



Sausage Apple Stuffing

Yield: 10 servings

- 1/2 cup Butter
- 1 1/2 pound Bulk Sausage
- 1 1/2 cups Diced Granny Smith Apples
- 8 cups STOVE TOP STUFFING MIX
- 1/2 cup Dried Cranberries
- 3 1/2 cups Water

1. Preheat oven to 350 F.
2. In a large skillet melt the butter and then cook the sausage and apples. Sausage should be crumbled, browned and the apples tender.
3. Add the stuffing mix, cranberries and water. Stir to mix through.
4. Transfer the stuffing into an oven proof dish and bake for 30 minutes or until the top is crispy, but still moist in the center.





Chai Spiced Rice Pudding with Roasted Grape Sauce

Yield: 10 servings

2 pounds Red Grapes
2 teaspoons Olive Oil
1/4 teaspoon Sea Salt
1 teaspoon Fresh Thyme, chopped
1/2 cup Maple Syrup
1 1/3 cups Rice (4 cups Cooked Rice)
4 cups Water
4 cups Milk
2/3 cup JELL-O VANILLA INSTANT PUDDING & PIE FILLING
2 teaspoons Cinnamon
1/2 teaspoon Ground Ginger
1/2 teaspoon Ground Cardamom
1/8 teaspoon Nutmeg
1/8 teaspoon Ground Cloves

1. Preheat oven to 400 F.
2. Toss the grapes with the olive oil, salt and chopped thyme. Place them onto an oven proof baking dish and roast for 20 minutes until the grapes begin to burst. Remove from the oven and mix in the maple syrup. Hold for service.
3. If starting with raw rice, place the rice and water in a sauce pan. Bring to a boil and turn down to a simmer. Continue to cook covered for 15 minutes or until rice is tender. Drain off any excess water and allow to cool.
4. Place the milk, Jell-O pudding mix, cinnamon, ginger, cardamom, nutmeg and cloves into a large mixing bowl. Beat with an electric mixer or whisk for 2 minutes.
5. Fold in the cooked rice.
6. For each serving, place 2/3 cup of the rice pudding into a serving dish and top with 1/3 cup of the roasted grape sauce.





Potato Pancake Reuben

Yield: 10 servings

3 3/4 pounds Potatoes, peeled
1 cup Onion, diced
5 eggs
2 1/2 teaspoons Salt
1 teaspoon Pepper
6 tablespoons Butter
3 cups Sauerkraut, well drained
2/3 cup KRAFT THOUSAND ISLAND DRESSING
1/2 cup GREY POUPON COUNTRY DIJON MUSTARD
2 pounds Corned Beef, thinly sliced
1 pound HOFFMAN'S SWISS ON RYE CHEESE, sliced thin

1. Preheat oven to 375 F.
2. Shred half of the potatoes and place them into a large bowl.
3. Dice the remaining potatoes and place them into a blender with the onion. Cover with water and blend until finely grated and then drain in a fine mesh strainer. (May need to do in several batches)
4. Add the grated potato and onions to the bowl of shredded potatoes. Mix in the eggs, salt and pepper.
5. Melt the butter in a griddle pan or on a flat top and heat to medium. Place 1/3 cup scoops of the potato mixture onto the heated pan and form 5" circles.
6. Cook for approximately 4 minutes on each side or until they become golden brown/crispy and then keep warm.
7. While the pancakes are cooking, mix together the sauerkraut, thousand island dressing and mustard.
8. Assemble 3 ounce stacks of corned beef onto a prepared baking pan and top each stack with 1/3 cup of the sauerkraut mixture and 1 1/2 ounces of the Swiss rye cheese.
9. Bake for 10 minutes until the cheese has melted and the meat has heated through.
10. Assemble each sandwich by placing one portion of meat onto 1 potato pancake and then cap off with another potato pancake.





Buffalo Chicken Stuffed Jalapenos

Yield: 10 servings (3 per)

30 each Bacon Strips

15 each Fresh Jalapeno Peppers

12 ounces Cooked Chicken Breast

8 ounces PHILADELPHIA CREAM CHEESE, softened

1/2 cup TABASCO BRANDED WING SAUCE

1/2 cup CHEDASHARP SHREDDED CHEESE

1/4 cup KRAFT RANCH DRESSING

1. Preheat oven to 400 F.
2. Partially cook the bacon until it just begins to crisp up, but is still flexible (approximately 15 minutes). Place on paper towels to drain and cool.
3. While the bacon is cooking, cut each pepper in half lengthwise. Leave the stems on, but cut out the seeds and most of the membrane to control the heat if desired.
4. Shred the chicken breast and combine with the cream cheese, wing sauce, shredded cheese and ranch dressing.
5. Stuff each pepper half with a heaping tablespoon of the chicken mixture and then wrap each pepper with a piece of partially cooked bacon. Arrange them on a baking sheet.
6. Bake in the oven for approximately 30 minutes until the bacon is crispy and the peppers have softened.

