

The Best Classic Chili Recipe



This traditional chili recipe is just like mom used to make with ground beef, beans, and a simple homemade blend of chili seasonings

Ingredients:

- 1 tbsp. olive oil
- 1 medium yellow onion - diced
- 1 pound ground beef
- 2 1/2 tbsp. chili powder
- 2 tbsp. ground cumin
- 2 tbsp. granulated sugar
- 2 tbsp. tomato paste
- 1 tbsp. garlic powder
- 1 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/4 tsp. cayenne pepper
- 1 1/2 c. beef broth
- 1 (15 oz.) can diced tomatoes
- 1 (16 oz.) can red kidney beans, drained and rinsed
- 1 (8 oz.) can tomato sauce

Instructions:

- Add olive oil to large soup pot and place over medium-high heat for two minutes. Add the onion. Cook for 5 minutes, stirring occasionally.
- Add the ground beef to the pot. Break it apart with a wooden spoon. Cook for 6-7 minutes, until the beef is browned, stirring occasionally.
- Add the chili powder, cumin, sugar, tomato paste, garlic powder, salt, pepper, and optional cayenne. Stir well until combined.
- Add the broth, diced tomatoes (with their juice), drained beans, and tomato sauce. Stir well.
- Bring the liquid to a low boil. Then, reduce the heat (low to medium-low) to gently simmer the chili, uncovered, for 20-25 minutes, stirring occasionally.
- Remove the pot from the heat. Let the chili rest for 5-10 minutes before serving.

Prep Time: 5 mins

Cook Time: 25 mins

Servings: 6-8 portions

Pancetta

Mac & Cheese



This is a classic Zuccherro family recipe that is hand-written with love and uses the classic "add to taste" method, meaning if you love garlic then add some more, if you love cheese then add even more. Practice makes perfect.

Ingredients:

- 1 stick of butter or 8 tbsp.
- 1/4lb. pancetta
- 1 c. chopped (red) onion
- pinch of red pepper
- 1-2 cloves of garlic minced
- 1/4 c. flour
- 3-4 c. whole milk (or cream)
- 1 c. sharp cheddar cheese (grated)
- 1 c. parmesan cheese (grated)
- Mascarpone cheese (small container)
- Panko breadcrumbs
- Italian parsley, cut into small pieces
- Cooked pasta

Instructions:

- In a large frying pan melt 1 tbsp. butter and add pancetta. Sauté over medium/high heat until crisp.
- Add chopped onions to pan and sauté for 5 additional minutes.
- Add a pinch of red pepper and minced garlic, to taste. Sauté for 1-2 minutes.
- Add 3 tbsp. butter to mixture in pan.
- Add flour and stir for 1 minute until flour is dissolved or lightly browned.
- Add in 3 1/2 c. whole milk and whisk mixture together in pan. Simmer on low for 5 minutes stirring frequently until mixture is thick. (Add more milk as needed.) Remove from heat.
- Add cheeses to the sauce and mix together. Add more milk if needed and salt and pepper to taste.
- Combine all ingredients with the cooked macaroni or pasta and pour into lightly buttered baking dish.

IN NEW PAN

- Melt 4 tbsp. butter and add 1 1/2 c. of Panko breadcrumbs.
- Add 1/2 c. chopped Italian parsley and remove from heat. Place breadcrumb mixture on top of pasta in baking dish.
- Bake at 350 degrees until warm and bubbly around 30-40 minutes.

Prep Time: 20 mins **Cook Time:** 30-40 mins **Servings:** 4-6 portions



Green Bean Casserole



Creamy mushroom sauce surrounded by tender green beans, topped with the crunchy flavor of French's Crispy Fried Onions.

Ingredients:

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup tomatoes
- 3/4 cup milk
- 1/8 teaspoon McCormick® Pure Ground Black Pepper
- 2 cans (14 1/2 ounces each) any style Del Monte® Green Beans, drained substitution Substitutions available
- 1 1/3 cups French's® Original Crispy Fried Onions, divided

OPTIONAL INGREDIENTS

- Substitute frozen French cut green beans for the 2 cans
- Add 6-8 slices of cooked bacon, cut into pieces
- Sauté fresh mushrooms and add to the mixture

Instructions:

- Preheat oven to 350°F.
- Mix cream of mushroom soup, milk and pepper in 1 1/2-quart baking dish.
- Stir in green beans and 2/3 cup Crispy Fried Onions.
- Bake 30 minutes or until hot. Stir.
- Top with remaining 2/3 cup onions. Bake 5 minutes longer or until onions are golden brown.

OPTIONAL TIPS

- To feed a crowd, double the recipe and prepare in a 13x9-inch baking dish. Use an entire 6-ounce container of Crispy Fried Onions, reserving 1 1/3 cup for the topping. Increase cooking time to 40 minutes or until heated through.
- If using fresh or frozen green beans, make sure to cook them first! Blanch fresh green beans until tender, or steam frozen beans as directed on package.
- Add as much bacon as you would like. **Who doesn't like bacon!**

Prep Time: 5 mins

Cook Time: 35 mins

Servings: 6-8 portions



Cream of **Wild Mushroom Soup**

*This creamy soup features a rich, flavorful stock, white wine, fresh herbs and a mélange of mushrooms: shiitake, portobello and crimini.**

Ingredients:

- 1 cup diced white onion (one medium onion)
- 2 cups diced Crimini or Portabella mushrooms*
- 2 cups diced Shiitake mushrooms*
- 3 cloves of garlic minced
- 1/3 cup of EVOO
- 4 Tbs butter (1/2 stick)
- 6 cups chicken broth
- 1 ½ cup of white wine for the soup and 2 cups for you
- 1 tsp. fresh ground black pepper
- 1 ½ tsp. dried thyme
- ½ tsp. dried whole rosemary
- ½ pint heavy whipping cream

** any of your favorite wild mushrooms will do*

Instructions:

- Add EVOO and white onion to a large, hot saucepan. Saute over medium heat until onions turn translucent.
- Add garlic, mushrooms, butter, herbs and pepper. Continue sauteing. Stir frequently until mushrooms are cooked thoroughly.
- Add wine and reduce until there is just a little moisture left in the pan.
- Add the chicken broth and reduce by about 1/3 (about 30 minutes).
- Add heavy cream and bring back to a boil.
- Remove from heat.
- Puree soup in a blender in small batches (better yet use a hand wand). **Watch out, it's hot!!** Salt and pepper to taste. Garnish with parsley or chopped fresh thyme (optional) and enjoy.

A warm loaf of bread is great for making sure you don't leave anything behind.....

Prep Time: 20 mins

Cook Time: 60 mins

Servings: 4-6 portions

Spicy, Peppered Arugula Salad



With tart apples, nutty manchego cheese, and a cider vinaigrette, this autumn arugula salad hits all the right taste buttons

Ingredients:

FOR THE SALAD

- 5 oz. arugula or baby arugula
- 1 crisp apple, such as Fuji or Honeycrisp
- 3-1/2 oz. Manchego, thinly sliced
- 1/2 c. sliced almonds, lightly toasted if desired

FOR THE VINAIGRETTE

- 2 tbsp. cider vinegar
- 6 tbsp. vegetable oil
- 2 tsp. maple syrup
- 1 tsp. Dijon mustard
- 1 tbsp. finely chopped shallots, from 1 shallot
- Heaping 1/4 tsp. salt
- 1/4 tsp. freshly ground black pepper

Instructions:

- Make the vinaigrette by whisking all of the ingredients together in a small bowl or salad shaker. Set aside.
- Wash, clean and dry arugula as needed.
- Place the arugula in a large serving bowl.
- Whisk the vinaigrette again until well combined, then add to the salad, little by little, until the greens are well dressed.
- Cut the apple into thin slices and toss into the salad.
- Thinly slice the Manchego cheese and toss into the salad.
- Add almonds.
- Taste and adjust seasoning as needed.
- Serve immediately.

Prep Time: 10 mins

Cook Time: n/a

Servings: 4-6 portions



Kung Pao

Brussels Sprouts



Roasted Brussels sprouts tossed with spicy Kung Pao sauce! This is a delicious vegetarian appetizer or side dish inspired by a popular Chinese dish.

Ingredients:

FOR THE ROASTED BRUSSELS SPROUTS

- 2 lb. Brussels sprouts
- 2 tbsp. extra virgin olive oil

FOR THE KUNG PAO SAUCE

- 2 tbsp. soy sauce or reduced-sodium tamari
- 2 tbsp. honey or maple syrup
- 1 tbsp. rice vinegar
- 2 tsp. toasted sesame oil
- 1/2 to 2 tsp. sriracha, to taste
- 2 cloves garlic

GARNISHES

- roasted peanuts
- chopped green onion
- fresh cilantro leaves
- red pepper flakes

Instructions:

- Preheat oven to 400 degrees Fahrenheit.
- Wash and trim Brussels sprouts, then cut in half.
- Transfer the sprouts to a large, rimmed baking sheet.
- Toss with 2 tbsp. olive oil, until coated.
- Arrange in an even layer and roast for 25 to 30 minutes, tossing halfway until caramelized.

To prepare the Kung Pao sauce:

- In a small saucepan, add soy sauce or tamari, honey or maple syrup, rice vinegar, sesame oil, sriracha and garlic.
- Wisk until combined, bringing mixture to a boil. Stir often, about 4-5 minutes.
- Pour sauce over sprouts in a medium serving bowl. Garnish as necessary and serve immediately.



Prep Time: 15 mins

Cook Time: 30 min

Servings: 4-6 portions



The Best Caramel Apple Pie



Don't skimp on the caramel drizzle!

Ingredients:

FOR THE FILLING:

- 6 c. peeled and sliced Granny Smith apples
- Juice of 1/2 lemon
- 1/2 c. sugar
- 6 tbsp. flour
- 1/4 tsp. salt

FOR THE TOPPING

- 3/4 c. butter
- 1/2 c. flour
- 1 c. brown sugar
- 1/2 c. quick oats
- 1/4 tsp. salt
- 1 pie crust
- 1/2 c. pecans, chopped
- 1/2 jar (or more) caramel topping

Instructions:

- Heat the oven to 375°F.
- For the filling: In a large bowl, combine the apples, lemon juice, sugar, flour, and salt. Set aside.
- For the crumb topping: In a medium bowl, cut the butter into the flour using a pastry cutter, then cut in the brown sugar, oats, and salt.
- Add the apples to the prepared pie shell and top with the topping. Cover the edges of the crust with aluminum foil and bake for 30 minutes. Remove the foil and place back in the oven until the edges are bubbling, 30 to 45 minutes. When 5 minutes remain, sprinkle the pecans over the pie. Finish baking. Quiver with anticipation.
- Remove the pie from the oven and pour 1/2 jar (or more, if you're feeling dangerous and naughty) of caramel topping over the top. Allow to cool slightly before serving, or don't if you can't wait. Eat. Enjoy. Smile. Cry. Then smile again.

Prep Time: 45 mins

Cook Time: 55 mins

Servings: 6-8 portions



Snow White's Apple Dumplings



Whenever she visits the Dwarfs, Snow White makes sure to serve up a batch of her amazing apple dumplings.

Ingredients:

FOR THE DOUGH:

- 1 1/2 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. nutmeg
- 3 tbsp. cold butter
- 1/2 cup milk

FOR THE FILLING

- 2 peeled apples, cored and cut into quarters
- 1 tbsp. butter, cut into quarters
- 3 tbsp. brown sugar
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg

FOR THE SYRUP

- 1 c. hot water
- 1/2 c. packed brown sugar
- 2 tbsp. melted butter

Instructions:

- Heat the oven to 375°F. Butter an 8- or 9-inch square baking pan.
- To make the dough, whisk together the flour, baking powder, salt and nutmeg in a mixing bowl. Cut butter into small pieces, and use your fingertips to pinch them into the flour mixture until the lumps are the size of peas. Stir the milk into the flour mixture.
- Turn the dough onto a floured surface, and knead it several times so that it holds together. Dust the top of the dough with flour, and then roll it into a 12-inch square.
- Cut the dough into four equal squares. Place 2 apple quarters and one piece of butter on each square.
- In a small bowl, mix together the brown sugar and the 1/4 teaspoons of cinnamon and nutmeg. Spoon the mixture onto the apples, dividing it equally between the dumplings.
- To finish each dumpling, moisten the edges of the dough with water. Then, gather the dough corners together on top of the apple pieces and pinch them together. Place the dumplings in the pan, spaced about 1 inch apart.
- Combine the syrup ingredients together in a small pitcher. Stir well, and pour syrup into the pan with the dumplings. Place into oven and bake for 20 to 25 minutes, until the tops are golden brown.



Prep Time: 20 mins

Cook Time: 25 mins

Servings: 4 portions






Sweet & Salty Strawberry Pretzel Salad




This pretty desert looks fabulous in a glass baking/serving dish or trifle serving platter.

Ingredients:

- 2 c. crushed pretzels
 - $\frac{3}{4}$ c. butter, melted
 - 3 tbsp. white sugar
 - 1 (8 oz.) package cream cheese, softened
 - 1 c. white sugar
 - 1 (8 oz.) container frozen whipped topping, thawed
 - 2 (3 oz.) packages strawberry flavored Jell-O®
 - 2 c. boiling water
 - 2 (10 oz.) packages frozen strawberries
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Instructions:

- Preheat oven to 400 degrees F (200 degrees C).
 - Stir together crushed pretzels, melted butter and 3 tablespoons sugar; mix well and press mixture into the bottom of a 9x13 inch baking dish.
 - Bake 8 to 10 minutes, until set. Set aside to cool.
 - In a large mixing bowl cream together cream cheese and 1 cup sugar. Fold in whipped topping. Spread mixture onto cooled crust.
 - Dissolve gelatin in boiling water. Stir in still frozen strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour and spread over cream cheese layer. Refrigerate until set.
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Prep Time: 20 mins

Cook Time: 10 mins

Servings: 12 portions

Refrigerator Time: 2 hours