

400+ Recipes: Quick, Cozy & Delicious!



Soups, Stews & Breads

Soup &
sandwich
meals in
a jiffy





Soups, Stews & Breads



Dear Friend,

Is there anything more comforting than a steamy bowl of soup? We don't think so! Soup is our go-to for taking the chill out of a blustery day, feeding a hungry crowd for pennies, and getting dinner on the table in a jiffy.

There are 5 big chapters brimming with just about every kind of soup you might want to make. We've included the classics like Fresh Tomato, Cream of Potato, North Woods Bean and Chicken Noodle, and added some that might become a new favorite. Midwestern Steakhouse, Creamy Pumpkin and Smoky Sausage Soup are just a few.

Just for fun, we've included 2 big chapters overflowing with the perfect soup go-withs...breads & sandwiches! From Golden Butter Rolls to Anytime Cheesy Biscuits, Whole-Wheat Popovers to Chocolate Rolls, there's a perfect go-with for every soup!

Isn't today the perfect day for a soup supper?

Jo Ann & Vickie



Keep it Simple.

Make it Special.

Soups, Stews & Breads



Dedication

For everyone who simply loves a big bowl
of comforting soup!

Appreciation

Thank you to all of our Gooseberry Patch family & friends
who have shared their family-favorite recipes with us!



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U.S. to Metric Recipe Equivalents

Volume Measurements

1/4 teaspoon	1 mL
1/2 teaspoon	2 mL
1 teaspoon	5 mL
1 tablespoon = 3 teaspoons	15 mL
2 tablespoons = 1 fluid ounce	30 mL
1/4 cup	60 mL
1/3 cup	75 mL
1/2 cup = 4 fluid ounces	125 mL
1 cup = 8 fluid ounces	250 mL
2 cups = 1 pint = 16 fluid ounces	500 mL
4 cups = 1 quart	1 L

Weights

1 ounce	30 g
4 ounces	120 g
8 ounces	225 g
16 ounces = 1 pound	450 g
Oven Temperatures	
300° F	150° C
325° F	160° C
350° F	180° C
375° F	190° C
400° F	200° C
450° F	230° C

Baking Pan Sizes

Square

8x8x2 inches	2 L = 20x20x5 cm
9x9x2 inches	2.5 L = 23x23x5 cm

Rectangular

13x9x2 inches	3.5 L = 33x23x5 cm
---------------	--------------------

Loaf

9x5x3 inches	2 L = 23x13x7 cm
--------------	------------------

Round

8x1-1/2 inches	1.2 L = 20x4 cm
9x1-1/2 inches	1.5 L = 23x4 cm

Recipe Abbreviations

t. = teaspoon	ltr. = liter
T. = tablespoon	oz. = ounce
c. = cup	lb. = pound
pt. = pint	doz. = dozen
qt. = quart	pkg. = package
gal. = gallon	env. = envelope

Kitchen Measurements

A pinch = 1/8 tablespoon	1 fluid ounce = 2 tablespoons
3 teaspoons = 1 tablespoon	4 fluid ounces = 1/2 cup
2 tablespoons = 1/8 cup	8 fluid ounces = 1 cup
4 tablespoons = 1/4 cup	16 fluid ounces = 1 pint
8 tablespoons = 1/2 cup	32 fluid ounces = 1 quart
16 tablespoons = 1 cup	16 ounces net weight = 1 pound
2 cups = 1 pint	
4 cups = 1 quart	
4 quarts = 1 gallon	



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Everyday Comfort Soups

Nothing warms you up quicker than a bowl of soup! Whether you're craving Hearty Vegetable Soup, Rainy-Day Tomato Soup or Fluffy Chicken & Dumplings, this chapter is full of the comforting soups you love. From Old-Fashioned Split Pea Soup to Grandpa Jo's Potato Soup, French Onion Soup to Chilled Gazpacho, look here to find all of your everyday favorites.







Marie's Vegetable Soup

North Woods Bean Soup

Sharon Demers, Dolores, CO

1/2 lb. turkey Kielbasa, halved lengthwise and sliced 1/2-inch thick	1/2 t. Italian seasoning
1 c. baby carrots, chopped	1/2 t. pepper
1 c. onion, chopped	2 15.8-oz. cans Great Northern beans, drained and rinsed
2 cloves garlic, minced	6-oz. pkg. baby spinach
4 c. chicken broth	

Spray a Dutch oven with non-stick vegetable spray; heat over medium-high heat. Add Kielbasa, carrots, onion and garlic; sauté 3 minutes, stirring occasionally. Reduce heat to medium; cook 5 minutes. Add broth, seasonings and beans. Bring to a boil; reduce heat and simmer 5 minutes. Place 2 cups of soup in a blender or food processor. Process until smooth; return processed soup to pan. Simmer 5 more minutes; remove from heat. Add spinach, stirring until it wilts. Serves 5.

Marie's Vegetable Soup

Marie Needham, Columbus, OH

3 to 3-1/2 lb. beef chuck roast	28-oz. can diced tomatoes
1 head cabbage, quartered	6-oz. can tomato paste
2 onions, chopped	salt and pepper to taste
46-oz. can tomato juice	Optional: hot pepper sauce to taste
4 15-oz. cans mixed vegetables	

Place roast in an ungreased large roasting pan; cover. Bake at 325 degrees for 1-1/2 hours, until half done. Add cabbage and onions to pan; add enough water to cover. Bake an additional one to 1-1/2 hours, until roast is very tender. Transfer contents of roasting pan to a large soup pot; stir in remaining ingredients except hot sauce. Simmer over medium-low heat for one to 1-1/2 hours. At serving time, break up any large pieces of roast; add pepper sauce, if desired. Makes about 10 servings.

Sent-to-Bed Tomato Soup

Margaret Welder, Madrid, IA

3 T. butter	1 T. all-purpose flour
1 stalk celery, diced	2-1/2 c. whole milk, divided
1/4 c. onion, minced	2-1/2 t. salt, or to taste
2 c. canned diced tomatoes with juice	1/4 t. pepper
1/4 t. baking soda	Optional: minced fresh parsley
1 t. sugar	

Melt butter in a saucepan over medium heat. Add celery and onion; sauté until soft. Add tomatoes with juice; bring to a boil. Add baking soda and sugar; stir down the foam. In a jar with a tight lid, shake together flour and one cup milk; add to mixture in saucepan. Stir in remaining milk, salt and pepper; return to a boil. Cook, stirring often, for about 2 minutes, until thickened. Serve soup sprinkled with parsley, if desired. Makes 6 servings.

Quick tip

To keep vegetables fresh and nutritious, wrap them in paper towels and store them in unsealed plastic bags in the refrigerator.

Everyday Comfort Soups

Brandi's Ultimate Tex-Mex Soup

Brandi Howell, Owego, NY

- | | |
|---------------------------------------|--|
| 1 T. olive oil | 1 c. frozen corn, thawed |
| 1 c. onion, diced | 15-oz. can fire-roasted
diced tomatoes |
| 1 carrot, peeled and finely
grated | 28-oz. can black beans,
drained and rinsed |
| 1 T. ancho chili powder | 15-oz. can garbanzo beans,
drained and rinsed |
| 1 T. garlic, minced | Garnish: sour cream,
chopped fresh cilantro,
lime wedges |
| 1-1/2 t. ground cumin | |
| 1 t. dried oregano | |
| salt and pepper to taste | |
| 4 c. vegetable broth | |
| 13-oz. can chicken,
drained | |

Heat oil in a large stockpot over medium-high heat. Sauté onion in oil until golden and tender, 5 to 8 minutes. Add carrot and seasonings; cook one to 2 minutes. Add broth, chicken, corn, tomatoes with juice and beans. Cook over low heat for 25 to 30 minutes. Garnish as desired. Serves 6 to 8.



**Brandi's Ultimate
Tex-Mex Soup**

Rainy-Day Tomato Soup

Rosie Sabo, Toledo, OH

- | | |
|---|--------------------------------|
| 2 T. olive oil | 28-oz. can crushed
tomatoes |
| 1 onion, thinly sliced | 2-1/2 c. vegetable broth |
| 3 to 4 T. garlic, chopped | 2 t. dried basil |
| 1 c. celery, chopped | 1 t. dried thyme |
| 1/2 c. carrot, peeled and
cut into 2-inch sticks | |

Heat oil in a Dutch oven over medium heat; add onion and garlic and sauté until onion is translucent. Add celery and carrot; cook 5 more minutes. Add remaining ingredients and bring to a boil. Reduce heat; cover and simmer 1-1/2 hours, or until thickened. Ladle soup into 4 bowls; top each serving evenly with Italian Croutons. Serves 4.

Italian Croutons:

- | | |
|---|------------------------|
| 1 loaf day-old bread, crusts
removed | 1 T. Italian seasoning |
| 1/2 c. butter, melted | |

Cube bread and place in a large plastic zipping bag; set aside. Combine butter and seasoning; pour over bread. Mix well; arrange bread cubes on an ungreased baking sheet. Bake at 425 degrees for 10 minutes; turn bread cubes and bake 5 more minutes.

Quick tip

Add a tangy twist to bean soup by drizzling in some balsamic vinegar while it simmers.



Rainy-Day Tomato Soup

Chicken & Apple Wild Rice Soup

Tyson Ann Trecannelli, Gettysburg, PA

- | | |
|---|--|
| 2 T. olive oil | 1/3 c. wild rice, uncooked |
| 2 carrots, peeled and chopped | 2 t. dried tarragon |
| 1 onion, chopped | 1 T. fresh parsley, chopped |
| 3 stalks celery, chopped | salt and pepper to taste |
| 4 qts. chicken broth | 3 Granny Smith apples, peeled, cored and chopped |
| 4 boneless, skinless chicken breasts, cooked and shredded | |

Heat oil in a stockpot over medium heat. Sauté vegetables until tender, about 10 minutes. Add remaining ingredients except apples. Reduce heat to medium-low; cover and simmer for 45 minutes. Add apples and simmer for an additional 40 minutes, or until apples are tender and rice is cooked. Serves 8 to 10.



Chicken & Apple Wild Rice Soup

Italian Bean & Pasta Soup

Mel Chendarick, Julian, PA

- | | |
|----------------------------------|-----------------------------------|
| 2 ham hocks | 2 16-oz. cans navy beans, drained |
| 12 c. water | 2 T. dried Italian seasoning |
| 1 onion, chopped | 2 c. ditalini pasta, uncooked |
| 1 c. celery, chopped | |
| 1 c. carrots, peeled and chopped | |
| 15.8-oz. can diced tomatoes | |

In a large Dutch oven over high heat, combine ham hocks, water, onion, celery and carrots. Bring to a boil. Reduce heat to low and simmer, uncovered, for one hour. Remove ham hocks and allow to cool. Remove meat from ham hocks, discarding skin, bones and fat. Return meat to Dutch oven; stir in tomatoes with liquid and remaining ingredients. Bring to a boil; reduce heat and simmer until pasta is tender, about 10 minutes. Serve immediately. Makes 10 to 12 servings.

French Onion Soup

Kristine Marumoto, Sandy, UT

- | | |
|---|--|
| 6 onions, thinly sliced | 1/2 c. shredded Swiss cheese, divided |
| 1 T. oil | 1/2 c. grated Parmesan cheese, divided |
| 4 T. butter, divided | 6 slices French bread, toasted |
| 6 c. beef broth | |
| salt and pepper to taste | |
| 1/2 c. Gruyère cheese, shredded and divided | |

Cook onions in oil and 2 tablespoons butter over low heat in a 3-quart saucepan until tender; add broth. Bring to a boil; reduce heat and simmer for 30 minutes. Remove from heat; season with salt and pepper. Ladle equally into 6 oven-safe serving bowls; sprinkle each bowl with equal amounts of each cheese. Arrange one bread slice on top of cheeses. Melt remaining butter; drizzle over bread slices. Place bowls on a baking sheet; bake at 425 degrees for 10 minutes. Broil until cheeses are golden; serve immediately. Makes 6 servings.



French Onion Soup



Summer Vegetable Soup

Summer Vegetable Soup

Beth Stanton, Port Charlotte, FL

- | | |
|--|--|
| 2 T. olive oil | 1 c. summer squash, chopped |
| 1 c. leek, white and green parts, thinly sliced | 1 c. zucchini, chopped |
| 1/2 c. carrot, peeled and grated | 1/2 c. fresh or frozen corn |
| 2 to 3 cloves garlic, minced | 1/2 c. ditalini pasta, uncooked |
| 1 t. fresh oregano | 1/2 t. kosher salt |
| 4 c. chicken broth | 1/2 t. pepper |
| 14-1/2 oz. can diced tomatoes | 2 c. fresh baby spinach |
| 15-1/2 oz. can Great Northern beans, drained, rinsed and divided | Garnish: basil pesto sauce, shredded Asiago cheese |

Heat oil in a large Dutch oven over medium heat. Add leek, carrot, garlic and oregano. Cover and cook for 5 minutes, stirring occasionally. Add chicken broth and tomatoes with juice; bring to a boil. Reduce heat to low; simmer for 15 minutes. Place half of the beans in a bowl; mash with a fork. Add mashed beans, remaining beans, squash, zucchini, corn, uncooked pasta, salt and pepper to Dutch oven. Increase heat to medium; simmer for 10 minutes. Stir in spinach and cook for 3 more minutes, until wilted. To serve, ladle soup into bowls. Top each serving with a teaspoon of pesto and a tablespoon of cheese. Serves 4.

Quick tip

To remove drippings from soup, add a leaf of lettuce to the stockpot. Just remove the leaf after drippings are collected.



The Best Chicken Noodle Soup

The Best Chicken Noodle Soup

Evelyn Belcher, Monroeton, PA

- | | |
|--|---------------------------------|
| 16-oz. pkg. thin egg noodles, uncooked | 1 c. onion, chopped |
| 12 c. chicken broth | 1 c. carrot, peeled and chopped |
| 1-1/2 T. salt | 1/3 c. cornstarch |
| 1 t. poultry seasoning | 1/4 c. cold water |
| 1 c. celery, chopped | 4 c. cooked chicken, diced |

Cook noodles according to package directions; drain and set aside. Meanwhile, combine broth, salt and poultry seasoning in a very large pot; bring to a boil over medium heat. Stir in vegetables; reduce heat, cover and simmer for 15 minutes, or until vegetables are tender. Combine cornstarch with cold water in a small bowl; gradually add to soup, stirring constantly until thickened. Stir in chicken and noodles; heat through, about 5 to 10 minutes. Serves 8 to 10.



Cheesy Vegetable Soup

Cool Summer Squash Soup

Pamela Jones, Fredericksburg, VA

- | | |
|--------------------------------|---|
| 1 clove garlic, minced | 14-1/2 oz. can chicken or vegetable broth |
| 1/4 c. olive oil | |
| 1 c. sweet onion, chopped | 1/4 t. dried oregano |
| 1 to 2 yellow squash, sliced | 1/4 t. dried parsley |
| 1 to 2 zucchini, sliced | salt and pepper to taste |
| 16-oz. can diced tomatoes | |
| Optional: 1/2 spaghetti squash | |

In a large saucepan over medium heat, sauté garlic in oil. Remove garlic; add onion and squash. Sauté until soft. To a large soup pot, add squash mixture and remaining ingredients. Simmer for 30 minutes; cool. Refrigerate until ready to serve. Serves 4.

Spaghetti Squash Variation:

Microwave spaghetti squash on high setting, cut-side down, for 8 minutes, or until easy to pierce. Remove seeds; with a fork, scrape out pulp which will resemble spaghetti. Cool; add pulp to soup mixture.

Cheesy Vegetable Soup

Belinda Gibson, Amarillo, TX

- | | |
|-------------------------------------|--|
| 4 10-1/2 oz. cans chicken broth | 2 10-3/4 oz. cans cream of chicken soup |
| 2-1/2 c. potatoes, peeled and cubed | 16-oz. pkg. pasteurized process cheese spread, cubed |
| 1 c. celery, chopped | 16-oz. pkg. pasteurized process Mexican cheese spread, cubed |
| 1 c. onion, chopped | 1 lb. cooked ham, cubed |
| 2-1/2 c. broccoli, chopped | |
| 2-1/2 c. cauliflower, chopped | |

Combine broth, potatoes, celery and onion in a large soup pot over medium heat. Simmer until vegetables are tender, about 20 minutes. Add broccoli and cauliflower; simmer an additional 10 minutes. Stir in soup, cheeses and ham; simmer until cheeses melt and soup is heated through. Serves 8 to 10.

Quick tip

Is the soup or stew too salty? Just add a peeled, raw potato and simmer. The potato will absorb the excess salt.



Cool Summer Squash Soup



Beefy Hamburger Soup

Beefy Hamburger Soup

Chris Gravanda, Alden, NY

- | | |
|---------------------------------------|---------------------------------|
| 1 lb. ground beef | 1/3 c. pearled barley, uncooked |
| 14-1/2 oz. can whole tomatoes, cut up | 1/4 c. catsup |
| 8-oz. can tomato sauce | 1 T. beef bouillon granules |
| 6-oz. can tomato paste | 2 t. seasoned salt |
| 1 c. onion, chopped | 1 t. dried basil |
| 1 c. celery, chopped | salt and pepper to taste |
| 1 c. carrots, peeled and sliced | 1 bay leaf |

In a large saucepan over medium heat, brown beef, stirring lightly to break up any large pieces. Drain; add tomatoes with juice and remaining ingredients; bring to a boil. Reduce heat to low. Cover and simmer for one hour, stirring occasionally. Remove bay leaf before serving. Makes 6 to 8 servings.

Midwestern Steakhouse Soup

Barbara Cooper, Orion, IL

- | | |
|---|---|
| 1-1/2 lbs. boneless beef top sirloin steak, about 1/2-inch thick, sliced into thin strips | 4 c. water |
| 2 T. oil | 3 potatoes, peeled and cut into 1/2-inch cubes |
| 1 sweet onion, sliced | 2 t. Worcestershire sauce |
| 8-oz. pkg. sliced mushrooms | Garnish: shredded Monterey Jack cheese, chopped fresh parsley |
| 3 14-1/2 oz. cans beef broth | |

Brown steak strips in oil in a Dutch oven over medium heat for 5 minutes. Add onion and mushrooms; sauté until tender, about 5 to 10 minutes. Add remaining ingredients except garnish; simmer over low heat for 30 to 40 minutes. Transfer to a slow cooker. Cover and cook on low setting for up to 4 hours. Ladle into bowls and serve garnished with cheese and chopped parsley. Serves 6 to 8.



Midwestern Steakhouse Soup

Easy Hot Dog Soup

Dylan Bradshaw, Dublin, OH

- | | |
|-----------------------------------|--------------------------|
| 3 potatoes, peeled and diced | 3 c. milk |
| 1 onion, sliced | 4 hot dogs, sliced |
| 1 c. carrots, peeled and sliced | 1 c. frozen corn |
| 23-oz. can cream of mushroom soup | 1/2 t. garlic powder |
| | salt and pepper to taste |

Combine potatoes, onion and carrots in a large saucepan; cover with water. Cook over medium-high heat until nearly tender; drain. Whisk together soup and milk; add to cooked vegetables. Stir in hot dogs, corn and seasonings. Cook over medium-low heat until warmed through. Serves 4 to 6.

Everyday Comfort Soups

Country Comfort Chicken Soup

Fern Bruner, Palo Alto, CA

- | | |
|---------------------------------|-------------------------------------|
| 9 c. water | 1/2 t. salt |
| 2 c. carrots, peeled and sliced | 1/4 t. pepper |
| 1 c. celery, chopped | 6 boneless, skinless chicken thighs |
| 2 T. garlic, minced | 4 cubes chicken bouillon |
| 1-1/2 t. seasoned salt | 5 c. fine egg noodles, uncooked |
| 1 t. dried parsley | |
| 1 t. poultry seasoning | |

Place all ingredients except noodles in a large soup pot. Bring to a boil; cover, reduce heat and simmer until chicken and vegetables are tender, about one hour. Remove chicken; let cool slightly. Stir noodles into broth;

simmer, uncovered, until done, about 5 minutes. While noodles are cooking, dice chicken and return to soup. Serves 8.

Quick tip

Place an apple into your bag of potatoes to keep them from budding.



Country Comfort Chicken Soup



Fluffy Chicken & Dumplings

Fluffy Chicken & Dumplings

Angela Lengacher, Montgomery, IN

- | | |
|--------------------------------------|--------------------------------|
| 1 to 2 T. oil | 1/8 t. pepper |
| 1 c. celery, chopped | 2 c. cooked chicken, chopped |
| 1 c. carrots, peeled and sliced | 1-2/3 c. biscuit baking mix |
| 1 T. onion, chopped | 2/3 c. milk |
| 49-oz. can chicken broth | Garnish: chopped fresh parsley |
| 10-3/4 oz. can cream of chicken soup | |

Heat oil in a Dutch oven over medium-high heat; sauté celery, carrots and onion 7 minutes, or until crisp-tender. Add broth, soup and pepper; bring to a boil. Reduce heat to low; stir in chicken and continue to simmer. To make dumplings, stir together baking mix and milk in a bowl. Drop by large spoonfuls into simmering broth. Cover and cook on low heat 15 minutes without lifting the lid, to allow dumplings to cook. Garnish as desired. Serves 6.

Lori's Green Tomato Soup

Lori Rosenberg, University Heights, OH

- | | |
|--------------------------------|-----------------------------------|
| 2 T. olive oil | 1 t. salt |
| 8 slices bacon | 1/2 t. pepper |
| 1-1/2 c. green onions, chopped | 4 to 5 c. green tomatoes, chopped |
| 1 T. garlic, minced | 1 c. chicken broth |
| 1 bay leaf | 2 c. water |

Heat oil in a large pot over medium-high heat. Add bacon; cook until nearly crisp. Add green onions, garlic and bay leaf; cook until tender. Drain; stir in salt, pepper and tomatoes. Add broth and water. Bring to a boil; reduce heat to low. Partially cover and simmer for 35 minutes. Add more salt and pepper, if needed. Discard bay leaf before serving. Serves 4.

Kielbasa & Veggie Soup

Karen Puchnick, Butler, PA

- | | |
|---------------------------------|---------------------------------|
| 2 T. butter | 10-3/4 oz. can tomato soup |
| 1-lb. pkg. Kielbasa, diced | 2 to 3 T. catsup |
| 1 onion, chopped | 2 T. vinegar |
| 1 c. celery, peeled and chopped | 1 bay leaf |
| 5 c. water | 1/2 t. dried thyme |
| 2 c. carrots, peeled and sliced | 1 T. salt |
| 4 to 5 c. beef broth | 3/4 t. pepper |
| | 2 c. potatoes, peeled and cubed |

Heat butter in a Dutch oven over medium heat. Add Kielbasa, onion and celery; cook, stirring occasionally, until vegetables are tender. Add water and remaining ingredients except potatoes. Simmer, covered, over low heat one hour. Add potatoes and cook one more hour. Discard bay leaf. Serves 8 to 10.

Everyday Comfort Soups

Cajun Corn Soup

Marie Stahl, Frankfort, IN

4 c. water	1 red pepper, chopped
6-oz. can tomato paste	2 c. frozen corn
1 t. salt	1/2 onion, chopped
1 t. pepper	4 cloves garlic, minced
1/2 t. cayenne pepper	1 T. oil
1 green pepper, chopped	1/2 lb. ground beef

Combine the first 8 ingredients in a large stockpot; heat over high heat to a boil. Reduce heat; simmer for 35 minutes. Sauté onion and garlic in oil in a 12" skillet until tender; add to soup. Brown ground beef in same skillet; drain. Stir into soup; simmer 10 additional minutes. Serves 6 to 8.

Cincy Navy Bean Soup

Sandy Coffey, Cincinnati, OH

2 c. dried navy beans	1/2 to 1 bunch celery, stalks and tops, chopped
1 meaty ham bone	1 clove garlic, minced
12 c. water	1/4 c. fresh parsley, finely chopped
1/2 c. mashed potatoes	
1 to 1-1/2 c. onions, finely chopped	

Cover beans with water and soak overnight; drain. Put soaked beans, ham bone and fresh water in a soup kettle. Bring to a boil over medium heat; reduce heat to low. Cover and simmer for 2 hours, stirring occasionally. After 2 hours, stir in remaining ingredients. Simmer one more hour. Remove ham bone; dice meat and return to soup. Stir and serve. Makes 6 servings.

Cool Gazpacho Soup

Sharon Tillman, Hampton, VA

3 tomatoes, chopped	1 clove garlic, minced
2 cucumbers, peeled and chopped	32-oz. bottle cocktail vegetable juice
1/2 red onion, chopped	1 T. olive oil
1 green pepper, chopped	1 T. lemon juice
1 yellow pepper, chopped	

Combine all ingredients in a deep bowl; mix gently. Cover and refrigerate for at least 4 hours; serve chilled. Serves 6.

Quick tip

A quick & easy way to crush tomatoes is to cut them in half, and with the cut side down, rub against a grater. In no time, just the peel is left in your hand.



Cajun Corn Soup



Sausage & Swiss Chard Soup

Sausage & Swiss Chard Soup

Phyllis Pierce, Greenfield, MA

- | | |
|--|--|
| 6 c. water | 1 onion, chopped |
| 2 bunches Swiss chard,
sliced into 1-inch strips
and stems discarded | 2 stalks celery, chopped |
| 4 T. olive oil, divided | 28-oz. can diced tomatoes |
| 6 cloves garlic, minced | 2 15-oz. cans
cannellini beans, drained
and rinsed |
| 1/2 t. red pepper flakes | 2 14-oz. cans beef broth |
| 1 T. tomato paste | 2 14-oz. cans chicken
broth |
| 4 to 6 links hot Italian pork
sausage, casings removed
and sliced 1-inch thick | salt and pepper to taste |
| 2 carrots, peeled and diced | |

In a large stockpot over high heat, bring water to a boil. Add Swiss chard; cover and return to a boil. Reduce heat to medium-low and simmer for 15 minutes, or until tender. Drain chard in a colander; set aside. Meanwhile, in a large skillet, heat one tablespoon oil over medium-low heat. Add garlic and red pepper flakes. Cook, stirring constantly, for 2 minutes, or just until garlic is golden. Immediately stir in tomato paste; cook for one minute more. Add sausage and 2 tablespoons oil; cook until browned. Drain; remove sausage to a plate and set aside. Add remaining oil, carrots, onion and celery to pot. Cook over low heat until softened. Return sausage and chard to pot. Add tomatoes with juice and beans; stir well. Add broth, salt and pepper. Simmer for 30 minutes, stirring occasionally. Serves 8.

Quick tip

Hollow out a round loaf of pumpernickel bread to serve your soup for a quick and savory meal.



Mexican Albondigas Soup

Mexican Albondigas Soup

Sherry Sheehan, Phoenix, AZ

- | | |
|--|--|
| 2 lbs. lean ground beef | 4-oz. can diced green
chiles |
| 1 c. Italian-seasoned dry
bread crumbs | 3 c. cooked rice |
| 1 egg, beaten | 2 T. fresh cilantro, finely
chopped |
| Optional: 1/4 c. olive oil | 2 T. onion, minced |
| 3 stalks celery, sliced | 1 t. garlic powder |
| 1 green pepper, diced | 1 t. ground cumin |
| 1 c. carrots, peeled and
diced | 1 t. chili powder |
| 15-1/4 oz. can corn,
drained | 1 t. salt |
| 2 14-oz. cans beef broth | 1/2 t. pepper |
| 10-oz. can diced tomatoes
with green chiles | 4 to 5 c. water |

Combine ground beef, bread crumbs and egg; form into one-inch balls. Brown in a skillet over medium heat, adding oil if desired; drain. Place meatballs in a slow cooker and set aside. In a small saucepan, cover celery, green pepper and carrots with a little water. Cook until tender; add to slow cooker with remaining ingredients. Cover and cook on low setting for 3 to 4 hours. Serves 8.

Everyday Comfort Soups

Beef, Barley & Spinach Soup

Alice Hardin, Antioch, CA

3/4 lb. lean ground beef	1-1/2 t. dried thyme
1 c. onion, chopped	1 t. dried oregano
14-1/2 oz. can diced tomatoes	1/2 t. garlic powder
1-1/2 c. carrots, peeled and thinly sliced	1/8 t. salt
1/2 c. quick-cooking barley, uncooked	1/4 t. pepper
4 c. water	6-oz. pkg. fresh baby spinach
1-1/2 t. beef bouillon granules	

In a soup pot over medium heat, brown beef with onion, stirring to break up beef; drain. Stir in tomatoes with juice and remaining ingredients except spinach; bring to a boil over high heat. Reduce heat to low. Cover and simmer for 12 to 15 minutes, until barley and carrots are tender, stirring occasionally. Stir in spinach; simmer for several more minutes, until spinach starts to wilt. Makes 4 to 5 servings.

Quick tip

Chicken backs and wings are excellent for making delicious broth. Buy them fresh at the butcher's counter or save up unused ones in the freezer 'til you have enough for a quart of broth.

Mexican Soup

Carole Clark, Sterling Heights, MI

32-oz. container chicken or vegetable broth	6 canned chopped jalapeños, drained
2 14-1/2 oz. cans Mexican stewed tomatoes, chopped	Optional: 3 T. jalapeño juice
1 c. cooked rice	Garnish: shredded Cheddar cheese, sour cream, crushed tortilla chips
1/4 c. fresh cilantro, chopped	

Add broth and tomatoes with juice to a soup pot over medium heat. Bring to a boil; reduce heat to low. Stir in rice, cilantro, jalapeños and jalapeño juice, if using. Simmer for about 10 minutes. Ladle into bowls; garnish as desired. Serves 4.

Kielbasa Kale Soup

Robyn Burton, Maryville, TN

4 10-1/2 oz. cans chicken broth	3 carrots, sliced
4 10-1/2 oz. cans beef broth	2 stalks celery, diced
8 c. kale, shredded	1 T. oil
3 potatoes, peeled and cubed	14-1/2 oz. can diced tomatoes
1 onion, diced	1-1/2 lbs. Kielbasa, sliced
	16-oz. can navy beans
	hot pepper sauce to taste

Add first 4 ingredients to a large stockpot; cook over medium heat until potatoes are tender. Sauté onion, carrots and celery in oil until tender; add to broth mixture. Stir in tomatoes and Kielbasa; simmer for 30 minutes. Add beans; season with hot pepper sauce. Simmer until thoroughly heated through. Serves 10.



Kielbasa Kale Soup



Chicken Soup & Homemade Egg Noodles

Chicken Soup & Homemade Egg Noodles

Anita Gibson, Woodbury, MN

5 to 6-lb. stewing chicken	16-oz. pkg. frozen mixed stew or soup vegetables
6 c. chicken broth	salt and pepper to taste
4 carrots, peeled and diced	Optional: 1 t. lemon pepper
4 stalks celery, diced	
1 T. fresh rosemary	

Place chicken in a large soup pot; add chicken broth, carrots, celery and rosemary. Bring to a boil over high heat; reduce heat to medium-low. Cover and simmer until chicken is tender, about 30 to 45 minutes. Remove chicken to a platter and let cool, reserving broth in pot. Chop chicken; return to broth. Return to a boil; reduce heat to low. Add frozen vegetables and seasonings. Simmer for one to 2 hours. Drop Egg Noodles into boiling soup; simmer for 30 minutes. Soup may be divided into several containers and frozen. Serves 6 to 8.

Egg Noodles:

2 eggs, beaten	1 t. salt
1/4 c. milk	2 c. all-purpose flour

In a bowl, stir together eggs, milk and salt. Stir in enough flour to make a stiff, sticky dough. Gather dough into a ball. Roll out very thinly on a floured surface; let stand for 20 minutes. Roll up dough loosely; slice 1/4-inch thick. Let stand until ready to add to soup, or leave out to dry overnight. May store dried noodles in a container.

Quick tip

A pot of chicken soup and a cheery bouquet of posies are sure pick-me-ups for a friend who is feeling under the weather.



Old-Fashioned Tomato Soup

Old-Fashioned Tomato Soup

Fawn McKenzie, Wenatchee, WA

32-oz. can diced tomatoes	1 T. onion, chopped
1 c. chicken broth	1/8 t. baking soda
2 T. butter	2 c. light cream
2 T. sugar	

Combine tomatoes with juice, broth, butter, sugar, onion and baking soda in a large stockpot. Simmer over low heat for one hour. Heat cream in a double boiler; add to hot tomato mixture. Blend well. Serves 4 to 6.

Everyday Comfort Soups



Old-Fashioned Split Pea Soup

Old-Fashioned Split Pea Soup

Judy Steinbach, Rancho Cordova, CA

2-1/4 c. dried split peas	1/4 t. dried marjoram
2-1/2 qts. water	salt and pepper to taste
2 ham bones	1 c. celery, chopped
1-1/2 c. onion, chopped	1 c. carrots, peeled and chopped
1/4 t. garlic salt	1 t. dried parsley

Soak peas in water overnight; drain. Mix together peas, water, ham bones, onion, garlic salt, marjoram, salt and pepper in a stockpot. Bring to a boil over medium heat. Reduce heat and simmer for 2 hours; cut ham off of bones and return meat to soup. Stir in celery, carrots and parsley. Simmer for 45 minutes, or until vegetables are tender. Serves 8 to 10.

30 | Soups, Stews & Breads

Stuffed Pepper Soup

Mary Lou Wincek, South Bend, IN

2 lbs. ground beef, browned and drained	2 c. green peppers, chopped
8 c. water	2 cubes beef bouillon
28-oz. can diced tomatoes	1/4 c. brown sugar, packed
28-oz. can tomato sauce	2 t. salt
2 c. cooked long-grain rice	1 t. pepper

Mix together all ingredients in a stockpot; bring to a boil over medium heat. Reduce heat and simmer for 30 to 40 minutes, until green peppers are tender. Serves 8 to 10.

Quick tip

When preparing soups that contain dairy products, easy does it! Cook them slowly over low heat...high heat causes milk and cream to curdle and separate.



Stuffed Pepper Soup



Chicken Minestrone

Hearty Vegetable Soup

Cheryl Hambleton, Delaware, OH

- | | |
|---|---------------------------------|
| 2 T. olive oil | 1/2 c. pearled barley, uncooked |
| 1 onion, chopped | 7 to 8 c. beef broth |
| 2 cloves garlic, minced | 2 c. water |
| 2 to 3 parsnips, peeled and thinly sliced | 3 potatoes, peeled and cubed |
| 3 to 4 stalks celery, thinly sliced | 1 tomato, diced |
| 3 carrots, peeled and thinly sliced | 1 bunch fresh spinach, trimmed |
| 1 t. dried thyme | salt and pepper to taste |
| 1/2 c. wild rice, uncooked | |

Heat oil in a Dutch oven over medium heat. Add onion, garlic, parsnips, celery, carrots and thyme. Cook, stirring frequently, until vegetables soften. Stir in rice, barley, broth, water, potatoes and tomato. Cover and bring to a boil. Reduce heat to medium-low. Simmer, stirring occasionally, for one hour. Stir in remaining ingredients. Simmer for 2 to 3 minutes longer. Serves 6 to 8.

Quick tip

Seal in the flavor of onions and other soup veggies...simply sauté them in a little oil before adding broth and other ingredients.



Hearty Vegetable Soup

Chicken Minestrone

Tara Pieron, Farmington, MI

- | | |
|---|---------------------------------|
| 5 10-1/2 oz. cans chicken broth | 1 onion, diced |
| 1 T. tomato paste | 3 tomatoes, chopped |
| 1-1/2 t. hot pepper sauce | 1/2 lb. spinach, chopped |
| 1 t. dried oregano | 15-oz. can chickpeas |
| 1/2 t. dried rosemary | 1 c. fresh basil, sliced |
| 1-1/2 c. butternut squash, peeled and diced | 2 cloves garlic, minced |
| 1 T. butter | 2 c. chicken, cooked and diced |
| 1 T. oil | 6-oz. pkg. bowtie pasta, cooked |

Bring broth to a boil in a large stockpot; add tomato paste, hot sauce, oregano and rosemary. Stir in squash and cook for 10 minutes; set aside. Heat butter and oil in a skillet; add onion and sauté for 4 minutes. Stir in tomatoes and heat for 3 minutes; spoon into broth mixture. Stir in spinach and chickpeas; cook for about 10 minutes. Stir in basil, garlic, chicken and pasta; heat through. Serves 6.

Everyday Comfort Soups

Tomato Bisque

Sandy Spayer, Jeromesville, OH

2 c. chicken broth	3 tomatoes, chopped
14-1/2 oz. can whole tomatoes, broken up	3 T. butter
1/2 c. celery, chopped	3 T. all-purpose flour
1/2 c. onion, chopped	2 c. half-and-half
	1 T. sugar

In a large saucepan over medium heat, combine broth, canned tomatoes, celery and onion; bring to a boil. Reduce heat; cover and simmer for 20 minutes. In a blender or food processor, process mixture in small batches until smooth. In the same saucepan, cook chopped tomatoes in butter for about 5 minutes; stir in flour. Add half-and-half; cook and stir over low heat until thickened. Stir in processed broth mixture and sugar; heat through without boiling. Makes 6 servings.

Quick tip

Nothing perks up the flavor of tomato soup like fresh basil! Keep a pot of basil in the kitchen windowsill and just pinch off a few leaves whenever they're needed.



Tomato Bisque

Chilled Gazpacho

Carrie O'Shea, Marina del Rey, CA

2 c. vegetable cocktail juice	2 to 3 cloves garlic, minced
3 lbs. ripe tomatoes, coarsely chopped	1/3 c. olive oil
2 cucumbers, peeled and coarsely chopped	3 T. white wine vinegar
1 green pepper, coarsely chopped	salt and pepper to taste
1/2 c. sweet onion, coarsely chopped	Optional: hot pepper sauce to taste
	Garnish: seasoned croutons

In a large bowl, combine tomato juice, vegetables and garlic. Working in batches, transfer mixture to a blender. Process to desired consistency; pour into a separate large bowl. Stir in olive oil and vinegar; season with salt, pepper and hot sauce, if desired. Cover and chill. Serve in chilled bowls, topped with croutons. Serves 6.



Chilled Gazpacho



Mom's Chicken-Veggie Soup

Tomato-Tortellini Soup

Diane Bailey, Red Lion, PA

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|---|---|
| 1 T. margarine | salt and pepper to taste |
| 3 cloves garlic, minced | 2/3 c. frozen chopped spinach, thawed and drained |
| 3 10-1/2 oz. cans chicken broth | |
| 8-oz. pkg. cheese-filled tortellini, uncooked | 14-1/2 oz. can Italian stewed tomatoes |
| 1/4 c. grated Parmesan cheese | 1/2 c. tomato sauce |

Melt margarine in a saucepan over medium heat; add garlic. Sauté for 2 minutes; stir in broth and tortellini. Bring to a boil; reduce heat. Mix in Parmesan cheese, salt and pepper; simmer until tortellini is tender. Stir in spinach, tomatoes with juice and tomato sauce; simmer for 5 minutes, or until heated through. Serves 8 to 10.

Thanksgiving Crab Soup

Monica Vitkay, Bairdford, PA

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|----------------------------|-------------------------------------|
| 6 c. water | 20-oz. pkg. frozen mixed vegetables |
| 30-oz. can beef broth | |
| 2-1/2 t. seafood seasoning | 5 c. potatoes, peeled and sliced |
| 1/4 c. onion, chopped | 16-oz. can crabmeat |

Combine water, broth, seasoning and onion in a stockpot and bring to a boil over medium-high heat. Reduce heat; add vegetables and simmer 1-1/2 hours. Add crabmeat and simmer 1-1/2 more hours. Serves 6 to 8.



Tomato-Tortellini Soup

Mom's Chicken-Veggie Soup

Marilyn Petersen, Boulder City, NV

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|--------------------------------|--|
| 1 to 2 T. olive oil | 1 c. boneless, skinless chicken, diced |
| 1/2 c. onion, chopped | 3/4 c. frozen corn |
| 2 T. garlic, chopped | 1/2 c. frozen peas |
| 1 c. carrots, peeled and diced | 2 t. dried parsley |
| 1 potato, peeled and diced | 1 t. lemon-pepper seasoning |
| 1 c. celery, diced | 1-1/2 c. wide egg noodles, uncooked |
| 6 to 8 c. chicken broth | |
| 15-oz. can tomato sauce | |

Heat oil in a large soup kettle over medium heat. Add onion and garlic; sauté for 3 to 5 minutes, until onion is translucent. Stir in carrots, potato and celery; sauté for an additional 8 to 10 minutes. Add remaining ingredients except noodles; simmer for 10 to 12 minutes. Add noodles and cook until tender, about 10 minutes. Makes 8 servings.

Everyday Comfort Soups

Chicken Broth from Scratch

Christian Brown, Killeen, TX

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|--------------------------------------|------------------------------------|
| 3 to 4-lb. roasting chicken | 2 qts. cold water |
| 2 T. olive oil | 4 sprigs fresh parsley |
| 2 carrots, peeled and thickly sliced | 4 sprigs fresh thyme |
| 2 stalks celery, thickly sliced | 2 bay leaves |
| 1 onion, halved | Optional: salt and pepper to taste |
| 1 clove garlic, halved | |

Place chicken in an ungreased roasting pan. Cover and roast at 350 degrees for about 1-1/2 hours, until juices run clear when pierced. Cool chicken and shred. Reserve pan drippings and bones; chicken meat may be reserved for another use. In a stockpot over medium heat, sauté vegetables in oil for 3 minutes. Add reserved bones, pan drippings, water and seasonings; simmer for one hour. Strain broth; season with salt and pepper, if desired. Makes about 8 cups.



Callie Coe's Chicken & Dumplings

Callie Coe's Chicken & Dumplings

Marilyn Meyers, Orange City, FL

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|-------------------------------------|---|
| 3 to 4 lbs. bone-in chicken, cut up | salt and pepper to taste |
| 3 qts. water | 4 eggs, hard-boiled, peeled and chopped |

Place chicken pieces in a large pan; add water, salt and pepper. Bring to a boil; reduce heat and simmer until tender and juices run clear when chicken is pierced with a fork, about one hour. Remove chicken, reserving broth in pan. Let chicken cool; remove meat, discarding bones, and return meat to chicken broth. Add chopped eggs. Bring broth to a boil and add Dumplings one batch at a time; stir well before adding each new batch. After adding last batch, cover and simmer until tender, about 20 minutes. Remove from heat; let stand a few minutes before serving. Serves 4 to 6.

Dumplings:

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|------------------------|--------------------------|
| 4 c. self-rising flour | 1 to 1-1/4 c. warm water |
|------------------------|--------------------------|

Mix flour with enough water to make a dough that can be rolled out. Divide dough into 4 batches. Roll out each batch of dough 1/2-inch thick on a lightly floured surface; cut into strips.

Quick tip

Pick up a roast chicken or two from the deli...a quick start for recipes calling for cooked chicken.



Chicken Broth from Scratch



Nonnie's Italian Wedding Soup

Nonnie's Italian Wedding Soup

Liz Roaden, Miamisburg, OH

- | | |
|--|---|
| 18 c. water | 2 10-oz. pkgs. frozen chopped spinach, thawed |
| 4 boneless, skinless chicken breasts | Optional: frozen mini meatballs, uncooked acini de pepe or orzo pasta |
| 1 yellow onion, peeled | Garnish: croutons |
| 1 c. celery, diced | |
| 1 c. carrot, peeled and diced | |
| 12 to 15 cubes chicken bouillon, or to taste | |

In a 6-quart stockpot, combine water, chicken and whole onion. Bring to a boil over medium-high heat. Reduce heat to medium and cook until chicken juices run clear, 10 to 15 minutes. Remove onion and discard. Remove chicken and shred; return to pot. Add celery and carrot; continue to simmer, uncovered, for 45 minutes. Stir in bouillon, spinach and meatballs, if using; simmer over low heat an additional 30 minutes. If desired, stir in pasta about 5 minutes before soup is done. Garnish with croutons. Makes about 25 servings.

Pastina Soup

Althea Paquette, South Attleboro, MA

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|------------------------------|----------------------------------|
| 1 meaty beef shank bone | salt and pepper to taste |
| 6 carrots, peeled and sliced | 16-oz. pkg. orzo pasta, uncooked |
| 6 stalks celery, diced | Optional: grated Parmesan cheese |
| 2 onions, chopped | |
| 3 tomatoes, diced | |

Cover beef shank bone with water in a Dutch oven; bring to a boil over medium heat. Add carrots, celery, onions, tomatoes, salt and pepper. Simmer over low heat 6 to 8 hours. Remove beef shank bone; cool and remove meat from bone. Add meat to soup; discard bone. In a separate pan, cook orzo 4 minutes; drain and add to soup. Simmer 5 more minutes. Sprinkle with Parmesan cheese, if desired. Serves 8.



Parmesan-Onion Soup

Parmesan-Onion Soup

Linda Campbell, Huber Heights, OH

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|----------------------------|---------------------------------------|
| 3 T. butter, melted | salt and pepper to taste |
| 4 c. onions, thinly sliced | 4 French bread slices, toasted |
| 1/2 t. sugar | 1/2 c. freshly grated Parmesan cheese |
| 1 T. all-purpose flour | |
| 4 c. water | |

Combine butter, onions and sugar in a large saucepan; sauté 20 to 25 minutes, until onions are golden. Stir in flour; cook for 3 to 5 minutes. Add water and simmer, partially covered, for 30 minutes. Add salt and pepper, blending well. Fill 4 oven-proof bowls, arranged on a rimmed baking sheet, with soup; top each with a bread slice and sprinkle generously with Parmesan cheese. Bake at 400 degrees until cheese melts. Makes 4 servings.

Everyday Comfort Soups

Chicken, Lime & Tortilla Soup

Lisa Lankins, Mazatlán Mexico

3 to 3-1/2 lbs. chicken	1/4 c. corn
2 tomatoes, chopped	1/4 c. long-cooking rice, uncooked
1 jalapeño pepper, chopped	1 t. chopped green chiles
1/4 c. fresh cilantro, chopped	1 t. garlic, minced
juice of 3 limes	1/2 t. pepper
2 t. Worcestershire sauce	salt to taste
1 onion, chopped	Garnish: diced avocado, shredded Mexican-blend cheese, tortilla strips
1/2 c. red pepper, chopped	

Cover chicken with water in a stockpot. Bring to a boil over medium-high heat. Reduce heat to low; simmer about an hour, or until chicken is very tender and juices run clear when pierced. Remove chicken to a plate, reserving 4 cups broth in stockpot. Let chicken cool slightly. Add tomatoes, jalapeño, cilantro, lime juice and Worcestershire sauce to reserved broth; simmer 45 minutes. Meanwhile, chop half the chicken and set aside; reserve the rest for another recipe. Stir remaining ingredients except garnish into soup; simmer 20 more minutes. Stir in chopped chicken. Garnish individual servings as desired. Serves 6.

Quick tip

Add mild-flavored fresh herbs like marjoram and parsley to soups and stews near the end of cooking time...they won't lose their delicate flavor.



Chicken, Lime & Tortilla Soup

Caboosta Cabbage Soup

Janae Mallonee, Marlboro, MA

6 c. water	1-1/2 c. boneless pork, diced
28-oz. can crushed tomatoes	1 bay leaf
1/2 to 2/3 head cabbage, shredded	salt and pepper to taste

In a soup pot over medium heat, combine water, tomatoes with juice, cabbage, pork and bay leaf. Bring to a boil; reduce heat to low. Simmer for about 30 minutes, stirring occasionally, until pork is cooked and cabbage is tender. At serving time, discard bay leaf; season with salt and pepper. Makes 8 servings.



Caboosta Cabbage Soup



Tuscan Soup

Tuscan Soup

Jeanne Caia, Ontario, NY

2 T. olive oil	1/8 t. pepper
1/2 c. onion, peeled and diced	15-oz. can cannellini beans
1 carrot, peeled and diced	2/3 c. tubetti or ditalini pasta, uncooked
1 redskin potato, diced	1/2 head escarole, thinly sliced
2 14-oz. cans chicken broth	Garnish: shredded Parmesan cheese
1 c. water	
1/4 t. dried marjoram	

Heat oil in a large saucepan over medium-high heat. Add onion, carrot and potato; cook until lightly golden, about 5 minutes, stirring often. Add broth, water and seasonings; bring to a boil over high heat. Reduce heat to low. Cover and simmer for 10 minutes, or until vegetables are tender. Stir in undrained beans and uncooked pasta; bring to a boil over high heat. Reduce heat to low; cover and simmer for 15 minutes, or until pasta is tender, stirring occasionally. Stir in escarole; heat through. Top with Parmesan cheese. Makes 4 servings.

Spicy Vegetable Soup

Patricia Dammric, Saint Louis, MO

1 lb. ground beef	2 potatoes, peeled and cubed
1 c. onion, chopped	
1 c. celery, chopped	10-1/2 oz. can beef broth
2 cloves garlic, minced	2 c. water
30-oz. jar chunky garden style spaghetti sauce	1/2 t. chili powder
10-oz. can diced tomatoes with green chiles	1 t. sugar
10-oz. pkg. frozen mixed vegetables	1 t. salt
	1/2 t. pepper

Combine ground beef, onion, celery and garlic over medium heat in a stockpot; cook until beef is browned and onion tender. Drain; stir in remaining ingredients. Reduce heat and simmer for 1-1/2 hours to blend flavors. Serves 8 to 10.

Grandpa Jo's Potato Soup

Hope Davenport, Portland, TX

2 lbs. potatoes, peeled and diced	seasoned salt with onion & garlic to taste
1/2 lb. carrots, peeled and diced	pepper to taste
2 stalks celery, diced	8-oz. pkg. shredded Cheddar cheese
1 onion, diced	3 slices bacon, crisply cooked and crumbled
4 c. water	
12-oz. can evaporated milk	
1/4 c. butter, sliced	

Combine vegetables and water in a stockpot over medium-high heat. Cook 15 to 20 minutes, until vegetables are fork-tender. Reduce heat to low; stir in evaporated milk, butter and seasonings. Heat through. Ladle into soup bowls; garnish with cheese and bacon. Serves 6.

Quick tip

Try using fat-free half-and-half in cream soup recipes. You'll get all the delicious richness without the calories of regular half-and-half.

Everyday Comfort Soups

Maple Autumn Squash Soup

Jo Ann

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|---|---|
| 1 lb. butternut squash,
peeled, cubed and boiled | 2 c. chicken broth |
| 1/2 c. butter, divided | 2 c. unsweetened
applesauce |
| 1/4 c. maple syrup | 1 c. Granny Smith
apples, peeled, cored
and chopped |
| 3 T. brown sugar, packed | 2 c. light cream |
| 1 t. cinnamon | salt and pepper to taste |
| 1/2 t. ground ginger | |
| 3 T. all-purpose flour | |

Combine squash with 4 tablespoons butter, syrup, brown sugar and spices; mash well and set aside. Melt remaining butter in a large pot over medium heat; add flour and cook for 3 minutes, stirring constantly. Blend in broth and cook until soup thickens. Stir in squash mixture, applesauce and apples. Cook over medium heat until warmed through, stirring often. Add cream and heat just until soup begins to bubble around the edges. Cool and refrigerate overnight. Reheat over medium heat until warmed through. Makes 6 to 8 servings.

Quick tip

Pre-warmed soup bowls are a thoughtful touch that's oh-so simple to do. Just place bowls in a 250-degree oven as you put the finishing touches on dinner.



Pasta e Fagioli

Pasta e Fagioli

Maddie Schaum, Mount Airy, MD

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|-------------------------------------|--|
| 15-oz. can cannellini beans | 3 14-1/2 oz. cans chicken
broth |
| 2 T. olive oil | 15-oz. can kidney beans,
drained and rinsed |
| 3 slices bacon, coarsely
chopped | 1 c. small shell pasta,
uncooked |
| 2 stalks celery, chopped | salt and pepper to taste |
| 2 carrots, peeled and
chopped | Garnish: 6 T. grated
Parmesan cheese |
| 1 onion, chopped | |
| 2 cloves garlic, minced | |

Mash undrained cannellini beans with a fork in a bowl and set aside. Heat oil in a large saucepan over medium heat; add bacon and next 4 ingredients. Cook for 7 to 10 minutes, stirring occasionally, until bacon is crisp and vegetables are softened. Add broth, cannellini beans and kidney beans; bring to a boil over high heat. Stir pasta into soup. Reduce heat to medium. Cook, uncovered, for 6 to 8 minutes, stirring frequently, until pasta is tender. Add salt and pepper; top each serving with a tablespoon of cheese. Serves 6.



Maple Autumn Squash Soup



Fresh Tomato Soup

Fresh Tomato Soup

Joyce Penn, Columbus, OH

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|-------------------------------------|--|
| 1 to 2 T. olive or canola oil | 1 T. garlic, minced |
| 1 c. yellow onion, coarsely chopped | 6 tomatoes or 10 roma tomatoes, coarsely chopped |
| 1 red pepper, coarsely chopped | 3/4 t. salt, or to taste |
| 2 T. onion soup mix | 1/2 t. pepper, or to taste |

Heat oil in a large saucepan over medium-low heat; add onion, red pepper, soup mix and garlic. Cook for 5 minutes, until onion is translucent. Stir in tomatoes, salt and pepper. Bring to a boil; reduce heat to low. Cover and simmer, stirring occasionally, for 20 minutes, or until tomatoes are very soft. Remove from heat. When cool enough to handle, transfer mixture in batches to a blender or food processor; process until soupy but still slightly chunky. May reheat and serve hot; serve at room temperature or chill before serving. Serves 4.

Cream of Potato Soup

Vickie

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|---------------------------------------|---|
| 1 T. butter | salt and pepper to taste |
| 1/2 c. green onions, sliced | 1-1/2 c. heavy cream |
| 2 c. chicken broth | Garnish: additional sliced green onions |
| 1-1/2 lbs. new yellow potatoes, cubed | |

Melt butter in a large saucepan over medium-low heat. Add green onions; cook for one minute. Add broth, potatoes and seasonings; bring to a boil over high heat. Reduce heat to low. Cover and simmer until potatoes are tender, 15 to 20 minutes. Stir in cream; heat through without boiling. Garnish soup with additional onions. Makes 4 servings.

Traditional Wedding Soup

Marisa Adams, Manchester, CT

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|---|--|
| 2 qts. chicken broth | 1 T. dried parsley |
| 4 ripe tomatoes, chopped and juice reserved | pepper to taste |
| 1 head escarole, chopped | Garnish: fresh parsley, grated Parmesan cheese |
| 1 T. dried basil | |

In a soup pot, bring broth to a boil; add remaining ingredients except Meatballs and garnish. Bring to a boil. Add Meatballs, a few at a time. Bring to a boil again; reduce heat and simmer until Meatballs are thoroughly cooked, about one hour. Garnish with fresh parsley and Parmesan cheese. Serves 6 to 8.

Meatballs:

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|------------------------|-------------------------------|
| 1 lb. ground beef | 1/4 c. bread crumbs |
| 1 egg | 1/4 c. grated Parmesan cheese |
| 1 clove garlic, minced | |
| 1 T. dried parsley | |

Combine all ingredients. Shape into 2-inch balls.

Quick tip

Add a creamy touch to milk-based soups... just substitute evaporated milk. It's easy to keep on hand since it needs no refrigeration...just keep a few cans on hand in the pantry.

Chapter 2

Hearty Chowders, Chilis & Stews

These soups will stick to your ribs! Cheeseburger Soup and Dijon Beef Stew will keep you full for hours. Looking for a creamy chowder? Try Tailgate Seafood Chowder or Cheesy Chicken Chowder. If you're new to making soup, why not try Beginner's Chili? It's sure to be a hit first time around.







Country Corn & Cheddar Chowder

Country Corn & Cheddar Chowder

Vicki Callahan, Saint Peters, MO

6 ears corn, husked	2 t. ground cumin
3 T. butter, melted and divided	1 t. ground coriander
1 c. onion, diced	1/2 t. cayenne pepper
2 stalks celery, diced	1/2 t. salt
1 leek, washed and diced	8 c. chicken broth
1 red pepper, diced	8-oz. pkg. shredded extra sharp Cheddar cheese

Brush the ears of corn lightly with one tablespoon melted butter. Grill or broil corn until roasted on all sides, about 5 minutes. Slice off kernels, reserving the cobs. Add remaining butter to a large, heavy soup pot over medium heat. Add corn, remaining vegetables and seasonings; sauté until vegetables are soft but not browned. Pour in broth. Bring to a boil; reduce to a simmer and add reserved corn cobs. Simmer 40 to 45 minutes, stirring occasionally. Discard cobs; stir in cheese and serve immediately. Serves 8.

Tailgate Seafood Chowder

Kathleen Brillinger, Norwich, NY

1/2 c. butter	2 19-oz. cans chunky clam chowder
1 lb. shrimp, peeled, cleaned and chopped	1/2 c. vermouth or chicken broth
3 8-oz. cans chopped clams, drained	pepper to taste
2 10-1/2 oz. cans she-crab soup	Garnish: fresh parsley, chopped

Melt butter in a large saucepan over medium heat; add shrimp to pan. Cook 2 to 3 minutes or until shrimp turn pink. Add remaining ingredients except parsley; cook until heated through. Garnish with fresh parsley. Serves 8 to 10.

Pumpkin Chowder

Sandy Westendorp, Grand Rapids, MI

8-oz. pkg. bacon, diced	4 c. chicken broth
2 c. onions, chopped	1 c. half-and-half
2 t. curry powder	salt and pepper to taste
2 T. all-purpose flour	Garnish: toasted pumpkin seeds, sliced green onions
1-lb. pie pumpkin, peeled, seeded and chopped	
2 potatoes, peeled and cubed	

Cook bacon in a stockpot over medium heat for 5 minutes; add onion. Sauté for 10 minutes; add curry and flour, stirring until smooth and creamy, about 5 minutes. Add pumpkin, potatoes and broth; simmer until potatoes are tender, about 15 minutes. Pour in half-and-half; season with salt and pepper. Simmer for 5 minutes; do not boil. Spoon into serving bowls; garnish with toasted pumpkin seeds and sliced green onions. Serves 6.

Quick tip

Keep a bunch of fresh green parsley in the fridge, ready to add a little color and a taste of the garden to meals anytime. Simply place the bunch, stems down, in a glass of water and cover the top loosely with a plastic sandwich bag.

Hearty Chowders, Chilis & Stews

Wisconsin Cheese Soup

Kelly Simpson, Rapid City, SD

5 T. butter	4 c. chicken broth
2 stalks celery, chopped	4 c. milk
1/2 green pepper, chopped	1/2 t. paprika
5 mushrooms, chopped	1/2 t. mustard
2 carrots, chopped	16-oz. pkg. shredded sharp Cheddar cheese
1 onion, chopped	1/4 to 1/2 t. cayenne pepper
1/2 c. cooked ham, diced	salt and pepper to taste
1/2 c. all-purpose flour	
2 T. cornstarch	

Melt butter in a stockpot over medium heat; add vegetables and ham. Cook until vegetables are tender, about 10 minutes; stir in flour and cornstarch. Cook for 3 minutes; add broth and stir until thickened. Mix in remaining ingredients; cook until cheese is melted. Makes 8 to 10 servings.



Wisconsin Cheese Soup

Beginner's Chili

Denise Evans, Moosic, PA

1 lb. ground beef	1/8 t. salt
1 onion, diced	1/8 t. pepper
1/2 green pepper, diced	1 bay leaf
1 clove garlic, diced	Optional: 1/8 t. cayenne pepper
2 10-3/4 oz. cans tomato soup	16-oz. can kidney beans
6-oz. can tomato paste	cooked rice and/or cornbread
3-1/4 c. water	Optional: sour cream, shredded Cheddar cheese
1/2 t. chili powder	
1/8 t. red pepper flakes	
1/8 t. dried oregano	

In a Dutch oven over medium heat, brown beef with onion, green pepper and garlic. Mash beef with a wooden spatula as finely as possible. Drain; stir in tomato soup, tomato paste, water and seasonings. Reduce heat to low. Cover and simmer for one hour, stirring occasionally. Lightly mash kidney beans with a fork in a bowl; stir into chili. Cook another 10 minutes. Discard bay leaf. Serve chili ladled over cooked rice or cornbread, or serve cornbread on the side. Top with a dollop of sour cream and a handful of cheese, if desired. Serves 4 to 6.

Quick tip

A quick & easy way to thicken bean soup...purée a cup of soup in a blender or even mash it in a bowl, then stir it back into the soup pot.



Beginner's Chili



Harvest Corn Chowder

Harvest Corn Chowder

Pat Habiger, Spearville, KS

- | | |
|--|--------------------------------|
| 1 onion, chopped | 2 c. water |
| 1 red pepper, chopped | 1 T. chicken bouillon granules |
| 1-1/2 t. garlic, minced | 1-1/2 c. frozen corn, thawed |
| 1/2 t. poultry seasoning | 1 c. chicken, cooked and cubed |
| 1/4 t. dried thyme | 1-1/2 c. milk |
| 1 T. olive oil | 3/4 c. half-and-half |
| 4-oz. pkg. ham, chopped | |
| 2 potatoes, peeled and cut into 1/2-inch cubes | |

In a saucepan, sauté onion, pepper, garlic, poultry seasoning and thyme in oil for 5 minutes; add ham. Cook for an additional 5 minutes; stir in potatoes, water and bouillon. Bring to a boil; reduce heat and simmer for 10 minutes. Mix in corn, chicken, milk and half-and-half; cook until warmed through. Serves 5.

Aztec Corn Chowder

Vickie

- | | |
|------------------------------|--|
| 1/4 c. butter | 1 c. shredded Monterey Jack cheese |
| 3-1/2 c. corn | salt to taste |
| 1 clove garlic, minced | Optional: chopped tomato, chopped cilantro |
| 1 c. chicken broth | |
| 2 c. milk | |
| 1 t. dried oregano | |
| 4-oz. can diced green chiles | |

Melt butter in a large saucepan over medium heat. Add corn and garlic; cook and stir until corn is heated through. Remove from heat. Place broth and 2 cups corn mixture into a blender. Cover and blend until smooth; stir into mixture in saucepan. Add milk, oregano and chiles and mix well; bring to a boil over medium heat, stirring constantly. Remove from heat; stir in cheese and salt to taste. Garnish with tomato and cilantro, if desired. Makes 4 to 6 servings.



Turnip Greens Stew

Turnip Greens Stew

Connie Hartings, Athens, OH

- | | |
|--------------------------|--|
| 2 c. cooked ham, chopped | 2 16-oz. pkgs. frozen chopped turnip greens |
| 1 T. oil | 10-oz. pkg. frozen diced onion, red and green peppers and celery |
| 3 c. chicken broth | |
| 1 t. sugar | |
| 1 t. seasoned pepper | |

Sauté ham in hot oil in a Dutch oven over medium-high heat 5 minutes or until lightly browned. Add broth and remaining ingredients; bring to a boil. Cover, reduce heat to low, and simmer, stirring occasionally, for 25 minutes. Serves 6 to 8.

Creamy White Chili

Janelle Dixon, Fernley, NV

- | | |
|--|--|
| 1 T. oil | 1-1/2 t. garlic powder |
| 1 lb. boneless, skinless chicken breast, cubed | 1 t. salt |
| 1 onion, chopped | 1 t. ground cumin |
| 14-oz. can chicken broth | 1/2 t. dried oregano |
| 2 15-1/2 oz. cans Great Northern beans, drained and rinsed | 8-oz. container sour cream |
| 2 4-oz. cans chopped green chiles | 1/2 pt. whipping cream |
| | Garnish: crushed corn chips, shredded Monterey Jack cheese |

Heat oil in a large skillet over medium heat; add chicken and onion. Sauté until chicken is cooked through; set aside. Combine broth, beans, chiles and seasonings in a large soup pot over medium-high heat; bring to a boil. Add chicken mixture; reduce heat and simmer for 30 minutes. Add sour cream and whipping cream; mix well. Garnish individual servings with chips and cheese. Serves 8.

Chicken Pot-Pie Soup

Jennifer Clingan, Dayton, OH

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|-----------------------------|--|
| 1-1/2 c. butter | 6 boneless, skinless chicken breasts, cooked and cubed |
| 1-1/2 c. all-purpose flour | |
| 4 t. salt | 5 to 6 potatoes, cubed and boiled |
| 1/2 t. pepper | 3 c. mixed vegetables |
| 4 c. half-and-half | |
| 6 c. seasoned chicken broth | |

Melt butter in a large Dutch oven; whisk in flour, salt and pepper. Cook and stir over low heat until smooth and bubbly; remove from heat. Carefully whisk in half-and-half and broth; return to heat and bring to a slow boil. Reduce heat; add remaining ingredients, chopping into bite-size pieces if necessary. Simmer until vegetables are tender. Makes 8 to 10 servings.

Tomato-Ravioli Soup

Heather Quinn, Gilmer, TX

- | | |
|-------------------------------|--|
| 1 lb. ground beef | 1/2 t. dried oregano |
| 28-oz. can crushed tomatoes | 1/4 t. dried thyme |
| 6-oz. can tomato paste | 1/2 t. onion salt |
| 2 c. water | 1/2 t. salt |
| 1-1/2 c. onion, chopped | 1/4 t. pepper |
| 2 cloves garlic, minced | 1/2 t. sugar |
| 1/4 c. fresh parsley, chopped | 9-oz. pkg. frozen cheese ravioli, uncooked |
| 3/4 t. dried basil | 1/4 c. grated Parmesan cheese |

In a Dutch oven, brown beef over medium heat; drain. Stir in tomatoes, tomato paste, water, onion, garlic and seasonings. Bring to a boil. Reduce heat; cover and simmer 30 minutes. Cook ravioli according to package directions; drain. Add ravioli to soup and heat through. Stir in Parmesan cheese; serve immediately. Serves 6 to 8.



Creamy White Chili



Chicken Pot-Pie Soup



Spicy Squash Soup

Spicy Black-Eyed Pea Soup

Sheila Murray, Tehachapi, CA

- | | |
|--------------------------------------|---|
| 4 slices bacon, diced | 1-1/4 t. ground cumin |
| 1 green pepper, chopped | 1-1/4 t. dry mustard |
| 1 onion, chopped | 1 t. chili powder |
| 2 cloves garlic, minced | 1/2 t. curry powder |
| 2 15-1/2 oz. cans
black-eyed peas | 1/2 t. pepper |
| 2 14-1/2 oz. cans diced
tomatoes | 1/4 t. sugar |
| 1 c. water | Garnish: shredded
Monterey Jack cheese |

In a large saucepan over medium heat, cook bacon until crisp. Remove bacon to paper towels to drain, reserving one tablespoon drippings in saucepan. In drippings, sauté green pepper, onion and garlic until tender. Add peas with liquid, tomatoes with juice, water and seasonings. Bring to a boil. Reduce heat, cover and simmer for 15 to 20 minutes. Garnish individual servings with reserved bacon and cheese. Serves 6 to 8.

Spicy Squash Soup

Arden Regnier, East Moriches, NY

- | | |
|---|----------------------------|
| 2 butternut squash, peeled,
seeded and cubed | 12-oz. can evaporated milk |
| 1 stalk celery, finely diced | 1/2 c. brown sugar, packed |
| 1 jalapeño pepper, seeded
and finely diced | 1/2 c. water |
| 1/2 onion, finely diced | salt and pepper to taste |
| 2 c. chicken broth | ground cumin to taste |

Place squash in a large saucepan and cover with water. Cook over medium-high heat until tender; drain. Mash squash and measure out 4 cups. Return 4 cups squash to saucepan over medium-low heat; stir in remaining ingredients except cumin. Simmer, covered, for 45 minutes. Cool slightly. Purée soup until smooth, adding to a blender in small batches. Return soup to saucepan over low heat just long enough to heat through; stir in cumin. Serves 6 to 8.

Quick tip

If canned beans don't agree with you, just drain and rinse them before using...you'll be washing away any "tinny" taste too.



Spicy Black-Eyed Pea Soup



Creamy Chicken & Gnocchi Soup

Creamy Chicken & Gnocchi Soup

Annie Keplar, California, PA

1/2 onion, diced	1 T. dried thyme
1 stalk celery, diced	1/8 t. salt
1/2 carrot, peeled and shredded	1/8 t. pepper
1 clove garlic, diced	16-oz. pkg. gnocchi pasta, uncooked
1 T. olive oil	1/2 c. fresh spinach, chopped
3 boneless, skinless chicken breasts, cooked and diced	1 T. cornstarch
4 c. chicken broth	2 T. cold water
2 c. half-and-half	

In a large soup pot over medium heat, sauté onion, celery, carrot and garlic in oil until onion is translucent. Stir in chicken, chicken broth, half-and-half and seasonings; bring to a boil. Add gnocchi; cook for 4 minutes. Reduce heat to medium-low. Continue cooking for 10 minutes, stirring often. Add spinach; cook for one to 2 minutes, until spinach is wilted. In a cup, dissolve cornstarch in cold water. Return soup to boiling; add cornstarch mixture. Cook and stir until thickened. Serves 4.

South Carolina Gumbo

Rachel Reilly, Columbia, SC

1 T. olive oil	14-1/2 oz. can diced tomatoes
1 onion, chopped	1 c. water
1 stalk celery, sliced	2 t. Cajun seasoning
1/2 green pepper, chopped	1 t. salt
2 c. boneless, skinless chicken breasts, cubed	1/2 t. garlic powder
2 c. okra, chopped	1/2 t. pepper
2 14-1/2 oz. cans chicken broth	1 c. instant rice, uncooked

Heat oil in a stockpot over medium-high heat. Add onion, celery and green pepper; sauté until tender. Add chicken and remaining ingredients except rice; bring to a boil. Reduce heat and simmer, covered, 15 minutes, or until juices run clear when chicken is pierced. Add rice and simmer 15 more minutes. Serves 6 to 8.

Jambalaya

Patricia Perkins, Shenandoah, IA

2 T. butter	1/4 c. celery, diced
7-oz. pkg. chicken-flavored rice vermicelli mix	1/4 c. green pepper, diced
2-3/4 c. water	2 c. cooked ham, diced
1/4 t. pepper	1 lb. cooked, peeled medium shrimp
1/4 t. hot pepper sauce	
1 T. dried, minced onion	

Melt butter in a large saucepan over medium heat. Add rice vermicelli mix and sauté just until golden. Stir in remaining ingredients; reduce heat, cover and simmer for 15 minutes. Serves 4 to 6.

Hearty Chowders, Chilis & Stews

Curried Pumpkin Soup

Carol Allston-Stiles, Newark, DE

16-oz. pkg. sliced mushrooms	15-oz. can pumpkin
1/2 c. onion, chopped	1 T. honey
2 T. butter	1/8 t. nutmeg
2 T. all-purpose flour	salt and pepper to taste
1 T. curry powder	1 c. whipping cream or evaporated milk
3 c. chicken or vegetable broth	Garnish: sour cream, croutons

Sauté mushrooms and onion in butter in a large saucepan over medium heat until softened. Add flour and curry powder; cook 5 minutes, stirring constantly. Add broth, pumpkin, honey, nutmeg, salt and pepper. Reduce heat and simmer 15 minutes, stirring occasionally. Stir in cream or milk; heat through without boiling. Garnish servings with a dollop of sour cream and croutons. Serves 6.

Quick tip

Homemade soup always tastes even better if made a day ahead and refrigerated overnight. It's a snap to skim any fat too...it will solidify on the surface and can easily be lifted off.

Cream of Asparagus Soup

Alice Livermore, Rochester, NY

4 c. chicken broth	4 c. half-and-half and/or milk
pepper to taste	8-oz. pkg. American cheese, diced, or shredded Cheddar cheese
1 to 1-1/2 lbs. fresh asparagus, trimmed and broken into 1-inch pieces	Optional: celery seed to taste
1 onion, chopped	
1/4 c. butter, sliced	

In a soup pot, bring chicken broth and pepper to a boil. Add asparagus and onion; reduce heat to medium-low. Cover and simmer until asparagus is very tender and falling apart. Add butter; stir until melted. Working in batches, process broth mixture in a blender. If a smoother texture is desired, strain broth mixture through a colander into another soup pot; press asparagus pulp through the colander. Return mixture to soup pot. Add half-and-half or milk, cheese and celery seed, if using. Cook and stir over medium-low heat until cheese is melted. Soup keeps well for several days in the refrigerator. Makes 6 to 8 servings.

Chili Con Carne

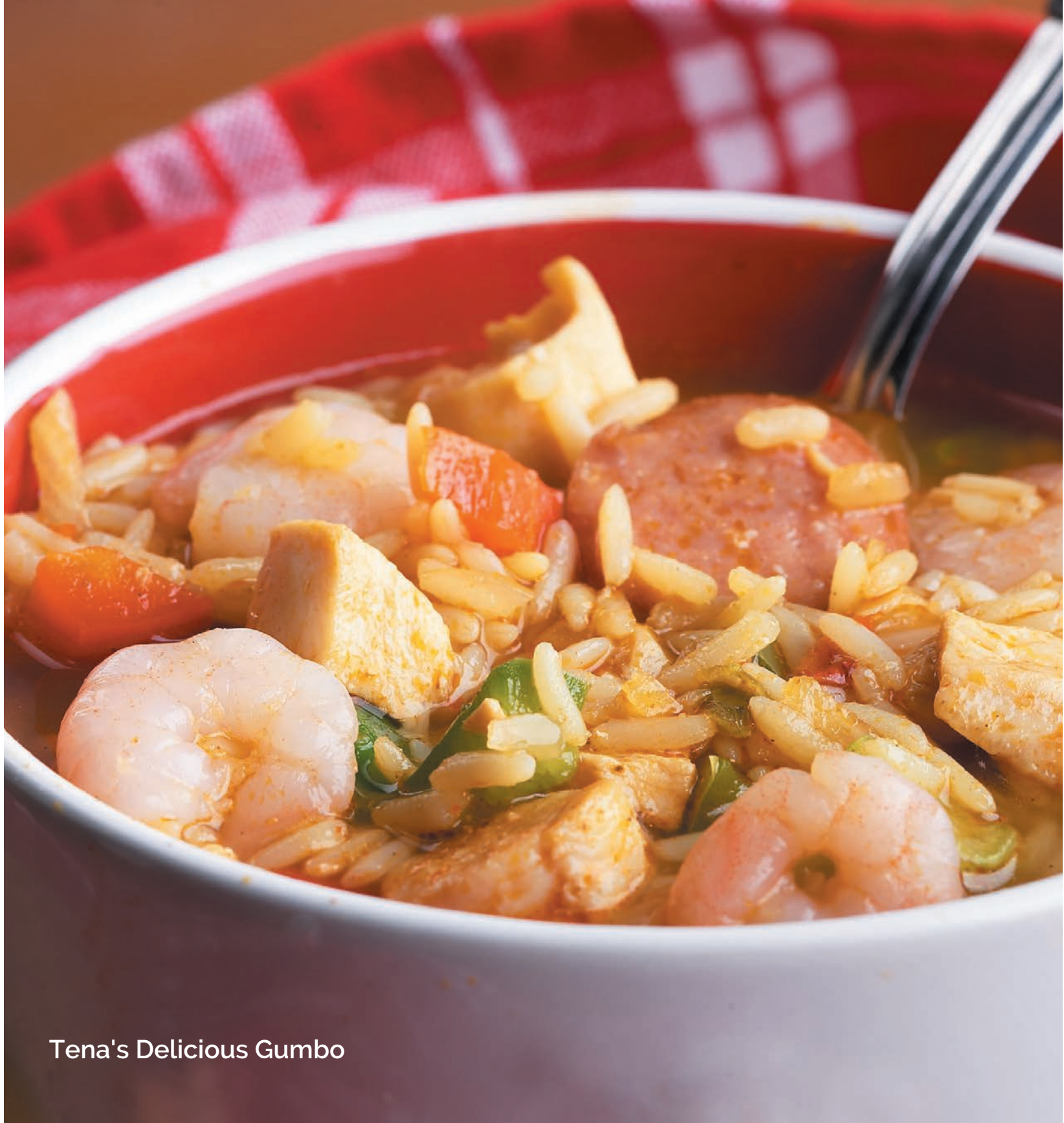
Catherine Matthews, Wise, VA

2 lbs. ground beef	2 T. chili powder
1 onion, diced	1 T. ground cumin
2 14-1/2 oz. cans diced tomatoes	2 T. salt
2 15-1/2 oz. cans dark or light kidney beans	1 T. pepper

Brown beef and onion in a large skillet over medium heat; drain. Add undrained tomatoes and beans; mix well and stir in seasonings. Bring to a boil. Reduce heat to low and simmer for 30 minutes, stirring occasionally. Add a little water if a thinner consistency is desired. Makes 8 servings.



Cream of Asparagus Soup



Tena's Delicious Gumbo

Black Beans & Vegetable Chili

Trisha Brady, Knoxville, TN

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|--|--|
| 1 onion, coarsely chopped | 1 yellow squash or zucchini, cut into 1/2-inch pieces |
| 1 T. oil | |
| 28-oz. can diced tomatoes | hot cooked rice |
| 2/3 c. picante sauce | Garnish: shredded Cheddar cheese, sour cream, chopped fresh cilantro |
| 1-1/2 t. ground cumin | Optional: additional picante sauce |
| 1 t. salt | |
| 1/2 t. dried basil | |
| 15-oz. can black beans, drained and rinsed | |
| 1 green pepper, cut into 3/4-inch pieces | |
| 1 red pepper, cut into 3/4-inch pieces | |

Sauté onion in oil in a Dutch oven over medium-high heat, stirring constantly, until tender. Add tomatoes with juice, picante sauce and seasonings; stir well. Bring to a boil; cover, reduce heat and simmer 5 minutes. Stir in beans, peppers and squash. Cover and cook over medium-low heat 25 minutes, or until vegetables are tender, stirring occasionally. To serve, ladle chili over hot cooked rice in individual bowls. Top each serving with cheese, sour cream and cilantro. Serve with additional picante sauce, if desired. Serves 4 to 6.

Tena's Delicious Gumbo

Tena Hammond Graham, Evans, GA

- | | |
|---|--------------------------------------|
| 4 14-1/2 oz. cans chicken broth | 1 green pepper, chopped |
| 7-oz. pkg. gumbo mix with rice | 1 red pepper, chopped |
| 5 to 6 boneless, skinless chicken breasts, cooked and chopped | 1 onion, chopped |
| 1 lb. Polish sausage, cut into bite-size pieces | pepper to taste |
| 2 10-oz. pkgs. frozen chopped okra | Cajun seasoning to taste |
| | 2 14-oz. pkgs. frozen popcorn shrimp |

Combine all ingredients except shrimp in a large stockpot. Bring to a boil; reduce heat, cover and simmer for 25 minutes. Add shrimp; simmer an additional 5 to 10 minutes. Serves 10 to 12.

Quick tip

Save extra broth by freezing in an ice cube tray or muffin tin. Add the broth cubes when cooking rice or veggies...a real flavor boost.

Hearty Chowders, Chilis & Stews

Chicken Corn Chowder

Katie French, Portland, OR

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|--------------------------------------|---|
| 1-1/2 c. milk | 1/3 c. green onion, chopped |
| 10-1/2 oz. can chicken broth | 11-oz. can sweet corn & diced peppers |
| 10-3/4 oz. can cream of chicken soup | 4-oz. can chopped green chiles, drained |
| 10-3/4 oz. can cream of potato soup | 8-oz. pkg. shredded Cheddar cheese |
| 1 to 2 10-oz. cans chicken, drained | |

Mix together all ingredients except cheese in a 6-quart saucepan. Cook over low heat, stirring frequently, for about 15 minutes, until heated through. Add cheese; stir until melted. Serves 6 to 8.

Quick tip

Need to feed a few extra guests? It's easy to stretch soup! Some quick-cooking add-ins are orzo pasta, ramen noodles, instant rice or canned beans. Simmer for just a few minutes until heated through.

Crawfish-Corn Chowder

Becky Garrett, Richardson, TX

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|--|---|
| 12-oz. pkg. bacon, crisply cooked, crumbled and drippings reserved | 1 T. Cajun seasoning |
| 2 c. potatoes, peeled and diced | Optional: 1 t. hot pepper sauce |
| 1 c. onion, diced | 1 lb. frozen crawfish tails or uncooked medium shrimp, peeled and cleaned |
| 2 T. butter | |
| 2 pts. half-and-half | |
| 2 16-oz. cans creamed corn | |

Place 1/4 cup reserved bacon drippings in a soup pot. Sauté potatoes and onion in drippings about 15 minutes or until golden. Stir in butter, half-and-half, corn, seasoning and hot pepper sauce, if desired. Add crumbled bacon to chowder. Cook over medium heat until potatoes are tender, about 20 to 30 minutes. Add crawfish or shrimp and simmer 15 to 20 more minutes; do not overcook shellfish. Serves 6 to 8.

No-Peek Stew

Mary Jo Urbaniak, Spokane, WA

- | | |
|------------------------------|----------------------------|
| 2-1/2 lbs. stew beef, cubed | 1 T. sugar |
| 2 onions, quartered | salt and pepper to taste |
| 4 stalks celery, chopped | 10-3/4 oz. can tomato soup |
| 4 potatoes, peeled and cubed | 1-1/4 c. water |
| 3 carrots, peeled and sliced | 10-oz. pkg. frozen peas |
| 2 t. tapioca, uncooked | |

Add ingredients in order listed to a Dutch oven; cover. Bake at 325 degrees for 4 hours. Serves 4.



No-Peek Stew



Chicken & Wild Rice Soup

Chicken & Wild Rice Soup

Julia List, Lincoln, NE

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|--|-------------------------------|
| 2 c. cooked chicken, diced | Optional: 2 T. sherry |
| 6-oz. pkg. long-grain wild rice, cooked | 1 carrot, peeled and shredded |
| 2 10-3/4 oz. cans cream of mushroom soup | 4-oz. pkg. sliced mushrooms |
| 10-3/4 oz. can cream of celery soup | 1 pt. half-and-half |
| 14-1/2 oz. can chicken broth | |

Combine all ingredients except half-and-half in a large stockpot; cook over medium heat until vegetables are tender. Reduce heat to low; gradually stir in half-and-half, heating through without boiling, about 30 minutes. Stir often. Serves 6.

Chili with Corn Dumplings

Tanya Graham, Lawrenceville, GA

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|---|------------------------------|
| 4-1/2 lbs. ground beef | 1 T. hot pepper sauce |
| 2-1/4 c. onion, chopped | 6 T. chili powder |
| 3 15-oz. cans corn, undrained and divided | 1 T. garlic, minced |
| 3 14-1/2 oz. cans stewed tomatoes | 1-1/3 c. biscuit baking mix |
| 3 15-oz. cans tomato sauce | 2/3 c. cornmeal |
| | 2/3 c. milk |
| | 3 T. fresh cilantro, chopped |

Brown ground beef and onion in a Dutch oven over medium heat; drain. Set aside 1-1/2 cups corn; stir remaining corn with liquid, tomatoes with juice, sauces, chili powder and garlic into beef mixture. Bring to a boil. Reduce heat; cover and simmer 15 minutes. Combine baking mix and cornmeal in a medium bowl; stir in milk, cilantro and reserved corn just until moistened. Drop dough by rounded tablespoonfuls onto simmering chili. Cook over low heat, uncovered, 15 minutes. Cover and cook 15 to 18 more minutes, or until dumplings are dry on top. Serves 10.



Chili with Corn Dumplings

Quick tip

Add big, fluffy dumplings to your favorite stew...easy! When the stew is nearly finished cooking, top with refrigerated biscuits and continue simmering 10 to 15 minutes, until done.



Red Barn Chowder

Red Barn Chowder

Suzanne Pottker, Elgin, IL

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|--|--|
| 1 lb. ground hot Italian sausage, crumbled | 10-oz. can diced tomatoes with green chiles |
| 1 onion, chopped | 6-oz. can tomato paste |
| 3 stalks celery, chopped | 1 c. water |
| 1 green pepper, chopped | 2 t. dried basil |
| 1 red pepper, chopped | salt and pepper to taste |
| 2 zucchini, quartered and sliced | 1 c. canned garbanzo beans, drained and rinsed |
| 3 to 4 cloves garlic, chopped | |
| 28-oz. can stewed tomatoes | |

Combine sausage, onion, celery, peppers, zucchini and garlic in a large saucepan; sauté over medium heat until sausage is browned and vegetables are tender. Stir in tomatoes with juice, tomato paste, water, basil, salt and pepper; cook until heated through. Mix in garbanzo beans; heat through. Serves 8 to 10.

Colby Corn Chowder

Vickie

- | | |
|--------------------------------|---|
| 6 potatoes, peeled and cubed | 4 slices bacon, cooked and crisply crumbled |
| 1 t. salt | 3 c. milk |
| 1 onion, chopped | 8-oz. pkg. Colby cheese, cubed |
| 1/4 c. butter | |
| 2 14-3/4 oz. cans creamed corn | |

Place potatoes in a soup pot; sprinkle with salt and cover with water. Bring to a boil over medium heat. Cover and simmer until potatoes are tender. Meanwhile, in a skillet over medium heat, sauté onion in butter until tender. Stir in corn and bacon; heat through. Drain potatoes; return to pot. Add milk and heat through over low heat. Stir in corn mixture and cheese; stir until cheese is melted. Serve immediately. Makes 12 to 14 servings.

Quick tip

Look for all kinds of fresh, ready-to-use veggies on your supermarket's salad bar. Buy just what you need...dinner preparation is a snap!



Colby Corn Chowder



Manhattan Clam Chowder

Manhattan Clam Chowder

Helen Burns, Raleigh, NC

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|-------------------------------|------------------------------------|
| 1/2 lb. bacon, chopped | 1 T. dried thyme |
| 1 onion, sliced | salt and pepper to taste |
| 2 cloves garlic, minced | 10-oz. pkg. frozen soup vegetables |
| 28-oz. can whole tomatoes | 1 to 2 potatoes, peeled and diced |
| 2 6-1/2 oz. cans minced clams | |
| 8-oz. bottle clam juice | |

Add bacon, onion and garlic to a skillet over medium heat; cook and stir until bacon is crisp and onion is tender. Drain; add to a slow cooker. Add remaining ingredients except frozen vegetables and potatoes. Cover and cook on high setting for 2 hours. Add vegetables and potatoes. Cover; reduce heat to low and cook for 3 to 4 hours longer, until vegetables are tender. Serves 4 to 6.

Ham & Corn Chowder

Molly Ebert, Columbus, IN

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|---------------------------------|-----------------------------|
| 2 T. butter | 2 15-oz. cans corn |
| 1/2 c. onion, finely chopped | 2 c. half-and-half |
| 3 T. all-purpose flour | 1-1/2 c. cooked ham, diced |
| 14-1/2 oz. can chicken broth | 2 T. fresh parsley, snipped |
| 2 c. potatoes, peeled and diced | |

Melt butter in a large saucepan over medium heat. Add onion and cook until tender, stirring frequently. Add flour; stir to make a paste. Slowly whisk in broth, stirring until smooth; add potatoes. Cover and cook for 10 minutes, or until potatoes are just tender. Stir in undrained corn and half-and-half. Reduce heat to low. Simmer, uncovered, for 6 to 8 minutes. Stir in ham and parsley; heat through but do not allow to boil. Makes 8 servings.



New England Fish Chowder

New England Fish Chowder

Maria Lemon, Boston, MA

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|---|-------------------------------|
| 1 T. oil | 2 c. milk |
| 1/2 c. onion, chopped | 1 T. butter |
| 2-1/2 c. potatoes, peeled and diced | Garnish: fresh parsley sprigs |
| 1-1/2 c. boiling water | |
| salt and pepper to taste | |
| 1 lb. frozen cod or haddock fillets, thawed and cut into large chunks | |

Heat oil in a large saucepan over medium heat. Add onion; cook until tender. Add potatoes, water, salt and pepper. Reduce heat; cover and simmer 15 to 20 minutes, until potatoes are tender. Add fish; simmer about 5 minutes, until fish flakes easily with a fork. Add milk and butter just before serving; heat through. Garnish servings with parsley sprigs. Serves 6.

Hearty Chowders, Chilis & Stews

Grandma Logsdon's Beef Stew

Teresa Amert, Upper Sandusky, OH

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|---|----------------------------------|
| 1-1/2 lbs. beef round steak,
cut into bite-size pieces | 1 onion, sliced |
| 1 T. oil | 2 carrots, peeled and
chopped |
| 1/4 c. all-purpose flour | 1 stalk celery, chopped |
| 2-1/2 c. water, divided | 1/2 c. peas |
| 1 c. tomato juice or sauce | Optional: 1/2 c. green
beans |
| 5 potatoes, peeled and
quartered | salt and pepper to taste |

In a large soup pot over medium heat, brown beef in oil. Drain; sprinkle with flour and mix in. Slowly add 1/4 cup water; stir well. Add tomato juice or sauce and an additional 1/4 cup water; stir together and bring to a boil. Stir in remaining water; add remaining ingredients. Cook, partially covered over low heat, until beef and vegetables are tender, about one hour. Ladle into rimmed dinner plates. Serves 4.

Quick tip

Crunchy tortilla strips are a tasty addition to southwestern-style soups. Cut tortillas into strips, then deep-fry quickly. Drain, then sprinkle on top of soup.



Cheesy Chicken Chowder

Cheesy Chicken Chowder

Ann Cass, Danielsville, GA

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|---|---------------------------------------|
| 32-oz. can chicken broth | 1/4 c. butter |
| 2 c. potatoes, peeled and
diced | 1/3 c. all-purpose flour |
| 1 c. carrots, peeled and
thinly sliced | 2 c. milk |
| 1/2 c. onion, diced | 2 c. shredded sharp
Cheddar cheese |
| 1 t. salt | 2 c. cooked chicken,
chopped |
| 1/4 t. pepper | 15-oz. can corn, drained |

Bring broth to a simmer in a large stockpot over medium heat. Add vegetables, salt and pepper; cook until tender. Melt butter in a separate saucepan; add flour and whisk until smooth. Gradually add milk to butter mixture; cook and stir until mixture starts to thicken. Add to stockpot; stir until well mixed. Add cheese; stir until melted. Add chicken and corn. Simmer until heated through, about 3 to 5 minutes. Serves 6.



Grandma Logsdon's Beef Stew



Ghostly White Chili

Ghostly White Chili

Wanda Sims, Madison, IN

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|---|---|
| 9 c. chicken broth | 2 t. dried oregano |
| 1 onion, chopped | 1/4 t. ground cloves |
| 10-oz. can diced tomatoes with green chiles | 3 c. boneless, skinless chicken breasts, cooked and diced |
| 4-1/2 oz. can chopped green chiles | Garnish: shredded Monterey Jack cheese, sour cream |
| 2 15-oz. cans Great Northern beans | |
| 2 t. dried cumin | |

Mix together all ingredients except chicken and garnish in a large saucepan and simmer over low heat for 1-1/2 hours. Add chicken; cook until heated through. Spoon into serving bowls; garnish with cheese and sour cream. Serves 8 to 10.

Tea Room Squash Soup

Charmie Fisher, Fontana, CA

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|--|--|
| 6 to 8 crookneck yellow squash, sliced | 16-oz. pkg. pasteurized process cheese spread, cubed |
| 2 onions, chopped | 2 c. half-and-half |
| 1 t. garlic powder | salt to taste |
| 1/2 c. butter | |
| 1/4 t. baking soda | |

Combine squash and onions in a large saucepan; cover with water. Cook over medium heat until vegetables are fork-tender. Drain most of the liquid. Working in batches, purée mixture in a food processor until smooth; transfer to a large saucepan. Add remaining ingredients. Heat through over medium-low heat, until cheese is melted. Serve soup in small bowls. Makes 8 servings.



Cape Cod Clam Chowder

Cape Cod Clam Chowder

Robin Cornett, Spring Hill, FL

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|--|--------------------------------|
| 2 10-3/4 oz. cans New England clam chowder | 2 pts. half-and-half |
| 10-3/4 oz. can cream of celery soup | 3 potatoes, peeled and diced |
| 10-3/4 oz. can cream of potato soup | salt and pepper to taste |
| | Optional: chopped fresh chives |

Combine soups and half-and-half in a large stockpot. Cook over medium-low heat until heated through, stirring often. Set aside over low heat. Boil potatoes in water for about 10 minutes; drain and add to soup mixture. Cook over medium heat until potatoes are tender. Add salt and pepper to taste. Garnish with chives, if desired. Serves 6 to 8.

Hearty Chowders, Chilis & Stews

Down-Home Soup Beans

Claire Bertram, Lexington, KY

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|---|-------------------------------------|
| 1 lb. dried Great Northern or pinto beans | Optional: 1 c. baby carrots, sliced |
| 12 c. water | 1 clove garlic, minced |
| 1 to 1-1/2 c. cooked ham, diced | 1/4 t. red pepper flakes |
| 1 onion, diced | 1/2 t. salt |
| | 1 t. pepper |

Combine all ingredients in a large Dutch oven; bring to a boil. Reduce heat and simmer, stirring occasionally, until beans are very tender and beginning to pop, 1-1/2 to 2 hours. Add a little more water while simmering, if needed, to make sure beans are just covered. Remove from heat. Transfer 2 cups of beans to a bowl and coarsely mash with a fork. Return mashed beans to pot; stir to combine and heat through. Serves 8.



One-Pot Spicy Black Bean Chili

One-Pot Spicy Black Bean Chili

Lisanne Miller, Canton, MS

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|---|---|
| 1 onion, chopped | 1-1/2 t. taco seasoning mix |
| 2 t. garlic, minced | 7-oz. can chipotle chiles in adobo sauce |
| 2 t. olive oil | 1 T. rice vinegar |
| 3 15-oz. cans black beans, drained and rinsed | 1/4 c. fresh cilantro, chopped |
| 16-oz. pkg. frozen corn | Garnish: sour cream, salsa, fresh cilantro sprigs |
| 10-oz. can diced tomatoes with green chiles | |
| 1/2 c. water | |

In a saucepan over medium heat, sauté onion and garlic in oil for 5 to 7 minutes, until softened. Add beans, corn, tomatoes, water and taco seasoning. Bring to a boil; reduce heat to low and simmer for about 15 minutes, stirring occasionally. Combine chiles in sauce and vinegar in a blender; process until puréed. Stir chile mixture and cilantro into chili; heat through. Garnish servings as desired. Makes 4 servings.

Quick tip

Canned yellow or white hominy makes a tasty, filling addition to any southwestern-style soup. Simply drain, rinse and add to the soup pot.



Down-Home Soup Beans



Julianne's Chowder

Julieanne's Chowder

Julieanne Young, Millinocket, ME

- | | |
|-------------------------------------|----------------------------|
| 1/2 c. salt pork or bacon,
diced | 8-oz. bottle clam juice |
| 1 onion, diced | 1-1/2 lbs. haddock, rinsed |
| 2 stalks celery, diced | 5-oz. can evaporated milk |
| 4 potatoes, peeled and
diced | pepper to taste |
| | 1-1/2 t. dried parsley |
| | 1 T. butter |

Sauté salt pork or bacon in a Dutch oven until crisply cooked; remove and set aside. Add the onion and celery to the Dutch oven and sauté until translucent; remove and set aside. Place potatoes and clam juice in the Dutch oven. Cover with water; bring to a boil, reduce heat and simmer until soft. Add haddock; return to a boil, reduce heat and simmer for 5 minutes. Stir in milk, onion mixture, pepper and parsley. Heat through; stir in butter and heat until butter is melted. To serve, ladle potatoes and liquid into bowls. Add a piece of fish to each bowl; garnish with reserved salt pork or bacon. Serves 4.

Tortilla Stew

Donna Cannon, Tulsa, OK

- | | |
|---|--|
| 2 15-1/2 oz. cans hominy | 2 10-oz. cans chicken,
drained |
| 2 15-1/2 oz. cans chili
beans | 2 1-oz. pkgs. ranch salad
dressing mix |
| 2 14-1/2 oz. cans
Mexican-style stewed
tomatoes | 1/2 onion, chopped |
| 2 11-oz. cans sweet corn &
diced peppers | salt and pepper to taste |
| 2 10-oz. cans diced
tomatoes with green
chiles | tortilla chips |
| | Garnish: shredded cheese,
sour cream, guacamole |

Stir together undrained vegetables and remaining ingredients except chips and garnish in a large stockpot. Simmer over medium heat for 30 minutes. Place a handful of chips into individual serving bowls; spoon stew over chips. Garnish as desired. Serves 8 to 10.



Tortilla Stew

Autumn Chili Soup

Debra Collins, Gaylesville, AL

- | | |
|---|--|
| 1 lb. ground beef | 10-oz. can diced tomatoes
and green chiles, drained |
| 14-1/2 oz. can can diced
tomatoes | 2 c. water |
| 15-1/2 oz. can kidney
beans, drained and
rinsed | 1-oz. pkg. taco seasoning
mix |
| 15-oz. can corn, drained | |

Brown beef in a large stockpot over medium heat; drain. Stir in undrained tomatoes and remaining ingredients; bring to a boil. Reduce heat to low. Simmer, uncovered, for 15 to 20 minutes, stirring occasionally. Makes 6 servings.

Hearty Chowders, Chilis & Stews

Christmas Eve Soup

Jessica Heimbaugh, Gilbert, IA

- | | |
|---------------------------------|------------------------------------|
| 2 c. potatoes, peeled and diced | 1/4 t. pepper |
| 1/2 c. carrot, peeled and diced | 1 c. cooked ham, cubed |
| 1/2 c. celery, chopped | 1/4 c. margarine |
| 1/4 c. onion, chopped | 1/4 c. all-purpose flour |
| 2 c. water | 2 c. milk |
| 1-1/2 t. salt | 8-oz. pkg. shredded Cheddar cheese |

Combine vegetables, water, salt and pepper in a large soup pot. Bring to a boil over medium heat. Reduce heat; cover and simmer until vegetables are tender. Stir in ham; set aside. In a separate saucepan, melt margarine; stir in flour until smooth. Gradually add milk; bring to a boil. Cook and stir for 2 minutes, until thickened. Stir in cheese until melted; add to vegetable mixture and heat through. Serves 8.

Quick tip

Top bowls of hot soup with plain or cheesy popcorn instead of croutons for a crunchy surprise.



Christmas Eve Soup

Yankee Chili

Kathleen Peters, Arlington, TX

- | | |
|-----------------------------|---|
| 2 lbs. ground beef | 2 T. chili powder |
| 1 onion, chopped | 2 t. dried cumin |
| 1 green pepper, chopped | 2 t. paprika |
| 28-oz. can whole tomatoes | Optional: shredded cheese, chopped onions, crackers, bread & butter |
| 15-1/2 oz. can kidney beans | |
| 10-3/4 oz. can tomato soup | |

In a Dutch oven over medium-high heat, brown beef with onion and green pepper for 10 to 12 minutes. Drain; add tomatoes with juice, beans with juice, soup and seasonings. Stir to combine and bring to a boil. Turn heat to medium-low and simmer for one to 2 hours. Stir occasionally, breaking up whole tomatoes with the back of your spoon. Garnish as desired. Serves 6.



Yankee Chili



Grandma Hallie's Spicy Chili

Hearty Sausage Soup

Wendy Dye, Monroe, NC

- | | |
|--|------------------------------------|
| 1 T. olive oil | 14-1/2 oz. can beef broth |
| 3 lbs. Kielbasa sausage, cut into bite-size pieces | 1/2 c. long-cooking rice, uncooked |
| 3 onions, diced | 0.67-oz. pkg. fresh basil, chopped |
| 3 cloves garlic, minced | 1 t. Italian seasoning |
| 3 16-oz. cans kidney beans, drained and rinsed | 1 t. dried oregano |
| 3 14-1/2 oz. cans diced tomatoes, drained | 1 t. dried parsley |

Heat oil in a large stockpot over medium heat. Add Kielbasa, onions and garlic. Cook until golden; drain. Add remaining ingredients; bring to a boil over medium-high heat. Reduce heat to low; simmer for 1-1/2 hours, stirring occasionally. Makes 8 to 10 servings.

Tortilla Chicken Stew

Ethel Carpenter, Helena, MT

- | | |
|---|---|
| 2 10-oz. cans chicken, drained | 2 10-oz. cans diced tomatoes with green chiles |
| 2 15-1/2 oz. cans chili beans | 2 1-oz. pkgs. ranch salad dressing mix |
| 15-1/2 oz. can pinto beans, drained and rinsed | 1/2 onion, chopped |
| 2 14-1/2 oz. cans Mexican-style stewed tomatoes | salt and pepper to taste |
| 2 11-oz. cans sweet corn & diced peppers | Garnish: corn or tortilla chips, shredded cheese, sour cream, guacamole |

Stir together all ingredients except garnish in a large stockpot. Simmer over medium heat for 30 minutes. Spoon individual portions over corn or tortilla chips. Garnish as desired with shredded cheese, sour cream and guacamole. Serves 8 to 10.



Hearty Sausage Soup

Grandma Hallie's Spicy Chili

Ashley Hull, Virden, IL

- | | |
|-------------------------------|----------------------------|
| 2 lbs. ground beef | 2 16-oz. cans kidney beans |
| 1/4 c. dried, minced onion | 2-1/2 c. water |
| 2 t. salt | 1 t. Worcestershire sauce |
| 2 10-3/4 oz. cans tomato soup | 2 T. butter, sliced |
| | 3 T. chili powder |

In a large soup pot, brown beef over medium heat; drain. Add remaining ingredients; reduce heat to medium-low. Simmer for 45 minutes, stirring occasionally. Makes 8 to 10 servings.

Hearty Chowders, Chilis & Stews

Curried Harvest Bisque

Kathy Grashoff, Fort Wayne, IN

- | | |
|--|--|
| 1 lb. butternut squash,
peeled and cut into
1-inch cubes | 3 T. curry powder
3/4 c. half-and-half
3 T. lime juice |
| 5 c. chicken broth | 1/2 t. salt |
| 1/4 c. butter | 1/4 t. white pepper |
| 1/4 c. all-purpose flour | |

Combine squash and broth in a heavy 4-quart stockpot. Cook over medium heat about 15 minutes, until squash is tender. Using a slotted spoon, transfer squash to a blender or food processor; process until smooth. Stir broth into puréed squash; set aside. Melt butter in stockpot; stir in flour and curry powder. Cook over medium heat, stirring until smooth. Add squash mixture; increase heat to medium-high and stir until soup thickens slightly. Reduce heat to low. Add half-and-half and remaining ingredients; heat thorough (do not boil). Serves 6.

Quick tip

It's best to remove bay leaves before serving your soup or stew. Tuck them into a metal tea ball that can hang on the side of the soup pot...easy to retrieve when done.



Curried Harvest Bisque

Kielbasa Bean Pot

Sharon Crider, Lebanon, MO

- | | |
|-----------------------------------|---------------------------------|
| 2 16-oz. cans pork & beans | 1/4 c. water |
| 1 lb. Kielbasa sausage,
sliced | 2 t. brown sugar, packed |
| 1-1/2 oz. pkg. onion soup
mix | 1 T. mustard |
| 1/3 c. catsup | Garnish: sliced green
onions |

Combine all ingredients except garnish in a 2-quart casserole dish. Bake, uncovered, at 350 degrees for one hour. Sprinkle servings with sliced green onions. Serves 6 to 8.



Kielbasa Bean Pot



Hunting Cabin Chili

Hunting Cabin Chili

Wendy West Hickey, Wexford, PA

2 to 3 lbs. ground beef	3 15-1/2 oz. cans dark red kidney beans, drained
1 onion, chopped	
1 green pepper, chopped	28-oz. can whole tomatoes
16-oz. jar salsa	1/8 t. hot pepper sauce
30-oz. can light red kidney beans, drained	salt to taste

Brown beef in a large soup pot over medium heat; drain. Add remaining ingredients to pot. If needed, add enough water to just cover ingredients. Bring to a boil. Reduce to low; cover and simmer for 2 to 3 hours, until thickened. Serves 8 to 10.

Dijon Beef Stew

Amy Butcher, Columbus, GA

1-1/2 lbs. stew beef, cubed	14-1/2 oz. can beef broth
1/4 c. all-purpose flour	4 carrots, peeled and cut into bite-size pieces
2 T. oil	2 potatoes, peeled and cut into bite-size pieces
salt and pepper to taste	3/4 t. dried thyme
2 14-1/2 oz. cans diced tomatoes with garlic and onion	2 T. Dijon mustard

Combine beef and flour in a large plastic zipping bag; toss to coat evenly. Brown beef in oil over medium-high heat in a stockpot. Sprinkle to taste with salt and pepper. Add remaining ingredients except mustard. Bring to a boil; reduce heat. Cover and simmer for one hour, or until beef is tender. Blend in mustard. Serves 6 to 8.

Curry Butternut & Apple Soup

Carla Slajchert, Tampa, FL

1 butternut squash, halved and seeded	1 t. garlic powder
2 t. butter, divided	1 t. onion powder
salt and pepper to taste	1 t. curry powder
2 Granny Smith apples, peeled, halved and cored	1/2 c. sour cream
2 c. chicken broth	1 T. lime juice

Place squash halves cut-side up on a baking sheet. Add one teaspoon butter to each half; season with salt and pepper. Place apples next to squash on pan. Bake at 400 degrees for 30 to 45 minutes, until fork-tender. Scoop out squash pulp with a spoon. In a large saucepan, combine squash pulp, apples, broth and seasonings. Bring to a simmer over medium heat. Simmer for about 10 minutes, until heated through. Meanwhile, stir together sour cream and lime juice; set aside. Purée soup in batches in a blender until smooth; reheat soup, if desired. Serve in soup bowls, topped with dollops of sour cream mixture. Makes 4 to 6 servings.

Quick tip

Cheesy quesadillas are quick and filling paired with soup. Sprinkle a flour tortilla with shredded cheese, top with another tortilla and toast lightly in a skillet until the cheese melts. Cut into wedges and serve with salsa.

Hearty Chowders, Chilis & Stews

Down-East Fish Chowder

Lynda Robson, Boston, MA

3 to 4 slices bacon	2 12-oz. cans evaporated milk
1 c. onion, chopped	
3 to 4 potatoes, peeled and cubed	1 lb. cod or other white fish, cut into chunks
1/2 t. garlic powder	salt and pepper to taste
1/2 t. dried oregano	oyster crackers
1/2 t. paprika	

In a Dutch oven over medium-high heat, cook bacon until crisp. Remove bacon to a paper towel, reserving drippings in pan. Add onion, potatoes and seasonings to drippings; cook and stir until onion is tender. Stir in evaporated milk; bring just to a boil. Reduce heat to low; cover and simmer for 20 minutes, stirring occasionally. Add fish; cover and simmer an additional 10 minutes, until fish flakes easily with a fork and potatoes are tender. Season with salt and pepper; garnish with crisp bacon. Serve with oyster crackers. Serves 6.

Oven Beef Stew

Alice Monaghan, Saint Joseph, MO

1-1/2 lbs. stew beef, cubed	2 14-1/2 oz. cans stewed tomatoes
5 carrots, peeled and sliced	
1 c. celery, chopped	1/2 c. soft bread crumbs
2 onions, sliced	2 t. salt
1 potato, peeled and chopped	3 T. instant tapioca, uncooked

Place beef, carrots, celery, onions and potato in a bowl. Combine remaining ingredients and add to beef mixture; blend well. Place in a greased 2-1/2 quart Dutch oven. Cover and bake at 325 degrees for 4 hours. Serves 6.

Pop's Harvest Chili

Odell Underwood, Mount Hope, WV

1 lb. ground beef	1 c. sliced mushrooms
1/2 lb. ground pork sausage	15-1/2 oz. can Great Northern or pinto beans
1/4 c. green onions, chopped	14-1/2 oz. can lima beans
1-oz. pkg. chili seasoning mix	14-1/2 oz. can Italian-seasoned diced tomatoes
1/2 c. yellow, red or orange pepper, diced	

In a heavy Dutch oven over medium heat, combine beef, sausage and green onions. Sauté until browned; drain. Stir in seasoning mix, pepper, mushrooms and undrained beans and tomatoes. Simmer over low heat until vegetables are soft, about 10 minutes. Add enough water to cover ingredients, or to desired consistency. Simmer for 20 to 30 minutes, stirring occasionally. Serves 6 to 8.

Quick tip

A casual potluck soup supper is perfect for catching up with family & friends. Everyone is sure to discover new favorites, so be sure to have each person bring along extra copies of his or her recipe to share.



Oven Beef Stew



Wash-Day Stew

Wash-Day Stew

Sandra Crook, Jacksonville, FL

1-1/2 lbs. stew beef, cubed	2 T. sugar
1/2 c. frozen mixed vegetables, thawed	1/2 c. celery, sliced
1 c. water	1/2 c. onion, chopped
28-oz. can stewed tomatoes	2 c. potatoes, peeled and diced
1 T. salt	1 c. carrot, peeled and diced

Place all ingredients into a 6-quart Dutch oven. Cover and bake at 350 degrees for 4 hours. Stir stew; cover and bake for an additional 3 hours. May also be prepared in a slow cooker on low setting for 8 hours. Serves 6 to 8.

Easy as A, B, Seafood Bisque

Weda Mosellie, Phillipsburg, NJ

6-oz. can crabmeat, drained	1 stalk celery, chopped
10-oz. pkg. imitation lobster, flaked	14-oz. can chicken broth
6-oz. can tiny shrimp, drained	Optional: 1/2 c. white wine
1/2 c. plus 3 T. butter, divided	1 T. tomato paste
1 onion, chopped	3 c. half-and-half
1 carrot, peeled and chopped	1/2 c. all-purpose flour
	salt and pepper to taste
	Garnish: fresh chives, chopped

Combine crabmeat, lobster and shrimp in a bowl; set aside. Melt 3 tablespoons butter in a large Dutch oven and sauté onion, carrot and celery about 3 minutes. Add chicken broth, seafood and wine, if desired. Bring to a boil; reduce heat and simmer. Stir in tomato paste and half-and-half. Melt remaining butter and blend with flour in a small bowl; stir into soup. Add salt and pepper. Simmer over low heat, stirring occasionally, 40 minutes. Garnish with chives, if desired. Serves 4 to 6.

Cheeseburger Soup

Lacy Mayfield, Earth, TX

2 c. potatoes, peeled and cubed	2-1/2 c. milk, divided
2 carrots, peeled and grated	3 T. all-purpose flour
1 onion, chopped	8-oz. pkg. pasteurized process cheese spread, cubed
1 jalapeño pepper, seeded and chopped	Optional: 1/4 to 1 t. cayenne pepper
1 clove garlic, minced	Garnish: 1/2 lb. bacon, crisply cooked and crumbled
1-1/2 c. water	
1 T. beef bouillon granules	
1/2 t. salt	
1 lb. ground beef, browned and drained	

Combine first 8 ingredients in a large saucepan; bring to a boil over medium heat. Reduce heat and simmer until potatoes are tender. Stir in beef and 2 cups milk. Whisk together flour and remaining milk in a small bowl until smooth; gradually whisk into soup. Bring to a boil; cook 2 minutes or until thick and bubbly, stirring constantly. Reduce heat; add cheese and stir until melted. Add cayenne pepper, if desired. Garnish with bacon. Serves 6 to 8.

Quick tip

Busy day ahead? Use a slow cooker to make soup...it practically cooks itself! Soup that simmers for 2 hours on the stovetop can usually be cooked on the low setting for 6 to 8 hours or even longer.

Chapter 3

Slow-Cooker Soups

There's nothing like the aroma of slow-cooking soup, and these recipes are perfect for all-day cooking. Hearty Meatball Stew, Ham & Lentil Soup, Buffalo Chicken Stew...what's not to love? Toss the ingredients in your slow cooker in the morning and by dinnertime you've got a tasty meal just waiting to be enjoyed.







Yummy Pizza Soup

Yummy Pizza Soup

Karen Hart, Franklin, TN

- | | |
|---|--|
| 1 lb. ground beef | 3 cubes chicken bouillon |
| 1 lb. ground Italian pork sausage | 2 c. water |
| 1 onion, chopped | 1 t. dried oregano |
| 8-oz. pkg. sliced pepperoni | 1 t. dried basil |
| 28-oz. can crushed tomatoes | 1 t. garlic powder |
| 2 8-oz. cans tomato sauce | 16-oz. pkg. medium shell pasta, uncooked |
| 4-1/4 oz. can chopped black olives, drained | Garnish: 2 c. shredded mozzarella cheese |

In a large skillet over medium heat, brown beef, sausage and onion; drain. Add beef mixture and remaining ingredients except pasta and cheese to a slow cooker. Cover and cook on low setting for 4 to 6 hours. About 15 minutes before serving, cook pasta according to package directions; drain. Serve soup ladled over pasta in individual bowls; top with cheese. Serves 8 to 10.

Coal Miners' Stew

Christine Jaworski, Riverside, RI

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|--|--|
| 4 potatoes, peeled and sliced | 2 cloves garlic, minced |
| 16-oz. pkg. Kielbasa sausage, sliced | 2 10-3/4 oz. cans cream of mushroom soup |
| 2 14-1/2 oz. cans green beans, drained | 1 to 2 c. shredded Cheddar cheese |
| 1 onion, chopped | |

Layer all ingredients in a slow cooker in the order given. Cover and cook on low setting for 6 to 8 hours. Makes 6 servings.

Mary's Easy Chicken Chili

Brenda Hager, Nancy, KY

- | | |
|---|---|
| 2 10-oz. cans chicken breast, drained and flaked | 16-oz. jar medium salsa |
| 4 c. chicken broth | Garnish: sour cream, shredded Cheddar cheese, chopped fresh chives, tortilla strips |
| 3 15-oz. cans pinto beans, kidney beans, black beans, Great Northern beans or a combination, drained and rinsed | |

Combine all ingredients except garnish in a slow cooker. Cover and cook on low setting for 2 hours, or until hot and bubbly. Serve garnished with desired toppings. Makes 6 to 8 servings.

3-Meat Slow-Cooker Chili

Beth Goblirsch, Minneapolis, MN

- | | |
|--|--|
| 1 lb. ground beef, browned and drained | 3 16-oz. cans kidney beans, drained and rinsed |
| 1 lb. ground pork sausage, browned and drained | 2 T. chili seasoning |
| 1 lb. bacon, crisply cooked and crumbled | 15-1/4 oz. can corn, drained |
| 4 15-oz. cans tomato sauce | |

Place beef, sausage and bacon in a greased 6-quart slow cooker; stir in tomato sauce, beans and seasoning. Cover and cook on low setting for 4 to 6 hours; add corn during last hour. Serves 6 to 8.

Slow-Cooker Soups

Beef & Butternut Stew

Vickie

- | | |
|--|--|
| 2 t. dried thyme | 28-oz. can whole tomatoes,
drained and tomatoes
halved |
| 2 t. salt | |
| 3/4 t. pepper | 1 butternut squash, peeled,
seeded and cubed |
| 5 T. cornstarch | 1 t. olive oil |
| 1-1/2 lb. beef round roast,
cubed | |
| 1 bulb fennel, sliced | |
| 3/4 lb. redskin potatoes,
quartered | |

Combine seasonings in a bowl; reserve one teaspoon seasoning mixture. Combine cornstarch with remaining seasoning mixture. Toss beef, fennel and potatoes in cornstarch mixture until well coated. Transfer beef mixture to a slow cooker; spoon tomatoes over top. In a separate bowl, toss squash with oil and reserved spice mixture. Layer squash on top of tomatoes. Cover and cook on low setting for 8 hours. Serves 8 to 10.



Beef & Butternut Stew

Cream of Cauliflower Soup

Paula Marchesi, Lenhartsville, PA

- | | |
|---|---|
| 1 head cauliflower,
chopped | 1/4 t. garlic powder |
| 2 c. chicken broth | 1/2 c. instant mashed
potato flakes |
| 2 T. reduced-sodium
chicken bouillon
granules | 1 c. shredded Monterey
Jack cheese |
| 2 c. half-and-half | 1 c. shredded Cheddar
cheese |
| 2 c. milk | Garnish: paprika or
minced fresh parsley |
| 1 carrot, peeled and
shredded | |
| 2 bay leaves | |

In a large saucepan, combine cauliflower, broth and bouillon. Bring to a boil. Reduce heat, cover and cook for 20 minutes, or until cauliflower is tender. Mash cauliflower in saucepan. Transfer entire contents of saucepan to a 3-quart slow cooker. Stir in half-and-half, milk, carrot, bay leaves and garlic powder. Cover and cook on low setting for 3 hours. Stir in potato flakes; cook 30 minutes longer, or until thickened. Discard bay leaves. Cool slightly. Using an immersion blender, process soup until smooth. Stir in cheeses. Cover and cook until soup is heated through and cheese is melted. Garnish servings with paprika or parsley. Serves 8.

Quick tip

When cutting meat or vegetables, be sure the pieces are the same size so they cook evenly.



Cream of Cauliflower Soup



Papa's Favorite Cheesy Corn Soup

Papa's Favorite Cheesy Corn Soup

Kristina Hodgdon, Marco Island, FL

- | | |
|-----------------------------------|--|
| 1 c. green pepper, chopped | 6 baking potatoes, peeled and cubed |
| 1 c. onion, chopped | 1 t. salt |
| 6 cloves garlic, minced | pepper to taste |
| 1/4 c. butter | Optional: 1 lb. white fish, such as haddock or tilapia, or other seafood such as clams, crab, shrimp or scallops |
| 2 8-oz. pkgs. cream cheese, cubed | Garnish: oyster crackers |
| 2 c. milk | |
| 2 cubes chicken bouillon | |
| 2 c. boiling water | |
| 2 8-oz. cans corn, drained | |
| 2 8-oz. cans creamed corn | |

In a skillet, sauté green pepper, onion and garlic in butter. Add cream cheese and milk. Cook and stir until cream cheese melts. Add to a slow cooker. Dissolve bouillon in boiling water. Stir into slow cooker. Add remaining ingredients except seafood, if using, and garnish. Cover and cook on high setting for 2 to 3 hours. If using, seafood may be added during the last hour of cooking time. Garnish with crackers. Serves 10 to 12.

Quick tip

You won't need much liquid; use only the amount of liquid specified in a recipe. Extra juices cook out of the ingredients, and less evaporation occurs than in traditional cooking methods.



Dan's Broccoli & Cheese Soup

Dan's Broccoli & Cheese Soup

Dan Ferren, Sheridan, IN

- | | |
|---|---|
| 16-oz. pkg. frozen chopped broccoli, thawed | 1-1/2 c. pasteurized process cheese spread, cubed |
| 10-3/4 oz. cream of mushroom soup | garlic powder and pepper to taste |
| 1 c. milk | |
| 1 c. half-and-half | |
| 8-oz. pkg. cream cheese, cubed | |

Combine all ingredients in a slow cooker. Cover and cook on high setting for 30 to 40 minutes. Reduce to low setting; cover and cook for an additional 3 to 4 hours, stirring occasionally. Serves 6.

Jalapeño Chicken Chili

Lisa Case, Clovis, CA

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|--------------------------------------|---|
| 2 c. chicken, cooked and cubed | 1/2 c. red pepper, diced |
| 4 15.8-oz. cans Great Northern beans | 1/2 c. green pepper, diced |
| 2 cloves garlic, minced | 2 jalapeño peppers, seeded and finely diced |
| 1-1/2 t. ground cumin | 1/2 t. chicken bouillon granules |
| 3/4 t. salt | 1/4 c. water |
| 1/2 t. dried oregano | 1 to 2 c. salsa |
| 1 onion, chopped | tortilla chips |

Combine all ingredients except salsa and chips in a slow cooker. Cover and cook on low setting for 8 to 10 hours or on high setting for 5 hours. Add salsa during last hour of cooking. Before serving, stir well to blend. Serve with tortilla chips. Serves 8.



Jalapeño Chicken Chili

Plenty o' Veggies Beef Stew

Paula Marchesi, Lenhartsville, PA

- | | |
|---|------------------------------|
| 8 slices bacon, diced | 1/2 c. frozen lima beans |
| 3 lbs. stew beef, cubed | 1/2 c. corn |
| 6 carrots, peeled and thickly sliced | 2 cloves garlic, minced |
| 6 tomatoes, peeled and cut into wedges | 2 t. dried thyme |
| 4 potatoes, peeled and cubed | 2 14-1/2 oz. cans beef broth |
| 3 c. butternut squash, peeled and cubed | 6 c. cabbage, chopped |
| | 1/2 t. celery salt |
| | 1/2 t. pepper |

In a large skillet over medium heat, cook bacon until crisp. Remove bacon to paper towels with a slotted spoon and refrigerate; reserve pan drippings. Brown beef in batches in reserved drippings; drain. In a 6-quart slow cooker, combine carrots, tomatoes, potatoes, squash, beans, corn, garlic and thyme. Top with beef. Pour broth into slow cooker. Cover and cook on low setting for 8 hours. Stir in cabbage and seasonings. Cover; increase to high setting and cook for 30 to 35 minutes, until cabbage is tender. Sprinkle servings with bacon. Makes 10 to 12 servings.

Polish Sausage & Cabbage Soup

Marcia Shaffer, Conneaut Lake, PA

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|---|-------------------------------|
| 1-1/4 to 1-1/2 lbs. smoked Polish pork sausage links, halved lengthwise and sliced 1/2-inch thick | 1 to 2 onions, chopped |
| 4 c. fat-free chicken broth | 1 carrot, peeled and shredded |
| 4 c. cabbage, chopped | 2 T. caraway seed, crushed |
| 2 c. potatoes, peeled and cubed | salt and pepper to taste |

Combine all ingredients in a slow cooker. Cover and cook on low setting for 7 to 8 hours. Makes 6 to 8 servings.



Plenty o' Veggies Beef Stew



Best Beef Bourguignon

Best Beef Bourguignon

Kristin Stone, Little Elm, TX

- | | |
|--------------------------------------|----------------------------------|
| 4 to 6 bacon slices,
chopped | 1 green pepper, chopped |
| 1/3 c. all-purpose flour | 14-1/2 oz. can diced
tomatoes |
| 1 t. salt | 2 c. beef broth |
| 1/2 t. pepper | 1/2 c. red wine or beef
broth |
| 2-1/2 lbs. stew beef cubes | 1 to 2 T. garlic, minced |
| 2 to 3 potatoes, peeled and
diced | 2 t. dried marjoram |
| 1 c. onion, peeled and
chopped | 2 t. dried basil |
| 2 c. baby carrots | 3 bay leaves |
| 8-oz. pkg. sliced
mushrooms | |

Cook bacon in a skillet over medium heat until crisp, about 10 minutes. Drain bacon on paper towels, reserving drippings in skillet. In a large plastic zipping bag, combine flour, salt, pepper and beef cubes; shake to coat well. Brown beef in drippings in skillet. Combine browned beef, vegetables and reserved bacon in a slow cooker. Add tomatoes with juice, broth and wine or broth; mix well. Stir in remaining ingredients. Cover and cook on low setting for 8 hours. Discard bay leaves before serving. Serves 10.

Mom's Taco Soup

Carol McClurg, Otsego, MN

- | | |
|---|--|
| 1-1/2 to 2 lbs. boneless,
skinless chicken breasts
or tenderloins | 15-oz. can black beans |
| 2 to 3 c. chicken broth | 15-oz. can pinto beans |
| 24-oz. jar salsa | Garnish: shredded
Cheddar cheese, sour
cream, corn chips |

Place chicken in a slow cooker; stir in broth, salsa and undrained beans. Cover and cook on low setting for 8 to 10 hours, until chicken is very tender. Shred chicken with 2 forks right in the slow cooker; stir. Serve soup with desired toppings. Serves 6 to 8.



Potato-Corn Chowder

Potato-Corn Chowder

Jerry Bostian, Oelwein, IA

- | | |
|---|--|
| 2 10-3/4 oz. cans potato
soup | 1/2 to 1 c. milk |
| 2 14-3/4 oz. cans cream-
style corn | salt, pepper and garlic salt
to taste |
| 8 slices bacon, crisply
cooked and crumbled, | Garnish: fresh parsley,
chopped |
| 1 to 2 T. drippings re-
served | |

Blend soup and corn in a 4-quart slow cooker; add bacon along with bacon drippings, if desired. Add milk until soup is of desired consistency; add salt, pepper and garlic salt to taste. Cover and cook on low setting for 8 to 10 hours. Sprinkle individual servings with parsley. Serves 6 to 8.



Mexican Roast Pork Stew

Mexican Roast Pork Stew

Joanne Callahan, Far Hills, NJ

- | | |
|--|---|
| 4 to 6-lb. pork picnic roast,
cut into bite-size pieces | 15-oz. can black beans,
drained and rinsed |
| 1/4 c. chili powder | 2 dried poblano peppers,
finely chopped and seeds
removed |
| 2 T. ground cumin | 2 c. apple juice or water |
| 1 T. coriander | cooked brown rice |
| 1 sweet onion, chopped | |
| 2 cloves garlic, pressed | |
| 1 T. oil | |
| 2 28-oz. cans stewed
tomatoes | |

Toss pork with seasonings. In a skillet over medium heat, sauté pork, onion and garlic in oil until browned on all sides. To a large slow cooker, add pork mixture, tomatoes with juice, beans, peppers and juice or water. Cover and cook on low setting for 9 hours. Serve ladled over rice. Serves 10 to 12.

Down-on-the-Bayou Gumbo

Sue Neely, Greenville, IL

- | | |
|--|---|
| 3 T. all-purpose flour | 1 onion, chopped |
| 3 T. oil | 1 green pepper, chopped |
| 1/2 lb. smoked pork
sausage, sliced 1/2-inch
thick | 3 cloves garlic, minced |
| 2 c. frozen okra | 1/4 t. cayenne pepper |
| 14-1/2 oz. can diced
tomatoes | 3/4 lb. cooked medium
shrimp, peeled |
| | 1-1/2 c. long-cooking rice,
cooked |

Stir together flour and oil in a small saucepan over medium heat. Cook, stirring constantly, for 5 minutes. Reduce heat and cook, stirring constantly, for about 10 minutes or until mixture turns reddish brown. Spoon mixture into a 4 to 5-quart slow cooker; stir in remaining ingredients except shrimp and rice. Cover and cook on high setting for one hour; then 5 hours on low setting. Twenty minutes before serving, add shrimp to slow cooker; mix well. Cover and cook on low setting. Ladle gumbo over cooked rice in soup bowls. Serves 6.

Creamy Chicken & Macaroni Soup

Marian Forck, Chamois, MO

- | | |
|---|---|
| 2 c. cooked chicken,
chopped | 3/4 c. celery, chopped |
| 16-oz. pkg. frozen mixed
vegetables | 2 T. dried parsley, or to
taste |
| 2 c. chicken broth | 2 cubes chicken bouillon |
| 10-3/4 oz. can cream of
chicken soup | 20-oz. pkg. frozen
macaroni & cheese
dinner |

Combine all ingredients except macaroni & cheese dinner in a slow cooker. Cover and cook on low setting for 4 hours. Add frozen macaroni & cheese. Cover and cook for an additional 2 hours on low setting, stirring occasionally. Makes 8 servings.



Down-on-the-Bayou Gumbo



Poblano Corn Chowder

Poblano Corn Chowder

Joshua Logan, Victoria, TX

- | | |
|--|---|
| 4 c. chicken broth | 1 lb. boneless, skinless chicken breasts or thighs, cubed |
| 1 T. sugar | |
| 2 14-1/2 oz. cans creamed corn | 1/2 lb. chorizo pork sausage, diced |
| 2 c. potato, peeled and diced | 1 c. whipping cream |
| 2 to 3 poblano chiles, diced and seeds removed | 1/4 c. fresh cilantro, chopped |
| 10-oz. pkg. frozen corn, thawed | |

In a 6-quart slow cooker, combine all ingredients except cream and cilantro. Cover and cook on low setting for 7 to 8 hours, until chicken is cooked through. Before serving, stir in cream and cilantro; warm through. Serves 8.

Stuffed Cabbage Soup

Deborah Douma, Pensacola, FL

- | | |
|-------------------------------------|-------------------------|
| 5 c. boiling water | 1 onion, chopped |
| 4 cubes beef bouillon | 2 cloves garlic, minced |
| 1/2 head cabbage, chopped | 2 t. sugar |
| 1-1/2 lbs. ground turkey | 1 t. pepper |
| 28-oz. can crushed tomatoes | 1/4 t. hot pepper sauce |
| 1/2 c. quick-cooking barley, cooked | |

Combine boiling water and bouillon cubes in a large bowl; set aside. Place cabbage in a slow cooker; set aside. Brown turkey in a large skillet over medium heat. Stir in bouillon mixture along with undrained tomatoes and remaining ingredients. Mix well and spoon over cabbage in slow cooker. Cover and cook on low setting for 8 to 9 hours. Stir before serving. Makes 8 servings.

Homestyle Ham & Bean Soup

Diane Smith, Burlington, NJ

- | | |
|---|-----------------------------|
| 1 lb. dried Great Northern beans, rinsed and sorted | 1 onion, chopped |
| 1 meaty ham bone | 2 t. garlic, chopped |
| 2 potatoes, peeled and chopped | 3 14-oz. cans chicken broth |
| 1 carrot, peeled and chopped | 5 c. water |
| 2 stalks celery, chopped | 1 t. pepper |

In a large bowl, cover dried beans with water; soak for 8 hours to overnight. Drain beans, discarding water. Add beans to a slow cooker. Add remaining ingredients; stir to combine. Cover and cook on low setting for 8 hours, or on high setting for 4 hours, or until ham falls off the bone. At serving time, cut ham off the bone; discard bone. If a thicker soup is desired, use an immersion blender to slightly mash some of the beans right in the crock. Makes 8 to 10 servings.

Quick tip

There's no need to stir ingredients unless a recipe specifically calls for it. Simply layer the ingredients in the order given in the recipe.

Slow-Cooker Soups

Hearty Carrot Soup

Kimberly Ascroft, Merritt Island, FL

- | | |
|--|--------------------------|
| 32-oz. container
sodium-free beef broth | 2 cloves garlic, minced |
| 2-1/2 lbs. carrots, peeled
and sliced | 2 T. brown sugar, packed |
| 1/4 c. onion, diced | 1 T. ground ginger |
| | 1/4 c. whipping cream |

In a slow cooker, combine broth, carrots, onion and garlic. Cover and cook on high setting for 5 hours, or on low setting for 8 hours, until carrots break apart easily. Working in batches, transfer contents of slow cooker to a blender or food processor, or use an immersion blender. Blend soup for about one minute, or until desired consistency is reached. Stir in remaining ingredients. Serve warm. Serves 6.

Easy 2 x 4 Soup

Melinda Schadler, Fargo, ND

- | | |
|--|---|
| 1 to 2 lbs. ground beef | 2 15-oz. cans ranch-style
beans or pinto beans |
| 1/2 c. onion, chopped | 1-oz. pkg. ranch salad
dressing mix |
| salt and pepper to taste | Garnish: shredded
Cheddar cheese, light
sour cream, crushed
tortilla chips |
| 10-oz. can diced tomatoes
with green chiles | |
| 10-oz. can diced tomatoes
with green chiles and
cilantro | |
| 2 19-oz. cans minestrone
soup | |

In a large skillet over medium heat, brown beef with onion. Drain; season with salt and pepper. Add tomatoes with juice and remaining ingredients except garnish; simmer for about 10 minutes. Transfer mixture to a large slow cooker. Cover and cook on low setting for 2 to 3 hours, until heated through. Garnish individual servings with desired toppings. Makes 6 to 8 servings.



Loaded Potato Soup

Loaded Potato Soup

Annette Bonica, Belmont, MA

- | | |
|--|---|
| 4 lbs. redskin potatoes,
peeled and cut into
1/4-inch thick slices | 1/2 t. pepper |
| 1/2 c. onion, chopped | 2 c. half-and-half |
| 2 14-oz. cans chicken
broth | Garnish: shredded
Cheddar cheese, cooked
and crumbled bacon,
sliced green onions |
| 2 t. salt | |

Layer sliced potatoes in a lightly greased 5-quart slow cooker; top with chopped onion. Stir together chicken broth, salt and pepper; pour over potatoes and onion. Broth will not completely cover potatoes and onion. Cover and cook on low setting for 8 hours or until potatoes are tender. Mash mixture with a potato masher; stir in half- and-half. Cover and cook on high setting 20 more minutes, or until mixture is heated through. Ladle into bowls and garnish. Serves 8.



Hearty Carrot Soup



Bean & Sausage Soup

Bean & Sausage Soup

Mary Paige Boyce, Columbia, SC

- | | |
|--|--------------------------|
| 48-oz. container chicken broth | 1 onion, chopped |
| 15-oz. can black beans, drained | 1 red pepper, chopped |
| 15-oz. can pinto beans | 1 clove garlic, chopped |
| 15-oz. can black-eyed peas | 2 T. sugar |
| 16-oz. smoked pork sausage ring, cut into 8 sections | salt and pepper to taste |
| | 9-oz. pkg. frozen corn |

In a slow cooker, combine broth, sausage, black beans and undrained pinto beans and black-eyed peas. Add remaining ingredients except corn. Cover and cook on low setting for 8 hours. Turn to high setting and stir in corn; cover and cook one hour longer. Serves 4 to 6.

Chicken & Rice Soup with Mushrooms

Linda Jancik, Lakewood, OH

- | | |
|------------------------------------|---|
| 1 T. olive oil | 2 c. water |
| 1 c. onion, chopped | 5 c. chicken broth |
| 1/2 c. celery, chopped | 3 c. cooked chicken, chopped |
| 1/2 c. carrots, peeled and-chopped | 2 T. fresh parsley, chopped |
| 8-oz. pkg. sliced mushrooms | 6-oz. pkg. long-grain and wild rice mix |
| 2 cloves garlic, minced | |

Heat oil in a large skillet over medium-high heat. Add onion, celery, carrots, mushrooms and garlic. Sauté 4 minutes, or until vegetables are tender; add water, stirring to loosen particles from bottom of skillet. Combine vegetable mixture, broth and remaining ingredients (including seasoning packet from rice mix) in a 4 or 5-quart slow cooker. Cover and cook on low setting for 4 to 4-1/2 hours, until rice is tender. Serves 8.



Chicken & Rice Soup with Mushrooms

Chicken Enchilada Chili

Panda Spurgin, Berryville, AR

- | | |
|--|---|
| 2 15-oz. cans pinto beans, black beans, chili beans or a combination | 1 to 2 T. chili powder |
| 2 14-1/2 oz. cans diced tomatoes | 1 t. ground cumin |
| 2 10-oz. cans enchilada sauce | 4 chicken thighs and/or legs, skin removed |
| 1 c. celery, diced | Garnish: sour cream, shredded Cheddar cheese, diced avocado, chopped fresh cilantro |
| 1 onion, diced | |

In a slow cooker, combine undrained beans, undrained tomatoes, enchilada sauce, vegetables and seasonings. Stir gently; place chicken pieces on top. Cover and cook on low setting for 8 hours. Remove chicken to a plate and shred, discarding bones. Return chicken to slow cooker; stir. Serve garnished with desired toppings. Makes 10 servings.

Slow-Cooker Soups

Farmers' Market Stew

Verona Haught, Londonderry, NH

- | | |
|---|--------------------------------------|
| 1/2 lb. stew beef cubes | uncooked |
| 2 1/2-inch thick boneless pork chops, cubed | 1 c. apple cider |
| 1 T. olive oil | 1 c. water |
| 2 carrots, peeled and chopped | 2 t. beef bouillon granules |
| 2 parsnips, peeled and chopped | Optional: 1/2 c. red wine |
| 2 potatoes, peeled and chopped | 1/4 t. pepper |
| 1 stalk celery, chopped | 1/4 t. dried thyme |
| 2 apples, peeled, cored and cut into 1-inch cubes | 1/4 t. dried rosemary |
| 2 T. quick-cooking tapioca, | salt to taste |
| | Garnish: fresh rosemary, fresh thyme |

Brown beef and pork in oil in a large skillet over medium heat; drain. Place vegetables and apples in a slow cooker; sprinkle with tapioca. Add beef and pork. Combine remaining ingredients except salt and garnish in a small bowl; pour over beef and pork. Cover and cook on low setting for 8 to 10 hours or on high setting for 4 to 6 hours. Add salt to taste before serving. Garnish with rosemary and thyme. Serves 6.

Quick tip

Fill your slow cooker at least half full but no more than two-thirds full. This helps meat products reach a safe internal temperature quickly and cook evenly.



Farmers' Market Stew

Erin's Ham & Cheese Soup

Erin Ho, Renton, WA

- | | |
|---|---|
| 1 red pepper, diced | 3 c. pasteurized process cheese spread, diced |
| 1 white onion, diced | 8-oz. pkg. shredded Cheddar Jack cheese |
| 3 to 4 cloves garlic, minced | 4 c. milk |
| 1 jalapeño pepper, finely chopped and seeds removed | 1 c. whipping cream |
| 3/4 lb. cooked ham, diced | 1 t. salt, or to taste |
| 2 10-3/4 oz. cans Cheddar cheese soup | 2 t. pepper |
| 2 10-3/4 oz. cans cream of potato soup | 1 T. garlic herb seasoning |

Combine all ingredients in a slow cooker; mix well. Cover and cook on low setting for 4 to 6 hours, or on high setting for 2 to 3 hours, until bubbly and cheese is melted. Serves 8 to 10.



Erin's Ham & Cheese Soup

Slow-Cooker Soups



Bacon-Corn Chowder

Bacon-Corn Chowder

Linda Keehn, Chatham, IL

- | | |
|---|--|
| 5 c. redskin potatoes, cubed | 2 t. garlic salt |
| 16-oz. pkg. frozen corn | 1 t. pepper |
| 6 slices bacon, crisply cooked and crumbled | 1/4 t. turmeric |
| 1/4 c. dried, minced onion | 12-oz. can evaporated milk |
| 2 14-1/2 oz. cans chicken broth | 8-oz. pkg. shredded Monterey Jack cheese |
| 1 c. water | Optional: fresh chives, chopped |

Combine all ingredients except milk, cheese and chives in a slow cooker. Cover and cook on low setting for 8 to 9 hours, until potatoes are tender. Stir in milk and cheese; cover and cook until cheese melts. Garnish with chives, if desired. Serves 4 to 6.

Turnip Greens & Pork Soup

Christy Bonner, Bankston, AL

- | | |
|---------------------------------------|---|
| 1 lb. mild or hot ground pork sausage | 10-oz. can diced tomatoes with green chiles |
| 1 c. onion, chopped | 2 15-oz. cans black-eyed peas, drained and rinsed |
| 1-1/2 c. carrots, peeled and chopped | 1 t. red pepper flakes |
| 27-oz. can seasoned turnip greens | 1/2 t. pepper |
| 14-oz. can seasoned turnip greens | |

In a skillet over medium heat, brown sausage with onion and carrots. Transfer sausage mixture to a slow cooker; add greens, tomatoes with juice, peas and seasonings. Cover and cook on high setting for one to 2 hours. Serves 6 to 8.

Harvest Pork & Squash Stew

Jo Ann

- | | |
|---|-----------------------------------|
| 1-1/2 lbs. pork shoulder roast, cubed | 8 new redskin potatoes, quartered |
| salt and pepper to taste | 12-oz. jar homestyle pork gravy |
| 1 T. olive oil | 1/4 c. water |
| 1 onion, chopped | 1/4 c. catsup |
| 1-1/2 c. butternut squash, peeled and cubed | 1 t. dried sage |
| 16-oz. pkg. baby carrots | 1/2 t. dried thyme |

Season pork with salt and pepper. Heat oil in a large skillet over medium heat; add pork and onion. Cook, stirring often, until pork is browned on all sides, about 5 minutes; drain. Combine pork mixture with remaining ingredients in a large slow cooker; stir gently. Cover and cook on low setting for 7 to 8 hours. Makes 6 to 8 servings.



Turnip Greens & Pork Soup



Un-Chili

Un-Chili

Tara Horton, Delaware, OH

- | | |
|--|--|
| 1 lb. ground beef | 1 T. chili powder |
| 1 clove garlic, minced | 1-1/2 t. cumin |
| 14-1/2 oz. can black beans, drained and rinsed | salt and pepper to taste |
| 1 c. beef broth | 1/4 to 1/2 c. water |
| 14-1/2 oz. can petite diced tomatoes | 1/4 c. frozen corn |
| 1/4 t. sugar | Garnish: shredded Cheddar cheese, corn chips |

In a skillet over medium heat, cook beef until almost browned. Add garlic and stir until beef is cooked through; drain. In a slow cooker, combine beef mixture, beans, broth, tomatoes with juice, sugar, seasonings and water. Cover and cook on high setting for 2 hours, or on low setting for 4 hours. Stir in corn for the last 15 minutes of cooking time. Garnish as desired. Serves 4 to 6.

Weeknight Beef Stew

Karen Wilson, Defiance, OH

- | | |
|---|---------------------|
| 2 lbs. stew beef cubes | 3 bay leaves |
| 14-1/2 oz. can beef broth | 1/2 t. dried thyme |
| 11-1/2 oz. can vegetable cocktail juice | 1/2 t. chili powder |
| 3 to 4 potatoes, peeled and cubed | 1 t. salt |
| 2 stalks celery, chopped | 1/4 t. pepper |
| 2 carrots, peeled and chopped | 2 T. cornstarch |
| 1 sweet onion, chopped | 1 T. cold water |
| | 1/2 c. frozen peas |
| | 1/2 c. frozen corn |

In a large slow cooker, combine all ingredients except cornstarch, cold water, peas and corn. Cover and cook on low setting for 7 to 8 hours, until beef is tender. Discard bay leaves. In a small bowl, stir together cornstarch and cold water until smooth. Stir mixture into stew; add corn and peas. Cook on high setting for 30 minutes, or until thickened. Makes 4 to 6 servings.



Kathleen's Fabulous Chili

Kathleen's Fabulous Chili

Kathy Murray-Strunk, Mesa, AZ

- | | |
|---|---|
| 1 lb. ground beef | 16-oz. can pork & beans |
| 1/2 to 1 lb. bacon, chopped | 15-1/2 oz. can Sloppy Joe mix |
| 1 onion, chopped | 14-1/2 oz. can diced tomatoes, drained and juice reserved |
| 1 green pepper, chopped | 1/4 to 1/2 c. brown sugar, packed |
| 2 16-oz. cans dark red kidney beans, drained and rinsed | salt, pepper and chili powder to taste |
| 16-oz. can light red kidney beans, drained and rinsed | |
| 16-oz. can pinto beans | |

Brown ground beef and bacon with onion and green pepper; drain. Combine all ingredients in a slow cooker, using half of reserved tomato juice. Cover and cook on high setting until chili begins to simmer, about one hour. Reduce to low setting; continue to simmer for 2 to 4 hours. If more liquid is needed, use remaining tomato juice. Serves 6 to 8.

Slow-Cooker Soups

Donna's Green Chile Stew

Donna Wilson, Chesapeake, VA

- | | |
|--|--|
| 1 to 2-lb. boneless pork
roast, cubed | 2 to 3 cloves garlic, minced |
| 1 onion, diced | 2 potatoes, peeled and
diced |
| 1 T. oil | 2 carrots, peeled and
thinly sliced |
| 2 15-1/2 oz. cans white
hominy, drained | salt and pepper to taste |
| 28-oz. can green chile
enchilada sauce | flour tortillas |
| 4-oz. can diced green
chiles | |

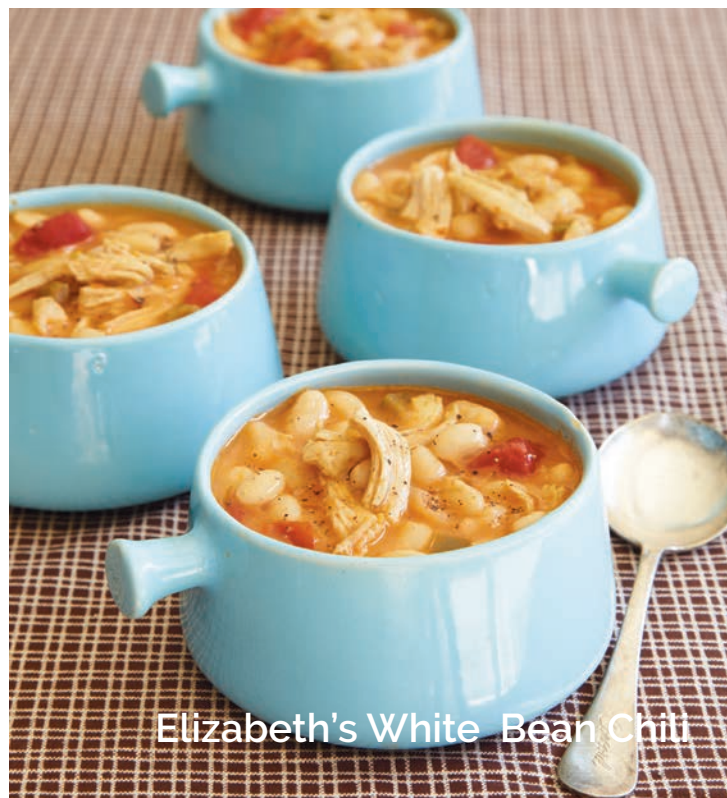
In a skillet over medium heat, brown pork and onion in oil. Transfer to a large slow cooker; add remaining ingredients except tortillas. Mix well. Cover and cook on low setting for 6 to 8 hours. To serve, scoop mixture onto tortillas. Serves 8.

Jess's Vegan Pea Soup

Jess Brunink, Whitehall, MI

- | | |
|---|---------------------------------|
| 2 lbs. dried split peas,
rinsed and sorted | 3 potatoes, peeled and
diced |
| 8 c. water | 1 onion, diced |
| 3 cloves garlic, minced | salt to taste |

Combine all ingredients in a slow cooker; stir gently. Cover and cook on low setting for 8 hours, or until peas are tender. Makes 8 servings.



Elizabeth's White Bean Chili

Elizabeth's White Bean Chili

Elizabeth Tipton, Knoxville, TN

- | | |
|---|--|
| 1 lb. boneless, skinless
chicken breasts, cooked
and shredded | 8-oz. pkg. shredded Pepper
Jack cheese |
| 4 15-1/2 oz. cans Great
Northern beans | 2 t. ground cumin |
| 16-oz. jar salsa | 1/2 c. chicken broth |
| | Optional: 12-oz. can beer
or 1-1/2 c. chicken broth |

Combine all ingredients except optional beer or broth in a 5-quart slow cooker. Add beer or broth for a thinner consistency, if desired. Cover and cook on low setting for 4 hours, or until heated through. Serves 6 to 8.



Donna's Green Chile Stew



Ham & Lentil Soup

Beef Burgundy Stew

Sam Littleton, Dublin, OH

- | | |
|--|---|
| 6 slices bacon, chopped | 1 c. Burgundy, dry red wine or beef broth |
| 2 lbs. stew beef, cubed | 2 T. tomato paste |
| 16-oz. pkg. frozen pearl onions, thawed | 1 T. fresh thyme leaves |
| 8-oz. pkg. mushrooms, quartered | 1 t. salt |
| 6 redskin potatoes, quartered | 1/4 t. pepper |
| 2 carrots, peeled and cut into 1/2-inch pieces | 3 cloves garlic, minced |
| 14-oz. can beef broth | 2 T. cornstarch |
| | 2 t. cold water |

Cook bacon in a large skillet over medium-high heat until crisp. Remove bacon, reserving drippings in pan. Set bacon aside. Brown beef, in batches, in drippings until browned on all sides. Combine reserved bacon, beef, onions and remaining ingredients except cornstarch and water in a 5-quart slow cooker. Cover and cook on low setting 7 hours or until beef and vegetables are tender. Whisk together cornstarch and water. Stir into stew. Cover and cook on high setting for one hour or until slightly thickened. Serves 6 to 8.



Beef Burgundy Stew

Ham & Lentil Soup

Megan Brooks, Antioch, TN

- | | |
|--------------------------------------|----------------------------------|
| 3 c. chicken broth | 1 onion, thinly sliced |
| 3 c. water | 1 c. dried lentils |
| 1 c. cooked ham, diced | 1-1/2 t. dried thyme |
| 1-1/2 c. celery, chopped | 3 c. fresh baby spinach |
| 1-1/2 c. baby carrots, thinly sliced | Garnish shredded Parmesan cheese |

In a 5-quart slow cooker, combine all ingredients except spinach and garnish. Stir well. Cover and cook on low setting for 7 to 8 hours. Stir in spinach; let stand for a few minutes, until wilted. Garnish each serving with a sprinkle of cheese. Makes 6 servings.

Mom's So-Simple Chili

Nicole Wood, Ontario, Canada

- | | |
|------------------------------|------------------------------------|
| 1 lb. extra-lean ground beef | 19-oz. can kidney beans |
| 1 onion, diced | 1-1/4 oz. pkg. chili seasoning mix |
| salt and pepper to taste | Garnish: shredded Cheddar cheese |
| 28-oz. can crushed tomatoes | |

In a skillet over medium heat, brown beef with onion. Drain; season with salt and pepper. Add beef mixture to a slow cooker along with undrained tomatoes, undrained beans and seasoning mix. Stir well. Cover and cook on low setting for 2 to 3 hours, until heated through. Garnish individual servings with cheese. Makes 4 to 6 servings.

Slow-Cooker Soups

Spicy Bean & Turkey Sausage Stew

Ronda Hauss, Louisville, KY

- | | |
|---|---------------------------|
| 1 lb. smoked turkey sausage, halved lengthwise and sliced | 1 onion, chopped |
| 16-oz. can kidney beans, drained and rinsed | 3 cloves garlic, minced |
| 15-oz. can Great Northern beans, drained and rinsed | 1 red pepper, chopped |
| 15-oz. can black beans, drained and rinsed | 1-1/2 c. frozen corn |
| | 16-oz. jar salsa |
| | 1 c. water |
| | 1 t. ground cumin |
| | 1/2 t. pepper |
| | hot pepper sauce to taste |

In a 5-quart slow cooker, combine all ingredients. Cover and cook on low setting for 6 to 8 hours. Stir before serving. Serves 6.

Zippy Sausage & Vegetable Soup

Roberta Simpkins, Mentor on the Lake, OH

- | | |
|---|---------------------------------|
| 14-1/2 oz. can diced tomatoes | 2 c. potatoes, peeled and diced |
| 10-3/4 oz. can cream of mushroom soup | 1 c. onion, chopped |
| 1/2 lb. smoked turkey sausage, cut into 1/2-inch slices | 1 c. red pepper, chopped |
| 15-oz. can black beans, drained and rinsed | 1/2 c. water |
| | 2 t. prepared horseradish |
| | 2 t. honey |
| | 1 t. dried basil |

Combine all ingredients in a slow cooker; mix well. Cover and cook on low setting for 7 to 8 hours, until potatoes are tender. Makes 6 to 8 servings.

Winter Vegetable Stew

Linda Belon, Winterville, OH

- | | |
|---|--|
| 28-oz. can Italian peeled whole tomatoes, drained and liquid reserved | 1 c. parsnips, peeled and cut into 1/2-inch pieces |
| 14-1/2 oz. can vegetable or chicken broth | 2 leeks, cut into 1/2-inch pieces |
| 4 redskin potatoes, cut into 1/2-inch cubes | 1/2 t. salt |
| 2 c. celery, cut into 1/2-inch pieces | 1/2 t. dried thyme |
| 1-1/2 c. carrots, peeled and cut into 1/2-inch pieces | 1/2 t. dried rosemary |
| | 3 T. cornstarch |
| | 3 T. cold water |

Coarsely chop tomatoes and add to a 5-quart slow cooker along with reserved liquid. Add remaining ingredients except cornstarch and cold water. Cover and cook on low setting for 8 to 10 hours. About 30 minutes before serving, dissolve cornstarch in cold water; gradually stir into stew until well blended. Cover and cook on high setting about 20 minutes, stirring occasionally, until thickened. Makes 8 servings.

Quick tip

Easy clean-up! You have only one container to wash, or no container if you use heavy-duty plastic liners.



Spicy Bean & Turkey Sausage Stew



Amy's Beef Stew

Amy's Beef Stew

Amy Hauck, Portland, OR

- | | |
|---------------------------------------|---|
| 2 to 3-lb. beef chuck roast, cubed | 1 onion, cut into wedges |
| 2 turnips, peeled and cubed | 2 10-3/4 oz. cans of cream of mushroom soup |
| 2 rutabagas, peeled and cubed | 1.35-oz. pkg. onion soup mix |
| 1 Yukon Gold potato, peeled and cubed | |

Place beef and vegetables in a slow cooker; stir to mix. In a bowl, combine soup and dry soup mix. Pour over mixture in slow cooker. Cover and cook on low setting for 8 to 10 hours. Serves 4 to 6.

Chili Sans Carne

Amanda Black, Cartersville, GA

- | | |
|---|-------------------------------------|
| 2 15-oz. cans no-sodium-added black beans, drained and rinsed | 6-oz. can tomato paste |
| 15-oz. can no-sodium added kidney beans, drained and rinsed | 1/2 c. onion, chopped |
| 15-oz. can corn, drained and rinsed | 2 cloves garlic, chopped |
| 14-1/2 oz. can diced tomatoes | Garnish: thinly sliced green onions |
| | low-sodium whole wheat crackers |

Combine beans and corn in a slow cooker. Add tomatoes with juice, tomato paste, onion and garlic. Cover and cook on low setting for 8 hours. Garnish with green onions; serve with crackers. Makes 8 servings.



Slow-Cooker Beefy Taco Soup

Slow-Cooker Beefy Taco Soup

Erin McRae, Beaverton, OR

- | | |
|-----------------------------------|---|
| 1 lb. ground beef, browned | 8-oz. can tomato sauce |
| 1-1/4 oz. pkg. taco seasoning mix | 15-oz. can kidney beans, drained and rinsed |
| 15-oz. can stewed tomatoes | |

Stir together all ingredients; pour into a 3- to 4-quart slow cooker. Cover and cook on low setting for 6 to 8 hours; stir occasionally. Serves 4 to 6.

Slow-Cooker Soups

Easy Potato Soup

Jeanne West, Roanoke Rapids, NC

- | | |
|--------------------------------------|---|
| 4 to 5 potatoes, peeled and cubed | 4-2/3 c. milk |
| 10-3/4 oz. can cream of celery soup | 6.6-oz. pkg. instant potato flakes |
| 10-3/4 oz. can cream of chicken soup | Garnish: shredded Cheddar cheese, sliced green onions, crumbled bacon |
| 1-1/4 c. water | |

Combine potatoes, soups and water in a slow cooker. Cover and cook on high setting until potatoes are tender, about 2 to 3 hours. Stir in milk; add potato flakes to desired consistency, stirring constantly. Cover and cook on high setting an additional 2 to 3 hours longer. Spoon into bowls to serve; top with garnishes. Serves 4 to 6.

Hearty Tomato-Beef Stew

Bethi Hendrickson, Danville, PA

- | | |
|-----------------------------------|-------------------------------|
| 1 lb. stew beef cubes | 2 to 3 stalks celery, diced |
| Optional: 1 T. oil | 2 10-3/4 oz. cans tomato soup |
| 6 to 7 potatoes, peeled and diced | 1 T. celery seed |
| 5 to 6 carrots, peeled and diced | |

Spray a slow cooker with non-stick vegetable spray; set aside. If desired, brown beef in oil in a skillet over medium heat. Combine beef, potatoes, carrots and celery in slow cooker; mix well. Add soup and celery seed; mix well again. Cover and cook on low setting for 7 to 8 hours. Makes 8 to 10 servings.



Easy Potato Soup

Easy Chicken Chili

Mary Little, Franklin, TN

- | | |
|------------------------------------|---|
| 2 to 3 5-oz. cans chicken | 16-oz. jar salsa |
| 3 15-oz. cans Great Northern beans | 2 8-oz. pkgs. shredded Monterey Jack cheese |
| 2 15-1/2 oz. cans hominy | |

Combine all ingredients in a slow cooker, including liquid from cans. Cover and cook on low setting for 8 hours. Serves 8 to 10.



Easy Chicken Chili



Hearty Meatball Stew

Hearty Meatball Stew

Karen Swartz, Woodville, OH

- | | |
|--|--|
| 1 lb. new potatoes, cubed | 12-oz. jar beef gravy |
| 16-oz. pkg. baby carrots | 14-1/2 oz. can Italian-seasoned diced tomatoes |
| 1 onion, sliced | |
| 2 4-oz. cans sliced mushrooms, drained | 3-1/4 c. water |
| | pepper to taste |
| 16-oz. pkg. frozen meatballs | 14-1/2 oz. can corn, drained |

In a large slow cooker, layer all ingredients except corn in the order listed. Cover and cook on low setting for 8 to 10 hours. About one hour before serving, stir in corn. Serves 8.

Mom's Oxtail Soup

Bobbie Keefer, Byers, CO

- | | |
|---------------------------|----------------------------------|
| 2 lbs. beef oxtails | 2 14-1/2 oz. cans diced tomatoes |
| salt and pepper to taste | |
| 1 T. butter | 1 head cabbage, chopped |
| 1 T. oil | 3 carrots, peeled and diced |
| 1 onion, chopped | 2 t. dried parsley |
| 2 cloves garlic, minced | 1 t. dried thyme |
| 14-1/2 oz. can beef broth | 1 t. bay leaves, crumbled |

Season oxtails with salt and pepper; set aside. Heat butter and oil in a large skillet over medium-high heat. Brown oxtails on all sides; remove to a slow cooker, reserving drippings in skillet. Add onion and garlic to reserved drippings. Cook for 5 to 10 minutes, stirring often, until caramelized. Add broth to skillet; simmer for a few minutes, stirring up any browned bits in bottom of skillet. Add skillet mixture to slow cooker along with undrained tomatoes and remaining ingredients. Cover and cook on high heat for 8 hours, or until vegetables are tender and meat pulls easily away from the bones. Discard bones before serving. Makes 8 servings.

Margaret's Lentil Soup

Lory Howard, Jackson, CA

- | | |
|---|--|
| 1/4 c. oil | 2 c. celery with leaves, chopped |
| 3 c. cooked ham or canned spiced luncheon meat, diced | 1 to 2 tomatoes, cut into wedges, or 14-1/2 oz. can whole tomatoes |
| 1/2 lb. smoked Polish or mild pork sausage links, sliced 1/2-inch thick | 10-oz. pkg. frozen cut leaf spinach, partially thawed |
| 2 onions, chopped | 1-1/2 t. salt |
| 1 clove garlic, pressed, or 1 t. garlic powder | 1/2 t. hot pepper sauce |
| 12 c. water | |
| 3/4 lb. dried lentils, rinsed and sorted | |

Heat oil in a skillet over medium heat. Add ham or luncheon meat, sausage, onion, and garlic. Cook for 5 minutes, stirring often. Drain; add to a slow cooker. Add remaining ingredients. Cover and cook on low setting for 8 to 10 hours, until lentils are tender. This soup freezes well. Serves 6 to 8.

Quick tip

A slow cooker uses less electricity than the cooktop or oven. There's no extra heat escaping, so your kitchen stays cool.

Slow-Cooker Soups

Butternut Squash Soup

Linda Jancik, Lakewood, OH

- | | |
|---|--|
| 2-1/2 lbs. butternut squash,
peeled, halved, seeded
and cubed | 1 c. water |
| 2 c. leeks, chopped | seasoned salt and white
pepper to taste |
| 2 Granny Smith apples,
peeled, cored and diced | Garnish: sour cream and
freshly ground nutmeg |
| 2 14-1/2 oz. cans chicken
broth | |

Combine squash, leeks, apples, broth and water in a 4-quart slow cooker. Cover and cook on high setting for 4 hours, or until squash and leeks are tender. Carefully purée the hot soup, in 3 or 4 batches, in a food processor or blender until smooth. Add seasoned salt and white pepper. Garnish with sour cream and nutmeg. Serves 8.

Russian Beef Borscht

Rita Morgan, Pueblo, CO

- | | |
|--|----------------------------------|
| 4 c. cabbage, thinly sliced | 4 cloves garlic, minced |
| 1-1/2 lbs. beets, peeled and
grated | 14-1/2 oz. can diced
tomatoes |
| 5 carrots, peeled and sliced | 3 14-1/2 oz. cans beef
broth |
| 1 parsnip, peeled and
sliced | 1/4 c. lemon juice |
| 1 c. onion, chopped | 1 T. sugar |
| 1 lb. stew beef, cubed | 1 t. pepper |

In a 6-quart slow cooker, layer ingredients in order given. Cover and cook on low setting for 7 to 9 hours, just until vegetables are tender. Stir well before serving. Serves 8 to 10.

Cider Pork Stew

Mel Chencharick, Julian, PA

- | | |
|--|---|
| 2 to 2-1/2 lbs. pork
shoulder roast, cubed
and fat trimmed | 2 c. apple cider or apple
juice |
| Optional: 1 T. oil | 3 T. quick-cooking tapioca,
uncooked |
| 3 potatoes, peeled and cut
into 1/2-inch cubes | 1 t. caraway seed |
| 3 carrots, peeled and cut
into 1/2-inch slices | 1 t. salt |
| 2 onions, sliced | 1/4 t. pepper |
| 1/2 c. celery, coarsely
chopped | Optional: snipped fresh
chives |
| 2/3 c. apple, peeled, cored
and coarsely chopped | |

If desired, brown pork in oil in a large skillet over medium heat. Place pork in a 5-quart slow cooker. Add vegetables and apple; set aside. In a bowl, combine remaining ingredients except optional chives. Pour over pork mixture in slow cooker. Cover and cook on low setting for 10 to 12 hours, or on high setting for 5 to 6 hours, until pork is tender. If desired, top each serving with a sprinkle of snipped chives. Makes 6 to 8 servings.

Quick tip

You don't have to stand over a hot stove or watch the clock. The slow cooker works best when it's left alone to slowly simmer food. Generally, a little extra cooking won't ruin a dish.



Butternut Squash Soup



Slow-Cooker Steak Chili

Buffalo Chicken Stew

Lori Haines, Johnson City, TN

- | | |
|--------------------------------------|---|
| 2 to 3 lbs. boneless chicken tenders | 4 15-oz. cans navy or Great Northern beans |
| 1/2 c. butter, divided | 2 14-1/2 oz. cans petite diced tomatoes |
| 1-1/2 c. celery, chopped and divided | 5-oz. bottle buffalo-style hot pepper sauce |
| 1-1/2 c. onion, chopped and divided | 1 T. chili powder |
| 2 t. salt | 1 T. ground cumin |
| 1 t. pepper | 8-oz. bottle blue cheese salad dressing |
| 1 c. carrots, peeled and chopped | 4-oz. container blue cheese crumbles |
| 2 t. garlic powder | |

In a slow cooker, combine chicken, 1/4 cup butter, 1/2 cup celery, 1/2 cup onion, salt and pepper. Add enough water to cover ingredients. Cover and cook on low setting for 7 hours to overnight, until chicken is tender. Remove chicken to a plate, reserving mixture in slow cooker. Shred chicken and return to slow cooker; set aside. Melt remaining butter in a skillet over medium heat. Add carrots and remaining celery and onion; season with garlic powder. Sauté until vegetables are tender, about 5 minutes. Add sautéed vegetables to slow cooker along with undrained beans and tomatoes, hot sauce and spices. Stir; add enough water to generously cover ingredients. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 to 4 hours. Shortly before serving time, combine salad dressing and blue cheese in a bowl. Serve bowls of stew topped with a dollop of dressing mixture. Serves 10.

Slow-Cooker Steak Chili

Mignonne Gardner, Pleasant Grove, UT

- | | |
|--|--|
| 2 lbs. beef round steak, cut into 1-inch cubes | 15-oz. can tomato sauce |
| 1-1/2 c. onion, chopped | 1 c. celery, chopped |
| 2 cloves garlic, minced | 1-1/2 T. chili powder |
| 2 T. oil | 1 t. ground cumin |
| 1-1/3 c. water, divided | 1 t. dried oregano |
| 2 15-oz. cans kidney beans, drained and rinsed | 1/2 t. pepper |
| 2 14-1/2 oz. cans diced tomatoes | 2 T. all-purpose flour |
| 16-oz. jar salsa | 2 T. cornmeal |
| | Garnish: shredded Cheddar cheese, sour cream, crushed tortilla chips |

Brown beef, onion and garlic in oil in a large skillet over medium heat; drain. Add beef mixture to a 5-quart slow cooker. Stir in one cup water and remaining ingredients except flour, cornmeal and garnish; mix well. Cover and cook on low setting for 8 hours. Combine flour, cornmeal and remaining 1/3 cup water in a small bowl, whisking until smooth. Add mixture to simmering chili right before serving; stir 2 minutes, or until thickened. Garnish as desired. Serves 8.

Quick tip

Tough, less-expensive cuts of meat transform into tender, moist and richly flavored dishes when cooked in the slow cooker.

New England Clam Chowder

Virginia Watson, Scranton, PA

- | | |
|---|--------------------------------|
| 1/2 c. butter, melted | 3 10-oz. cans whole baby clams |
| 2 T. onion powder | |
| 2 t. dried thyme | 2 c. light cream |
| 2 stalks celery, chopped | 2 c. milk |
| 46-oz. can clam juice | salt and pepper to taste |
| 2 cubes chicken bouillon | |
| 2 bay leaves | |
| 3 16-oz. cans whole potatoes, drained and diced | |

Stir together butter, onion powder, thyme and celery in a slow cooker; cover and cook on high setting for 30 minutes. Add clam juice, bouillon, bay leaves and potatoes. Cover and continue cooking on high setting for 2 hours. Add clams; reduce heat to low setting. Cover and cook for 2 more hours. Stir in cream and milk; cover and cook one more hour, or until heated through. Before serving, discard bay leaves; add salt and pepper to taste. Serves 6.

Spicy Chicken & Green Chile Soup

Darcy Geiger, Columbia City, IN

- | | |
|--|--|
| 3 c. cooked chicken, diced or shredded | 2 15-oz. cans garbanzo beans, drained |
| 2 15-oz. cans whole tomatoes | Garnish: crumbled queso fresco cheese or shredded white Cheddar cheese, sour cream, crushed tortilla chips |
| 2 15-oz. cans ranch-style beans | |
| 32-oz. container chicken broth | |
| 16-oz. jar green salsa | |
| 4-oz. can diced green chiles | |

In a large slow cooker, combine chicken, tomatoes with juice and remaining ingredients except garnish. Cover and cook on low setting for 6 to 8 hours. Stir. Garnish servings with cheese, a dollop of sour cream and some crushed tortilla chips. Makes 4 to 6 servings.

Lightened-Up Cheeseburger Soup

Marsha Baker, Pioneer, OH

- | | |
|---|--|
| 1 T. olive oil | 1 c. low-fat evaporated milk |
| 1 onion, chopped | 8-oz. pkg. reduced-fat pasteurized process cheese, cubed |
| 1 stalk celery, chopped | 1/2 t. paprika |
| 1 clove garlic, minced | Optional: 1/4 t. salt, 1/4 t. pepper |
| 1 lb. lean ground beef | Garnish: baked tortilla chips, crushed |
| 3 T. all-purpose flour | |
| 3 c. fat-free chicken broth, divided | |
| 15-oz. can fire-roasted diced tomatoes, partially drained | |

Add oil to a Dutch oven; heat over medium-high heat for 30 seconds. Add onion, celery and garlic. Cook, stirring often, until tender, 5 to 10 minutes. Coat a 4-quart slow cooker with non-stick vegetable spray; spoon in onion mixture and set aside. In the same skillet, brown beef over medium-high heat, breaking up beef as it cooks. Drain and add beef to slow cooker. In a small cup, combine flour and 1/2 cup broth; stir until smooth and lump-free. Pour flour mixture into same skillet; add remaining broth. Bring to a simmer, scraping up any browned bits in bottom of skillet; pour into slow cooker. Stir in remaining ingredients except tortilla chips. Cover and cook on low setting for 2 hours. Serve soup topped with crushed chips. Serves 8.

Quick tip

Prepare hot drinks and appetizers in the slow cooker and place the cooker where your guests will gather. Just make sure to use the low setting.



New England Clam Chowder



Slow-Cooker Country Chicken & Dumplings

Slow-Cooker Country Chicken & Dumplings

Joanne Curran, Arlington, MA

- | | |
|---|---|
| 4 boneless, skinless chicken breasts | 1 onion, finely diced |
| 2 10-3/4 oz. cans cream of chicken soup | 2 7-1/2 oz. tubes refrigerated biscuits, torn |
| 2 T. butter, sliced | |

Place chicken, soup, butter and onion in a 4-quart slow cooker; add enough water to cover chicken. Cover and cook on high setting for 4 hours. Add biscuits to slow cooker; gently push biscuits into cooking liquid. Cover and continue cooking for about 1-1/2 hours, until biscuits are done in the center. Serves 6.

French Lentil Soup

Marcia Shaffer, Conneaut Lake, PA

- | | |
|---|---------------------------------------|
| 6 T. oil | 1 carrot, peeled and finely chopped |
| 1 onion, chopped | 1 c. tomato sauce |
| 2 cloves garlic, minced | salt and pepper to taste |
| 12 c. water | 1 bay leaf |
| 1-1/2 c. dried lentils, rinsed and sorted | 1 bunch fresh sorrel or spinach, torn |
| 1 potato, peeled and diced | 1/2 c. cooked rice |
| 1 stalk celery, finely chopped | |
| 1 turnip, peeled and diced | |

Heat oil in a skillet over medium heat. Add onion and cook until soft, about 5 minutes. Add garlic; cook 3 minutes. Add onion mixture and remaining ingredients except sorrel or spinach and rice to a slow cooker. Cover and cook on low setting for 8 hours. Discard bay leaf. Shortly before serving time, add sorrel or spinach and cooked rice to slow cooker. Cover and cook for several minutes, until greens wilt; stir well. Makes 6 to 8 servings.

Vegetarian Quinoa Chili

Marie Matter, Dallas, TX

- | | |
|--|--|
| 2 14-1/2 oz. cans diced tomatoes with green chiles | 3 cloves garlic, minced |
| 15-oz. can tomato sauce | 2 T. chili powder |
| 15-oz. can kidney beans, drained and rinsed | 2 t. ground cumin |
| 15-oz. can black beans, drained and rinsed | 1-1/2 t. smoked paprika |
| 1-1/2 c. vegetable broth | 1-1/2 t. sugar |
| 1 c. frozen corn | 1/4 t. cayenne pepper |
| 1 c. quinoa, uncooked and rinsed | 1/2 t. ground coriander |
| 1 onion, diced | 1/2 t. kosher salt |
| | 1/4 t. pepper |
| | Garnish: shredded Cheddar cheese, sour cream, sliced avocado, chopped fresh cilantro |

Combine undrained tomatoes and remaining ingredients except garnish in a slow cooker; stir together. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 to 4 hours. To serve, ladle into soup bowls; garnish as desired. Makes 6 servings.

Quick tip

The tougher cuts of meat are also the leanest, and seldom do you add fat when cooking meat and poultry in the slow cooker. During the long simmering time, fat will rise to the top of the cooking liquid; remove it before serving.

Slow-Cooker Chile Verde Soup

Lisa Sett, Thousand Oaks, CA

- | | |
|--|----------------------------------|
| 1/2 lb. pork tenderloin, cut into 1/2-inch cubes | 1/4 t. ground cumin |
| 1 t. oil | 1/4 t. dried oregano |
| 2 c. chicken broth | salt and pepper to taste |
| 2 15-oz. cans white beans, drained and rinsed | Optional: chopped fresh cilantro |
| 2 4-oz. cans diced green chiles | |

Cook pork in oil in a skillet over medium heat for one to 2 minutes or until browned. Place pork in a 4-quart slow cooker. Add remaining ingredients except cilantro; stir well. Cover and cook on low setting for 4 to 6 hours. Sprinkle cilantro over each serving, if desired. Serves 6 to 8.

Mom's Firehouse Chili

Wendy Lee Paffenroth, Pine Island, NY

- | | |
|---|--|
| 1-1/2 lbs. boneless beef chuck roast, cubed | 16-oz. can kidney beans, drained and rinsed |
| 3 onions, sliced | 16-oz. can white beans, drained and rinsed |
| 2 c. water | pepper, garlic powder, dried parsley, chili powder and hot pepper sauce to taste |
| 28-oz. can crushed tomatoes | 14-3/4 oz. can corn, drained |
| 6-oz. can tomato paste | |
| 2 stalks celery, sliced | |
| 1 green pepper, cut into strips | |

Place beef, onions and water in a 5-quart slow cooker. Add tomatoes and tomato paste; stir well. Add celery, green pepper and beans. Stir in seasonings to taste; top with corn. Cover and cook on low setting for 8 to 10 hours or on high setting for 5 to 6 hours, stirring occasionally. Serves 6.

Garden-Style Navy Bean Soup

Penny Sherman, Ava, MO

- | | |
|---|-------------------------------------|
| 1 lb. dried navy beans, rinsed and sorted | 3 carrots, peeled and thinly sliced |
| 6 c. water | 1/2 t. dried thyme |
| 14-1/2 oz. can diced tomatoes with spicy red pepper | 1 t. salt |
| 2 c. cooked ham, diced | 1/4 t. pepper |
| 1 onion, chopped | 5-oz. pkg. baby spinach |
| 3 stalks celery, thinly sliced | |

In a large bowl, cover dried beans with water; soak for 8 hours to overnight. Drain beans, discarding water. Add beans to a slow cooker. Stir in 6 cups fresh water, tomatoes with juice and remaining ingredients except salt, pepper and spinach. Cover and cook on low setting for 9 to 10 hours, until beans are tender. Remove 2 cups of soup to a blender. Process until puréed; return to slow cooker. Add salt and pepper; gradually add spinach and stir until wilted. Makes 8 servings.

Quick tip

Dairy and seafood tend to break down when cooked for an extended time. Unless otherwise directed, add milk and sour cream during the last 15 minutes of cooking and put in seafood within the last hour.



Slow-Cooker Chile Verde Soup

Chapter

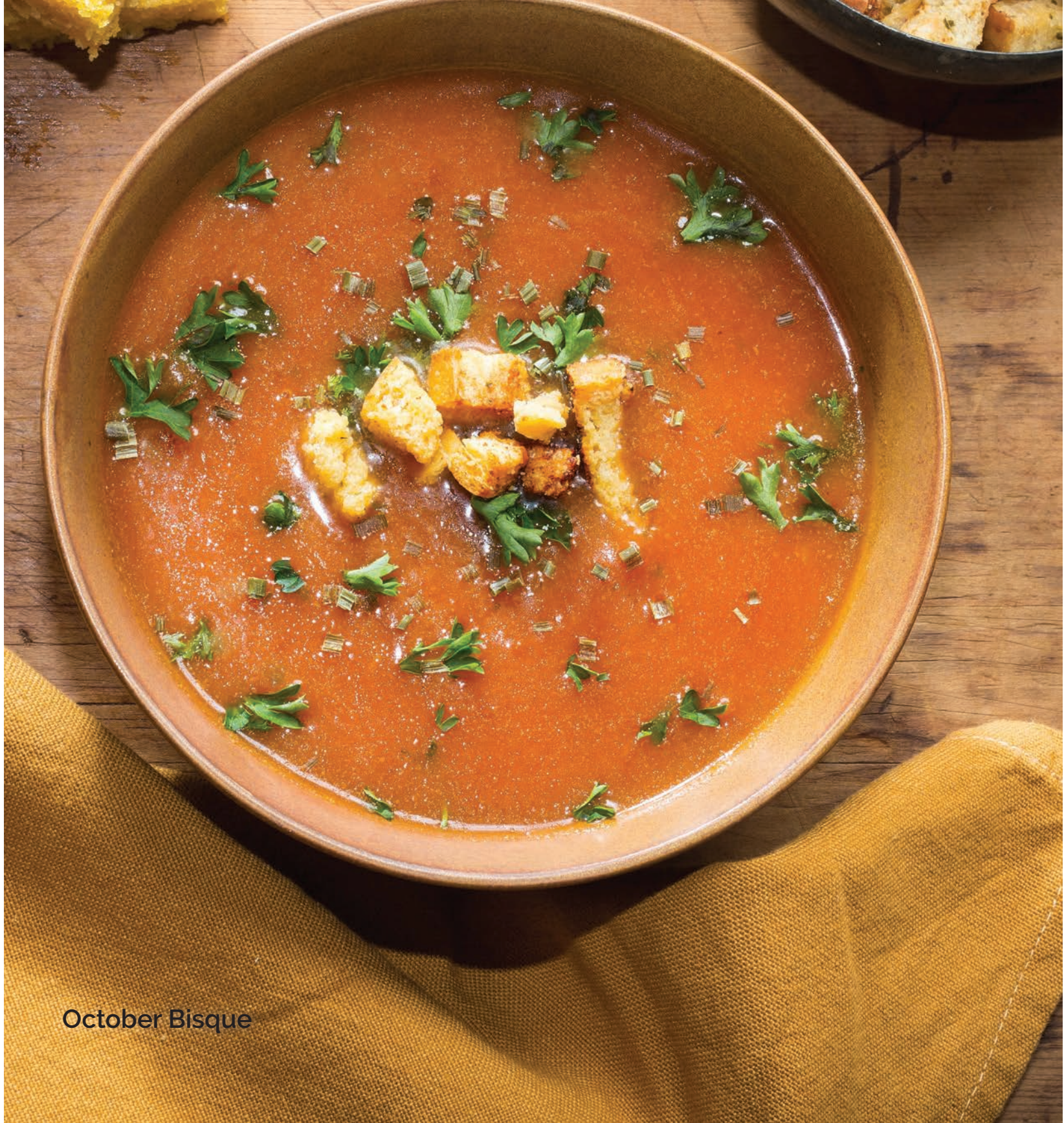
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Quick-Fix Soups

If you're short on time, these recipes will get dinner on the table lickety-split! Whether they have just a few savory ingredients or a shorter cooking time, they'll be your go-to favorites on busy weeknights. Why not give Fast Corn Chowder, Garlicky Tomato Soup or Quick & Easy Chicken Noodle Soup a try tonight?







October Bisque

October Bisque

Mary Murray, Mount Vernon, OH

1 onion, chopped	1 T. sugar
1/4 c. butter	2 15-oz. cans pumpkin
4 c. chicken broth	2 T. fresh parsley, chopped
28-oz. can whole tomatoes	2 T. fresh chives, chopped

Sauté onion in butter until onion is tender. Add broth and simmer for 15 minutes. Place tomatoes in a blender or food processor and blend until smooth. Add tomato mixture, sugar, pumpkin, parsley and chives to broth; heat through. Makes 8 servings.

Simple Beef & Tortellini Soup

Cindy Neel, Gooseberry Patch

5 c. canned beef and beans	1 t. dried Italian seasoning
2 14-1/2 oz. cans beef broth	Garnish: grated Parmesan cheese
2 c. frozen mixed vegetables	
1 c. frozen cheese tortellini, uncooked	

In a large stockpot, combine beef and beans, broth, vegetables, tortellini and Italian seasoning; bring to a boil. Reduce heat to medium; cook over medium heat for 8 to 10 minutes, until vegetables and tortellini are tender, stirring occasionally. Garnish with cheese. Makes 4 to 6 servings.

Quick tip

Stir some alphabet pasta into a pot of vegetable soup...you'll feel like a kid again!

Onion Soup

Penny Sherman, Ava, MO

6 onions, halved and thickly sliced	4 to 6 slices French bread, toasted
2 T. bacon drippings	4 to 6 slices Provolone cheese
6 c. beef broth	
6 T. dry sherry	

Sauté onions in bacon drippings. Add beef broth and sherry; simmer for 15 minutes. Ladle into individual oven-proof bowls and top each with a slice of toast. Place cheese over bread and place bowls on a baking sheet. Bake at 350 degrees for 12 to 15 minutes, until the cheese is melted. Makes 4 to 6 servings.

Chicken & Pasta Soup

John Sgambellone, Delaware, OH

2-1/2 lbs. chicken, cubed	6-oz. can tomato paste
32-oz. container chicken broth	1 c. small shell macaroni, uncooked
14-oz. can chicken broth	1 t. dried basil
16-oz. can green beans, drained	

In a large stockpot, over medium-high heat, bring chicken and broth to a boil. Reduce heat, cover and simmer for 25 minutes, or until chicken is tender. Remove chicken, cool slightly. Add remaining ingredients to broth. Heat to a boil, reduce heat. Cover and simmer for 20 minutes, or until macaroni is tender. Add chicken back to soup and cook an additional 10 to 15 minutes. Makes 6 to 8 servings.

Cheesy Bacon-Wild Rice Soup

Terri Peterson, New Richmond, WI

9 to 10 slices bacon, diced 2 pts. half-and-half
1 onion, chopped 2 c. American cheese,
2 10-3/4 oz. cans cream of shredded
potato soup
1-1/2 c. cooked wild rice

Sauté bacon and onion together until bacon is crisp and onion is tender; drain and set aside. Combine soup and rice in a saucepan; stir in bacon mixture, half-and-half and cheese. Cook over low heat until cheese melts. Serves 6 to 8.

World's Easiest Black Bean Soup

Joyce Jordan, Hurricane, WV

10-3/4 oz. can French 1-1/4 c. water
onion soup salt and pepper to taste
16-oz. can black beans,
drained and rinsed
14-1/2 oz. can diced
tomatoes with green
chiles

Combine all ingredients in a saucepan; heat to boiling. Reduce heat; simmer for 15 minutes. Makes 6 to 8 servings.

Quick tip

Save the water that the potatoes were boiled in...add to soups and sauces to add thickness, nutrition and flavor.

Chicken Tortellini Soup

Vickie

1 T. butter salt and pepper to taste
3 cloves garlic, minced 2/3 c. frozen corn
3 10-1/2 oz. cans chicken 14-1/2 oz. can Italian
broth stewed tomatoes
8-oz. pkg. cheese tortellini, 1/2 c. tomato sauce
uncooked 2 c. cooked chicken, diced
1/4 c. grated Parmesan
cheese

Melt butter in a saucepan over medium heat; add garlic. Sauté for 2 minutes; stir in broth and tortellini. Bring to a boil; reduce heat. Mix in Parmesan cheese, salt and pepper; simmer until tortellini is tender. Stir in corn, tomatoes, tomato sauce and chicken; simmer for 5 minutes. Serves 8 to 10.

Cream of Celery Soup

Johannah Haney, Columbus, OH

1/2 c. butter, melted 4 bay leaves
4 green onions, chopped salt and pepper to taste
1 bunch celery, sliced 1/2 c. half-and-half
5 potatoes, peeled and
chopped

Melt butter in a large stockpot; add onions and sauté over medium-high heat, stirring occasionally. Add celery and potatoes. Add enough water to cover vegetables. Season with bay leaves, salt and pepper. Cook over medium-high heat for 30 minutes or until potatoes are tender. Remove bay leaves. Place some of the cooked vegetables, along with some of the water, into a blender. Pour in half-and-half. Blend on the highest setting until very smooth. Return mixture to saucepan and repeat until all the vegetables have been blended. Add additional salt and pepper, if needed. Makes 6 to 8 servings.



Cheesy Bacon-Wild Rice Soup



California Avocado Soup

Tomato & Spinach Soup

Joely Flegler, Tulsa, OK

2 cloves garlic, minced	14-1/2 oz. can diced tomatoes
2 T. olive oil	
14-1/2 oz. can stewed tomatoes	1 to 2 c. baby spinach

In a saucepan over medium heat, sauté garlic in hot oil until tender. Stir in both undrained cans of tomatoes. Cook on medium-low heat until warmed through. Add spinach; cook and stir until spinach is slightly wilted. Serves 4 to 6.

White Bean Chicken Chili

Paulette Cunningham, Lompoc, CA

3 15.8-oz. cans Great Northern beans	16-oz. jar salsa
4 boneless, skinless chicken breasts, cooked and cubed	8-oz. pkg. shredded Monterey Jack cheese
	8-oz. pkg. jalapeño cheese, shredded

Add all ingredients to a stockpot; cook over low heat until cheeses melt. Stir in up to one cup water for desired consistency; cook until warmed through. Serves 4 to 6.

California Avocado Soup

Charlotte Orm, Florence, AZ

1/2 c. onion, chopped	1/2 t. salt
1 T. butter	1/4 t. pepper
2 14-1/2 oz. cans chicken broth	2 ripe avocados, halved and pitted
2 potatoes, peeled and cubed	Garnish: 1/2 c. sour cream, 1/4 c. real bacon bits

In a large saucepan over medium heat, sauté onion in butter until tender. Add broth, potatoes, salt and pepper; bring to a boil. Reduce heat to low. Cover and simmer for 15 to 25 minutes, until potatoes are tender. Remove from heat; cool slightly. Working in batches, scoop avocado pulp into a blender; add potato mixture with broth. Cover and process until puréed. Return to pan; heat through. Garnish with sour cream and bacon bits. Serves 6.

Quick tip

Stock your freezer with comforting home-cooked soups and stews, ready to enjoy anytime! They freeze well for up to 3 months in plastic freezer containers...just thaw overnight in the refrigerator and add a little water when reheating.

Quick-Fix Soups

Aunties' Hot Dog Soup

Janae Mallonee, Marlboro, MA

3 potatoes, peeled and diced	2-1/2 c. milk
3 onions, sliced	3 to 5 hot dogs, sliced
1 c. baby carrots, sliced	seasoned salt and pepper to taste
23-oz. can cream of mushroom soup	

Combine potatoes, onions and carrots in a large saucepan; cover with water. Cook over medium-high heat until nearly tender; drain. Whisk together soup and milk; stir in hot dogs. Cook over medium-low heat until warmed through. Season to taste with salt and pepper. Makes 4 to 6 servings.

Simple Sweet Corn Soup

Karen Hibbert, Abergele, Wales

2 c. chicken broth	2 green onions, chopped, or 2 T. dried, chopped onion
1/2 t. garlic powder	
1/4 t. dry mustard	Optional: leftover mashed potatoes
salt and pepper to taste	saltine crackers
1 c. frozen corn	
14-3/4 oz. can creamed corn	

In a large saucepan over medium heat, stir together broth and seasonings. Add frozen corn, creamed corn and onions; stir again. Cook for several minutes, until corn is thawed. If a thicker soup is desired, stir in mashed potatoes to desired consistency. Bring to a boil. Reduce heat to medium-low; simmer for 20 minutes. Serve with crackers. Makes 4 servings.

Cowboy Stew

Andrea Pocreva, Navarre, FL

1 lb. ground beef	2 15-oz. cans ranch-style beans
salt and pepper to taste	
10-oz. can diced tomatoes with green chiles	15-1/4 oz. can corn
3 10-3/4 oz. cans minestrone soup	14-1/2 oz. can diced tomatoes

Brown ground beef in a stockpot; drain. Add salt and pepper to taste; stir in remaining ingredients. Simmer over medium heat for 25 minutes, or until heated through. Serves 10.

Zucchini & Seashells Soup

Judy Parks, Georgetown, TX

4 c. vegetable broth	1 c. small shell pasta, uncooked
2 carrots, peeled and chopped	2 zucchini, grated
1 onion, chopped	salt and pepper to taste

In a large saucepan, bring broth to a boil over medium heat. Add carrots and onion; simmer for 10 minutes. Add pasta and zucchini. Simmer for 8 to 10 minutes, until tender. Season with salt and pepper. Makes 4 to 6 servings.



Zucchini & Seashells Soup



Texas Ranch Soup

Texas Ranch Soup

Deborah Neuman, San Felipe, TX

- | | |
|--|--|
| 1-1/2 lbs. ground beef,
browned and drained | 1-1/4 oz. pkg. taco
seasoning mix |
| 2 15-oz. cans ranch-style
beans | Garnish: crushed
tortilla chips, shredded
Cheddar cheese |
| 2 15-oz. cans corn | |
| 2 14-1/2 oz. cans diced
tomatoes | |

Combine all ingredients except garnish in a large stockpot; bring to a boil. Reduce heat and simmer for 15 minutes. Spoon into serving bowls; garnish with crushed tortilla chips and shredded Cheddar cheese. Serves 6.

Creamy Pumpkin Soup

Penny Sherman, Ava, MO

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|--------------------------------------|---------------------------------|
| 2 T. oil | 1 carrot, peeled and
chopped |
| 1 lb. beef short ribs | 1 onion, chopped |
| 4 c. water | salt and pepper to taste |
| 3 c. pumpkin, peeled and
chopped | |
| 1 baking potato, peeled
and cubed | |

Heat oil in a Dutch oven over medium heat. Brown ribs in oil; drain. Stir in water and bring to a boil. Reduce heat and simmer, covered, one hour. Remove short ribs from Dutch oven, cut off meat and shred; set aside. Stir remaining ingredients into Dutch oven. Simmer, covered, for 45 minutes. Pour half the soup into a blender and process until smooth. Repeat with remaining soup. Stir in reserved beef. Return to Dutch oven and heat through before serving. Serves 6.



Creamy Pumpkin Soup

Cream of Broccoli-Cheese Soup

Geneva Rogers, Gillette, WY

- | | |
|--|---|
| 1 c. onion, chopped | 10-oz. pkg. frozen,
chopped broccoli |
| 1/2 t. garlic powder | 6 c. milk |
| 1 T. margarine | 12-oz. pkg. shredded
Cheddar cheese |
| 5 c. chicken broth | |
| 8-oz. pkg. medium egg
noodles, uncooked | |

In a large stockpot, sauté onion with garlic in margarine over medium heat until onion is translucent. Add broth and bring to a boil. Reduce heat and add noodles; cook for 5 minutes. Stir in broccoli. Cover and cook for 5 additional minutes. Stir in milk and cheese. Cook slowly, stirring until cheese melts; do not boil. Makes 6 to 8 servings.

Quick-Fix Soups

Chicken Noodle Soup for Two

Angie Lengacher, Montgomery, IN

2 c. water	1/8 t. pepper
2 cubes chicken bouillon	1/4 c. medium egg noodles, uncooked
5-oz. can chicken	1 T. celery, chopped
2 T. onion, chopped	2 t. dried parsley
1 bay leaf	

In a medium stockpot, bring water to a boil; add chicken bouillon and stir to dissolve. Add chicken, onion, bay leaf and pepper; bring to a boil. Cover and simmer for 8 to 10 minutes. Remove bay leaf. Add noodles, celery and parsley; simmer an additional 8 to 10 minutes, until noodles are tender. Makes 2 servings.

Creamy Potato-Ham Soup

Jo Ann

3 potatoes, peeled and cubed	1 to 2 c. instant mashed potato flakes
1 onion, diced	1 T. fresh parsley, chopped
1 c. water	1 t. salt
1 c. cooked ham or Canadian bacon, diced	1 t. white pepper
3 c. milk	

Simmer potatoes and onion in water in a Dutch oven until potatoes are tender. Stir in ham or Canadian bacon and milk, heating through. Add potato flakes for desired thickness; stir in parsley, salt and pepper. Serves 6.

Zesty Tomato Soup

Jane Ramicone, Berea, OH

2 10-3/4 oz. cans tomato soup	1 t. cayenne pepper
2-2/3 c. water	Garnish: oyster crackers and shredded provolone cheese
2 t. chili powder	

In a medium stockpot, combine all ingredients over medium-high heat; heat through. Spoon into individual serving bowls and garnish with crackers and cheese. Makes 4 servings.

Fast Corn Chowder

Janet Fuess, Ilion, NY

17-oz. can cream-style corn	1 t. dried minced onion
12-oz. can evaporated milk	1/8 t. pepper
12-oz. can corn with sweet peppers	1 T. butter

In a large stockpot, combine all ingredients except butter; bring to a boil. Add butter and heat until melted. Makes 4 servings.

Quick tip

If soup or stew tastes bland, just drop in a bouillon cube or two to add savory flavor in a jiffy.



Creamy Potato-Ham Soup



Navy Bean Soup

Navy Bean Soup

MaryAlice Dobbert, King George, VA

1 onion, chopped	1 c. instant mashed potato flakes
1/2 c. butter, sliced	
6 c. water	4 16-oz. cans navy beans
3 cubes chicken bouillon	1 t. onion powder
4 c. cooked ham, shredded	1 t. garlic powder

In a Dutch oven over medium heat, sauté onion in butter until lightly golden. Stir in water and bouillon cubes; add ham and bring to a boil. Reduce heat to low; simmer for 15 minutes. Stir in instant potatoes; add beans with liquid and seasonings. Return to a boil, stirring constantly; reduce heat to low and simmer for 30 minutes. Makes 6 to 8 servings.

Cheese Soup

Delores Hollenbeck, Omaha, NE

2 stalks celery, chopped	8-oz. pkg. pasteurized process cheese spread, cubed
2 carrots, peeled and sliced	
3 green onions, chopped	1/8 t. salt
1/4 c. butter	1/4 t. pepper
2 10-1/2 oz. cans chicken broth	8-oz. container sour cream
2 10-3/4 oz. cans cream of potato soup	

In a large stockpot, sauté celery, carrots and onions in butter. Add chicken broth and potato soup; cook for 30 minutes over medium heat. Blend in cheese, salt, pepper and sour cream. Simmer for an additional 15 minutes, or until cheese is melted. Makes 8 to 10 servings.



Easy Tomato Soup

Easy Tomato Soup

Samantha Grimm, Seattle, OR

28-oz. can Italian-seasoned diced tomatoes	1/2 t. pepper
26-oz. can tomato soup	Optional: sour cream, chopped fresh basil
32-oz. container chicken broth	

Pulse tomatoes with juice in a food processor or blender 3 to 4 times, or until finely diced. Stir together tomatoes, soup, chicken broth and pepper in a Dutch oven. Cook over medium heat, stirring occasionally, for 10 minutes, or until thoroughly heated. Top servings with sour cream and chopped fresh basil, if desired. Makes 8 servings.

Erma Lee's Chicken Soup

Shirley White Gatesville, TX

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|--|---|
| 3 14-1/2 oz. cans chicken broth | 8-oz. pkg. pasteurized process cheese spread, cubed |
| 2/3 c. onion, diced | 1 c. shredded Cheddar cheese |
| 2/3 c. carrot, peeled and diced | 1 c. cooked rice |
| 1/3 c. celery, diced | |
| 2 10-3/4 oz. cans cream of mushroom soup | |
| 4 boneless, skinless chicken breasts, cooked and chopped | |

Bring broth to a boil in a stockpot over medium heat. Add vegetables; cook until tender, about 10 minutes. Stir in remaining ingredients; simmer over low heat until cheeses melt and soup is heated through, about 15 minutes. Serves 4 to 6.

Tea Room Broccoli-Cheese Soup

Lisa Hardwick, Plainfield, IN

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|--|--|
| 1/2 c. margarine | 4 c. milk |
| 16-oz. pkg. frozen broccoli cuts | 16-oz. pkg. pasteurized process cheese spread, cubed |
| 2 10-3/4 oz. cans cream of chicken soup | |
| 2 10-3/4 oz. cans cream of mushroom soup | |

In a skillet over medium heat, melt margarine. Add broccoli; cook and stir for 5 to 10 minutes. Add broccoli mixture to a slow cooker; stir in remaining ingredients. Cover and cook on low setting, stirring occasionally, for 3 to 4 hours. Serves 8 to 10.



Erma Lee's Chicken Soup

Mexican Potato Soup

Kim Scherler, Walters, OK

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|----------------------------------|---|
| 2 10-3/4 oz. cans potato soup | 15-oz. can plus 7-oz. can corn, drained |
| 2 c. milk | 6 slices bacon, crisply cooked and crumbled |
| 1 c. shredded Pepper Jack cheese | 1 t. onion powder |
| 1/4 c. pimento cheese spread | salt and pepper to taste |

In a large saucepan, mix together all ingredients over medium heat, stirring often, for 15 to 20 minutes or until hot and cheese is melted. Makes 6 servings.



Tea Room Broccoli-Cheese Soup



Meatball Soup

Italian Bean Soup

Julia Koons, Centerville, IN

1 lb. ground pork sausage	15-oz. can black beans, drained and rinsed
1 onion, chopped	15-oz. can navy beans, drained and rinsed
1 clove garlic, minced	2 T. grated Parmesan cheese
28-oz. can diced tomatoes	1 t. dried basil
15-oz. can red kidney beans, drained and rinsed	
14-1/2 oz. can beef broth	

Brown together sausage, onion and garlic in a stockpot over medium heat; drain. Add remaining ingredients; cook until soup comes to a boil. Serves 4 to 6.

Smoky Sausage Soup

Lynda McCormick, Burkburnett, TX

14-1/2 oz. can Italian stewed tomatoes	2 c. frozen diced potatoes
14-1/2 oz. can beef broth	1/2 lb. smoked pork sausage, sliced
1-1/2 c. water	1/2 t. pepper
10-oz. pkg. frozen mixed vegetables	Garnish: grated Parmesan cheese

Stir together stewed tomatoes, broth and water in a stockpot; bring to a boil. Stir in vegetables, potatoes, sausage and pepper. Return to a boil; reduce heat and cover. Simmer for 5 to 10 minutes. Serve sprinkled with Parmesan cheese. Serves 4.

Quick tip

The earthy, nutty flavor of wild rice is delicious in soups, salads and sides. It's actually a grass seed, not a true rice, and takes a little longer to cook. When shopping, don't confuse it with already-seasoned mixes of wild rice and long-grain or brown rice.

Meatball Soup

Amber Belt, Lafayette, IN

14-1/2 oz. can petite diced tomatoes	32-oz. pkg. frozen meatballs
6-oz. can tomato paste	1-1/2 c. orzo, ditalini or other small pasta, uncooked
1 to 1-1/2 c. onion, chopped	salt and pepper to taste
4 14-1/2 oz. cans beef broth	Garnish: grated Parmesan cheese
2 c. water	

Mix together all ingredients except garnish in a large stockpot over medium heat. Bring to a boil; reduce heat to medium-low. Cook, stirring occasionally, for 20 minutes, or until pasta is tender and meatballs are warmed through. Garnish servings with Parmesan cheese. Makes 6 to 8 servings.

Quick Cabbage Soup

Yvonne Cifani, Oxford, MI

1 lb. ground beef sirloin	2 c. water
2 T. oil	1 t. lemon juice
2 16-oz. cans stewed tomatoes	1 t. Worcestershire sauce
10-1/2 oz. can beef broth	1 head cabbage, chopped
	salt and pepper to taste

In a large skillet, brown beef in oil; drain. In a large stockpot, place beef, tomatoes, broth, water, lemon juice and Worcestershire sauce; bring to a boil and simmer for 30 minutes. Place cabbage in stockpot and simmer for one hour; add salt and pepper to taste. Makes 6 to 8 servings.

Quick-Fix Soups

Cheesy Wild Rice Soup

Tanya Graham, Lawrenceville, GA

9 to 10 slices bacon, diced 2 pts. half-and-half
1 onion, chopped 2 c. American cheese,
2 10-3/4 oz. cans cream of shredded
potato soup Optional: Biscuit Bowls
1-1/2 c. wild rice, cooked

In a skillet over medium heat, sauté bacon and onion together until bacon is crisp and onion is tender. Drain and set aside. Combine soup and rice in a medium saucepan; stir in bacon mixture, half-and-half and cheese. Cook over low heat until cheese melts, stirring occasionally. Serve in Biscuit Bowls, if desired. Serves 6 to 8.

Biscuit Bowls

16.3-oz. tube refrigerated non-stick vegetable spray
jumbo flaky biscuits

Flatten each biscuit into a 5-inch round. Invert eight 6-ounce custard cups, several inches apart, on a lightly greased baking sheet. Spray bottoms of cups with non-stick vegetable spray; form flattened biscuits around cups. Bake at 350 degrees for 14 minutes. Cool slightly and remove biscuit bowls from cups. Return to oven and bake 7 to 10 more minutes, until golden. Makes 8.

Spinach Tortellini Soup

Pamela Bowser, Fowler, OH

16-oz. pkg. frozen cheese 10-oz. pkg. frozen spinach,
tortellini, uncooked thawed and squeezed dry
1 onion, chopped 48-oz. can chicken broth
2 cloves garlic, chopped 1 t. dried basil
1/4 c. olive oil salt and pepper to taste
28-oz. can crushed 1/2 c. grated Romano
tomatoes cheese
28-oz. can diced tomatoes

Cook tortellini according to package directions; drain. Meanwhile, in a soup pot over medium heat, sauté onion and garlic in oil until transparent. Drain; add tomatoes with juice, spinach and broth. Reduce heat to low; simmer for about 20 minutes. Add cooked tortellini, seasonings and cheese. Simmer for 5 to 10 minutes, until heated through. Makes 25 to 30 servings.

Best-Ever Brocco-Flower Soup

Sandy Coffey, Cincinnati, OH

3 c. broccoli, chopped 1 t. salt
2 c. cauliflower, chopped 6 T. cornstarch
4 c. chicken broth 1 c. shredded Cheddar
2 c. milk, divided cheese
2 c. cooked chicken, diced

In a large saucepan over medium-high heat, cook broccoli and cauliflower in broth until tender. Do not drain. Reduce heat to low; add 1-1/2 cups milk, chicken and salt. In a small bowl, stir cornstarch into remaining milk; mix until smooth and stir into mixture in saucepan. Cover and cook over low heat, stirring frequently, until soup is hot and thickened. Stir in cheese until melted. Makes 6 servings.



Cheesy Wild Rice Soup



Cream of Peach Soup

Cream of Peach Soup

Jill Burton, Gooseberry Patch

2 lbs. peaches	zest of 1 lemon
1/4 c. sugar	Garnish: chopped and
1 c. water	sliced peach, fresh mint
1 c. whipping cream	sprigs and chopped mint
1/2 c. white wine or apple juice	leaves

Dip peaches, one at a time, into boiling water to cover for one minute. Plunge peaches immediately into ice water to stop the cooking process; drain and slip skins off. Cut peaches into quarters. Bring sugar and water to boil in a large saucepan over medium heat. Reduce heat and add peach quarters; cover and simmer 5 minutes. Cool. Process peach mixture in batches in a food processor or blender until smooth, stopping to scrape down sides. Stir together peach mixture, whipping cream, wine or apple juice and lemon zest. Chill for 2 hours. Garnish as desired. Makes 5 servings.

French Stew

Mary Gildenpfennig, Harsens Island, MI

1 lb. bacon, chopped	15-1/4 oz. can peas,
1 onion, chopped	drained
2 14-oz. cans diced tomatoes	3 T. all-purpose flour
	1 c. water

In a medium stockpot, over medium-high heat, cook bacon and onion together until onion is translucent and bacon is crisp. Add tomatoes with juice and peas; bring to a boil. Mash tomatoes and peas as they boil. Reduce to simmer. Mix flour and water together; slowly add to bacon mixture and cook until thickened. Makes 4 servings.

Quick & Easy Chicken Noodle Soup

Debbie Dunham, Lumberton, TX

10 c. water	10-3/4 oz. can cream of celery soup
10 cubes chicken bouillon	
2 10-1/2 oz. cans chicken, drained	1-1/2 oz. pkg. onion soup mix
10-3/4 oz. can cream of chicken soup	8-oz. pkg. wide egg noodles, uncooked

Bring water to a boil in a stockpot; add bouillon cubes and boil until dissolved. Add chicken, soups and soup mix; return to a boil. Stir in noodles; bring back to a boil. Reduce heat and simmer until noodles are tender, 8 to 12 minutes. Makes 8 to 10 servings.

Nacho Potato Soup

Nancy Swindle, Winnemucca, NV

5-1/4 oz. pkg. au gratin potato mix	2 c. water
11-oz. can corn, drained	2 c. milk
10-oz. can diced tomatoes with green chiles	2 c. American cheese, cubed

In a 3-quart saucepan, combine contents of potato mix, including cheese sauce, with corn, tomatoes and water. Mix well; bring to a boil. Reduce heat, cover and simmer for 15 to 18 minutes, until potatoes are tender. Add milk and cheese; cook and stir until cheese is melted. Serves 6 to 8.

Quick tip

Beautiful soup, so rich and green,
Waiting in a hot tureen!
-Lewis Carroll

Cheesy Chicken & Noodle Soup

Christi Perry, Denton, TX

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|--|---------------------------------------|
| 2 to 3 c. chicken, cooked and shredded | 8-oz. pkg. fine egg noodles, uncooked |
| 10-3/4 oz. can Cheddar cheese soup | 1 c. milk |
| 4 to 6 c. chicken broth | Optional: shredded Cheddar cheese |

Combine all ingredients except milk and cheese in a large stockpot; bring to a boil over medium heat. Reduce heat; simmer until noodles are soft. Stir in milk. Spoon into bowls; sprinkle with cheese, if desired. Serves 6 to 8.

Noodles & Ground Beef Soup

Sue Utley, Papillion, NE

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|--|--|
| 1 lb. ground beef, browned and drained | 2 T. beef bouillon granules |
| 1 qt. water | 2 T. dried parsley |
| 1 onion, chopped | 1 qt. tomato juice |
| 1 stalk celery, chopped | 12-oz. pkg. wide egg noodles, uncooked |
| salt and pepper to taste | |

In a large saucepan, crumble ground beef into water. Add onion, celery, salt and pepper. Cook over medium heat until vegetables are tender. Add bouillon and parsley. Add juice and noodles; cook for 10 minutes, or until noodles are tender. Makes 8 servings.

Quick tip

Keep tomatoes out of the fridge for fresh-from-the-garden taste.

Quick Minestrone

Diane Darr, Eureka, MO

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|---|-----------------------------------|
| 2 14-1/2 oz. cans chicken broth | 3 c. frozen vegetable blend |
| 2 c. water | 1 c. medium shell pasta, uncooked |
| 28-oz. can diced tomatoes | Garnish: grated Parmesan cheese |
| 15-1/2 oz. can kidney beans, drained and rinsed | |

Combine broth, water and vegetables in a large saucepan. Bring to a boil; add pasta. Reduce heat, cover and simmer for 20 to 25 minutes. Sprinkle servings generously with Parmesan cheese. Serves 10 to 12.

Au Gratin Potato Soup

Leona Toland, Baltimore, MD

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|---------------------------------|--------------------------|
| 9-oz. pkg. au gratin potato mix | 2/3 c. celery, diced |
| 10-1/2 oz. can chicken broth | 1 onion, diced |
| 3 c. water | 1/2 c. whipping cream |
| 2/3 c. carrot, peeled and diced | salt and pepper to taste |

Mix the first 6 ingredients together in a saucepan; bring to a boil. Reduce heat to a simmer; cover. Simmer for 30 minutes, or until potatoes are tender; remove from heat. Stir in cream; sprinkle with salt and pepper. Serves 6 to 8.

Yellow Squash Soup

Roxanne Bixby, West Franklin, NH

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|------------------------------|---------------------|
| 1 yellow squash, sliced | pepper to taste |
| 1 onion, sliced | 1/8 c. plain yogurt |
| 14-1/2 oz. can chicken broth | |

In a medium stockpot, cook squash and onion in broth for 15 minutes over medium-high heat. Add pepper and yogurt; purée in blender until smooth. Return to stockpot and heat until warm. Makes 2 servings.



Cheesy Chicken & Noodle Soup

Quick-Fix Soups

Grandma's Pastina

Michelle McFadden-DiNicola, Highland Park, NJ

4 c. water	1/2 c. fresh parsley,
3 cubes chicken bouillon	coarsely chopped
2 cubes beef bouillon	1/8 t. pepper
3/4 c. tiny star or alphabet soup pasta, uncooked	2 eggs

Place water and bouillon cubes in a soup pot over medium heat. Stir to break up bouillon cubes once the water is simmering. Stir in pasta, parsley and pepper; boil until pasta is tender, 3 to 4 minutes. Turn heat down to lowest possible setting. In a small bowl, whisk eggs lightly with a fork; season with salt and pepper. While stirring the soup, slowly pour in eggs. Continue stirring until eggs begin to turn white. Allow eggs to cook through, about one additional minute. Serve hot. Makes 2 to 3 servings.

Garlicky Tomato Soup

Diana Chaney, Olathe, KS

3 tomatoes, cubed	1/2 c. olive oil
2 green, red or yellow peppers, cut into bite-size pieces	2 c. water
	2 t. salt
10 cloves garlic, coarsely chopped and divided	pepper to taste

Combine tomatoes, peppers and half the garlic in a food processor. Pulse until tomatoes and peppers are chopped; set aside. Heat oil in a saucepan over medium heat. Add tomato mixture and cook, stirring often, about 5 minutes. Add remaining ingredients; bring to a boil. Reduce heat to low and simmer for 10 minutes. Serves 4.

Mexican 3-Bean Soup

Kathy Mathews, Byers, TX

1 lb. ground beef	14-1/2 oz. can diced tomatoes with green chiles
1 onion, diced	
2 15-1/2 oz. cans kidney beans	1-1/4 oz. pkg. taco seasoning mix
2 16-oz. cans pinto beans	
2 15-1/2 oz. cans navy beans	1-oz. pkg. ranch salad dressing mix
15-oz. can corn	
14-1/2 oz. can stewed tomatoes	

Brown beef and onion over medium heat in a Dutch oven; drain. Add remaining ingredients; simmer over low heat for one hour. Serves 8 to 10.

Zucchini Bisque

Gloria Larue-Schantz, Breiningsville, PA

2 c. zucchini, chopped	1 cube chicken bouillon
1 c. water	1/8 t. dried basil
1/2 c. tomato juice	8-oz. pkg. cream cheese, cubed
1 T. onion, chopped	

In a saucepan over medium heat, combine all ingredients except cream cheese. Bring to a boil; reduce heat to low. Cover and simmer for 20 minutes, or until zucchini is tender. Pour soup into a blender; add cream cheese and blend until smooth. Return to saucepan; gently heat through. Makes 4 servings.



Grandma's Pastina

Chapter 5

Breads, Muffins, Rolls & Biscuits

What goes best with a warm bowl of soup? A piece of freshly baked bread, of course! You'll find so many delicious ways to complement that simmering stew, like Onion French Bread, Anytime Cheesy Biscuits, Fiesta Cornbread and Sweet Bacon Monkey Bread. There are even some new ones to try, like Praline Pecan Biscuits, Orange Marmalade Bread and Peppery Biscuit Sticks.







Cinnamon Biscuits

Cinnamon Biscuits

Deanna Brasch, Waterloo, IA

2 c. all-purpose flour	1/2 t. cinnamon, divided
1 T. baking powder	1/4 c. butter
2 t. sugar, divided	1 c. milk
1 t. salt	Garnish: melted butter

Combine flour, baking powder, 1/2 teaspoon sugar, salt and 1/4 teaspoon cinnamon; cut in butter until crumbly. Stir in milk until moistened. Drop by 1/4 cupfuls onto a greased baking sheet; brush with melted butter. Set aside. Mix remaining cinnamon and sugar together; sprinkle over biscuits. Bake at 450 degrees for 10 to 12 minutes, or until golden. Makes about one dozen.

Sugar-Topped Muffins

Karen Scarbrough, Athens, GA

18-1/4 oz. pkg. white cake mix	1/2 t. nutmeg
1 c. milk	1/3 c. sugar
2 eggs	12 t. cinnamon
	1/4 c. butter, melted

Blend cake mix, milk, eggs and nutmeg at low speed with an electric mixer until just moistened; beat at high speed 2 minutes. Fill paper-lined muffin cups 2/3 full. Bake at 350 degrees until golden, about 15 to 18 minutes. Cool 5 minutes. Combine sugar and cinnamon on a small plate. Brush muffin tops with butter; roll in sugar and cinnamon mixture. Serve warm. Makes 2 dozen.

Mary's Sweet Corn Cake

Mary Murray, Mount Vernon, OH

1/2 c. butter, softened	3 T. yellow cornmeal
1/3 c. masa harina	2 T. whipping cream
1/4 c. water	1/4 t. baking powder
10-oz. pkg. frozen corn, thawed	1/4 t. salt
1/3 c. sugar	

Beat butter in a large bowl with an electric mixer at medium speed until creamy. Gradually beat in masa harina; beat in water and set aside. Place corn in a food processor or blender. Pulse to chop corn coarsely; stir chopped corn into butter mixture. Combine sugar and remaining ingredients in a separate bowl; stir until well blended. Stir sugar mixture into butter mixture. Pour into a lightly greased 8"x8" baking pan; cover pan with aluminum foil. Set pan into a 13"x9" baking pan; add water one-third up around smaller pan. Bake at 350 degrees for 50 minutes to one hour, until a toothpick inserted in center comes out clean. Uncover smaller pan; let stand for 15 minutes. Scoop out servings with a small scoop; serve warm. Serves 8.

Quick tip

A fun new way to serve cornbread...mix up the batter, thin slightly with a little extra milk, then bake until crisp in a waffle iron.

Breads Muffins, Rolls & Biscuits

Angel Biscuits

Lorrie Owens, Munford, TN

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|-------------------------------------|------------------------|
| 1 env. active dry yeast | 1 t. baking soda |
| 2 T. warm water, 110 to 115 degrees | 1 t. salt |
| 5 c. all-purpose flour | 1 c. shortening |
| 3 T. sugar | 2 c. buttermilk |
| 3 T. baking powder | Garnish: melted butter |

In a cup, stir yeast into warm water until dissolved; set aside. In a large bowl, combine flour, sugar, baking powder, baking soda and salt; mix well. Add yeast mixture, shortening and buttermilk; stir well. Turn dough onto a floured surface and knead lightly. Roll out dough about 1/2-inch thick. Cut out with a 2" biscuit cutter. Place biscuits on an ungreased baking sheet; brush with melted butter. Bake at 400 degrees for 12 to 15 minutes, until lightly golden. Makes about 2-1/2 dozen.

Whole-Wheat Popovers

Lexi Grant, Huron, OH

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|--------------------------|--------------|
| 1/2 c. all-purpose flour | 2 eggs |
| 1/2 c. whole-wheat flour | 2 egg whites |
| 1/4 t. salt | 1 T. oil |
| 1 c. milk | |

Combine flours and salt in a medium bowl. Whisk together milk, eggs, egg whites and oil in a separate bowl. Whisk milk mixture into flour mixture, whisking until smooth. Place a popover pan or six 8-ounce custard cups heavily coated with non-stick vegetable spray on a baking sheet. Place in a 425-degree oven 3 minutes, or until hot. Remove baking sheet from oven and fill cups half full with batter. Bake at 425 degrees for 30 minutes. Turn oven off; remove pan from oven. Cut a small slit in top of each popover; return to oven. Let popovers stand in closed oven 3 minutes. Serve immediately. Makes 6.

Hazelnut-Raisin Cornbread

Robin Carmen, Des Moines, IA

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|------------------------|-----------------------------------|
| 1 c. golden raisins | 2 eggs |
| 1 c. boiling water | 14-3/4 oz. can cream-style corn |
| 2 c. all-purpose flour | |
| 1 t. baking soda | 1 c. hazelnuts, finely crushed |
| 1/8 t. salt | Garnish: honey, crushed hazelnuts |
| 1 c. butter | |
| 1 c. sugar | |

Place raisins in a small bowl; cover with boiling water and let stand 20 minutes. Sift together flour, baking soda and salt. Blend together butter and sugar in a separate bowl; stir in eggs and then flour mixture. Drain raisins and pat dry. Stir raisins, corn and nuts into mixture. Mix well and pour into two 8"x4" greased and floured loaf pans. Bake at 350 degrees for 50 minutes to one hour, until a toothpick inserted in center comes out clean. Turn out of pans; garnish with honey and crushed hazelnuts. Makes 2 loaves.

Quick tip

Making butter is fun for kids. Pour a pint of heavy cream into a chilled wide-mouth jar, cap the jar tightly and take turns shaking until you see butter begin to form. When it's done, uncap the jar and rinse the butter lightly with cool water. Enjoy on warm, fresh-baked bread...yum!



Angel Biscuits



Granny's Jalapeño Cornbread

Granny's Jalapeño Cornbread

Tiffany Johnson, Grant, AL

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|--------------------|-------------------------------------|
| 1-1/4 c. cornmeal | 1 c. creamed corn |
| 1/2 t. baking soda | 1 c. shredded Cheddar cheese |
| 1/2 t. salt | 1 to 2 T. jalapeño peppers, chopped |
| 2/3 c. buttermilk | |
| 1/3 c. oil | |
| 2 eggs, beaten | |

In a bowl, mix cornmeal, baking soda and salt. In a separate bowl, mix buttermilk, oil and eggs. Stir into cornmeal mixture until most lumps are dissolved; don't overmix. Stir in remaining ingredients. Pour batter into a greased 13"x9" baking pan. Bake at 375 degrees for 30 to 40 minutes. Cut into squares. Makes 15 servings.

Sour Cream Dill Bread

Bec Popovich, Columbus, OH

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|----------------------------------|--------------------|
| 3 c. biscuit baking mix | 1 egg, beaten |
| 1-1/4 c. shredded Cheddar cheese | 1 T. sugar |
| 3/4 c. milk | 3/4 t. dill weed |
| 1/2 c. sour cream | 3/4 t. dry mustard |

Combine all ingredients in a mixing bowl; stir just until moistened. Pour into a well-greased 9"x5" loaf pan. Bake at 350 degrees for 45 to 50 minutes, until golden. Let cool in pan 5 minutes. Remove from pan and cool completely on a wire rack for 2 hours before slicing. Store tightly wrapped. Makes one loaf.

Bishop's Bread

Kay Demaso, Revere, MA

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|---------------------------------------|--|
| 1-1/2 c. all-purpose flour | 10-oz. jar maraschino cherries, drained and halved |
| 1-1/2 t. baking powder | 3 eggs, beaten |
| 1/4 t. salt | 1 c. sugar |
| 6-oz. pkg. semi-sweet chocolate chips | |
| 1 c. chopped walnuts | |
| 1 c. sweetened flaked coconut | |

In a large bowl, sift together flour, baking powder and salt. In a separate bowl, mix together chocolate chips, walnuts, coconut and cherries; add to dry ingredients. In another bowl, beat eggs together with sugar; stir into flour mixture, blending well. Spread batter evenly in a greased and floured 9"x5" loaf pan. Bake at 325 degrees for one to 1-1/2 hours. Wrap in aluminum foil and serve the next day. Makes one loaf.

Quick tip

Sweet, little servings of butter are easy to make with a melon baller...a charming change from butter pats. Or press butter into decorative candy molds, then chill and pop out.



Grandma's Tomato Muffins

Grandma's Tomato Muffins

Corinne Gross, Tigard, OR

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|-------------------------------|---------------------------------|
| 1 c. all-purpose flour | 1/2 t. dried oregano |
| 1 c. whole-wheat flour | 1 egg, beaten |
| 1/4 c. grated Parmesan cheese | 1 c. buttermilk |
| 2 T. sugar | 1/3 c. butter, melted |
| 1 T. baking powder | 1 ripe tomato, coarsely chopped |
| 1/4 t. salt | |

In a bowl, combine flours, cheese, sugar, baking powder, salt and oregano. Mix well. Stir in egg, buttermilk and butter just until blended. Fold in tomato. Spoon batter into 12 paper-lined muffin cups, filling 3/4 full. Bake at 400 degrees for 20 minutes. Makes one dozen.

Quick & Easy Biscuit Rolls

Kim Hartless, Forest, VA

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|------------------------|-----------------|
| 1 c. self-rising flour | 2 T. mayonnaise |
| 1/2 c. milk | |

Add flour and milk to a bowl; stir well. Add mayonnaise; stir until mixed. Spoon batter into 6 greased muffin cups, filling 1/2 full. Bake at 400 degrees for 10 to 12 minutes, until golden. Recipe may be doubled for a 12-cup muffin tin. Makes 6 rolls.

Perfect Lemon Bread

Nichole Sullivan, Santa Fe, TX

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|----------------------------|----------------------|
| 1-1/2 c. all-purpose flour | 1/2 c. milk |
| 1-1/3 c. sugar, divided | 1/2 c. oil |
| 1 t. baking powder | 1-1/2 t. lemon zest |
| 1/2 t. salt | 4-1/2 T. lemon juice |
| 2 eggs | |

Mix together flour, one cup sugar, baking powder and salt in a large bowl; set aside. Beat together eggs, milk, oil and zest; add to flour mixture. Stir until well blended. Pour into a greased and floured 9"x5" loaf pan. Bake at 350 degrees for 45 to 50 minutes. Combine lemon juice and remaining sugar in a small saucepan over medium heat; cook and stir until sugar is dissolved. Using a skewer, poke holes in hot bread; drizzle hot glaze over top and cool. Makes one loaf.

Quick tip

Make a scrumptious topping for veggies using leftover bread or rolls. Sauté soft bread crumbs in olive oil or butter until golden...sprinkle with dried herbs for extra flavor.



Quick & Easy Biscuit Rolls



Mom's Zucchini Bread

Mom's Zucchini Bread

Jamie Tomkins, Lakeside, AZ

3 eggs	1 t. baking powder
1 c. oil	1 t. baking soda
2 c. sugar	1 t. salt
2 c. zucchini, grated	1 t. cinnamon
2 t. vanilla extract	1/2 c. chopped nuts
3 c. all-purpose flour	

Beat eggs in a bowl. Add oil, sugar, zucchini and vanilla; blend together. In a separate bowl, mix remaining ingredients except nuts. Add to egg mixture; stir well. Fold in nuts. Divide batter between 2 greased 9"x5" loaf pans, filling 1/2 to 3/4 full. Bake at 325 degrees for one hour, or until a toothpick inserted in the center comes out clean. Turn out loaves onto a wire rack to cool. Makes 2 loaves.

Chocolate Scones

Terry Parke, Indianapolis, IN

1 c. sour cream or buttermilk	1 t. salt
1 t. baking soda	1 c. butter
4 c. all-purpose flour	1 c. milk chocolate chips
1 c. sugar	1 egg, beaten
2 t. baking powder	1 T. vanilla extract
1/4 t. cream of tartar	Garnish: additional sugar

Combine sour cream or buttermilk and baking soda in a small bowl; set aside. In a large bowl, combine flour, sugar, baking powder, cream of tartar and salt. Cut in butter with a pastry blender; stir in chocolate chips. Add egg and vanilla to sour cream mixture; stir into dry ingredients just until moistened. Turn dough out onto a floured surface; roll or pat out dough into a round about 3/4-inch thick. Cut into wedges or cut out circles with a large, round cookie cutter. Place on greased baking sheets; sprinkle with additional sugar, if desired. Bake at 350 degrees for 12 to 15 minutes, or until golden. Makes about one dozen.

Mom's Sweet Potato Biscuits

Nancy Wise, Little Rock, AR

2 c. self-rising flour	1/4 c. plus 2 T. butter, divided
3 T. brown sugar, packed	1 c. canned sweet potatoes, drained and mashed
1/4 t. cinnamon	6 T. milk
1/8 t. allspice	
3 T. shortening	

Combine flour, brown sugar and spices; cut in shortening and 1/4 cup butter with a fork until crumbly. Add sweet potatoes and milk, stirring just until moistened. Turn dough out onto a floured surface and knead several times. Roll out dough to 1/2-inch thickness on a floured surface; cut with a 2-inch round biscuit cutter. Place biscuits on an ungreased baking sheet. Melt remaining butter; brush over biscuits. Bake at 400 degrees for 10 to 12 minutes, or until golden. Makes about 1-1/2 dozen.

Melt-In-Your-Mouth Biscuits

Sherri Hagel, Spokane, WA

1-1/2 c. all-purpose flour	1/4 c. chilled butter
1/2 c. whole-wheat flour	1/4 c. shortening
4 t. baking powder	2/3 c. milk
1/2 t. salt	1 egg, beaten
2 T. sugar	

Sift together flours, baking powder, salt and sugar; cut in butter and shortening. Add milk; stir in egg. Turn dough out onto a floured surface and knead several times. Roll out to 1/2-inch thickness. Cut with a biscuit cutter; place biscuits on ungreased baking sheets. Bake at 450 degrees for 10 to 15 minutes. Makes one to 2 dozen.

Breads Muffins, Rolls & Biscuits

Apple-Walnut Bread

Gloria Simmons, Greenville, MI

2 c. sugar	1 t. cinnamon
1 c. oil	2 t. vanilla extract
3 eggs, beaten	3 c. cooking apples, peeled, cored and finely diced
3 c. all-purpose flour	1 c. chopped walnuts
1 t. baking soda	Garnish: additional sugar
1 t. salt	

In a large bowl, beat together sugar, oil and eggs. In a separate bowl, mix flour, baking soda, salt and cinnamon; add to sugar mixture and stir well. Add vanilla; fold in apples and nuts. Divide batter evenly between 2 lightly greased and floured 9"x5" loaf pans. Sprinkle tops with sugar. Bake at 325 degrees for one hour, or until a toothpick inserted comes out clean. Makes 2 loaves.

Quick tip

Make a fabric liner for a basket of goodies... no sewing required! Cut an 18-inch square of homespun and pull away the threads at the edges to create fringes as long as you like.

Orange-Cinnamon Swirl Bread

Patty Rogers, Chicago, IL

5-1/2 c. all-purpose flour, divided	1 T. plus 1 t. orange zest, divided
2 envs. active dry yeast	3/4 c. plus 4 t. orange juice, divided
1/3 c. dry powdered milk	1 egg, beaten
1 c. sugar, divided	1 T. cinnamon
1-1/2 t. salt	1 c. powdered sugar
1-1/4 c. warm water	
1/4 c. butter, softened	

In a large mixing bowl, combine 2 cups flour, yeast, dry milk, 1/2 cup sugar and salt. Pour in warm water (110 to 115 degrees) and blend into a thin batter. Add butter, one tablespoon orange zest, 3/4 cup orange juice and egg. Add remaining flour, 1/4 cup at a time, until dough forms a ball that comes away from the sides of the bowl. Knead 8 minutes. Place dough in a greased bowl and cover tightly with plastic wrap. Let rise in a warm place (85 degrees), away from drafts, 45 minutes. Remove plastic wrap and punch dough down. Turn onto a floured surface and divide into 2 pieces. Roll each piece into a 15"x7" rectangle. In a small bowl, combine remaining sugar and cinnamon; spread each dough rectangle with cinnamon mixture. Roll up dough jelly-roll style, starting at short side, and pinch seams together. Place in 2 greased 9"x5" loaf pans, cover with wax paper and let rise in a warm place 45 minutes. Bake at 375 degrees for 10 minutes; reduce heat to 325 degrees and bake 30 more minutes. In a large bowl, blend together powdered sugar, remaining orange zest and orange juice; set aside. Remove bread from oven, turn onto a wire rack and let cool. Spread frosting evenly over the top of each loaf. Makes 2 loaves.



Apple-Walnut Bread



Grandma Bel's Honey Muffins

Grandma Bel's Honey Muffins

Dusty Allderdice, Loma, MT

2 c. all-purpose flour	1 egg, beaten
1/2 c. sugar	1 c. milk
1 T. baking powder	1/4 c. butter, melted
1/2 t. salt	1/4 c. honey

Combine flour, sugar, baking powder and salt; set aside. In a separate large bowl, whisk egg, milk, butter and honey. Stir in flour mixture just until moistened. Fill 12 greased or paper-lined muffin cups 3/4 full. Bake at 350 degrees for 15 to 18 minutes, until a toothpick comes out clean. Serve warm. Makes one dozen.

Old-Fashioned Icebox Rolls

Muriel Gundy, Morley, MI

1 env. active dry yeast	1/2 c. cold water
1/4 c. warm water	1/2 t. salt
1/2 c. boiling water	1 egg, beaten
1/3 c. shortening	3-3/4 c. all-purpose flour
1/3 c. sugar	

In a small bowl, combine yeast and warm water (110 to 115 degrees); let stand several minutes. In a large bowl, combine boiling water, shortening and sugar. Add yeast mixture, cold water, salt, egg and flour. Mix and knead until smooth. Cover and refrigerate overnight. Form into golfball-size balls and place in a greased 13"x9" baking pan. Cover; let rise in a warm place (85 degrees), away from drafts, until doubled in bulk. Bake at 400 degrees for 12 to 18 minutes, or until golden. Makes 2 dozen.

Lemon Fans

Cindy Neel, Gooseberry Patch

2 envs. active dry yeast	2 t. lemon zest
1/4 c. warm water (110 to 115 degrees)	1-1/2 t. salt
1 c. milk	4 to 4-1/2 c. all-purpose flour
2 eggs	1/4 c. butter, melted and divided
1/3 c. sugar	

In a large bowl, dissolve yeast in water. Let stand about 5 to 10 minutes, or until foamy. In a small bowl, mix together milk and eggs. Stir milk mixture, sugar, lemon zest and salt into yeast mixture. Using a heavy-duty electric mixer fitted with a paddle attachment and set on low speed, beat in flour, 1/2 cup at a time, until a dough forms. Turn dough out onto a floured surface. Knead until smooth and elastic, about 5 to 10 minutes, adding more flour to prevent sticking. Place dough in a large greased bowl, turning to coat top. Cover loosely with a damp cloth; let rise in a warm place (85 degrees), free from drafts, about one hour or until double in bulk. Divide dough in half. On a floured surface, using a floured rolling pin, roll each dough half into an 1/8-inch thick rectangle. Brush with 2 tablespoons butter. Cut each rectangle crosswise into 1-1/2-inch wide strips. Stack 6 strips on top of each other. Cut each stack crosswise into twelve, 1-1/2-inch squares. To prepare rolls, place 6 dough squares, cut-side down, in each greased muffin cup. Brush tops with remaining butter. Cover; let rise in a warm place about 20 minutes or until almost double in bulk. Bake at 400 degrees for 10 to 15 minutes, or until golden. Transfer pans to wire racks to cool slightly. Remove rolls and cool completely on wire racks. Makes 2 dozen.

Breads Muffins, Rolls & Biscuits

Corn Fritters

Bethi Hendrickson, Danville, PA

2 c. fresh or frozen corn, cooked	2 c. all-purpose flour
1 egg, beaten	1 T. sugar
1 T. baking powder	1 t. salt
	shortening for frying

In a bowl, combine corn, egg and baking powder. In a separate bowl, mix remaining ingredients. Add flour mixture to corn mixture; stir until moistened. Melt shortening 1/2-inch deep in a skillet over medium-high heat. With a small cookie scoop, add batter to skillet, a few at a time. Cook about 5 minutes on each side, until golden. Drain on a paper towel-lined plate until ready to serve. Makes one dozen.

Quick tip

Keep freshly baked bread warm & toasty... simply slip a piece of aluminum foil into the bread basket, then top it with a decorative napkin or tea towel.

Jane's Sweet Bubble Bread

Jo Ann

1/2 c. butter, melted	1 c. chopped nuts, divided
1-1/2 c. sugar	2 T. dark corn syrup, divided
1-1/2 t. cinnamon	
2 16-oz. loaves frozen bread dough, thawed	

Place melted butter in a small bowl; mix sugar and cinnamon in a separate small bowl. Form dough into walnut-size balls; roll in butter and then in cinnamon-sugar. Place half of dough balls in a greased Bundt® pan. Sprinkle with 1/4 cup nuts; drizzle with one tablespoon corn syrup. Pack remaining dough balls on top. Sprinkle with 1/4 cup nuts; drizzle with remaining corn syrup. Cover and let rise until double in bulk. Bake at 350 degrees for 25 minutes. Cool for 3 minutes; invert onto a serving plate and top with remaining nuts. Serves 10 to 12.

Boston Brown Bread

Regina Vining, Warwick, RI

1 c. raisins	1/4 c. brown sugar, packed
1 c. boiling water	1-1/2 t. baking soda
1 c. all-purpose flour	1 t. salt
1 c. whole-wheat flour	2 c. buttermilk
1 c. cornmeal	1 c. molasses

Place raisins in a small bowl; cover with boiling water and let stand 15 minutes. Combine dry ingredients in a large mixing bowl; mix well and set aside. Drain raisins and pat dry; combine with buttermilk and molasses. Add buttermilk mixture to flour mixture; stir just until blended. Pour into a greased 9"x5" loaf pan; bake at 350 degrees for one hour. Makes one loaf.



Corn Fritters



Peanut Butter Bread

Peanut Butter Bread

Patty Flak, Erie, PA

1-3/4 c. all-purpose flour	1/2 c. creamy peanut butter
1/2 c. sugar	
2-1/2 t. baking powder	2 eggs, beaten
1/2 t. salt	3/4 c. milk

In a bowl, mix together flour, sugar, baking powder and salt. Stir in peanut butter until mixture is crumbly. Add eggs and milk; stir until well combined. Turn into a well greased 9"x5" loaf pan. Bake at 350 degrees for about 45 minutes. Remove loaf from pan; cool on a wire rack. Makes one loaf.

Kathy's Bacon Popovers

Kathy Grashoff, Fort Wayne, IN

2 eggs	1/2 t. salt
1 c. milk	3 slices bacon, crisply cooked and crumbled
1 T. oil	
1 c. all-purpose flour	

Whisk together eggs, milk and oil. Beat in flour and salt just until smooth. Fill 12 greased and floured muffin cups 2/3 full. Sprinkle bacon evenly over batter. Bake at 400 degrees for 25 to 30 minutes, until puffed and golden. Serve warm. Makes one dozen.

Cheese Straws

Judy Borecky, Escondido, CA

2 c. all-purpose flour	1/2 t. salt
2 c. shredded extra-sharp Cheddar cheese	6 T. ice water
1 t. baking powder	1 c. butter, softened

Combine all ingredients in a food processor or heavy-duty mixer; chill. Roll out to 1/4-inch thickness; cut into 2"x1/2" strips. Arrange on ungreased baking sheets; bake at 350 degrees for 10 to 12 minutes. Serves 4.

Mini Butterscotch Drop Scones

Margaret Welder, Madrid, IA

2 c. all-purpose flour	1/2 c. pecans, toasted and chopped
1/2 c. brown sugar, packed	
2 t. baking powder	1 egg, beaten
1/4 t. salt	2/3 c. whipping cream
1/3 c. butter, softened	1/2 t. vanilla extract
1 c. butterscotch chips	Optional: powdered sugar

Combine flour, brown sugar, baking powder and salt in a large bowl, stirring until blended. Cut in butter with a pastry blender or fork until crumbly. Stir in chips and nuts. Combine egg, cream and vanilla in a separate bowl, whisking until well mixed. Add egg mixture to flour mixture, stirring just until moistened. Drop by rounded tablespoonfuls onto parchment paper-lined baking sheets. Bake at 375 degrees for 12 to 15 minutes, until golden. Remove from pans and cool on wire racks. Sprinkle with powdered sugar, if desired. Makes 3 dozen.

Breads Muffins, Rolls & Biscuits

Farm-Style Cinnamon Rolls

Cindy Adams, Winona Lake, IN

16-oz. pkg. frozen bread dough, thawed	1/4 c. sugar
1/4 c. butter, melted and divided	1/4 c. brown sugar, packed
	1 t. cinnamon

Place dough in a well-oiled bowl; cover and let rise to almost double its size. Roll out dough on a floured surface to a 14-inch by 10-inch rectangle. Brush with 2 tablespoons butter; sprinkle with sugars and cinnamon. Starting on one long side, roll up jelly-roll style. Pinch seam together. Cut rolled dough into 12 slices. Coat a 9"x9" baking pan with remaining butter; place dough slices in pan. Cover and let rise in a warm place 45 minutes to one hour. Uncover and bake at 375 degrees for 20 to 25 minutes, until lightly golden. Makes one dozen.

Quick tip

Homemade butter on freshly baked bread... what a treat! Pour 1/2 pint of heavy cream into a small jar, close the lid tightly and shake the jar...let the kids take turns. Butter starts to form in about 5 minutes and will be ready in 10 to 15. Drain off the liquid and add a bit of salt. Yum!

Butterscotch Bubbles

Joyce Keeling, Springfield, MO

1/4 c. butter, melted	1/2 t. cinnamon
1/4 c. brown sugar, packed	8-oz. tube refrigerated biscuits, quartered
1/4 c. chopped nuts	

Place melted butter in a shallow dish; set aside. In another shallow dish, mix together brown sugar, nuts and cinnamon. Dip biscuit pieces into butter, then into brown sugar mixture. Arrange biscuits on ungreased baking sheets. Bake at 475 degrees for 10 minutes, or until lightly golden. Serve warm. Makes about 3-1/2 dozen pieces.

Hot Chocolate Muffins

Carol Hickman, Kingsport, TN

1/2 c. butter, softened	3 c. all-purpose flour
1 c. sugar	2 T. baking powder
4 eggs, separated	1 t. salt
6 T. hot chocolate mix	2 t. vanilla extract
1/2 c. boiling water	
2/3 c. milk	

Blend butter and sugar together in a large bowl; add egg yolks and beat until well mixed. In a separate bowl, dissolve hot chocolate mix in boiling water; add to butter mixture along with milk. Sift together flour, baking powder and salt; add to butter mixture. In a separate bowl, beat egg whites with an electric mixer on high speed until stiff peaks form; fold egg whites and vanilla into mixture. Pour into greased muffin tins until 3/4 full. Bake at 375 degrees for 20 to 25 minutes, until centers test done with a toothpick. Makes 1-1/2 to 2 dozen.



Hot Chocolate Muffins



Swirled Coffee Cake

Last Hurrah of Summer Peach Bread

Jackie Flaherty, Saint Paul, MN

3 c. all-purpose flour	2 t. almond extract
2 c. sugar	1 t. vanilla extract
1-1/2 t. salt	3 to 4 c. peaches, peeled, pitted and chopped
1 t. baking soda	Optional: 1 c. chopped nuts
4 eggs, beaten	
1 c. oil	

Combine flour, sugar, salt and baking soda in a large bowl; mix well. Add eggs and oil; stir just until moistened. Stir in extracts, peaches and nuts, if desired. Spread into 2 greased 9"x5" or four 7"x4" loaf pans. For regular pans, bake at 350 degrees for 50 minutes to one hour. For small pans, bake for 35 minutes, or until a toothpick inserted in center comes out clean. Cool in pans for 10 to 15 minutes; remove from pans. Pour Glaze over warm loaves. Cool completely. Wrap in wax paper and then aluminum foil. Makes 2 regular or 4 small loaves.

Glaze:

2 c. powdered sugar	1 t. almond extract
2 T. milk	1/2 t. vanilla extract
1 T. butter, melted	

Mix all ingredients in a bowl to make a thin glaze.

Quick tip

Give breads and pastries a beautiful finish. Whisk together a tablespoon of water with an egg yolk for a golden finish, or an egg white for a shiny luster. Brush over bread just before baking...so easy!

Swirled Coffee Cake

Carol Doiron, North Berwick, ME

18-1/4 oz. pkg. yellow cake mix	1 c. water
5-1/4 oz. pkg. instant pistachio pudding mix	1/2 c. oil
4 eggs, beaten	1/2 c. sugar
1 t. vanilla extract	2 t. cinnamon
	1/2 c. chopped walnuts

Combine dry cake mix and dry pudding mix in a large bowl; blend in eggs, vanilla, water and oil. Pour half the batter into a greased Bundt® pan; set aside. Mix together sugar, cinnamon and walnuts in a small bowl; sprinkle half over batter in pan. Swirl in with a knife; add remaining batter. Swirl in remaining sugar mixture. Bake at 350 degrees for 50 minutes, or until cake tests done with a toothpick. Cool in pan and remove to a serving platter. Makes 12 to 15 servings.

Garden Path Herbal Bread

Brenda Smith, Delaware, OH

1 c. all-purpose flour	1/2 c. grated Parmesan cheese
1 c. plain yogurt	1/4 c. fresh oregano, minced
2 T. Dijon mustard	1/4 c. fresh chives, minced
2 t. baking powder	1/4 c. fresh thyme, minced
1/2 t. salt	
3 eggs, beaten	

Stir together flour, yogurt, mustard, baking powder, salt and eggs in a large bowl; blend well. Add cheese and herbs; mix well. Pour batter into an 8"x4" loaf pan sprayed with non-stick vegetable spray. Bake at 400 degrees for 45 minutes. Remove loaf to wire rack to cool completely. Makes one loaf.

Breads Muffins, Rolls & Biscuits

Anytime Cheesy Biscuits

Naomi Cooper, Delaware, OH

2 c. biscuit baking mix	1/4 c. butter, melted
2/3 c. milk	1/4 t. garlic powder
1/2 c. shredded Cheddar cheese	

Mix together baking mix, milk and cheese until a soft dough forms; beat vigorously for 30 seconds. Drop by rounded tablespoonfuls onto an ungreased baking sheet. Bake at 450 degrees for 8 to 10 minutes, until golden. Whisk together butter and garlic powder; spread over warm biscuits. Makes about 1-1/2 dozen.

Sweet Apple Butter Muffins

Donna Meyer, Pensacola, FL

1-3/4 c. all-purpose flour	1 egg, beaten
1/3 c. plus 2 T. sugar, divided	3/4 c. milk
2 t. baking powder	1/4 c. oil
1/2 t. cinnamon	1 t. vanilla extract
1/4 t. nutmeg	1/3 c. apple butter
1/4 t. salt	1/3 c. chopped pecans

Combine flour, 1/3 cup sugar, baking powder, spices and salt in a large bowl; set aside. In a separate bowl, blend egg, milk, oil and vanilla together; stir into flour mixture. Spoon one tablespoon batter into each of 12 paper-lined muffin cups; top with one teaspoon apple butter. Fill muffin cups 2/3 full using remaining batter; set aside. Toss pecans with remaining sugar; sprinkle evenly over muffins. Bake at 400 degrees until a toothpick inserted in the center tests clean, about 20 minutes. Makes one dozen.

Dilly Bread

Jeanine Boehm, Pittsburgh, PA

1 env. active dry yeast	1 t. salt
1/4 c. warm water	1/4 t. baking soda
1 c. small-curd cottage cheese	1 egg
2 T. sugar	2-1/2 c. all-purpose flour
1 T. onion, minced	Garnish: melted butter, salt to taste
1 T. butter	
2 t. dill seed	

Dissolve yeast in warm water (110 to 115 degrees) in a cup. Combine cottage cheese, sugar, onion, butter, dill seed, salt, baking soda, egg and yeast mixture in a large bowl. Add flour one cup at a time to form a stiff dough, mixing well after each addition. Cover bowl; place in a warm place and let rise one hour and 25 minutes to 1-1/2 hours, until double in bulk. Punch down and let rise 50 more minutes to one hour. Place dough in a greased 8" round baking pan; let rise another 30 to 40 minutes. Bake at 350 degrees for 40 to 45 minutes. Brush with melted butter and sprinkle with salt while still warm. Makes one loaf.

Quick tip

When baking in dark non-stick baking pans, set the oven temperature 25 degrees lower... baked goods won't overbrown.



Sweet Apple Butter Muffins



Wild Blueberry Gingerbread

Chocolate Buttermilk Biscuits

Kathy Grashoff, Fort Wayne, IN

3 T. sugar, divided	3/4 c. buttermilk
1/8 t. cinnamon	1/2 c. semi-sweet chocolate chips
2 c. all-purpose flour	1/4 c. butter, melted
1/3 c. butter	

Combine 2 tablespoons sugar and cinnamon; set aside. Combine flour and remaining sugar; cut in butter until mixture is crumbly. Add buttermilk and chocolate chips, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface; knead 3 to 4 times. Roll dough to 1/2-inch thickness; cut with a 2-1/4 inch round cookie or biscuit cutter. Arrange biscuits on a lightly greased baking sheet; sprinkle with sugar mixture. Bake at 425 degrees for 15 minutes, until golden. Brush with melted butter. Makes one dozen.

Quick tip

Savory herbed crackers make any bowl of soup even yummier! Toss together 1-1/2 cups oyster crackers, 1-1/2 tablespoons melted butter, 1/4 teaspoon dried thyme and 1/4 teaspoon garlic powder. Spread on a baking sheet. Bake at 350 degrees for about 10 minutes, until crunchy and golden.

Grandma's Irish Soda Bread

Jennifer Savino, Joliet, IL

3 c. all-purpose flour	1-1/2 c. raisins
2/3 c. sugar	2 eggs, beaten
1 t. baking powder	1-3/4 c. buttermilk
1 t. baking soda	2 T. butter, melted and slightly cooled
1 t. salt	

Sift dry ingredients together into a large bowl; stir in raisins and set aside. Combine eggs, buttermilk and melted butter in a separate bowl, blending well. Add egg mixture to flour mixture; stir until well blended. Pour batter into 2 greased 9"x5" loaf pans. Bake at 350 degrees for one hour. Remove loaves to wire rack to cool completely. Makes 2 loaves.

Wild Blueberry Gingerbread

Gail Hageman, Albion, ME

2-1/2 c. all-purpose flour	1/2 c. molasses
1 c. sugar	2 eggs, beaten
1/2 t. ground cloves	1/2 c. oil
1/2 t. cinnamon	1 c. hot tea
1/2 t. ground ginger	1 c. fresh blueberries
1 t. salt	Garnish: whipped cream
1 t. baking soda	

In a large bowl, mix together flour, sugar, spices and baking soda. Stir in molasses, eggs, oil and tea. Carefully fold in blueberries. Spoon batter into a greased and floured 13"x9" baking pan. Bake at 350 degrees for about 35 minutes, until a toothpick inserted in the center tests clean. Cool; cut into squares and top with a dollop of whipped cream. Makes 12 to 15 servings.

Breads Muffins, Rolls & Biscuits

Chocolate-Cherry Cream Scones

Michelle Stewart, West Richland, WA

2 c. all-purpose flour	1/4 c. mini semi-sweet chocolate chips
1/4 c. sugar	1-1/4 c. whipping cream
1 T. baking powder	Optional: additional whipping cream, coarse sugar
1/2 t. salt	
1/2 c. dried cherries, chopped	

Combine flour, sugar, baking powder and salt in a bowl; whisk to blend well. Add cherries and chocolate chips. Pour cream into dry ingredients, continuing to stir until a soft, sticky dough is formed. Turn out onto a lightly floured surface and knead 8 to 10 times. Pat dough into a 1/2-inch to 3/4-inch-thick circle; cut into 8 wedges. Place wedges one inch apart on a parchment paper-lined baking sheet. Brush with additional cream and sprinkle generously with coarse sugar, if desired. Bake at 425 degrees for about 15 minutes, or until golden and springy to touch. Makes 8 scones.

Quick tip

If raisins become dry or sugary, or if a recipe calls for "plumped" raisins, simply place the raisins in a bowl and cover with boiling water. Soak the raisins for 15 minutes, drain and pat dry using a paper towel.

Cinnamon-Pistachio Bread

Lucile Dahlberg, Glendale, CA

18-1/2 oz. pkg. yellow cake mix	1/8 c. water
3-oz. pkg. instant pistachio pudding mix	1 c. sour cream
4 eggs	1/4 c. chopped nuts
1/4 c. plus 1/2 t. oil	3 T. sugar
	1-1/2 T. cinnamon

Combine all ingredients except sugar and cinnamon in a large bowl. Mix well; set aside. Divide sugar and cinnamon between 2 greased 8"x 4-1/2" loaf pans; divide batter evenly between pans. Bake at 350 degrees for 45 minutes. Serve warm or cold. Makes 2 loaves.

Gram's Rhubarb Coffee Cake

Judy Marsh, Allentown, PA

1/2 c. butter, softened	1 c. buttermilk
1-1/2 c. brown sugar, packed	1-1/2 t. vanilla extract
1 egg, beaten	1-1/2 c. rhubarb, chopped
2 c. all-purpose flour	1/3 c. sugar
1/2 t. baking soda	1 T. cinnamon
1/2 t. salt	

In a bowl, blend together butter and brown sugar; stir in egg. In a separate bowl, mix flour, baking soda and salt. Add flour mixture to butter mixture alternately with buttermilk and vanilla. Stir in rhubarb. Pour batter into a greased 9"x9" baking pan; sprinkle with sugar and cinnamon. Bake at 350 degrees for 40 minutes. Serve warm. Serves 9.



Gram's Rhubarb Coffee Cake



Pecan Pie Muffins

Cranberry-Pecan-Coconut Loaf

Diana Pindell, Wooster, OH

2 c. all-purpose flour	2/3 c. milk
2 t. baking powder	1-1/2 c. cranberries, chopped
1 t. salt	3/4 c. pecans, coarsely chopped
1 c. butter, softened	1/2 c. sweetened flaked coconut
1 c. sugar	
3 eggs	
2 t. vanilla extract	

Combine flour, baking powder and salt in a large bowl; stir and set aside. Combine butter, sugar, eggs and vanilla in a separate large bowl; mix well with an electric mixer at low speed. Add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture; mix just until blended. Fold in cranberries, pecans and coconut; spread in 4 greased 8"x4" mini loaf pans. Bake at 350 degrees for one hour and 45 to 50 minutes, until a toothpick inserted in center comes out clean. Cool completely in pans on wire racks. Makes 4 mini loaves.

Soft Bread Pretzels

Lisa Cook, Amherst, WI

1 env. active dry yeast	1 t. salt
1 T. sugar	1 egg, beaten
1-1/2 c. warm water (110 to 115 degrees)	coarse salt to taste
4 c. all-purpose flour	

Dissolve yeast and sugar in water in a mixing bowl; let stand 5 minutes. Blend in flour and salt. Turn dough out onto a lightly floured surface; knead until smooth. Cut dough into 10 to 12 pieces. Roll each into a long rope. Twist into pretzel shape or desired shape. Arrange pretzels on a greased baking sheet. Brush tops with egg. Sprinkle coarse salt on top. Bake at 425 degrees for about 15 minutes, or until golden. Makes 10 to 12.

Williamsburg Bread

Lori Ginther, Beverly, OH

2 8-oz. tubes refrigerated crescent rolls, divided	1 egg yolk
2 8-oz. pkgs. cream cheese, softened	1 t. vanilla extract
1-1/2 c. sugar, divided	2 t. cinnamon

Arrange one tube of crescent rolls in the bottom of a 13"x9" baking pan sprayed with non-stick vegetable spray; set aside. Mix together cream cheese, one cup sugar, egg yolk and vanilla; spread over rolls. Arrange remaining tube of rolls on top. Combine cinnamon and remaining sugar; sprinkle over rolls. Bake at 350 degrees for 30 minutes. Makes 8 to 10 servings.

Pecan Pie Muffins

Melynda Hoffman, Fort Wayne, IN

1 c. chopped pecans	1/2 c. butter or coconut oil, melted and cooled slightly
1 c. brown sugar, packed	
1/2 c. all-purpose flour	
2 eggs	

Mix pecans, brown sugar and flour in a large bowl; make a well in the center and set aside. In a separate bowl, beat eggs just until foamy; stir in butter or oil. Add pecan mixture to egg mixture; stir just until moistened. Spoon batter into 9 muffin cups greased only on the bottom, filling 2/3 full. Bake at 350 degrees for 20 to 25 minutes, until golden. Promptly remove muffins from muffin tin; cool on a wire rack. Makes 9 muffins.

Breads Muffins, Rolls & Biscuits

Anadama Bread

April Hale, Kirkwood, NY

1/2 c. cornmeal	1 env. active dry yeast
2 c. boiling water	1/2 c. warm water
2 T. shortening	(110 to 115 degrees)
1/2 c. molasses	6 c. all-purpose flour
1 t. salt	

Stir cornmeal slowly into boiling water; mix well. Add shortening, molasses and salt; set aside to cool. Dissolve yeast in warm water; let stand 5 minutes. Add yeast mixture to cornmeal mixture alternately with flour until blended. Knead until smooth and elastic and place in large greased bowl, turning to coat top. Cover and let rise in a warm place (85 degrees), free from drafts, until double in bulk. Punch down dough; turn dough out onto a floured surface and divide in half. Knead and shape into 2 loaves. Place in greased 9"x5" loaf pans; cover and let rise again until double in bulk. Bake at 375 degrees for one hour. Cool on a wire rack. Makes 2 loaves.

Quick tip

A convenient place to let yeast dough rise is inside your microwave. Heat a mug of water on high for 2 minutes. Then remove the mug, place the covered bowl of dough inside and close the door.

Pull-Apart Pizza Bread

Sallyann Cortese, Sewickley, PA

12-oz. tube refrigerated flaky biscuits, quartered	1/4 c. grated Parmesan cheese
1 T. olive oil	1 onion, chopped
12 slices pepperoni, quartered	1 t. Italian seasoning
1/4 c. shredded mozzarella cheese	1/4 t. garlic salt

Brush biscuits with oil; set aside. Combine remaining ingredients in a bowl; add biscuits. Toss well; arrange in a Bundt® pan lined with well-greased aluminum foil. Bake at 400 degrees for 15 minutes. Pull bread apart to serve. Makes about 2 dozen.

Country Ham Biscuits

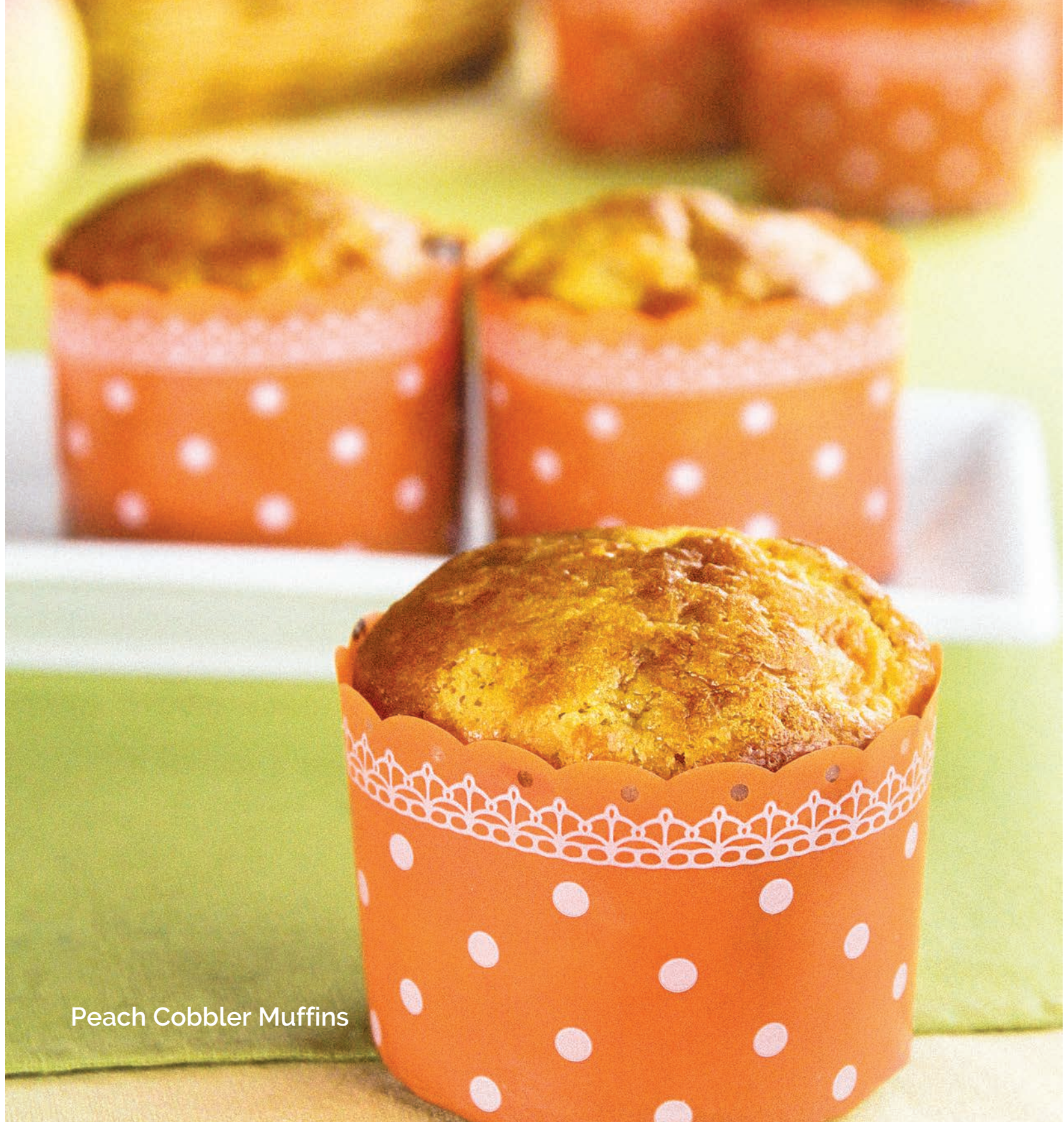
Terri Scungio, Williamsburg, VA

2 c. self-rising flour	1-1/2 c. shredded sharp Cheddar cheese
1/2 c. plus 3 T. butter, divided	3/4 c. plus 2 T. buttermilk
1 c. cooked ham, minced	

Add flour to a bowl. Cut in 1/2 cup butter with a pastry cutter or fork until mixture resembles coarse crumbs. Stir in ham and cheese. Add buttermilk; stir with fork until a moist dough forms. Drop dough by heaping teaspoonfuls onto a lightly greased baking sheet. Bake at 450 degrees for 10 to 13 minutes, until lightly golden. Melt remaining butter and brush over hot biscuits. Makes 2 to 3 dozen.



Country Ham Biscuits



Peach Cobbler Muffins

Pimento Cheese Biscuits

Bruce Howard, Galena, OH

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|---|-----------------------------------|
| 1 c. shredded sharp Cheddar cheese | 4-oz. jar diced pimentos, drained |
| 2-1/4 c. self-rising flour | additional self-rising flour |
| 1/2 c. chilled butter, cut into 1/4-inch thick slices | 2 T. butter, melted |
| 1 c. buttermilk | |

Combine cheese and 2-1/4 cups flour in a large bowl. Sprinkle butter slices over cheese mixture; toss gently. Cut butter into flour with a pastry blender until crumbly and mixture resembles small peas. Cover and chill 10 minutes. Combine buttermilk and diced pimentos; add buttermilk mixture to flour mixture, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface; knead 3 or 4 times, gradually adding additional flour as needed. With floured hands, press or pat dough into a 3/4-inch thick rectangle about 9-inch by 5-inch. Sprinkle top of dough with additional flour. Fold dough over onto itself in 3 sections, starting with one short end. (Fold dough rectangle as if folding a letter-size piece of paper.) Repeat procedure 2 more times, beginning with pressing into a 3/4-inch thick dough rectangle (about 9-inch by 5-inch). Press or pat dough to 1/2-inch thickness on a lightly floured surface. Cut with a 2-inch round cutter; place side by side on a parchment paper-lined or lightly greased 15"x10" jelly-roll pan. Dough rounds should touch. Bake at 450 degrees for 13 to 15 minutes, until lightly golden. Remove from oven and brush with melted butter. Makes 2-1/2 dozen.

Blue Cheese Spread

Marion Sundberg, Ramona, CA

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|---|------------------------------|
| 8-oz. pkg. cream cheese, softened | cracked pepper to taste |
| 4-oz. pkg. crumbled blue cheese | 1/2 c. chopped pecans |
| 1/4 to 1/2 c. dry sparkling white wine or sparkling white grape juice | 1/4 c. fresh chives, snipped |
| | assorted crackers |

Combine cream cheese and blue cheese. Stir in wine or grape juice until desired consistency is reached. Add remaining ingredients except crackers; blend well. Serve with crackers. Serves 12.

Peach Cobbler Muffins

Bonnie Allard, Santa Rosa, CA

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|------------------------|--|
| 3 c. all-purpose flour | 3/4 c. butter, diced |
| 1 c. sugar | 1-3/4 c. milk |
| 1-1/2 T. baking soda | 15-oz. can sliced peaches, drained and chopped |
| 1/2 t. salt | |

Mix flour, sugar, baking soda and salt in a large bowl. Cut in butter with a pastry blender or a fork. Add milk and peaches; stir just until moistened. Spoon batter into 18 greased muffin cups, filling 2/3 full. Spoon topping onto muffins. Bake at 400 degrees for 18 to 20 minutes, until golden. Turn out and cool slightly on a wire rack; serve warm or cooled. Makes 1-1/2 dozen.

Topping:

- | | |
|--------------------|-----------------|
| 2 T. butter, diced | 1/2 t. cinnamon |
| 2 T. sugar | |

Mix together in a small bowl until crumbly.

Breads Muffins, Rolls & Biscuits

Strawberry Scones

Jennifer Wickes, Pine Beach, NJ

2 c. all-purpose flour	1 t. vanilla extract
1/3 c. sugar	1/4 c. whipping cream
2 t. baking powder	1/4 c. buttermilk
1/4 t. salt	1 c. strawberries, hulled and sliced
1/3 c. butter	Optional: sugar
1 egg, beaten	

Combine flour, sugar, baking powder and salt in a large mixing bowl; cut in butter with a pastry blender or 2 forks until crumbly. Form a well in center; set aside. Whisk together egg, vanilla, cream and buttermilk; add to dry ingredients, stirring until just moistened. Fold in strawberries; turn dough out onto a lightly floured surface and knead until smooth, about 10 seconds. Pat into a 7-inch circle about one-inch thick; slice into 8 wedges. Arrange on a parchment paper-lined baking sheet; brush with Glaze and sprinkle with additional sugar, if desired. Bake at 375 degrees for 15 minutes, or until golden. Cool on a wire rack. Makes 8.

Glaze:

1 egg, beaten	1 T. whipping cream
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Whisk egg and cream together.

Quick tip

A primitive wooden dough bowl is so useful! When it isn't filled with rising bread dough, set it on the kitchen table and add shiny red apples for a quick & easy centerpiece.

Banana Nut Bread

Beth Goblirsch, Minneapolis, MN

1 c. sugar	2 eggs
8-oz. pkg. cream cheese, softened	2 c. biscuit baking mix
1 c. bananas, mashed	1/2 c. chopped pecans

Blend sugar and cream cheese; beat in bananas and eggs. Add baking mix and pecans; stir until moistened. Pour into a greased 9"x5" loaf pan; bake at 350 degrees for one hour. Cool before slicing. Makes one loaf.

Cheddar-Chive Bites

Jean Martin, Hingham, MA

2-1/2 c. biscuit baking mix	3 T. fresh chives, snipped and divided
1 c. shredded Cheddar cheese	2 5-oz. containers garlic & herb cheese spread, softened
3/4 c. milk	Garnish: thinly sliced cucumber and radish
1/8 t. garlic powder	
6 T. butter, melted and divided	

Combine baking mix, cheese, milk, garlic powder and 2 tablespoons butter; mix well. Drop by tablespoonfuls onto ungreased baking sheets. Bake at 400 degrees for 10 to 12 minutes, just until golden. Mix remaining butter and one tablespoon chives; brush over warm biscuits. Split biscuits; set aside. Blend cheese spread and remaining chives. Spread lightly onto bottom halves of biscuits; add cucumber, radish and top halves. Makes 2 to 3 dozen.



Cheddar-Chive Bites



Easy Stromboli

Mom's Applesauce Muffins

Emily Johnson, Pocatello, ID

1/2 c. butter, softened	1 t. cinnamon
1 c. sugar	1/2 t. ground cloves
1 c. applesauce	1/4 t. salt
1 egg, beaten	1 c. raisins
2 c. all-purpose flour	
1 t. baking soda	

Combine butter, sugar, applesauce and egg. In a separate bowl, combine flour, baking soda, cinnamon, cloves and salt; stir into butter mixture just until moistened. Stir in raisins. Fill paper-lined muffin cups 3/4 full; sprinkle with Crumb Topping. Bake at 350 degrees for 25 to 30 minutes. Makes 12 to 16.

Crumb Topping:

1/2 c. butter, softened	1/2 c. brown sugar, packed
3/4 c. all-purpose flour	2 t. cinnamon
3/4 c. quick-cooking oats, uncooked	

Blend all ingredients until crumbly.

Easy Stromboli

Jane Evans, DeGraff, OH

1 loaf frozen bread dough, thawed	1/4 t. pepper
2 eggs, separated	4-oz. pkg. sliced pepperoni
2 T. oil	8-oz. pkg. shredded mozzarella cheese
1 t. dried oregano	1 T. grated Parmesan cheese
1 t. dried parsley	
1/2 t. garlic powder	

On a lightly floured surface, roll out dough into a 15-inch by 12-inch rectangle. Combine egg yolks, oil and seasonings; spread over dough. Arrange pepperoni and mozzarella cheese over dough; sprinkle with Parmesan cheese. Starting at one long side, roll up; pinch ends to seal. Place seam-side down on a lightly greased baking sheet. Brush with beaten egg whites. Bake at 350 degrees for 30 to 40 minutes, until golden. Slice; serve warm. Makes 8 servings.

Maple-Pecan Spread

Jo Ann

8-oz. pkg. cream cheese, softened	1/2 t. cinnamon
2 T. maple syrup	1/2 c. chopped pecans, toasted
1/2 t. maple extract	

Beat cream cheese with syrup, extract and cinnamon until well mixed. Fold in walnuts. Let stand 20 to 30 minutes to allow flavors to blend before serving. Keep refrigerated. Makes about 1-1/2 cups.

Broccoli Cornbread

Cathy Jackson, Iona, ID

1/2 c. butter, melted	1/4 c. buttermilk
1 onion, chopped	8-oz. pkg. shredded Cheddar cheese
10-oz. pkg. frozen broccoli, cooked and drained	7-oz. pkg. cornbread mix
4 eggs, beaten	

Pour melted butter into a bowl; add onion, broccoli, eggs, buttermilk and cheese. Mix well; stir in cornbread mix. Spoon into a greased 13"x9" baking pan; bake at 375 degrees for 25 to 30 minutes. Serves 12 to 14.

Quick tip

An old-fashioned bread box makes a handy storage place in the pantry for seasoning mix packets and other small items.

Breads Muffins, Rolls & Biscuits

Blue Cheese Cut-Out Crackers

Sara Jackson, Thornville, OH

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|--|-----------------------|
| 1 c. all-purpose flour | 1 egg yolk |
| 1/4 c. plus 3 T. butter,
softened | 1/4 t. salt |
| 1/4 c. plus 3 T. crumbled
blue cheese | 4 t. whipping cream |
| 1/2 t. dried parsley | 1/4 t. cayenne pepper |

Mix all ingredients together; let stand 30 minutes. Turn dough out onto a floured surface and roll to about 1/8-inch thickness. Use your favorite cookie cutters (flowers, teacups, wedding bells) to cut out the crackers. Place on ungreased baking sheets; bake at 400 degrees for 8 to 10 minutes, just until golden. Cool completely on baking sheets. Carefully remove the delicate crackers when cool. Makes 1-1/2 to 2 dozen.

Quick tip

Snap up stoneware butter crocks when you find them at flea markets. They're just the right size for serving party spreads and dips as well as butter.

S'mores Muffins

Brenda Huey, Geneva, IN

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|------------------------|---|
| 1 c. shortening | 1 t. cinnamon |
| 4 eggs | 1 c. graham crackers,
crushed |
| 1 c. sour cream | 1 c. mini marshmallows |
| 2 c. sugar | 1 c. semi-sweet chocolate
chips |
| 1/4 c. baking cocoa | Garnish: marshmallow
creme, graham cracker
crumbs |
| 2 t. salt | |
| 3 c. all-purpose flour | |
| 2 t. baking soda | |

Combine shortening, eggs, sour cream and sugar; set aside. Mix together remaining ingredients except garnish in a separate mixing bowl; add shortening mixture to cocoa mixture and stir well. Fill greased muffin tins 3/4 full and bake at 325 degrees for 30 to 40 minutes. Cool in pan 20 minutes; remove muffins from pans. Garnish muffins with marshmallow creme and graham cracker crumbs. Makes 2 dozen.

Herbed Cheese Focaccia

Mary Ann Johnson, Sycamore, IL

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|---|------------------------------------|
| 13.8-oz. tube refrigerated
pizza dough | 1 t. dried oregano |
| 1 onion, finely chopped | 1/2 t. dried rosemary |
| 2 cloves garlic, minced | 1 c. shredded mozzarella
cheese |
| 2 T. olive oil | |
| 1 t. dried basil | |

Unroll dough on a greased baking sheet. Press with fingers to form indentations; set aside. Sauté onion and garlic in oil in a skillet; remove from heat. stir in herbs; spread mixture evenly over dough. Sprinkle with cheese. Bake at 400 degrees for 10 to 15 minutes, until golden. Slice into squares. Makes 12 to 14 servings.



Herbed Cheese Focaccia



Spiedini

Golden Butter Rolls

Susan Ingersoll, Cleveland, OH

1 c. milk	1 t. salt
1-1/4 c. butter, divided	3 eggs, beaten
1 env. active dry yeast	1 c. whole-wheat flour
1/2 c. plus 1 t. sugar, divided	3-1/2 to 4 c. all-purpose flour
1/2 c. warm water (110 to 115 degrees)	

In a heavy saucepan, heat milk and 1/2 cup butter. Remove from heat and cool. In a small bowl, dissolve yeast and one teaspoon sugar in warm water. When mixture foams, add to a large mixing bowl with remaining sugar, salt, eggs and flours. Add the cooled milk mixture and blend until smooth. Turn dough out onto a lightly floured surface; knead until smooth and elastic. Place in a large greased bowl, turning to coat top; brush top of dough with 1/4 cup softened butter. Cover and let rise in a warm place (85 degrees), free from drafts, until double in bulk. Divide dough into 3 portions. Roll each portion into a 1/2-inch thick circle. Cut each circle into 10 to 12 pie-shaped wedges. Roll up each wedge beginning at wide end and place one inch apart on a greased baking sheet. Brush tops of rolls with 1/4 cup softened butter; let rise until double in bulk. Bake at 375 degrees for 15 to 20 minutes, until golden. Remove and brush with remaining butter while rolls are still warm. Makes 2-1/2 to 3 dozen.

Easy Cheesy Parmesan Bread

Denise Hazen, Cincinnati, OH

2 10-oz. tubes refrigerated biscuits	1 c. shredded Parmesan cheese
1 c. butter, melted	

Dip each biscuit in butter; roll in cheese. Place in a greased and floured Bundt® pan; drizzle with remaining butter. Bake at 375 degrees for 25 to 30 minutes, or until golden. Turn out of pan while still warm. Serves 8 to 10.

Spiedini

Michelle Hill, Suwanee, GA

1 loaf French bread, sliced 1/4-inch thick	16 4-inch sprigs fresh rosemary
1 t. butter, softened	
1/4-lb. provolone cheese, sliced 1/4-inch thick and quartered	

Lightly spread 12 slices bread with butter on both sides. Form stacked sandwiches, alternating 3 bread slices with 2 cheese slices. Cut sandwiches into quarters with a serrated knife. Remove leaves from one end of each rosemary sprig; push this end through a quartered sandwich to secure. Repeat with remaining bread, cheese and rosemary sprig. Arrange on an ungreased aluminum foil-lined baking sheet. Bake at 425 degrees for 4 to 5 minutes, until golden and cheese melts. Serve warm. Makes 16 servings.

Quick tip

Use lemon juice to freshen an old wooden breadboard. Brush juice generously over the surface and let stand for 30 minutes. Then scrub with a moistened cloth and a little baking soda, rinse and let dry.

Orange-Glazed Chocolate Rolls

Geneva Rogers, Gillette, WY

3 c. all-purpose flour, divided	1/3 c. sugar
2 env. active dry yeast	1/3 c. butter
1 t. salt	1 egg
1 t. cinnamon	Optional: 1/2 c. raisins
1-1/4 c. water	1 c. semi-sweet chocolate chips

Stir together 1-1/2 cups flour, yeast, salt and cinnamon in a large bowl. Combine water, sugar and butter in a saucepan over medium-low heat, stirring constantly until butter is almost melted (115 to 120 degrees). Add sugar mixture to flour mixture; blend until smooth. Mix in egg; stir in remaining flour. Fold in raisins, if desired. Cover dough and let rise in a warm place (85 degrees), free from drafts, for one hour, until double in bulk. Punch down dough; let rest for 10 minutes. Fold in chocolate chips; fill greased muffin cups 2/3 full. Cover; let rise until double in bulk. Bake at 425 degrees for 10 to 15 minutes, until golden. Remove from pan and cool completely. Drizzle with Glaze before serving. Makes about 1-1/2 dozen.

Glaze:

1/2 c. powdered sugar	3 t. orange juice
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Combine sugar and juice in a small bowl; stir until smooth and creamy.

Quick tip

Fresh-baked bread freezes beautifully. Cool and wrap it in plastic, then aluminum foil and freeze up to 3 weeks.

Melt-in-Your-Mouth Pecan Rolls

Joyceann Dreibelbis, Wooster, OH

1/2 c. brown sugar, packed	2/3 c. chopped pecans
1/2 c. butter, softened	1/4 c. sugar
1/4 c. corn syrup	1 t. cinnamon
2 8-oz. tubes refrigerated crescent dinner rolls	

In a small bowl, blend brown sugar, butter and corn syrup. Divide mixture between 2 greased 8"x8" baking pans; spread to coat bottoms and set aside. Unroll each tube of dough into a rectangle; press to seal perforations. Combine pecans, sugar and cinnamon; sprinkle over dough. Separately roll up each rectangle, jelly-roll style, starting on one long side; seal edges. Cut each roll into 16 slices. Place slices cut-side down in pans. Bake at 375 degrees for 13 to 16 minutes, until golden. Cool in pans for one minute; turn rolls out onto serving plates. Makes about 2-1/2 dozen.

Mushroom Turnovers

Judy Borecky, Escondido, CA

8-oz. pkg. cream cheese, softened	2/3 c. green onions, chopped
1 c. plus 2 T. margarine, divided	1/3 c. sour cream
2 c. plus 2 T. all-purpose flour, divided	2 T. all-purpose flour
4 c. sliced mushrooms, chopped	1/4 t. dried thyme
	1/4 t. salt
	1 egg white, beaten
	Garnish; sesame seed

Blend cream cheese, one cup margarine and 2 cups flour; chill. In a skillet, sauté mushrooms and onions in remaining margarine for 3 minutes. Add sour cream, remaining flour, thyme and salt. Cook for several more minutes, stirring occasionally. Divided chilled dough in half; roll out 1/8-inch thick and cut with a 2-1/2" round cutter. Place heaping 1/4 teaspoon mushroom mixture in center of circle. Fold over; press edges gently with fingers to seal. Use a spatula to transfer turnovers to a lightly greased baking sheet; press edges with a fork. Brush turnovers with egg white; sprinkle with sesame seed. Bake at 350 degrees for 20 minutes. Makes 5 dozen.



Mushroom Turnovers



Roquefort Cut-Out Crackers

Dakota Bread

Margaret Scoresby, Mosinee, WI

1 env. active dry yeast	1/2 c. whole-wheat flour
1/2 c. warm water	1/4 c. wheat germ, toasted
1/2 c. cottage cheese	1/4 c. rye flour
1/4 c. honey	1/4 c. long-cooking oats, uncooked
1 egg	2 T. cornmeal
2 T. oil	1 egg white, beaten
1 t. salt	2 T. sunflower seeds
2-1/4 c. bread flour, divided	

Combine yeast and warm water (110 to 115 degrees) in a small bowl; let stand 5 minutes. In a large bowl, combine cottage cheese, honey, egg, oil and salt. Beat at medium speed with an electric mixer until blended. Add yeast mixture and 2 cups bread flour, beating until smooth. Gradually stir in whole-wheat flour, wheat germ, rye flour and oats. Add enough remaining bread flour to make a soft dough. Knead dough on a lightly floured surface until smooth and elastic. Place in a greased bowl; cover and let rise one hour or until doubled in bulk. Punch dough down. Shape into one round loaf. Place in a pie plate coated with non-stick vegetable spray and sprinkled with cornmeal. Cover with greased plastic wrap and let dough rise again until doubled in bulk. Brush with egg white and sprinkle with sunflower seeds. Bake at 350 degrees for 35 to 40 minutes. Cool on a wire rack. Makes 6 to 8 servings.

Roquefort Cut-Out Crackers

Linda Henderson, Sunset, NC

1 c. all-purpose flour	7 T. butter, softened
7 T. crumbled Roquefort or blue cheese	1/8 t. salt
1 egg yolk	cayenne pepper to taste
4 t. whipping cream	1/2 t. dried parsley

Stir together all ingredients in a large bowl until dough forms. Cover; let stand for 30 minutes. On a floured surface, roll out dough to 1/8-inch thickness. Cut out dough with a round cookie cutter or other desired shape; arrange on an ungreased baking sheet. Bake at 400 degrees for 7 to 9 minutes, just until golden. let cool on baking sheet; store in an airtight container. Makes 2 dozen.

Quick tip

Grandma's little secret...kneading bread dough is a fun way to get rid of stress! Be sure to knead the dough as long as the recipe states, until the dough is silky smooth. You'll be rewarded with moist, tender bread.

Breads Muffins, Rolls & Biscuits

Mom's Raisin Bread

Suzanne Pletsch, Chicago, IL

1 c. milk	1/2 c. warm water
1/4 c. margarine	2 eggs, beaten
2 t. salt	5 c. all-purpose flour, divided
1/2 c. golden raisins	Optional: beaten egg, milk or softened margarine
1 env. active dry rapid-rise yeast	
2 T. sugar	

Heat milk just to boiling in a small saucepan over low heat; stir in margarine and salt. Add raisins and let cool. Dissolve yeast and sugar in warm water (110 to 115 degrees) in a large saucepan. When milk mixture cools, add it to yeast mixture; stir in eggs. Beat in flour, one cup at a time. When dough gets heavier, start to knead it, adding more flour if too sticky. Knead for about 10 minutes. Place dough in a large greased pan; cover. Set pan in an unheated oven with a pan of hot water placed on rack below it. Let rise for one hour. Punch dough down; let rise for 30 more minutes. Knead dough again; form into 2 loaves and place in 2 greased 8-1/2"x4-1/2" loaf pans. Cover and let rise again for 30 minutes. Brush loaves with egg, milk or margarine, if desired. Bake at 375 degrees for 30 to 45 minutes, until golden. Makes 2 loaves.

Quick tip

Scoop out the centers of small round bread loaves for bread bowls in a snap...extra special for serving hot soup or chili.

Baking Powder Biscuits

Jenna Hord, Mount Vernon, OH

2 c. all-purpose flour	1/4 c. shortening
1 T. baking powder	3/4 c. milk
1 t. salt	

In a bowl, sift together flour, baking powder and salt. Cut in shortening with 2 knives or a fork until mixture is as coarse as cornmeal. Add milk; stir just enough to make a soft dough. Turn out dough onto a lightly floured surface; knead for about 30 seconds. Roll out dough 1/2-inch thick. Cut out biscuits with a floured 2-inch round cutter. Place biscuits one inch apart on ungreased baking sheets. Bake at 450 degrees for 12 to 15 minutes, until golden. Makes 15 to 18.

Lucy's Pumpkin-Chocolate Chip Bread

Suzanne Morelli, Foster, RI

15-oz. can pumpkin	2 t. baking powder
4 eggs, beaten	2 t. baking soda
1 c. oil	2 t. cinnamon
2 c. sugar	12-oz. pkg. semi-sweet chocolate chips, divided
3 c. all-purpose flour	

In a large bowl, mix together pumpkin, eggs, oil and sugar. Mix in flour, baking powder, baking soda and cinnamon. Stir in half the chocolate chips. Pour batter into a greased and floured Bundt® pan. Sprinkle remaining chocolate chips over batter. Bake at 350 degrees for one hour, or until golden and a toothpick tests clean. Cool and remove from pan. Makes 12 to 16 servings.



Lucy's Pumpkin-Chocolate Chip Bread



Silver Moons

Stone-Ground Corn Rolls

Tina Goodpasture, Meadowview, VA

2 c. milk	1 env. active dry yeast
3/4 c. cornmeal	1/4 c. warm water
1/2 c. sugar	2 eggs, beaten
1/2 c. shortening	6 c. all-purpose flour
1-1/2 t. salt	

Combine milk and cornmeal in a large saucepan; cook over medium heat 15 minutes, or until mixture thickens, stirring frequently. Remove from heat. Add sugar, shortening and salt and stir until blended. Cool slightly. Dissolve yeast in warm water (110 to 115 degrees) in a small bowl. Add eggs and yeast mixture to milk mixture, stirring to blend; gradually stir in flour. Place dough on a lightly floured surface and knead about 5 minutes, until smooth. Shape dough into 2-inch balls; arrange dough balls 2 inches apart on a greased baking sheet. Cover and let rise in a warm place (85 degrees), free from drafts, for one hour, or until double in bulk. Bake at 375 degrees for 15 minutes, or until golden. Makes one dozen.

Molasses Buns

Patsy Leaman, Crockett, TX

1/2 c. boiling water	1/2 t. ground cloves
1/2 c. butter, melted	1/2 t. cinnamon
1/2 c. molasses	1/2 t. nutmeg
1/2 c. sugar	3 c. all-purpose flour
2 t. baking soda	

Mix together all ingredients except flour; set aside until cool. Stir in flour; let stand 20 minutes. Roll dough into balls by tablespoonfuls; place on greased baking sheets. Flatten balls with a spoon; bake at 375 degrees for 20 minutes. Makes about 20 buns.

Silver Moons

Dale Duncan, Waterloo, IA

1 T. sugar	1 c. apple pie filling
1/4 t. cinnamon	4 t. butter, melted
16.3-oz. tube refrigerated large biscuits	Garnish: powdered sugar

In a small bowl, combine sugar and cinnamon; set aside. Separate dough into 8 biscuits. Press each biscuit into a 5-inch circle. Arrange biscuits on greased baking sheets. Place 2 tablespoons pie filling on each circle half. Fold biscuits over filling; seal edges with a fork. Pierce each pie a few times with fork. Brush pies with melted butter and sprinkle with sugar mixture. Bake at 375 degrees for 15 to 20 minutes. Sprinkle with powdered sugar. Serve warm. Makes 8.

Quick tip

Eat-it-all bread bowls make hearty soup extra special. Cut the tops off round loaves of bread and hollow out, then rub with olive oil and garlic. Pop bread bowls in the oven at 400 degrees for 10 minutes, or until crusty and golden. Ladle in soup and enjoy!

Breads Muffins, Rolls & Biscuits

Grandma Paris' Bambinis

Kristin Santangelo-Winterhoff, Jersey City, NJ

1 c. ricotta cheese 10-oz. tube refrigerated
1/2 c. shredded mozzarella large flaky biscuits
cheese 20 thin slices pepperoni
1/4 c. grated Parmesan
cheese

Combine cheeses in a bowl; set aside. Halve each biscuit horizontally and gently shape each half into a 4"x2-1/2" oval. Place one pepperoni slice and one tablespoon cheese mixture in the upper half of each oval; fold dough up and over filling, pinching closed. Repeat with remaining ingredients. Arrange on a lightly greased baking sheet; bake at 350 degrees for 20 minutes. Makes 20.

Quick tip

Make a warm loaf of crostini to serve with soup. Slice a loaf of Italian bread into 1/2-inch slices. Brush olive oil over both sides of each slice; sprinkle with coarse salt. Bake in a 300-degree oven for 20 minutes, or until crisp and toasty, turning once.

Cheese Danish Rolls

Diane Vasil, Plano, TX

4 c. all-purpose flour 5 T. sugar
1 c. shortening, melted 1/4 c. butter, melted and
1 c. milk divided
3 eggs, beaten

Combine flour and shortening in a large bowl; mix until crumbly. Heat milk to 120 to 130 degrees. Stir together milk and remaining ingredients except butter; add to flour mixture. Stir 4 to 5 minutes, until dough no longer sticks to the bowl. Refrigerate 3 to 4 hours or overnight. Divide dough into 4 equal parts; roll out each on a floured surface into 11"x7" rectangles. Spoon Cheese Filling down the center of each rectangle; roll up jelly-roll style, starting at short side. Pinch seams together. Arrange on 2 greased baking sheets; brush with 2 tablespoons melted butter. Bake at 375 degrees for 15 to 20 minutes, until golden. Remove from oven; brush with remaining melted butter. Cool and slice. Makes 4 rolls (10 to 12 servings each).

Cheese Filling:

4 8-oz. pkgs. cream 1-1/2 c. sugar
cheese, softened 2 t. vanilla extract
3 eggs, beaten

Beat together all ingredients until thick and pudding-like. Makes 6 cups.



Grandma Paris' Bambinis



Red Pepper Muffins

Mile-High Buttermilk Biscuits

Staci Meyers, Montezuma, GA

2 c. all-purpose flour 2/3 to 3/4 c. buttermilk
1 T. baking powder 1/4 c. butter, melted
1 t. salt
1/2 c. shortening, chilled in
freezer

Mix together flour, baking powder and salt. Cut in shortening with a pastry blender or fork until crumbly. Stir in buttermilk until incorporated and dough leaves sides of bowl. Dough will be sticky. Knead dough 3 to 4 times on a lightly floured surface. Roll out to 1/2-inch thickness, about 2 to 4 passes with a rolling pin. Cut dough with a biscuit cutter, pressing straight down with cutter. Place biscuits on a parchment paper-lined baking sheet. Bake at 500 degrees for 8 to 10 minutes. Brush tops of warm biscuits with melted butter. Makes about one dozen.

Sweet & Spicy Pepper Jelly Cream Cheese

Holly Child, Parker, CO

8-oz. pkg. cream cheese, 1/4 c. orange marmalade
softened assorted crackers
1/4 c. medium salsa

Unwrap cream cheese and place the block on a serving dish. Mix together salsa and marmalade in a bowl; spoon evenly over cream cheese. Serve with assorted crackers. Makes 10 to 12 servings.

Red Pepper Muffins

Marian Buckley, Fontana, CA

1/2 c. butter 2 T. sugar
1/2 c. red pepper, finely 1-1/2 t. baking powder
chopped 1/4 t. baking soda
Optional: 1/3 c. green 3/4 t. salt
onions, finely chopped 1/2 t. dried basil
2 eggs, beaten 1/4 t. dried tarragon
2/3 c. sour cream
1-1/2 c. all-purpose flour

Melt butter in a skillet over medium heat. Cook pepper and onions until tender; let cool. In a bowl, mix eggs and sour cream; stir in pepper mixture. In a separate bowl, combine remaining ingredients. Stir in egg mixture until just moistened. Fill 10 greased muffin cups 2/3 full. Bake at 350 degrees for 20 to 25 minutes, until a toothpick tests clean. Serve warm. Makes 10 muffins.

Quick tip

It's easy to make fresh croutons for salads and soups! Toss bread cubes with olive oil and dried herbs or garlic powder as you like. Toast on a baking sheet at 400 degrees for 5 to 10 minutes, until golden.

Cheesy Batter Bread

Wendy Meadows, Gratis, OH

6-1/3 c. all-purpose flour, divided	1 c. milk
2 T. sugar	1 c. water
1-1/2 t. salt	2 T. butter
2 envs. active dry yeast	1 egg, beaten
2-1/4 c. shredded Cheddar cheese, divided	

Combine 1-1/3 cups flour, sugar, salt, yeast and 2 cups cheese in a large bowl; set aside. Combine milk, water and butter in a saucepan over medium-low heat until very warm (110 to 115 degrees) and butter is almost melted. Gradually stir milk mixture into dry ingredients. Beat with an electric mixer at medium speed for 2 minutes. Add egg and one cup of remaining flour; increase speed to high and beat for 2 minutes. Stir in enough remaining flour with a wooden spoon to make a stiff batter. Cover dough with a tea towel and let rest for 10 minutes. Pour into 2 lightly greased 9"x5" loaf pans. Cover and let rise in a warm draft-free place about one hour, until double in bulk. Sprinkle with remaining cheese; bake at 375 degrees for 25 minutes, or until lightly golden. Remove loaves from pans; cool on wire racks. Makes 2 loaves.

Quick tip

Homemade fruit butter is a delightful way to use a bounty of ripe fruit. It's scrumptious on warm muffins. Try it on waffles or as an ice cream topping too... even give a ribbon-topped jar for a gift anyone would appreciate!

Garlic Bubble Bread

Joanne Grosskopf, Lake in the Hills, IL

16-oz. frozen bread dough, thawed	1 t. garlic powder
1/4 c. butter, melted	1/2 t. garlic salt
1 T. dried parsley	Optional: sesame or poppy seed

Cut dough into one-inch pieces. Combine butter, parsley, garlic powder and garlic salt in a small bowl. Dip dough pieces into butter mixture to coat; layer in a buttered 9"x5" loaf pan. Sprinkle sesame or poppy seed over top, if desired. Cover dough with plastic wrap; let rise in a warm place (85 degrees), free from drafts, about one hour, until double in bulk. Bake at 350 degrees for 30 minutes, or until golden. Cool completely in pan on a wire rack. Makes one loaf.

After-School Doughnuts

Stacey Weichert, Moorhead, MN

2 c. buttermilk	1/2 t. cinnamon
3 eggs, beaten	2 c. sugar
1/3 c. shortening	5 c. all-purpose flour, divided
2 t. salt	oil for deep frying
1 t. baking soda	
1 t. nutmeg	

Blend buttermilk, eggs and shortening together in a large bowl; set aside. In a separate bowl, sift together salt, baking soda, nutmeg, cinnamon, sugar and 2 cups flour; add to buttermilk mixture. Stir in remaining flour; cover and refrigerate overnight. Roll out on a lightly floured surface to 1/3-inch thickness; cut into 3-inch rounds. Heat 3 inches of oil in a heavy stockpot over medium-high heat to 375 degrees. Add doughnuts a few at a time, cooking until golden on both sides, about 2 minutes. Drain on paper towels. Makes 4 to 5 dozen.



After-School Doughnuts



Cinnamon Toast Balls

Maple Nut Twist

Gay Snyder, Deerfield, OH

1/2 c. milk	1/2 c. brown sugar, packed
1/2 c. butter, divided	1/2 c. chopped walnuts
1 env. active dry yeast	1/4 c. maple syrup
1/4 c. warm water	1/2 t. cinnamon
1/3 c. plus 3 T. sugar, divided	1/2 t. maple extract
1-1/2 t. salt	1 c. powdered sugar
2 eggs, beaten	1 to 2 T. water
3-1/4 to 3-1/2 c. plus 2 T. all-purpose flour, divided	

In a saucepan, heat milk and 1/4 cup butter until butter is melted. In a large bowl, dissolve yeast in warm water (110 to 115 degrees); add 3 tablespoons sugar, salt, eggs and 2 cups flour; beat until smooth. Blend in milk mixture. Add 1-1/4 to 1-1/2 cups flour until dough forms; knead until smooth. Cover and let rise in a warm place (85 degrees), away from drafts, 2 hours or until doubled in bulk. In a medium bowl, combine brown sugar, walnuts, remaining sugar, maple syrup, 1/4 cup softened butter, remaining 2 tablespoons flour and cinnamon; set aside. Punch dough down and divide in half; roll out each half into a 14"x8" rectangle. Spread walnut filling over each rectangle. Starting at long side, roll up dough jelly-roll style. With a sharp knife, cut down the center of the jelly-roll lengthwise; twist 2 pieces together to form a rope braid. Turn ends under and shape braid into a ring. Place dough in a greased 9" pie plate and let rise in a warm place one hour or until doubled in bulk. Bake at 350 degrees for 30 minutes, or until golden. Mix together extract, powdered sugar and water; drizzle glaze over warm bread. Serves 16 to 20.

Cinnamon Toast Balls

Martha Stephens, Sibley, LA

12 slices bread, crusts removed	1 T. cinnamon
1/4 c. butter, melted	1 T. sugar

Tear each slice of bread in half. Roll each half into a ball and place on an ungreased baking sheet. Drizzle balls with melted butter. Combine cinnamon and sugar and sprinkle over balls. Bake at 350 degrees for 5 to 7 minutes. If desired, broil until lightly golden, about 2 minutes. Makes 2 dozen.

Quick tip

Self-rising flour is handy for quick biscuits. If you're out of it, though, here's an easy substitution. For each cup needed, add 1-1/2 teaspoons baking powder and 1/2 teaspoon salt to a measuring cup, then fill the cup level with all-purpose flour. Mix well before using.

Breads Muffins, Rolls & Biscuits

Mother's Rolls

Amy Hansen, Louisville, KY

1 env. active dry yeast 1 T. sugar
3/4 c. warm water 1/4 c. butter, melted
3-1/2 c. biscuit baking mix, additional melted butter
divided

Dissolve yeast in warm water (110 to 115 degrees); let stand 5 minutes. Place 2-1/2 cups biscuit mix in a large bowl; stir in sugar. Add yeast mixture, stirring vigorously. Sprinkle work surface generously with remaining biscuit mix. Place dough on surface and knead 15 to 20 times. Shape heaping tablespoons of dough into balls; arrange on a lightly greased baking sheet. Cover dough with a damp tea towel; set aside in a warm place to rise, about one hour. Brush rolls with melted butter. Bake at 400 degrees for 12 to 15 minutes, until golden. Remove rolls from oven; brush again with melted butter while hot. Makes 15 rolls.

Quick tip

To make a tasty spread for your freshly baked bread or biscuits, just mash your favorite fruit and mix with cottage or ricotta cheese.

Butterhorn Rolls

Francie Stutzman, Dayton, OH

1/2 c. plus 1 T. sugar, 1 t. salt
divided 3 eggs, lightly beaten
1 c. plus 1/4 c. warm water, 5 c. all-purpose flour
divided
3/4 c. butter, melted and
divided

In a large bowl, dissolve yeast and one tablespoon sugar in 1/4 cup warm water (110 to 115 degrees). Add one cup warm water and 1/2 cup butter to yeast mixture. Combine yeast mixture, 1/2 cup sugar, salt and eggs. Add flour, one cup at a time, mixing well. Cover and refrigerate overnight. Remove dough from refrigerator 3 hours before serving. Roll out into a 1/8-inch-thick circle on a heavily floured surface and spread top of dough with remaining melted butter. Cut into wedges like a pie. Roll up each wedge, starting at larger end. Place on a greased baking sheet, cover with a tea towel and let rise in a warm place (85 degrees), away from drafts, until doubled in bulk (about 20 minutes). Remove towel; brush with remaining melted butter. Bake at 375 degrees for 12 to 15 minutes. Makes 16 rolls.

Bran & Raisin Muffins

Jody Pressley, Charlotte, NC

2 c. bran and raisin cereal 1 egg, beaten
1-1/2 c. milk 1/2 c. brown sugar, packed
1-1/2 c. all-purpose flour 2 T. butter, melted
1 t. baking soda
1/4 t. salt

Mix cereal with milk; set aside. In a large bowl, combine remaining ingredients; stir in cereal mixture. Fill lightly greased or paper-lined muffin cups about 2/3 full with batter. Bake at 350 degrees for 20 to 25 minutes. Makes one dozen.



Bran & Raisin Muffins



Fresh Strawberry Bread

Holiday Cloverleaf Rolls

Kathy Schroeder, Riverside, CA

4 to 5 c. all-purpose flour, divided	1/2 c. water
1/3 c. sugar	1/2 c. milk
1 t. salt	1/2 c. butter, melted and divided
2 envs. instant dry yeast	2 eggs

In a large mixing bowl, combine one cup flour, sugar, salt and yeast. In a medium saucepan over low heat, heat water, milk and 1/4 cup butter until warm (110 to 115 degrees). Gradually pour liquid into dry ingredients, beating at low speed with an electric mixer. Increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula. Add eggs and enough flour to make a thick batter. Continue beating 2 minutes, occasionally scraping bowl. With a spoon, stir in enough additional flour to make a soft dough. Turn dough onto a floured surface and knead 10 minutes, or until dough is smooth and elastic. Shape dough into a ball and place in a large greased bowl, turning to coat. Cover with a towel; let rise in a warm place (85 degrees), away from drafts, one hour or until doubled in bulk. Punch down dough in the center, then push edges of dough into center. Turn dough onto a floured surface; cut in half. Cover with a towel 15 minutes. Grease 24 muffin cups. With a sharp knife or kitchen shears, cut half of dough into 36 equal pieces. Shape each piece into a smooth ball. Place 3 balls into each muffin cup. Brush tops with remaining melted butter. Cover with a towel; let rise in a warm place 45 minutes or until doubled in bulk. Repeat with second half of dough. Remove towel from rolls and bake at 400 degrees for 10 to 15 minutes, or until golden. Makes 2 dozen.

Fresh Strawberry Bread

Mary Patenaude, Griswold, CT

3 c. all-purpose flour	4 eggs, beaten
2 c. sugar	2 c. strawberries, hulled and diced
1-1/2 t. cinnamon	Optional: 1-1/4 c. chopped nuts
1 t. baking soda	
1 t. salt	
1 c. oil	

In a bowl, combine flour, sugar, cinnamon, baking soda and salt. In a separate bowl, blend together oil and eggs; fold in strawberries. Gradually add egg mixture into flour mixture; stir until just moistened. Add nuts, if using. Pour into 2 greased and floured 9"x5" loaf pans. Bake at 350 degrees for one hour. Makes 2 loaves.

Quick tip

Make a tasty butter log using fresh herbs from the garden. Blend together butter, chives and shallots, shape into a log and wrap in wax paper; refrigerate until firm. Roll in herbs and serve.



Morning Glory Muffins

Apple Crunch Coffee Cake

Jill Carr, Sutter Creek, CA

1/3 c. butter, softened	1 t. cinnamon
1/3 c. shortening	1/2 t. baking soda
2 c. sugar	1/4 t. salt
2 eggs	1-3/4 c. buttermilk
3 c. all-purpose flour	2 to 3 apples, peeled, cored and sliced
2 t. baking powder	

Beat together butter, shortening and sugar in a large bowl until light and fluffy. Add eggs, one at a time, beating well after each addition; set aside. Stir together flour, baking powder, cinnamon, baking soda and salt in a separate bowl; add to butter mixture alternately with buttermilk. Spread half the batter into a greased 13"x9" baking pan; top with apples. Spread remaining batter over apples; sprinkle with Topping. Bake, uncovered, at 350 degrees for 45 to 55 minutes, until a toothpick inserted in center comes out clean. Serves 12.

Topping:

1 c. all-purpose flour	1 c. brown sugar, packed
1 T. cinnamon	6 T. butter

Stir together flour, brown sugar and cinnamon in a bowl. Cut in butter with a pastry blender or fork until crumbly.

Creamy Ham Croissants

Lisa Johnson, Hallsville, TX

1-1/2 c. cooked ham, diced	12-oz. tube refrigerated crescent rolls
8-oz. pkg. cream cheese, softened	

Mix ham and cream cheese in a bowl; set aside. Unroll and separate crescent rolls; place a spoonful of ham mixture on each. Roll up; place on an ungreased baking sheet. Bake for 15 to 18 minutes at 425 degrees. Makes 8 servings.

Morning Glory Muffins

Violet Leonard, Chesapeake, VA

2 c. all-purpose flour	1/2 c. chopped pecans
1-1/4 c. sugar	3 eggs, beaten
2 t. baking soda	1 c. oil
2 t. cinnamon	1 apple, peeled, cored and shredded
1/2 t. salt	2 t. vanilla extract
2 c. carrots, peeled and grated	
1/2 c. raisins	

In a large bowl, combine flour, sugar, baking soda, cinnamon and salt. Stir in carrots, raisins and pecans. In a separate bowl, combine eggs, oil, apple and vanilla. Add egg mixture to flour mixture; stir until just combined. Spoon into greased or paper-lined muffin cups, filling 3/4 full. Bake at 350 degrees for 15 to 18 minutes, until golden. Makes 1-1/2 dozen.

Quick tip

Savory soup & salad croutons are easy to make. Toss cubes of day-old bread with olive oil, garlic powder, salt and pepper. Spread on a baking sheet in a single layer and bake at 400 degrees for about 10 minutes, until toasty.

Breads Muffins, Rolls & Biscuits

Mrs. Claus' Christmas Bread

Francie Stutzman, Dalton, Ohio

1 c. sugar	1/2 t. salt
2 T. butter, softened	3/4 c. orange juice
1 egg, beaten	1 c. cranberries, chopped
2 c. all-purpose flour	1/2 c. chopped pecans
1 t. baking powder	
1/2 t. baking soda	

Blend sugar, butter and egg together in a large bowl. Add remaining ingredients; mix well and pour into a greased 9"x5" loaf pan. Bake at 350 degrees for 45 to 50 minutes. Makes one loaf.

Quick tip

Treat yourself to crisp savory crackers with your next bowl of soup. Spread saltines with softened butter, then sprinkle with garlic powder, thyme, paprika or another favorite spice. Pop into a 350-degree oven just until golden, 3 to 6 minutes.

Cheddar-Apple Biscuits

Tammie Jones, Lincolnton, NC

1/3 c. brown sugar, packed	1 c. shredded Cheddar cheese
2 T. all-purpose flour	2 apples, peeled, cored and sliced into rings
1/2 t. cinnamon	1 T. butter, melted
10-oz. tube refrigerated buttermilk biscuits	

Combine first 3 ingredients in a small bowl; set aside. Press each biscuit into a 3-inch circle. Place on lightly greased baking sheets; sprinkle each with cheese and top with an apple ring. Sprinkle with sugar mixture and drizzle with melted butter. Bake at 350 degrees for 15 minutes, or until golden. Makes 10.

Parmesan Bread Sticks

Mary Murray, Mount Vernon, OH

1/3 c. butter, melted	2 T. grated Parmesan cheese
1 t. dried rosemary, crushed	1 T. sugar
1 clove garlic, minced	3-1/2 t. baking powder
2-1/4 c. all-purpose flour	1 c. milk

Pour butter into a 13"x9" baking pan, tilting to coat. Sprinkle with rosemary and garlic; set aside. Combine flour, cheese, sugar and baking powder; stir in milk. Turn dough onto a floured surface; knead until smooth. Roll into a 12-inch by 6-inch rectangle; cut into one-inch strips. Twist each strip 6 times; place in butter mixture. Bake at 400 degrees for 20 to 25 minutes. Makes one dozen.



Mrs. Claus' Christmas Bread



Chocolate Rolls

Holiday Ham Balls

Jeanette Lawrence, Vacaville, CA

3 c. biscuit baking mix	1/2 c. grated Parmesan cheese
1-1/2 c. smoked ham, finely chopped	2 T. dried parsley
16-oz. pkg. shredded Cheddar cheese	2 t. spicy mustard
2/3 c. milk	

Mix all ingredients thoroughly in a large bowl; shape into one-inch balls. Place about 2 inches apart on lightly greased 15"x10" jelly-roll pans. Bake at 350 degrees for 20 to 25 minutes, until lightly golden. Remove from pans immediately; serve warm. Makes 7 dozen.

Whole-Wheat Pumpkin Bread

Julie Dossantos, Fort Pierce, FL

3-1/2 c. whole-wheat flour	1 c. oil
3 c. sugar	15-oz. can pumpkin
2 t. baking soda	4 eggs, beaten
1-1/2 t. salt	2/3 c. water
2 t. cinnamon	1-1/2 t. vanilla extract
2 t. nutmeg	

Spray two 9"x5" loaf pans with non-stick vegetable spray; set aside. In a large bowl, combine flour, sugar, baking soda, salt and spices; mix well. Add oil, pumpkin, eggs, water and vanilla. Beat with an electric mixer on low speed until combined. Pour half of batter into each loaf pan. Bake at 350 degrees for 55 minutes to an hour, until loaves test done with a toothpick inserted in the center. Cool loaves in pans on a wire rack for 15 minutes; turn out of pans. Makes 2 loaves.

Chocolate Rolls

Eleanor Dionne, Beverly, MA

3/4 c. plus 2 T. all-purpose flour	1 c. milk
1/4 c. sugar	2 T. butter, melted and slightly cooled
2 T. baking cocoa	1/2 t. vanilla extract
1/4 t. salt	Garnish: powdered sugar
4 eggs	

In a bowl, sift together flour, sugar, cocoa and salt. Set aside. In a separate bowl, beat eggs for one minute. Beat in milk, butter and vanilla. Beat in flour mixture until smooth. Divide batter among 6 greased popover cups or 12 greased muffin cups; set on a 15"x10" jelly-roll pan. Bake at 375 degrees for 50 minutes. Immediately remove to a wire rack. Sprinkle with powdered sugar. Serve immediately. Makes 1-1/2 to 2 dozen.

Quick tip

Dress up a tube of refrigerated bread stick dough. Before baking, brush the dough with a little beaten egg, then sprinkle with sesame seed, grated Parmesan or dried rosemary. A great accompaniment to soup!

Breads Muffins, Rolls & Biscuits

Orange Marmalade Bread

Linda Behling, Cecil, PA

1/2 c. butter, softened	2 t. baking powder
1/2 c. brown sugar, packed	1/2 t. baking soda
2 eggs	1 t. salt
10-oz. jar orange marmalade	1/2 c. orange juice
2-3/4 c. all-purpose flour	1/2 c. chopped nuts

Beat together butter and sugar until light and fluffy. Add eggs, one at a time, mixing well. Blend in marmalade; set aside. Combine flour, baking powder, baking soda and salt; add to butter mixture alternately with orange juice. Stir in nuts. Pour into a greased and floured 9"x5" loaf pan. Bake at 350 degrees for about one hour, or until a toothpick inserted in center comes out clean. Cool 15 minutes before removing from pan. Makes one loaf.

Quick tip

Making biscuits and there's no biscuit cutter handy? Try Mom's little trick...just grab a glass tumbler or the open end of a clean, empty soup can.

Lighter-Than-Air Potato Rolls

Linda Cuellar, Riverside, CA

1/2 c. instant mashed potato flakes	1/2 c. hot water
1 t. sugar	1/3 c. cold water
2 T. butter, softened	2 c. biscuit baking mix

Combine potato flakes, sugar, butter and hot water. Stir in cold water and baking mix. Turn dough out onto a floured surface and knead 8 to 10 times. Roll out dough into a 10"x6" rectangle. Cut into 12 squares; place on an ungreased baking sheet. Bake at 450 degrees for about 10 minutes. Makes one dozen.

Herbed Fan Dinner Rolls

Mary Ann Lewandowski, Toledo, OH

1/4 c. butter, melted	11-oz. pkg. refrigerated bread dough
1/2 t. Italian seasoning	

Combine butter and Italian seasoning in a small bowl, stirring well. Roll dough into a 13-inch square. Cut into 4 equal strips. Stack strips on top of each other. Cut strips crosswise into 6 equal stacks. Place each stack, cut-side up, in a greased muffin cup; brush with butter mixture. Cover and let rise in a warm place (85 degrees), free from drafts, 25 minutes or until double in bulk. Bake at 375 degrees for 22 to 25 minutes, until golden. Brush with butter mixture again, if desired. Makes 6.



Lighter-Than-Air Potato Rolls



Pretzel Twists

Cream Biscuits

Jodi Bielawski, Manchester, NH

2 c. all-purpose flour	1/2 t. salt
3 T. sugar	1-1/4 c. whipping cream
1 T. baking powder	1 to 2 T. milk

Combine flour, sugar, baking powder and salt in a large bowl; stir well. Gradually add cream, stirring until mixture forms a soft dough. Shape dough into a ball. Knead dough 6 times on a lightly floured surface; roll out to 1/3-inch thickness. Cut dough into circles with rim of a glass tumbler and place on an ungreased baking sheet. Brush tops of biscuits with milk; bake at 425 degrees for 10 to 15 minutes, until golden. Makes one dozen.

Peppery Biscuit Sticks

Virginia Watson, Scranton, PA

2 c. all-purpose flour	6 T. butter, chilled
2 T. sugar	1/2 c. grated Parmesan cheese
2 t. baking powder	1 egg, beaten
1-1/4 t. pepper, divided	1 c. buttermilk, divided
1/4 t. baking soda	
1/4 t. garlic powder	

Combine flour, sugar, baking powder, 1/4 teaspoon pepper, baking soda and garlic powder in a large bowl. Cut in butter with a pastry blender or fork until crumbly. Stir in cheese. Make a well in center; set aside. Mix egg and 1/2 cup buttermilk in a small bowl; stir into flour mixture until just moistened. Turn out dough onto a lightly floured surface; knead just until dough holds together. Pat into a 12"x6" rectangle. Brush lightly with additional buttermilk; sprinkle with remaining pepper and press lightly into dough. Cut into 24 strips, each 1/2-inch wide. Arrange one inch apart on ungreased baking sheets. Bake at 450 degrees for 8 minutes, or until golden. Makes 2 dozen.

Pretzel Twists

Marlene Darnell, Newport Beach, CA

2 16-oz. loaves frozen bread dough, thawed	1 t. water
	coarse salt to taste
1 egg white, beaten	

Divide dough into twenty-four, 1-1/2 inch balls. Roll each ball into a rope 14 inches long. Shape as desired; arrange one inch apart on lightly greased baking sheets. Let rise in a warm place for 20 minutes. Whisk together egg white and water; brush over pretzels. Sprinkle with salt. Place a shallow pan with one inch of boiling water on bottom rack of oven. Bake pretzels on rack above water at 350 degrees for 20 minutes, or until golden. Makes 2 dozen.

Quick tip

Sift flour only when using cake flour. For general baking, just stir the all-purpose flour, spoon lightly into a measuring cup and level off.

Breads Muffins, Rolls & Biscuits

Kit's Herbed Bread

Nola Coons, Gooseberry Patch

6 T. butter, softened	1 clove garlic, minced
2 T. fresh parsley, minced	1/4 t. pepper
2 green onions, finely chopped	1 loaf French bread, halved lengthwise
2 t. fresh basil, minced	

Combine all ingredients except bread in a small bowl; mix well. Spread on cut sides of bread. Place bread on an ungreased baking sheet. Broil 4 inches from heat for 2 to 3 minutes, or until golden.

Sweet Strawberry Bread

Caroline Schiller, Bayport, NY

3 c. all-purpose flour	4 eggs
1 t. baking soda	1-1/2 c. oil
1 t. salt	2 c. strawberries, hulled and sliced
1-1/2 t. cinnamon	1-1/4 c. chopped walnuts
2 c. sugar	

In a large bowl, combine flour, baking soda, salt, cinnamon and sugar. Add eggs, one at a time, beating well after each addition. Stir in oil; mix in remaining ingredients. Divide batter between 2 greased and floured 9"x5" loaf pans. Bake at 350 degrees for one hour. Makes 2 loaves.

Honey-Corn Muffins

Lisa Ann Panzino-DiNunzio, Vineland, NJ

1 c. yellow cornmeal	1/3 c. milk
1/4 c. all-purpose flour	1/4 c. corn
1-1/2 t. baking powder	1/4 c. honey
1 egg, beaten	3 T. butter, melted

Combine cornmeal, flour and baking powder; set aside. In a separate bowl, combine egg, milk, corn, honey and butter. Add egg mixture to cornmeal mixture, stirring just enough to moisten. Fill paper-lined muffin cups 2/3 full. Bake at 400 degrees for about 20 minutes. Serve with Honey Butter. Makes 9 to 12 muffins.

Honey Butter:

1 lb. butter, softened	8-oz. jar honey
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Combine butter and honey; whip until smooth. Spoon into a covered container; keep refrigerated.

Country Biscuits Supreme

Gretchen Hickman, Galva, IL

2 c. all-purpose flour	1/2 t. cream of tartar
4 t. baking powder	1/2 c. shortening
2 t. sugar	2/3 c. milk
1/2 t. salt	

Sift together dry ingredients. Cut in shortening with a pastry blender or fork until crumbly. Add milk; stir just until moistened. Turn dough out onto a lightly floured surface; knead gently for about 30 seconds. Roll out to 1/2-inch thick; cut with a biscuit cutter. Arrange biscuits on an ungreased baking sheet. Bake at 425 degrees for 10 to 12 minutes, until golden. Makes 12 to 15 biscuits.



Sweet Strawberry Bread



Cheese & Garlic Croutons

Mini Cheddar Loaves

Mary King, Ashville, AL

3-1/2 c. biscuit baking mix 2 eggs, beaten
2-1/2 c. shredded Cheddar 1-1/4 c. milk
cheese

Combine biscuit mix and cheese in a large bowl. Combine eggs and milk in a separate bowl and beat well; stir egg mixture into cheese mixture. Pour into 2 greased 7"x4" loaf pans or 3 greased 6"x3" loaf pans. Bake at 350 degrees for 40 to 55 minutes, until a toothpick inserted in center comes out clean. Cool completely in pans on wire racks. Makes 2 to 3 loaves.

Cheese & Garlic Croutons

Kendall Hale, Lynn, MA

1/4 c. butter 1 T. onion, minced
1/2 t. dried oregano 2 c. whole-wheat bread,
1/2 t. dried basil cubed
1/2 t. celery salt 2 T. grated Parmesan
2 cloves garlic, minced cheese

Melt butter in a large skillet. Add seasonings, garlic and onion; cook for about one minute to soften. Stir in bread cubes; sauté until golden and crisp. Toss with cheese until coated. Cool; store in an airtight container. Makes 2 cups.

English Cream Scones

Janis Parr, Ontario, Canada

2 c. all-purpose flour 2 eggs
2 T. sugar 1/3 c. light cream
1 T. baking powder Garnish: beaten egg white,
1/2 t. salt additional sugar
1/4 c. butter

Combine flour, sugar, baking powder and salt. Cut in butter with 2 knives until mixture resembles coarse cornmeal. In a separate bowl, beat eggs until light; stir in cream. Make a well in the center of flour mixture; slowly add egg mixture. Stir vigorously until dough comes away from the side of the bowl. Pat out dough 3/4-inch thick; cut into squares or triangles. Place on a greased baking sheet. Brush tops with beaten egg white; sprinkle with sugar. Bake at 450 degrees for 12 to 15 minutes. Serve warm. Makes 9 to 12.

Quick tip

Add freshly-snipped herbs such as dill weed, basil, or thyme to biscuit dough for delicious variety.

Breads Muffins, Rolls & Biscuits

Jack-O'-Lantern Bread

Vickie

2 1-lb. loaves frozen bread, dough, thawed	1 T. beaten egg 1-1/2 t. milk
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Place both loaves in a bowl. Cover bowl with plastic wrap and let rise until double in bulk, 45 minutes to one hour. Punch dough down, knead loaves together in bowl and shape into a ball. Transfer ball to a greased 15"x12" baking sheet. With greased hands or a lightly floured rolling pin, flatten ball into a 13-inch by 11-inch oval. Cut out eyes and mouth; openings should be at least 1-1/2 to 2 inches wide. (To make small loaves, divide dough into 4 equal pieces and roll into 6-inch by 4-inch ovals; eye and mouth openings should be at least one to 1-1/2 inches wide.) Lift out cut-out dough and bake on another baking sheet or use for decoration. Cover the shaped dough lightly with plastic wrap and let rise until puffy, about 20 minutes. Mix egg with milk in a small bowl; brush over dough. Bake at 350 degrees for 30 to 35 minutes, until golden. Cool on a wire rack. Serve warm or cooled. Serves 10 to 12.

Ham & Cheese Muffins

Leanne Wheless, Borger, TX

1 T. butter	1/2 c. milk
1/3 c. dried, minced onion	2 eggs
8-oz. pkg. shredded Cheddar cheese	1 c. cooked ham, finely chopped
1-1/2 c. biscuit baking mix	1 t. hickory smoked salt

Melt butter in a skillet. Add onion and cook over low heat until softened; set aside. Combine cheese and biscuit mix in a bowl; stir in milk and eggs just until moistened. Fold in ham, softened onion and salt. Fill 12 greased muffin cups 3/4 full. Bake at 425 degrees for 13 to 15 minutes, until a toothpick comes out clean. Let cool for 5 minutes before removing from muffin cups. Serve warm. Makes one dozen.

Blueberry Puffs

Kathy Grashoff, Fort Wayne, IN

1 c. buttermilk biscuit baking mix	2/3 c. milk 1/3 c. sugar
1 c. multi-grain pancake mix	2 T. butter, melted 1 c. blueberries
2 eggs, beaten	

Combine the 2 mixes; set aside. Mix eggs, milk, sugar and butter together; add to dry mixes. Fold in blueberries; fill greased muffin cups 3/4 full. Bake at 400 degrees for 15 to 20 minutes; remove to a wire rack to cool. Makes one dozen.

Bette's Pecan Rolls

Michelle Campen, Peoria, IL

1 c. chopped pecans	2 T. milk
cinnamon to taste	1/2 c. butter, melted
2 loaves frozen bread dough, thawed	1 c. brown sugar, packed
5-1/4 oz. pkg. cook & serve vanilla pudding mix	

Sprinkle pecans in the bottom of a greased 13"x9" baking pan; sprinkle with cinnamon. Set aside. Tear dough into 24 walnut-size balls; arrange on top of pecans and set aside. Stir together pudding mix, milk, butter and sugar in a saucepan over low heat until melted; pour over rolls. Cover and refrigerate overnight. Bake at 350 degrees for 30 minutes; invert onto aluminum foil. Makes 2 dozen.



Jack-O'-Lantern Bread

Chapter 6

Sandwiches

Nothing pairs better with a steamy bowl of soup than a delicious sandwich. Whether you favor a Toasty Ham & Swiss Stack, a juicy Potluck Beef Sandwich or a simple Tomato Sandwich, it'll taste even better alongside a savory cup of soup. Try a Mexican Hot Dog with a steamy bowl of Cheesy Vegetable Soup, or a Creamy Tuna Melt with some Zucchini & Seashells Soup. From hoagies to croissants, minis to melts, we think you'll find a few new favorites!







Toasty Ham & Swiss Stacks

Toasty Ham & Swiss Stacks

Kristan Weaver, Grove City, OH

2 T. mayonnaise	2 T. olive oil
4 t. Dijon mustard	8 slices rye bread, toasted
2 t. fresh dill, finely chopped	4 slices deli ham
salt and pepper to taste	4 slices Swiss cheese
1 lb. sliced mushrooms	4 thin slices red onion

In a small bowl, whisk together mayonnaise, mustard, dill, salt and pepper; set aside. In a skillet over medium-high heat, sauté mushrooms in oil, stirring occasionally, for 5 minutes, or until liquid evaporates; remove from heat. Spread 4 toast slices with mayonnaise mixture. Layer each slice with ham, mushrooms, cheese and onion. Place on an ungreased baking sheet. Broil under a preheated broiler, about 4 inches from heat, for one to 2 minutes, until lightly golden and cheese is melted. Top with remaining toast slices. Makes 4 servings.

Carolina Chicken Pitas

Sharon Tillman, Hampton, VA

1 onion, chopped	1/2 t. dried oregano
1 lb. boneless, skinless chicken thighs	1/2 c. plain yogurt
1 t. lemon-pepper seasoning	4 rounds pita bread, halved and split

Combine all ingredients except yogurt and pita bread in a slow cooker; mix well. Cover and cook on low setting for 6 to 8 hours. Just before serving, remove chicken from slow cooker and shred with 2 forks. Return shredded chicken to slow cooker; stir in yogurt. Spoon into pita bread. Serves 4.

Fancy Chicken Salad

Andrea Miller, Sugar Land, TX

2 c. cooked chicken, diced	1/2 c. mayonnaise
1/2 c. celery, diced	1/2 t. Worcestershire sauce
1/3 c. seedless grapes, halved	1/2 t. curry powder
2 green onions, sliced	salt and pepper to taste
1/3 c. slivered almonds	

Combine chicken, celery, grapes, onions and almonds. Blend in mayonnaise, Worcestershire sauce and curry powder; add salt and pepper to taste. Serves 4 to 6.

Creamy Tuna Melts

Cindy Atkins, Vancouver, WA

2 to 3 stalks celery, diced	1/4 t. garlic salt
1 onion, diced	1/8 t. sugar
12-oz. can tuna, drained	4 English muffins, split and toasted
1/2 c. cottage cheese	8 slices American cheese
1/2 c. mayonnaise	

In a skillet sprayed with non-stick vegetable spray, sauté celery and onion until tender. Add tuna, cottage cheese, mayonnaise, garlic salt and sugar to skillet. Mix well, breaking up tuna. Cook over low heat until warmed through, stirring frequently; remove from heat. Place toasted muffins cut-side up on a broiler pan. Spread with tuna mixture; top with cheese slices. Broil until cheese melts; serve immediately. Serves 8.

Sandwiches

Turkey-Veggie Bagels

April Jacobs, Loveland, CO

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|--------------------------------|--|
| 4 onion bagels, sliced in half | 1 to 2 carrots, peeled and shredded |
| 4 leaves romaine lettuce | 1/4 c. cream cheese with chives and onions |
| 8 slices deli smoked turkey | |
| 1 cucumber, thinly sliced | |
| 2 to 4 radishes, thinly sliced | |

Arrange 4 bagel halves on a serving tray. Place a lettuce leaf on each; top with turkey, cucumber, radish and carrot. Spread cream cheese on top halves of bagels; place on bottom halves. Makes 4 sandwiches.

Grilled Cuban Sandwiches

Gladys Kielar, Perrysburg, OH

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|--|-------------------------------|
| 1 loaf French bread, halved lengthwise | 6-oz. pkg. sliced deli ham |
| 2 T. Dijon mustard | 8 dill pickle sandwich slices |
| 6-oz. pkg, thinly sliced Swiss cheese | |

Spread cut sides of bread with mustard. Arrange half of cheese and ham on bottom half of bread; top with pickle slices. Repeat with remaining cheese and ham; cover with top half of bread. Slice into quarters. Arrange sandwiches in a lightly greased skillet; place a heavy skillet on top of sandwiches. Cook over medium-high heat 2 minutes on each side, or until golden and cheese is melted. Makes 4 sandwiches.

Greek Chicken Pitas

Peggy Pelfrey, Fort Riley, KS

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|---|---|
| 1 onion, diced | 1/4 c. plain yogurt |
| 3 cloves garlic, minced | 1/4 c. sour cream |
| 1 lb. boneless, skinless chicken breasts, cut into strips | 1/2 c. cucumber, peeled and diced |
| 1 t. lemon-pepper seasoning | 4 rounds pita bread, halved and split |
| 1/2 t. dried oregano | Optional: sliced cucumber, sliced red onion, feta cheese, fresh oregano |
| 1/4 t. allspice | |

Place onion and garlic in a slow cooker; set aside. Sprinkle chicken with seasonings; place in slow cooker. Cover and cook on high setting for 6 hours. Stir together yogurt, sour cream and cucumber in a small bowl; chill. Fill pita halves with chicken and drizzle with yogurt sauce. Garnish as desired. Serves 4.

Quick tip

Try something easy for brown-bag lunches... roll any combination of cheese, deli meat and veggies in a tortilla. Even a kid-friendly peanut butter & jelly wrap tastes terrific!



Turkey-Veggie Bagels



Pepper Steak Sammies

Pepper Steak Sammies

Vickie

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|---|--------------------------------------|
| 1 to 1-1/4 lbs. beef sirloin
or ribeye steak | 1 T. vegetable oil |
| 2 green peppers, thinly
sliced | salt and pepper to taste |
| 1 onion, sliced | 1/3 c. butter, softened |
| 4 cloves garlic, minced and
divided | 4 French rolls, split and
toasted |

Grill or broil steak to desired doneness; set aside. Sauté green peppers, onion and 2 cloves garlic in hot oil in a skillet over medium heat until crisp-tender; drain. Slice steak thinly; add to skillet and heat through. Sprinkle with salt and pepper. Blend butter and remaining garlic in a small bowl; spread over cut sides of rolls. Spoon steak mixture onto bottom halves of rolls; cover with tops. Makes 4 sandwiches.



Mark's Egg Salad Sandwiches

Quick tip

Jazz up your sandwiches with this super-simple veggie spread! Blend one cup cottage cheese, 1/4 cup plain Greek yogurt, one tablespoon minced onion, one teaspoon dried parsley and 1/4 teaspoon dill weed.

Mark's Egg Salad Sandwiches

Connie Herek, Bay City, MI

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|---|---------------------------|
| 6 eggs, hard-boiled, peeled
and chopped | 1 to 2 t. mustard |
| 1/3 c. celery, finely
chopped | 1 t. Worcestershire sauce |
| 1/3 c. onion, finely
chopped | 1/2 t. salt |
| 3 to 4 T. mayonnaise-type
salad dressing | 1/4 t. pepper |
| | 1/2 t. dry mustard |
| | 1 T. dill weed |
| | 1 loaf sliced bread |

Mix all ingredients except bread in a small bowl; refrigerate about one hour. Spread on half of bread slices; top with remaining bread slices. Makes 6 to 8 sandwiches.



Rosemary-Dijon Chicken Croissants

Rosemary-Dijon Chicken Croissants

Jo Ann

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|--|------------------------------|
| 3 c. cooked chicken breast, chopped | 1 t. fresh rosemary, chopped |
| 1/3 c. green onions, chopped | 1 t. Dijon mustard |
| 2 T. toasted almonds, coarsely chopped | 1/8 t. salt |
| 1/4 c. plain yogurt | 1/8 t. pepper |
| 1/4 c. mayonnaise | Optional: leaf lettuce |
| | 10 mini croissants, split |

Combine all ingredients except lettuce and croissants in a large bowl; mix well. Arrange lettuce leaves inside croissants, if desired; spread with chicken mixture. Makes 10 mini sandwiches.

Caesar Focaccia Sandwich

Wendy Ball, Battle Creek, MI

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|--|---|
| 2 c. mixed salad greens | 1/4 lb. deli turkey, thinly shaved |
| 1/4 c. Caesar salad dressing | 1 tomato, sliced |
| 8-inch round focaccia bread or round loaf, halved horizontally | 1 slice red onion, separated into rings |
| 4 slices Cheddar cheese | Garnish: pickles, potato chips |
| 1/4 lb. deli ham, thinly shaved | |

Toss salad greens with salad dressing in a small bowl; set aside. Layer the bottom half of focaccia with greens mixture and remaining ingredients except garnish. Add the top half of focaccia; cut into halves or quarters. Serve with pickles and chips on the side. Serves 2 to 4.

Strawberry Patch Sandwich

Shelley Turner, Boise, ID

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|--|-----------------------------------|
| 2 slices whole-wheat bread or banana bread | 2 strawberries, hulled and sliced |
| 1 T. creamy peanut butter | 1 t. honey |
| 1 T. cream cheese, softened | |

Spread one slice of bread with peanut butter. Spread remaining slice with cream cheese. Arrange strawberry slices in a single layer over peanut butter. Drizzle honey over berries; top with remaining bread slice. Makes one sandwich.



Caesar Focaccia Sandwich



Easy French Dip Sandwiches

Easy French Dip Sandwiches

Kathy White, Cato, NY

4 lbs. stew beef, cubed	4 c. water
2 onions, halved	4 t. beef bouillon granules
4 cloves garlic	sandwich buns, split
2 10-1/2 oz. cans beef broth	

Combine all ingredients except buns in a slow cooker. Cover and cook on low setting for 8 to 10 hours. Discard onions and garlic. Remove beef to a bowl and shred; spoon onto buns. Serve with beef juices from slow cooker for dipping. Serves 18 to 20.

Herb Garden Sandwiches

Lynda Robson, Boston, MA

8-oz. pkg. cream cheese, softened	1 t. lemon juice
1/2 c. fresh herbs, finely chopped, such as parsley, watercress, basil, chervil, chives	1/8 t. hot pepper sauce
	8 slices whole-wheat bread, crusts removed
	paprika to taste

Combine all ingredients except bread and paprika. Spread cream cheese mixture evenly over half of bread slices. Sprinkle with paprika. Top with remaining bread slices; slice diagonally into quarters. Makes 16 mini sandwiches.

Avocado Egg Salad Sandwiches

Crystal Bruns, Iliff, CO

6 eggs, hard-boiled, peeled and chopped	1/3 c. mayonnaise
2 avocados, peeled, pitted and cubed	3 T. sweet pickles, chopped
1/2 c. red onion, minced	1 T. mustard
	salt and pepper to taste
	12 slices bread

Mash eggs with a fork in a bowl until crumbly. Add remaining ingredients except bread slices. Gently mix together until blended. Spread egg mixture evenly over 6 bread slices. Top with remaining bread slices. Makes 6 sandwiches.

Regina's Stuffed Pitas

Regina Vining, Warwick, RI

1/2 lb. deli roast beef, cut into thin strips	1/3 c. crumbled feta cheese
2 c. romaine lettuce, shredded	3 T. pine nuts, toasted
1 c. carrot, peeled and shredded	4 pita rounds, halved and split
1 c. cucumber, thinly sliced	2 T. mayonnaise
1/2 c. red onion, thinly sliced	2 T. milk
	1 T. cider vinegar

Stir together beef and next 6 ingredients. Spoon mixture evenly inside pita halves. Whisk together remaining ingredients. Lightly drizzle over each pita filling. Makes 4 sandwiches.



Crab & Broccoli Rolls

Crab & Broccoli Rolls

Jane Moore, Haverford, PA

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|---|---|
| 6-oz. can flaked crabmeat, drained | 1/2 c. shredded Swiss cheese |
| 10-oz. pkg. frozen chopped broccoli, cooked, drained and cooled | 8-oz. tube refrigerated crescent rolls, separated |
| 1/4 c. mayonnaise | |

Combine crabmeat, broccoli, mayonnaise and cheese; spread about 2 tablespoons on each crescent. Roll up crescent roll-style; arrange on a lightly greased baking sheet. Bake at 375 degrees for 18 to 20 minutes. Makes 8 rolls.

Santa Fe Sandwiches

Deanne Birkestrand, Minden, NE

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|---|---------------------------------------|
| 6 hoagie buns, split in half horizontally | 1/2 c. sliced black olives |
| 1/2 c. mayonnaise | 1/3 c. green onion, sliced |
| 1/2 c. sour cream | 3 avocados, peeled, pitted and sliced |
| 1/2 t. chili powder | 8-oz. pkg. shredded Cheddar cheese |
| 1/2 t. cumin | Garnish: shredded lettuce, salsa |
| 1/4 t. salt | |
| 6 tomatoes, sliced | |
| 8-oz. pkg. sliced cooked turkey | |

Arrange hoagie buns cut-side up on an ungreased baking sheet; set aside. Combine mayonnaise and next 4 ingredients; spread over hoagie buns. Evenly layer buns with tomatoes, turkey, olives, onion, avocados and cheese. Bake at 350 degrees for 15 minutes. Slice each sandwich in half to serve; garnish with shredded lettuce and salsa. Makes 12 open-faced sandwiches.



Santa Fe Sandwiches

Debbie's Savory Roast Sandwiches

Debbie Fuls, Pennsylvania Furnace, PA

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|-------------------------------|----------------------------|
| 3 to 4-lb. beef or pork roast | 1 T. vinegar |
| 14-oz. bottle catsup | 1/8 t. dried oregano |
| 1/2 c. taco sauce | 1/8 t. dry mustard |
| 1 onion, chopped | 1/8 t. pepper |
| 2 cloves garlic, pressed | 10 to 12 hard rolls, split |
| 2 T. brown sugar, packed | |
| 2 T. Worcestershire sauce | |

Place roast in a 5 to 6-quart slow cooker. Mix together catsup and remaining ingredients except rolls; pour over roast. Cover and cook on low setting for 5 to 6 hours. Remove roast from slow cooker; shred with 2 forks. Serve on rolls. Makes 10 to 12 sandwiches.



Giant Stuffed Sandwich

Giant Stuffed Sandwich

Helen Williams, Heath, OH

1/2 c. quick-cooking oats, uncooked	6-oz. pkg. sliced deli roast turkey
1/2 c. boiling water	6-oz. pkg. sliced deli roast chicken
2 T. butter	1 to 2 tomatoes, thinly sliced
16-oz. pkg. hot roll mix	1 red onion, thinly sliced
3/4 c. very warm water (110 to 115 degrees)	8 slices Cheddar cheese
2 eggs, beaten	Garnish: shredded lettuce
1/2 c. mayonnaise	
1/4 c. coarse mustard	
9-oz. pkg. sliced deli honey ham	

Combine oats, boiling water and butter in a large bowl; let stand for 5 minutes. Dissolve yeast from roll mix in warm water; add to oat mixture. Stir well; mix in eggs. Add flour from roll mix; blend well. Form into a 10-inch circle on a greased 12" pizza pan. Cover; let rise for 25 minutes, until double. Bake at 350 degrees for 25 minutes. Cool on a wire rack; cut in half horizontally. Whisk together mayonnaise and mustard; spread over cut sides. Assemble sandwich with remaining ingredients and cut into wedges. Serves 8 to 12.

Reuben Sandwich

Linda Webb, Delaware, OH

2 slices corned beef	4 T. sauerkraut
1 slice Swiss cheese	1-1/2 T. Thousand Island salad dressing
2 slices dark rye or pumpernickel bread	3 T. butter

Place one slice each corned beef and cheese on a slice of bread. Top with sauerkraut and dressing. Add a second slice of corned beef and remaining bread. Melt butter in a skillet over medium heat; add sandwich to pan. Grill each side until cheese melts and bread is toasted. Makes one sandwich.

Yummy Blue Cheese Burgers

Lynn Daniel, Portage, MI

2 lbs. ground beef	4-oz. container crumbled blue cheese
Cajun seasoning to taste	6 kaiser rolls, split, toasted and buttered
1 c. half-and-half	Optional: sliced mushrooms, sliced onion, butter
1 clove garlic, finely minced	
1 t. dried rosemary	
1 t. dried basil	

Shape beef into 6 patties; sprinkle with Cajun seasoning. Grill patties over medium-high heat, 350 to 400 degrees, to desired doneness, turning to cook on both sides. Combine half-and-half, garlic and herbs in a saucepan. Bring to a boil; reduce heat and simmer until mixture is thickened and reduced by half. Add blue cheese; stir just until melted. Place burgers on bottom halves of rolls; spoon sauce over burgers. If desired, sauté mushrooms and onion in butter until tender; spoon onto burgers. Top with remaining roll halves. Makes 6 sandwiches.

Roast Beef & Pepper Panini

Jennie Gist, Gooseberry Patch

8 thick slices Italian bread	2 T. green olives with pimentos, diced
8 slices deli roast beef	1 T. olive oil
4 slices mozzarella cheese	
8-oz. jar roasted red peppers, drained and chopped	

Top 4 slices of bread with roast beef, cheese, peppers and olives; add remaining bread slices. Brush oil on both sides of sandwiches. Heat a large skillet over medium heat; add sandwiches. Cook 2 to 3 minutes on each side, until golden and cheese is melted. Slice sandwiches in half to serve. Makes 4 sandwiches.

Sandwiches

Game-Day Sandwich

Yvonne Coleman, Statesville, NC

3 T. mayonnaise	3 lettuce leaves
1 T. mustard	1/4 lb. sliced deli ham
1-lb. round loaf Hawaiian-style bread	6 slices bacon, crisply cooked
1/4 lb. sliced deli turkey	3 slices Cheddar cheese
1/4 lb. sliced deli roast beef	6 slices tomato
3 slices Swiss cheese	

Mix mayonnaise and mustard together. Cut bread horizontally into 3 layers. Spread half of mayonnaise mixture on the bottom layer. Add turkey, roast beef, Swiss cheese and lettuce. Cover with middle bread layer; spread with remaining mayonnaise mixture. Add ham, bacon, Cheddar cheese and tomato. Top with remaining bread layer. Cut into 6 to 8 slices. Makes 6 to 8 servings.

Quick tip

Give any sandwich a happy face...the kids will love 'em! Arrange olive slices for eyes, a banana pepper nose, carrot crinkle ears and parsley hair.

Chicken Salad Sandwiches

Susan Smith, London, OH

1-1/4 lbs. chicken breast, cooked and diced	2 T. shallots, chopped
1 c. celery, thinly sliced	2 T. fresh tarragon, chopped
1 c. seedless red grapes, halved	1/2 t. salt
1/2 c. raisins	1/8 t. white pepper
1/2 c. plain yogurt	6 whole-wheat buns, split
1/4 c. mayonnaise	lettuce leaves

Combine chicken, celery, grapes and raisins in a large bowl; set aside. Blend together yogurt, mayonnaise, shallots, tarragon, salt and pepper in a small bowl. Add yogurt mixture to chicken mixture; stir gently to coat. Divide mixture evenly among buns. Place lettuce leaves over chicken mixture and place tops on buns. Makes 6 sandwiches.

Stuffed Pockets

Kathy Bradshaw, Fargo, ND

3 whole pita rounds, cut in half	1 tomato, sliced
lettuce leaves	ranch-style salad dressing to taste
6 slices deli ham, thinly sliced	4 slices bacon, crisply cooked and crumbled
6 slices Cheddar cheese	
1 red onion, sliced into rings	

Slightly open pita halves and stuff with lettuce, ham, cheese, onion and tomato. Top with salad dressing and crumbled bacon. Makes 6 sandwiches.



Game-Day Sandwich



Farmhands' Stuffed Sandwich

Farmhands' Stuffed Sandwich

Barbara Shultis, South Egremont, MA

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|---|---|
| 1 round loaf hearty bread | 6 T. pizza sauce |
| 2 T. Italian salad dressing | 7 pepperoncini, drained and sliced |
| 8 slices provolone cheese, divided | 1/4 lb. deli turkey, sliced |
| 1/8 lb. deli salami, sliced | 4-oz. jar sun-dried tomatoes in oil, drained and sliced |
| 2-1/4 oz. can sliced black olives, drained | 2 T. shredded Parmesan cheese |
| 1/2 lb. mild Italian pork sausage links, browned and sliced | Optional: 2 T. garlic, pressed |
| 1 thick slice red onion | |

Slice off top quarter of loaf; hollow out top and bottom of loaf. Brush salad dressing inside bottom half. Layer with half of cheese slices; layer on remaining ingredients in order listed, ending with remaining cheese slices. Replace top half of loaf. Place on an ungreased baking sheet; set another baking sheet on top. Weight with a heavy object such as a food can or a cast-iron skillet. Let stand 30 minutes to one hour. Cut into wedges to serve. Serves 8.

Chili Crescent Cheese Dogs

Jen Martineau, Delaware, OH

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|--|------------------------------|
| 8-oz. tube refrigerated crescent rolls | 1 c. shredded Cheddar cheese |
| 8 hot dogs | 1 c. chili |

Separate crescent rolls into triangles. Place one hot dog in middle of each dough triangle; sprinkle each with cheese. Spoon chili over cheese. Fold dough corners inward to partially cover each hot dog, pressing ends to seal. Arrange on an ungreased baking sheet. Bake at 425 degrees for 10 to 12 minutes or until crescents are golden and hot dogs are heated through. Serves 8.

Tex-Mex Chili Dogs

Stacie Avner, Delaware, OH

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|------------------------------------|--|
| 1-lb. pkg. hot dogs | 10 hot dog buns, split |
| 2 15-oz. cans chili without beans | Garnish: chopped onions, crushed corn chips, shredded Cheddar cheese |
| 10-3/4 oz. can Cheddar cheese soup | |
| 4-oz. can chopped green chiles | |

Place hot dogs in a slow cooker. Combine chili, soup and green chiles in a large bowl; pour over hot dogs. Cover and cook on low setting for 4 to 5 hours. Serve hot dogs in buns; top with chili mixture and garnish as desired. Serves 10.

Quick tip

Save the plastic liners when you toss out empty cereal boxes. They make terrific wrappers for sandwiches that will go into lunchboxes.



Slow-Cooked Pulled Pork

Slow-Cooked Pulled Pork

Tina Goodpasture, Meadowview, VA

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|--|--|
| 1 T. oil | 1/4 c. cider vinegar |
| 3-1/2 to 4-lb. boneless pork
shoulder roast, tied | 2 T. brown sugar, packed |
| 10-1/2 oz. can French
onion soup | 24 slices Texas toast or 12
sandwich rolls, split |
| 1 c. catsup | |

Heat oil in a skillet over medium heat. Add roast and brown on all sides; remove to a large slow cooker and set aside. Mix soup, catsup, vinegar and brown sugar; pour over roast. Cover and cook on low setting for 8 to 10 hours, until roast is fork-tender. Remove roast to a platter; discard string and let stand for 10 minutes. Shred roast, using 2 forks; return to slow cooker and stir. Spoon meat and sauce onto bread slices or rolls. Makes 12 sandwiches.

Bacon Quesadillas

Edward Kielar, Perrysburg, OH

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|---|--|
| 1 c. shredded Colby Jack
cheese | Optional: 1/4 c. red or
green pepper, chopped |
| 1/4 c. bacon bits | 4 6-inch flour tortillas |
| 1/4 c. green onion, thinly
sliced | Garnish: sour cream, salsa |
| Optional: 4-1/2 oz. can
green chiles | |

Combine cheese, bacon bits and onion in a small bowl; add chiles and peppers, if desired. Sprinkle mixture equally over one half of each tortilla. Fold tortillas in half; press lightly to seal edges. Arrange on a lightly greased baking sheet. Bake at 400 degrees for 8 to 10 minutes until edges are lightly golden. Top with a dollop of sour cream and salsa. Serves 4.

Quick tip

To freshen a loaf of bread that's beginning to go stale, tuck a stalk of celery into the bread bag overnight.



Bacon Quesadillas



Herbed Shrimp Tacos

Herbed Shrimp Tacos

Lori Vincent, Alpine, UT

juice of 1 lime	1/2 c. radishes, shredded
1/2 c. plus 1 T. fresh cilantro, chopped and divided	1/2 c. cabbage, shredded
1/2 t. salt	1/2 c. red onion, chopped
1/2 t. pepper	Optional: 2 T. oil
1/8 t. dried thyme	10 6-inch flour tortillas, warmed
1/8 t. dried oregano	Optional: guacamole, lettuce
1 lb. uncooked medium shrimp, peeled and cleaned	

Combine lime juice, one tablespoon cilantro, salt, pepper and herbs in a large plastic zipping bag; mix well. Add shrimp; seal bag and refrigerate at least one hour. Combine radishes, cabbage, onion and remaining 1/2 cup cilantro in a bowl; set aside. Thread shrimp onto skewers; grill over medium-high heat until pink and cooked through, or heat oil in a skillet over medium heat and sauté shrimp until done. Spoon into warm tortillas with cabbage mixture; serve with guacamole and lettuce, if desired. Serves 10.

Quick tip

Try something new...grilled cheese croutons! Make grilled cheese sandwiches as usual, then slice them into small squares. Toss into a bowl of creamy tomato soup. Delicious!.

Taco Joes

Sherry Cress, Salem, IN

3 lbs. ground beef, browned and drained	25 hot dog buns, split
16-oz. can refried beans	Garnish: shredded Cheddar cheese, shredded lettuce, chopped tomatoes, sour cream
10-oz. can enchilada sauce	
1-1/4 oz. pkg. taco seasoning mix	
16-oz. jar salsa	

Place ground beef in a slow cooker. Stir in beans, enchilada sauce, taco seasoning and salsa. Cover and cook on low setting for 4 to 6 hours. To serve, fill each bun with 1/3 cup beef mixture and garnish as desired. Serves 25.

The Ultimate Shrimp Sandwich

Karen Pilcher, Burleson, TX

3/4 lb. cooked shrimp, chopped	1/4 c. mayonnaise
1/4 c. green pepper, chopped	Optional: hot pepper sauce to taste
1/4 c. celery, chopped	6 split-top rolls, split and lightly toasted
1/4 c. cucumber, chopped	2 T. butter, softened
1/4 c. tomato, diced	1 c. shredded lettuce
1/4 c. green onion, chopped	

Combine shrimp and next 6 ingredients; add hot pepper sauce, if desired, and toss well. Set aside. Spread rolls evenly with butter; divide lettuce among rolls. Top with shrimp mixture. Makes 6.



Mexican Burgers

Mexican Burgers

Stacie Avner, Delaware, OH

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|---|--------------------------------------|
| 1 avocado, peeled, pitted and diced | 1/4 c. fresh cilantro, chopped |
| 1 plum tomato, diced | 1/2 t. chili powder |
| 2 green onions, chopped | 1/2 t. ground cumin |
| 1 to 2 t. lime juice | salt and pepper to taste |
| 1-1/4 lbs. ground beef | 1-1/4 c. shredded Pepper Jack cheese |
| 1 egg, beaten | 5 hamburger buns, split |
| 3/4 c. to 1 c. nacho-flavored tortilla chips, crushed | |

Combine avocado, tomato, onions and lime juice; mash slightly and set aside. Combine ground beef, egg, chips and seasonings in a large bowl. Form into 5 patties. Grill over medium-high heat to desired doneness, turning to cook on both sides. Sprinkle cheese over burgers; grill until melted. Place burgers on bottoms of buns; top with avocado mixture and bun tops. Makes 5 sandwiches.

Mushroom & Steak Hoagies

Mandy Sheets, Homedale, ID

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|--|--|
| 1 c. water | 1 green pepper, thinly sliced |
| 1/3 c. soy sauce | 4-oz. can mushroom stems and pieces, drained |
| 1-1/2 t. garlic powder | 2 c. shredded mozzarella cheese |
| 1-1/2 t. pepper | 6 hoagie buns, split |
| 1-lb. beef round steak, cut into 1/4-inch strips | |
| 1 onion, sliced | |

Whisk together water, soy sauce, garlic powder and pepper in a bowl; add steak, turning to coat. Cover and refrigerate overnight. Drain and discard marinade; brown steak in a large skillet over medium-high heat. Add onion, green pepper and mushrooms; sauté 8 minutes, or until tender. Reduce heat; top with cheese. Remove from heat; stir until cheese melts and meat is coated. Spoon onto buns to serve. Serves 6.

Quick tip

A fruity cream cheese spread tastes delicious on sandwiches. Just combine one 8-ounce package of softened cream cheese with 1/4 cup apricot preserves. Stir until smooth. So delicious on turkey or ham sandwiches!



Mushroom & Steak Hoagies



Turkey Panini

Turkey Panini

Sue Steadman, Phoenix, AZ

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|---|--------------------------------|
| 1/4 c. whole-berry cranberry sauce | salt and pepper to taste |
| 2 to 3 t. prepared horseradish | 4 slices provolone cheese |
| 2 T. mayonnaise | 4 slices bacon, crisply cooked |
| 4 1/2-inch thick large slices ciabatta bread | 1-1/2 T. olive oil |
| 4 3/8-inch thick slices cooked turkey breast or deli turkey | Optional: mixed salad greens |

Combine cranberry sauce and horseradish, stirring well. Spread mayonnaise on one side of each slice of bread. Spread cranberry-horseradish sauce on 2 slices of bread; top each sandwich with 2 turkey slices and sprinkle with salt and pepper. Arrange 2 cheese slices on each sandwich; top with 2 bacon slices. Cover with tops of bread, mayonnaise-side down. Brush tops and bottoms of sandwiches with olive oil. Cook on a panini press 3 minutes or until cheese begins to melt and bread is toasted. Garnish with mixed salad greens, if desired. Serve hot. Makes 2 sandwiches.

Quick tip

Easiest-ever sandwiches for a get-together...a big platter of cold cuts, a basket of fresh breads and a choice of condiments so guests can make their own. Add cups of hot soup plus cookies for dessert...done!

Hula Ham Wraps

Nancy Wise, Little Rock, AR

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|---------------------------------------|-----------------------------|
| 3/4 lb. deli ham, sliced into strips | 1 c. sour cream |
| 20-oz. can pineapple tidbits, drained | 1/4 c. white wine vinegar |
| 2 carrots, peeled and shredded | 1 t. salt |
| 1 head napa cabbage, shredded | 1/4 t. pepper |
| | Optional: 1 t. caraway seed |
| | 12 10-inch flour tortillas |

Combine ham, pineapple, carrots and cabbage in a large bowl; set aside. In a separate bowl, whisk together sour cream, vinegar, salt, pepper and caraway seed, if desired. Pour over ham mixture; toss. Divide among tortillas and roll into wraps. Makes 12 wraps.

Raspberry-Dijon Baguettes

Deborah Lomax, Peoria, IL

- | | |
|--|----------------------------|
| 1 baguette, sliced | 2 c. arugula leaves |
| Dijon mustard to taste | Optional: red onion slices |
| raspberry jam to taste | |
| 4 boneless, skinless chicken breasts, grilled and sliced | |

Spread 4 slices of baguette with mustard. Top remaining slices with raspberry jam. Arrange a layer of grilled chicken over mustard; top with arugula and onion, if desired. Cover with remaining baguette slices. Serves 4.

Sandwiches

Vickie's Shredded Chicken Sandwiches

Vickie

4 T. olive oil	2 t. Worcestershire sauce
4 boneless, skinless chicken breasts	1/2 c. sherry or chicken broth
1 onion, chopped	salt and pepper to taste
10-3/4 oz. can cream of mushroom soup	8 sandwich buns, split
1 c. chicken broth	Optional: pickle slices, lettuce leaves
2 t. soy sauce	

Heat oil in a skillet over medium-high heat. Brown chicken for 5 minutes on each side. Place chicken in a slow cooker; set aside. Add onion to skillet; sauté until golden. Add soup, broth, sauces, sherry or broth, salt and pepper to skillet; stir well and pour over chicken in slow cooker. Cover and cook on low setting for 6 to 8 hours. Shred chicken with a fork; spoon onto buns. Garnish with pickles and lettuce, if desired. Makes 8 sandwiches.

Quick tip

Get ready for spur-of-the-moment picnics on sunny days...tuck a basket filled with picnic supplies into the car trunk along with a quilt to sit on. One stop at a farmers' market for food and you'll be dining in sunshine!

Weekend Treat Burgers

Marie Warner, Jennings, FL

2/3 c. shredded provolone cheese	salt and pepper to taste
1/2 c. green pepper, diced	2 lbs. ground beef chuck
1/2 c. onion, chopped	4 sesame seed Kaiser rolls, split

Toss together cheese, green pepper, onion, salt and pepper in a large bowl. Add ground beef; mix well, and form into 4 patties. Fry in a skillet over medium-high heat for 4 to 5 minutes on each side, until desired doneness. Serve on rolls. Serves 4.

Grilled Ham Panini

Tina Goodpasture, Meadowview, VA

2 slices sourdough bread	2 slices tomato
1 T. mayonnaise	1 slice American cheese
6 slices deli smoked ham	

Spread both slices of bread with mayonnaise on one side. Top one slice with ham, tomato, cheese and remaining bread slice. Spray a griddle or skillet with non-stick vegetable spray. Place ham sandwich on griddle; set a bacon press or other weight on top. Cook sandwich, turning once, over medium heat for about 5 minutes or until lightly golden on both sides. Makes one sandwich.



Vickie's Shredded Chicken Sandwiches



Zesty Italian Beef

Zesty Italian Beef

Jennifer Maxey, Mount Vernon, IL

3-lb. beef chuck roast, quartered	1 onion, chopped
1 to 2 T. oil	6 to 7 pepperoncini peppers, chopped
2-oz. pkg. zesty Italian salad dressing mix	6 to 8 sandwich buns, split
12-oz. can beer or non- alcoholic beer	

Brown roast in oil in a skillet over medium heat; place into a slow cooker. Sprinkle with dressing mix; pour beer over top. Add onion and peppers. Cover and cook on high setting for 5 to 6 hours, until meat shreds easily with a fork. Spoon onto sandwich buns. Makes 6 to 8 sandwiches.

Tomato Sandwiches

Diane Long, Delaware, OH

3 tomatoes, thickly sliced	10 slices pumpernickel bread
10 sprigs watercress	salt and pepper to taste
1 red onion, sliced	mayonnaise to taste
1 green pepper, sliced	

Place 2 tomato slices, 2 sprigs of watercress, a slice of onion and 2 slices of green pepper on half of the bread slices. Sprinkle with salt and pepper. Spread mayonnaise over remaining bread slices and top sandwiches. Makes 5 sandwiches.

Grilled Veggie Sandwich

Wendy Jacobs, Idaho Falls, ID

1/4 c. balsamic vinegar	2 red peppers, coarsely chopped
2 T. olive oil	1 onion, sliced
1 T. fresh basil, chopped	16-oz. loaf French bread
2 t. molasses	3/4 c. crumbled feta cheese
1-1/2 t. fresh thyme, chopped	2 T. mayonnaise
1/4 t. salt	1/4 c. freshly grated Parmesan cheese
1/4 t. pepper	
3 zucchini, sliced	
1 yellow pepper, coarsely chopped	

Whisk together vinegar, olive oil, basil, molasses, thyme, salt and pepper. Place zucchini, peppers and onion in a large plastic zipping bag. Add vinegar mixture; seal and refrigerate 2 hours, turning bag occasionally. Remove vegetables from bag and set aside; reserve marinade. Slice bread loaf in half horizontally and brush 3 or 4 tablespoons reserved marinade over inside of bread. Lightly coat grill with non-stick vegetable spray. Add vegetables and grill 5 minutes, basting occasionally with remaining marinade. Turn vegetables, baste and grill 2 more minutes. Place bread, cut-side down on grill and grill 3 minutes or until vegetables are tender and bread is toasted. Combine feta cheese and mayonnaise; spread evenly over cut sides of bread. Layer grilled vegetables on bottom half of bread; add Parmesan cheese and top with remaining bread. Slice into 8 sections. Makes 8 sandwiches.

Sandwiches

Philly Cheesesteak Sandwiches

Amy Michalik, Norwalk, IA

2 T. butter
1 lb. beef top or rib-eye steak, thinly sliced
seasoned salt and pepper to taste
1 onion, sliced
1 clove garlic, minced
Optional: 1 c. sliced mushrooms
1 green pepper, thinly sliced
1 lb. provolone, Gouda or Swiss cheese, sliced
6 hoagie buns or baguettes, split

Melt butter in a skillet over medium heat until slightly browned. Add steak; sprinkle with seasoned salt and pepper and sauté just until browned. Add onion, garlic, mushrooms, if desired, and green pepper; stir. Cover and simmer 5 to 7 minutes or until onion and pepper are tender. Add additional salt and pepper to taste. Remove from heat; set aside. Place 2 to 3 cheese slices in each bun; top each with 2 to 3 tablespoonfuls of steak mixture. Top with additional cheese, if desired. Wrap each sandwich in aluminum foil; bake at 350 degrees for 10 to 15 minutes, until cheese is melted. Makes 6 sandwiches.

Quick tip

Kids will love grilled cheese sandwiches that have been cut out with fun-shaped cookie cutters. Try hearts, shamrocks or even just circles!

Tangy Teriyaki Sandwiches

Kelly Alderson, Erie, PA

1-1/2 lbs. skinless turkey thighs
1/2 c. teriyaki baste and glaze sauce
3 T. orange marmalade
1/4 t. pepper
4 hoagie buns, split
Garnish: sliced green onions

Combine all ingredients except buns and garnish in a slow cooker; cover and cook on low setting for 9 to 10 hours. Remove turkey from slow cooker and shred meat, discarding bones; return to slow cooker. Increase heat to high setting. Cover and cook for 10 to 15 minutes, until sauce is thickened. Serve on hoagie buns. Garnish with green onions. Serves 4.

Susan's Chicken Minis

Susan Brzozowski, Ellicott City, MD

2 T. lemon juice
1/2 c. mayonnaise
salt to taste
1 t. pepper
3-1/2 c. cooked chicken, finely diced
1/2 c. celery, finely diced
1/3 c. raisins
1/3 c. chopped walnuts
lettuce leaves
12 mini dinner rolls, split

Combine lemon juice, mayonnaise, salt and pepper in a large bowl. Stir in remaining ingredients except lettuce and rolls. Place lettuce on bottom halves of rolls; top with chicken mixture and top halves of rolls. Makes 12 mini sandwiches.



Susan's Chicken Minis



Tangy Turkey Salad Croissants

Tangy Turkey Salad Croissants

Wendy Jacobs, Idaho Falls, ID

- | | |
|---------------------------------------|-------------------------|
| 2 c. cooked turkey breast,
cubed | 1 t. mustard |
| 1 orange, peeled and
chopped | 1 t. sugar |
| 1/2 c. cranberries, finely
chopped | 1/2 t. salt |
| 1/2 c. mayonnaise | 1/4 c. chopped pecans |
| | 6 croissants, split |
| | Garnish: lettuce leaves |

Combine turkey, orange, cranberries, mayonnaise, mustard, sugar and salt; chill. Stir in pecans before serving. Top each croissant half with 1/2 cup turkey mixture and a lettuce leaf. Top with remaining croissant half. Makes 6 sandwiches.

Italian Meatball Subs

Dana Thompson, Prospect, OH

- | | |
|-----------------------------|--|
| 1 onion, sliced | 4 Italian hard rolls, sliced
and hollowed out |
| 1/2 c. green pepper, sliced | 1/2 c. shredded provolone
cheese |
| 2 T. water | |
| 8-oz. can pizza sauce | |
| 24 meatballs, cooked | |

Cook onion, pepper and water, covered, in a large saucepan over medium heat just until tender; drain. Stir in pizza sauce and meatballs; cook until hot and bubbly. Fill each roll with 6 meatballs; top with sauce. Sprinkle with cheese and add roll tops. Place sandwiches in a lightly greased 13"x9" baking pan. Bake at 400 degrees for 10 to 15 minutes or until bread is crusty and cheese is melted. Makes 4 sandwiches.



Italian Meatball Subs

Ranch Chicken Wraps

Lea Ann Burwell, Charles Town, WV

- | | |
|---|---------------------------------------|
| 1/2 t. oil | 8-oz. pkg. shredded
Cheddar cheese |
| 4 boneless, skinless
chicken breasts, cut into
strips | lettuce leaves |
| 2.8-oz. can French-fried
onions | 8 to 10 8-inch flour
tortillas |
| 1/4 c. bacon bits | Garnish: ranch salad
dressing |

Heat oil in a large non-stick skillet over medium heat. Add chicken and cook until golden and juices run clear when chicken is pierced. Add onions, bacon bits and cheese to skillet; cook until cheese melts. Place several lettuce leaves on each tortilla and spoon chicken mixture down center; roll up. Serve with ranch salad dressing. Makes 8 to 10 wraps.

Sandwiches

Tailgate Sandwich Ring

Crystal Vogel, Springdale, PA

- | | |
|--|---------------------------------|
| 2 11-oz. tubes refrigerated French bread dough | 1/2 lb. deli sliced turkey |
| 1/2 lb. bacon, crisply cooked and crumbled | 1/2 lb. deli sliced ham |
| 3/4 c. mayonnaise | 1/2 lb. sliced provolone cheese |
| 1 T. green onions, chopped | 2 tomatoes, sliced |
| | 2 c. lettuce, chopped |

Spray a Bundt® pan with non-stick vegetable spray. Place both tubes of dough into pan, seam-side up, joining ends together to form one large ring. Pinch edges to seal tightly. Lightly spray top of dough with non-stick vegetable spray. Bake at 350 degrees for 40 to 45 minutes, until golden. Carefully turn out; cool completely. Combine bacon, mayonnaise and onions; mix well. Slice bread horizontally. Spread half the bacon mixture over bottom half of bread. Top with turkey, ham and provolone. Place on an ungreased baking sheet. Bake at 350 degrees for 5 minutes, or until cheese melts. Top with tomatoes and lettuce. Spread remaining bacon mixture on top half of bread; place over lettuce. Slice into wedges. Serves 8.

Quick tip

Tuck burgers into halved pita pockets...easy for small hands to hold and a tasty change from regular hamburger buns.



Shortcut Stromboli

Shortcut Stromboli

Becky Kuchenbecker, Ravenna, OH

- | | |
|-----------------------------------|------------------------------------|
| 1 loaf frozen bread dough, thawed | 1 t. dried oregano |
| 1 T. grated Parmesan cheese | 1/2 t. garlic powder |
| 2 eggs, separated | 1/2 lb. deli ham, sliced |
| 2 T. oil | 1/4 lb. deli salami, sliced |
| 1 t. dried parsley | 6-oz. pkg. shredded Cheddar cheese |

Spread thawed dough in a rectangle on a greased baking sheet. Mix Parmesan cheese, egg yolks, oil and seasonings in a bowl. Spread Parmesan cheese mixture on top of dough. Layer with meat and Cheddar cheese. Roll up jelly-roll style; place seam-side down on baking sheet. Let rise about 20 minutes. Brush with egg whites. Bake, uncovered, at 350 degrees for 30 to 40 minutes, until golden. Slice to serve. Serves 6.



Tailgate Sandwich Ring

Sandwiches

Mexican Hot Dogs

Leslie Limon, Yahualica, Mexico

8 hot dogs	3/4 c. tomato, chopped
8 slices bacon	4-oz. can chopped
8 hot dog buns	jalapeño peppers,
1 c. sour cream	drained
1/2 c. onion, chopped	Garnish: mustard and
	catsup

Pierce hot dogs with a fork 3 or 4 times. Wrap one slice of bacon around each hot dog. Over medium heat, grill or sauté on a griddle until bacon is lightly golden on all sides. Remove wire twist from hot dog bun bag. Microwave buns in bag for 30 to 45 seconds. Carefully remove buns from bag; cut open buns. Spread sour cream on both halves of each bun. Place bacon-wrapped hot dog in bun. Top with onion, tomato and jalapeños. Garnish with mustard and catsup. Makes 8.

Quick tip

Mini burgers are fun for dinner...perfect for parties too, since everyone can take just what they want! Look for slider buns at the grocery store, or use mini brown & serve rolls for buns.

Sweet & Sauerkraut Brats

Jo Ann

1-1/2 to 2 lbs. bratwurst,	1/4 c. brown sugar, packed
cut into bite-size pieces	1 t. caraway seed
27-oz. can sauerkraut	4 to 6 hard rolls, split
4 tart apples, peeled, cored	Garnish: spicy mustard
and chopped	
1/4 c. onion, chopped	

Place bratwurst in a 5 to 6-quart slow cooker. Toss together undrained sauerkraut, apples, onion, brown sugar and caraway seed; spoon over bratwurst. Cover and cook on high setting one hour; reduce heat to low setting and cook 2 to 3 more hours, stirring occasionally. Fill rolls, using a slotted spoon. Serve with mustard on the side, if desired. Serves 4 to 6.

Mini Turkey-Berry Bites

Jackie Smulski, Lyons, IL

2 c. biscuit baking mix	6-oz. pkg. thinly sliced
1/2 c. sweetened dried	smoked turkey, chopped
cranberries	and divided
1 c. milk	3/4 c. shredded Swiss
2 T. Dijon mustard	cheese, divided
1 egg, beaten	

Stir together baking mix, cranberries, milk, mustard and egg until blended. Pour half the batter into a lightly greased 8"x8" baking pan. Arrange half the turkey over batter; sprinkle half the cheese nearly to edges of pan. Top with remaining turkey, followed by remaining batter. Bake, uncovered, at 350 degrees for 45 to 50 minutes, until golden and set. Sprinkle with remaining cheese; let stand 5 minutes. To serve, cut into 9 squares; slice each square diagonally. Makes 1-1/2 dozen.



Mexican Hot Dogs



Papa's Italian Sandwiches

Papa's Italian Sandwiches

Geneva Rogers, Gillette, WY

- | | |
|--------------------------------|---------------------------------|
| 24 Italian pork sausage links | 5 cloves garlic, minced |
| 5 green peppers, thinly sliced | 1-1/4 t. dried oregano |
| 1 onion, chopped | 1 t. dried basil |
| 12-oz. can tomato paste | 1 t. salt |
| 15-oz. can tomato sauce | 24 hoagie rolls, split |
| 1 c. water | Garnish: grated Parmesan cheese |
| 1 T. sugar | |

Brown 6 to 8 sausages at a time in a large Dutch oven over medium heat. Drain sausages and set aside, reserving 3 tablespoons drippings in Dutch oven. Add peppers and onion. Sauté until crisp-tender; drain. Stir in tomato paste, tomato sauce, water, sugar, garlic, herbs and salt. Add sausages; bring to a boil over medium heat. Reduce heat; simmer, covered, 30 to 45 minutes. Serve on rolls; sprinkle with cheese. Makes 24 servings.

Potluck Beef Sandwiches

Carmen Chandler, Roseburg, OR

- | | |
|---|-------------------------------------|
| 1 lb. ground beef | 1/2 to 1 c. shredded Cheddar cheese |
| 1/4 onion, chopped | Garnish: additional barbecue sauce |
| salt and pepper to taste | |
| 2/3 c. barbecue sauce | |
| 2 8-oz. tubes refrigerated crescent rolls | |

In a skillet over medium heat, brown beef and onion. Add a little salt and pepper; drain. Mix in barbecue sauce. Place crescent rolls on a baking sheet and make a rectangle, pinching seams together. Spoon beef mixture down center of dough and sprinkle with cheese. Fold the sides over and seal dough down the center. Bake at 375 degrees for 20 minutes, or until golden. Slice into portions and serve with additional barbecue sauce. Serves 4.



Potluck Beef Sandwiches

Quick tip

Toast hamburger buns or sandwich rolls before spooning on juicy fillings...buns won't get soggy!

Sandwiches

Mama's Quick Meatball Subs

Cris Goode, Mooresville, IN

- | | |
|------------------------------------|---|
| 1 lb. extra-lean ground beef | salt and pepper to taste |
| 20 saltine crackers, crushed | 15-oz. jar pizza sauce, warmed |
| 12-oz. bottle chili sauce, divided | 2 loaves French baguettes, halved and split |
| 1/4 c. grated Parmesan cheese | 2 cups favorite shredded cheese |
| 2 egg whites, beaten | |

Combine beef, cracker crumbs, half of chili sauce, Parmesan cheese, egg whites, salt and pepper in a bowl. Mix well; form into 16, 1-1/2 inch meatballs. Place on a baking sheet sprayed with non-stick vegetable spray. Bake at 400 degrees for 15 minutes, or until golden, turning meatballs halfway through. Add baked meatballs to warmed sauce. Fill each half-loaf with 4 meatballs and sprinkle with cheese. Serve with remaining chili sauce on the side. Serves 4.

Quick tip

Be creative with everyone's favorite, grilled cheese...try sourdough, Italian, rye or egg bread as well as good ol' white bread!



PB & Berries

PB & Berries

Jo Ann

- | | |
|----------------------------|-----------------------------------|
| 1 T. creamy peanut butter | 2 strawberries, hulled and sliced |
| 3 slices whole-wheat bread | |
| 1 T. whipped cream cheese | 1 t. honey |

Spread peanut butter on one slice of bread; arrange strawberries on top and drizzle with honey. Place a plain piece of bread on top of peanut butter slice. Spread cream cheese on remaining slice of bread and place on top. Cut into halves. Makes 2 servings.



Mama's Quick Meatball Subs



Kentucky Hot Browns

Kentucky Hot Browns

Angie Stone, Argillite, KY

1/4 c. butter	6 slices bread, toasted
1/4 c. all-purpose flour	12 slices deli turkey
2 c. milk	6 slices deli ham
2 cubes chicken bouillon	6 slices bacon, crisply cooked
16-oz. pkg. pasteurized process cheese spread, cubed	6 slices tomato

Melt butter in a heavy saucepan over low heat. Stir in flour until smooth. Cook one minute, stirring constantly. Stir in milk and bouillon cubes. Cook until thick and bubbly. Add cheese and stir until smooth. Place toast slices in a buttered 13"x9" baking pan. Layer each with turkey and ham. Evenly spread cheese sauce over ham. Top each with bacon and tomato. Bake, uncovered, at 350 degrees for 3 to 5 minutes, until bubbly. Makes 6 servings.

Dressed-Up Dogs

Shawna Weathers, Judsonia, AR

8 hot dogs	4 slices Swiss cheese
8 slices rye bread, toasted	Optional: mustard to taste
mayonnaise-type salad dressing to taste	
2 kosher dill pickles, each cut lengthwise into 4 slices	

Slice hot dogs lengthwise, taking care not to cut all the way through. Place hot dogs cut-side down on a lightly greased hot griddle. Cook on each side until golden and heated through; set aside. Spread 4 slices bread with salad dressing; top each with 2 pickle slices, 2 hot dogs and one slice cheese. Spread remaining 4 slices bread with mustard, if using. Place on top of sandwiches. Makes 4 sandwiches.

Texas Steak Sandwiches

Julie Horn, Chrisney, IN

8 slices frozen Texas toast	16 slices provolone cheese
1-1/2 lbs. deli roast beef, sliced	Optional: sautéed green pepper
steak sauce to taste	

Place Texas toast on an ungreased baking sheet. Bake at 425 degrees for 5 minutes per side, or until softened and lightly golden; set aside. Warm roast beef in a skillet over medium heat until most of juice has evaporated; stir in steak sauce. Place one cheese slice on each toast slice. Divide beef evenly among toast slices; top with remaining 8 cheese slices and, if desired, sautéed green pepper and onion slices. Place beef-topped toast on an ungreased baking sheet; bake at 425 degrees until cheese melts. Makes 8 open-faced sandwiches.

Quick tip

Many's the long night I've dreamed of
cheese...toasted, mostly.
-Robert Louis Stevenson



Hearty Chicken-Bacon Melts

Hearty Chicken-Bacon Melts

Vickie

- | | |
|--------------------------------------|--------------------------------|
| 4 boneless, skinless chicken breasts | 4 t. steak sauce |
| 1 onion, sliced | 8 slices bacon, crisply cooked |
| 2 t. margarine | 1 c. shredded Cheddar cheese |
| 2 t. olive oil | |
| 4 slices bread, toasted | |

Place chicken between pieces of wax paper and flatten to about 1/4-inch thickness. In a large skillet, cook onion in margarine and oil until softened. Remove onion from skillet. Add chicken to skillet; cook for about 7 to 9 minutes on each side, until cooked through. Place toasted bread slices on a large baking sheet; spread each slice with one teaspoon steak sauce. Top each with a chicken breast, 2 slices bacon, 1/4 of onion slices and 1/4 cup cheese. Broil 4 to 6 inches from heat for one to 2 minutes, until cheese is melted. Serves 4.

Grilled Salmon BLTs

Edie DeSpain, Logan, UT

- | | |
|-------------------------------|---|
| 1/3 c. mayonnaise | 8 1/2-inch thick slices country-style bread |
| 2 t. fresh dill, chopped | 4 romaine lettuce leaves |
| 1 t. lemon zest | 2 tomatoes, sliced |
| 4 1-inch thick salmon fillets | 6 slices bacon, crisply cooked and halved |
| 1/4 t. salt | |
| 1/8 t. pepper | |

Stir together mayonnaise, dill and zest in a small bowl; set aside. Sprinkle salmon with salt and pepper; place on a lightly greased hot grill, skin-side down. Cover and cook over medium heat about 10 to 12 minutes, without turning, until cooked through. Slide a thin metal spatula between salmon and skin; lift salmon and transfer to a plate. Discard skin. Arrange bread slices on grill; cook until lightly toasted on both sides. Spread mayonnaise mixture on one side of 4 bread slices. Top each bread slice with one lettuce leaf, 2 tomato slices, 3 half-slices bacon, one salmon fillet and remaining bread slice. Makes 4 sandwiches.

Quick tip

Lighten up your old favorite, grilled cheese... spritz the bread with a little butter-flavored non-stick vegetable spray before grilling, instead of spreading with butter. You'll enjoy all the flavor without the calories.



Grilled Salmon BLTs

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Our Story

Back in 1984, our families were neighbors in little Delaware, Ohio. With small children, we wanted to do what we loved and stay home with the kids too. We had always shared a love of home cooking and so, Gooseberry Patch was born.

Almost immediately, we found a connection with our customers and it wasn't long before these friends started sharing recipes. Since then we've enjoyed publishing hundreds of cookbooks with your tried & true recipes.

We know we couldn't have done it without our friends all across the country, and we look forward to continuing to build a community with you. Welcome to the Gooseberry Patch family!





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