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## **Introduction:**



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## **Boston Market Dill Potato Wedges**

---

7 or 8 new red potatoes  
2 cloves garlic, minced fine  
1/4 pound butter  
1/2 tsp. salt  
1/2 tsp. black pepper  
1/2 tsp. celery salt  
2 tsp. dried dill weed

Wash potatoes well and boil until barely soft. Drain, and cut potatoes in wedges. Melt 1 stick of butter, in large frying pan (use only real butter) and saute garlic for about one minute. Add potatoes and the rest of the seasonings. Pan-fry the potatoes until they are lightly brown.

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## Girl Scout Samoa Cookies

---

6 tablespoons butter  
1/2 cup sugar  
1/2 cup light corn syrup  
1/2 of 14-oz can sweetened condensed milk  
1/2 tsp. vanilla  
4 cups toasted coconut  
1 cup semi-sweet or milk chocolate chips

In 2-quart saucepan over medium-low heat, combine butter, sugar and corn syrup. Heat to a full boil, stirring constantly with a wooden spoon. Boil 3 minutes, stirring constantly. Slowly pour in sweetened condensed milk, stirring constantly. Continue cooking over low heat until candy thermometer reaches 220–228 degrees. Remove from heat. Stir in vanilla. Beat until creamy. Immediately stir in toasted coconut and mix well.

Spoon mixture by teaspoonfuls into circular mounds onto buttered waxed paper. Flatten slightly and with the end of a wooden spoon poke a small round hole into the center of each cookie. Cool completely.

Melt chocolate chips and drizzle thinly in stripes over cookies and let chocolate harden at room temperature. Store in airtight container.

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## **Ruby Tuesday's Chicken Quesadillas**

---

5 oz. chicken breast  
Italian Dressing  
12 inch flour tortilla  
margarine  
1 cup shredded monterey jack/cheddar cheese  
1 Tablespoon tomatoes, diced  
1 Tablespoon jalapeno peppers, diced  
Cajun Seasoning (to taste)  
1/2 cup shredded lettuce  
1/4 cup diced tomatoes  
Sour Cream  
Salsa

Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes, refrigerated. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.

Brush one side of tortilla with margarine and place in frying pan over medium heat. On one half of tortilla, add cheese, 1 Tbls. tomatoes, peppers, and Cajun seasoning in that order. Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken. Cook until very warm throughout. Remove from pan to serving plate and cut into six equal wedges on one side of plate. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream. Serve your favorite salsa in a small bowl on the side.

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## Houston's Spinach and Artichoke Dip

---

2 bags (1 lb. each) fresh spinach  
1/8 lb. butter – not margarine  
1 tsp. minced fresh garlic  
2 tbs. minced onions  
1/4 cup flour  
1 pint heavy cream (whipping cream)  
2 teas. fresh squeezed lemon juice  
1/2 tsp. Tabasco sauce (to taste)  
1/2 tsp. salt  
2/3 cup fresh grated Parmesan cheese  
1/3 cup sour cream  
1/2 cup grated Monterey Jack cheese  
artichoke hearts, coarsely diced

Steam spinach – strain and squeeze through cheesecloth. Must be very dry. Chop finely and set aside. In heavy saucepan, melt butter. Add garlic and onions and saute about 3–5 minutes. Add flour to make a roux. Stir and cook about 1 minute. Slowly add heavy cream, stirring with a whisk to prevent lumping. Mixture will thicken at the boiling point. When it thickens, add lemon juice, Tabasco, salt and Parmesan cheese. Remove from heat and let stand 5 minutes. Stir in sour cream. Fold in dry, chopped spinach, coarse diced artichoke hearts and Jack cheese. Stir until cheese is melted. Serve immediately, or portion and microwave to order. Serve with salsa, sour cream and tortilla chips for dipping.

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# McDonald's Chicken McNuggets

---

vegetable oil for frying  
1 egg  
1 cup water  
1 cup all-purpose flour  
2 teaspoons salt  
1 teaspoon onion powder  
1/2 teaspoon MSG (Accent)  
1/4 teaspoon pepper  
1/8 teaspoon garlic powder  
4 chicken breast filets, each cut into 6–7 bite sized pieces

Beat the egg and then combine it with 1 cup water in a small, shallow bowl. Stir.

Combine the flour, salt, MSG, pepper, onion powder and garlic powder in a one gallon size zip lock bag.

Pound each of the breast filets with a mallet until about 1/4-inch thick. Trim each breast filet into bite sized pieces.

Coat each piece with the flour mixture by shaking in the zip lock bag. Remove and dredge each nugget in the egg mixture, coating well. Then return each nugget to the flour/seasoning mixture. Shake to coat. Put nuggets, bag and all, in the freezer for at least an hour. Cover and refrigerate remaining egg mixture.

After freezing, repeat the above coating process.

Deep fry the McNuggets at 375F for 10–12 minutes or until browned and crispy. (cook only about 9 at a time.)

Drain on brown paper bags (NEVER drain fried foods on paper towels unless you want them to be soft and soggy!).

Serve with your favorite sauce.

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## Red Lobster's Shrimp Diablo

---

3 lb. Large Uncooked Shrimp In the Shells (no heads)  
Milk  
1/2 lb. Unsalted Butter  
1 Jar Kraft BBQ Sauce  
1/2 Cup Ketchup  
1 Tablespoon Fresh Ground Pepper  
1/4 Cup Frank's Red Hot Sauce

Wash shrimp in cool water and remove heads if needed.

Soak shrimp in milk overnight.

Mix all sauce ingredients in a sauce pan and stir until boiling.

Remove from heat and refrigerate for at least four hours.

Drain milk from shrimp, place them in a baking pan, and cover evenly with the sauce. Let stand 1 hour.

Bake uncovered in preheated oven (450F) for 15 minutes (less time for smaller shrimp).

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## Olive Gardens Fried Mozzarella

---

1 pound block of mozzarella cheese  
2 eggs, beaten  
1/4 cup water  
1 1/2 cups Italian bread crumbs  
1/2 teaspoon granulated garlic  
1/2 teaspoon dried oregano  
1/2 teaspoon dried basil  
2/3 cup flour  
1/3 cup corn starch

Slice the block of cheese lengthwise into about 1/2 inch sections. Cut each section in half.

Beat the eggs with water and set aside. Mix the bread crumbs, garlic, oregano, and basil and set aside. Blend the flour with corn starch and set aside.

Heat vegetable oil for deep frying to 350F. Dip cheese in flour then in egg wash and then coat with bread crumbs. Place carefully in hot oil and fry until golden brown. This should only take a matter of seconds, so you need to watch them closely.

Drain on brown paper bags and serve with your favorite pasta sauce that has been warmed.

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## **CPK's Broccoli and Sun–Dried Tomato Fusilli**

---

- 1 pound dry fusilli pasta
- 1/2 cup extra virgin olive oil
- 1 teaspoon salt
- 1/4 cup chopped fresh garlic
- 2 tablespoons chopped fresh thyme leaves
- About 12 oil–packed sun–dried tomatoes, drained and thinly sliced
- 1 quart blanched broccoli florets, drained (bite–size pieces)
- 1 1/4 cups grated parmesan cheese (reserve 1/4 cup for garnish)

Bring a large pot of salted water to boil. Cook pasta until al dente, 8 to 10 minutes.

Heat olive oil in a large non–stick frying pan over high heat. Add salt and garlic; when the garlic just begins to brown, add thyme and sun–dried tomatoes. Toss and add broccoli. When broccoli is heated through, add drained pasta (if pan is not large enough, combine in a large mixing bowl while ingredients are hot). Add 1 cup parmesan cheese to all, sprinkling and stirring to mix. Serve in warm bowls with a fresh dusting of parmesan cheese.

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## **Chick-Fil-A Chicken Nuggets and Cole Slaw**

---

2 Cups Chicken Breast (Boneless, Skinless, Cubed)  
1 Cup Flour  
1-1/2 Cups Cracker Meal  
1/4 teaspoon Paprika  
2 Cups Water  
2 Chicken Bouillon Cubes  
2-1/4 teaspoons McCormick Season-all

Place cool water in bowl, add 1/4 teaspoon season-all and dissolve bouillon cubes in mixture. Place cubed chicken in water, mix, cover and place in refrigerator for 12 hours or next day. When ready to cook nuggets, mix flour, cracker meal, 2 teaspoons season-all and paprika in bowl. Heat oil for deep frying. Drain chicken. Coat nuggets in flour, cracker mixture and fry until golden. Chicken will be flavorful and juicy.

### Chick-Fil-A Coleslaw

6 cups shredded cabbage  
1/4 cup sugar  
1 cup shredded carrots  
1/2 tsp. salt  
1/4 tsp. pepper  
1/4 – 1/2 cup milk

Mix & Chill 15 minutes. Meanwhile combine:

1/2 cup mayonnaise  
1/2 tsp. celery seed  
2-3 drops hot sauce  
3 Tbsp. dry minced onion  
1/4 – 1/2 cup buttermilk

Mix well with cabbage. Chill. Allow flavors to blend for several hours before serving.

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# McDonald's Hamburgers

---

1 pound ground chuck (80% lean)  
10 hamburger buns (local grocery type)  
10 hamburger dill slices (more or less to taste)  
10 teaspoons dried, chopped (not minced) onions  
Mustard  
Ketchup  
Salt, Pepper, and MSG

Divide 1 lb of beef into 10 equal sized balls. Form a patty out of each ball about 4 inches in diameter and 1/4 inch thick. Do this on waxed paper. Now freeze the patties for at least an hour (this keeps them from falling apart when grilled).

Combine dried onions with water in a small container. Add enough water so the onions can hydrate (You can't add too much, just be sure to drain well before using).

Preheat a griddle or skillet to medium-high. In the meantime, toast the hamburger buns until just golden.

Lay the frozen patties on the hot surface. After about 20 seconds, "sear" them by applying even pressure with the back of a metal spatula; do this only for about 2 seconds. After searing them, sprinkle generously with salt, pepper, and MSG to taste.

After about one minute since searing the patties, turn them over. Careful, don't tear the side you seared. Add about a teaspoon of your prepared onions on top.

Quickly dress your buns. On the crown part of buns (top), Mustard first....five "kisses" the diameter of a pencil evenly spaced in a circle about a half inch from the edge. Then the Ketchup, five squirts the size of a nickle.. in the pattern found on dice. Place the pickle in the middle.

By the time you finish that, the meat will be done (about 1 minute or 1:10 after turning). Remove the meat and tilt to the side to allow excess fat to drain off. Use your free hand to hold down the onions. Place patties onion side up on the dressed crown, top with toasted heels (the burger will be upside-down). Flip upright and serve.

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## Sbarro Chicken Francese

---

5 – boneless 5 oz. chicken breasts  
5 eggs  
3 oz. Romano cheese  
1 teaspoon dried parsley  
1 cup flour  
pinch of white pepper  
1 cup chicken stock  
1/2 pound butter  
juice from 2 lemons  
1 1/2 cups oil (10% olive oil, 90% vegetable oil)  
lemon slices and chopped fresh parsley for garnish

Pound chicken breasts flat and cut in half. Set aside.  
Scramble eggs in mixing bowl. Add Romano cheese, parsley, and white pepper. Blend and set aside.

Put flour in a large shallow bowl.

In a skillet, heat oil over medium heat. Check temperature by dipping a corner of a chicken piece in oil. If it boils slowly, oil is ready.

Coat both sides of a piece of chicken with flour. Dip chicken in egg mixture, making sure all flour is covered with egg. Let excess egg drip off, then place chicken in hot oil. Repeat with 4 more pieces. Fry each side of chicken until a light blond color. Remove from oil to a serving plate – keep warm. Repeat with other chicken pieces.

Bring chicken stock to a light boil. Add butter, stirring continuously, until melted. Add lemon juice and cook for 1 minute while stirring continuously.

Pour sauce over chicken and garnish with lemon slices and chopped fresh parsley.

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## Red Lobster's Cheesecake

---

### Crust:

- 10 oz. package Lorna doone cookies, crushed
- 1/4 lb. melted butter
- 1/4 cup sugar
- 1 envelope Knox gelatin

### Filling:

- 16 oz. cream cheese
- 8 oz. sour cream
- 2 eggs
- 2 tablespoons butter
- 2 tablespoons cornstarch
- 1 cup sugar
- 1 teaspoon vanilla
- crushed cookie crumbs for garnish

Crust; mix crumbs with butter, sugar, and gelatin. Pat out evenly over bottom of a greased 9" springform pan. Bake at 350, for exactly 8 min.

Filling; beat with electric mixer: cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When filling is perfectly smooth and creamy, pour into crust. Return to 350 oven and bake 30–35 min. or until knife inserted in the center comes out clean. Cool 20 min. before cutting. Sprinkle top with cookie crumbs.

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## **Burger King's Breakfast Sandwiches**

---

For the eggs, you will need to create a ring to make them perfectly round (same as with an Egg McMuffin). Just cut both ends off tuna cans, clean thoroughly, and you will have a mold to use. Be sure to use non-stick spray around the sides that touch the egg. When they're time to flip over, left the can up and loosen the egg from the can with a knife.

> For The Biscuit Sandwich:

Use Pillsbury "Grands" Buttermilk Biscuits (Five biscuits per can)  
1 Egg per biscuit  
2 oz. ground breakfast sausage per biscuit, or two slices bacon  
1 slice American cheese per biscuit

Prepare biscuits according to package instructions.

Meanwhile, cook bacon and/or sausage. Flatten the sausage out to be about the same diameter as your tuna cans, and cook.

Beat each egg individually and fry using the molds. Salt and pepper to your taste.

To assemble, slice biscuit in half; on the bottom, place the egg, then sausage/bacon, topped with a cheese slice, and then top half of biscuit. Microwave for about 30 seconds to melt the cheese.

> For the Croissanwich:

To prepare the large croissants, use 1 – 8 ounce can of Pillsbury Original Crescent Rolls (normally, 8 rolls). Open the can and separate the dough into four squares (two rolls per square). Take one square, separate the pieces and turn one 180 degrees around to form a large triangle. Pinch the dough in the middle to seal, and roll up starting with the wide end. Then, take both ends and bring together to form a tight circle. Repeat with others and cook according to instructions. Top in the same manner as biscuits.

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# Bob's Big Boy

---

1 pound ground chuck  
8 jumbo sesame seed buns  
1 cup shredded lettuce  
4 slices real American cheese  
salt

## Sauce:

1/4 cup mayonnaise  
2 Tablespoons sweet relish  
2 Tablespoons ketchup  
2 teaspoons water

In a small container, combine the mayo, relish, ketchup, and water. Set aside. This is your Big Boy sauce.

Carefully form the beef into eight equal sized, round patties about 4" in diameter. Do this on waxed paper. Discard the top half of four of the eight buns. Toast the the buns until golden. The extra bottom, or "heal" is your middle bun, or "club".

After the buns are toasted, grill your freshly formed beef patties. Salt liberally. Cook for about two minutes, then turn and add another dash of salt. Cook for about another two minutes.

While the beef is cooking, dress your Big Boy buns as follows: Put half the sauce on the toasted bottom, and the other half on the middle, adding 1/8 cup of lettuce to each. The slice of cheese goes on top of the lettuce on the true bottom bun.

When the beef is done, drain excess fat by tilting the patty to the side while holding it to the spatula with your free hand. Put one patty on each dressed bun, stack the center (non-cheese) patty/bun on top of the bottom (cheesed) patty/bun. Finish by placing the toasted crowns on top.

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## Pay Day Candy Bars

---

5 caramel squares  
1/4 cup milk  
1 teaspoon peanut butter  
1 tablespoon corn syrup  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
1 1/4 cups powdered sugar

20 caramel squares  
1 tablespoon water  
2 cups dry roasted peanuts (slightly crushed)

Combine the first six ingredients in a sauce pan. Cook over low heat until the caramel has melted and stirs smooth. Add 3/4 cup powdered sugar and stir to mix in. Reserve the remaining sugar.

Turn heat to medium high. Using a candy thermometer, cook caramel mixture until exactly 230F while stirring often. Remove from heat, let cool for a few minutes, and add remaining powdered sugar. Use a hand mixer to beat in the sugar for a couple minutes. Let candy cool for 20 minutes. Divide candy into eight equal pieces and form each into 4 inch logs. Place on wax paper and let cool for one hour.

In a double boiler, add remaining caramels and water. Melt until smooth. Remove from heat, but keep hot water under the caramel so it doesn't firm up. Use a pastry brush to coat one of the logs with hot caramel. Roll in peanuts in a shallow dish. If any spots are not completely covered in peanuts, apply more caramel and stick back in peanuts. Repeat with the remaining logs.

Allow to cool completely before eating.

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## El Torito's Deep-Fried Ice Cream

---

20 ounces chocolate chip ice cream  
2 cups 4-grain flake cereal, crushed  
1 1/2 tablespoons sugar  
3 1/2 teaspoons ground cinnamon  
2 eggs  
1 teaspoon water  
4 (8-inch) flour tortillas  
Oil for deep-frying  
Cinnamon mixed with sugar  
Whipped cream  
4 maraschino cherries

Form ice cream into 4 balls. Place in baking pan and freeze solid, 2 hours or longer. Mix cereal, sugar and cinnamon. Divide equally between 2 pie plates or other shallow containers. Beat eggs with water.

Roll each ice cream ball in cereal mixture and press coating into ice cream. Dip coated ball in egg wash, then roll in second container of cereal mixture. Again press coating onto ice cream. Freeze coated ice cream balls solid, 4 to 6 hours.

Shape each tortilla into hourglass form (with narrow waist) by cutting off curved slice from 2 opposite sides. One end will serve as base for ice cream. Other end will be decorative fan.

Heat oil in wok or large deep-fryer. Place tortilla between 2 ladles or large spoons of different sizes (smaller ladle on top). Place tortilla so that base end is cupped in larger ladle to form basket, with back of upper fan supported by handle of larger ladle. Deep-fry until crisp. Drain and sprinkle with cinnamon-sugar. Set aside.

Deep-fry frozen coated ice cream balls 30 to 45 seconds. Place each fried tortilla in large-stemmed glass, with fan part of tortilla standing vertically above glass. Set fried ice cream ball in base of tortilla. Top with dollop of whipped cream and decorate with cherry.

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## Pepperidge Farm Sausalito Cookies

---

- 1 pound butter, softened
- 2 eggs
- 2 teaspoons vanilla
- 1 1/2 cups granulated sugar
- 1 1/2 cups brown sugar
- 1 teaspoon baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 5 cups flour
- 1 1/2 12 oz. packages semi sweet choc. chips
- 3 cups chopped macadamia nuts

Cream butter, eggs, and vanilla in bowl. In a different bowl, sift together the sugars, baking powder, baking soda, salt and flour. Combine the dry mixture with the egg/butter mixture. Add the chocolate chips and nuts. Shape into 1 inch balls, place 1 inch apart on ungreased cookie sheet. Bake at 375F for 10 to 11 min.

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## **Cracker Barrel Cherry Chocolate Cobbler**

---

1-1/2 cups flour  
1/2 cups sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cups butter  
1 (6 oz.) pkg. Nestle's semi-sweet chocolate morsels  
1/4 cups milk  
1 egg  
1 (21 oz.) can cherry pie filling  
1/2 cups nuts, finely chopped

Preheat oven to 350F. In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas. Melt over hot (not boiling) water, Nestle's semi-sweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes). Add milk and egg to melted chocolate and mix well. Blend chocolate into flour mixture. Spread cherry pie filling in bottom of 2 quart casserole. Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts. Bake at 350 F for 40 – 45 minutes. Serve warm with heavy cream.

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## Sbarro Rigatoni Ala Vodka

---

2 lbs. rigatoni  
24 oz. canned tomato sauce (plain)  
2 tablespoons olive oil  
2 cloves fresh garlic, minced  
1/2 teaspoon cracked red pepper  
1 tablespoon salt  
1/2 teaspoon black pepper  
1 teaspoon dried basil  
1/2 quart heavy cream  
1 1/2 oz. vodka  
1 oz. grated Romano Cheese  
1 oz. bacon bits  
1/2 oz. Italian parsley, chopped

In a medium sauce pan, heat oil until hot. Add garlic and saute until golden brown. Add tomato sauce, salt, red pepper, black pepper, and basil. Cook over medium heat, stirring occasionally, until thoroughly heated. Add heavy cream and vodka. Stir to mix and cook for a few minutes.

Boil rigatoni according to package instructions (do not overcook). In a mixing bowl, combine drained pasta with cream sauce. Mix thoroughly. Transfer to a serving bowl and sprinkle with grated cheese, bacon, and parsley.

Serve immediately.

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## **Chi-Chi's Baked Chicken Chimichangas**

---

2 1/2 cups chicken, cooked, shredded  
2 tablespoons olive oil  
1/2 cup onion, chopped  
2 garlic cloves, minced  
1/2 tablespoon chili powder  
16 ounces salsa (choice of hotness)  
1/2 teaspoon cumin  
1/2 teaspoon cinnamon  
pinch of salt  
6 – 10 inch flour tortillas, nice flexible ones;  
if stiff, warm before filling  
1 cup refried beans  
Olive oil (for basting)  
Sour Cream  
Guacamole

In large saucepan, saute onion and garlic in oil until tender. Stir in chili powder, salsa, cumin and cinnamon. Stir in shredded chicken. Let cool. Heat oven to 450. Grease rimmed 15 x 10 x 1 baking pan. Working with one tortilla at a time, spoon a heaping tablespoon of beans down center of each tortilla. Top with a scant 1/2 cup of the chicken mixture. Fold up the bottom, top and sides of tortilla; secure with wooden toothpicks if necessary. Place chimichangas in greased baking pan, seam side down. Brush all sides with the oil. Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes. Serve with sour cream and guacamole.

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## **Steak & Ale's Burgundy Mushrooms**

---

1 1/4 pounds mushrooms  
2 quarts water  
1/4 cup lemon juice  
4 tablespoons margarine  
3/4 cup yellow onions, diced  
1/2 cup Burgundy  
1 tablespoon beef bouillon granules  
1/4 teaspoon garlic powder  
1/3 teaspoon ground white pepper

Clean and thoroughly dry mushrooms. Combine water and lemon juice in covered saucepan. Bring to boil. In another saucepan, melt margarine and saute onions until glassy (about 5 minutes).

In a bowl, add spices and bouillon to Burgundy. Whisk until bouillon is dissolved. Add wine mixture to onions. Simmer over medium heat about 10 minutes (until alcohol has evaporated). Remove from heat.

Add mushrooms to boiling lemon water. Return to boil. Remove blanched mushrooms from heat and thoroughly drain. Add mushrooms to wine sauce and stir until blended.

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## Kraft Catalina Salad Dressing

---

1 cup sugar  
2 Teaspoon salt  
dash paprika  
1/2 Teaspoon chili powder  
1/2 Teaspoon celery seed  
1/2 Teaspoon dry mustard  
grated onion to taste  
1/2 cup vinegar  
2/3 cup ketchup  
1 cup vegetable oil

Place all ingredients into blender and mix.  
Store in jar in refrigerator.

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## Pizza Hut Dessert Pizza

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### Pizza Crust:

1 cup warm (105F) water  
2 cups flour  
1–1/2 tablespoons vegetable oil  
3/4 cup cake flour  
1 teaspoon salt  
1/4 teaspoon active dry yeast

### Fruit Filling:

1 – 21 oz. can pie filling (cherry, blueberry, or apple)

### Crumb Topping:

1/2 cup flour  
1/2 cup brown sugar  
1/2 cup quick oats  
1/2 cup firm butter or margarine  
1 teaspoon cinnamon

### Vanilla Glaze:

2 cups powdered sugar  
3 tablespoon Milk  
1 tablespoon Melted margarine or butter  
1 teaspoon vanilla

Combine yeast and warm water and let proof for 3 minutes. Add to other crust ingredients in a large bowl and knead for 10 minutes. Cover with plastic wrap, and allow to rise for about 12 hours.

Preheat oven to 500F. Roll the dough on a floured surface until it is about the diameter for your 16 inch pizza pan. Place in pan and form the dough to the edge. Brush with vegetable oil and prick with fork. Prebake for 3 minutes. Remove from the oven and spread with pie filling. Mix crumb topping ingredients with a fork or pastry blender. Spoon over pie filling. Return pizza to the oven and continue to bake for 10–15 minutes or until crust is light golden brown. Remove and drizzle with vanilla glaze.

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## Taco Bell Sante Fe Gordita's

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Sante Fe Sauce:

2 Tbs. mayonaise

2 Tbs. chili sauce

1 tsp lemon juice

2 tsp vinegar

Mix all ingredients together and chill.

Black Bean and Corn Salsa:

1 can black beans drained

1 small can whole kernal corn; drained

1 large red bell pepper; finely diced

1/2 onion; finely diced

2 tbs fresh cilantro; finely chopped

Mix all ingredients together and chill.

Slice cooked chicken breasts (leftovers!) into thin strips.

Pan grill flat bread (pita) on both sides until hot and flexible (microwave will work, but slightly drier).

Spread Sante Fe sauce on bread. Add Chicken.

Top with Bean Salsa, and cheese of your choice.

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## O'Charley's Baked Potato Soup

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3 lbs. red potatoes  
1/4 cup butter, melted  
1/4 cup flour  
2 quarts half-and-half  
1 pound block Velveeta cheese, melted  
White pepper, to taste  
Garlic powder, to taste  
1 tsp. hot pepper sauce  
1/2 lb. bacon, fried crisply  
1 cup cheddar cheese, shredded  
1/2 cup fresh chives, chopped  
1/2 cup fresh parsley, chopped

Dice unpeeled red potatoes into 1/2-inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until almost cooked. In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half-and-half, stirring constantly. Continue to stir until smooth and liquid begins to thicken. Add melted Velveeta. Stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally. Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

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