**April-Deceptively Delicious Divas**

**Easy Stuffed Shrimp**

Prep: 20 minutes Total: 38 minutes, including marinating Makes 2 servings, about 5 shrimp each

½ pound large shrimp (about 10), peeled, cleaned

3 Tablespoons Kraft Zesty Italian Dressing, divided

2 Tablespoons Kraft 100% Grated Parmesan cheese

1 small clove garlic, minced (watch garlic)

1 Tablespoon chopped fresh parsley

6 Ritz crackers, crushed

Preheat oven to 400 degrees. Place shrimp and 2 Tablespoons of the dressing in resealable plastic bag; refrigerate 10 minutes to marinade.

Meanwhile, mix remaining 1 Tablespoon dressing and the remaining ingredients in small bowl until blended.

Remove shrimp from marinade; discard marinade.

Partially split each shrimp lengthwise by making a long cut along the underside of each shrimp, being careful to not cut all the way through the shrimp. Open shrimp slightly and place, cut sides up, in shallow baking dish. Spoon about 1 Tablespoon of the stuffing mix on top of each shrimp.

Bake 7-8 minutes or until shrimp are pink and cooked through.

Substitute: To switch up the flavor, try A.1. Steakhouse Marinade for Seafood Roasted Garlic with Lemon instead of Kraft Zesty Italian Dressing.

**Honey Orange Cake**

1 cup orange blossom honey (replaces 1 ¼ cups sugar)

4 eggs

1 Tablespoon grated orange zest (replaces 3 Tablespoons orange juice)

1 ½ cups flour with 1 teaspoon baking powder and a pinch of baking soda

Whisk together honey and eggs until frothy. Whisk dry ingredients into the wet, slowly.

Grease loaf pan. Bake at 350 degrees for 30 minutes, testing with toothpick and adding baking time as necessary.

**Southwest Stuffed Shells**

18 pasta shells, cooked and drained

16 ounce can of pumpkin

1 egg

½ cup Italian seasoned bread crumbs

½ cup grated Parmesan cheese

½ teaspoon nutmeg

16 ounce jar of salsa (or more to taste)

1 cup grated Monterey Jack cheese

Spread one cup of the salsa in a 13” x 9” baking pan.

Mix the pumpkin, egg, bread crumbs, and Parmesan in a bowl.

Stuff each of the shells with this mixture, and place filled shells, open side up in the pan. Top with remaining salsa.

Cover with foil, and bake at 350 degrees for 35 minutes.

Sprinkle with Monterey Jack cheese and serve.

**Chocolate Sauerkraut Cookies**

Makes 28 cookies

½ cup (1 stick) butter, room temperature

1 cup sugar

1 egg

1 cup well drained, finely chopped, well rinsed sauerkraut

1 teaspoon vanilla extract

1 ½ cups flour

1/3 cup unsweetened cocoa powder

½ teaspoon baking powder

½ teaspoon baking soda

Frosting or powdered sugar

Preheat oven to 350 degrees.

In bowl, cream butter, and sugar. Beat in egg; stir in sauerkraut and vanilla.

In large bowl, mix flour, cocoa, baking powder and baking soda.

Work dry ingredients into wet ingredients with wooden spoon.

Shape in heaping teaspoons (medium scoop), and set about 3” apart on greased cookie sheet.

Bake in preheated oven 10 minutes. Frost with chocolate frosting recipe below (or sprinkle powdered sugar before serving).

**Chocolate Frosting** (from *Southern Living*)

½ cup sugar

¼ cup butter

1/6 cup milk

¼ cup semi-sweet chocolate morsels

Combine sugar, butter, and milk in a saucepan. Bring to a boil, stirring constantly. Boil 1 minute, stirring constantly. Remove from heat; stir in morsels.

**P.F.Chang’s Chicken in Soothing Lettuce Wraps**

Serves 2-3 as an appetizer

**SPECIAL SAUCE**:

¼ cup granulated sugar

½ cup water

2 Tablespoons soy sauce

2 Tablespoons rice vinegar

2 Tablespoons ketchup

1 Tablespoon lemon juice

1/8 teaspoon sesame oil

1 Tablespoon Chinese hot mustard powder (see Tidbits)

2 teaspoons water

1-3 teaspoons chili garlic sauce

**STIR FRY SAUCE**

2 Tablespoons soy sauce

2 Tablespoons dark brown sugar

½ teaspoon rice vinegar

3 Tablespoons vegetable oil

2 skinless chicken breast fillets

1 cup diced water chestnuts

2/3 cup diced straw mushrooms

3 Tablespoons chopped green onion

1 teaspoon minced garlic (1 clove)

1 cup fried maifun rice sticks (see Tidbits)

4-5 iceberg lettuce cups

Make the special sauce (for spooning over your lettuce wraps) by dissolving the ¼ cup sugar in ½ cup water in a small bowl. Add 2 Tablespoons soy sauce, 2 Tablespoons rice vinegar 2 Tablespoons ketchup, 1 Tablespoon lemon juice, and 1/8 teaspoon sesame oil.

Mix well and refrigerate this sauce until you are ready to serve the lettuce wraps. Combine the 2 teaspoons water with the Chinese hot mustard, and set this aside as well. Eventually you will add your desired measurement of Chinese mustard and garlic chili sauce to the special sauce mixture to pour over the lettuce wraps.

Prepare the stir fry sauce by mixing the soy sauce, brown sugar, and rice vinegar together in a small bowl.

To prepare the filling for the lettuce wraps, bring 2 Tablespoons of the vegetable oil to high heat in a wok or large frying pan. Sauté the chicken breasts for 4-5 minutes per side, or until done. Remove chicken from the pan to cool, KEEP THE OIL IN THE PAN.

As the chicken cools, be sure the water chestnuts and mushrooms have been dice to about the size of small peas.

When the chicken can be handled, hack it up with a sharp knife so that no piece is bigger than a dime. With the work or pan on high heat, add the remaining Tablespoon of vegetable oil. Add the chicken, garlic, water chestnuts, and mushrooms to the pan. Add the stir fry sauce to the pan and sauté the mixture for a couple minutes. Then spoon into a dish lined with a bed of fried rice noodles (maifun).

Serve chicken with a side of lettuce cups. Make these lettuce cups by slicing the top off of a head of iceberg lettuce right through the middle of the head. Pull the lettuce cups off of the outside of this slice.

Make the special sauce at the table by adding your desired measurement of mustard and chili sauce to the special sauce blend; 1 teaspoon each of mustard and chili sauce for mild, 2 teaspoons each for medium and 3 teaspoons of each for hot. Stir well.

Assemble lettuce wraps by spooning filling into a lettuce cup, adding special sauce over the top, and folding it up like a taco.

Tidbits:

Follow the directions on the package for frying the maifun (rice sticks) – usually by pouring 2” of vegetable oil into a pan and heating to around 400 degrees. Add maifun, a little at a time, and when it floats to the top, remove it to a paper towel. The rapid noodle expansion is actually quite exciting.

Rather than powdered Chinese hot mustard, use the kind that comes already prepared in the bottle so that you don’t have to add water.

**Mandarin Orange Cake**

1 yellow cake mix

4 eggs

2/3 cup oil

1 can mandarin oranges and juice

Bake at 350 degrees for 25-30 minutes.

Icing:

1 large container of Cool Whip

1 small instant vanilla pudding mix

20 ounce can of crushed pineapple, drained (Use some juice to moisten, if needed.)