Arnold Palmer (Half and Half)

**Makes:**1 cocktail

* 4 ounces lemonade
* 4 ounces iced tea
* 1 ounce of citrus vodka, if desired
1. Mix lemonade and iced tea. Grown-ups can spike their drinks with 1 ounce of citrus vodka, if desired.

Delish Brownies

**Makes:**16 brownies

* 1 (19.5-ounce) box chocolate brownie mix
* 2 eggs
* ¼ cup chocolate milk
* ¼ cup canola oil
* 1 cup chocolate chips, divided use
* 30 caramels
* ½ cup heavy cream
* 2 cups shredded coconut, toasted
1. Preheat oven to 350°F and spray a 9 × 13-inch baking dish with cooking spray.
2. In a large bowl, beat together brownie mix with eggs, chocolate milk, and oil until just combined. Using a spatula, fold in ½ cup chocolate chips. Spread into prepared baking dish and bake for 25 to 30 minutes or until center is barely set. Remove from oven and cool completely.
3. To make topping, heat cream in a small saucepan over medium-low heat. Stir in caramels until melted and incorporated into the cream. Remove from heat and stir in coconut. Spread in an even layer over cooled brownies.
4. Melt remaining chocolate chips in microwave at 15-second intervals, stirring between intervals until melted. Drizzle chocolate in a crisscross pattern over coconut topping. Place in the refrigerator for at least 30 minutes to set before slicing into bars.

Hot Buffalo Chicken Dip

**Makes:**4 cups dip

* Olive oil cooking spray, Pam®
* 8 ounces cream cheese, softened, Philadelphia®
* 1⁄2 cup hot wing sauce, Frank’s® Red Hot®
* 1⁄2 cup sour cream
* 1 tablespoon ranch dressing mix, Hidden Valley®
* 3 cups chicken salad from the deli
* 11⁄4 cups shredded pepper jack cheese, Tillamook®
* Assorted dippers, such as celery sticks, bread sticks, and/or tortilla chips
1. Preheat oven to 325 degrees F. Lightly spray a 1-quart casserole dish with cooking spray; set aside.
2. In a medium bowl, combine cream cheese, wing sauce, sour cream, and ranch dressing mix, stirring until smooth. Fold in chicken salad and cheese.
3. Transfer to prepared casserole dish. Bake in preheated oven for 45 to 55 minutes or until heated through and bubbling. Serve warm with assorted dippers.

**Cheese and Ale Fondue**

* 4 tablespoons butter
* 1/4 cup [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)
* 1 (12-ounce) bottle lager beer
* 1/2 teaspoon [Worcestershire sauce](http://www.foodterms.com/encyclopedia/worcestershire-sauce/index.html)
* 1/2 teaspoon dry mustard
* 1/4 teaspoon [cayenne pepper](http://www.foodterms.com/encyclopedia/cayenne-pepper/index.html)
* 4 cups shredded Cheddar
* Crusty bread cubes, soft pretzels, or assorted fresh vegetables

Melt butter in a medium [saucepan](http://www.foodterms.com/encyclopedia/saucepan/index.html) over medium heat. Whisk in flour and cook for 1 to 2 minutes while stirring constantly to make a roux. Add beer and bring to slow boil. Reduce heat and simmer, stirring occasionally until mixture thickens to the consistency of [heavy cream](http://www.foodterms.com/encyclopedia/cream/index.html). Add Worcestershire, [mustard](http://www.foodterms.com/encyclopedia/mustard/index.html) and cayenne, stirring thoroughly. Add cheese 1 cup at a time, melting cheese after each addition. Stir fondue until it is smooth. Turn into [fondue pot](http://www.foodterms.com/encyclopedia/fondue-pot/index.html) and serve with crusty bread, etc.

**Pizza Casserole**

**Makes:**8 servings

* 1     package (16-ounce) mini penne pasta, Barilla®
* 1     jar (26-ounce) pasta sauce, Prego®
* 1     container (5-ounce) diced bell peppers, chopped, Ready Pac® Tri Peppers
* 11⁄2     teaspoons Italian seasoning, McCormick®
* 5     cups shredded mozzarella cheese, Sargento®
* 1     jar (4.5-ounce) sliced mushrooms, drained, Green Giant®
* 1     can (3.8-ounce) sliced black olives, drained, Early California®
* 1⁄2     package (3.5-ounce) sliced pepperoni (25 slices), Hormel®
* 1⁄3     cup grated Parmesan cheese, DiGiorno®
* 1     roll (8-ounce) garlic breadsticks, Pillsbury®
1. Preheat oven to 350°F. Spray a 9×13-inch baking dish with cooking spray; set aside.
2. In a large pot of boiling salted water, cook penne for 7 minutes or until tender but not quite al dente. Drain well. In a large bowl, stir together cooked penne, pasta sauce, chopped peppers, and Italian seasoning. Stir in 3 cups of the mozzarella cheese until well mixed. Transfer to prepared dish. Sprinkle 1 cup of the remaining mozzarella over top. Top with sliced mushrooms and olives. Sprinkle remaining 1 cup of mozzarella over top. Arrange pepperoni slices over mozzarella; sprinkle with Parmesan cheese.
3. Bake for 15 minutes. Remove breadstick dough from can and separate into individual strips. Fold each strip in half and twist. Remove casserole from oven and place twisted dough around edge of baking dish. Return to oven; bake for 15 to 18 minutes more or until breadsticks are golden brown. Serve hot.

Apricot Glazed Babyback Ribs

1 jar (18-ounce) apricot preserves

¼ cup spicy Thai chili Sauce

2 packages (26 ounces each) fully cooked babyback ribs

* 1. Preheat broiler. Line a baking sheet or broiler pan with aluminum foil; set aside. For glaze, in a medium saucepan, combine preserves and chili sauce over medium heat. Cook for 2 to 4 minutes or until heated through; set aside.
	2. Remove ribs from packages. If any excess sauce from the package remains on ribs, wipe off. Place ribs, meat sides up, on prepared baking sheet or broiler pan. Broil 6 to 8 inches from the heat for 6 minutes. Turn ribs; brush glaze over back sides or ribs. Broil 4 minutes. Turn; brush with glaze. Broil for 2 minutes more.
	3. Remove ribs from broiler; generously brush both sides with glaze. Cut into serving size (about 3 to 4 bones) pieces. Serve with remaining glaze on side.

Savory Bread Pudding with Sausage and Mushrooms

* Nonstick cooking spray
* 1 tablespoon canola oil
* 1 (8-ounce) package sliced white mushrooms
* 1/2 pound sweet Italian sausage, removed from casing
* 4 eggs
* 2 cups milk
* 1 teaspoon Italian seasoning
* 1/2 teaspoon salt
* 1/4 teaspoon fresh ground black pepper
* 1/2 baguette, day old, cubed

Directions:

* Spray a 12 cup muffin tin with nonstick cooking spray and set aside.
* Heat the canola oil in a large skillet over medium heat and saute the mushrooms. Add the sausage and stir over the heat until browned and cooked through.
* In a large bowl whisk together the eggs, milk, Italian seasoning and salt and pepper. Add the cubed bread to the egg mixture and let the egg and bread mixture sit for at least 30 minutes in the refrigerator to allow the bread to absorb the liquid.
* Preheat the oven to 325 degrees F.
* Remove the egg mixture from the refrigerator, add the sausage and mushrooms and stir to combine. Ladle the bread pudding mixture into the muffin tins and bake until set, about 30 to 35 minutes. Remove the puddings from the muffin tins to a serving platter and serve.

Hawaiian Cocktail Meatballs

15 oz. tomato sauce

2 Tbsp. brown sugar

¾ cup pineapple juice

12 oz. package cocktail size meatballs

Mix first 3 ingredients in saucepan until heated and well blended. Add meatballs; heat through and serve.

Optional: add minced onions, 1 Tbsp. tomato paste, ½ cup crushed pineapple with juice, salt, pepper and ½ tsp. hot sauce for additional flavor.

Malibu Rum Cake

nonstick vegetable oil cooking spray
1 (18 1/4 ounce) package classic yellow cake mix
1 cup Malibu rum
1/2 cup vegetable oil
1 (3 1/2 ounce) package vanilla flavor instant pudding and pie filling mix, mix
4 eggs

Rum Glaze:
1 cup packed golden brown sugar
1/4 cup water
1/2 cup butter
1/4 cup Malibu rum

For Cake:

Position rack in center of oven and preheat to 325. Spray a 10-inch (12-cup) bundt pan with nonstick spray. Using an electric mixer, beat cake mix, rum, vegetable oil, pudding mix, and eggs in a large bowl for 2 minutes. Transfer batter to prepared pan. Bake in preheated oven until a toothpick inserted in center of cake comes out clean, about 45 to 50 minutes. Cool cake in pan for 20 minutes. Invert cake onto platter, then carefully remove pan. Allow cake to cool completely.

For Rum Glaze Preparation:

 Meanwhile, stir sugar and water in a heavy medium saucepan over medium high heat until sugar dissolves. Add butter. Simmer until mixture thickens and is syrupy, stirring often, about 5 minutes. Remove saucepan from heat and whisk in rum. Cool glaze completely. Drizzle glaze evenly over cooled cake and serve.

Note: cake can be prepared in a 13x9 pan or cupcake pan; just adjust time as necessary. Also holes can be poked into the cake to allow the glaze to be absorbed.

Peanut Butter Pie

* 1/2 cup [peanut butter](http://www.foodterms.com/encyclopedia/peanut-butter/index.html)
* 1 cup [powdered sugar](http://www.foodterms.com/encyclopedia/powdered-sugar/index.html)
* 1/4 cup milk
* 1 teaspoon [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* 1 (8-ounce) package [cream cheese](http://www.foodterms.com/encyclopedia/cream-cheese/index.html)
* 1 (8-ounce) tub whipped topping
* Ice cream topping (recommended: Magic Shell)
* 1 cookie pie crust (recommended: Oreo)

In large bowl combine all the ingredients except the toppings and crust. Blend with a hand mixer. Gently fold in whipped topping; pour into prepared crust and freeze for 2 hour. Once frozen, drizzle with [ice cream](http://www.foodterms.com/encyclopedia/ice-cream/index.html) topping and re-freeze for 20 minutes.

Thaw slightly before serving and cut into thin slices because this is a rich pie.

Benedict Strata

**Makes:**8 servings

* 1 package (12 ounces) Thomas’® Light Multi-Grain English mufns, cut into 1-inch pieces
* 6 ounces Canadian bacon, chopped
* 6 large eggs
* 11⁄2 cups 2% milk
* 2 tablespoons olive oil mayonnaise
* 1 teaspoon grated lemon zest
* 2 tablespoons fresh lemon juice
* 1⁄2 teaspoon kosher salt
* 1⁄2 teaspoon pepper
1. Arrange English muffin pieces and bacon in bottom of a 10-inch round tart or quiche pan.
2. In a medium bowl, whisk together eggs, milk, mayonnaise, lemon zest, lemon juice, salt, and pepper until well blended. Slowly pour over muffin mixture. Cover and refrigerate for at least 2 hours.
3. Preheat oven to 350°F. Remove strata from refrigerator, uncover, and let stand for 5 minutes. Bake until a knife inserted near center comes out clean, 50 to 55 minutes.

Oatmeal Peanut Butter Bars

* 3/4 cup baking mix (recommended: Bisquick)
* 2 cups quick oats (recommended: Quaker)
* 1/2 cup creamy [peanut butter](http://www.foodterms.com/encyclopedia/peanut-butter/index.html)
* 1/2 cup cinnamon [applesauce](http://www.foodterms.com/encyclopedia/applesauce/index.html)
* 1/2 cup raisins
* 1/2 cup [chocolate chips](http://www.foodterms.com/encyclopedia/chocolate/index.html)
* 1 egg
* 1/3 cup honey

Preheat oven to 350 degrees F. Lightly spray an 11 by 7-inch or 9 by 9-inch baking pan with [cooking spray](http://www.foodterms.com/encyclopedia/cooking-spray/index.html); set aside.

In a mixing bowl, stir together baking mix and oats until well blended. Add remaining ingredients and stir until well combined.

Press dough into prepared baking pan. Use oven mitts to place pan in oven. Bake for 20 to 25 minutes.

Cool completely before cutting into bars.

Tres Leches Cake

* 1 (18 1/4-ounce) box yellow cake mix
* 1 (12-ounce) can evaporated milk, divided
* 1/3 cup [canola oil](http://www.foodterms.com/encyclopedia/canola-oil/index.html)
* 3 large eggs
* 1 (14-ounce) can [sweetened condensed milk](http://www.foodterms.com/encyclopedia/sweetened-condensed-milk/index.html)
* 1 1/4 cups [heavy cream](http://www.foodterms.com/encyclopedia/cream/index.html), divided
* 1/2 teaspoon vanilla
* 1/2 cup flaked coconut, toasted, for [garnish](http://www.foodterms.com/encyclopedia/garnish/index.html)

Preheat the oven to 350 degrees F. Spray a 9 by13-inch [cake pan](http://www.foodterms.com/encyclopedia/cake-pans/index.html) with nonstick spray.

In a large bowl, add the cake mix, 1 cup [evaporated milk](http://www.foodterms.com/encyclopedia/evaporated-milk/index.html), oil, and eggs. Using an electric hand mixer on medium speed, beat for 2 minutes until smooth. Pour the batter into the prepared pan and bake until a toothpick inserted in the middle of the cake comes out clean, 30 to 35 minutes. Let cool.

In a medium bowl, whisk together the sweetened condensed milk, remaining evaporated milk, and 1/4 cup cream. Using a fork, poke holes all over the cake. Pour the milk mixture evenly over the cake. Place in the refrigerator until the liquid absorbs into the cake, at least 1 hour or overnight.

When you are ready to serve, in a large bowl, add the remaining cream and [vanilla](http://www.foodterms.com/encyclopedia/vanilla/index.html). Beat with an electric hand mixer on high speed until the cream holds soft peaks.

Slice the cake and serve with a dollop of [whipped cream](http://www.foodterms.com/encyclopedia/cream/index.html) and garnish with toasted coconut.