



Best of Fall...Comfort Foods!

Pizza Casserole

Pan-Fried Pork Chops with Mashed Potatoes and Green Beans

Chicken Pot Pie

Shrimp and Grits

Creamy Baked Macaroni and Cheese

French Dip Sandwiches

Chicken Alfredo with Bowtie Pasta

Loaded Potato Soup

Garlic-and-Herb Beef Roast and Potatoes

Barbecue Beef Roast

Bacon Burgers with Fried Eggs

Slow Cooker Buffalo Chili

Dark Chocolate Cake

Rich and Creamy Banana Pudding



Pizza Casserole {Classic}

16 oz uncooked fettuccine
1 lb ground beef
2 (24 oz) jars pasta sauce
2 cups shredded mozzarella cheese
3.5 oz package sliced pepperoni

1. Preheat oven to 350 degrees.
2. Cook pasta according to package directions.
3. Cook ground beef in a large nonstick skillet over medium heat 8 to 10 minutes or until browned.
4. Spread a thin layer of pasta sauce in the bottom of a 13x9-inch baking dish coated with cooking spray. Top with half of cooked pasta, half of ground beef, half of remaining sauce, and half of cheese. Repeat layers. Cut pepperoni slices into quarters, if desired, and sprinkle over cheese.
5. Cover with aluminum foil, and bake 30 minutes.
6. Uncover and bake 15 minutes longer or until bubbly and browned. Let stand 10 minutes before serving.

Serves 8

Pan-Fried Pork Chops with Mashed Potatoes and Green Beans {Classic}

4 tablespoons butter, divided
6 pork rib chops
1¼ teaspoons salt, divided
1¼ teaspoons pepper, divided
¼ cup chopped onion
¾ cup chicken broth
1 tablespoon Dijon mustard
¼ cup chopped fresh chives, divided
2 tablespoons chopped fresh parsley, divided
2 lb Yukon gold potatoes, peeled and cubed
½ cup whole milk
1 lb fresh green beans, trimmed
2 teaspoons minced garlic

- 1.** For Pork Chops: Melt 1 tablespoon butter in a large nonstick skillet over medium heat. Season pork chops evenly with ½ teaspoon salt and ½ teaspoon pepper. Add pork chops to skillet; cook 7 minutes per side or until done. Remove pork chops from pan, and keep warm. Add onion to pan; cook 3 minutes or until tender. Add broth. Bring to a boil, and cook 3 minutes or until reduced to about ½ cup. Stir in mustard, 1 tablespoon chives, 1 tablespoon parsley and ¼ teaspoon pepper.
- 2.** For Potatoes: Place potatoes in a large saucepan; add water to cover. Bring to a boil; simmer 10 minutes or until tender. Drain. Return potatoes to pan. Add milk, 2 tablespoons butter, 3 tablespoons chives, 1 tablespoon parsley, ½ teaspoon salt and ¼ teaspoon pepper; mash.
- 3.** For Green Beans: Melt remaining 1 tablespoon butter in a large skillet over medium-high heat. Add green beans, garlic, ¼ teaspoon salt and ¼ teaspoon pepper. Sauté 5 to 7 minutes or until tender.

Serves 6





Chicken Pot Pie {Classic}

4 tablespoons butter
3 stalks celery, finely chopped
3 medium carrots, peeled and finely chopped
1 cup finely chopped onion
1/3 cup flour
2 cups chicken broth
1 cup heavy cream
2 cups chopped cooked chicken (or rotisserie chicken)
1/2 cup frozen green peas, thawed
1 teaspoon ground thyme
1 teaspoon salt, 1/2 teaspoon pepper
1 refrigerated pie crust, softened as directed on box

1. Preheat oven to 400 degrees.
2. Heat butter in a large skillet over medium-high heat. Add celery, carrot and onion; cook, stirring often, 7 minutes or until tender. Add flour; stir until smooth. Add chicken broth; bring to a boil, stirring constantly. Reduce heat, and stir in cream. Cook, stirring frequently, 5 minutes or until thickened. Stir in chicken, peas, thyme, salt and pepper.
3. Pour chicken mixture into a 9-inch deep-dish pie plate coated with cooking spray. Unroll pie crust on a work surface. Cut small slits in center to vent, and place over filling. Fold edges under.
4. Bake 30 minutes or until crust is lightly browned and filling is bubbly. Cool 10 minutes before serving.

Serves 6

Shrimp and Grits {Classic}

1 cup quick-cooking grits
1 cup freshly grated Parmesan cheese
3 tablespoons butter, divided
½ teaspoon garlic salt
4 slices bacon
½ cup diced green bell pepper
2 green onions, chopped
1 tablespoon minced garlic
1 tablespoon Creole seasoning
½ cup white wine
1 lb large shrimp, peeled and deveined
1 tablespoon fresh lemon juice

- 1.** Cook grits according to package directions. Stir in Parmesan cheese, 2 tablespoons butter and garlic salt.
- 2.** Cook bacon in a large nonstick skillet over medium heat 5 to 6 minutes or until crisp. Remove bacon, reserving drippings in skillet. Crumble and set aside.
- 3.** Add remaining 1 tablespoon butter to skillet over medium heat. Add bell pepper, green onion, garlic and Creole seasoning; cook 2 minutes. Add wine; cook 2 minutes or until wine evaporates. Increase heat to medium-high. Add shrimp, and cook 3 to 4 minutes or just until shrimp turn pink. Stir in lemon juice.
- 4.** Serve shrimp over grits; top with each serving with crumbled bacon, if desired.

Serves 6





Creamy Baked Macaroni and Cheese {Classic}

16 oz uncooked elbow macaroni or
rigatoni pasta
¼ cup plus 3 tablespoons butter,
divided
⅓ cup flour
1 teaspoon salt, ½ teaspoon pepper
½ teaspoon ground mustard
4 cups whole milk
8 oz block sharp Cheddar cheese,
shredded
8 oz block mozzarella cheese,
shredded
1 sleeve round buttery crackers,
crushed

1. Preheat oven to 350 degrees.
2. Cook pasta according to package directions.
3. Melt 3 tablespoons butter in a large saucepan over medium heat. Add flour, salt, pepper and mustard. Cook, stirring constantly, 2 minutes. Slowly whisk in milk, and cook, whisking constantly, 3 minutes or until thickened. Remove from heat, and add Cheddar and mozzarella cheese, stirring until smooth. Stir in cooked pasta.
4. Spoon into a 13x9-inch baking dish coated with cooking spray. Sprinkle crackers evenly over top. Melt remaining ¼ cup butter, and drizzle over crackers.
5. Bake 30 to 35 minutes or until golden and bubbly. Let stand 10 minutes before serving.

Serves 8

French Dip Sandwiches {Slow Cooker Classic}

14.5 oz can beef broth
1 oz envelope dried onion soup mix
4 lb beef rump roast, trimmed
Loaf French bread
2 cups shredded mozzarella cheese

1. Combine broth and onion soup mix in a 5- to 7-quart slow cooker. Add roast. Cover and cook on Low 8 to 10 hours or until roast is tender.
2. Preheat oven to 350 degrees.
3. Remove roast from slow cooker, reserving broth. Shred roast with 2 forks or slice.
4. Split bread lengthwise. Layer with shredded meat and cheese, and wrap entire sandwich in aluminum foil.
5. Bake 20 to 25 minutes or until thoroughly heated. Slice sandwich into 6 equal servings, and serve with reserved broth for dipping.

Serves 6





Chicken Alfredo with Bowtie Pasta

{Slow Cooker Classic}

1½ cups freshly grated Parmesan cheese
8 oz block cream cheese, cubed
1 cup milk
2 tablespoons butter
4 cloves garlic, minced
½ teaspoon salt, ½ teaspoon pepper
¼ teaspoon white pepper
½ cup chicken broth
1½ lb boneless, skinless chicken breasts, cut into bite-size pieces
16 oz uncooked bowtie pasta

- 1.** Combine Parmesan cheese, cream cheese, milk, butter, garlic, salt, pepper and white pepper in a large saucepan. Cook over medium heat 10 minutes or until cheese melts and mixture is smooth, stirring frequently with a whisk. Stir in broth.
- 2.** Arrange chicken in a 5- to 7-quart slow cooker; top with cheese mixture. Cover and cook on Low 5 hours.
- 3.** Cook pasta according to package directions.
- 4.** Top pasta with chicken mixture.

Serves 8



Loaded Potato Soup *{Slow Cooker Classic}*



6 slices bacon
32 oz package frozen Southern-style hash browns
3 cups chicken broth
½ cup chopped onion
1 teaspoon seasoned salt
½ teaspoon pepper
1 clove garlic, chopped
1 cup half-and-half
1 cup shredded Cheddar cheese
½ cup sour cream
¼ cup chopped fresh chives or basil

- 1.** Cook bacon in a large nonstick skillet over medium heat 5 to 6 minutes or until crisp. Drain on paper towels; crumble and set aside.
- 2.** Combine hash browns, broth, onion, seasoned salt, pepper and garlic in a lightly greased 5- to 7-quart slow cooker. Cover and cook on Low 9 hours.
- 3.** Stir in half-and-half; mash with a potato masher to desired consistency.
- 4.** Serve with bacon, Cheddar cheese, sour cream and chives.

Serves 8





Garlic-and-Herb Beef Roast and Potatoes {Slow Cooker Clean}

1 tablespoon canola oil
3 lb chuck roast, cut into 2 pieces
8 cloves garlic, minced
¼ cup chopped fresh parsley
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh thyme
1 teaspoon salt, ¾ teaspoon pepper
1 cup beef broth
3 cups cubed potatoes
1 cup sliced carrots
1 cup chopped celery

1. Heat oil in a large skillet over medium-high heat. Add roast; cook 8 minutes or until browned on all sides.
2. Transfer roast to a 5- to 7-quart slow cooker. Rub roast with garlic, parsley, chives, thyme, salt and pepper. Add broth. Cover and cook on Low 5 hours. Add potatoes, carrots and celery. Cover and cook 2 hours or until vegetables are tender.

Serves 6

Barbecue Beef Roast {Slow Cooker Clean}

2½ lb chuck roast
1 teaspoon salt, ¾ teaspoon pepper
2 tablespoons canola oil
¼ cup tomato paste
1 cup beef broth
3 tablespoons red wine vinegar
2 tablespoons dark brown sugar
1 tablespoon grainy Dijon mustard
5 cloves garlic, crushed

- 1.** Sprinkle roast evenly with salt and pepper. Heat oil in a large skillet over medium-high heat; add roast. Cook 8 minutes or until browned on all sides.
- 2.** Transfer roast to a 5- to 7-quart slow cooker. Brush with tomato paste. Add broth, vinegar, brown sugar, mustard and garlic to slow cooker. Cover and cook on Low 8 hours or until tender.

Serves 6





Bacon Burgers with Fried Eggs

{Paleo}

12 slices bacon
1½ lb ground chuck
1 teaspoon paprika
1 teaspoon salt, divided
1 teaspoon pepper divided
2 tablespoons olive oil
6 large eggs

1. Preheat grill to medium-high heat.
2. Cook bacon in a large nonstick skillet over medium heat 5 to 6 minutes or until crisp; remove from pan, reserving drippings in pan. Drain bacon on paper towels.
3. Combine ground beef, paprika, ½ teaspoon salt and ½ teaspoon pepper in a medium bowl just until combined. Shape into 6 equal patties.
4. Place patties on a grill rack rubbed with oil, and cook 4 to 5 minutes per side or until done.
5. Meanwhile, heat reserved bacon drippings in skillet over medium heat. Gently crack eggs into skillet, and cook 3 minutes or until white are set (yolks should still be runny). Sprinkle eggs with remaining ½ teaspoon salt and ½ teaspoon pepper.
6. Top each patty with 2 slices bacon and a fried egg.

Serves 6

Slow Cooker Buffalo Chili {Paleo}

1 tablespoon olive oil
1½ lb ground buffalo or ground beef
1 large onion, chopped
6 cloves garlic, minced
2 (14.5 oz) cans diced tomatoes
1 green bell pepper, seeded and chopped
3 tablespoons chili powder
½ teaspoon kosher salt, ½ teaspoon pepper

1. Heat oil in a large nonstick skillet over medium-high heat. Add ground buffalo, onion and garlic; cook 8 to 10 minutes or until browned, stirring to crumble.

2. Transfer meat and onion mixture to a 4- to 6-quart slow cooker. Add tomatoes, bell pepper, chili powder, salt and pepper. Cover and cook on Low 6 hours.

Serves 6

Note: If desired, skip Step 1, and combine all ingredients in slow cooker.





Dark Chocolate Cake

Butter and flour for pan
7 oz dark chocolate baking
squares, coarsely chopped
½ cup butter
4 large eggs, separated
1 cup sugar
3 tablespoons flour
Optional Garnishes: Powdered
sugar and fresh raspberries

- 1.** Preheat oven to 275 degrees. Butter and flour a 9-inch springform pan.
- 2.** Melt chocolate and butter in a double boiler or in a metal bowl set over a pan of simmering water; stir until smooth. Remove from heat, and cool 5 minutes.
- 3.** Whisk together egg yolks, sugar and flour in a large bowl until well blended; stir in chocolate mixture.
- 4.** Beat egg whites at high speed with an electric mixer until stiff peaks form. Gently fold half of egg whites into chocolate mixture; gently fold in remaining egg whites just until blended. Spoon batter into prepared pan, spreading evenly.
- 5.** Bake 45 minutes (a toothpick will not come out clean).
- 6.** Let stand in pan on a wire rack 10 minutes before removing sides of pan.
- 7.** Serve warm, or cool completely and garnish with powdered sugar and fresh raspberries, if desired.

Serves 8

Note: This cake can also be made in a 9-inch round cake pan. Do not attempt to flip the cake out of the pan; slice and serve from cake pan.

Rich and Creamy Banana Pudding

5.1 oz box instant vanilla pudding mix
1¾ cups milk
14 oz can sweetened condensed milk
1 cup heavy cream
11 oz box vanilla wafers
4 ripe bananas, sliced
8 oz container frozen whipped
topping, thawed (optional)

1. Whisk together pudding mix and milk in a large bowl 2 minutes or until slightly thickened. Add sweetened condensed milk, whisking until well blended. Add whipping cream, and whisk 2 minutes or until thickened.

2. Reserve 12 cookies for garnish.

3. Layer one-third of banana and remaining cookies in the bottom of a 2-quart dish. Top with one-third of pudding mixture. Repeat layers with remaining banana, cookies and pudding. Spread whipped topping evenly over top, if desired. Crumble reserved cookies, and sprinkle evenly over topping.

Serves 12

