**November**

**PotLuck Dinners**

**Restaurant-Style Hashbrown Casserole**

Yields 5 servings

Ingredients

1 (2 lb.) package frozen hash brown potatoes, thawed

½ cup butter, softened

1 tsp salt

½ tsp ground black pepper

½ cup chopped onion

1 (10.75 oz.) can condensed cream of chicken soup

2 cups shredded cheddar cheese

Instructions

* Preheat oven to 350 degrees F (175 degrees C). Spray one 9x13 inch pan with non-stick cooking spray.
* In a large bowl, combine the potatoes, butter, salt, pepper, onions, soup and cheese. Gently mix and pour into prepared pan or dish.
* Bake in the preheated oven until browned, about 35 minutes.

**Pierogi Casserole**

Serves 6-8

Ingredients

3 (16-oz) boxes regular or mini Mrs. T’s cheddar pierogis

4 cups chicken broth

1-8oz package cream cheese

1 cup shredded cheddar cheese

1 ½ lbs. kielbasa, sliced

1 onion, chopped

Salt and pepper to taste

Instructions

* Combine all ingredients in a crockpot.
* Cook on high 3-4 hours or on low for 6 hours.

Notes

* This makes a lot of food, to reduce the recipe, use 2 boxes pierogis, 2-3 cups broth, ½ cup shredded cheese and 4 oz. cream cheese, adjusting to suit your taste.
* Tip: warm the cream cheese and chicken broth together in a small saucepan just until the cream cheese is melted to make it easier to combine the ingredients in the crockpot.
* Mini pierogis may fall apart in the casserole.

**Crock Pot Crack Hash Brown Potatoes**

Serves 8

Ingredients

1 20-ounce bag hash brown potatoes

1 cup sour cream

1 cup milk

1 tablespoon Ranch seasoning

2 cups Colby cheddar cheese shredded

1/2 teaspoon ground black pepper

4.3 ounces bacon crumbles

Instructions

* In a slow cooker, combine hash brown potatoes, sour cream, milk, Ranch seasoning, black pepper, 1 cup cheese, and half the bacon. Stir to combine. Sprinkle remaining cheese and bacon on top.
* Cook on high for 3 hours.
* Serve hot.

**Earthquake Cake**

Serves 16

Ingredients

1 1/2 cups shredded sweetened coconut

1 1/2 cups semi-sweet chocolate chips

1 box chocolate cake (plus ingredients called for on the box) – Duncan Hines Dark Chocolate cake mix was used for cooks and books

8 ounces cream cheese, softened, cubed

1/2 cup butter, cubed

4 cups powdered sugar

Instructions

* Preheat the oven to 350°F. Grease a 9×13 pan.
* In a large bowl combine the coconut and chocolate chips. Pour this mixture evenly into the bottom of the prepared pan. Set aside.
* In the bowl of your stand mixer fitted with the paddle attachment prepare the cake mix according to the package directions.
* Pour the cake batter on top of the coconut mixture.
* Place the cream cheese and butter in a medium saucepan over medium- low heat, stirring constantly to melt mixture together. Remove from the heat immediately and stir in the powdered sugar until the mixture is smooth.
* Carefully drizzle this on top of the cake batter. Try and smooth it out so it covers all of it. If it sinks it’s fine.
* Bake the cake for 45 minutes. The edges will be set and the center will be slightly loose.
* Allow the cake to cool for about 30 minutes and slice and serve for a gooey cake. You can also allow the cake to cool completely before serving.
* Store airtight, refrigerates for up to 3 days. Cake can be warmed in the microwave before serving.

**Pineapple Tart**

Filling

3 (medium-sized) cans pineapple

5 Tbsp. corn starch

1 cup sugar

Dough

4 cups flour

½ cup sugar

½ tsp salt

3 tsp baking powder

1 cup vegetable shortening

¾ cup milk

2 egg yolks

Icing

Powdered sugar

Milk

1 tsp vanilla

Instructions

* To make filling: drain cans of pineapple, then cook the juice with sugar and cornstarch until thick. Add chunks of pineapple and stir to combine.
* To make dough: Mix flour, sugar, salt and baking powder, then cut in shortening until crumbly. Mix together milk and egg yolks, then pour over flour mixture and mix to combine. Divide in half then roll between 2 pieces of wax paper, or flatten into tart pan.
* Cover dough with filling, then top with second half of dough. Bake at 350F for 30-35 min, then top with icing and nuts.
* To make icing: Put powdered sugar in a bowl with vanilla extract. Add a little milk at a time until desired consistency is reached.

**Kahlua Crinkles**

Makes 26

Kahlua Sugar

½ cup granulated sugar

2 tsp Kahlua

Cookie Dough

1 2/3 cup flour

½ cup unsweetened cocoa powder

1 ½ tsp baking powder

2 tsp instant expresso powder

½ cup (one stick) butter

1 cup sugar

1 tsp vanilla extract

2 Tbsp. Kahlua

2 eggs

Instructions

* Preheat oven to 350F. Line baking sheet with parchment paper.
* To make Kahlua sugar: In a small bowl with a fork mix Kahlua into granulated sugar until incorporated. Set aside.
* To make cookies: In a medium bowl, whisk flour. Cocoa powder, baking powder and expresso powder, set aside. In a separate bowl, cream butter, sugar vanilla and Kahlua until light and fluffy, about 4 min. Add eggs, one at a time, beat until incorporated. Gradually fold in flour mixture until well combined. Refrigerate for 1 hour.
* Using a medium scoop, shape the dough into a ball. Roll in Kahlua sugar and place on prepared baking sheet.
* Bake for 15 ½ minutes. Tops will be cracked and cookies will be puffy. Cool on rack.

**Fall Cheese Balls**

Makes 1

Ingredients

1-8oz block cream cheese, softened

1-8oz tub vegetable flavor cream cheese, softened

2 Tbsp. dry Hidden Valley Ranch mix

3 green onions, sliced

½ yellow or orange pepper, diced (save stem)

2 cups shredded cheddar cheese, divided

Plastic wrap

4 medium rubber bands

Optional- orange food coloring

Instructions

* With a mixer, beat together cream cheese, dry ranch and food coloring. Stir in 1 cup cheddar, onions and peppers.
* Lay out double layers of plastic wrap large enough to cover ball on a flat surface. Sprinkle remaining cheddar on wrap. Spoon mixture onto cheese ad using wrap, roll in cheese and shape into a ball.
* Wrap tightly. Use rubber bands to make grooves look like a pumpkin.
* Refrigerate at least 4 hours. Cut bands, gently re-shape if needed. Top with pepper stem as stem.
* Serve with crackers, celery, pita chips or bagel chips.

**Chicken Marsala Lasagna**

Serves 12

Ingredients

12 lasagna noodles

4 tsp Italian seasoning, divided

1 tsp salt

¾ lbs. boneless skinless chicken breast, cubed

1 Tbsp. olive oil

¼ cup onion, finely chopped

½ cup butter, cubed

½ lbs. baby Portobello mushrooms, sliced

12 cloves garlic, minced

1 ½ cups beef broth

¾ cup Marsala wine, divided

¼ tsp coarsely ground black pepper

3 Tbsp. cornstarch

½ fully cooked ham, finely chopped

1 carton (15 oz.) ricotta cheese

1 package (10 oz.) frozen chopped spinach, thawed and squeeze dry

2 cups shredded Italian cheese blend

1 cup grated parmesan cheese, divided

2 large eggs, lightly beaten

Instructions

* Cook noodles according to package directions, drain. Meanwhile, mix 2 Tbsp. Italian seasoning and salt; sprinkle over chicken breasts. In a large skillet, heat oils over medium-high heat. Add chicken, sauté until no longer pink. Remove and keep warm.
* In same skillet, cook onion in butter over medium heat, 2 min. Stir in mushrooms; cook until tender, 4-5 min longer. Add garlic; cook and stir 2 min.
* Stir in broth, ½ cup wine and pepper; bring to a boil. Mix cornstarch and remaining wine until smooth; stir into pan. Bring to a boil; cook and stir until thickened, about 2 min. Stir in ham and chicken.
* Preheat oven to 350F. Combine ricotta cheese, spinach, Italian cheese blend, ¾ cup Parmesan cheese, eggs and remaining Italian seasoning. Spread 1 cup chicken mixture into a greased 13x9-in baking dish. Layer with 3 noodles, about ¾ cup chicken mixture and about 1 cup ricotta mixture. Repeat layers 3 times.
* Bake covered, 40 min. Sprinkle with remaining Parmesan cheese. Bake, uncovered until casserole is bubbly and cheese is melted, 10-15 min. Let stand 10 min before cutting.
* To freeze: Cool unbaked lasagna; cover and freeze. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 min before baking. Preheat oven to 350. Cover lasagna in foil; bake as directed until heated through and a thermometer in the center reads 165F, increasing time to 4550 min. Sprinkle with remaining Parmesan cheese. Bake, uncovered, until bubbly and cheese is melted, 10-15 min. Let stand 10 min before cutting.

**Harissa Roasted Chicken**

Ingredients

1 ½ lbs. carrots

1 orange

1 lemon

¾ tsp kosher salt, divided

1 (2 ½ lb.) whole chicken

½ cup Mina Harissa Mild Moroccan Red Pepper Sauce

1 (0.75 oz) package fresh mint

1 bunch cilantro

2 oz. almonds, lightly salted

2 tsp. extra virgin olive oil

Instructions

* Preheat oven to 450F.
* Peel the carrots and cut in half lengthwise. Place on bottom of a roasting pan. Use a vegetable peeler to remove the peel of the orange in long strips, then add to the carrots. Squeeze the juice form half a lemon over the carrots. Add ¼ tsp kosher salt and toss together.
* Rinse chicken and pat dry. Place chicken, breast side down on a cutting board. Using poultry shears, cut along both sides of backbone and remove backbone. Discard or reserve for stock. Turn chicken skin side up, and open the underside of chicken like a book. Using the heel of your hand, press firmly against the breastbone until it cracks.
* Rub chicken with ¼ tsp salt and harissa sauce. Place chicken skin side up on top of carrots. Tuck wing tips under chicken so they don’t burn.
* Place in oven and let roast until cooked through, about 45 min. Remove chicken and let rest 10 min.
* De-stem mint and cilantro leaves and roughly chop almonds. Toss together. Squeeze over the juice of half a lemon, add 2 tsp olive oil and pinch of salt and toss together.