

## **Apple Cranberry Coleslaw**

(Servings vary)

Ingredients: 14oz bag of coleslaw mix; 1 large apple, chopped; ½ cup dried cranberries; ½ cup chopped walnuts; 4 green onions, sliced; Dressing: ¾ cup low fat mayo; ¾ cup plain yogurt (not Greek); 6 tbsp honey; ¾ tsp ginger

Instructions: Combine coleslaw ingredients in a large bowl.

In a small bowl, combine dressing ingredients and mix well. Pour dressing over coleslaw and stir until evenly coated. You can chill this until ready to eat, or serve immediately.

Serve as a side, or use as a topping for BBQ pulled pork sandwiches, crispy fish tacos, etc.

## **Caramel Apple Sangria**

(Serves... 1? :)

Ingredients: 1 bottle of white wine (I prefer moscato, but you can use a drier white to cut down on sweetness if you prefer); 1 bottle sparkling apple cider; ¼ cup caramel syrup; 4 apples, chopped

Instructions: Mix together chilled wine and cider, then add caramel syrup. Chop apples into small cubes and add to sangria. Chill until ready to serve.

Editor's Note – add some chopped apples into your glass before pouring (they are good to eat, and it looks pretty!)

## **Mini Pumpkin Fluff Cheesecakes**

(Serves 12)

Ingredients: 1 can pumpkin puree; 8oz tub of cool whip; 1 package pumpkin spice flavored pudding (or you can use vanilla pudding mixed with 1tsp pumpkin spice); 8 oz package of cream cheese; 2 packages of mini graham cracker pie shells; graham crackers or Nilla wafers for crumb topping

Instructions: Beat together cream cheese and canned pumpkin. Stir in pudding and cool whip until blended. Scoop into mini graham cracker pie crusts. Top with crumbled graham crackers and/or Nilla wafers.

You can also top with chopped apples too if you'd like! Eat the leftover dip by scooping onto graham crackers, cookies, Scooby Snacks, etc.

## **Caramel Apple Cream Cheese Dip**

(Servings vary)

Ingredients: 2 packages of cream cheese (16oz total); 14oz jar of caramel sauce; Heath toffee chips; 4-5 apples (sliced)

Instructions: Combine cream cheese and ½ of the caramel sauce into a mixing bowl – beat until well blended. Mix in ½ cup of toffee chips. Pour mixture into your serving bowl. Top with remaining caramel and sprinkle with more toffee chips. Serve immediately with sliced apples.

Recipe variation: if you want to speed up/simplify this one, you can also simply put a block of cream cheese on a nice plate – drizzle with the caramel sauce, and top with toffee pieces (note: you'll need to add additional caramel sauce/toffee pieces as people eat, as they typically scrape all the good stuff with each apple swipe... :)

## **Cranberry Chicken**

**(Serves 4-6)**

**Ingredients:** 4 boneless, skinless chicken breasts; 3-4 sliced/cubed red potatoes; 4oz baby carrots; 1 can (14oz) whole berry cranberry sauce; 1 package dry onion soup; 8oz. Catalina dressing; ¾ cup chicken broth optional

**Instructions:** Cook chicken, potatoes, and carrots in crock pot on **HIGH** for 3 hours or **LOW** for 6 hours (I use chicken broth for moisture, but you can even use a little water if you'd like). After chicken is done, drain juices.

In a separate bowl, mix together the cranberry sauce, dry onion soup, and Catalina dressing. Pour over drained chicken and veggies. Cook on high for 30 more minutes, shred chicken, stir well one last time before serving.

## **Cranberry Meatballs**

**(Serves many!)**

**Ingredients:** 1 package (26oz) fully cooked frozen meatballs; 1 14oz can jellied cranberry sauce; 12oz bottle of Heinz Chili sauce

**Instructions:** Combine cranberry sauce and chili sauce in a bowl. Spread a small amount of mixture on the bottom of your crock pot and add a layer of meatballs. Spread more sauce on top, then add another layer of meatballs with sauce (repeat).

Cook on **HIGH** for 2 hours or on **LOW** for 4 hours, stirring occasionally. Once they're ready, turn the temp down to **LOW** or **WARM** so they don't burn.

You can garnish them with green onions if you want them to look fancy.

## **Pumpkin Alfredo Ravioli**

**(Serves 6)**

**Ingredients:** 1 package of frozen cheese ravioli (26oz); ¾ cup canned pumpkin puree; ¼ cup minced fresh parsley; 2 cloves minced garlic; 2 jars alfredo sauce (or make your own from scratch); 2 tbsp butter; ½ cup shredded parmesan cheese; optional – toasted pine nuts/walnuts & dash of nutmeg

**Instructions:** Boil ravioli according to package directions and drain. In a separate bowl, mix together alfredo sauce, pumpkin, parmesan cheese, and parsley. Sauté garlic in butter and add sauce mixture. Pour drained raviolis into the sauce and mix.

Garnish with additional parsley to make it pretty.

\*Editor's Note – also good with bacon!

## **Creamy White Chicken Chili**

**(Serves 6-8)**

**Ingredients:** 3-4 boneless, skinless chicken breasts; 1 package of taco seasoning; 1 cup chicken broth; 1 can corn (drained); 2 cans of drained/rinsed Great Northern beans; 1 can Rotel tomatoes; 4oz can diced green chiles; 2 cups shredded cheese; 8oz block of cream cheese; 1 cup sour cream; optional: green onions/Fritos for garnish

**Instructions:** Place chicken breasts in crock pot. Mix in chicken broth, taco seasoning, corn, beans, tomatoes, and chiles. Cook on **HIGH** for 3-4 hours or on **LOW** for 6-7 hours.

One hour before serving, shred chicken and add in cream cheese, shredded cheese, and sour cream. Cook on **LOW** for last hour.

Serve with green onions, Fritos, oyster crackers, and/or rolls/biscuits.