

Cooking with the Guys

Update 7/30/10

Recipes

Frozen Peanut Butter Turtle Pie

8 oz. Tub cream cheese spread
1/3 cup creamy peanut butter
1/2 cup sugar
2 cups thawed whipped topping
1/4 caramel ice cream topping
6 oz. Oreo pie crust
1/4 cup coarsely chopped pecans, toasted
2 squares semi-sweet chocolate

Beat cream cheese spread, peanut butter and sugar in large bowl with mixer until well blended; add whipped topping and mix well. Spread caramel topping onto bottom of crust, cover with cream cheese mixture and freeze 4 hours. Top with nuts just before serving. Melt chocolate as directed and drizzle over pie.

Oh-So-Easy Chocolate-Peanut- Caramel Bars

1 roll (18 oz) Pillsbury refrigerated sugar cookies
1 1/2 cups salted peanuts
1 cup semisweet chocolate chips
1/2 cup caramel ice cream topping
2 tablespoons all-purpose flour

Heat oven to 350 degrees. In ungreased 13x9 inch pan, break up cookie dough. With floured fingers, press dough evenly in pan. Bake 13 to 17 minutes or until light, golden brown. Remove partially baked bars from oven. Sprinkle peanuts and chocolate chips evenly over warm bars. In small bowl, mix caramel topping and flour until well blended. Drizzle evenly over top. Return to oven; bake 15 to 18 minutes longer or until center just begins to bubble. Cool completely, about 1 hour. Cut into 6 rows by 6 rows. Store tightly covered.

Vidalia Onion Dip

2 cups chopped Vidalia onion
2 cups shredded swiss cheese
2 cups mayo

Mix together in large bowl. Put in oven safe dish. Sprinkle top with Parmesan cheese. Bake for 40 minutes at 325. Serve with Wheat Thins or Triscuts.

Thanks Chris and Laurie Wilkins for this one!

Cool Summer Drink "Misty Grape"

Fill a tall glass with half concord grape juice and half sierra mist soda and that's it!

Thank you Jeanette Mansfield!

Cream Cheese French Toast Bake

1 lb loaf French bread, cubed
8 ounces cream cheese, cubed
8 eggs
2-1/2 cups milk
3/4 cup sugar
6 tablespoons butter, melted
1/4 cup maple syrup

Place half of the cubed bread in greased 9x13 pan. Arrange cream cheese cubes over top. Top with remaining bread. Whisk remaining ingredients together and pour over bread. Press bread down with spatula to soak up egg mixture. Cover and refrigerate overnight. Bake uncovered at 350 for 45 minutes.

Thanks to the best intern ever for this one!

Cheesy Salsa Chicken

4 skinless, boneless chicken breasts or thighs
1 16 oz. Jar chunky salsa, medium
4 slices Swiss Cheese
4 slices tomato
1 tbs. Butter

Brown chicken in butter using a skillet. Once browned, cover chicken with salsa. Cover and let simmer, about 30 minutes, or until chicken is done. Remove from heat. Cover each piece with a slice of cheese. Replace cover and let the cheese melt and tomato warm, about 10 minutes.

Thanks Jack Albert for this recipe!

Spicy Mac and Cheese

1/2 cup of cooked elbow macaroni
1 jar of salsa con queso (from the dollar store)
1 can of tuna
1/4 cup of dehydrated onions
1 tbsp of granulated garlic
1 8 oz. Can of peas

Mix together and enjoy.

Thank You to Patrick Kent!

Chicken 'n Biscuits

1 can of cream of chicken soup
1/2 can milk
1/4 cup frozen peas
Heat on stove then add:
2 cups diced cooked chicken

Serve over bisquick biscuits or Pillsbury dinner rolls.

Thank You to Elise Cusimano!

Orange-Raspberry Dreamsicle Cake

2 pkg (13 oz each) coconut macaroons
3 cups (1 1/2 pt) raspberry sherbet
2 pt vanilla ice cream
3 cups (1 1/2 pt) orange sherbet
Garnish: pretty iced cookies

Line a 13 x 9 inch pan with foil, letting foil extend about 2 inches above pan at both ends. Lightly coat with nonstick spray. Line bottom of the pan with macaroons; press to flatten and form a layer. Freeze 20 minutes, or until firm. Meanwhile, refrigerate raspberry sherbet and 1 pt vanilla ice cream to soften slightly. Drop spoonfuls of sherbet and ice cream into crust, alternating flavors as you go. Freeze 2 hours or until firm. Repeat with orange sherbet and remaining vanilla ice cream. Freeze 30 minutes to set then swirl surface decoratively. Freeze 6 hours, or until hard and serve.

Thank You Debbie Norrod!

Cherry Cream Cheese Pie

1 8oz cream cheese
1 can Eagle brand milk
1/2 cup real lemon juice
1 teaspoon vanilla

Mix well. Pour in graham cracker pie plate. Then put a can of cherry pie filling over the top, or you can use other pie filling, such as blueberry, raspberry, or strawberry.

Thanks Wes Sly for this recipe!

Mike's Hard Chicken

Mike's Hard Limeade
salt
pepper
chicken breasts

Thaw out whatever amount of chicken you want. Salt and pepper both sides of the chicken. Make tinfoil pouches for each individual chicken and place in pouch. Pour the Mike's Hard Limeade over the chicken till there is an inch or so in the pouch with the chicken. Fold the pouch and cook on a cookie sheet in oven at 400 degrees for 30 to 40 minutes.

Thanks to Mike Whitacre for this one!

Creamy Turkey Burritos

1½ cups chopped cooked turkey
1 cup nonfat sour cream
2 tablespoons 40% less sodium Old El Paso taco seasoning mix
2 oz. (1/2 cup) shredded reduced-fat sharp Cheddar cheese
4 (8 inch) fat-free Old El Paso flour tortillas

Microwave directions- In medium bowl, combine turkey, sour cream, taco seasoning mix and ¼ cup of the cheese, mix well. Spread ¼ of turkey mixture down center of each tortilla; roll up. Place 1 burrito on each of 4 microwave safe plates. Sprinkle each with 1 tablespoon of the remaining cheese. Cover with microwave-safe plastic wrap. Microwave each burrito on high for 1 to 2 minutes or until thoroughly heated. If desired, serve with salsa and shredded lettuce.

Peanut Butter Rice Krispie Treats

1 cup corn syrup
1 cup white sugar
1 cup peanut butter
6 cups rice krispies
½ bag chocolate chips

Bring to a boil for 1 minute. Pour over 6 cups rice krispies. Mix and press in greased cookie sheet. Melt half a bag of chocolate chips in microwave for 1 minute, spread on top.

Thank You Judy Heiser!

Frosty Toffe Bits Pie

1 package (3 oz) cream cheese, softened
2 tablespoons sugar
½ cup half and half cream
1 carton (8 oz) frozen whipped cream topping, thawed
1 package (8 oz) milk chocolate English toffee bits, divided
1 graham cracker crust (9 inches)

In a large mixing bowl, beat cream cheese and sugar until smooth. Beat in cream until blended. Fold in whipped topping and 1 cup toffee bits. Spoon into crust; sprinkle with remaining toffee bits. Cover and freeze overnight. Remove from the freezer 10 minutes before serving.

Easy Baked Beans

2 large cans of baked beans
1 can white (cannelloni) beans
½ cup ketchup
¼ cup packed light brown sugar
1 lb cooked ground beef or turkey or chicken

Put all ingredients into a Crock pot on high for 4 hours or low for 6-8 hours.

White Chocolate Popcorn

1 lb white melting chocolate
1 bag puff popcorn

Melt the chocolate in a small pan. When completely melted, pour puff popcorn in a larger pan. Pour the chocolate over the popcorn and mix well. Spread on a pan to cool and harden.

Thanks Hallie for this one!

Bar-BQ Pork

1 (2 pound) pork tenderloin
1 (12 fluid ounce) can or bottle root beer
1 (18 ounce) bottle of your favorite barbecue sauce
8 hamburger buns, split and lightly toasted

Place the pork tenderloin in a crock pot; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, about 6 to 7 hours. Note: the actual length of time may vary according to individual crock pot. Drain Well. Shred the pork and return to crock pot. Stir in barbecue sauce. Serve over hamburger buns.

Thank You to Kim Quanz for this one!

Frito Pie

1 lg bag corn chips
2 cans chili with beans
1 small onion, chopped
1 cup shredded cheese

Mix above ingredients together. Place in baking dish; top with cheese. Bake at 350 degrees 10-15 minutes until cheese melts.

Thank You Kathy Reisenweber for this recipe!

Macaroni Salad for a Crowd

1 pound of elbow macaroni
12 eggs
celery
onion
Miracle Whip
Salt

Cook 1 pound of elbow macaroni, when done, drain and then boil 12 eggs in a pan of water and bring to a boil then set timer for 10 minutes (till eggs are cooked hard). Place macaroni in large bowl. Peel eggs. Separate the white from the yolk. Cut up whites and add to macaroni. Put the yolks in a bowl and mash with a fork. Add 1 cup of Miracle Whip and stir well. Chop 1 or 2 cups of celery. Chop ½ or 1 cup of onion fine. Add yolks, celery and onion and stir. Now add miracle whip to bowl of mac, add as much as you need. Add salt to taste. You could cut this recipe in half if needed.

Thanks Susan for this recipe!

Edward's Cornflake Chicken

10 drumsticks, washed
3 cups of cornflake cereal, crushed
¼ cup vegetable oil
Salt and Pepper to taste

Heat oven to 425. Remove skin off drumsticks and wash and dry chicken, pat dry with paper towels. In large baking dish pour oil and dip and roll chicken in oil. In a large plastic sealed type bag, place 3 cups of cornflake cereal, salt and pepper to taste and seal. Make sure all air is out of the bag and crush cornflakes. Then take drumsticks one at a time and place in the crushed cornflakes, reseal plastic bag and shake until chicken is well coated in cornflakes. Place chicken drumsticks in an ungreased 8x11.5 baking dish and bake for 45 minutes uncovered.

Love at First Bite-The unofficial Twilight Cook Book by Gina Meyers

White Sausage Gravy

12 oz. Pork sausage
2 tbs. Flour
2 cups milk
Black pepper to taste
Baking powder biscuits

Brown meat in skillet. When cooked all the way through, mix in flour. Whisk in 2 cups milk and bring to a boil. Season with Pepper. Lower heat and simmer for 2 minutes.

Thanks to Jennifer Tanner for this one!

Ice Cream In A Bag

2 quart freezer zipper bag
1 gallon freezer zipper bag
4 cups ice
4 tbs salt
½ cup milk
½ teaspoon vanilla
1 tbs sugar

Put milk, vanilla and sugar in 2 quart bag, zip it up and let out as much air as possible. Put smaller bag into the gallon bag, add ice and salt. Wrap up in a towel or wear gloves. Let all air out in big bag. Shake and massage bag for 5-10 minutes.

Thank You to Dru Cole for this recipe!

Beef Bar-BQ

1 ½ pounds hamburger
Onion to taste
¾ ketchup or ½ can tomato soup
1-cup water
½ cup sugar
1 tablespoon Worcestershire sauce

Brown hamburger then mix in the rest of the ingredients.

Thanks to Cathy Barber for this one!

