**Creamy Pumpkin Soup**

* 1/4 cup (1/2 stick) butter or margarine
* 1 small onion, finely chopped
* 1 clove garlic, finely chopped
* 2 teaspoons packed brown sugar
* 1 can (14 1/2 fluid ounces) chicken broth
* 1/2 cup water (optional – use only if needed to thin soup)
* 1/2 teaspoon salt (optional)
* 1/4 teaspoon ground black pepper
* 1 can (15 ounces) [LIBBY'S® 100% Pure Pumpkin](http://www.verybestbaking.com/products/3929/libbys/libbys-100-pure-pumpkin/)
* 1 can (12 fluid ounces) [NESTLÉ® CARNATION® Evaporated Milk](http://www.verybestbaking.com/products/3804/carnation/nestle-carnation-evaporated-milk/)
* 1/8 teaspoon ground cinnamon
* Garnishes: sour cream, use popcorn as croutons

**MELT** butter in large saucepan over medium heat. Add onion, garlic and sugar; cook for 1 to 2 minutes or until soft. Add broth, water, salt and pepper; bring to a boil, stirring occasionally. Reduce heat to low; cook, stirring occasionally, for 15 minutes. Stir in pumpkin, evaporated milk and cinnamon. Cook, stirring occasionally, for 5 minutes. Remove from heat.  
  
**TRANSFER** mixture to food processor or blender (in batches, if necessary); process until smooth. Return to saucepan. Serve warm with 1 tablespoon of sour cream. Yield: 5 servings.

Options: 1 rib celery, finely chopped, 2 teaspoons Balsamic vinegar, 1 teaspoon Dijon mustard. Pulse in food processor or blender.

**Roasted Beets ‘n’ Sweets**

6 medium beets, peeled and cut into chunks

2 ½ tablespoons olive oil, divided

1 teaspoon garlic powder

1 teaspoon kosher salt

1 teaspoon ground black pepper

1 teaspoon sugar

3 medium sweet potatoes, cut into chunks

1 large sweet onion, chopped

1. Preheat oven to 400 degrees F.
2. In a bowl, toss the beets with 1/2 tablespoon olive oil to coat. Spread in a single layer on a baking sheet.
3. Mix the remaining 2 tablespoons olive oil, garlic powder, salt, pepper, and sugar in a large resealable plastic bag. Place the sweet potatoes and onion in the bag. Seal bag, and shake to coat vegetables with the oil mixture.
4. Bake beets 15 minutes in the preheated oven. Mix sweet potato mixture with the beets on the baking sheet. Continue baking 45 minutes, stirring after 20 minutes, until all vegetables are tender. Serves 6.

**Sweet Potato Balls**

4 large sweet potatoes (about 2 ½ pounds)

2/3 cup packed light brown sugar

1 tablespoon orange juice

½ teaspoon grated nutmeg

2 cups sweetened shredded coconut

½ cup granulated sugar

1 teaspoon ground cinnamon

8 large marshmallows

1. Preheat oven to 400F.
2. Please the sweet potatoes in a medium baking dish and bake until they are soft to the touch, about 1 hour. Remove the sweet potatoes but leave the oven on. Reduce the oven temperature to 350F and line a baking sheet with foil. (The potatoes can be baked the day before and kept covered in the fridge with their skins on.)
3. When the sweet potatoes are cool enough to handle, peel them. Place them in a large bowl and mash well. Stir in the brown sugar, orange juice, and nutmeg.
4. In a medium bowl, toss the coconut with the granulated sugar and cinnamon. Press the sweet potato mixture around each marshmallow to create 8 balls, then roll the balls in the coconut mixture. Place on the prepared baking sheet.
5. Bake until browned and bubbling, 15 to 20 minutes. Watch carefully for the last few minutes of cooking; the expanding marshmallows can cause the potato balls to burst open. Serves 4 to 6.

**Crispy Prosciutto Wrapped Asparagus**

If you can't find the Philadelphia Cooking Creme, feel free to omit (the Crispy Prosciutto Wrapped Asparagus is great as-is!) or substitute with 1/4 cup Philadelphia Cream Cheese mixed with 2 tablespoons mayonnaise + 2 tablespoons water and your favorite chopped fresh herbs.

1 pound asparagus, tough ends trimmed and discarded  
8 ounces prosciutto, very thinly sliced  
1 tablespoon olive oil  
1/2 cup Philadelphia Cooking Creme   
1 tablespoon water

1. Preheat the oven to 400F. Wrap 2 asparagus spears with a slice of prosciutto. Place spears on baking sheet. Drizzle olive oil on the tips and ends of the asparagus (avoiding the prosciutto). Roast for 8-10 minutes, until the asparagus is cooked through and the prosciutto becomes crispy.

2. In a small bowl, whisk together the Philadelphia Cooking Cream with the water. Microwave on medium setting for 45 seconds.

3. Plate the asparagus and drizzle the Philadelphia Cooking Cream over the asparagus. Serve immediately. Serves 4.

**Prosciutto Wrapped Asparagus – Pan Fried**

* 6 ounces sliced prosciutto, halved horizontally
* 1 pound asparagus, trimmed
* 1 tablespoon olive oil

* Working one at a time, wrap halved prosciutto slice on each asparagus spear at an angle, covering the entire length of the spear. Repeat with remaining prosciutto and asparagus.
* Heat olive oil in a large skillet over medium high heat. Add asparagus and cook until prosciutto is crisp and asparagus is tender, about 2-3 minutes.
* Serve immediately. Serves 4.

**Brussel Sprouts Casserole with Pancetta and Asiago Cheese**

**1 ¼** pounds Brussels sprouts, trimmed and coarsely chopped

**1** cup chopped carrots (2 medium)

**3** ounces [pancetta](http://www.bhg.com/recipes/how-to/cooking-techniques/cooking-with-pancetta-and-prosciutto/) or 8 slices bacon, chopped

**¼** cup finely chopped shallots (2 medium) or 1/2 cup [chopped onion](http://www.bhg.com/recipes/how-to/cooking-basics/chopping-an-onion/) (1 medium)

**1** tablespoon butter

**3** cloves garlic, minced

**1** tablespoon [all-purpose flour](http://www.bhg.com/recipes/how-to/cooking-basics/tips-for-measuring-flour/)

**1** cup finely [shredded Asiago or Parmesan cheese](http://www.bhg.com/videos/m/67373833/how-to-shred-cheese.htm) (4 ounces)

**½** teaspoon salt

**½** teaspoon ground black pepper

**1** cup whipping cream

**1** tablespoon coarse ground mustard

Dash crushed red pepper

**½** cup panko (Japanese-style bread crumbs) or other coarse bread crumbs

1. Preheat oven to 400 degrees F. Lightly grease a 1 1/2-quart au gratin dish or casserole. In a large saucepan cook Brussels sprouts and carrots in lightly salted boiling water for 5 to 6 minutes or until tender; drain well. Return vegetables to saucepan.
2. Meanwhile, in a large skillet cook pancetta over medium heat until crisp. Using a slotted spoon, transfer pancetta to paper towels to drain, reserving drippings in skillet. Add shallots, butter, and garlic to drippings in skillet; cook and stir for 30 seconds. Stir in flour. Stir shallot mixture into the vegetables in saucepan. Stir in pancetta, 1/2 cup of the cheese, the salt, and black pepper. Spoon Brussels sprouts mixture into the prepared dish.
3. In a small bowl stir together cream, mustard, and crushed red pepper. Pour mixture over Brussels sprouts mixture. In another small bowl stir together the remaining 1/2 cup cheese and the panko. Sprinkle over Brussels sprouts mixture.
4. Bake for 15 to 20 minutes or until mixture is bubbly and topping is golden.

**To Make Ahead:**

Chop the Brussels sprouts and carrots. Place in an airtight container; cover. Chill for up to 24 hours.

**Vegetarian Pasta Shells**

|  |  |
| --- | --- |
|  | 1/2 cup chopped green onions |

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| --- | --- |
|  | 1/2 cup shredded carrot |

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|  | 1/2 cup diced yellow summer squash | | | | |
|  | | | 1 teaspoon olive oil |
|  | | 1 garlic clove, minced | | |

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|  | 2 cups reduced-fat ricotta cheese |

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|  | | | 1/2 cup shredded part-skim mozzarella cheese |
|  | | 2 egg whites | | |
|  | 2 tablespoons minced fresh basil *or* 2 teaspoons dried basil | | | | |

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| --- | --- |
|  | 3/4 teaspoon salt |

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|  | 1/8 teaspoon pepper |

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|  | 1-1/2 cups meatless spaghetti sauce, *divided* |

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|  | | 15 jumbo pasta shells, cooked and drained | |
|  | 1/2 cup shredded Parmesan cheese   1. In a nonstick skillet, saute the onions, carrot and squash in oil until tender. Add garlic; saute 1 minute longer. Stir in the ricotta, mozzarella, egg whites, basil, salt and pepper. 2. Spread 1 cup of spaghetti sauce into a 3-qt. baking dish coated with cooking spray. Stuff pasta shells with cheese mixture; arrange in prepared dish. Top with the remaining spaghetti sauce; sprinkle with Parmesan. 3. Cover and bake at 350° for 40-45 minutes or until heated through. **Yield:**5 servings.   **Fennel, Arugula and Strawberry Salad**  1 cup white balsamic vinegar 1 large fennel bulb with fronds 3 ounces (about 4 cups) baby arugula 1 cup sliced almonds, toasted Kosher salt and freshly ground black pepper 1 pint strawberries, hulled and quartered lengthwise  Put the balsamic vinegar in a small saucepan and bring to a simmer over medium-high heat. Cook until the vinegar is reduced to about 1/3 cup and syrupy, about 15 minutes; cool to room temperature.  Remove the feathery fronds from the fennel bulb and chop. Remove the core from the fennel and, using a mandoline slicer or a knife, shave the fennel into very thin slices. Add to a salad bowl along with the arugula and almonds. Drizzle the reduced vinegar over the greens, season with salt and pepper, to taste, and toss until coated. Sprinkle the strawberries and chopped reserved fennel fronds over the top and serve immediately. Serves 4.  **Savory Sausage-Swiss Muffins**   * 1/2 pound mild or spicy ground pork sausage * 1 3/4 cup biscuit mix * 1/2 cup (2 ounces) shredded Swiss cheese * 3/4 teaspoon ground sage * 1/4 teaspoon dried thyme * 1 large egg, lightly beaten * 1/2 cup milk  1. Preheat the oven to 375 degrees. Brown [sausagehttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mrfood.com/Bread/Savory-Sausage-Swiss-Muffins-4576) in a skillet over medium heat, stirring until it crumbles. Drain well. 2. Combine sausage, biscuit mix, and next 3 ingredients in a bowl; make a well in center of mixture. 3. Combine egg and milk; add to dry ingredients, stirring just until dry ingredients are moistened. Spoon batter into greased muffin pans, filling two-thirds full. 4. Bake at 375 degrees for 22 minutes or until golden. Serve warm. Store leftovers in refrigerator. Makes 12. 5. **Pumpkin Dip**   1 small can pumpkin  1 container cool whip  1 package vanilla pudding  Mix all together and serve.  **Caramel Apple Cheesecake** | |

2 cups crushed graham crackers

¼ cup sugar

1 stick butter, melted

2 (8 oz.) cream cheese, softened

4 cups powdered sugar

12 oz. cool whip

Apples, thinly sliced or cut into bite size pieces

Caramel Sauce

Mix together graham crackers, sugar and butter in a bowl. Press evenly into the bottom of a 9 x 13 baking dish. Mix together cream cheese and powdered sugar in a bowl. Fold in cool whip. Spread mixture evenly over graham cracker mixture. Top with apples and drizzle with caramel sauce.

**Grape Salad**

* 2 lbs green grapes, cleaned
* 2 lbs red grapes, cleaned
* 8 ounces sour cream
* 8 ounces cream cheese, softened
* 1/2 cup granulated sugar
* 1 teaspoon vanilla extract

Topping:

* 1 cup brown sugar
* 1 cup crushed pecans

1. In a large bowl, blend together sour cream, cream cheese, sugar, and vanilla until smooth.
2. Stir in the grapes.
3. In a small bowl, mix brown sugar and pecans together. Sprinkle evenly over top of grape mixture covering completely.
4. Cover and chill for at least two hours or overnight.

**Pumpkin Dip**

Two 8-ounce packages cream cheese, softened

One 16-ounce package confectioners’ sugar, sifted

One 15-ounce can pumpkin

2 teaspoons ground cinnamon

½ teaspoon ground nutmeg

Gingersnaps

* 1. Place the cream cheese in a medium bowl. Beat with a mixer at medium speed until creamy.
  2. Add the confectioners’ sugar gradually and beat until blended. Add the pumpkin, cinnamon, and nutmeg; beat until well blended.
  3. Cover with plastic wrap and refrigerate for 2 hours to allow the flavors to blend. Serve with Gingersnaps.