. circles and twenty 2¾-in. circles, rerolling the scraps as needed. Place large circles in ungreased muffin cups, pressing pastry onto bottoms and up sides.
4. Fill each with 3 tablespoons pork mixture. Place small circles over filling; press edges with a fork to seal. In a small bowl, whisk egg and milk; brush over tops. Cut slits in pastry.



5. Bake 15-20 minutes or until golden brown. Carefully remove pies to wire racks. Serve warm.
- FREEZE OPTION** Freeze the cooled pies in freezer containers. To use, partially

thaw pies in refrigerator overnight. Reheat on ungreased baking sheets in a preheated 350° oven 14-17 minutes or until heated through.



Chipotle Chili Dogs

I created these dogs for the 125th anniversary of a small town in southern Minnesota. They have a medium spice level, and people of all ages love them.

—BARB TEMPLIN NORWOOD, MN

START TO FINISH: 25 MIN. • **MAKES:** 6 SERVINGS

6 hot dogs
½ pound ground beef
¼ cup chopped onion
1 garlic clove, minced
1 can (8 ounces) tomato sauce
2½ teaspoons minced chipotle peppers in adobo sauce
¾ teaspoon chili powder
¼ teaspoon salt
⅛ teaspoon pepper

6 hot dog buns, split
3 tablespoons sour cream
3 tablespoons salsa
¾ cup shredded cheddar cheese
2 green onions, chopped

1. Cook hot dogs according to package directions. Meanwhile, in a large skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain.

Stir in the tomato sauce, chipotle peppers, chili powder, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 4-5 minutes or until flavors are blended.

2. Place hot dogs in buns. Spoon chili over hot dogs. In a small bowl, combine sour cream and salsa; spoon over tops. Sprinkle with cheese and green onions.

Dr Spicy BBQ Pork

I served this at a party and kept it warm in a slow cooker after roasting it in the oven. The pork is great by itself or piled high on rolls.

—MICHELLE GAUER SPICER, MN

PREP: 25 MIN. • **BAKE:** 4 HOURS
MAKES: 12 SERVINGS (¾ CUP EACH)

- 1 boneless pork shoulder roast (5 to 7 pounds)**
- 1 teaspoon garlic powder**
- ½ teaspoon salt**
- ½ teaspoon freshly ground pepper**
- 6 chipotle peppers in adobo sauce, finely chopped (about ⅓ cup)**
- 1 large sweet onion, halved and sliced**
- 2 tablespoons brown sugar**
- 2 cans (12 ounces each) Dr Pepper**
- 1 cup barbecue sauce**
- French-fried onions, optional**

- 1.** Preheat oven to 325°. Sprinkle roast with garlic powder, salt and pepper; rub with chipotle peppers. Place in a Dutch oven. Top with sweet onion; sprinkle with brown sugar. Pour Dr Pepper around roast. Bake, covered, 4 to 4½ hours or until meat is tender.
- 2.** Remove roast; cool slightly. Strain cooking juices, reserving onion; skim fat from juices.
- 3.** Shred pork with two forks. Return juices, onion and pork to Dutch oven. Stir in barbecue sauce; heat through over medium heat, stirring the pork occasionally. If desired, sprinkle with french-fried onions.





Caramelized Ham & Swiss Buns

My neighbor shared her version of this recipe with me. You can make it ahead and cook it quickly when company arrives. The combo of poppy seeds, ham and cheese, horseradish and brown sugar makes it simply delicious!

—IRIS WEIHEMULLER BAXTER, MN

PREP: 25 MIN. + CHILLING • **BAKE:** 30 MIN. • **MAKES:** 1 DOZEN

- 1 package (12 ounces) Hawaiian sweet rolls, split**
- ½ cup horseradish sauce**
- 12 slices deli ham**
- 6 slices Swiss cheese, halved**
- ½ cup butter, cubed**
- 2 tablespoons finely chopped onion**
- 2 tablespoons brown sugar**
- 1 tablespoon spicy brown mustard**

- 2 teaspoons poppy seeds**
- 1½ teaspoons Worcestershire sauce**
- ¼ teaspoon garlic powder**

1. Spread roll bottoms with horseradish sauce. Layer with the ham and cheese; replace tops. Arrange in a single layer in a greased 9-in. square baking pan.

- 2.** In a small skillet, heat butter over medium-high heat. Add onion; cook and stir 1-2 minutes or until tender. Stir in remaining ingredients. Pour over rolls. Refrigerate, covered, several hours or overnight.
- 3.** Preheat oven to 350°. Bake, covered, 25 minutes. Bake, uncovered, 5-10 minutes longer or until golden brown.

Sausage Bread Sandwiches

I make these sandwiches in my spare time and freeze them so they're ready when needed, like for tailgating when we attend Kansas State football games.

—DONNA ROBERTS MANHATTAN, KS

PREP: 30 MIN. • **BAKE:** 20 MIN.
MAKES: 4 SANDWICH LOAVES
(3 PIECES EACH)

- 1 package (16 ounces) hot roll mix
- 2 pounds reduced-fat bulk pork sausage
- 2 tablespoons dried parsley flakes
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- ½ teaspoon dried oregano
- 2 cups (8 ounces) shredded part-skim mozzarella cheese
- ½ cup grated Parmesan cheese
- 1 large egg
- 1 tablespoon water

1. Preheat oven to 350°. Prepare roll mix dough according to package directions.
2. Meanwhile, in a large skillet, cook sausage over medium heat 8-10 minutes or until no longer pink, breaking into crumbles; drain. Stir in seasonings.
3. Divide dough into four portions. On a lightly floured surface, roll each into a 14x8-in. rectangle. Top each portion with ¼ cups sausage mixture to within 1 inch of edges; sprinkle with ½ cup mozzarella cheese and 2 tablespoons Parmesan cheese. Roll up jelly-roll style, starting with a long side; pinch the seams and ends to seal.
4. Transfer to greased baking sheets, seam side down. In a small bowl, whisk egg with water; brush over loaves. Bake 20-25 minutes or until golden brown and heated through. Cool loaves 5 minutes before slicing.

FREEZE OPTION Cool the cooked sandwiches 1 hour on wire racks. Cut each



sandwich into thirds; wrap each securely in foil. Freeze until serving. To reheat sandwiches in the oven, place wrapped

frozen sandwiches on a baking sheet. Heat in a preheated 375° oven for 20-25 minutes or until heated through.

Slow-Cooked Eats



Brisket Sliders with Caramelized Onions

For a dear friend's going-away party, I made a juicy brisket and turned it into sliders. Cook the brisket ahead and slider assembly will be a breeze.

—**MARLIES COVENTRY**
NORTH VANCOUVER, BC

PREP: 25 MIN. + MARINATING
COOK: 7 HOURS
MAKES: 2 DOZEN

- 2 tablespoons plus $\frac{1}{8}$ teaspoon salt, divided
- 2 tablespoons sugar
- 2 tablespoons whole peppercorns, crushed
- 5 garlic cloves, minced
- 1 fresh beef brisket (about 4 pounds)
- 1 cup mayonnaise
- $\frac{1}{2}$ cup crumbled blue cheese
- 2 teaspoons horseradish
- $\frac{1}{8}$ teaspoon cayenne pepper
- 3 medium carrots, cut into 1-inch pieces
- 2 medium onions, chopped
- 2 celery ribs, chopped
- 1 cup dry red wine or beef broth
- $\frac{1}{4}$ cup stone-ground mustard
- 3 bay leaves
- 1 tablespoon olive oil
- 3 medium onions, sliced
- 24 mini buns
- Arugula and tomato slices, optional

1. In a bowl, combine 2 tablespoons salt, sugar, peppercorns and garlic; rub onto all sides of brisket. Wrap in plastic; refrigerate 8 hours or overnight. In a small bowl, combine mayonnaise, blue cheese, horseradish and cayenne. Refrigerate until assembling.
2. Place carrots, chopped onions and celery in a 6- or 7-qt. slow cooker. Unwrap brisket; place on top of vegetables. In a

small bowl, combine red wine, mustard and bay leaves; pour over brisket. Cook, covered, on low 7-9 hours or until meat is fork-tender. Meanwhile, in a large skillet, heat oil over medium heat. Add sliced onions and remaining salt; cook and stir until softened. Reduce the heat to medium-low; cook 30-35 minutes or until deep golden brown, stirring occasionally.

3. Remove brisket; cool slightly. Reserve 1 cup cooking juices; discard remaining juices. Skim fat from reserved juices. Thinly slice brisket across the grain; return to slow cooker. Pour the juices over brisket.
4. Serve brisket on buns with the mayonnaise mixture and caramelized onions and, if desired, arugula and tomato slices.





Hearty Pork and Black Bean Nachos

Our family loves coming home to this incredible nacho platter, and I love how easy it is to prepare.

—FAITH STOKES CHICKAMAUGA, GA

PREP: 15 MIN. • **COOK:** 6 HOURS • **MAKES:** 10 SERVINGS

- 1 package (4 ounces) beef jerky
- 3 pounds pork spareribs, cut into 2-rib sections
- 4 cans (15 ounces each) black beans, rinsed and drained
- 4 cups beef broth
- 1 medium onion, chopped
- 6 bacon strips, cooked and crumbled
- 3 large garlic cloves, minced
- 1 teaspoon crushed red pepper flakes
- Tortilla chips
- Optional toppings: shredded cheddar cheese, sour cream, thinly sliced green onions, pickled jalapenos and chopped tomatoes

1. Place beef jerky in a food processor; pulse until finely ground. Place ribs in a 5- or 6-qt. slow cooker; top with jerky, beans, broth, onion, bacon, garlic and pepper flakes. Cook ribs, covered, on low 6-8 hours or until meat is tender.
2. When cool enough to handle, remove meat from bones; discard bones. Shred meat with two forks; return to slow cooker. Strain pork mixture; discard juices. Serve with the chips and toppings as desired.

FREEZE OPTION Freeze cooled shredded meat mixture with juices in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally. Strain pork mixture; discard juices. Serve with chips and toppings as desired.

Loaded Potato Soup

I like to put a twist on my grandmother's recipes, as I did with this one. I look forward to passing my own delicious comfort food recipes down to my kids.

—JAMIE CHASE RISING SUN, IN

PREP: 30 MIN. • **COOK:** 8¼ HOURS
MAKES: 12 SERVINGS (4 QUARTS)

- 5 pounds potatoes, peeled and cubed (about 10 cups)**
- 1 medium onion, finely chopped**
- 5 cans (14½ ounces each) chicken broth**
- 1 garlic clove, minced**
- 1½ teaspoons salt**
- ¼ teaspoon pepper**
- 2 packages (8 ounces each) cream cheese, softened and cubed**
- 1 cup half-and-half cream**
- ¼ cup butter, cubed**

TOPPINGS

- 1 pound bacon strips, cooked and crumbled**
- ¾ cup shredded sharp cheddar cheese**
- ¼ cup minced chives**

- 1.** Place potatoes and onion in a 6-qt. slow cooker; add broth, garlic, salt and pepper. Cook, covered, on low 8-10 hours or until potatoes are tender.
- 2.** Mash potatoes to desired consistency. Stir in cream cheese, cream and butter. Cook, covered, 15 minutes longer or until heated through.
- 3.** Just before serving, whisk soup to combine. Top servings with bacon, cheese and chives.





Upside-Down Frito Pie

Using ground turkey is a smart way to lighten up this hearty family-pleaser!

—MARY BERG LAKE ELMO, MN

PREP: 15 MIN. • **COOK:** 2 HOURS • **MAKES:** 6 SERVINGS

- 2 pounds ground turkey or beef**
- 1 medium onion, chopped**
- 2 envelopes chili seasoning mix**
- 1 can (10 ounces) diced tomatoes and green chilies, undrained**
- 1 can (8 ounces) tomato sauce**
- 1 can (15 ounces) pinto beans, rinsed and drained**
- 1 cup shredded cheddar cheese**
- 3 cups corn chips**

Sour cream, minced fresh cilantro and additional chopped onion, optional

1. In a large skillet, cook turkey and onion over medium heat 8-10 minutes or until no longer pink, breaking into crumbles; stir in chili seasoning. Transfer to a 3- or 4-qt. slow cooker. Pour the tomatoes and tomato sauce over turkey.

2. Cook, covered, on low 2-3 hours or until heated through. Stir turkey mixture to combine. Top with beans. Sprinkle with cheese. Cook, covered, 5-10 minutes or until cheese is melted. Top with chips. If desired, serve with sour cream, minced cilantro and additional onion.

Potluck Bacon Mac & Cheese

This wholesome macaroni and cheese is slow-cooker easy. Take it to your next potluck!
—KELLY SILVERS EDMOND, OK

PREP: 30 MIN. • **COOK:** 2 HOURS
MAKES: 8 SERVINGS

- 1 pound bacon strips, chopped**
- 1 package (16 ounces) elbow macaroni**
- ¼ cup all-purpose flour**
- 2 teaspoons garlic powder**
- 2 teaspoons onion powder**
- ½ paprika, optional**
- 2 cans (12 ounces each) evaporated milk**
- 2 cups reduced-sodium chicken broth**
- 8 ounces process cheese (Velveeta), cubed**
- 2 cups (8 ounces) shredded cheddar cheese**

- 1.** Fold two 18-in.-long pieces of foil into two 18x4-in. strips. Line perimeter of a 4-qt. slow cooker with foil strips; spray with cooking spray.
- 2.** In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels, reserving the drippings. In the same skillet, heat 2 tablespoons bacon drippings over medium heat; cook pasta in the drippings 2 minutes or until edges turn translucent. Transfer to slow cooker.
- 3.** In the same skillet, heat ¼ cup bacon drippings over medium heat. Add flour, garlic powder, onion powder and, if desired, paprika. Cook and stir 1-2 minutes or until the flour begins to turn pale golden brown. Gradually whisk in milk and broth. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Stir in cheeses; transfer to slow cooker. Stir in pasta. Cook, covered, 2-3 hours or until pasta is tender. Top with bacon.





Pork and Beef Barbecue

It's the combination of beef stew meat and tender pork that keeps friends and family asking about these tangy sandwiches. Add a little lettuce and tomato for a crisp contrast.

—CORBIN DETGEN BUCHANAN, MI

PREP: 15 MIN. • **COOK:** 6 HOURS • **MAKES:** 12 SERVINGS

1 can (6 ounces) tomato paste
½ cup packed brown sugar
¼ cup chili powder
¼ cup cider vinegar
2 teaspoons Worcestershire sauce
1 teaspoon salt
1½ pounds beef stew meat, cut into
¾-inch cubes

1½ pounds pork chop suey meat or pork
tenderloin, cut into **¾**-inch cubes
3 medium green peppers, chopped
2 large onions, chopped
12 sandwich buns, split
Lettuce and tomatoes, optional

1. In a 5-qt. slow cooker, combine the first six ingredients. Stir in beef, pork, green peppers and onions. Cover and cook on low for 6-8 hours or until the meat is tender.
2. Shred the meat with two forks. Serve on the buns, with lettuce and tomatoes if desired.

Buffalo Wing Dip

If you love spicy wings, you'll love this dip. It's super cheesy, full of rich flavor and really has the flavor of Buffalo wings!

—TASTE OF HOME TEST KITCHEN

PREP: 20 MIN. • **COOK:** 2 HOURS

MAKES: 6 CUPS

- 2 packages (8 ounces each) cream cheese, softened**
- ½ cup ranch salad dressing**
- ½ cup sour cream**
- 5 tablespoons crumbled blue cheese**
- 2 cups shredded cooked chicken**
- ½ cup Buffalo wing sauce**
- 2 cups (8 ounces) shredded cheddar cheese, divided**
- 1 green onion, sliced**
- Tortilla chips**

- 1.** In a small bowl, combine the cream cheese, dressing, sour cream and blue cheese. Transfer to a 3-qt. slow cooker. Layer with chicken, wing sauce and 1 cup cheese. Cover and cook on low for 2-3 hours or until heated through.
- 2.** Sprinkle with remaining cheese and onion. Serve with tortilla chips.





Spicy Touchdown Chili

Football, cool weather and chili just seem to go together. Whether I'm cheering on the local team on a Friday night or enjoying a Saturday afternoon of Oklahoma Sooner football with some friends, I enjoy serving this chili on game day.

—CHRIS NEAL QUAPAW, OK

PREP: 30 MIN. • **COOK:** 4 HOURS • **MAKES:** 12 SERVINGS (3 QUARTS)

- 1 pound ground beef
- 1 pound bulk pork sausage
- 2 cans (16 ounces each) kidney beans, rinsed and drained
- 2 cans (15 ounces each) pinto beans, rinsed and drained
- 2 cans (14½ ounces each) diced tomatoes with mild green chilies, undrained
- 1 can (14½ ounces) diced tomatoes with onions, undrained

- 1 can (12 ounces) beer
- 6 bacon strips, cooked and crumbled
- 1 small onion, chopped
- ¼ cup chili powder
- ¼ cup chopped pickled jalapeño slices
- 2 teaspoons ground cumin
- 2 garlic cloves, minced
- 1 teaspoon dried basil
- ¾ teaspoon cayenne pepper

1. In a large skillet, cook beef over medium heat 6-8 minutes or until no longer pink, breaking into crumbles; drain. Transfer to a 6-qt. slow cooker. Repeat with sausage.
2. Stir in the remaining ingredients. Cook, covered, on low 4-5 hours or until heated through.

Cranberry Hot Wings

Earn major points with your home team when you serve these wings.

—NOREEN MCCORMICK DANEK
CROMWELL, CT

PREP: 45 MIN. • **COOK:** 3 HOURS
MAKES: ABOUT 4 DOZEN

- 1 can (14 ounces) jellied cranberry sauce
- ½ cup orange juice
- ¼ cup hot pepper sauce
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 1 tablespoon packed brown sugar
- 1 tablespoon Dijon mustard
- 2 teaspoons garlic powder
- 1 teaspoon dried minced onion
- 1 garlic clove, minced
- 5 pounds chicken wings (about 24 wings)
- 1 teaspoon salt
- 4 teaspoons cornstarch
- 2 tablespoons cold water

1. Whisk together first 10 ingredients. For chicken, use a sharp knife to cut through two wing joints; discard wing tips. Place wings in a 6-qt. slow cooker; sprinkle with salt. Pour the cranberry mixture over top. Cook, covered, on low until tender, 3-4 hours.

2. To serve, remove the wings to a 15x10x1-in. pan; arrange in a single layer. Preheat broiler.

3. Transfer cooking juices to a skillet; skim fat. Bring the juices to a boil; cook until the mixture is reduced by half, 15-20 minutes, stirring occasionally. Mix cornstarch and water until smooth; stir into juices. Return to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes.

4. Meanwhile, broil wings 3-4 in. from heat until lightly browned, 2-3 minutes. Brush with glaze before serving. Serve with remaining glaze.



Desserts



Tailgate Apple Pies

Made as single servings, this treat is ideal for tailgating or other parties. When I serve a platter of my pies, they disappear quickly. While these pies are shaped into footballs, you can also cut out the tender pastry with large cookie cutters into holiday shapes.

—JENNIFER STOLTZ SPRING GREEN, WI

PREP: 35 MIN. + CHILLING

BAKE: 15 MIN./BATCH

MAKES: 1 DOZEN

- 3¾ cups all-purpose flour
- ¾ teaspoon salt
- 1 cup cold butter, cubed
- ¾ cup shortening
- 9 to 10 tablespoons cold water

FILLING

- 2 tablespoons butter
- 5 cups finely chopped peeled tart apples
- ⅓ cup packed brown sugar
- ½ teaspoon cornstarch
- ⅛ teaspoon ground cinnamon
- 1 teaspoon lemon juice
- ½ teaspoon vanilla extract
- 1 egg, lightly beaten
- Coarse sugar

1. In a large bowl, combine flour and salt; cut in butter and shortening until crumbly. Gradually add water, tossing with a fork until dough holds together when pressed. Divide dough in half; form each into a disk. Wrap separately in plastic wrap; refrigerate 1 hour or until easy to handle.

2. Meanwhile, in a large skillet, heat butter over medium heat. Add apples; cook and stir 5 minutes. Mix brown sugar, cornstarch and cinnamon; add to apples. Cook and stir 7-8 minutes longer or until apples begin to soften and caramelize. Remove from heat; stir in lemon juice and vanilla. Cool completely.



3. Preheat oven to 400°. On a lightly floured surface, roll one portion of dough to ⅛-in. thickness. Cut 12 footballs with a floured 4-in. football-shaped cookie cutter.

4. Transfer half of the footballs to a parchment-lined baking sheet. Spoon about 2 tablespoons filling onto center of each. Brush edges of pastry with egg. Top with remaining footballs; press edges

with a fork to seal. Cut three slits in top of pastry and score a curved line on each end of the footballs. Brush tops with egg; sprinkle with coarse sugar.

5. Bake 15-20 minutes or until golden brown. While pies are baking, repeat with remaining dough and filling.

6. Let the pies stand 5 minutes before removing to wire racks. Serve warm or at room temperature.



Butterscotch Toffee Cookies

My cookie recipe, with its big butterscotch flavor, stands out at events among all the chocolate. I like to enjoy it with a glass of milk or a cup of coffee. It's my fall-back recipe when I'm short on time and need something delicious fast.

—ALLIE BLINDER NORCROSS, GA

PREP: 10 MIN. • **BAKE:** 10 MIN./BATCH • **MAKES:** 5 DOZEN

- 2 large eggs**
- ½ cup canola oil**
- 1 package butter pecan cake mix (regular size)**
- 1 package (10 to 11 ounces) butterscotch chips**

- 1 package (8 ounces) milk chocolate English toffee bits**

1. Preheat oven to 350°. In a large bowl, beat eggs and oil until blended; gradually add cake mix and mix well. Fold in chips and toffee bits.

2. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake 10-12 minutes or until golden brown. Cool cookies 1 minute before removing to wire racks.

Cherry Chewbibles

This is a good dish to carry to potlucks and parties. It's a hit at home, too—my husband rates it as one of his favorite desserts.

—DEBBI SMITH CROSSETT, AR

PREP: 25 MIN. • **BAKE:** 30 MIN. + COOLING
MAKES: 20 SERVINGS

CRUST

- 1¼ cups all-purpose flour
- ½ cup packed brown sugar
- ½ cup butter-flavored shortening
- 1 cup chopped walnuts, divided
- ½ cup flaked coconut

FILLING

- 2 packages (8 ounces each) cream cheese, softened
- ¾ cup sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cans (21 ounces each) cherry pie filling

1. In a bowl, combine flour and brown sugar; cut in shortening until fine crumbs form. Stir in ½ cup nuts and coconut. Set aside ½ cup crumb mixture for topping. Press remaining mixture into a greased 13x9-in. baking pan.
2. Bake at 350° for 12-15 minutes or until lightly browned. Meanwhile, for filling, beat cream cheese, sugar, eggs and vanilla in a bowl until smooth. Spread over hot crust. Bake 15 minutes.
3. Spread pie filling on top. Combine remaining nuts and reserved crumbs; sprinkle over cherries. Bake 15 minutes more. Cool. Refrigerate until serving.





Bacon Chocolate Chip Cheesecake Blondies

It doesn't get much better than a cookie, brownie and cheesecake all mixed up together with bacon to top it off. You'll see why!

—KATIE O'KEEFFE DERRY, NH

PREP: 30 MIN. • **BAKE:** 45 MIN. + CHILLING • **MAKES:** 16 SERVINGS

8 bacon strips, cooked and crumbled

1 cup butter, softened

¾ cup sugar

¾ cup packed brown sugar

2 large eggs

1 teaspoon vanilla extract

2¼ cups all-purpose flour

1 teaspoon salt

1 teaspoon baking soda

2 cups (12 ounces) semisweet

chocolate chips

CHEESECAKE LAYER

**2 packages (8 ounces each) cream
cheese, softened**

1 cup sugar

2 large eggs

¾ cup 2% milk

2 teaspoons vanilla extract

1. Preheat oven to 375°. Line a 9-in. square baking pan with foil, letting ends extend up sides; grease foil.

2. Reserve ¼ cup crumbled bacon for top. In a large bowl, cream butter and sugars until light and fluffy. Beat in eggs and vanilla. In another bowl, whisk flour, salt and baking soda; gradually beat into creamed mixture. Stir in chocolate chips and remaining bacon. Press half of the dough onto bottom of prepared pan.

3. For cheesecake layer, in a large bowl, beat cream cheese and sugar until smooth. Add eggs, milk and vanilla; beat on low speed just until blended. Pour over dough in prepared pan; drop remaining dough by rounded tablespoons over cheesecake layer. Sprinkle with reserved bacon.

4. Bake 45-50 minutes or until golden brown. Cool in pan on a wire rack. Refrigerate at least 4 hours before cutting. Lifting with foil, remove from pan. Cut into bars.

Sweet-on-Pizza Pizza

Shaped into tomatoes, onions and green peppers, gumdrops mimic savory pizza toppings. We like a layer of flaked coconut cheese and a sprinkle of jelly bean olives, but let your imagination run wild.

—SANDY GIBBONS OCEAN PARK, WA

PREP: 30 MIN. • **BAKE:** 15 MIN. + COOLING
MAKES: 8-10 SLICES

- 1 tube (16½ ounces) refrigerated chocolate chip cookie dough, softened**
- 1½ cups flaked coconut**
- 1½ teaspoons water**
- 8 drops yellow food coloring**
- 1 drop red food coloring**
- Large green, red and white gumdrops**
- 1 cup (6 ounces) semisweet chocolate chips**
- 1 cup peanut butter**
- Small black jelly beans**

- 1.** Preheat oven to 350°. Press cookie dough onto a greased 12-in. pizza pan. Bake 15-20 minutes or until deep golden brown. Cool on a wire rack.
- 2.** Place coconut in a resealable plastic bag; add water and yellow and red food coloring. Seal bag and shake well to tint; set aside. Cut green gumdrops in half. Flatten red and white gumdrops. Using a ½-in. round cookie cutter, cut out the center of each white gumdrop.
- 3.** In a microwave-safe bowl, melt chocolate chips; stir until smooth. Place peanut butter in another microwave-safe bowl; microwave, uncovered, on high for 1 minute or until slightly softened. Spread chocolate over cookie crust; spread with peanut butter.
- 4.** Sprinkle with the cheese (tinted coconut). Top with green peppers, tomatoes and onions (green, red and white gumdrops) and olives (black jelly beans); press down gently.





Touchdown Cookies

With some sweet touches, you can transform regular sugar cookies into a special treat for fans at your pigskin party.

—SISTER JUDITH LABROZZI CANTON, OH

PREP: 25 MIN. • **BAKE:** 10 MIN. + COOLING • **MAKES:** 4½ DOZEN

- 1 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda

GLAZE

- 2 cups confectioners' sugar
- 4 to 5 tablespoons hot water
- 3 to 4 teaspoons baking cocoa

1. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cream of tartar and baking soda; gradually add to the creamed mixture and mix well. Cover and refrigerate for 3 hours or until easy to handle.
2. On a lightly floured surface, roll out dough to ⅛-in. thickness. Cut with a football-shaped cookie cutter. Place 2 in. apart on ungreased baking sheets.

3. Bake at 350° for 8-10 minutes or until lightly browned. Remove to wire racks to cool.
4. In a large bowl, combine the confectioners' sugar and enough hot water to achieve spreading consistency; beat until smooth. Place 3 tablespoons glaze in a small bowl; set aside.
5. Add cocoa to remaining glaze; stir until smooth. Spread brown glaze over cookies. Pipe white glaze onto cookies to form football laces.

Fudgy S'mores Brownies

I combined the perfect summer snack with my favorite brownie recipe to create a treat that's sure to wow at your next tailgate.

—JUDY CUNNINGHAM MAX, ND

PREP: 15 MIN. • **BAKE:** 25 MIN. + COOLING
MAKES: 1 DOZEN

- 1½ cups butter, softened**
- 2⅔ cups sugar**
- 4 large eggs**
- 1 tablespoon vanilla extract**
- 2 cups all-purpose flour**
- 1 cup baking cocoa**
- ½ teaspoon salt**
- 1 cup Golden Grahams, coarsely crushed**
- 1¾ cups miniature marshmallows**
- 4 ounces milk chocolate, chopped**

- 1.** Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla. In a bowl, mix flour, cocoa and salt; gradually beat into creamed mixture.
- 2.** Spread into a greased 13x9-in. baking pan. Bake 25-30 minutes or until a toothpick inserted in center comes out with moist crumbs (do not overbake).
- 3.** Preheat broiler. Sprinkle baked brownies with cereal and marshmallows; broil 5-6 in. from heat 30-45 seconds or until marshmallows are golden brown. Immediately sprinkle with chopped chocolate. Cover with foil and let stand 5 minutes or until chocolate begins to melt. Remove foil and cool completely in pan on a wire rack. Cut into bars.





Ultimate Candy Bar Cookies

An abundance of leftover candy inspired these treats. You can make them with any kind of little candy bars or chocolate candies that you have on hand.

—TARA JOHN PLYMOUTH, MN

PREP: 30 MIN. • **BAKE:** 10 MIN./BATCH • **MAKES:** 4½ DOZEN

7 Butterfinger candy bars (2.1 ounces each), coarsely chopped
1 cup butter, softened
2 large eggs
3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
27 Reese's mini peanut butter cups
27 miniature Snickers candy bars

1. Preheat oven to 375°. Place Butterfinger candy bars in a food processor; process until ground. In a large bowl, cream butter and 2 cups ground candy bars until blended. Beat in eggs. In another bowl, whisk flour, baking powder and salt; gradually beat into creamed mixture.
2. Shape into 1-in. balls; roll in the remaining ground candy bars. Place 2 in.

apart on parchment paper-lined baking sheets. Bake 8-10 minutes or until tops are cracked.

3. Immediately press a piece of candy into center of each cookie. Cool on pans 2 minutes. Remove to wire racks to cool.
FREEZE OPTION *Freeze the cookies, layered between waxed paper, in freezer containers. To use, thaw before serving.*

Chocolate Peanut-Butter Crunch Bars

My take on the classic Rice Krispies bars brings in a salty-sweet twist. The bars feature a peanut butter layer underneath a rich chocolate topping—garnished with peanuts and pretzels.

—SHERRI MELOTIK OAK CREEK, WI

PREP: 20 MIN. + CHILLING
MAKES: 3 DOZEN

- 3 cups miniature pretzels, coarsely chopped**
- 10 tablespoons butter, divided**
- 1 package (10½ ounces) miniature marshmallows**
- 3 cups Rice Krispies**
- ½ cup light corn syrup, divided**
- ¾ cup peanut butter chips**
- 1 cup (6 ounces) semisweet chocolate chips**
- ¼ cup dry roasted peanuts, chopped**

1. Reserve ⅓ cup chopped pretzels. In a large microwave-safe bowl, microwave 6 tablespoons butter on high for 45-60 seconds or until melted. Stir in the marshmallows; cook 1 to 1½ minutes or until marshmallows are melted, stirring every 30 seconds. Stir in Rice Krispies and remaining chopped pretzels. Immediately press into a greased 13x9-in. baking pan.

2. In another microwave-safe bowl, combine 2 tablespoons butter and ¼ cup corn syrup. Microwave, uncovered, on high for 45-60 seconds or until butter is melted, stirring once. Add peanut butter chips; cook 30-40 seconds or until chips are melted, stirring once. Spread over cereal layer.

3. In a microwave-safe bowl, combine the remaining corn syrup and remaining butter. Cook on high for 45-60 seconds or

until butter is melted, stirring once. Add chocolate chips; cook 30-40 seconds longer or until chips are melted, stirring once. Spread over top.

4. Sprinkle with peanuts and reserved pretzels; press down gently. Cover and refrigerate 30 minutes or until set. Cut into bars. Store in airtight containers.



Game Day Potluck

GENERAL INDEX

APPETIZERS & SNACKS

Bacon Cheeseburger Slider Bake
Baked Reuben Dip
Buffalo Wing Dip
Cranberry Hot Wings
Football Fest Empanadas
Hearty Pork and Black Bean Nachos
Jalapeno Popper Spread
Mini Mac & Cheese Bites
Party Franks
Pizza Monkey Bread
Sweet Gingered Chicken Wings
Touchdown Brat Sliders

APPLES

Candy Bar Apple Salad
Tailgate Apple Pies

BACON

Bacon Chocolate Chip Cheesecake Blondies
Loaded Baked Potato Salad
Loaded Potato Soup
Potluck Bacon Mac & Cheese

BEANS

Hearty Pork and Black Bean Nachos
Jen's Baked Beans
Sally's West Coast Chili
Spicy Touchdown Chili
White Bean & Chicken Enchilada Soup

BEEF & GROUND BEEF

Bacon Cheeseburger Slider Bake
Baked Reuben Dip
Brisket Sliders with Caramelized Onions
Cheeseburger Soup
Chipotle Chili Dogs
Game Day Gumbo
Meat Buns
Pork and Beef Barbecue
Sally's West Coast Chili
Spicy Touchdown Chili
Upside-Down Frito Pie

BREADS

Garlic Bread Mini Muffins
Herb & Olive Oil Corn Bread
Meat Buns
Pizza Monkey Bread

CABBAGE

Baked Reuben Dip
Zesty Coleslaw

CASSEROLES

Beer Macaroni & Cheese
Glorified Hash Browns

CHEESE & CREAM CHEESE

Bacon Cheeseburger Slider Bake
Baked Reuben Dip
Beer Macaroni & Cheese
Buffalo Wing Dip
Caramelized Ham & Swiss Buns
Cheeseburger Soup
Jalapeno Popper Spread
Mini Mac & Cheese Bites
Potluck Bacon Mac & Cheese

CHERRIES

Cherry Chewbibles

CHICKEN

Buffalo Wing Dip
Chicken Fajita Submarine Sandwiches
Cranberry Hot Wings
Crispy Buffalo Chicken Wraps
Football Fest Empanadas
Game Day Gumbo
Sweet Gingered Chicken Wings
White Bean & Chicken Enchilada Soup

CHOCOLATE

Bacon Chocolate Chip Cheesecake Blondies
Candy Bar Apple Salad
Chocolate Peanut-Butter Crunch Bars
Fudgy S'mores Brownies
Ultimate Candy Bar Cookies

COOKIES & BARS

Bacon Chocolate Chip Cheesecake Blondies
Butterscotch Toffee Cookies
Chocolate Peanut-Butter Crunch Bars
Fudgy S'mores Brownies
Touchdown Cookies
Ultimate Candy Bar Cookies

CRANBERRIES

Cranberry Hot Wings

DESSERTS

(also see Cookies & Bars)
Candy Bar Apple Salad
Cherry Chewbibles
Sweet-on-Pizza Pizza
Tailgate Apple Pies

HAM

Caramelized Ham & Swiss Buns

HERBS

Herb & Olive Oil Corn Bread

NUTS

Chocolate Peanut-Butter Crunch Bars

ONIONS

Brisket Sliders with Caramelized Onions
Onion & Green Chili Enchiladas

PASTA

Beer Macaroni & Cheese
Homemade Antipasto Salad
Mini Mac & Cheese Bites
Potluck Bacon Mac & Cheese

PEPPERS

Chipotle Chili Dogs
Jalapeno Popper Spread

PIZZA

Chicago Deep-Dish Pizza
Sweet-on-Pizza Pizza

PORK

(also see Bacon; Ham; Sausage & Pepperoni)

Dr Spicy BBQ Pork
Hearty Pork and Black Bean Nachos
Mini Pork Pies
Pork and Beef Barbecue

POTATOES

Glorified Hash Browns
Loaded Baked Potato Salad
Loaded Potato Soup
Twice-Baked Red Potatoes

RICE

Game Day Gumbo

SALADS

Chili Corn Bread Salad
Homemade Antipasto Salad
Loaded Baked Potato Salad

SANDWICHES & WRAPS

Bacon Cheeseburger Slider Bake
Brisket Sliders with Caramelized Onions
Caramelized Ham & Swiss Buns
Chicken Fajita Submarine Sandwiches
Chipotle Chili Dogs

Crispy Buffalo Chicken Wraps
Meat Buns
Pork and Beef Barbecue
Sausage Bread Sandwiches
Touchdown Brat Sliders

SAUSAGE & PEPPERONI

Chicago Deep-Dish Pizza
Chipotle Chili Dogs
Homemade Antipasto Salad
Party Franks
Pepperoni Pizza Chili
Pizza Monkey Bread
Sausage Bread Sandwiches
Touchdown Brat Sliders
Zesty Coleslaw

SIDE DISHES

Beer Macaroni & Cheese
Chili Corn Bread Salad
Glorified Hash Browns
Jen's Baked Beans
Twice-Baked Red Potatoes

SLOW COOKER RECIPES

Brisket Sliders with Caramelized Onions
Buffalo Wing Dip

Cranberry Hot Wings
Loaded Potato Soup
Potluck Bacon Mac & Cheese
Spicy Touchdown Chili
Upside-Down Frito Pie

SOUPS & CHILI

Cheeseburger Soup
Game Day Gumbo
Loaded Potato Soup
Pepperoni Pizza Chili
Sally's West Coast Chili
Simple Tomato Soup
Spicy Touchdown Chili
White Bean & Chicken Enchilada Soup

TOMATOES

Simple Tomato Soup

TURKEY

Upside-Down Frito Pie

ALPHABETICAL INDEX

B

Bacon Cheeseburger Slider Bake
Bacon Chocolate Chip Cheesecake Blondies
Baked Reuben Dip
Beer Macaroni & Cheese
Brisket Sliders with Caramelized Onions
Buffalo Wing Dip
Butterscotch Toffee Cookies

C

Candy Bar Apple Salad
Caramelized Ham & Swiss Buns
Cheeseburger Soup
Cherry Chewbiles
Chicago Deep-Dish Pizza
Chicken Fajita Submarine Sandwiches
Chili Corn Bread Salad
Chipotle Chili Dogs
Chocolate Peanut-Butter Crunch Bars
Cranberry Hot Wings
Crispy Buffalo Chicken Wraps

D

Dr Spicy BBQ Pork

F

Football Fest Empanadas
Fudgy S'mores Brownies

G

Game Day Gumbo
Garlic Bread Mini Muffins
Glorified Hash Browns

H

Hearty Pork and Black Bean Nachos
Herb & Olive Oil Corn Bread
Homemade Antipasto Salad

J

Jalapeno Popper Spread
Jen's Baked Beans

L

Loaded Baked Potato Salad
Loaded Potato Soup

M

Meat Buns
Mini Mac & Cheese Bites
Mini Pork Pies

O

Onion & Green Chili Enchiladas

P

Party Franks

Pepperoni Pizza Chili
Pizza Monkey Bread
Pork and Beef Barbecue
Potluck Bacon Mac & Cheese

S

Sally's West Coast Chili
Sausage Bread Sandwiches
Simple Tomato Soup
Spicy Touchdown Chili
Sweet Gingered Chicken Wings
Sweet-on-Pizza Pizza

T

Tailgate Apple Pies
Touchdown Brat Sliders
Touchdown Cookies
Twice-Baked Red Potatoes

U

Ultimate Candy Bar Cookies
Upside-Down Frito Pie

W

White Bean & Chicken Enchilada Soup

Z


Zesty Coleslaw

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