**Limoncello Cheesecake Squares**

Nonstick cooking spray

8 ounces purchased biscotti

6 tablespoons (3/4 stick) unsalted butter, melted

3 tablespoons grated lemon zest (I didn’t use)

1 (12-ounce) container fresh whole milk ricotta, drained, at room temperature

2 (8-ounce) packages cream cheese, at room temperature

1 1/4 cups sugar

1/2 cup limoncello liqueur

2 teaspoons vanilla extract (next time I would use lemon extract)

4 large eggs, at room temperature

Preheat the oven to 350 degrees F. Spray the bottom of a 9 by 9 by 2-inch baking pan with nonstick cooking spray.

Finely grind the biscotti in a food processor. Add the melted butter and 1 tablespoon of lemon zest, and process until the crumbs are moistened. Press the crumb mixture over the bottom (not the sides) of the prepared pan. Bake until the crust is golden, about 15 minutes. Cool the crust completely on a cooling rack.

Blend the ricotta in a clean food processor until smooth. Add the cream cheese and sugar and blend well, stopping the machine occasionally and scraping down the sides of the work bowl. Blend in the limoncello, vanilla, and remaining 2 tablespoons of lemon zest. Add the eggs one at a time, and pulse just until blended. Scrape down the sides of the bowl as needed.

Pour the cheese mixture over the crust in the pan. Place the baking pan in a large roasting pan. Pour enough hot water into the roasting pan to come halfway up the sides of the baking pan. Bake until the cheesecake is golden and the center of the cake moves slightly when the pan is gently shaken, about 1 hour (the cake will become firm when it is cold).

Transfer the cake to a rack; cool 1 hour. Refrigerate until the cheesecake is cold, at least 8 hours and up to 2 days. Cut the cake into squares and serve.

**Panda Express Orange Chicken**

2 large eggs, beaten

1/2 c. plus 1 tbsp. cornstarch, divided

1/4 c. all-purpose flour

kosher salt

Freshly ground black pepper

2 lb. boneless skinless chicken breasts, cut into 1” pieces

canola oil

2 cloves garlic, minced

1/2 tsp. minced ginger

1/2 tsp. red chili flakes

2/3 c. freshly squeezed orange juice

2 tbsp. soy sauce

1 tbsp. apple cider vinegar

1 tbsp. sweet chili sauce

1 tbsp. brown sugar

2 green onions, chopped

cooked white rice, for serving

Set up dredging station: In one bowl add eggs, and in a second bowl mix together 1/2 cup cornstarch, flour, salt, and pepper. Coat chicken pieces in egg, then toss in cornstarch mixture, making sure to tap off any excess.

In a large, deep skillet over medium-high heat, heat 1/4” oil. Once oil is shimmering, fry chicken in batches until golden and crispy, 4 to 5 minutes. Drain on paper towels.

In a small saucepan over medium heat, heat 1 tablespoon canola oil. Add garlic, ginger, and chili flakes and cook until fragrant, about 2 minutes. Whisk in orange juice, soy sauce, apple cider vinegar, chili sauce, and brown sugar. Bring to a simmer.

Meanwhile, in a small bowl, make cornstarch slurry: Mix remaining tablespoon cornstarch with 2 tablespoons water. Slowly whisk slurry into sauce to thicken, and bring back to a simmer. Once sauce starts to look syrupy, about 5 minutes, remove from heat.

Toss chicken with sauce and green onions. Serve over white rice.

**Little Debbie Homemade Oatmeal Cream Pies**

Makes: 30 small sandwiches

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

½ teaspoon salt

1 teaspoon cinnamon

2 teaspoons cocoa powder

½ cup butter, softened (do not melt)

½ cup shortening (I use butter flavored)

1½ cups brown sugar, packed

2 eggs

1 tablespoon molasses

1 teaspoon vanilla extract

1 cup raisin puree (1 cup of raisins pureed with ½ cup water)

¼ cup unsweetened coconut flakes, finely shredded (put in food processor with oatmeal)

2 cups instant oats (processed in a food processor to make oats smaller)

FROSTING RECIPE (double this recipe if you like things double stuffed!)

½ cup shortening (do not used butter-flavored)

1 tablespoon heavy cream

1 teaspoon vanilla extract

1 cup powdered sugar

7 oz Marshmallow creme (JetPuff)

1. Preheat oven to 350 F.
2. Line baking sheets with parchment paper and set aside.
3. In a medium bowl, sift together flour, baking powder, baking soda, salt and cinnamon. Set aside.
4. In a large bowl, cream together butter, shortening and brown sugar.
5. Mix in eggs.
6. Stir in vanilla extract and molasses.
7. Fold in raisin puree, coconut flakes and oats.
8. Add dry ingredients into wet ingredients.
9. Using a mini ice cream scoop, place about two tablespoons (2 scoops) worth of cookie dough on prepared pan about 2 inches apart.
10. Bake for 9-10 minutes.
11. Remove cookies from oven. (They will not be done all the way)
12. Let cookies rest on pan until they are finished baking (about 2-3 minutes. This will ensure a chewy cookie)
13. Place cookies on cooling rack to finish cooling.
14. To make the filling, cream together shortening and heavy cream.
15. Mix in vanilla and powdered sugar until creamy.
16. Mix in marshmallow creme.
17. Prepare cookies by spreading on a layer of filling and topping it with another cookie.
18. Wrap individually in plastic wrap and store in an airtight container.

**Notes**

Can also add a pinch of clove, ginger and nutmeg!

**Ruby Tuesday’s Creamy Mashed Cauliflower**

1 head [cauliflower](http://www.food.com/about/cauliflower-214)

3⁄4 cup [water](http://www.food.com/about/water-459)

1 tablespoon [cornstarch](http://www.food.com/about/cornstarch-137)

1⁄3 cup [heavy cream](http://www.food.com/about/heavy-cream-361)

1 teaspoon [granulated sugar](http://www.food.com/about/sugar-139)

3⁄4 teaspoon [salt](http://www.food.com/about/salt-359)

1⁄4 teaspoon [white pepper](http://www.food.com/about/pepper-337) (I used black pepper)

1⁄8 teaspoon [garlic powder](http://www.food.com/about/garlic-powder-501)

1⁄8 teaspoon [onion powder](http://www.food.com/about/onion-powder-502)

Divide head of cauliflower into florets that are roughly the same size.

Steam cauliflower pieces over boiling water for 15 to 20 minutes or until cauliflower is tender.

Drain the cauliflower and toss it in a bowl of ice water to end the cooking process.

When the cauliflower has cooled, put the florets in a food processor along with 1/4 cup water.

Puree the cauliflower on high speed until smooth, but with some very small pieces of cauliflower remaining for just a bit of texture.

Pour all of the pureed cauliflower into a medium saucepan.

Dissolve the cornstarch in the remaining 1/2 cup of water and add the solution to the cauliflower.

Add the cream, sugar and remaining spices and stir.

Set the saucepan over medium heat and cook, stirring often for 5 to 10 minutes or until thick.

**Rolling Rock Country Club Parmesan Chicken Crepes**

Crepes:

1 cup flour

¾ cup water

2/3 cup milk

2 T grated parmesan cheese

3 eggs

2 T oil

¼ t salt

Mix all of the above and refrigerate for 1 hour. Prepare crepes in an oiled Teflon coated skillet or omelette pan. Set aside on wax paper to cool. Yield: 8 nice size crepes.

Filling:

4 T butter, divided

½ lb. sliced mushrooms

¾ cup whipping cream

1 t. dried tarragon

1 t. chervil (optional)

2/3 cup grated parmesan cheese

2 cups cooked chicken or turkey chopped into bite sized pieces

Melted butter

Drizzle:

½ cup whipping cream & ½ cup parmesan (for drizzle)

Melt 2 T butter in a large skillet. Add mushrooms and saute for 2 minutes. Either boil off excess mushroom liquid or pour off. Add remaining 2 T of butter, cream, tarragon, and chervil. Cook on low for 5 minutes. Sprinkle mixture with parmesan and stir carefully. Add chicken or turkey and toss until coated well. Remove from heat.

Spoon about 1/3 cup of filling across the center of each crepe. Roll up and place in a buttered 13 x 9 baking dish (use toothpicks to keep the crepe filling intact). Brush the crepes with melted butter. Combine the drizzle ingredients and drizzle over the crepes. Cover with foil and bake at 450 for 15 – 20 minutes or until hot and bubbly.

Crepes can be made ahead and stored in the refrigerator for several hours before baking.

**Boston Market Copycat Sweet Potato Casserole**

*Serves 12*  
  
Sweet Potatoes  
3 ½ - 4 pounds sweet potatoes, peeled and cut into 1” pieces  
4 tablespoons (½ stick) unsalted butter  
¾ cup packed light brown sugar  
½ cup heavy cream  
1 teaspoon kosher salt  
1 tablespoon pure vanilla extract  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
  
Topping

2 cups mini marshmallows  
½ cup flour  
4 tablespoons butter unsalted butter  
6 tablespoons packed light brown sugar  
¼ cup old fashioned rolled oats  
¼ teaspoon ground cinnamon  
  
  
Fill a large pot with sweet potato pieces and water.  Bring to a boil over high heat.  Cook until fork tender.  Drain potatoes and place back into pot.  Mash potatoes with a potato masher or blend with an electric mixer, until mostly smooth.  Add remaining ingredients (except topping ingredients).  Mix until combined.  
  
Preheat oven to 350°F.  Grease an 8”x10” casserole dish (8x8 or 9x9 works too).  
  
Spoon sweet potatoes into casserole dish and smooth out.  Sprinkle top of sweet potatoes with marshmallows.  
  
Melt butter in a medium microwave safe bowl.  Add remaining ingredients.  Mix with a fork.  Sprinkle over top of casserole.  
  
Bake for 20-25 minutes until streusel is crisp and marshmallows are golden brown.  
  
Serve and enjoy!

**Salted Chocolate and Caramel Pretzel Bars**

12 ounces good quality semi-sweet chocolate chips, divided (I like [ghiardelli](https://www.amazon.com/gp/product/B000KNB4WA/ref=as_li_qf_sp_asin_il_tl?ie=UTF8&tag=taste03e-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B000KNB4WA&linkId=c5eb136ecd9e1b017bc1c00b23468b89" \t "_blank) best for melting)

8 ounces mini pretzel twists (half of a regular 16-ounce bag)

11 ounce bag [Kraft Caramel Bits](https://www.walmart.com/ip/Kraft-Premium-Unwrapped-Caramel-Bits-11-oz/10308416) or [from scratch](http://tastesbetterfromscratch.com/caramel-chocolate-dipped-pretzel-rods/)

Sea salt for sprinkling

Line a large, rimmed baking sheet with parchment paper.

Melt 8 ounces of the chocolate chips gently in the microwave (on low heat, stirring every 15 seconds) until smooth. Spread the chocolate evenly over the parchment. Immediately add the pretzel twists over the top (it's ok if they overlap!) and gently press them into the chocolate.

Add caramel bits to a microwave safe bowl with 2 tablespoons water and melt according to package instructions (on high for 2 minutes). Stir well and drizzle the melted caramel over the top of all of the pretzels.

Melt remaining 4 ounces of chocolate and drizzle over the caramel. Sprinkle with sea salt.

Refrigerate until hardened.

Cut or tear into pieces, Enjoy!

**Red Lobster Whipped Sweet Potatoes with Honey Roasted Pecans**

* 2 pounds sweet potatoes
* 2 cups pecans
* 2 tablespoons honey
* 1 tablespoon butter (for nuts)
* 1/4 teaspoon cinnamon
* 1/4 teaspoon salt
* 1/2 cup butter (for potatoes)
* 1/2 teaspoon salt (for potatoes)
* 1/3 cup brown sugar
* Butter for topping if desired.

Preheat oven to 350 degrees. Place sweet potatoes on a baking sheet, and bake until they are done. Medium sized sweet potatoes take about 40 to 45 minutes. Larger or smaller sweet potatoes cooking time will differ. Sweet potatoes are done when poked with a fork the fork will slide through the potato easily.

To make the nuts melt the 2 tablespoons of honey, and the 1 tablespoon of butter together. Add 1/4 teaspoon of cinnamon and 1/4 teaspoon salt to the honey mixture. Pour the honey sauce over the pecans. Spread on a baking sheet lined with parchment paper. Bake for 15 to 20 minutes. Stir the nuts several times while baking. Cook until golden brown.

To make the whipped sweet potatoes peel potatoes, and place into a mixing bowl. Add 1/2 cup butter, salt, and brown sugar. Use a mixer to whip the potatoes together.

Red Lobster places the potatoes in individual casserole dishes. You can place the potatoes in a casserole dish. Sprinkle with nuts and drizzle with melted butter if desired.

**Cracker Barrel Loaded Hash Brown Casserole**

* 1 pound sausage
* 2 to 3 tablespoons chopped red bell pepper
* 1/2 cup grated American cheese
* 1/2 cup grated sharp Cheddar cheese
* 1/2 cup grated Monterey jack
* 1/2 cup grated Colby cheese + 1 additional cup grated Colby cheese for topping casserole
* 2 tablespoons butter
* 2 tablespoons flour
* 2 cups milk
* 1 (2 lb.) package hash browns

Preheat oven to 350 degrees.

Brown sausage in a large skillet over medium heat, be sure to break the sausage into small bite sized pieces when browning. When sausage is almost done add 2 to 3 tablespoons of chopped red bell pepper into the sausage. Drain sausage when finished cooking.

Add 2 tablespoons of butter in a medium sized sauce pan. Add 2 tablespoons of flour to the butter. Allow the butter and flour to cook over medium heat for about 1 minute. You must cook the flour and butter mixture together so that the flour won't taste raw. Add 1/4 of the milk to the roux, and stir until thickened. Once the sauce is thick add another 1/4 of the milk, and stir until thickened. Finally add the remaining milk to the sauce once it has thickened. Once the sauce has gotten thick add the cheese and stir until the cheese has melted.

In a large bowl combine hash browns, cheese sauce, and sausage. Stir to combine. Pour mixture into a 13 x 9 inch baking dish. Top with additional grated Colby cheese. Bake in the oven for about 45 minutes.