

## ~ Apple & Brie Appetizer ~

**Ing:** \*3 large Granny Smith Apples                      \*1-2 baguettes (depending on size)  
\*1 wheel of Brie cheese                                      \*1 small package of walnuts  
\*honey (caramel sauce can also be used if you prefer)

**Dir:** Slice the baguette and place on a baking tray. Toast for 10 minutes in the oven until bread becomes crispy. Slice cheese and apples in similar sized slices. Place a slice of cheese on top of each baguette slice. Then place an apple slice on top of the cheese, and the walnuts on top of the apple slices. Drizzle each baguette creation with a small amount of honey (or caramel sauce).

## ~ Fall Harvest Veggie Bake ~

**Ing:** \*1.5 lbs yellow squash                      \*1 lb zucchini                      \*1 small sweet onion, chopped  
\*2 1/2 tsp. salt, divided                      \*1 cup grated carrots                      \*1 can cream of chicken  
\*1 box stuffing mix                      \*8 oz. sour cream                      \*1/2 cup butter, melted

**Dir:** Preheat oven to 350. Cut zucchini and squash into 1/4 inch slices; put into a pot with chopped onion and 2 tsp. salt, with enough water to cover the veggies. Bring to a boil over medium-high heat. Cook for 5 minutes, then drain. Stir together carrots, chicken soup, sour cream, and remaining 1/2 tsp salt in a large bowl. Once blended, fold into squash mixture. In a separate bowl, stir together dried stuffing and 1/2 cup melted butter. Spoon half the stuffing mixture into the bottom of a lightly-greased 9x13 baking dish. Spoon squash mixture over stuffing, then top with the remaining stuffing. Bake at 350 for 30-35 minutes until bubbly and golden brown, shielding with foil after 20-25 minutes. Let stand 10 minutes before serving.

## ~ Turkey Stuffing Rolls ~

**Ing:** \*1lb turkey slices (thick/round works best) \*1 cup milk  
\*1 box turkey flavored stuffing \*1 pkg crispy friend onions (French's)  
\*1 can cream of chicken soup

**Dir:** Preheat oven to 350. Prepare box of stuffing per directions on box, then stir in half the can of crispy onions. Grease 9x13 dish. Put a scoop of stuffing mixture in one slice of turkey and roll up, then put in dish with seam side down. Repeat until all of the turkey and stuffing is used. Mix chicken soup and 1 cup milk – pour over rolls. Bake for 20–25 minutes at 350. Put remainder (half can) of crispy onions over the top of the casserole dish and bake an additional 5 minutes. Serves 6–8.

## ~ Chicken Cordon Blue Casserole ~

**Ing:** \*4 cups cooked cubed chicken \*3 cups cubed ham \*8 oz. shredded cheddar  
\*1/2 chopped onion (or 1 tsp dried onion) \*1/4 cup and 2 tbsp butter  
\*1/3 cup flour \*2 cups light cream \*1 cup breadcrumbs

**Dir:** Preheat oven to 350. In a large bowl, combine chicken, ham, and 4 oz. shredded cheddar, then set aside. In large saucepan, saute onion in butter until tender. Add flour and stir to form a paste. Gradually add cream, stirring constantly. Bring to a boil for one minute until thick then remove from heat, pour over meat mixture and stir altogether. Spoon mixture into greased 9x13 baking dish. In a separate bowl, toss bread crumbs with 2 tbsp melted butter, then stir in remaining cheese. Sprinkle onto casserole. (I like to then spray the top with spray butter, if I have it, to help the browning.) Bake uncovered at 350 for 30 minutes. Serves 6.

## ~ Hearty Hodgepodge ~

**Ing:** \*1.5 lbs ground beef      \*(2) 10<sup>3</sup>/<sub>4</sub> oz. cans Minestrone Soup      \*1 cup celery  
\*21oz. Pork N Beans      \*1 cup chopped onion (I prefer 1 tbsp dried onion)  
\*12oz. Tomato Juice      \*2 tsp. Worcestershire sauce      \*2 tbsp water  
\*1/4 tsp black pepper      \*1 tsp dried oregano, crushed      \*1 clove minced garlic

**Dir:** Cook the ground beef and drain. Put in crock pot and add all of the other ingredients. Cook on high for 3.5–4 hours or on low for 7–8 hours. This can also be frozen/reheated in crock pot. Serve with cheese, sour cream, chopped white or green onions, and warm rolls. Serves 8.

## ~ Pumpkin Pie Dip ~

**Ing:** \*15 oz. can pumpkin      \*1 pkg (3.4oz) vanilla flavored instant pudding  
\*1 tsp pumpkin spice      \*8 oz. tub of Cool Whip, thawed  
\* Variety of dippers – graham crackers, apples, Scooby Snacks, etc

**Dir:** Mix pumpkin, dry pudding mix, and spice in a large bowl. Whisk until blended. Stir in thawed Cool Whip. Refrigerate for 1 hour before serving. Serve (preferably in a hollowed-out pumpkin for "awe" factor) with different dippers, such as apple slices, nilla wafers, cookies, graham crackers, teddy grahams, scooby snacks, etc. You'd be surprised what tastes good with some pumpkin dip on it!

## ~ No Bake Pumpkin Cookies ~

Ing: \*1.5 cups white sugar                      \*1/2 cup brown sugar  
      \*3/4 cup butter                                \*2/3 cup milk  
      \*3.5 cups quick cooking oats        \*1tsp pumpkin pie spice  
      \*1 tsp vanilla extract                    \*3.4oz pkg instant pumpkin spice pudding\*\*  
      [\*\* If you can't find pudding, use vanilla pudding with 1 tbsp pumpkin pie spice]

Dir: In a saucepan, combine sugars, butter, and milk. Bring to a boil and boil for 2 minutes. Remove from heat and add pudding mix, stirring to combine completely. Add in pumpkin pie spice, vanilla, and oats. Stir until mixed, then let stand 5 minutes. Drop onto wax paper with a spoon and let cool. (These can be stored in ziplock bags in the freezer if you want to make a larger batch and save some for later.)

## ~ Wassail ~

Ing:    \*Fresh Apple Cider                      \*Cranberry juice (or CranApple if you prefer)  
      \*1-2 cinnamon sticks depending on size of your batch

Dir: Fill up a saucepan with your desired amount of apple cider. Add roughly 1/2 cup of cranberry juice (more or less depending on your affection for cranberry juice). Add 1-2 cinnamon sticks. Heat slow over med-low heat until steaming (not boiling). Pour into festive fall mugs and enjoy. (This can also be heated in the microwave in a pinch.) My mom used to make this all the time not even for drinking, but just because it made the kitchen/house smell so good.