

# Gourmet Gab

February 2009

## Berry Tempting Chocolate Pound Cake

Rebecca Waranch (CA)

### Classy Chocolate Pound Cake Mix

$\frac{3}{4}$  cups (1 $\frac{1}{2}$  sticks) melted butter

1 cup water

1 container whipped cream cheese frosting

### Berry Tempting Topper

Sliced almonds (optional)

### Prepare Classy Chocolate Pound Cake Mix

as directed on package with butter and water. Cool completely. Spread frosting on top of cake and spoon **Berry Tempting Topper** over frosting. Sprinkle with almonds, if desired. Makes about 10 servings.

## Bliss on the Beach \*

Lisa Perlaky (OH)

### Blushing Cosmo Drink Mix

14 oz. (1 $\frac{3}{4}$  cups) orange vodka

3 cups pineapple juice

Warm water

Empty and rinse bucket. Add sugar and liquid packets. Add orange vodka and pineapple juice; fill with warm water to within about  $\frac{1}{2}$  inch of rim (about 3 cups). Stir well to dissolve. Freeze 12-14 hours or overnight. Stir, scoop into glasses and serve. Makes about 9 (8 oz.) servings.

\*Please drink responsibly.

## Heidi's White Pizza Mushrooms

Heidi Becker (IA)

1 lb. fresh mushrooms, cleaned and stemmed

$\frac{1}{2}$  cup chopped pepperoni

2 Tbsp. **Garlic Garlic™**

1 tsp. **Italian Garlic Bread Seasoning**

1 cup ricotta cheese

1 cup sour cream

$\frac{1}{2}$  cup shredded mozzarella cheese

$\frac{1}{4}$  cup grated Parmesan cheese

Place mushrooms in a greased baking dish. Combine remaining ingredients; stir to blend. Fill each mushroom cap with cheese mixture; sprinkle with Parmesan cheese. Bake at 350° for 20-30 minutes or until heated through and mushrooms are tender. Makes 4-6 servings.

## Simply Salsa Meat Loaf

Rosemary, HQ Resident Chef

1 lb. lean ground beef

$\frac{1}{2}$  cup prepared **Simply Salsa™**, plus more for garnish

1 egg

$\frac{1}{2}$  cup crushed round butter crackers

Salt and pepper to taste

Combine all ingredients; press into greased loaf pan. Bake at 350° for 1 hour. Serve with additional prepared **Simply Salsa** if desired. Makes 5-6 servings.

## Perfect Tuna Bake

Rachel Hansen (IA)

2 cups fresh or frozen broccoli florets, thawed if frozen

2 (5 oz.) cans tuna in water, drained

2 cups shredded Cheddar cheese, divided

$\frac{3}{4}$  cup **Perfect Parmesan Biscuit Mix**

$\frac{3}{4}$  cup sour cream

$\frac{3}{4}$  cup milk

3 eggs

Sprinkle broccoli, tuna and  $1\frac{1}{2}$  cups of cheese in a greased 8x8 baking dish. In a large bowl, combine **Perfect Parmesan Biscuit Mix**, sour cream, milk and eggs; stir to blend. Pour egg mixture into baking dish. Bake, uncovered, at 350° for 30-40 minutes, or until knife inserted in center comes out clean. Sprinkle with remaining  $\frac{1}{2}$  cup cheese. Let stand for 5 minutes before serving. Makes 4-6 servings.

## Ravioli with Chipotle Cream Sauce

Jane McClarren (AZ)

1 pkt. **Viva Garlic! Alfredo Sauce Mix**

$1\frac{1}{2}$  cups heavy cream

1 tsp. dried chipotle pepper or  $\frac{1}{2}$  tsp. **Fiesta Party Dip Mix**

14.5 oz can diced fire-roasted tomatoes

18-20 oz. refrigerated or frozen cheese ravioli

3 Tbsp. shredded Parmesan cheese

Combine **Viva Garlic! Alfredo Sauce Mix** and heavy cream in medium saucepan. Once simmering, add chipotle pepper or **Fiesta Party Dip Mix** and diced tomatoes. Continue to stir and simmer. Prepare ravioli as directed on package. Pour sauce over ravioli; garnish with Parmesan cheese. Makes 4-6 servings.



The food you love, the time you deserve.™

## Tastefully Simple® Meal Idea

Use the suggestions below to make a quick and easy Valentine's Day dinner!

- Panzanella Bread Salad
- Chicken Scaloppini with Garlic Sauce
- Classy English Toffee Mocha Trifle

### Panzanella Bread Salad

Rosemary, HQ Resident Chef

- 2 large tomatoes, cut into chunks
- ¾ cup chopped cucumber
- ¼ cup sliced red onion
- 6 cups (about ½ lb.) day-old crusty peasant-style bread, cut into 1-inch cubes
- ½ cup **Balsamic & Basil Dipping Oil**
- Salt and pepper to taste
- Shredded Parmesan cheese

Combine first 5 ingredients in a large serving bowl; toss to blend. Season with salt and pepper to taste; garnish with Parmesan cheese. Serve immediately. Makes 6-8 servings.

### Chicken Scaloppini with Garlic Sauce

Rosemary, HQ Resident Chef

- 6 boneless, skinless chicken breasts
- 1 Tbsp. butter
- 1 pkt. **Viva Garlic! Alfredo Sauce Mix**
- 1 cup water
- 1 tsp. finely minced lemon zest
- 1½ Tbsp. fresh lemon juice
- 3 Tbsp. capers, drained

Pound chicken breasts with a meat mallet until about ½-inch thick. Sauté chicken in butter in a large skillet until browned on both sides and cooked through, about 10 minutes. While chicken cooks, combine sauce mix,

water, lemon zest and lemon juice in a small sauce pan. Stir over medium-high heat until thickened and just starting to simmer. Place chicken breasts on plates; pour sauce over chicken. Garnish with capers. Makes 6 servings.

### Classy English Toffee Mocha Trifle

Dawn Onuffer (FL)

- 1 scoop **English Toffee Mocha Drink Mix**
  - 8 oz. container whipped topping
  - Classy Chocolate Pound Cake Mix**, prepared, cooled and cubed
  - Creamy Caramel Sauce**
  - ½ cup toffee bits
- Combine first 2 ingredients; stir to blend. In small dessert glasses, layer pound cake cubes and whipped topping; drizzle with **Creamy Caramel Sauce** and sprinkle with toffee bits. Makes 6-8 servings.

### Go! Go! Baked Macaroni & Cheese

Marciava Harris (NC)

- 8 oz. elbow macaroni, prepared
  - 8 oz. shredded Cheddar cheese
  - 1 pkt. **Go! Go! Asiago Dip Mix**
  - 2 eggs, beaten
  - ½ cup evaporated milk
  - ½ cup sour cream
  - 3 Tbsp. melted butter
  - Salt and pepper to taste
- Combine ingredients; pour into a greased casserole dish. Bake, uncovered, at 325° for 40-45 minutes or until lightly browned. Makes 4-6 servings.

### Sweet Razzy Lime Chicken Enchiladas

Lisa Grayson (OH)

- 1 cup **Razzy Lime Salsa**
- 2 tsp. **Wahoo! Chili**®
- ½ cup sour cream
- 10.75 oz. can cream of chicken soup
- 2 cups cooked, chopped chicken
- 1 cup shredded Cheddar cheese, divided
- 6 (6-inch) flour tortillas
- 10 grape tomatoes, chopped
- 1 green onion, sliced, optional

Combine **Razzy Lime Salsa**, **Wahoo! Chili**, sour cream and cream of chicken soup in a medium bowl; stir to blend. Add chicken and ½ cup of cheese. Divide mixture among the tortillas. Roll the tortillas and place in a greased 11x8 baking dish. Pour remaining mixture over the filled tortillas. Cover with foil and bake at 350° for 40 minutes, or until enchiladas are hot and bubbling. Remove foil and sprinkle tomatoes, green onion and remaining cheese on top of enchiladas. Heat, uncovered, for 5 minutes. Makes approximately 6 servings.

### Sweet Southern Sloppy Joes

Amy Spikings (IL)

- 1 lb. ground beef
- ½ cup **Sweet Southern BBQ Sauce**™
- 2-3 tsp. **Garlic Garlic**™
- 2 Tbsp. **Bacon Bacon**™
- ½ cup ketchup
- ¼ cup water
- Hamburger buns

Brown ground beef; drain. Add next 5 ingredients. Simmer for 10 minutes. Serve on buns. Makes 4-5 servings.

## Cool Ideas

### Celebrate Valentine's Day with chocolate!

- Drizzle **Heavenly Hot Fudge Sauce** over **Truffle Fudge Brownies** or **Classy Chocolate Pound Cake** for a double-delicious dessert.
- Stir **Heavenly Hot Fudge Sauce** into **Absolutely Almond Pound Cake**™ batter for a chocolate marble cake.
- Pour **Heavenly Hot Fudge Sauce** over vanilla or chocolate ice cream; top with whipped cream and a cherry.

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world."

-J.R.R. Tolkien-

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