

Gourmet Gab

February 2009

Berry Tempting Chocolate Pound Cake

Rebecca Waranch (CA)

Classy Chocolate Pound Cake Mix

¾ cups (1½ 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. (1¾ 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 ½ 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

½ cup chopped pepperoni

2 Tbsp. **Garlic Garlic™**

1 tsp. **Italian Garlic Bread Seasoning**

1 cup ricotta cheese

1 cup sour cream

½ cup shredded mozzarella cheese

¼ 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

½ cup prepared **Simply Salsa™**, plus more for garnish

1 egg

½ 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

¼ cup **Perfect Parmesan Biscuit Mix**

¼ cup sour cream

¼ cup milk

3 eggs

Sprinkle broccoli, tuna and 1½ 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 ½ 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**

1½ cups heavy cream

1 tsp. dried chipotle pepper or ½ 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.