

# Gourmet Gab

August 2006

## Stuffed Chicken Breasts

Alyse Keys (IN)

4 boneless, skinless chicken breasts

**Italian Seasoning Blend** to taste

10 oz. pkg. frozen spinach, thawed and squeezed dry

1/2 cup small curd cottage cheese

1/2 cup shredded Italian cheese blend

### Red Bell Pepper Sauce

Pound chicken thin; sprinkle with **Italian Seasoning Blend** to taste. Combine spinach, cottage cheese and Italian cheese; stir to blend. Spoon 1/4 of spinach mixture on the end of each chicken breast; roll up. Secure with toothpick; sauté until brown in butter or olive oil. Bake at 350° for 20 minutes or until juices run clear. Top with **Red Bell Pepper Sauce**. Makes 4 servings.

## Buffalo Chicken Dip

Abby Klopfenstein (IN)

1/3 cup **Chipotle Ranch Dressing**

1 cup cooked, shredded or finely minced chicken breast

3-4 Tbsp. Frank's® hot sauce

4 oz. cream cheese

1/2 cup shredded cheddar cheese

Combine all ingredients in microwave-safe bowl; heat on medium until cheese melts. Serve with tortilla chips or crackers. Makes about 2 1/2 cups dip.

## Absolutely Almond Grilled Pound Cake

Colleen Picha (MN)

1/4 - 1/2 cup rum

6 (1-inch) slices prepared **Absolutely Almond Pound Cake™**

6 slices fresh pineapple

### Creamy Caramel Sauce

Brush rum to taste on both sides of pound cake and pineapple slices. Grill both on oiled grill over medium heat until heated through. Place one pineapple slice on top of each slice of pound cake; drizzle with warmed **Creamy Caramel Sauce**. Serve warm. Makes 6 servings.

## Fiesta Cheese Puffs

Lisa Hollmer (GA)

1 tube refrigerated buttermilk biscuits

1/4 cup (1/2 stick) melted butter

2-6 Tbsp. **Fiesta Party Dip Mix™**

2-3 oz. cubed cheddar cheese

Cut each biscuit in half lengthwise; roll out slightly. Brush each biscuit with butter; sprinkle with **Fiesta Party Dip Mix** to taste. Place one cheese cube in the center of each biscuit; wrap dough tightly around cheese. Brush with butter and additional **Fiesta Party Dip Mix**. Bake at 375° on an ungreased baking sheet for 10-12 minutes. Serve hot. Makes 8-10 servings.

## Cinnamon Blueberry Coffee Cake

Stacy Baime (MA)

### Cinnamon Muffin Melts™

1 cup water

2 cups fresh or frozen blueberries

1/2 cup (1 stick) melted butter

Combine Muffin Mix and water; mix well. Blend in blueberries. Pour batter into greased 9 x 13 baking pan; bake at 400° for 15-20 minutes. Pour butter over top; sprinkle with cinnamon. Cool completely before removing from pan. Makes 15-18 servings.

## Twizzleberry Frozen Yogurt

Jeri Lyn Rogge (NE)

2 scoops (6 Tbsp.)

**Twizzleberry™**

16 oz. vanilla yogurt

Combine ingredients, cover; freeze until solid. Makes 2-3 servings.

## Fiesta Lime Chicken

Carla Meierotto (IA)

1/4 cup **Honey Teriyaki Sauce**

1 1/2 tsp. **Garlic Garlic™**

2 Tbsp. lime juice

1 cup water

1 tsp. mesquite liquid smoke

1/4 cup tequila, optional

4 boneless, skinless chicken breasts

1 cup prepared **Fiesta Party Dip™**

Shredded cheddar cheese

Combine first 5 ingredients and optional tequila in a large resealable plastic bag; add chicken. Marinate in refrigerator 30-60 minutes. Grill chicken breasts to desired doneness. Place chicken breasts in a greased baking pan; spread with **Fiesta Party Dip** to taste. Sprinkle with shredded cheddar cheese; broil until cheese melts. Makes 4 servings.



## Tastefully Simple® Meal Idea

Use the suggestions below to make a quick and easy gourmet meal!

- Sherry's Best Burgers
- Chipotle Ranch Slaw
- Key Lime Strawberry Pie

### Milan Nachos

Rosemary, HQ Resident Chef

2 Tbsp. **Milan Sunset™**

14.5 oz. can petite diced tomatoes

1 Tbsp. olive oil

1 lb. ground beef

2 Tbsp. **Dried Tomato & Garlic Pesto Mix**

Tortilla chips

8 oz. shredded mozzarella cheese

Combine first 3 ingredients; simmer 20 minutes. Brown ground beef with pesto until cooked through; drain. Arrange cooked ground beef mixture over tortilla chips on large microwave-safe plate; top with cheese. Microwave on high until cheese melts; top with warm **Milan Sunset**. Makes 6-8 servings.

### Red Onion and Cucumber Salad

Kim Giovannini (IL)

1/3 cup **Lemony Dill Sauce**

1 sliced red onion

1 thinly sliced cucumber

Salt and pepper to taste

Combine ingredients; chill until served. Makes 3-4 servings.

### Red Bell Pepper Pizza Dip

Kristle Connell (IA)

1 tsp. **Garlic Garlic™**

8 oz. softened cream cheese

1 1/2 cups shredded mozzarella cheese

1/2 cup shredded Parmesan cheese

3/4-1 cup **Red Bell Pepper Sauce**

Prepared **Bountiful Beer Bread®** or Italian bread

Combine first 2 ingredients; spread on bottom of 8 x 8 baking dish. Combine next 2 ingredients; sprinkle half of cheese mixture on top of cream cheese. Top with a thin layer of **Red Bell Pepper Sauce**. Top with remaining cheese mixture. (May also add additional pizza toppings such as green pepper, onion, mushroom or pepperoni.) Bake at 350° for 15-20 minutes or until cheese is melted and lightly browned. Serve with cubed **Bountiful Beer Bread** or Italian bread. Makes 6-8 servings.

### Twizzleberry Fruit Dip

Velma Simpson (IN)

3 Tbsp. **Twizzleberry™**

8 oz. softened cream cheese

1/3 cup Cool Whip®

**Twisty Grahams™**

Assorted fresh fruit

Combine first 3 ingredients; chill 2 hours. Serve with **Twisty Grahams** or fresh fruit. Makes about 1 1/2 cups dip.

### Sherry's Best Burgers

Sherry Fischer (NE)

2 Tbsp. **Sweet Southern BBQ Sauce™**

1 Tbsp. **Onion Onion™**

1 tsp. **Seasoned Salt**

1 beaten egg

1 lb. ground beef

Pepper to taste

Combine ingredients; mix well. Form into 4 patties. Grill, broil or fry until done. Makes 4 servings.

### Chipotle Ranch Slaw

Ellie Price (MD)

10 oz. bag broccoli slaw

1/2 cup chopped onion, or to taste

1/2 cup chopped tomato

1/2 jar bacon pieces or crumbled crisp bacon slices

1/2 bottle **Chipotle Ranch Dressing**, or to taste

Combine ingredients; serve immediately. Makes 6-8 servings.

### Key Lime Strawberry Pie

Becky Connelly (PA)

9-inch prepared refrigerated pie crust

**Key Lime Cheese Ball Mix**

8 oz. softened cream cheese

1 qt. hulled strawberries

13.5 oz. container strawberry glaze

Bake pie crust at 450° for 8-10 minutes until lightly browned; cool. Combine Packet 1 of **Key Lime Cheese Ball Mix** with softened cream cheese; spread on bottom of cooled pie crust. Fill crust with sliced strawberries; top with strawberry glaze. Chill 2 hours. Makes 6-8 servings.

## Cool Ideas

Summertime and the living is easy with Tastefully Simple!

Have a lovely picnic in the park with a crusty loaf of bread, **Tuscan Valley™ Cheese Ball** and **Red Bell Pepper Sauce** for starters

Serve Milan Grilled Chicken Pasta Salad (look for recipe at [www.tastefullysimple.com](http://www.tastefullysimple.com)) and blanched asparagus sprinkled with **Italian Seasoning Blend** for the main course.

The recipe for **Twizzleberry Fruit Dip** in this *Gourmet Gab* would make a delicious dessert.

Enjoy!

"A

*balanced diet*

*is a cookie*

*in each hand."*

-Author Unknown-

All recipes included in the *Gourmet Gab* have been taste-tested by Rosemary, Tastefully Simple's Resident Chef.