

Roasted Sweet-Potato Fries

Ingredients:

- 4 small sweet potatoes, scrubbed and dried (about 1 ½ lb.)
- 3 tablespoons olive oil
- 1 teaspoon salt-free seasoning blend
- ¼ cup minced fresh rosemary (from one small bunch)



Preheat oven to 425°F. Cover a large baking sheet with aluminum foil. Halve potatoes lengthwise and then cut each piece in half again into 4 wedges and place in a large bowl. Toss with oil, salt-free seasoning blend and rosemary. Place potatoes on baking sheet in a single layer, with the cut side of potatoes down. Bake for 15 minutes. With tongs, turn the potatoes over to place the other cut side down. Return to the oven and bake for an additional 15 minutes. Serve immediately.

Escarole and White Bean Soup

Ingredients:

- 2 heads escarole
- 3/4 cup olive oil
- 4 cloves garlic, minced
- 2 cans cannellini beans
- 1/2 teaspoon oregano
- 1/2 teaspoon red-pepper flakes
- 2 (15.5-ounce) cans chicken broth
- Salt and pepper, to taste
- Parmesan cheese, for serving
- Toasted baguette slices, for serving



Preparation:

1. Fill a large basin with water and add escarole; drain basin, refill with water, and return escarole to basin. Repeat this process at least 4 times, or until basin is free of sand. Drain, and chop escarole into bite-size pieces.
2. Bring a large pot of water to a boil. Add escarole and cook 20 minutes. Drain.
3. Heat oil in a Dutch oven over medium heat. Add garlic and cook until golden brown, 6 to 8 minutes. Add beans in their liquid, oregano, red-pepper flakes, chicken broth, and escarole. Raise heat and bring soup to a simmer; cover and cook 15 minutes.
4. Place piece of toasted baguette in individual serving bowls. Ladle soup into bowls and garnish with Parmesan cheese.

Glazed, Grilled Beef Tenderloins

Ingredients:

- 4 (1" thick) beef tenderloin steaks
- 1/3 cup steak sauce
- 1 Tbsp. brown sugar
- 2 Tbsp. apple jelly or apricot preserves
- 1 Tbsp. lemon juice
- 1/8 tsp. white pepper
- 1/2 tsp. dried marjoram leaves



Preparation:

Place steaks in a glass baking dish. In small saucepan, combine steak sauce, sugar, jelly, lemon juice, pepper, and marjoram over low heat and cook, stirring often, until jelly melts and mixture blends. Pour over steaks and turn steaks to coat with sauce. Cover with plastic wrap and marinate at room temperature for 30 minutes, or refrigerate for 2-24 hours.

When ready to cook, prepare and heat grill. Grill beef 6" from medium coals for 6 minutes; turn steaks, and brush with marinade. Grill 5-6 minutes longer until desired doneness. Discard any remaining marinade.

Ginger-Glazed Turnips, Carrots, and Chestnuts

INGREDIENTS:

- 2 pounds turnips, peeled, cut into 1x1" strips (about 6 cups)
- 1/2 pound carrots, peeled, thinly sliced on a diagonal (2 cups)
- 12 tablespoons (1 1/2 sticks) unsalted butter, cut into 1" pieces, divided
- 1/2 cup (packed) light brown sugar
- 1 2" piece ginger, peeled, very thinly sliced
- Kosher salt, freshly ground pepper
- 1 cup shelled roasted chestnuts from a jar
- 2 tablespoons minced assorted herbs (such as flat-leaf parsley, tarragon, and chives)



Cut a 12" round of parchment paper; snip a hole about the size of a quarter in the center of round. Combine turnips, carrots, 8 tablespoons butter, brown sugar, and ginger in a 12" skillet. Season with salt and pepper. Rest parchment round on top of vegetables (do not cover with lid).

Simmer over medium-high heat until vegetables are crisp-tender, about 5 minutes. Discard parchment; add remaining 4 tablespoons butter and chestnuts. Simmer, swirling pan often, until a glaze forms, 8-10 minutes. Season with salt and pepper. Transfer to a large bowl. Garnish with herbs.

Grilled Corn Salad

Ingredients:

- 4 ears fresh sweet corn, do not shuck
- 1/2 cup chopped red onion
- 1/2 cup chopped fresh cilantro
- 1 cup chopped tomatoes
- 1 jalapeno pepper, seeds removed and diced
- 2 avocados, seed removed and chopped
- 3 tablespoons fresh lime juice
- Salt and pepper, to taste

Preparation:

1. Pull back the husks on the corn and remove the silk. Pull the husks back into place and soak the corn in a large bowl of water for 2 hours. Drain the corn on paper towels. Heat the grill to medium. Place the ears of corn on the grill and grill for about 20 minutes. Make sure you turn the corn occasionally. Let the corn cool to room temperature.

2. Using a knife, remove the corn kernels and place them in a large bowl. Add the red onion, cilantro, tomatoes, jalapeno, avocado, and fresh lime juice. Carefully stir until ingredients are well combined. Season with salt and pepper, to taste. Serve at room temperature or chilled.



Herb-Scented Roast Turkey

INGREDIENTS:

- 1 whole turkey (12 lb), thawed if frozen
- 1 tablespoon chopped fresh or 2 teaspoons dried rosemary leaves, crumbled
- 1 tablespoon chopped fresh or 2 teaspoons dried sage leaves, crumbled
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cloves garlic, finely chopped
- 1/4 cup butter or margarine, melted



1. Heat oven to 325°F.
2. In small bowl, mix rosemary, sage, salt, pepper and the garlic; rub into turkey skin. Place turkey, breast side up, on rack in shallow roasting pan. Brush with 1/4 cup butter. Do not add water. Place meat thermometer in thickest part of inside thigh muscle so thermometer does not touch bone.
3. Roast uncovered 3.5 to 4 hours, brushing with pan juices every 30 minutes, until thermometer reads 165°F and juice of turkey is no longer pink when center of thigh is cut.
4. Place foil loosely over turkey when it begins to turn golden
5. Let stand about 20 minutes for easiest carving.
6. To serve, garnish turkey with fresh herb sprigs, if desired.

Tailgate Honey Barbecue Chicken

Ingredients:

- Vegetable cooking spray
- 6 bone-in chicken breasts
- 8 chicken drumsticks
- Honey Barbecue Sauce (see below)



Preparation

Coat food grate with cooking spray; place on grill over medium-high heat (350° to 400°). Place chicken on grate, and grill, covered, 5 to 10 minutes on each side. Reduce heat to low (under 300°); grill, covered, 40 to 50 minutes for breasts and 30 to 40 minutes for drumsticks or until done. Brush with 1 cup Honey Barbecue Sauce during last 10 minutes of grilling. Serve with remaining 1 cup sauce.

Honey Barbecue Sauce

Ingredients

- 1/4 cup butter or margarine
- 1 medium onion, diced (about 1 cup)
- 1 cup ketchup
- 1/3 cup water
- 1/4 cup honey
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon ground black pepper

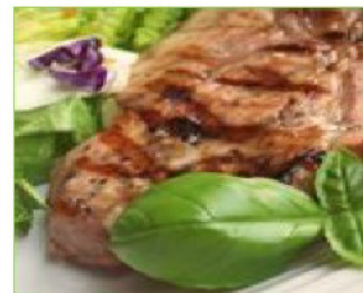
Preparation

Melt butter in small saucepan over medium heat; add onion, and sauté 4 to 5 minutes or until tender. Stir in ketchup and remaining ingredients; bring to a boil. Reduce heat, and simmer, uncovered, 5 minutes. Store leftover sauce in refrigerator for up to 1 week.

Grilled Lemon Herb Pork Chops- Serves 6

Ingredients:

- 1/4 cup lemon juice
- 2 tablespoons vegetable oil
- 4 cloves garlic, minced
- 1 teaspoon salt
- 1/4 teaspoon dried oregano
- 1/4 teaspoon pepper
- 6 (4 ounce) boneless pork loin chops



Preparation:

1. In a large re-sealable bag, combine lemon juice, oil, garlic, salt, oregano, and pepper. Place chops in bag, seal, and refrigerate 2 hours or overnight. Turn bag frequently to distribute marinade.
2. Preheat an outdoor grill for high heat. Remove chops from bag, and transfer remaining marinade to a saucepan. Bring marinade to a boil, remove from heat, and set aside.
3. Lightly oil the grill grate. Grill pork chops for 5 to 7 minutes per side, basting frequently with boiled marinade, until done. These can also be broiled.

Potato Salad

Ingredients:

- 3 pounds small white potatoes
- 2 tablespoons whole-grain mustard
- Kosher salt
- 1/2 cup chopped fresh dill
- 1 cup mayonnaise
- Freshly ground black pepper
- 1/4 cup buttermilk
- 1/2 cup chopped celery
- 2 tablespoons Dijon mustard
- 1/2 cup chopped red onion

Preparation:

Place the potatoes and 2 tablespoons of salt in a large pot of water. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, until the potatoes are barely tender when pierced with a knife. Drain the potatoes in a colander, then place the colander with the potatoes over the empty pot and cover with a clean, dry kitchen towel. Allow the potatoes to steam for 15 to 20 minutes.

Meanwhile, in a small bowl, whisk together the mayonnaise, buttermilk, Dijon mustard, whole grain mustard, dill, 1 teaspoon of salt, and 1 teaspoon of pepper. Set aside.

When the potatoes are cool enough to handle, cut them in quarters or in half, depending on their size. Place the cut potatoes in a large bowl. While the potatoes are still warm, pour enough dressing over them to moisten. Add the celery and red onion, 2 teaspoons of salt and 1 teaspoon of pepper. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend. Serve cold or at room temperature.



Peter Pumpkin Cheese Puffs

Ingredients:

- 2 tablespoons *cream cheese, softened*
- 1/2 cup *all-purpose flour*
- 1/2 teaspoon *balsamic vinegar*
- 4 drops *yellow paste food coloring*
- 1/2 cup *water*
- 1 drop *red paste food coloring*
- 1/4 cup *butter, cubed*
- 1/2 cup *grated Romano cheese*
- 1/4 teaspoon *salt*
- 2 *eggs*
- 20 *sprigs fresh Italian parsley, stems removed*



- In a small bowl, combine cream cheese and vinegar. Cover and refrigerate. In a large saucepan, bring the water, butter and salt to a boil. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes.
- In a small bowl, combine the yellow and red food coloring; stir Romano cheese and food coloring into dough. Add eggs, one at a time; beating well after each addition. Continue beating until mixture is smooth and shiny.
- Drop by level tablespoonful 3 in. apart onto a greased baking sheet. Bake at 400° for 15-20 minutes or until lightly browned. Remove to a wire rack to cool.
- Using a star tip and reserved cream cheese mixture, pipe stems onto puffs. Add parsley sprigs. Refrigerate leftovers

Red, White & Blue Strawberry Shortcake

Ingredients

- 1 (18.25 ounce) package yellow cake mix
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 pint blueberries, rinsed and drained
- 2 pints fresh strawberries, rinsed and sliced

Directions

1. Prepare cake according to package directions and bake in a 9x13 inch pan. Cool completely.
2. Frost cake with whipped topping. Place blueberries in a square in the corner, and arrange sliced strawberries as stripes to make an American flag. Chill until serving.



Slow-Cooker Spinach, Artichoke and Chile Dip

Ingredients:

- 1 cup grated smoke or regular mozzarella
- ½ cup of grated parmesan
- 8 ounces cream cheese
- 1 garlic clove
- 1 box thawed frozen spinach
- 1 can (14oz) artichoke hearts, chopped
- 1 can (4oz) green chiles



Preparation:

1. Mix ingredients and salt and pepper in a slow cooker.
2. Cover and cook on high for 2 hours.

Spice Cheddar Stuffed Burgers

Ingredients

- 1 (7 ounce) can chipotle peppers in adobo sauce, undrained
- 2 pounds lean ground beef
- 2 teaspoons steak seasoning
- 1/2 (10-ounce) package Cheddar cheese, cut into 4 thick (1.25-ounce) slices
- 4 sesame seed hamburger buns
- Toppings: tomato slices, red onion slices, romaine lettuce leaves, yellow mustard, mayonnaise

Preparation

1. Process chipotle peppers in a blender until smooth. Measure 4 teaspoons puree, reserving remainder for another use, if desired.
2. Combine 4 teaspoons puree, ground beef, and steak seasoning in a large bowl until blended. (Do not overwork meat mixture.) Shape mixture into 8 (4-inch) patties; place 1 cheese slice on each of 4 patties. Top with remaining 4 patties, pressing edges to seal. Cover and chill at least 30 minutes.
3. Grill, covered with grill lid, over medium-high heat (350° to 400°) 7 to 8 minutes on each side or until beef is no longer pink. Serve burgers on buns with desired toppings.

Note: For testing purposes only, we used McCormick Grill Mates Montreal Steak Seasoning and Cracker Barrel Sharp Cheddar Cheese.



Tahoe Brunch *A perfect make ahead recipe!*

Ingredients: Serves 8

- 12 slices White Bread, crusts removed
- 3 Tablespoon Butter, softened
- 1/2 cup Butter
- 1/2 lb fresh Mushrooms, sliced
- 2 cup thinly sliced Yellow Onions
- 1 1/2 lb Aidells® sausage, any flavor
- 1 lb Cheddar Cheese, grated
- 5 Eggs
- 2 1/2 cup Milk
- 1 teaspoon dry Mustard
- 1 teaspoon Nutmeg
- 2 Tablespoon fresh Parsley, chopped



Preparation:

- Butter bread with softened butter; set aside.
- In a 10-12 inch skillet melt 1/2 cup butter and slowly brown mushrooms and onions until tender. Season to taste with salt and pepper. Set aside.
- Cut sausage into bite size pieces and sauté until golden brown.
- In greased 11 x 7 shallow casserole layer 1/2 bread then mushroom mixture, sausage, and then cheese. Repeat ending with cheese.
- In medium sized bowl mix eggs, milk, mustard, nutmeg, and 1 teaspoon salt and 1/8 teaspoon pepper. Hand beat. Pour over casserole. Cover and refrigerate overnight.
- Preheat oven to 350°.
- Sprinkle parsley over casserole before baking. Bake uncovered for 1 hour or until bubbly.

Serving Suggestions: Serve with fresh fruit or a small green salad.

Blueberry and Lemon Parfait

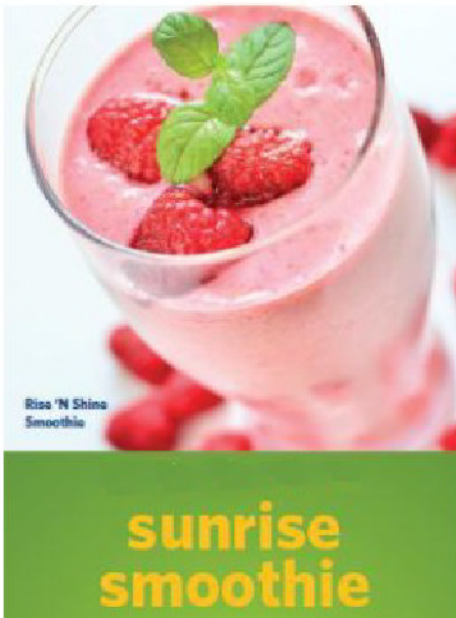
Ingredients

- 2 cups fresh or thawed frozen blueberries
- 2 (8 ounce) cartons non-fat lemon yogurt
- 10 gingersnaps, crumbled

Directions

- In each of four parfait glasses or tall wineglasses, put 1/2 cup blueberries, followed by 1/2 cup yogurt, then crumbled gingersnaps.





Ingredients:

- 1 medium Banana, peeled
- 1 cup Frozen Mixed Fruit, partially thawed
- 1 cup Frozen Blueberries , partially thawed
- 2 cartons (6 oz. each) mixed fruit or berry flavored yogurt
- 1/4 cup whey powder

Cooking Directions:

Combine banana, mixed fruit, raspberries, yogurt and soy protein in blender or food processor. Cover; blend until smooth.