

APPLE CRANBERRY CRISP

COOK TIME: 20-30 MINUTES

Ingredients:

- 3 Granny Smith apples, cored and sliced
- 1 tsp cinnamon
- ½ cup whole raw cranberries, washed
- ½ cup chopped walnuts
- ¼ cup sugar
- ¾ cup packed brown sugar
- 1/2 cup butter, softened
- 1 cup rolled oats (not instnat)
- 1 cup flour

Directions:

- Preheat oven to 375°F.
- Lightly grease an 8x8 glass baking dish.
- Place apples, cinnamon, cranberries, walnuts, and the ¼ cup sugar in the 8x8 glass baking dish and mix well.
- In a mixing bowl, cream butter and brown sugar.
- Add flour and oats to the mixing bowl and mix until crumbly.
- Crumble the mixture over the apple and cranberry mixture.
- Bake at 375°F for 20-30 minutes until the top is golden brown and apples are tender.
- Let cool completely before serving. Enjoy!

BLACK BEAN BROWNIES

COOK TIME: 15-18 MINUTES

Ingredients:

- 1 15oz can of black beans, drained and rinsed very well
- 2 tbsp cocoa (add a little extra if desired)
- ½ cup quick oats
- ¼ tsp salt
- ⅓ cup pure maple syrup or agave
- 2 tbsp sugar (or omit and increase maple syrup to ½ cup)
- ¼ cup coconut oil
- 2 tsp pure vanilla extract
- ½ tsp baking powder
- ½ cup to ⅔ cup chocolate chips (Not optional. Omit at your own risk.)

Directions:

- Preheat oven to 350°F.
- Combine all ingredients except chocolate chips in a good food processor, and blend until completely smooth. Really blend well. (A blender can work if you absolutely must, but the texture -and even the taste- will be much better in a food processor.)
- Stir in the chocolate chips, then pour into a greased 8x8 pan.
- Optional: Sprinkle extra chocolate chips over the top.
- Cook the black bean brownies 15-18 minutes, then let cool at least 10 minutes before trying to cut. Makes 9-12 brownies.

POT ROAST

COOK TIME: 6 HOURS

Ingredients:

- Chuck Roast
- 1 packet of Au jus seasoning
- 1 packet of Ranch Seasoning
- 1 10 fl oz can of French Onion Soup
- 4 tablespoons butter
- 1 16 fl oz jar of pepperoncini peppers and 1 cup of the juice
- Crockpot

Directions:

- Add all ingredients to a crockpot.
- Cook on high for 6 hours until meat falls apart with tongs.
- You can use the juice for gravy.
- Serve and enjoy!

CAMPBELL'S GREEN BEAN CASSEROLE

COOK TIME: 30 MINUTES

Ingredients:

- 1 can (10.5 ounces) Campbell's® Condensed Cream of Mushroom Soup or Cream of Celery Soup
- 1/2 cup 2% milk
- 1 teaspoon soy sauce
- 2 cans (14.5 ounces each) green beans, drained
- 1 1/3 cups French's® French Fried Onions (amount divided in recipe steps below)

Directions:

- Heat the oven to 350°F.
- Fold in the soup, milk, soy sauce, beans, and 2/3 cup onions in a 1 1/2 quart oven safe casserole dish until all ingredients are combined.
- Season the mixture with salt and pepper.
- Bake for 25 minutes or until hot and bubbling. Stir the bean mixture. Sprinkle with the remaining 2/3 cup onions.
- Bake for another 5 minutes or until the onions are golden brown. Let green beans rest a few minutes before serving to help the flavors meld and the casserole settle.

CORNY BREAD

COOK TIME: 1 HOUR

Ingredients:

- ½ cup butter-softened in the oven
- 1 cup sour cream
- 1 egg
- 1 can of corn
- 1 can of creamed corn
- 1 pkg of corn muffin mix

Directions:

- Preheat the oven to 375°F.
- Mix all ingredients together after butter is melted.
- Pour into 9x11 casserole dish.
- Bake for 1 hour.
- Enjoy!

SWEET POTATO CASSEROLE

COOK TIME: 45 MINUTES

Ingredients:

- 5 sweet potatoes, peeled and sliced
- ½ cup packed brown sugar
- ¼ cup butter
- 3 tablespoons orange juice
- 1 pinch ground cinnamon
- 1 (10.5 ounce) package miniature marshmallows

Directions:

- Preheat the oven to 350°F.
- Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil and cook until tender, about 15 minutes. Remove from heat, drain, and mash.
- Place mashed sweet potatoes in a large bowl. Add brown sugar, butter, orange juice, and cinnamon; mix with an electric mixer until blended.
- Spread evenly into a 9x13-inch baking dish. Sprinkle marshmallows over top.
- Bake in the preheated oven until casserole is heated through and marshmallows are puffed and golden brown, 25 to 30 minutes.
- Serve and enjoy!

CIABATTA STUFFING WITH CHESTNUTS AND PANCETTA

COOK TIME: 1 HR 10 MIN

Ingredients:

- 6 tablespoons (3/4 stick) butter
- 8 ounces pancetta, cut into 1/4-inch dice
- 2 large onions, finely chopped
- 2 carrots, peeled and finely chopped
- 3 celery stalks, finely chopped
- 2 tablespoons chopped fresh rosemary leaves
- 3 garlic cloves, chopped
- 2 (7.4-ounce) jars roasted peeled whole chestnuts, coarsely broken
- 1/4 cup chopped fresh Italian parsley leaves
- 1 pound day-old ciabatta bread, cut into 3/4-inch cubes
- 2/3 cup freshly grated Parmesan
- 1 cup (or more) canned low-salt chicken broth
- Salt and freshly ground black pepper
- 2 large eggs, beaten to blend

Directions:

- Preheat the oven to 350°F.
- Butter a 15 by 10 by 2-inch glass baking dish. Melt 2 tablespoons of butter in a heavy, large skillet over medium heat. Add the pancetta and sauté until crisp and golden, about 10 minutes. Using a slotted spoon, transfer the pancetta to a large bowl. Melt the remaining butter in the same skillet over medium-high heat. Add the onions, carrots, celery, rosemary, and garlic. Sauté until the onions are very tender, about 12 minutes. Gently stir in the chestnuts and parsley. Transfer the onion mixture to the large bowl with the pancetta. Add the bread and Parmesan and toss to coat. Add enough broth to the stuffing mixture to moisten. Season the stuffing to taste with salt and pepper. Mix in the eggs.
- Transfer the stuffing to the prepared dish. Cover with buttered foil, buttered side down, and bake until the stuffing is heated through, about 30 minutes. Uncover and continue baking until the top is crisp and golden, about 15 minutes longer.