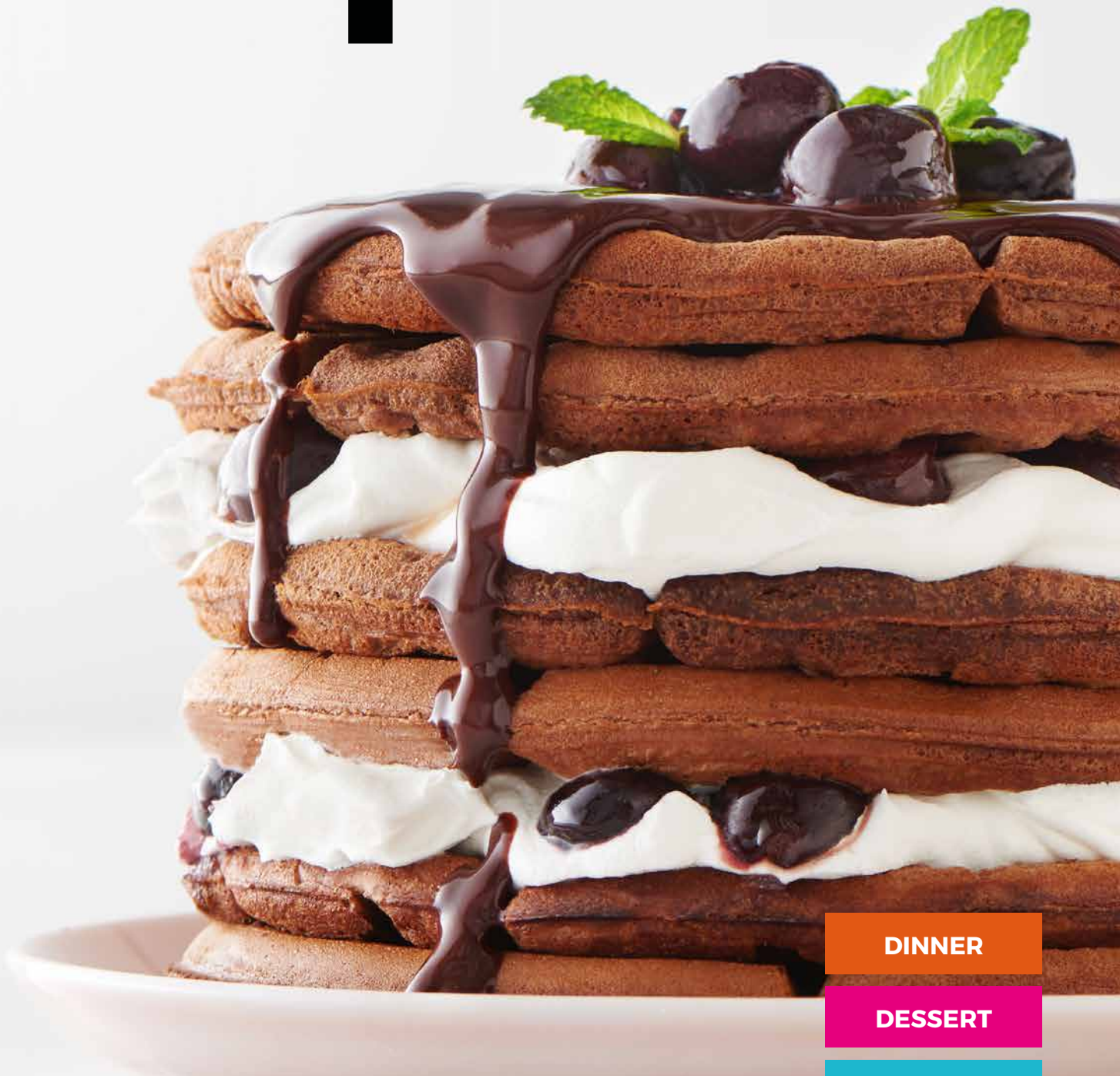


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DINNER

DESSERT

APPETIZER

DRINK

## Our Favorite Recipes

**DINNER - 3**

Balsamic-Glazed Cheesy Chicken Rolls  
Copycat Cracker Barrel™ Hashbrown Casserole  
Melt-In-Your-Mouth Baked Chicken  
BBQ Boneless Country Ribs  
Pork Chops with Grapes and Pistachio Nuts

**DESSERT - 8**

Chocolate Cheesecake Swirl Bundt Cake  
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**APPETIZER - 12**

Strawberry Shortcake Dip  
3-Ingredient Cranberry Brie Bites  
3-Ingredient Sweet and Sour Meatballs  
Nashville Hot Chicken Dip

**DRINK - 16**

Non-Alcoholic Orange Slush Punch  
Sparkling Pear Punch

PREP TIME:  
**25 min**

TOTAL TIME:  
**45 min**

SERVINGS:  
**6**



## Balsamic-Glazed Cheesy Chicken Rolls

Boring weeknight dinners just got an upgrade. We thinly sliced chicken, wrapped it around fresh, colorful vegetables then added cheese for good measure. And the balsamic glaze? You'll want to put it on everything.

### Ingredients

2 large chicken breasts, sliced into 1/4 inch filets (about 3 filets per breast)  
 1 large red bell pepper, cut in thin strips  
 1 medium zucchini, cut in thin strips  
 1 medium carrot, peeled and sliced into thin strips  
 1 small leek, sliced into thin strips  
 1 small yellow onion, cut in half and then into thin strips  
 6 1/4 inch thick strips of Swiss cheese  
 Dijon mustard  
 Salt and pepper

### Balsamic Glaze

1/4 cup quality aged dark balsamic vinegar  
 1/4 cup chicken broth  
 2 tablespoons dry red wine  
 2 teaspoons brown sugar  
 1 teaspoon Dijon mustard  
 1 teaspoon chopped fresh rosemary  
 1 clove garlic, minced

### Directions

1. To prepare the balsamic glaze, add the balsamic vinegar, chicken broth, red wine, brown sugar, Dijon mustard, rosemary, and garlic to a small saucepan and bring to a boil. Reduce the heat to a medium-low and simmer uncovered for 15 minutes.
2. For the chicken rolls, using a very sharp knife slice 3 full filets out of each chicken breast. Cutting the chicken while it's still semi-frozen will help make it easier to cut.
3. Slice the vegetables into thin strips.
4. Fry the vegetables in some olive oil over medium-high heat, sprinkling with some salt and pepper, until crisp-tender. Set aside.
5. Spread each chicken filet with Dijon mustard and sprinkle with salt and pepper.
6. Lay some vegetables slightly off-center from the middle of each filet, closer to the side you will start rolling from. Place a piece of cheese on top of the vegetables.
7. Roll up the filets and use a toothpick to secure them.
8. Heat a frying pan over medium-high heat. Once hot, add the oil and then add the chicken rolls.
9. Brown the chicken rolls on all sides, then place the lid on the pan, reduce the heat to medium and cook for a couple of minutes or until the chicken is cooked through.
10. Serve immediately drizzled with the balsamic glaze.

PREP TIME:

**15 min**

TOTAL TIME:

**60 min**

SERVINGS:

**12**

## Copycat Cracker Barrel™ Hashbrown Casserole

So creamy, so cheesy and so like the real thing, you never need to leave your house. Serve it up for a lazy Sunday brunch or an easy Wednesday night dinner; with this ultra-versatile dish, anything goes.

### Ingredients

2 pounds frozen hash browns, thawed  
1/2 cup butter, melted  
1 can (10.75 ounces) cream of chicken soup  
1 pint sour cream  
1/2 cup onion, chopped  
2 cups grated cheddar cheese  
1 teaspoon salt  
1/2 teaspoon pepper

### Directions

1. Preheat oven to 350° F. Spray 11 x 14 inch casserole or baking dish with cooking spray.
2. In large bowl, combine all ingredients and stir together. Spread evenly in prepared pan. Bake for 45 minutes until top is golden brown.

Trademarks referred to herein are the properties of their respective owners.

PREP TIME:

**15 min**

TOTAL TIME:

**60 min**

SERVINGS:

**4**

## Melt-In-Your-Mouth Baked Chicken

If there's an easier way to turn boneless, skinless chicken breasts into a killer, creamy cheese-topped dinner, we don't know what it is. And did we mention it only takes five ingredients?

### Ingredients

- 4 boneless skinless chicken breasts
- 1 container plain Greek Yogurt (5 ounce)
- 1/2 cup freshly grated Parmesan cheese
- 1 teaspoon seasoning salt
- 1 teaspoon garlic powder
- 1/2 teaspoon ground black pepper

### Directions

1. Preheat oven to 375° F. Spray baking dish with non-stick cooking spray.
2. Combine yogurt, Parmesan cheese, and seasonings.
3. Spread over chicken breasts. Bake for 45 minutes, or until chicken is cooked through and topping is browned.

PREP TIME:

**10 min**

TOTAL TIME:

**1 hr,  
40 min**

SERVINGS:

**4**

## BBQ Boneless Country Ribs

The secret behind these easy-to-eat boneless ribs (and why they're our one of our most popular recipes of all time) is the quick homemade barbecue sauce. Serve them for dinner and rake in the compliments.

### Ingredients

3 (or 4) pounds boneless thick-cut country-style ribs  
2 tablespoon olive oil  
1/2 large onion, sliced  
1/2 teaspoon seasoned salt  
1 cup ketchup  
1/4 cup worcestershire sauce  
1 teaspoon chili powder  
2 dashes red pepper sauce  
1-1/2 cups water

### Directions

1. Preheat oven to 450° F. In a baking dish, spread 1 tablespoon olive oil on bottom. Place ribs in dish, separating them slightly. Drizzle remaining 1 tablespoon olive oil over top of ribs, rubbing to spread. Sprinkle seasoned salt lightly over all. Place sliced onions on top of ribs. Roast ribs at 450° F for 30 minutes.
2. Meanwhile, in medium saucepan over medium heat, combine ketchup, worcestershire sauce, chili powder, red pepper sauce and water. Bring to boil. Reduce heat to low and continue to simmer sauce until it is reduced and thickened a bit.
3. After 30 minutes of roasting, pour BBQ sauce over ribs, reserving about a cup. Reduce heat to 350° F and bake ribs another 60 minutes (or longer, depending on thickness of ribs), until meat is tender. Baste ribs with sauce every 15 minutes while cooking.
4. Transfer ribs to plate and pour BBQ sauce over all.

PREP TIME:

**30 min**

TOTAL TIME:

**30 min**

SERVINGS:

**4**

## Pork Chops with Grapes and Pistachio Nuts

From the juicy pork chops and creamy goat cheese to the fresh grapes and crunchy pistachios, it's hard to say what the best part of this dish is. Better serve up seconds to get to the bottom of it.

### Ingredients

- 4 boneless pork chops (1 1/3 lb)
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 3 tablespoons butter
- 2 cups red seedless grapes
- 1 cup thinly sliced sweet onion
- 2 oz chèvre (goat) cheese, crumbled
- 1/4 cup chopped roasted salted pistachio nuts

### Directions

1. Rub pork chops with salt and pepper. In 12-inch nonstick skillet, melt 2 tablespoons of the butter over medium-high heat. Add pork; cook 3 to 4 minutes or until browned on first side. Turn pork; reduce heat to medium, and continue to cook 2 to 3 minutes longer or until pork is no longer pink in center (at least 145°F). Transfer to plate, and cover with foil to keep warm.
2. In same skillet, melt remaining 1 tablespoon butter over medium-high heat; add grapes and onion, and cook 5 to 7 minutes, stirring frequently, until onions soften and begin to brown on edges.
3. Pour grape mixture over pork. Top with cheese and pistachios.

PREP TIME:

**20 min**

TOTAL TIME:

**2 hrs,  
20 min**

SERVINGS:

**12**

## Chocolate Cheesecake Swirl Bundt Cake

What's black and white and blowing our minds? This crazy-good chocolate bundt cake with its gorgeous ribbon of delicious cheesecake, that's what. The dark chocolate drizzle and cream cheese icing take it over the top.

### Ingredients

#### Cream Cheese Filling

6 oz cream cheese, softened  
1/4 cup granulated sugar  
1 tablespoon Gold Medal™ all-purpose flour  
1 egg

#### Cake

1 box Betty Crocker™ SuperMoist™ dark chocolate cake mix  
1/4 cup Gold Medal™ all-purpose flour  
1 cup water  
1/2 cup vegetable oil  
2 eggs  
1/2 cup mini semisweet chocolate chips

#### Topping

2 oz cream cheese, softened  
2 to 3 teaspoons milk  
1 cup powdered sugar  
2 tablespoons heavy whipping cream  
1/2 cup mini semisweet chocolate chips

### Directions

1. Heat oven to 325°F. Grease and flour 12-cup bundt cake pan, or spray with baking spray with flour. In small bowl, beat 6 oz cream cheese with electric mixer on medium speed until smooth and fluffy. Beat in granulated sugar, 1 tablespoon flour and 1 egg until smooth; set aside.
2. In large bowl, beat cake mix, 1/4 cup flour, the water, oil and 2 eggs with electric mixer on medium speed 2 minutes; stir in 1/2 cup chocolate chips. Pour into pan.
3. Spoon cream cheese filling over batter, keeping it away from edge of pan. Run table knife through batter in zigzag pattern once around pan.
4. Bake 40 to 45 minutes or until toothpick inserted in center of cake comes out clean. Cool in pan 10 minutes. Turn pan upside down onto cooling rack; remove pan. Cool completely, about 1 hour.
5. In small bowl, beat 2 oz cream cheese and 2 teaspoons milk using whisk. Beat in powdered sugar until smooth. If too thick, add additional milk, 1 teaspoon at a time, until desired consistency. Spoon icing over cake.
6. In small microwavable bowl, microwave whipping cream uncovered on high 30 seconds or until cream just begins to simmer. Add 1/2 cup mini chocolate chips; stir until smooth. Place in small resealable food-storage plastic bag. Cut off small corner of bag; drizzle over white icing.

PREP TIME:  
**20 min**TOTAL TIME:  
**4 hrs,  
20 min**SERVINGS:  
**24**

# Crème Brûlée Cookie Bars

Crème brûlée walks into a bar—a COOKIE bar. (See what we did there?) Don't worry, this easy at-home riff on everyone's favorite restaurant dessert is so good, it more than makes up for that lame joke.

## Ingredients

### Cookie Base

1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix

2 tablespoons Gold Medal™ all-purpose flour

1/3 cup butter, melted

1 egg

### Custard Layer

5 egg yolks, room temperature

2 eggs, room temperature

1/2 cup granulated sugar

2 1/2 cups heavy whipping cream

1 tablespoon vanilla

Additional 1/3 cup granulated sugar, for topping

## Directions

1. Heat oven to 325°F. Spray bottom and sides of 13x9-inch pan with cooking spray. (Do not use glass; it cannot withstand the heat from the kitchen torch and may break.)

2. In large bowl, stir sugar cookie mix, flour, melted butter and egg until soft dough forms. Press evenly in bottom of pan. Bake about 10 minutes or until just set. Transfer to cooling rack to cool slightly. Reduce oven temperature to 300°F.

3. Meanwhile, in medium bowl, beat egg yolks, eggs and 1/2 cup sugar with whisk until thick. Beat in whipping cream and vanilla. Pour over cookie base in pan.

4. Bake 50 minutes to 1 hour or until custard layer is just set. Cool completely on cooling rack, about 1 hour; cover and refrigerate 2 hours.

5. Just before serving, sprinkle top of custard layer evenly with 1/3 cup sugar. Holding kitchen torch 3 to 4 inches from custard, caramelize sugar on custard by heating with torch about 2 minutes, moving flame continuously over sugar in circular motion. The sugar is partially melted at this point. Keep moving flame continuously over sugar in circular motion until sugar is melted and light golden brown. Let stand at room temperature about 1 minute or until caramelized sugar hardens before cutting into bars. Cut into 6 rows by 4 rows.

PREP TIME:

**10 min**

TOTAL TIME:

**30 min**

SERVINGS:

**1**


## Black Forest Cherry Waffle Cake

Chocolate and cherries and waffles and cake: all of our favorite things, all in one bite. The fact that it comes together in just 30 minutes only makes us love it more (if that's even possible).

### Ingredients

#### Waffles

2 cups Bisquick™ Original baking mix  
 1 1/3 cups milk  
 1/2 cup granulated sugar  
 1/4 cup unsweetened cocoa powder  
 2 tablespoons vegetable oil  
 1 egg  
 1 bag (12 oz) frozen sweet cherries,  
 thawed OR fresh cherries  
 Fresh mint leaves, for garnish

#### Whipped Cream

1 cup heavy cream  
 2 tablespoons granulated sugar

#### Ganache

1/2 cup heavy cream  
 6 ounces semi-sweet chocolate chips

### Directions

1. Heat waffle iron. In a large bowl, whisk together Bisquick, milk, sugar, cocoa powder, vegetable oil and egg just until smooth.
2. Lightly spray top and bottom grids of waffle iron with cooking spray. Carefully ladle 1/2 cup batter into the center of the iron; close and cook until done according to waffle iron or when the iron is no longer steaming. Carefully remove waffle from iron and set aside.
3. Repeat with remaining batter. Let waffles cool completely. In a large bowl or bowl of a stand mixer, whisk together heavy cream and sugar on high until stiff peaks form, about 5 minutes.
4. Stack two waffles on a serving plate. Top with half of the whipped cream, then a layer of cherries. Top with two more waffles. Top with remaining whipped cream and another layer of cherries. Top with remaining waffles.
5. In a small saucepan over medium heat, bring heavy cream to a boil. Pour over chocolate chips in a bowl and whisk vigorously until a smooth ganache forms. Cool slightly, then spoon over top of the waffle cake. Top with remaining cherries and garnish with mint.

PREP TIME:  
**15 min**TOTAL TIME:  
**1 hr,  
50 min**SERVINGS:  
**12**

## Banana Split Sundae Cake

This dessert has everything going for it: it's a dump cake (hello, easy!), it travels like a dream and unlike traditional banana splits, there's no risk of it melting before your second bite.

### Ingredients

#### Cake

- 1 can (20 oz) pineapple tidbits
- 1 box Betty Crocker™ SuperMoist™ yellow cake mix
- 1/3 cup vegetable oil
- 3 eggs

#### Toppings

- 1 container (8 oz) frozen whipped topping, thawed
- 2 cups sliced strawberries
- 1 banana, sliced
- 2 tablespoons chocolate-flavor syrup

### Directions

1. Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. Drain pineapple, reserving liquid. Reserve 3/4 cup pineapple tidbits for topping.
2. In large bowl, beat cake mix, remaining pineapple tidbits, 3/4 cup of the pineapple liquid, the oil and eggs using spoon or rubber spatula 1 minute. Spread batter evenly in pan.
3. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
4. Top cake with whipped topping; spread evenly. Just before serving, top with sliced strawberries, sliced banana and the 3/4 cup reserved pineapple tidbits. Drizzle with chocolate syrup.

PREP TIME:

**35 min**

TOTAL TIME:

**45 min**

SERVINGS:

**16**

## Strawberry Shortcake Dip

Why wait for dessert to have dessert? Sweeten up your appetizer game with this clever dip version of classic strawberry shortcake. It's almost too pretty to eat, but where there's a will, there's a way.

### Ingredients

#### Biscuits

1 can (16.3 oz) Pillsbury™ Grands!™ refrigerated biscuits  
2 tablespoons butter, melted  
1 tablespoon sugar

#### Dip

1 package (16 oz) fresh strawberries, stemmed and diced  
4 tablespoons sugar  
1 tablespoon vanilla  
1/2 teaspoon finely grated lemon peel  
1 package (8 oz) cream cheese, softened  
1 container (6 oz) Yoplait® Original vanilla yogurt  
2 tablespoons thinly sliced fresh mint leaves

### Directions

1. Heat oven to 375°F. Line large rimmed baking pan with cooking parchment paper. Separate dough into 8 biscuits. Cut each biscuit into 4 strips. Place on pan. Brush top and sides of each biscuit piece with melted butter; sprinkle with 1 tablespoon sugar. Bake 13 to 17 minutes or until golden brown. Cool 5 minutes.
2. Meanwhile, in medium bowl, mix strawberries, 1 tablespoon of the sugar, the vanilla and lemon peel. Let stand 5 minutes.
3. Meanwhile, place remaining 3 tablespoons sugar, the cream cheese and yogurt in medium bowl. With electric mixer, beat on medium speed until creamy and smooth. Spread cream cheese mixture on serving plate. Drain strawberry mixture, if necessary; spoon on top of cream cheese mixture. Sprinkle with mint leaves.

Serve dip with biscuits as dippers.

PREP TIME:  
**15 min**

TOTAL TIME:  
**30 min**

SERVINGS:  
**24**



## 3-Ingredient Cranberry Brie Bites

Flaky puff pastry, creamy brie and tart cranberries—that's all you need to pull together these fancy appetizers. We guarantee no one will believe you when you tell them how easy they are to make.

### Ingredients

1 package (17 1/4 ounces) frozen puff pastry, thawed  
1/2 lb Brie cheese  
1 cup cranberry sauce (purchased or homemade)

### Directions

1. Preheat oven to 375°F.
2. With a sharp knife or pizza cutter, cut the sheets into approximately 3 inch x 3 inch squares. Press each square into a muffin cavity.
3. Cube the cheese - about a 3/4 inch cube for each (you may have a little cheese left over). Place a cube of brie in the center of each puff pastry square. Top the brie with a small dollop (about 2 tsp) of cranberry sauce.
4. Bake about 10 minutes or until puff pastry corners are toasted lightly brown.
5. Let cool 5 minutes before serving.

PREP TIME:

**5 min**

TOTAL TIME:

**4 hrs**

SERVINGS:

**15**

## 3-Ingredient Sweet and Sour Meatballs

These hearty (and ridiculously easy) 3-ingredient meatballs are the party-perfect appetizer no one can resist. But then again, who would want to?

### Ingredients

- 1 (12 ounce) jar of chili sauce
- 1 1/2 cups grape jelly
- 2 pounds (32 ounces) frozen meatballs

### Directions

1. Pour meatballs into a slow cooker. Combine jelly and chili sauce in a small bowl and pour over meatballs.
2. Cook on low for 3-5 hours or until meatballs are heated through.
3. Serve with toothpicks.

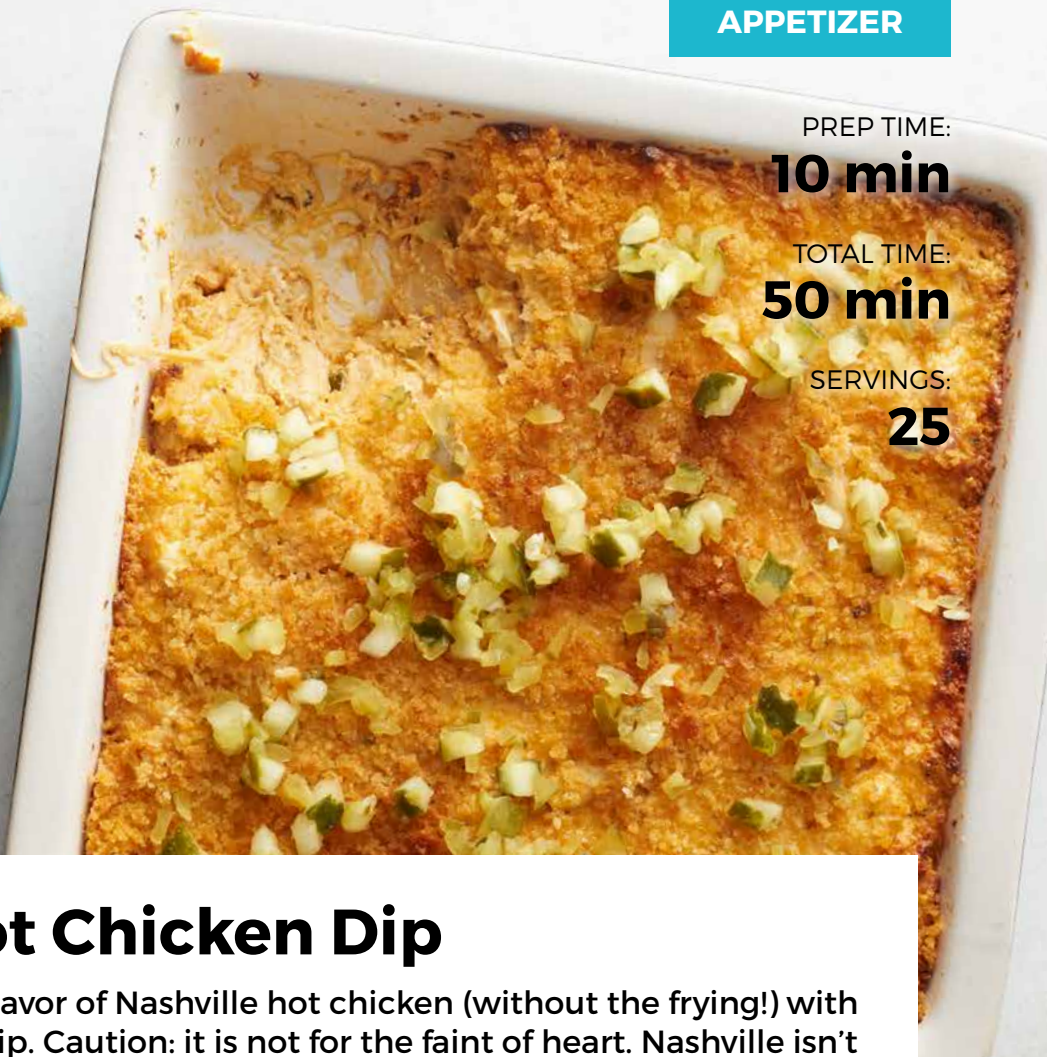
PREP TIME:

**10 min**

TOTAL TIME:

**50 min**

SERVINGS:

**25**

## Nashville Hot Chicken Dip

Get the authentic spicy flavor of Nashville hot chicken (without the frying!) with this bold and addictive dip. Caution: it is not for the faint of heart. Nashville isn't joking about that hot part.

### Ingredients

- 2 packages (8 oz each) cream cheese, cubed and softened
- 3 cups chopped cooked chicken
- 2 cups shredded mozzarella cheese (8 oz)
- 2 tablespoons ground red pepper (cayenne)
- 1 cup buttermilk ranch dressing
- 1/2 cup Progresso™ plain panko crispy bread crumbs
- 2 tablespoons butter, melted
- 1 bag (22 oz) frozen waffle fries
- 1/4 cup chopped dill pickles or dill pickle relish

### Directions

1. Heat oven to 450°F. Spray 8-inch square pan with cooking spray. In large bowl, stir cream cheese until smooth. Stir in chicken, mozzarella, red pepper and ranch dressing; spread in pan.
2. In small bowl, mix bread crumbs and melted butter. Sprinkle over dip mixture in pan. Cover with foil. Bake 25 to 30 minutes or until edges start to brown and dip is hot. Remove foil; bake 4 to 7 minutes longer or until bread crumbs are golden brown.
3. Meanwhile, place waffle fries on large rimmed baking pan. After dip has been baking 5 minutes, place waffle fries in oven, and bake 20 to 25 minutes or until fries are light golden brown.
4. Top dip with pickles or relish. Serve with waffle fries.

PREP TIME:

**5 min**

TOTAL TIME:

**8 hrs, 5 min**

SERVINGS:

**15**

## Non-Alcoholic Orange Slush Punch

Refreshingly sweet with a tart, citrus twist—you had us at punch. This big-batch drink takes a little more prep time since it needs to freeze overnight. But it's worth the wait. Trust us!

### Ingredients

- 1 packet (3 oz) Jell-O™ orange flavored
- 1 packet (3 oz) Jell-O™ cherry flavored
- 2 cups sugar
- 5 cups boiling water
- 8 cups orange juice
- 3 liters ginger ale

### Directions

1. In a large bowl, stir sugar with orange and cherry Jello. Add boiling water, whisking until gelatin and sugar is dissolved.
2. Add orange juice, stir.
3. Transfer mixture to two large freezer-safe containers. Freeze overnight.
4. To Serve: Place mixture in a large punch bowl. Use a wooden spoon to break the mixture up. Top with ginger ale.

Trademarks referred to herein are the properties of their respective owners.

PREP TIME:

**5 min**

TOTAL TIME:

**5 min**

SERVINGS:

**12**

## Sparkling Pear Punch

Nothing gets a party started like punch. This sparkling beauty skips the booze and goes all in on pear juice, lemon and ginger ale so everyone can enjoy—but if you wanted to spike your glass with vodka, we wouldn't tell.

### Ingredients

2 cups pear juice  
Juice of 1 lemon  
1/2 cup sugar  
2 liters ginger ale  
Sliced fresh pear

### Directions

1. Pour pear juice into large punch bowl.
2. Add lemon juice.
3. Stir in sugar.
4. Mix in ginger ale and top with fresh sliced pear.

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