**Jo’s ARTICHOKE CHICKEN**

(adapted from Donna Giblin’s recipe on The Chew)

* 3 1/2-4 pound chicken legs and thighs, or 2 1/2 pounds of boneless chicken tenders cut into uniform bite size pieces
* salt and pepper

1 1/2 cups marinated artichoke hearts, halved (I used Kirkland’s brand from COSTCO)

* 1 large onion, cut into chunks
* 1 pound white button mushrooms, halved or quartered
* 1 green pepper, cut into chunks
* 1 red pepper, cut into chunks
* 2 tablespoons brown mustard (I used French’s Spicy Brown)
* 1 clove garlic, minced
* 1/4 cup olive oil
* 1/4 cup red wine vinegar
* 1/4 cup red wine (I used Carlo Rossi Burgundy)
* 1/4 teaspoon dried basil
* 1/4 teaspoon dried thyme
* 1/4 teaspoon dried tarragon (optional) (I did not use)
* 1 bay leaf
*

Place chicken, skin side up, in a 9” x 13” baking pan.  Sprinkle the chicken with salt and pepper. Distribute artichokes, onions, mushrooms and peppers evenly over the top.  Combine mustard, garlic, olive oil, red wine vinegar, red wine, and dried spices. Pour over the chicken. Do not cover the chicken. Bake at 350º for 1 1/2 hours, basting every ½ hour.

**Caramelized Ham and Swiss Buns**

**TOTAL TIME:**Prep: 25 min. + chilling Bake: 30 min.

**MAKES:**12 servings

1 package (12 ounces) Hawaiian sweet rolls, split

1/2 cup horseradish sauce

12 slices deli ham

6 slices Swiss cheese, halved

1/2 cup butter, cubed

2 tablespoons finely chopped onion

2 tablespoons brown sugar

1 tablespoon spicy brown mustard

2 teaspoons poppy seeds

1-1/2 teaspoons Worcestershire sauce

1/4 teaspoon garlic powder

1. Spread roll bottoms with horseradish sauce. Layer with ham and cheese; replace tops. Arrange in a single layer in a greased 9-in.-square baking pan.
2. In a small skillet, heat butter over medium-high heat. Add onion; cook and stir 1-2 minutes or until tender. Stir in remaining ingredients. Pour over rolls. Refrigerate, covered, several hours or overnight.
3. Preheat oven to 350°. Bake, covered, 25 minutes. Bake, uncovered, 5-10 minutes longer or until golden brown. **Yield:**1 dozen.

**Pineapple Cheeseball**

16 oz. cream cheese, softened

20 oz. crushed pineapple, drained

Almonds

Combine all of the above ingredients and chill.

**Betty’s Banana Bread**

1 stick (1/2 cup) butter or margarine

3 very ripe bananas

1 egg

½ cup sugar

¼ cup brown sugar

2 cups flour

1 t. baking soda

1 t. salt

1 t. vanilla

1 egg

3 T. oil

1 t. cinnamon

½ t. ground cloves

½ t. nutmeg or allspice

½ cup chopped nuts (optional)

Blend together butter and bananas. Mix in 1 egg, sugar and brown sugar. In a bowl, mix together remaining ingredients and add to the banana mixture. Bake at 350 for 40 minutes. Serve with butter or clotted cream. Yield: 1 loaf or 12 muffins.

**Potluck Meatballs**

Meatballs:

2 pounds ground beef
1 cup unseasoned breadcrumbs
1/2 cup grated onion
1/4 cup minced fresh parsley
2 eggs
Red pepper flakes, as needed
Salt and freshly ground black pepper
2 tablespoons olive oil
2 tablespoons butter

Sauce:

1 can beef consomme
1 can beef broth
2 tablespoons spicy brown mustard
2 tablespoons tomato paste
2 tablespoons cornstarch

For the meatballs: Place the ground beef, breadcrumbs, onion, parsley, eggs, red pepper flakes and some salt and pepper in a large bowl and mix together thoroughly. Form the mixture into uniform-size balls.

Heat the oil and butter in a large pan. When hot, begin frying the meatballs in batches, setting them aside on a plate or baking sheet when brown. You may need to drain any excess fat from the pan during the frying process. Continue frying until all the meatballs are browned. Set aside.

For the sauce: Add the beef consomme and three-quarters of the can of beef broth to the meatball pan, reserving the remaining broth in a small bowl. Add the mustard and tomato paste to the pan, then stir and bring to the boil.

Add the cornstarch to the reserved beef broth and whisk so there are no lumps. As the sauce starts to boil, add the cornstarch mixture. When the sauce has thickened after a few minutes, return the meatballs to the pot and stir to make sure they are all coated in sauce. Continue to simmer until the meatballs are cooked through, about 45 minutes.

**Macaroni and Cheese**

1 to 1 ½ cups uncooked elbow macaroni, rigatoni or spinach egg noodles (about 6 ounces)

¼ cup butter or margarine

1 small onion, chopped (about ¼ cup)

½ t. salt

¼ t. pepper

¼ cup flour

1 ¾ cups milk

8 ounces process sharp American or Swiss cheese, process American cheese loaf or process cheese spread loaf, cut into ½ inch cubes

Cook macaroni. Cook and stir butter, onion, salt, and pepper over medium heat until onion is slightly tender. Blend in flour. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute; remove from heat. Stir in cheese until melted.

Place macaroni in ungreased 1 ½ quart casserole. Stir cheese sauce into macaroni. Cook uncovered in 375 oven for 30 minutes. Makes 5 servings.

**Shortbread Cookies**

3/4 pound unsalted butter, at room temperature
1 cup sugar, plus extra for sprinkling
1 teaspoon pure vanilla extract
3 1/2 cups all-purpose flour
1/4 teaspoon salt
6 to 7 ounces very good semisweet chocolate, finely chopped

Preheat the oven to 350 degrees F.

In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.

Roll the dough 1/2-inch thick and cut with a 3 by 1-inch finger-shaped cutter. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.

When the cookies are cool, place them on a baking sheet lined with parchment paper. Put 3 ounces of the chocolate in a glass bowl and microwave on high power for 30 seconds. (Don't trust your microwave timer; time it with your watch.) Stir with a wooden spoon. Continue to heat and stir in 30-second increments until the chocolate is just melted. Add the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth. Stir vigorously until the chocolate is smooth and slightly cooled; stirring makes it glossier.

Drizzle 1/2 of each cookie with just enough chocolate to coat it.

**Cream Cheese Pie**

Crust:

½ stick margarine, melted

1 cup crushed graham crackers (1 package less 4 squares)

3 T. sugar

Filling:

12 ounces cream cheese, softened

Pinch of salt

2/3 cup sugar

2 eggs

½ - 1 t. vanilla

For the crust, mix together all of the ingredients and pat into an 8” pie plate. For the filling, cream together all of the ingredients and pour into the pie plate. Bake at 350 for 30 minutes or until toothpick inserted in the center comes out clean.

**Corn on the Cob Cupcakes**

For these Corn on the Cob Cupcakes, simply line up a trio of jelly bean-studded cupcakes to resemble corn on the cob and top with butter pats made of fruit chews. It's a novelty cupcake recipe sure to impress.

##### What You'll Need:

* 24 vanilla cupcakes baked in white paper liners
* 1 (16-ounce) can vanilla frosting
* Yellow food color
* About 3-1/2 cups small jelly beans in assorted yellow, cream and white colors (such as Jelly Belly)
* 4 pieces yellow fruit chews (such as Laffy Taffy, Starburst)
* 1 tablespoon each black and white decorating sugars (see Note)
* 8 sets corn holders

##### What To Do:

1. Tint vanilla frosting pale yellow with the food color.
2. Working with 3 cupcakes at a time, spread yellow frosting on top of each. Arrange about 5 rows of beans, close together, on each cupcake. Place 3 cupcakes side by side on a corn dish or a serving platter. Repeat with remaining cupcakes, frosting, and jelly beans.
3. Cut fruit chews into eight 1-inch squares, and soften edges slightly by hand so they look melted. Place 1 square on top of each group of 3 cupcakes. Sprinkle with sugars. Insert 1 corn holder, if using, in each end cupcake.

**Better Than Easter… Carrot Cake Poke Cake**

**Ingredients**

* The 9x13 Carrot Cake recipe of your choice, baked and cooled (I used a box mix)
* 14 oz sweetened condensed milk
* 8 oz Cool Whip
* 10.6 oz Cool Whip Vanilla Frosting (Cream Cheese flavor if your store carries it)
* 6 oz (half a tub) of whipped cream cheese (must be whipped)
* Approx. 1/2 cup caramel sundae sauce (just pour on as much or as little as you'd like)
* Approx. 1 cup chopped pecans (sprinkle on as much or as little as you'd like)

**Instructions**

1. Leave the cake in the dish it was baked in-- this is not a free standing cake.
2. Poke approximately 20-25 holes, spread evenly, over the top of the cake with the bottom of a wooden spoon. Pour the sweetened condensed milk over top, trying to fill the holes as much as possible.
3. In a large bowl, use a hand mixer to beat together the cool whip, the cool whip frosting, and the whipped cream cheese until smooth. Spread over top of the cake.
4. Pour the caramel sauce over top of the cake, and sprinkle with chopped pecans.
5. Refrigerate for at least 4 hours, really overnight is best.
6. Cut into 12 squares to serve (you can cut more, 1/12 is a pretty large piece!).