**Baked Spaghetti**

|  |  |
| --- | --- |
| **Ingredients:** |  |

1 (16 ounce) package spaghetti

1 pound ground beef

1 onion, chopped

1 (24 ounce) jar meatless spaghetti sauce

1/2 teaspoon seasoned salt

2 eggs

1/3 cup grated Parmesan cheese

5 tablespoons butter, melted

2 cups small curd cottage cheese, divided

4 cups shredded mozzarella cheese, divided

**Directions:**

Cook spaghetti according to package directions.

Meanwhile, cook and stir beef and onion in a large skillet until meat is no longer pink; drain. Stir in spaghetti sauce and seasoned salt; set aside.

Whisk eggs, Parmesan cheese, and butter in a large bowl. Drain spaghetti, add to egg mixture and toss to coat. Place half the spaghetti mixture into greased 9x13” pan. Top with half the cottage cheese, mozzarella, and meat sauce. Repeat layers. Cover with aluminum foil.

Bake at 350° for 40 minutes. Uncover and bake 20 to 25 minutes longer.

\*Note: I used a food processor to make the cottage cheese a uniform consistency.

Also I spray the foil with Pam before covering the pan.

**Classic White Bread in a Crockpot!**

**Ingredients**

1 envelope of active dry yeast (2 ¼ teaspoons)

1 teaspoon sugar

¼ cup warm water

1 egg

¼ cup vegetable oil

1 cup lukewarm water

1 teaspoon salt

¼ cup sugar

3 ½-4 cups flour, divided

**Directions**

In a bowl, combine yeast, 1 teaspoon sugar and ¼ cup warm water. Allow yeast to foam (5 minutes.) In bowl of an electric mixer or a food processor, add egg, oil, 1 cup lukewarm water, salt, ¼ cup sugar, 2 cups of flour and yeast mixture, beat two minutes on low. Stir in remaining flour. Place dough in greased 4-5 quart slow cooker. Cover and cook on high heat 2-3 hours. Remove with caution from slow cooker and let stand 5 minutes before slicing.

**Football Sandwiches**

**Ingredients**

8 individual white dinner rolls, like Kings Hawaiian  
12 oz. sliced Swiss cheese  
9 oz. thinly sliced honey ham  
4 oz. (1 stick) butter, melted  
2 tbsp. prepared mustard, preferably spicy brown or Dijon  
2 tbsp. poppy seeds  
1 tsp. Worcestershire sauce

**Instructions**

Slice the rolls in half using a serrated knife, and arrange bottom halves of rolls in a large casserole dish. Arrange a layer of cheese on top, followed by a layer of ham. Cover with the tops of the rolls.   
  
In a small bowl, whisk together melted butter, mustard, poppy seeds, and Worcestershire sauce until well combined. Drizzle the sauce evenly over the tops of the sandwiches, cover the pan with aluminum foil and allow to sit for at least 30 minutes, or overnight in the refrigerator. Bake in a 350° oven for 20-25 minutes, until the cheese is melted and the sandwiches are warmed through. Slice between the rolls, and serve warm or at room temperature.

**McCann's Irish Oatmeal Risotto**

3 tablespoons olive oil or butter

1/4 cup minced shallots

2 cloves garlic, peeled and minced

2 cups steel-cut Irish oatmeal

5 to 6 cups unsalted chicken or beef broth

Pinch saffron for color (optional)

2 tablespoons minced fresh parsley

1 tablespoon fresh lemon juice

1/2 cup grated parmesan cheese

Salt and pepper to taste

**Heat** olive oil in heavy saucepan over medium-high heat. When hot, add shallots and garlic. Saute for 3 minutes. Stir in oats and saute for about 5 minutes or until oats are glistening.

**Begin** by adding the hot broth 1/2 cup at a time (and saffron, if using), stirring continuously, until each 1/2 cup has been absorbed. When oats have absorbed enough broth to be a rich, creamy texture with a bit of chewiness left, they're done.

**Stir** in parsley, lemon juice, cheese, salt and pepper.

**Serve** hot. Serves 8.

**Reuben Sandwich Casserole**

1 32-ounce bag sauerkraut, well-drained  
1 pound deli-style corned beef, chipped  
8-ounce bottle Thousand Island dressing  
1 pound sliced or cubed Swiss cheese  
12 slices rye bread, cut into 1-inch cubes  
4 tablespoons butter, melted

Preheat the oven to 350 degrees.

Place a layer of sauerkraut on the bottom of a 13-by-9-by-2-inch casserole. Top with a layer of corned beef. Pour the dressing evenly over the beef. Top with the cheese to cover.

In a large bowl, toss the bread cubes with the melted butter to coat, then press the bread cubes gently onto the cheese layer. As the cheese melts, it will help the crispy bread cubes adhere.

Bake uncovered for 30 minutes. Let cool slightly, then cut into portions.  
Yield: Serves 6 to 8.

**Spinach Deviled Eggs**

1 dozen hard boiled eggs

½ cup frozen chopped spinach, thawed, drained and squeezed dry

¼ cup mayonnaise

¼ cup imitation bacon bits

1 teaspoon Heinz apple cider vinegar

1 tablespoon sugar

1 teaspoon ground black pepper

1/4 teaspoon salt

Cut eggs in half. Mix ingredients together with egg yolk (add more mayonnaise if needed). Stuff eggs and chill. Best made the night before.

**Super Easy Spinach Lasagne**

Total time: 45 minutes. Serves: 4

1 15 ounce jar Alfredo sauce

1 cup water

10 ounces frozen spinach, thawed, squeezed dry and chopped fine

1 tomato, cored and cut into ½-inch pieces

4 ounces fontina cheese, shredded (1 cup), divided

1/8 ounce dried porcini mushrooms, rinsed and minced

4 ounces (1/2 cup) ricotta cheese (do not use low fat or nonfat)

6 no-boil lasagna noodles

Adjust oven rack to middle position and heat oven to 425°F. Grease 8” square baking pan.

Combine Alfredo sauce, water, spinach, tomato, ½ cup fontina, and mushrooms in a bowl until uniform. Gently fold in ricotta, leaving some clumps. Spread ½ cup sauce mixture into prepared baking dish. Lay 2 noodles into dish, and top with 1 1/3 cups sauce mixture. Repeat layering of noodles and sauce mixture two more times.

Cover lasagna and bake until just warmed in center. Uncover, top with remaining ½ cup of fontina, and bake until cheese is just beginning to brown, 15-20 minutes. Let cool slightly and serve.

**Coffee and Cream Cookies**

1 cup white granulated sugar

1 cup packed brown sugar

1 cup salted butter, softened (2 sticks)

2 large eggs

1 teaspoon vanilla extract

½ cup strong coffee, room temperature

2 teaspoons instant coffee or instant espresso

2 teaspoons baking powder

3 ½ cups flour

2 cups white chocolate chips

60 mini marshmallows (1 per cookie)

Beat white sugar, brown sugar and butter in the bowl of an electric mixer until light and fluffy. Mix in eggs, one at a time, beating after each addition. Mix in the vanilla, strong coffee, instant coffee and baking powder. Mix in the flour. Take the bowl out of the mixer and mix in the white chocolate chips by hand. Cool dough for at least 3 hours. Grease cookie sheets or line with parchment paper. Drop using medium scoop onto the cookie sheets, 12 mounds of dough per sheet. Roll each mound by hand. Press a miniature white marshmallow down slightly into the center of each mound.

Bake in a preheated 350° oven for 10-15 minutes or until nicely browned.

Yield: 60 cookies.

**Pink Lemonade Cookies**

½ cup salted butter, softened (1 stick)

½ cup sugar

½ teaspoon baking powder

¼ teaspoon baking soda

1 large egg, beaten with a fork

1/3 cup frozen pink or regular lemonade concentrate, thawed

3 drops of liquid red food coloring (optional)

1 ¾ cups flour

In the bowl of an electric mixer, beat butter and sugar together until light and fluffy. Mix in the baking powder and baking soda. Mix in the beaten egg and the lemonade concentrate. Add food coloring (optional). Add the flour and mix well. Refrigerate dough for a few hours. Drop cookies using medium scoop, 2” apart on an ungreased or parchment paper lined cookie sheet. Bake in a preheated 350° oven for 10-15 minutes or until edges are golden.

Yield: 2 dozen cookies.