



Brunswick Stew

Ingredients:

- 1 tub BBQ shredded pork (cold meat section)
- 1 tub BBQ shredded beef (cold meat section)
- 2 cans cooked chicken
- 1 can creamed corn
- 1 can Shoepeg corn
- 2 cans stewed tomatoes
- 1 chopped onion

Instructions:

Place all ingredients into a crock pot and simmer for as long as you want. Everything is cooked, so the length of cook time just blends all the flavors together. Add cornbread for a hearty and delicious warm dinner.

Thanks to Sue Gray! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.



Sausage Soup

Ingredients:

- 1 lb. hot sausage, cooked, drained and crumbled
- 3 cans diced tomatoes
- 1/2 cup diced onions
- 1 cup of sour cream
- 1/2 box of Rotini noodles, cooked

Instructions:

Cook, drain, and crumble the sausage. Add three (3) cans of diced tomatoes, along with the diced onions and sour cream. Add the half box of cooked Rotini noodles. Mix all together, and cook slowly for about 20 minutes.

Thanks to Beverly Lawson! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.

Taco Soup

Ingredients:

- 1 lb ground beef - brown and drain
- 1 medium onion diced
- 1 can Rotel tomatoes
- 1 can corn
- 2 cans diced, stewed tomatoes
- 1 can pinto beans
- 1 pkg ranch dressing - dry
- 1 pkg taco seasoning - dry

Instructions:

In a 5 quart pan with browned ground beef, add Rotel tomatoes, corn, diced stewed tomatoes, pinto beans, package of ranch dressing, and taco seasonings. Stir and simmer 20 minutes.

Optional add shredded "mexican-style" cheese or crumble Dorito chips.



Thanks to Paulette Weldon for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Ham Bone Soup

Ingredients:

- 1 ham bone
- 1 onion, diced
- 1 (28 oz.) can of crushed tomatoes
- 1 can of black beans
- 1 small package of frozen baby lima beans
- 1 small package of frozen corn
- 3 potatoes, peeled and cubed
- 4 cups chicken broth
- 2 tsp. chicken flavored "Better Than Bouillon"
- 1 ½ cups water



Instructions:

Place all ingredients in a slow cooker. Cover and cook on low for 6-8 hours. Remove ham bone. Cut chunks of ham from bone into bite sized pieces and return them to the soup.

Want more recipes?

No problem. Visit us at www.sawnee.com/recipes to find this and many of the recipes found in a number of our earlier newsletters.

Enjoy.

Here's WATTS Cookin'

Chicken Chili

Ingredients:

1 can of corn

*1 can of northern white beans,
drained*

1 can of diced tomatoes

*2 chicken breasts,
frozen or thawed*

2 packet of dry ranch dressing

1 tsp. of chili powder

1 (8 oz.) pkg. of cream cheese

1 cup water

Instructions:

Place chicken at the bottom of a crockpot and add all ingredients on top; ending with the cream cheese.

Cook on high for 3 hours and on low for 6-8 hours. Serves well with rice and/or tortilla chips.



Thanks to Alan McNaron for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chicken and Vegetable Chowder

Ingredients:

¼ cup unsalted butter

3 carrots, peeled and diced

2 stalks celery, diced

1 tsp. thyme

¼ cup flour

3 cups chicken broth

2 cups milk

2 potatoes, peeled and cubed

2 cups whole kernel corn

2 cups chicken, diced and cooked

1 ½ cups white sharp cheddar cheese, shredded

Salt and pepper to taste



Instructions:

Melt butter in large stockpot over medium heat. Add carrots and celery, cooking for 3-4 minutes until tender. Add thyme and stir until fragrant, about 1 minute. Add flour, stirring until lightly browned. Gradually whisk in broth and milk, whisking constantly until slightly thickened. Stir in potatoes. Bring to a boil, then reduce heat and simmer 12-15 minutes until potatoes are tender. Stir in chicken and corn. After, stir in cheese, a handful at a time until blended. Season with salt and pepper. Top with additional shredded cheese if desired.

Thanks to Amanda George for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Fire Roasted Tomato Soup

Ingredients:

1 medium onion, diced

3 cloves garlic, minced

1 tbsp. olive oil

8 oz. can tomato sauce

6 oz. can tomato paste

28 oz. can whole tomatoes

*2 (14 oz.) cans fire roasted
diced tomatoes*

2 cups water

2 cups chicken broth

2 tsp. salt

½ tsp. pepper

1 ⅓ cups heavy cream

¼ cup parmesan cheese



Instructions:

In a large pot add olive oil and saute the onion until it is almost clear. Add the garlic and continue to cook for a few more minutes. Add tomatoes, sauce, paste, water and chicken broth. Bring to a boil and cover. Simmer for about 30 minutes. In a blender or food processor, puree the mixture until it gets to your desired consistency. Add the heavy cream, parmesan cheese, salt and pepper. Let it simmer for another 5 minutes and serve. Yields about 8 cups.

Thanks to Paige Edwards for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Crockpot Potato Soup

Ingredients:

1 bag frozen hash brown potatoes

1 can cream of chicken soup

1 box chicken broth

1 (8 oz.) package cream cheese

Instructions:

Place all ingredients in crockpot and cook on high for 2-3 hours or low for 4-5 hours. Serve with corn muffins.



Thanks to Jo Ann Martin for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Roasted Butternut Squash Soup

Ingredients:

<i>1 large butternut squash</i>	<i>2 Tbsp. butter</i>
<i>Olive oil</i>	<i>3-½ cups chicken or vegetable stock</i>
<i>Salt & pepper</i>	<i>¼ cup whipping cream, optional</i>
<i>1 large yellow onion</i>	

Instructions:

Preheat oven to 400 degrees. Cut squash in half, lengthwise and scoop out seeds. Add ½ of water to a baking dish and place squash in it, cut side up. Coat with olive oil and sprinkle, to taste, with salt and pepper. Roast on middle rack for 45 minutes to one hour, until squash is soft. Let cool. Chop onion and sauté with butter in a large pot. Season onion with salt and pepper. Remove from heat when onion is soft. Scoop out cooled squash from shell and add to onion. Add stock and bring to a boil. Reduce heat and simmer about 15 minutes. Blend with an immersion blender or food processor until smooth. Stir in cream, if desired. Serve with a dollop of sour cream.



Thanks to Rob Schneider for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Family Chili Recipe

Ingredients:

2 lbs. lean ground beef

1 medium sweet onion, chopped

2 (15 oz.) cans diced tomatoes

2 (15 oz.) cans dark red kidney beans

2 (15 oz.) cans tomato sauce

4 tbsp. chili powder

6 tbsp. brown sugar

Instructions:

Brown ground beef and onions together until onions are transparent. Drain if desired. Add the rest of the ingredients and bring to a boil. Lower heat and simmer 30-45 minutes. Note, this recipe gets better the next day and freezes well. When serving, top with cheese, chopped fresh onions, crackers etc. Great by itself or as a topping for baked potato, nachos or over rice.



Thanks to George Hoffman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

5 Can Soup

Ingredients:

1 (14 oz.) can diced tomatoes

1 (15 oz.) can whole corn

*1 (15 oz.) can ready to serve
minestrone soup**

1 (15 oz.) can mixed vegetables

*1 (15 oz.) can black beans, drained
and rinsed*

1 tbsp. salsa, optional



Instructions:

Mix all ingredients together in a pot and heat on medium until warm. Add cheese and sour cream to taste.

*You can also use a different soup, if desired. Progresso chicken and rice works well, too.

👉 Thanks to Khara Tidd for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Creamy Chicken and Mushroom Soup

Ingredients:

2 tbsp. extra-virgin olive oil

1 lb. boneless skinless chicken breasts

1 large onion, diced

2 cloves garlic, minced

1 lb. cremini mushrooms, sliced

2 large carrots, peeled and sliced into coins

2 stalks celery, sliced

Kosher salt

Freshly ground black pepper

2 1/2 c. low-sodium chicken broth

3/4 c. heavy cream



Instructions:

In a large stockpot over medium-high heat, heat 1 tablespoon oil. Add chicken and cook until golden, 4 minutes per side, then transfer to a cutting board and cut into small pieces. Reduce heat to medium and add remaining tablespoon oil, onion, garlic, mushrooms, carrots, and celery. Season with salt and pepper. Cook, stirring occasionally, until tender and golden, 8 to 10 minutes. Add broth and bring to a simmer. Stir in heavy cream and chicken and continue cooking until thickened, 15 minutes.

Thanks to Bill Shetler for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.



Here's WATTS Cookin'

Creamy Italian Bean Soup

Ingredients:

1 tablespoon vegetable oil
1 onion, chopped
1 stalk celery, chopped
1 clove garlic, minced

2 (16 oz.) cans white kidney beans,
rinsed and drained
1 (14 oz.) can chicken broth
¼ teaspoon ground black pepper
½ teaspoon dried thyme

2 cups water
1 bunch fresh spinach,
rinsed and thinly sliced
1 tablespoon lemon juice

Instructions:

In a large saucepan, heat oil. Cook onion and celery in oil for 5 - 8 minutes, or until tender. Add garlic, and cook for 30 seconds, continually stirring. Stir in beans, chicken broth, pepper, thyme and 2 cups water. Bring to a boil, reduce heat, and then simmer for 15 minutes. With slotted spoon, remove 2 cups of the bean and vegetable mixture from soup and set aside. In blender at low speed, blend remaining soup in small batches until smooth, (it helps to remove the center piece of the blender lid to allow steam to escape.) Once blended pour soup back into stock pot and stir in reserved beans. Bring to a boil, occasionally stirring. Stir in spinach and cook 1 minute or until spinach is wilted. Stir in lemon juice and remove from heat and serve with fresh grated Parmesan cheese on top.

Thanks to Dale Graham for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Spicy Potato Soup

Ingredients:

1 lb. ground beef

4 cups potatoes, peeled and cubed

1 small onion, chopped

3 (8 oz.) cans tomato sauce

4 cups water

2 tsp. salt

1 ½ tsp. pepper

½ to 1 tsp. hot pepper sauce



Instructions:

In a Dutch oven or large pot, brown ground beef. Drain. Place drained beef back in pot and add potatoes, onion and tomato sauce. Stir in water, salt, pepper and hot sauce. Bring to a boil. Reduce heat and simmer for 1 hour or until the potatoes are tender and soup has thickened.

👉 Thanks to Leigh Ghorley for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Classic White Bean & Pasta Soup



Ingredients:

1 (15 oz.) can Great Northern beans,
rinsed and drained

1 cup dry ditalini pasta, cooked al
dente and drained

¼ cup extra virgin olive oil

3 med. garlic cloves, minced

½ med. yellow onion, finely chopped

2 med. celery ribs, finely chopped

2 med. carrots, rough chopped
(enough to stand out in soup)

3 cups NO SALT chicken broth
(Do not use "Low Salt")

2 teaspoons Kosher salt

1 teaspoon black pepper

½ teaspoon red pepper flakes

½ cup Topping herbs to taste (basil,
mint, or fresh oregano)

¼ cup scallions chopped

Instructions:

In a large pot on medium, heat extra virgin olive oil and garlic to just to begin simmering, then reduce heat a bit and add salt, pepper, pepper flakes, onion and celery and soften for 3 minutes, stirring frequently. Add carrots and keep stirring and cook another 2 minutes. Stir in chicken broth, turn up heat to boiling, reduce to medium and add pasta. Ensure that pasta cooks long enough to absorb some of the broth flavor. Let stand for 5 minutes. Stir and serve with toppings. Serves 2-4 people.

Thanks to Dirk Bender for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Cuban-style Pork and Sweet Potato Slow-cooker Stew



Ingredients:

1 pound sweet potatoes, peeled and cut into 1" pieces

1 pound lean pork loin, cut into 1" pieces

1 large garlic clove, minced

1 14.5 oz canned, diced tomatoes with green chiles

1/4 cup orange juice

2 medium green onions, chopped, green parts only

1 tsp ground cumin

1/2 tsp salt

1/4 tsp black pepper

1 1/2 Tbsp fresh lime juice

2 Tbsp chopped cilantro

Instructions:

This recipe makes 4 servings, but if you have a large slow-cooker, it can easily be doubled to feed a small crowd.

Place potatoes, pork, tomatoes, garlic, OJ, green onions, salt, cumin, and pepper in slow cooker. Cover and cook on low setting for 7 hours (bump it up if you increase the servings). Stir in lime juice & cilantro; cover slow cooker and cook for 5 more minutes. This is delicious on its own, or you can serve it over black beans & rice.

Thanks to Laura Rigney for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Trim and Terrific Chili

Ingredients:

1 onion, chopped

1 small green pepper, chopped

1 carrot, finely chopped

2 cloves garlic, minced

1 jalapeno pepper, seeded and chopped

1 pound extra lean ground turkey breast

1 (14.5 oz) can diced tomatoes

3 Roma tomatoes, seeded and chopped

1 ½ cups low sodium tomato/vegetable juice (such as V8 or Trader Joe's brand)

2 teaspoons chili powder

½ teaspoon ground cumin



½ teaspoon leaf oregano

¼ teaspoon pepper

1 (15.5 oz) can red kidney beans, rinsed and drained

1 (15.5 oz) can black beans, rinsed and drained

Instructions:

Cook onion, green pepper, carrot, garlic, jalapeno and turkey in Dutch oven over medium heat, stirring frequently until turkey is cooked and vegetables are tender; drain. Stir in diced tomatoes, chopped fresh tomatoes, vegetable juice and seasonings. Cover reduce heat to low and cook 30 minutes. Stir in beans and cook 10 minutes. Ladle into bowls and top with grated cheese.

Thanks to Katie Harrold for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

White Bean Stew

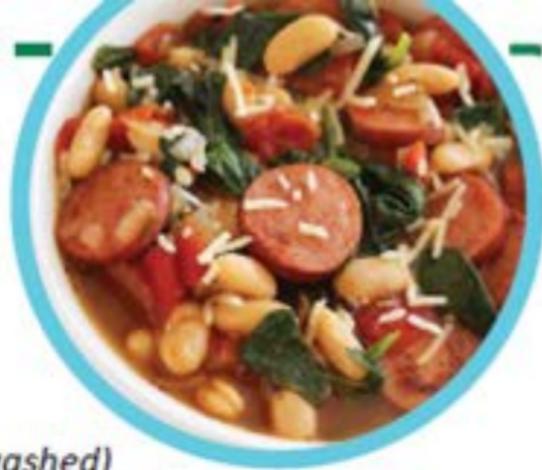
Ingredients:

8 ounces Italian Sausage (casings removed)
1/2 cup chopped onion
1 tablespoon olive oil
1 (28 oz.) can diced tomatoes
1 (15 oz.) can of cannellini beans, drained and rinsed

1 cup chicken broth
black pepper
3 cups baby spinach (washed)
Grated parmesan cheese for sprinkling over stew, optional

Instructions:

In a large/deep saucepan, cook the sausage and onion in the tablespoon of hot olive oil over medium heat. Add tomatoes, beans and the cup of chicken broth to the pan. Season, to taste, with black pepper. Simmer for up to an hour. Add spinach and cook until wilted. If desired, top with grated parmesan cheese. Serves four and it is easy to double the recipe! Store any leftovers in the refrigerator for up to three days.



Thanks to Terri Barfield for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Black Bean Soup

Ingredients:

1 medium onion, chopped

4 cloves garlic

1 tbsp. ground cumin

1/2 to 1 tsp. crushed red pepper

2 tbsp. olive oil

3 (16 oz.) cans black beans, undrained

1 1/2 cups chicken broth

3 cups salsa

2 tbsp. lime juice

Instructions:

In large pot over medium heat, cook onion, garlic, cumin and pepper flakes in olive oil until onion is tender, remove from heat. In blender, purée 2 cans of beans with their liquid with chicken broth and add to pot. Stir in remaining beans, salsa and add lime juice. Heat mixture to a boil, reduce heat to low and simmer 30 minutes. Serve with crackers and top with sour cream.



Thanks to Annette Gammage for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Tuscan Bean Soup

Ingredients:

2 tablespoons of olive oil

2 medium onions, chopped

8 oz. turkey or beef smoked sausage, sliced

6 cloves garlic, minced

2 cans (19 oz. each) cannellini beans, rinsed and drained

4 cups low-sodium chicken or vegetable broth

1/2 cup heavy cream

1 tsp. paprika

1 tsp. fresh rosemary, chopped

1/2 tsp. fresh thyme, chopped

2 bay leaves

Salt and black pepper, to taste



Directions:

Heat the olive oil in a large soup pot or dutch oven over medium-high heat. Add the chopped onions and sliced sausage. Sauté until onions are translucent and sausage is lightly browned, about 6-8 minutes. Stir in the garlic and cook for 1 more minute until fragrant. Add the cannellini beans, broth, heavy cream, paprika, rosemary, thyme, and bay leaves. Season with salt and pepper. Bring the soup to a boil, then reduce heat and simmer uncovered for 20 minutes.

For a thicker texture, mash a portion of the beans or add an extra can. If soup is too thick, add water to reach desired consistency. Remove bay leaves before serving. Ladle into bowls and enjoy warm.

Thanks to David Simmons for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.



Cheese Bacon Appetizer

Ingredients:

8 ounces cream cheese

1 cup shredded cheddar cheese

1/2 cup mayonnaise

1 sleeve crushed Ritz crackers

10.5 ounce jar of Braswell's red pepper jelly

6 pieces of crumbled crispy bacon

Instructions:

Thoroughly mix cream cheese, shredded cheddar cheese, and mayonnaise. Top with crushed Ritz crackers. Bake for 35-40 minutes at 400 degrees, until the cheese bubbles. Spread 10.5 oz. jar of Braswell's red pepper jelly and 5-6 crumbled bacon slices on top. Serve with Frito Lay Scoops.

Thanks to Katherine Harvey! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.

Here's WATTS Cookin'

SWEET PUMPKIN DIP

Ingredients:

2, 8-oz. pkgs cream cheese, softened

1, 15-oz. can pumpkin

1 cup sugar

1 tsp. cinnamon

½ tsp. ginger

Instructions:

Mix all ingredients together at medium to high-speed until smooth. Refrigerate.

Serve with thin, crispy ginger snap cookies. This dip is also good with graham crackers and sticks and/or vanilla wafers. For a special touch, consider serving in a pumpkin. Simply use a medium-sized pumpkin, wash the outside, and cut a zigzag lid (about 2½" down) around the top. Scoop out the loose seeds, etc. Spoon the pumpkin dip into the pumpkin and replace the lid. Keep refrigerated until ready to use. Makes a nice seasonal centerpiece for holiday party tables.



 Thanks to Sylvia Allen for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pepper Relish

Ingredients:

1 dozen sweet bell peppers

2 dozen sweet banana peppers

3 hot peppers

7 medium onions

2 cups sugar

2 tbsp. mustard seed

2 tbsp. salt

3 cups vinegar

Instructions:

Chop or grind peppers and onions. Combine with other ingredients and boil for 30 minutes.

Pack in sterilized jars and seal.



Here's WATTS Cookin'

Warm Spinach Dip

Ingredients:

¾ cup chopped onions

2 tomatoes, chopped (about 2 cups)

1 (10 oz.) pkg. frozen spinach, thawed

1 (8 oz.) pkg. cream cheese

2 cups Monterey Jack cheese, shredded

⅓ cup half and half

Instructions:

Mix all ingredients thoroughly in a medium bowl and pour into a greased oven-proof dish. Bake at 350 degrees for 30 minutes or until bubbly on top. Serve warm with pita chips or soft tortilla chips.



Thanks to Baileigh Allen for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Slow Cooker Spinach Artichoke Dip

Ingredients:

1 (10 oz.) bag fresh spinach,
roughly chopped

1 (13.75 oz.) can artichoke
hearts, drained and chopped

1 (8 oz.) pkg. light cream
cheese, cut into 1 inch cubes

1 cup light sour cream

1 cup mozzarella, shredded

½ cup Parmesan cheese

1/3 cup white or red
onion, finely chopped

4 cloves garlic, minced

½ tsp. pepper

¼ tsp. salt



Instructions:

Combine all ingredients in a large mixing bowl. Transfer mixture to slow cooker. Cook on low for 3-4 hours or on high for 2 hours.

Thanks to Anne Murillo for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Ginger Lime Roasted Shrimp

Ingredients:

1 oz. olive oil

1 tsp. lime zest

1 oz. fresh lime juice

1 tsp. ground ginger

½ tsp. garlic powder

¼ tsp. salt

¼ tsp. black pepper

*1 ½ lbs. large (31-35 count) shrimp,
peeled and deveined*



Instructions:

Preheat oven to 400 degrees. Whisk together all ingredients, except for shrimp, in large bowl. Toss shrimp in mixture until coated. Spread evenly on a baking sheet and bake for 4-6 minutes until shrimp are done.

Thanks to Sue Gray for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Heart Healthy Guacamole

Ingredients:

2 ripe avocados

1 tomato, chopped

¼ cup onion, finely chopped

3-4 tbsp. cilantro

1 jalapeno, finely chopped

2 tbsp. lemon juice

1 tbsp. salt

½ tbsp. black pepper



Instructions:

Cut the avocado into two pieces and scoop it into a bowl. Cut it into small pieces and mix all the other ingredients together, with avocado, in the bowl. Serve immediately as avocados turn black if left out for a long time.

Thanks to Asim Rao for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pico de Gallo

Ingredients:

- 3 large beefsteak tomatoes* *2 limes*
- 1 large sweet onion* *1 large handful of cilantro*
- 1-2 Jalapeño peppers* *Salt, to taste*

Instructions:

Dice tomatoes, onion, peppers and cilantro. Combine in a large bowl. Add the juice from both limes and add salt. Stir and combine well. Allow mixture to chill in the refrigerator for at least 1-2 hours. Serve over chicken and rice for a fresh dinner or with tortilla chips for an easy snack. Makes about 6 cups.



Thanks to Abril Green for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Charleston Cheese Dip

Ingredients:

½ cup mayonnaise

1 (8 oz.) pkg. cream cheese, softened

1 cup sharp cheddar, grated

½ cup Monterey Jack, grated

2 green onions, finely chopped

Dash of cayenne pepper

8 slices bacon, cooked and crumbled

8 Ritz crackers, crushed



Instructions:

Preheat oven to 350 degrees. In a medium bowl, mix first seven (7) together. Transfer mixture to shallow baking dish. Top with Ritz cracker crumbs and bake for 15 minutes. Serve immediately with crackers or chips.

👉 Thanks to Suzie Rainwater for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Party Dip

Ingredients:

1 cup apricot preserves
1 cup pineapple preserves
¼ cup horseradish

1 tsp. dry mustard
Pepper, to taste
1 pkg. cream cheese

Instructions:

Combine the first five (5) ingredients and pour over the block of cream cheese. Serve with crackers.



Thanks to Joanne Wakeford for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Maple Butter Candied Pecans

Ingredients:

1 cup halved pecans

¼ cup pure maple syrup

1 tsp. cinnamon

2 tbsp. salted butter

Instructions:

In a large skillet, add all of the ingredients and cook on medium heat until maple syrup mixture comes to a low simmer. Reduce heat to medium-low and simmer for 20-25 minutes, stirring often, until the liquid in the maple syrup has evaporated and the sugars have crystalized. Place pecans on parchment paper to cool. Let cool for 20 minutes before storing them in an airtight container. As the pecans cool, they will crisp to a crunchy texture.



Thanks to Rania Renno for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Bean Dip

Ingredients:

8 oz pkg. cream cheese

1 (14-16 oz.) can refried beans

1 cup sour cream

3 green onions, chopped

10 drops Tabasco sauce

3 tbsp. taco seasoning

½ cup cheddar cheese, grated

Instructions:

Heat cream cheese and beans together in microwave for 1-2 minutes until it combines thoroughly. Add sour cream, green onions, taco seasoning and Tabasco sauce. Pour mixture in an oven safe dish and bake for 30 minutes in a 350 degree oven. Let cool for about 20 minutes and sprinkle cheese on top.



Thanks to Bobbie Sue Wohlers for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Great Northern Bean Cheese Dip Soup

Ingredients:

1 (16 oz.) package Velveeta cheese

2 cans (10 oz each) RoTel (undrained)

2 cans (15 oz each) Great Northern Beans (undrained)

Instructions:

In a large pot, combine all ingredients, over medium heat. Cook for 30 minutes stirring constantly until cheese is melted and all ingredients are mixed.

Tips: Drain cans for thicker base. Can serve with chips, crackers, or veggies of your choice.



Thanks to Jamie Musgrove for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Avocado Dip

Ingredients:

*6 avocados (peeled, pit removed,
and chunked small)*
1 can (15 oz.) corn, drained

*1 can (15 oz.) black beans,
drained & rinsed*
1/4 cup finely chopped red onion
1 cup salsa verde

Instructions:

Combine all ingredients into a mixing bowl and gently stir together. Serve right away with tortilla chips or refrigerate for 1-3 hours.



Thanks to Paige Edwards for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Buffalo Chicken Wing Dip

Ingredients:

8 oz. Frank's Hot Sauce

12 oz. cream cheese

8 oz. ranch dressing

20 oz. can of chicken, drained

2-3 cups shredded cheddar
cheese

Instructions:

Combine all ingredients until well blended. Spread into a casserole dish and bake at 350 degrees until bubbly, approximately 30 minutes.



👉 Thanks to Colleen Hattler for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Ginger Salad Dressing

Ingredients:

¼ c low sodium soy sauce

1 lemon, juiced

3 cloves garlic, minced

3 T ginger root, minced

1 T Dijon prepared mustard

2 t honey

1 c extra virgin olive oil

Black pepper to taste

Instructions:

In a blender, add the following ingredients, adding the olive oil last. Blend until smooth. Refrigerate any leftovers.



Thanks to Claudia Betro for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

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Thanks to Ann Rollins
for the recipe!

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Easy Banana Nut Bread

Ingredients:

- 1 pkg. yellow cake mix
- 4 large eggs
- 6 ripe bananas (mashed)
- 2 cups chopped nuts

Instructions:

Mix cake mix, eggs, and ripe bananas. Fold in chopped nuts. Pour batter into two (2) large, non-stick loaf pans. Bake at 350 degrees for 30-35 minutes. You may also add raisins, coconut, or put cake icing on it after cooling. Enjoy!

Here's WATTS Cookin'

Kentucky Spoon Bread

Ingredients:

1 stick butter, melted

1 cup sour cream

1 can creamed corn

2 eggs, slightly beaten

1 can whole kernel corn, drained

1 (8 oz.) Jiffy Corn Muffin Mix

Instructions:

Combine melted butter, creamed corn and whole kernel corn and mix well. Add sour cream and eggs until well combined. Stir in Jiffy Mix. Pour into a 1.5 quart buttered glass casserole dish. Bake at 350 degrees for 35 minutes. If center is soft, bake for an additional five minutes.



Thanks to Marilyn Hunt for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Zucchini Bread

Ingredients:

2 cups flour

1 1/2 cups sugar

1 teaspoon salt

2 teaspoons baking soda

1 tablespoon cinnamon

3 eggs

3/4 cup oil

1 tablespoon vanilla

2 cups grated zucchini

1 1/2 cups chopped walnuts



Instructions:

Preheat oven to 350°F. Prepare two medium loaf pans with parchment paper. Combine the flour, sugar, salt, baking soda and cinnamon in a medium bowl. Stir and set aside. In a large bowl, beat the eggs. Add the oil, vanilla and zucchini and mix together. Add the dry ingredients to the wet mixture. Add the walnuts and mix till just combined. Divide evenly into two medium loaf pans and bake for 1 hour.

Thanks to Robin Fuller for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Old Fashioned Pumpkin Bread

Ingredients:

3 cups purpose flour

1/2 tsp salt

1 1/2 cups pumpkin

2 tsp baking soda

1 cup oil

2/3 cups water

1 tsp cinnamon

3 cups sugar

2/3 cups chopped pecans

1 tsp nutmeg

4 eggs

Instructions:

In a bowl, combine flour, baking soda, cinnamon, nutmeg and salt. In a separate bowl combine oil, sugar, eggs, pumpkin and water. Stir all wet ingredients in flour mixture. Fold in pecans. Pour batter into three buttered and floured loaf pans. Bake at 350F for 50-60 min. Check for doneness around 50 minutes.



Thanks to Zdenka Adams for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Apple Butter Bread

Ingredients:

2 cups plain flour

2 eggs

2 Tbsp. milk

1 cup butter or

1/2 tsp salt

1 1/2 tsp. cinnamon

margarine, melted

3/4 cup apple butter

1/2 cup chopped pecans

3 tsp. baking powder

1 cup white sugar

1/2 cup raisins

Instructions:

Sift together flour, baking powder, salt, sugar, and cinnamon. In a large bowl, combine eggs, melted butter, apple butter, and milk. Beat well. Stir in pecans and raisins. Add flour mixture, stirring just until dry ingredients are moistened. Spoon batter into a greased and floured 9x5x3 inch loaf pan. Bake at 350 degrees for 1 hour and 5 minutes or until a toothpick inserted in the center is clean. Cool in pan 10 minutes. Remove from pan and place on wire rack and cool completely.



Thanks to Peggy Anderson for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Almond Flour Banana Bread

Ingredients:

3 eggs

3 mashed bananas

1 tablespoon vanilla extract

2 tablespoons honey

2 cups almond flour

1 tablespoon cinnamon

1 teaspoon baking soda

dash of salt



Instructions:

Preheat oven to 350 degrees. Whisk together eggs, mashed bananas, vanilla, and honey in a bowl. Gradually whisk in the almond flour, cinnamon, salt, and baking soda until smooth. Add in optional chocolate chips, walnuts, etc.

Transfer batter to a baking pan lined with parchment paper. Bake for 40 - 50 minutes.



Thanks to Stephanie Martin for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

here's watts cookin'

Thanks to Jackie Richardson
for the recipe!

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Hamburger and Biscuit Casserole

Ingredients:

- | | |
|--------------------------------|------------------------------|
| 1 can oven-ready biscuits | 1 can cream of mushroom soup |
| 1 1/2 lbs. ground beef | 1/4 cup milk |
| 3/4 cup chopped onions | 1/2 cup ketchup |
| 1 (8 oz.) package cream cheese | 3/4 tsp. salt |

Instructions:

Brown ground beef and onions, then drain. Combine with softened cream cheese, soup and milk. Add salt and ketchup to mixture. Pour into a 2-quart casserole dish, then cover with biscuits. Bake at 375 degrees for 15 to 20 minutes or until golden brown.

Slow Cooker Chicken Teriyaki



Ingredients:

- 1 lb. chicken breast, cut in chunks
- 1 twenty (20) ounce can pineapple chunks with juice
- 1/2 cup low sodium teriyaki sauce
- 1 cup chopped carrots

Instructions:

Combine all ingredients in a slow cooker and cook on high for 2-3 hours. Stir and serve with brown rice and steamed broccoli.

Thanks to Ben and Laura Lilly for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Mexican Casserole

Ingredients:

1 can black beans, rinsed and drained
1 can corn, drained
1 can diced tomatoes
8 ounces salsa

8 ounces sour cream
2 cups Mexican cheese, shredded
2 cups rice, cooked
2 cups shredded cheese of preference
(colby jack, cheddar, monterey jack etc.)

Instructions:

Preheat oven to 350 degrees. Combine first seven (7) ingredients and pour into a glass baking dish. Top with two (2) cups of preferred cheese. Bake at 350 degrees for 45-60 minutes.



Thanks to Cay Drew for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Crock Pot Cinnamon Roll Casserole

Ingredients:

2 (12 oz.) tubes of cinnamon rolls cut into quarters	3 tbsp. maple syrup
4 eggs	2 tsp. vanilla
½ cup whipping cream	1 tsp. cinnamon
	⅓ tsp. nutmeg

Instructions:

Spray crock pot with cooking spray. Place a layer of cinnamon roll pieces in crock pot until bottom is completely covered (reserve icing). Beat eggs, cream, maple syrup, vanilla and spices and blend well. Pour evenly over the cinnamon rolls in the crock pot. Place remaining cinnamon roll pieces on top and spoon one packet of icing evenly over top. Cover and cook on low for 2 ½ to 3 hours or until sides are golden and rolls are set. Drizzle top with remaining icing and serve warm.



Thanks to Kristy Taylor Mosley for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chicken Pot Pie

Ingredients:

4 cups chicken broth

1 bouillon cube

1 stick butter

1 onion, finely chopped

2 large carrots, chopped in rounds

3 tbsp. chives, chopped

2 cloves garlic, minced

Salt and pepper, to taste

½ cup flour

¼ cup heavy cream

1 rotisserie chicken

Peas, as desired

1 pie crust

½ tsp. garlic powder

¼ tsp. salt

¼ tsp. black pepper



Instructions:

Preheat oven to 375 degrees. In large saucepan, heat chicken broth and bouillon cube over medium heat. In another pan melt butter over medium heat. Add all vegetables, except peas. Season with salt and pepper. Cook vegetables until tender. Add flour to vegetables and mix until lump free. Stir in hot broth, heavy cream, chicken and peas.

Please in an oven safe dish and cover with pie crust. Bake 35 minutes until brown and bubbly.

Thanks to Christen Tanner for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Ham and Cheese Chicken

Ingredients:

4 boneless, skinless
chicken breasts
8 slices of ham

Salt and pepper, to taste

Flour, enough to coat chicken

3 tbsp. butter, unsalted

2 tbsp. olive oil

*8 thin slices Fontina
or Bel Paese cheese*

2 tbsp. chicken stock

4 tbsp. parmesan cheese



Instructions:

Preheat oven to 350 degrees and position rack in middle of the oven. Slice chicken horizontally to make two thin portions; place between plastic wrap and pound to about ¼ inch thickness. Mix salt, pepper, and flour in a bowl. Dredge chicken pieces in flour mix and shake off excess flour. In a heavy bottom skillet, melt butter in the oil. Brown chicken pieces to a light golden color. Once all of the chicken pieces have been browned, place chicken on baking sheet. Place one slice of ham on each cooked chicken piece and top with one slice of cheese. Drizzle chicken stock over cheese and then sprinkle parmesan cheese on top. Bake in oven for about 10 minutes until cheese has melted.

Thanks to Lynn Hammond for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pineapple Casserole

Ingredients:

*1 (20 oz.) can of pineapple tidbits,
drained (reserve 3 tbsp.)*

½ cup sugar

3 tbsp. flour

1 cup cheddar cheese, finely shredded

3 tbsp. butter, melted

18 Townhouse Crackers, crushed

Instructions:

Mix flour, pineapple juice and sugar. Place pineapple tidbits into a larger bowl and combine with flour mixture. Mix in cheese. Pour into greased casserole dish. Combine crushed crackers and butter and spread on top of pineapple mixture. Bake at 350 degrees for 30 minutes until golden brown.



Thanks to Barbara Howard for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Baked Spaghetti

Ingredients:

16 oz. package spaghetti

1 lb. ground beef

1 medium onion, chopped

1 (26 oz.) jar meatless spaghetti sauce

½ tsp. seasoned salt

2 eggs

1/3 cup Parmesan cheese, grated

5 tbsp. Butter, melted

2 cups small curd cottage cheese

4 cups mozzarella cheese, shredded



Instructions:

Cook spaghetti according to package directions. In a large skillet, cook beef and onion over medium heat until no longer pink. Drain. Return to skillet and stir in spaghetti sauce and seasoned salt. In a large bowl, whisk together eggs, Parmesan cheese and butter. Drain spaghetti and add to egg mixture, toss to coat. Place half of the spaghetti mixture in a greased 9 x 13 baking dish. Top with half of the cottage cheese, meat sauce and mozzarella cheese. Repeat layers. Cover and bake at 350 degrees for 40 minutes. Uncover and bake an additional 30 minutes until cheese is melted.

Thanks to Paige Edwards for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Simple Fish Tacos

Ingredients:

½ cup fresh cilantro, chopped

½ pkg. low sodium taco seasoning

1 lb. cod or white fish fillets, cut into 1 inch pieces

1 tbsp. olive oil

2 tbsp. lemon juice

2 cups tomato, diced

2 cups red cabbage, shredded

12 (6 inch) corn tortillas, warmed

Lime wedges for serving

Dash of salt



Instructions:

In medium bowl, combine fish, oil, lemon juice and taco seasoning mix. Pour into large skillet. Cook, stirring constantly, over medium-high heat for 4 to 5 minutes or until cod flakes easily when tested with a fork. Fill tortillas with fish mixture. Top with cabbage, tomato and cilantro. Squeeze lime on top and add a dash of salt, if desired.

Thanks to Anna Duncan for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Quick Cheesy Chicken Risotto

Ingredients:

1 lb. boneless chicken breast
1 can diced tomatoes, drained
1 can cream of chicken soup

1 2/3 cup of milk

½ cup of grated parmesan

½ tsp. Italian seasoning

2 cups uncooked instant rice



Instructions:

Cook chicken in small amount of oil until lightly browned. Add soup, milk, cheese and seasoning. Stir and heat to a boil. Stir in rice and tomato. Turn heat to low, cover and cook for 5 minutes or until warmed through.

Thanks to Amy Rubin for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Beef Tips over Rice

Ingredients:

1.5 lbs. stew beef

1 lb. sliced portabella mushrooms

1 large onion, diced

½ bell pepper, diced

1 stalk of celery, diced

1 leek, diced

1 can Cream of Mushroom soup

1 can Cream of Onion soup

1 can Cream of Celery soup

2 Tbsp. Worcestershire sauce

2 Tbsp. sour cream

2 cups water



Instructions:

In a large skillet, on medium heat, sear meat on both sides, but do not cook throughout. Place meat and all other ingredients in slow cooker. Cook on low for 5-6 hours or high 3-4 hours. Serve over rice or egg noodles.



Thanks to Sabrina Sharp for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Perfectly Moist Pork Loin

Ingredients:

4-5 pounds pork loin roast

2 tablespoons olive oil

1 tablespoon salt

1 tablespoon pepper

1 tablespoon garlic powder

1 tablespoon onion powder



Instructions:

Preheat oven to 400° F. Rub entire pork roast with olive oil. Then rub with salt, pepper, garlic powder, and onion powders on all sides. Place pork in roasting pan fat side up. Cook for 10 minutes. Lower heat to 350° F and cook for 20 minutes per pound until the internal temperature reads 145° F. Remove pan from oven, and put a piece of foil loosely on top of the roast. Let meat rest for 10 minutes. Transfer roast to a cutting board to slice for serving.

Thanks to Cynthia Trent for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'



Zucchini, Black Bean and Rice Skillet

Ingredients:

1 tbsp. oil of choice

1 ½ cups zucchini, cubed

½ cup red onion, chopped

3 cloves garlic, chopped

1 (15 oz.) can black beans, drained & rinsed

1 (14.5 oz.) can diced tomatoes

(can use fire roasted with garlic)

2 cups brown rice, cooked

1 cup fresh or frozen corn

¼ - ½ cup green pepper, diced (optional)

½ tsp. chili powder

¼ tsp. ground cumin

½ cup shredded cheese

(Monterey Jack blend works well)

Instructions:

Heat oil in skillet over medium heat. Add zucchini, onion and garlic. Cook, stirring until slightly browned. Add beans, tomatoes, rice, corn, green pepper (if using) and spices. Stir well. Cover and cook until heated through. Sprinkle with cheese.

Thanks to Linda Moskovics for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

20-Minute Shrimp Fajitas Sheet Pan Dinner



Ingredients:

1 ½ pounds uncooked medium shrimp, peeled and deveined

1 yellow, red and orange bell pepper, thinly sliced

1 small red onion, thinly sliced

1 ½ Tbs olive oil

2 tsp. chili powder

1 tsp. salt and ground black pepper

½ tsp. each garlic powder, onion powder, ground cumin, paprika

1 medium lime, juiced, or as needed

12 (6 inch) flour tortillas, warmed

1 avocado, sliced, or to taste

¼ cup chopped fresh cilantro

Instructions:

Preheat the oven to 450 degrees F. Spray a rimmed baking sheet with nonstick cooking spray. Combine shrimp, bell peppers, red onion, olive oil, chili powder, salt, black pepper, garlic powder, onion powder, cumin, and paprika in a large bowl; toss to combine. Spread mixture on the prepared pan evenly. Cook in the preheated oven until shrimp are bright pink and firm, about 8 minutes. Turn on the oven's broiler and cook for an additional 2 minutes. Squeeze lime juice over mixture. Build fajitas on tortillas with avocado slices and cilantro.

Thanks to Gina Hott for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Oven Baked Chicken Parmesan

Ingredients:

1 lb. boneless chicken breasts

1 egg

½ cup Italian breadcrumbs

¼ cup parmesan cheese

1 jar pasta sauce

1 cup mozzarella cheese,

shredded



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Instructions:

Preheat oven to 400 degrees. Lightly beat egg in a bowl. In a separate bowl, mix breadcrumbs and parmesan cheese. Dip chicken in egg and then coat each side in the breadcrumb mixture. Coat a 13x9 inch pan with cooking spray and place chicken in it. Bake uncovered for 20 minutes. Pour sauce over chicken and top with mozzarella cheese. Bake an additional 10 minutes.

Thanks to Alison Nieporent for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Hamburger Stroganoff

Ingredients:

1 1/2 lbs. ground beef
1 medium onion, chopped
1 medium sweet red pepper,
chopped

12 oz. bag stroganoff noodles
2 cans cream of mushroom
soup
2 tbsp. crushed garlic

2 tbsp. parsley
1 tsp. salt
1 tbsp. butter
1 pint sour cream



Instructions:

On medium heat, sauté pepper in butter. Add onions and sauté until translucent. Add ground beef to peppers and onion; cook until no longer pink. Add parsley and garlic to beef mixture, followed by cream of mushroom soup. Blend well. Set heat to low and add sour cream. Simmer on low and boil noodles. Blend cooked noodles with the beef mixture. Pour into a buttered 2 quart casserole dish. Top with bread crumbs if desired. Bake at 350 degrees for 30 minutes.

Thanks to Merry Ellen Morrill for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Vegetarian Enchiladas



Ingredients:

*1 pkg. portabella mushrooms or
gourmet variety mushrooms*

*1 pkg. frozen or fresh zucchini
noodles*

1 box frozen spinach

Scallions

Can black beans

Can enchilada sauce (small)

Sour cream

Bag shredded cheddar

Bag shredded Colby Jack

8 large tortillas

Instructions:

Chop mushrooms and scallions - sauté with a little butter - add zucchini if fresh and not frozen. Microwave zucchini (if frozen) and spinach. Drain and squeeze water from spinach, zucchini and beans. Place the above in bowl, add 1/4 bag of each cheese and a couple tablespoons of sour cream and gently mix together. In rectangular baking dish cover bottom with enchilada sauce. Lay out a tortilla and spoon desired amount of mixture in, roll/wrap and place in baking dish - repeat. Top enchiladas with remaining sauce and cheeses. Bake at 350 for 25-30 minutes. Serve with Spanish or Mexican rice.

Thanks to Denise Carleton for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Cilantro-Lime Shrimp Bowl



Ingredients:

1 (15 oz.) can no-salt-added black beans, rinsed	¼ cup plain whole-milk strained yogurt (such as Greek style)	1 pound large raw shrimp, peeled and deveined
1 cup fresh (or frozen, thawed) corn kernels	1 serrano chile, stemmed	½ cup chopped fresh cilantro, plus more for garnish
¾ tsp. salt, divided	3 Tbs. avocado oil, divided	2 cups hot cooked brown rice
½ tsp. ground pepper, divided	1 tsp. grated lime zest	1 avocado, sliced
1 (4 oz.) can Hatch chiles, undrained	4 Tbs. lime juice, divided	Lime wedges for serving
	2 Tbs. finely chopped garlic, divided	

Instructions:

Combine black beans, corn and ¼ tsp. each salt and pepper in a medium bowl. Set aside. Combine Hatch chiles, yogurt, serrano, 1 Tbs. oil, 1 Tbs. lime juice, ½ Tbs. garlic and ¼ tsp. salt in a blender; process until smooth, about 1 minute. Set the yogurt sauce aside. Toss shrimp with the remaining 1 ½ Tbs. garlic and ¼ tsp. each salt and pepper. Heat the remaining 2 Tbs. oil in a large nonstick skillet over medium-high heat. Add the shrimp in a single layer and cook, undisturbed, for 4 minutes. Add lime zest, cilantro and the remaining 3 Tbs. lime juice; stir to combine. Cook, stirring often, until the shrimp are opaque, 2 to 3 minutes.

Divide rice, shrimp, black bean mixture and avocado evenly among 4 bowls and drizzle with yogurt sauce. Garnish with additional cilantro and serve with lime wedges, if desired.

Thanks to Jaymi Archer for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Cranberry Chicken

Ingredients:

2 tablespoons honey

1 (16-oz.) can whole cranberry sauce

2 tablespoons orange juice

1 teaspoon grated orange peel

4 chicken breasts, boned, skinned

1/2 teaspoon ground allspice



Instructions:

Preheat oven to 375F. Mix honey, orange juice, orange peel, allspice and cranberry sauce in a small bowl. Clean and trim any fat from chicken. Place chicken in baking dish and pour 1/2 of mixture over it. Bake for 15 minutes, then turn chicken pieces over and pour remaining sauce over them. Continue baking another 30 to 35 minutes until done.

Thanks to Paige Edwards for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Sweet Potato Casserole

Ingredients:

3 lbs Mississippi Red sweet potatoes

1 stick butter

1 cup sugar

1/2 tsp nutmeg

1/2 tsp cinnamon

1 tsp of vanilla flavoring

1/2 cup evaporated milk

Topping:

1/3 stick butter melted

1 cup brown sugar

1/3 cup flour

1 cup chopped pecans



Instructions:

Cook potatoes and remove from peeling. Put potatoes and all other ingredients into mixer and mix until all mixed. Put into 8x8 casserole dish, spread topping over potatoes and bake at 350 degrees for 45 minutes.

Thanks to Gail Perry for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Chicken Alfredo Lasagna Rolls

Ingredients:

12 cooked lasagna noodles

2 cups cooked, shredded chicken

1 jar (15 oz) Alfredo sauce

1 cup ricotta cheese

1 cup shredded mozzarella cheese

1/2 cup grated Parmesan

1 beaten egg

1 tsp garlic powder



1 tsp Italian seasoning

Fresh parsley for garnish

Instructions:

Preheat oven to 375°F and grease a 9x13 inch dish. Mix ricotta, half mozzarella, Parmesan, egg, garlic powder, and Italian seasoning. Spread mixture on noodles, top with chicken, and drizzle with Alfredo sauce. Roll up and place seam side down in dish. Pour remaining Alfredo sauce over rolls and sprinkle with mozzarella. Cover with foil and bake for 25 minutes. Uncover and bake for 5-10 more minutes until bubbly. Garnish with parsley before serving.

Thanks to David Simmons for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Scallops with Lime Cilantro Sauce

Ingredients:

1 lbs. sea scallops, patted dry

2 tablespoons olive oil

1 tablespoon butter

Salt and pepper to taste

1/4 cup fresh lime juice

1 tablespoon lime zest

1/4 cup fresh cilantro, chopped

2 cloves minced garlic



Ingredients:

Prepare the scallops: Pat the scallops dry with paper towels. This step is crucial for a good sear. Season both sides with salt and pepper. Sear the scallops: Heat the olive oil and butter in a large skillet over medium-high heat. Once the skillet is hot and the butter starts to foam, add the scallops in a single layer (do not overcrowd the pan). Sear for 2-3 minutes on each side until golden brown and just cooked through. Remove scallops and set aside on a plate.

Make the sauce: In the same skillet, reduce the heat to medium. Add the minced garlic and cook for about 30 seconds until fragrant. Stir in the lime juice and zest, scraping up any browned bits from the pan. Let the mixture simmer for 1-2 minutes. Turn off the heat and stir in the chopped cilantro.

Thanks to Steve Brinkman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Creamy Italian Chicken

Ingredients:

1.5 - 2 lbs. of boneless skinless chicken breast (about 4-6 pieces)

1 package Italian Dressing mix

¼ cup water

1 can cream of chicken soup

1 - 8 oz. package cream cheese, softened

Fresh or canned mushrooms (optional)



Directions:

Mix ¼ cup water with the dressing mix. Place chicken and mushrooms (if desired) in crockpot. Top with Italian dressing. Cook on low for 5-6 hours or high for 3-4 hours. 30 minutes before serving, mix the soup with the softened cream cheese and set aside. Shred chicken and add salt and pepper to taste. Add the soup and cream cheese mixture to the shredded chicken; mix thoroughly. If needed, add ¼ to ½ cup of broth, milk or water to thin the mixture. Allow the mixture to heat thoroughly for 15-20 minutes before serving. Serve the chicken over cooked noodles or rice. Top with shredded mozzarella cheese, if desired.

Thanks to Theresa McCoy for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Baked Country Fried Chicken & Gravy

Ingredients for chicken:

2 oz. *panko* breadcrumbs
2.5 oz. *white flour*
1/2 Tbsp. *garlic powder*
1/2 Tbsp. *dried parsley*
Large pinch *black pepper*
Large pinch *salt*
4 oz. *butter*
4 large *chicken breasts, trimmed and tenderized*

Ingredients for gravy:

1 oz. *butter*
2 oz. *white flour*
Large pinch *pepper*
3 oz. *chicken broth*
24 oz. *milk*
2 tsp. *crushed garlic*
Pinch of *cayenne pepper*



Directions:

Preheat oven to 430° F. Trim and tenderize chicken until they are flat and similar sizes. Melt 4 oz. of butter and transfer to a shallow bowl. In a separate large bowl mix breadcrumbs, flour and the rest of the dry ingredients. Dip each piece of chicken in the butter, one at a time, then immediately into the breadcrumb mixture and coat well. Place onto a wire rack in baking dish. Bake in the oven for 40 minutes or until golden brown. While baking melt butter for gravy in a saucepan over medium heat. Add flour one teaspoon at a time. Stir until consistency is like a thick paste. Add garlic and continue cooking for another minute. In a bowl, combine milk and broth. Add the liquid to the flour mixture a ¼ cup at a time while stirring constantly. Add the cayenne pepper and mix well. Keep warm on very low heat until the chicken is ready.

Thanks to Lauren Crowther for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Pineapple Barbecue Chicken

Ingredients:

1 pound (4 oz. each) boneless, skinless chicken breasts

Salt and fresh ground pepper, to taste

1/2 cup of barbecue sauce

1 can (20 oz.) pineapple chunks, drained

1/2 tablespoon extra-virgin olive oil

Directions:

Season chicken breasts with salt and pepper. Grease a baking dish with cooking spray. Arrange chicken in baking dish and top with 1/3 of the barbecue sauce; rub in the barbecue sauce and top with pineapple chunks. Add remaining barbecue sauce on top and cover with plastic wrap. Place it in refrigerator for 30 minutes to 2 hours.

When ready to bake, preheat oven to 400°F. Remove plastic wrap. Drizzle olive oil over chicken. Bake uncovered for 40 minutes or until chicken's internal temperature reads 165°F. Remove from oven and serve.



Thanks to Susan Decker for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Pesto Skillet Lasagna

Ingredients:

- 1 Tbsp olive oil
- 1 8-oz pkg. fresh baby spinach
- 1/4 cup (1/2 stick) unsalted butter
- 1/4 cup of all-purpose flour
- 2 cups whole milk, warmed
- 1/2 cup pesto (homemade or store-bought)
- 1 tsp kosher salt
- 2 tsp lemon zest
- 1 cup whole-milk ricotta cheese
- 10 no-boil lasagna noodles, broken into 2-inch pieces
- 1 cup grated mozzarella cheese
- Fresh basil leaves, for topping

Directions: Preheat broiler with oven rack 5 inches from heat. Heat oil in a 10-inch broiler-safe skillet over medium-high heat. Cook spinach, tossing constantly, until tender and wilted. Transfer to a bowl. Reduce heat to medium. Melt butter in skillet. Add flour; cook, whisking constantly, until light brown. Whisk in warm milk; cook, whisk constantly, until thickened. Whisk in pesto and salt. Return spinach to skillet and stir in 3/4 cup water. Using tongs, add lasagna noodle pieces, submerging them in sauce. Bring to boil. Reduce heat to medium-low and cover; simmer until noodles are just tender. Stir together ricotta and lemon zest in a medium bowl. Dollop over cooked noodle mixture in skillet. Sprinkle with mozzarella. Transfer skillet to oven. Broil until cheese is melted and lightly browned. Top with basil and serve.



Thanks to Diana Romano for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Apple Dumpling Cobbler

Ingredients:

- 1 - 8 ounce can of crescent rolls
- 2 large Granny Smith Apples (peeled and quartered)
- 1 cup orange juice
- 2/3 cup sugar
- 1/2 cup butter
- 2 tsp. sugar and 1/2 tsp. cinnamon (will be used as a topping)

Instructions:

Unroll crescent rolls, wrap apple quarters and place in lightly greased 13x9 dish. Boil orange juice, butter and sugar in saucepan. Pour over all wrapped quartered apples. Stir together the 2 tsp. of sugar with 1/2 tsp. cinnamon to sprinkle on top. Bake at 350 degrees for 25 minutes.



Thanks to Betty Little for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Chess Squares

Ingredients:

- 1 box lemon cake mix
- 1 stick margarine, melted
- 4 eggs
- 1 box confectioners sugar
- 1 - 8 oz. pkg. Philadelphia cream cheese, softened
- 1 tsp. vanilla

Instructions:

Mix lemon cake mix, melted margarine, and one egg together then pat into oblong cake pan (will be slightly dry). In a separate bowl, mix together the box of confectioners sugar, cream cheese, remaining three eggs and vanilla. Pour over the mixture in pan. Bake at 350 degrees for approximately 40 minutes until golden brown.



Thanks to Cathy Dorsett for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

HERE'S WATTS COOKIN'

Church Window Cookies

- 1 stick of margarine
- 1 large pack of semi - sweet chocolate chips
- 1 large bag of colored marshmallows
- 1 cup of chopped nuts

Melt margarine, chocolate chips and let cool for three (3) minutes; then add nuts and marshmallows. Divide into two (2) portions the length of wax papers. Roll into logs. Refrigerate until cool, and then cut into slices. Enjoy!



Thanks to Nell Elzey!

Send us your recipe - if we print it, we'll credit your account \$5.00.



Coconut Cake

Ingredients:

- 1 box white cake mix
- 1 can of Eagle Brand condensed milk
- 1/2 of a small can of evaporated milk
- 1 can of cream of coconut
- 1/2 of a small can of coconut milk
- 1 tbsp of coconut flavoring

Instructions:

Prepare 1 box of white cake mix as directed on box, and bake in a 9x13 pan, (add 1 tbsp of coconut flavoring to cake mix). While cake is still hot from oven, poke holes in top of cake. Pour 3/4 of the mixture (condensed milk, evaporated milk, cream of coconut, coconut milk) on top of the warm cake. Next take a container of cool whip and mix the remaining 1/4 of the mixture and spread across cake and refrigerate.

Thanks to Diane Green! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.

peanut butter fudge

Ingredients:

2 1/2 cups sugar
1 cup evaporated milk
1/2 tsp. salt
1/2 stick margarine
2/3 cup peanut butter
1 tsp. vanilla
1 cup pecans

Instructions:

In saucepan, mix sugar, evaporated milk and salt and cook until it forms a soft ball. Remove from heat and add the margarine, peanut butter, vanilla, and pecans. Beat until cool and consistency is ready to pour. Pour into a well-buttered dish and cut into squares, once completely cool.



Thanks to Toni Garmon for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Peanut Butter Pie

Ingredients:

- 1 (8) ounce pkg. cream cheese, softened
- 1 cup confectioners sugar
- 1/2 cup milk
- 1/2 cup of creamy peanut butter
- 1 (8) ounce container cool whip
- 1 graham cracker crust

Instructions:

- ◆ Mix 1st four (4) ingredients, with an electric mixer, until creamy
 - ◆ Fold 1/2 of cool whip into mixture. Pour mixture into crust and layer remaining cool whip on top. Chill for 6 or more hours.
 - ◆ Optional: Try fat free or low fat cream cheese, cool whip, and a chocolate crust.



Thanks to Barbara Mcallister for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

here's watts cookin'

Thanks to Kristy Taylor-Mosley for the recipe!

Do you have a recipe to share with us?

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Peppermint Meringue Cookies

Ingredients:

- | | |
|-------------------------------|--------------------------------|
| 2 egg whites | 3/4 cup sugar |
| 1/4 tsp. cream of tartar | pinch of salt |
| 1/2 tsp. peppermint flavoring | (3) drops of red food coloring |
| 1 cup chocolate bits | |

Instructions:

Preheat oven to 375 degrees for at least 15 minutes. Beat egg whites until frothy. Add salt and cream of tartar; beat until stiff peaks form. Gradually beat in sugar. Fold in flavoring, coloring, and chocolate bits. Drop by teaspoonful onto greased cookie sheets. Place in oven and then turn oven off. Leave cookies on cookie sheets in the oven overnight or at least six (6) hours.

Here's WATTS Cookin'

Quick Cheese Danish

Ingredients:

- 1 tube of crescent rolls
- 2 (8 oz.) pkgs. cream cheese, softened
- $\frac{3}{4}$ cup sugar (for mixture) and $\frac{1}{3}$ cup sugar (for topping)
- 1 egg, separated (use yolk in mixture and use egg white in topping)
- 1 tsp. vanilla
- 3 tsp. lemon juice
- Cinnamon to taste



Instructions:

Press one tube of crescent rolls into bottom of a greased 9x13 inch glass baking dish. Mix next five (5) ingredients and pour on top of rolls. Roll out and lay the other tube of rolls on top of the mixture. Mix together egg white and $\frac{1}{3}$ cup of sugar and pour over top layer of rolls. Sprinkle cinnamon on top. Bake at 350 degrees for 35 minutes. Top should be slightly brown.



Thanks to Lisa Santangelo for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

here's watts cookin'

Thanks to Peggy Anderson
for the recipe!

Do you have a recipe to share
with us?

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account \$5.00. Send your
favorite recipe to
marketing@sawnee.com.



Snickers Stuffed Apples

Ingredients:

- 4-6 Red delicious apples
- Mini snickers candy bars
- Aluminum foil

Instructions:

Core apples, leaving the top intact. Stuff with 3-4 mini snickers. Place top back on the apples. Wrap in foil. Bake at 425 degrees F until soft baked for about 20-30 minutes. Can be served whole or split in fourths. Try it on the grill too!

Here's WATTS Cookin'

Lemon Bars

Ingredients:

1 pkg. Duncan Hines Deluxe Lemon Supreme Cake Mix

3 eggs

$\frac{1}{3}$ cup shortening

1 cup sugar

Instructions:

Preheat oven to 350 degrees. Mix 1 egg, shortening and dry cake mix until crumbly; reserve 1 cup. Pat remaining mixture lightly in an ungreased 13x9x2 inch pan. Bake at 350 degrees for 15 minutes or until light brown. Beat 2 eggs, sugar, baking powder, salt, lemon peel and lemon juice until light and foamy. Pour over hot crust; sprinkle with reserved crumb mixture. Bake at 350 degrees for 15 minutes or until light brown. Sprinkle with confectioners' sugar. Cool and cut into bars.

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. salt

2 tsps. grated lemon peel

$\frac{1}{4}$ cup lemon juice

Confectioners' sugar

to taste



Thanks to Richard Edwards for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pumpkin Cheesecake

Ingredients:

<i>1 (8 oz.) pkg. cream cheese, softened</i>	<i>½ tsp. vanilla</i>	<i>2 eggs</i>
<i>½ cup sugar</i>	<i>½ tsp. ground cinnamon</i>	<i>1 graham cracker crust</i>
<i>½ cup canned pumpkin</i>	<i>Dash of ground cloves</i>	<i>1 cup Cool Whip</i>
	<i>Dash of ground nutmeg</i>	

Instructions:

Preheat oven to 350 degrees. Beat cream cheese, sugar, pumpkin, vanilla and spices in a large bowl with electric mixer until well blended. Add eggs and mix until well blended. Pour into graham cracker crust. Bake for 40 minutes or until the center is almost set. Refrigerate for 3 hours and top with Cool Whip just before serving.



Thanks to Debbie Huff for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chocolate-Dipped Peanut Butter Cookies

Ingredients:

<i>1 cup peanut butter</i>	<i>½ tsp. vanilla extract</i>
<i>1 cup brown sugar</i>	<i>1 tbsp. cornstarch</i>
<i>2 eggs</i>	<i>1 cup chocolate chips</i>

Instructions:

Preheat oven to 350 degrees. Line two baking sheets with parchment paper. In bowl, add peanut butter, brown sugar, eggs and vanilla extract. Beat until combined. Beat in cornstarch.

Roll about a tablespoon size of dough and place on a prepared cookie sheet. Gently flatten with your hand. Repeat with the rest of dough, spacing cookies about two inches apart. Bake 7-9 minutes, until lightly golden

on the bottom. Let cookies cool two minutes and then remove to rack to cool completely.

In a microwave-safe bowl, add chocolate chips and microwave for 20 seconds. Stir and microwave in additional 10 second increments until chocolate is melted.

Once the cookie is cool, dip half of the cookie in melted chocolate and place back on baking sheet. Let cookies sit until chocolate hardens. Makes 36 cookies.



Thanks to Suzette Williams for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Carrot Soufflé

Ingredients:	<i>1 ½ tsp. baking powder</i>	<i>3 eggs</i>
<i>1 ¾ lbs. carrots</i>	<i>1 ½ tsp. vanilla</i>	<i>1 stick of butter or margarine, melted</i>
<i>1 cup sugar</i>	<i>2 tbsp. flour</i>	

Instructions:

Boil or steam carrots until very tender. Mash carrots and set aside. Beat eggs well with mixer. Add sugar, baking powder, flour, margarine/butter and mix well. Add carrots and mix until well blended. Pour into baking dish. Once added, the mixture should fill the dish halfway as soufflé will rise. Bake at 350 degrees for one (1) hour. Dust with powdered sugar, if desired.



Thanks to Nina Altman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Fall Apple Crisp

Ingredients:

8-10 medium apples, peeled, cored and sliced

1 cup of sugar

Cinnamon, to taste

1 stick butter, cut up

1 cup of brown sugar

1 cup quick cooking oatmeal



Instructions:

Combine apples, sugar and cinnamon in bowl and set aside. In a separate bowl mix butter, brown sugar and oatmeal. Place apple mixture in a casserole dish that has been sprayed with cooking oil. Sprinkle oatmeal mixture on top of apples. Bake at 350 degrees for 30-45 minutes until topping is browned and apple mixture is bubbly.

Thanks to Sue Gray for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Mint Oreo Truffles

Ingredients:

1 pkg. mint Oreos

1 (8 oz.) pkg. cream cheese, softened

12 oz. semi-sweet chocolate chips

White chocolate chips for garnish

Instructions:

Process the entire package of Oreo cookies in a food processor or blender until crumbs are formed. Combine Oreos and cream cheese with mixer until well combined. Roll truffles into balls, place on plate and freeze for 30 minutes. Melt semi-sweet chocolate and roll truffles in it. Remove and place back on plate. Top with white chocolate drizzle. Refrigerate. Must be kept chilled and they can last up to 5 days.



Thanks to Christen Jakulski for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Apple Dumplings

Ingredients:

2 apples, peeled and chopped

1 can crescent rolls

1 cup sugar

1 cup water

1 stick butter

Cinnamon and apple pie spice, optional



Instructions:

Roll out each individual triangle. Place some of the chopped apples in the center of triangle and roll it up. Pinch the ends of the crescent roll to seal. Place each crescent roll with apple mixture in a baking dish. Place sugar, butter and water in a saucepan and bring to a boil. Pour the sugar mixture over the stuffed crescent rolls. Sprinkle with cinnamon and apple pie spice, if desired. Bake uncovered at 350 degrees for about 20-30 minutes.

Thanks to Diane Green for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Homemade Ice Cream

Ingredients:

3 cups milk

1 $\frac{3}{4}$ cups sugar

$\frac{1}{2}$ tsp. salt

2 cups half and half

1 tbsp. vanilla

3 cups whipping cream

Instructions:

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate at least 30 minutes. Pour into ice cream freezer and operate as directed. You can add four (4) cups pureed strawberries or peaches to chilled mixture before freezing.



Thanks to Connie Jennings for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.



Here's WATTS Cookin'

Sour Cream Chocolate Cake

Ingredients:

3 oz. semi sweet chocolate

½ cup water

1 ½ cup sugar

2 eggs

1 tsp. Coca Cola

2 cups flour

½ tsp. salt

1 tsp. vanilla

1 cup sour cream

½ cup butter

Instructions:

Melt chocolate with water. Mix flour with Coca Cola and salt. Cream butter and sugar and beat until fluffy. Add eggs, followed by chocolate mixture, to butter and sugar. Add flour and sour cream alternately. Add vanilla. Add batter to a 13x9 inch pan and bake for 45 minutes at 350 degrees or until it tests done in the center with toothpick.

Thanks to Nina Altman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Cannoli Poke Cake

Ingredients:

1 box white cake mix, including ingredients on box

1 (14 oz.) can sweetened condensed milk

1 ½ cup ricotta cheese

1 ½ cup mascarpone cheese

1 tsp. vanilla

1 cup powdered sugar

½ tsp. cinnamon, optional

½ cup mini chocolate chips

2 waffle cones, crushed



Instructions:

Bake cake according to directions in a 9x13 pan. Let cake cool and poke holes over the top. Pour half of the sweetened condensed milk over top of cake. Refrigerate one hour. Combine ricotta, mascarpone and vanilla until smooth. Add remaining condensed milk and mix until smooth. Spread ricotta mixture over cooled cake. Top with mini chocolate chips, crushed waffle cone and dust with powdered sugar, if desired.

Thanks to Brittany Croft for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Are You Kidding Me Cake

Ingredients:

3 large eggs

1 box of cake mix, any flavor

1 can of pie filling, any flavor

Instructions:

Place all three ingredients in a bowl and mix well. Pour mixture into a 9 x 13 inch pan.

Bake at 350 degrees for 35 minutes.



Thanks to Anne Kaiser for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Peanut Butter Corn Flake Candy

Ingredients:

1 cup sugar

12 ounces peanut butter

1 cup corn syrup

6 cups Corn Flakes

Instructions:

Combine sugar and syrup. Bring to a boil on low heat. Remove from heat. Stir in peanut butter, mix well. Fold in Corn Flakes, coating each well. Drop on wax paper with teaspoon. Yields four dozen.



Thanks to Geraldine McCarley for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

No Bake Pineapple Pie

Ingredients:

1 pkg. (3.4 oz.) instant vanilla pudding mix

2 cups sour cream

1 tbsp. sugar

1 (20 oz.) can crushed pineapple, do not drain

Instructions:

In a large bowl, add crushed pineapple (with juice), pudding mix, sugar and sour cream. Mix until combined. Pour mixture into pie crust and chill for at least two hours.



Thanks to Phil Sheridan for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00 Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

White Chocolate Chip Lemon Bars

Ingredients:

1 ¼ cup all-purpose flour, divided

1 cup granulated sugar, divided

½ cup butter, softened

¾ cup white chocolate chips

2 eggs, lightly beaten

¼ cup lemon juice

2 tsp. freshly grated lemon peel

Powdered sugar



Instructions: Preheat oven to 350 degrees. In a medium bowl, stir together 1 cup of flour and ¼ cup of sugar. Cut in butter with pastry blender until mixture resembles coarse crumbs. Press mixture into bottom of 9 inch square baking pan. Bake 15 minutes or until lightly browned. Remove from oven and sprinkle white chocolate chips over crust. In another medium bowl, stir together eggs, lemon juice, lemon peel, remaining ¼ cup flour and ¾ cup sugar and pour over white chocolate chips. Bake 15 minutes or until set. Cool slightly in pan on wire rack and sift with powdered sugar. Cool completely and cut into bars.

Thanks to Lori Gates for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chocolate Marshmallow Frosted Cookies



Ingredients:

*1 pouch Betty Crocker Double Chocolate Chunk
Cookie Mix
¼ cup vegetable oil*

2 tbsp. water

1 egg

12 large marshmallows, cut in half

Favorite frosting - cream cheese frosting works well

Instructions:

Heat oven to 350 degrees. In a large bowl, combine cookie mix, oil, water and egg until soft dough forms. On an ungreased cookie sheet, drop dough by rounded tablespoon about 2 inches apart. Bake seven minutes. Remove from oven and press ½ of marshmallow on top of cookie. Bake for another 1-2 minutes or until marshmallow begins to soften. Cool 2 minutes and remove to baking rack. Allow cookies to cool completely. Once cool, spread frosting over each cookie, covering marshmallow. Allow frosting to set and then store cookies in refrigerator.



Thanks to Lisa Ramsay for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Key Lime Pie



Ingredients:

*1 (14 oz.) can sweetened condensed milk,
chilled*

½ cup lime juice, chilled

1 (8 oz.) container Cool Whip, thawed

1 (8 inch) graham cracker pie crust

Instructions:

In a large bowl, use mixer to combine condensed milk and juice. Mix for approximately three (3) minutes. Fold in Cool Whip. Spoon into pie crust and chill until set.

Thanks to Barbara Howard for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

No Bake Cocoa Oatmeal Cookies

Ingredients:

2 cups sugar

3 tbsp. Hershey Cocoa Powder

1 stick butter

$\frac{1}{2}$ cup milk

2 $\frac{1}{2}$ cups Quaker Oats

$\frac{1}{2}$ cup peanut butter

1 tsp. vanilla

Instructions:

Combine first four (4) ingredients in a large pan. Bring to a boil for three (3) minutes and add the remaining ingredients. Stir well. Spoon onto wax paper and cool. Store in refrigerator or freezer.



Thanks to Lisa Santangelo for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chocolate Cake

Ingredients:

1 box of German Chocolate or Swiss

Chocolate cake mix

1 can evaporated milk

1 cup pecans, chopped

1 ½ sticks of butter, melted

1 (12 oz.) bag chocolate chips

1 (14 oz.) bag Kraft caramels

Instructions:

Mix cake mix, 1/3 cup of the evaporated milk, pecans and butter. Bake one half of this batter in an ungreased 9x13 pan at 350 degrees for 7 minutes. Spread chocolate chips on top of cake. Melt caramels with 1/3 cup of evaporated milk. Pour caramel mixture on top of chocolate chips. Pour remaining cake batter on top of caramel. Bake for 25 minutes at 350 degrees. Cool before cutting.



👉 Thanks to Lucie Flory for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Raspberry Coconut Layer Bars

Ingredients:

1 3/4 cups graham cracker crumbs

1/2 cup butter, melted

2 3/4 cups shredded coconut

1 (14 ounce) can sweetened condensed milk

1 cup raspberry preserves

1/2 cup chopped walnuts, toasted

1/2 cup semisweet chocolate chips

*2 (1 ounce) squares white chocolate,
chopped*



Instructions:

Combine graham cracker crumbs and butter in medium bowl. Spread evenly over bottom of 13 x 9 inch baking pan; press in firmly. Sprinkle with coconut; pour condensed milk evenly over coconut. Bake in preheated 350 degree F oven for 20-25 minutes or until lightly browned; cool for 15 minutes. Spread raspberry jam over coconut layer; chill for 3-4 hours or until firm. Sprinkle with nuts. Melt chocolate chips over low heat and drizzle over bars. Melt white chocolate squares and drizzle over bars. Chill. Cut into 3 x 1-1/2 inch bars.

Thanks to Trish Cole for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Sugar Coated Peanuts

Ingredients:

1 cup sugar

½ cup water

2 cups raw peanuts, shelled

Instructions:

Dissolve sugar in water in heavy saucepan or cast iron skillet over medium heat. Add peanuts and continue to cook over medium heat, stirring frequently, until peanuts are completely coated and there is not any syrup left in pan. Pour onto ungreased cookie sheet and separate peanuts with a fork. Bake at 300 degrees for approximately 30 minutes, stirring every 10 minutes.



Thanks to Peggy Anderson for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Campfire Trail Mix Pudding

Ingredients:

5 eggs, beaten

1/2 cup heavy whipping cream

1/2 cup sugar

1 teaspoon ground cinnamon

Pinch salt

3 to 4 oz bittersweet chocolate, chopped

1/2 cup trail mix

4 tablespoons unsalted butter

Half of a 10-oz package mini marshmallows, plus for topping, optional

2 sleeves graham crackers, crushed to medium (not fine) crumbs, plus crumbs for

topping, optional



Instructions:

Heat a medium cast iron skillet over medium heat. Mix together the eggs, cream, sugar, cinnamon and salt in a bowl. Add the chopped chocolate, trail mix, marshmallows and graham crackers, and toss to coat. Melt the butter in the hot skillet. Empty the bowl into the skillet and stir to keep from sticking. Cook for about 10 minutes, until set. Serve warm or cold, topped with more graham crackers crumbs and mini marshmallows if you like. Enjoy!

Thanks to Wendy Lum for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Flamingo Cake

Ingredients:

1 box white cake mix

3.5 oz. package cherry jello gelatin

3/4 cup vegetable oil

3/4 cup milk

3 eggs

8 ounces crushed pineapple

3.4 oz. package instant vanilla pudding

16 oz. whipped topping thawed

8 oz. jar cherries plus some juice



Instructions:

In large mixing bowl place cake mix, gelatin, oil, milk, and eggs. Beat with electric mixer until smooth and well combined, about two minutes. Pour into greased 9x13 pan. Bake at 350 for 30-35 minutes, or until the center springs back when pressed lightly. Allow to cool completely. Prepare icing in medium bowl by adding crushed pineapple, with juice. Sprinkle pudding mix over pineapple and stir with spoon until well combined. Stir in whipped topping until fully incorporated. Chop cherries in half and add along with enough cherry juice to tint the mixture light pink. Frost cake, cover and place in the refrigerator for 2 hours before serving.

Thanks to Elizabeth Davidson for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chocolate Chip Cake

Ingredients:

1 box Duncan Hines yellow cake mix

1 small box Jello instant chocolate pudding

1/2 cup Crisco or vegetable oil

4 eggs

8 oz. sour cream

1 tsp. vanilla

3/4 cup or a little more of regular size Nestle Chocolate chips



Instructions:

Preheat oven to 350 degrees. Beat all ingredients, except chocolate chips, with handheld mixer. Fold $\frac{1}{2}$ cup of chocolate chips into mixture. Pour batter into a greased bundt pan. Sprinkle remaining $\frac{1}{4}$ cup of chocolate chips on top. Bake cake for 45-55 minutes until toothpick inserted in middle comes out clean. Let cake cool completely before serving.

Thanks to Patty Cunningham for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pistachio Cake

Ingredients:

1 yellow cake mix

1 pistachio pudding mix (not sugar-free)

4 eggs

½ cup oil

1 cup club soda

1 cup chopped walnuts



Instructions:

Mix the first five ingredients together; fold in the walnuts. Pour into a greased and floured loaf or Bundt pan. Bake in a 350 degree preheated oven for 45 to 60 minutes. For a Bundt cake, you can sprinkle with powdered sugar after it is fully cooled. If desired, cake can be iced by mixing the following ingredients until light and fluffy: 1 pint heavy cream, 1 cup whole milk, 1 box pistachio pudding.

Thanks to Sue Glaskey for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Gluten-free Peanut Butter Chocolate Chip Cookies

Ingredients:

1 cup firmly packed brown sugar

1 cup peanut butter

1 egg

1 teaspoon baking soda

3/4 cup chocolate chips



Instructions:

Preheat oven to 350 degrees. Line baking sheet with parchment paper. Stir together brown sugar, peanut butter, egg and baking soda. Fold in chocolate chips. Using a cookie scoop, place scoops onto baking sheet. Bake for 10 minutes. Cool on cookie sheet for 5 minutes. Transfer to wire racks and let cool completely.

Thanks to Stephanie Martin for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Microwave Fudge

Ingredients:

1 (16 oz.) container peanut butter

1 container of cake frosting, any flavor will work

Instructions:

Remove lids on the peanut butter and cake frosting. Microwave each for 60 seconds. After each is at a consistency to stir, pour into a bowl and stir until well combined. Transfer mixture to a 9x9 inch pan and refrigerate to set.



👉 Thanks to Jeanette Garrett for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Oatmeal Cookies

Ingredients:

1 cup butter (softened)
1 cup brown sugar
1 cup white sugar
2 eggs

1 tsp. vanilla
1 1/2 cups all purpose flour, sifted
1 tsp. salt
1 tsp. baking soda
3 cups uncooked oatmeal

Instructions:

Cream butter and sugars together and then add eggs. In separate bowl mix flour, salt and soda. Add to butter, sugar and egg mixture. Add vanilla and oatmeal. Drop onto baking sheet covered with parchment paper. Lightly flatten down the dough. Bake at 350 to 375 degrees for 12-14 minutes. Allow to slightly cool before transferring to serving plate.



Thanks to Diane Green for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Peach Cobbler

Ingredients:

*4 cups peaches, sliced
(about 6 peaches)
¾ cup flour
¾ cup milk*

*1 cup sugar
2 tsp. baking powder
½ cup butter, melted*



Instructions:

In a bowl, combine peaches and ½ cup sugar and let stand 15 minutes or until syrup forms. Stir together remaining ½ cup of sugar, flour, baking powder and milk. Pour butter in a 11x17 baking dish and add milk mixture. Spoon peach mixture on top and bake at 350 degrees for 55 minutes.

Thanks to Darlene Gordon for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Strawberry Snow

Ingredients:

1 lb. ripe strawberries, washed and hulled

2 egg whites

½ cup of sugar

1 small container of cool whip or

½ cup double (heavy) cream, whipped



Instructions:

Push the strawberries through a sieve (strainer) or puree in a food processor fitted with the double-edged steel blade. Combine the strawberry puree, egg whites, and sugar, then beat vigorously until stiff and glossy; this is easily done in an electric mixer. Using a rubber spatula or large metal spoon, fold cool whip or whipped cream into the strawberry mixture. Makes 6 servings. This dessert is very light on a summer night.

Thanks to Ana Marie Coleman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chocolate Chip Party Cake

Ingredients:

1 box of yellow cake mix

2 (3 ½ oz) pkgs instant chocolate
pudding mix

4 eggs

1 cup oil

1 1/2 cups water

12 oz. pkg semi-sweet chocolate chips

Powdered sugar or Cool Whip



Instructions:

Stir together first 5 ingredients in a mixing bowl, add chocolate chips. Pour into a greased Bundt pan. Bake at 350 degrees for 45 minutes. Let cool in pan for 10 minutes and then cool on rack. Once completely cool, sprinkle with powder sugar or top with Cool Whip. Serves 10-12.

Thanks to Evann Conrad for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chocolate Chip Pound Cake

Ingredients:

1 pkg. chocolate chips

1 cup oil

1/4 cup water

1 small sour cream

1 box instant chocolate

1 box butter cake mix

4 eggs

pudding mix

1 tsp. vanilla

Instructions:

Mix all ingredients together. Bake at 325° for one hour.



👉 Thanks to Christy Peak for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Lemon Blueberry Trifle

Ingredients:

- 8 oz cream cheese, softened
- 6.8 oz instant lemon pudding - 2 (3.4oz) boxes (dry mix only)
- 3 cups milk, room temperature
- 8 oz whipped topping, thawed
- 4 cups blueberries (or 2 pints)
- 2 Angel food cake, 2 loaves or 1 tube cake, cut into 1" pieces
- Sliced lemon for garnish (optional)

Instructions:

Beat the cream cheese and the dry pudding mix together until smooth. Slowly add the room temp milk until smooth. Fold in 2 cups of the whipped topping. In a 3-quart bowl, layer 1/3 of the cake, 1/3 of the pudding and 1/3 of the blueberries. Repeat layers two more times. Garnish with reserved whipped topping and lemons. Cover and chill until ready to serve.



Thanks to Jennifer Stewart for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pumpkin Pecan Cobbler

Dry Ingredients:

1 Cup + 3 T flour
1/2 t nutmeg
2 t baking powder
1/2 t cloves
1/2 t salt
1 1/2 t cinnamon
3/4 cup sugar

Instructions:

Heat oven to 350. Combine dry ingredients, set aside. Combine wet ingredients, add dry ingredients and mix well to make a thick batter. Put into 8" x 8" casserole sprayed with Pam. Mix topping & sprinkle over batter. Pour hot water over (do not stir) & bake for 40 min. Serve with vanilla ice cream, if desired. To make gluten-free, use gluten-free flour.

Wet Ingredients:

1/2 cup pumpkin puree
1/4 cup melted butter
1/4 cup milk
3 T vanilla

Topping:

1/4 cup sugar
1/2 cup brown sugar
1/4 cup chopped pecans
1 1/2 cup hot water



Thanks to Cindy Gardner for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Cherry Cobbler

Ingredients:

1 cup Self Rising Flour

1 cup Sugar

1 cup Milk

1 21-ounce can Cherry Pie Filling

Instructions:

Set oven to 350 degrees; place butter in a cast iron/baking dish and set in oven to melt while it preheats. Combine flour and sugar and then slowly add milk and mix together until smooth. Once oven is fully preheated and butter is melted, pour mixture into the dish. Spoon pie filling evenly on top of flour mixture. Bake 40-45 minutes or until crust is golden brown. Serve warm with vanilla ice cream, if desired.



Thanks to Diane Green for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Fudgy Oatmeal Cookies

Ingredients:

2 cups sugar

3 tbsp. cocoa powder

1 stick butter

1/2 cup milk

1/4 tsp. salt

1 tsp. vanilla flavoring

1/2 cup peanut butter

3 cups quick-cooking oats

Instructions:

Combine sugar, cocoa, butter and milk in saucepan - Bring to full boil for one minute, timing accurately. Remove from heat and add salt and vanilla. Blend in peanut butter and Oats. Mix well. Drop by a teaspoon on wax paper to become firm in 15 minutes.



Thanks to Denise Sutton for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Cherry Cheese Pie

Ingredients:

1 (6 oz.) graham cracker pie crust

1 (8 oz.) cream cheese - softened

1 (8 oz.) cool whip

$\frac{1}{4}$ cup sugar

1 tsp. almond or vanilla extract

1 (20 oz.) can cherry pie filling

Instructions:

Mix cream cheese, cool whip, sugar and extract together. Beat well. Pour into graham cracker pie crust. Top off with the cherry pie filling. Refrigerate for 1 hour.



Thanks to Lisa Thomas for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Peanut Butter Blossoms



Ingredients:

2 ¾ cups all-purpose flour

1 ¼ teaspoons baking soda

½ teaspoon fine salt

1 cup smooth peanut butter (not natural)

1 ½ sticks unsalted butter, at room temperature

2 large eggs

¼ cup vegetable shortening

1 tablespoon vanilla extract

1 ¾ cups packed light brown sugar

2 cups peanut butter chips

48 to 60 chocolate kiss candies

Instructions:

Preheat oven to 375°F and coat 2 baking sheets with cooking spray. In a medium bowl, mix flour, baking soda, and salt; set aside. In a large bowl, beat peanut butter, butter, and shortening until smooth. Add brown sugar and beat until fluffy (about 4 minutes). Mix in eggs and vanilla, then add flour mixture in two batches. Fold in peanut butter chips. Scoop and roll tablespoon-sized balls of dough, spacing them 2 inches apart on the baking sheets. Bake in batches, until edges are golden and middles are soft (about 10 minutes), allowing sheets to cool in between. Indent and top each with a chocolate kiss. Cool on the baking sheet for a few minutes, then transfer to a rack to cool completely.

Thanks to Sarah Chism for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Brownies

Ingredients:

12 oz pkg chocolate chips, divided

1/4 cup butter

2 cups Bisquick

1 (14 oz) can sweetened condensed milk

1 egg

1 tsp vanilla

1 cup chopped nuts (optional)



Instructions:

In a large saucepan over low heat melt 1 cup chips and butter together. Stir occasionally until well blended. Remove from heat. Add Bisquick, milk, vanilla and egg and mix well. Stir in remaining chips and nuts. Spray or grease well 9x13 inch pan. Pour in brownies. Bake 20 to 25 mins. at 350 degrees. Cool and frost if desired.

Thanks to Sue Marchman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Peanut Butter Pie

Ingredients:

Graham Cracker Pie Shell

1 cup peanut butter

10 oz. cream cheese, softened

1 cup powdered sugar

1 cup heavy cream

1 tsp. vanilla

Instructions:

Mix all ingredients together until creamy. Pour mixture into premade pie shell. If desired, melt a few chocolate chips and extra peanut butter to drizzle on top. Place in refrigerator and cool until chilled.



Thanks to Cindy Gardner for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.



Coffee Punch

Ingredients:

1/2 cup of sugar

4 tbsp. instant coffee

6 tbsp. chocolate syrup

3 cups water

1 qt. milk

1/2 gallon vanilla ice cream

Instructions:

Combine sugar, coffee, syrup, and water. Bring to a boil. Refrigerate mixture. When ready to serve, add 1 quart of milk and 1/2 gallon of ice cream.

Thanks to Susan Paa! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.

Here's Watts Cookin'

Thanks to Beulah Slone for the recipe!

Do you have a recipe to share with us?

If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.



Mama's Punch

Ingredients:

46 oz. can of unsweet pineapple juice

46 oz. can of orange juice

1 qt. ginger ale

1 pkg. lemon lime Kool Aid

1 cup sugar

Instructions:

Mix well, refrigerate until cold.

Here's WATTS Cookin'

Mango Yogurt Smoothie

Ingredients:

4 cups fresh mangoes, chopped *1 tsp. honey*
1 cup plain yogurt *Pinch of cardamom*
1 cup skim milk

Instructions:

In a blender combine mango, yogurt, milk and honey. Blend until smooth.
Pour into glasses and sprinkle with cardamom.



Thanks to Santosh Tariyal for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin' Watermelon Lemonade

Ingredients:

½ small seedless watermelon

3 cups cranberry juice

3 cups lemonade

1 cup fresh mint leaves

2 cups ice cubes for serving



Instructions:

Cut watermelon into small pieces. Place cut up pieces in a blender and process until smooth. Pour through a fine strainer. Mix cranberry juice, lemonade and watermelon juice. Pour over ice and garnish with mint leaves.

Thanks to Belinda Smith for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Cranberry Salad

Ingredients:

- 2 oz can crushed pineapple
- 3 oz package cherry gelatin
- 1 cup ginger ale
- 14 oz container Ocean Spray CranOrange Cranberry relish or cranberry sauce
- 1 package Dream Whip or Fat Free Cool Whip

Topping:

- 2 - 3 oz packages of cream cheese
- ½ cup chopped walnuts (optional)
- 1 tsp of butter



Instructions:

- Drain juice from pineapple into pan
- Let come to a boil
- Dissolve Jello into hot juice
- Slowly pour in ginger ale, crushed pineapple and cranberry relish
- Let chill in pan or bowl
- For the topping, mix the dream whip (use as much as you like) and cream cheese together, then spread over the top
- Mix butter and chopped nuts on stove (be sure to watch closely as this will burn)

This is best if you make it the night before, so it is good and cold when you serve.

Enjoy!



Creamy Fruit Salad

Ingredients:

- 10 oz. bag of marshmallows
- 1/2 cup of milk
- 1 - 8 oz. pkg. cream cheese
- 1 pint cottage cheese
- 1 can pineapple tidbits, drained
- 1/2 cup maraschino cherries
- 1 can mandarin oranges, drained
- 1 small tub of cool whip

Instructions:

Over low heat, melt marshmallows in milk. Add cream cheese and cottage cheese. Remove from heat and add pineapple, cherries and oranges. Fold in cool whip, chill and serve cold.

Thanks to Karen Leonard! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.

Here's WATTS Cookin'

Shoepeg Salad

Ingredients:

3 cans shoepeg corn, drained

1 can LeSeur Peas, drained

1 large jar chopped pimentos, drained

1 Vidalia onion, chopped

1 cup sugar

½ cup red wine vinegar

½ cup canola oil

Instructions:

Mix together corn, peas and pimentos. Set aside. In a sauce pan add sugar, red wine vinegar and oil. Bring to a boil and then pour over corn mixture. Refrigerator overnight. Add onion one hour before serving.



Thanks to Gayle Doster for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Red Pear Salad

Ingredients:

Salad greens

3 red pears (canned works well)

$\frac{3}{4}$ cup blue cheese, crumbled

$\frac{1}{2}$ cup walnuts, toasted

$\frac{1}{4}$ cup raspberry vinegar

1 tsp. Dijon mustard

$\frac{1}{4}$ cup honey

$\frac{3}{4}$ cup olive oil

Salt and pepper to taste



Instructions:

Dice pears and toss together with salad greens, blue cheese and walnuts in large bowl. Combine vinegar, mustard, honey, oil, salt and pepper in a food processor or blender. Blend until well combined. Serve over salad.

Thanks to Priscella Howe for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pasta Salad

Ingredients:

- 1 (16 oz.) box uncooked pasta shells
- 1 (10 oz.) can of chicken*
- 1 large cucumber, chopped
- 1 large tomato, chopped

1 medium onion, chopped

$\frac{1}{3}$ to $\frac{1}{2}$ cup ranch dressing

$\frac{1}{2}$ to $\frac{3}{4}$ cup zesty Italian dressing

Salt, pepper and garlic powder, to taste

**Grilled chicken can be used in place of
canned chicken*

Instructions:

In a large pot, bring water to boil and add salt and pasta, stirring occasionally. Cook to al dente – approximately 10-12 minutes. Drain and rinse in cold water. In large serving bowl, mix chicken, cucumber, onion, tomato and ranch dressing together. Add pasta and Italian dressing and mix until well combined and all ingredients are well coated with dressing. Add salt, pepper and garlic powder to suit taste. Can be served immediately or refrigerated until ready to serve.



Thanks to Suzie Rainwater for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Autumn Chopped Salad

Ingredients:

6 to 8 cups romaine lettuce, chopped

2 medium pears, chopped

1 cup dried cranberries

1 cup pecans, chopped

8 slices thick-cut bacon,

cooked and crumbled

4 to 6 oz. feta cheese, crumbled

Poppy seed salad dressing

Balsamic Vinaigrette



Instructions:

On a large platter, combine the lettuce, pears, cranberries, pecans, bacon and feta cheese. Drizzle generously with poppy seed dressing, followed by some of the balsamic vinaigrette.

Thanks to Robert Stephan for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'



Watergate Salad

Ingredients:

1 can (20 oz.) crushed pineapple, undrained

1 pkg. (3.4 oz.) pistachio flavor Jell-O instant pudding

1 cup miniature marshmallows

½ cup chopped pecans

1 ½ cup Cool Whip, thawed

Instructions:

Combine pineapple, pudding, marshmallows and pecans in large bowl.

Stir in Cool Whip.

Refrigerate one (1) hour before serving.

Thanks to Nina Altman for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Parmesan Pasta Salad

Ingredients:

1 pound small pasta shells

2 pints cherry tomatoes, halved

4 oz. Parmesan, broken into small pieces

¼ cup olive oil

¼ cup fresh chives, chopped

Salt and pepper, to taste

Instructions:

Cook the pasta according to the package directions. Drain and return to pot. Add the tomatoes, Parmesan, oil, chives, salt and pepper and toss to combine.



Thanks to Jennifer Stewart for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Strawberry Pretzel Layered Salad

Ingredients:

2 cups pretzel sticks, broken in half

4 tbsp. sugar, plus ¼ cup sugar

1 stick butter, melted

1 (8 oz.) pkg cream cheese

1 small container of Cool Whip

1 large pkg. sliced, frozen strawberries, thawed

1 large and 1 small pkg. strawberry Jello

1 ½ cup boiling water

½ cup cold water



Instructions:

For the crust, mix the pretzels, 4 tbsp. of sugar and butter. Press this mixture into a 9 x 13 inch pan. Bake for 10 minutes at 350 degrees. Set aside and allow to cool. In a mixing bowl, beat together cream cheese and ¼ cup of sugar. Fold in Cool Whip and spread over cooled crust. In a small bowl, dissolve gelatin in boiling water. Stir in cold water. Add strawberries to Jello and cool slightly. Pour over cream cheese mixture. Refrigerate until serving time.

Thanks to Elizabeth Wofford for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Kale Salad

Ingredients:

2 big bunches kale, destemmed and chopped

1 cup quinoa, cooked (optional)

½ cup slivered almonds, blanched

½ cup dried fruit

2 cups grape tomatoes, halved

½ cup gouda, shredded

Instructions:

Whisk dressing ingredients together and pour into a large wooden bowl. Combine all the other salad ingredients and toss the salad with dressing.

Dressing Ingredients:

1 cup extra virgin olive oil

¼ cup raw apple cider vinegar

½ cup fresh lemon juice

1 tbsp. maple syrup

Dash of red pepper flakes

Pepper and salt, to taste



Thanks to Tara Collins for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chilled Tomato and Mozzarella Summer Salad

Ingredients:

2 large beefsteak tomatoes

1 (12 oz.) pkg. fresh mozzarella pearls

3 tbsp. olive oil

2-3 tsp. basil (can use fresh or dried)

Pinch of coarse sea salt

1 tbsp. balsamic vinegar, optional



Instructions:

Dice the tomatoes into bite size pieces. Combine all ingredients in a large bowl and mix together. Chill for two (2) hours and serve.

Thanks to Terry Morrisey for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

BLT Salad on a Stick

Ingredients:

1 pkg bacon, cooked, not crispy

1 pint of multi colored cherry tomatoes

1 head of Bibb lettuce (also known as Boston or butter)

1 red onion, cut in chunks

1 avocado

1 clove garlic

¼ cup olive oil

½ cup loosely packed fresh basil leaves

Juice from 1 lime (or more if desired)

Salt and pepper to taste



Instructions:

Thread the skewers with the bacon, lettuce, tomato and onion. Puree the avocado, basil, garlic, lime juice, olive oil in a blender or food processor. Drizzle the dressing over the skewers, or keep it on the side for dipping. NOTE: For a thinner dressing, add water until desired consistency.

Thanks to Robin Fuller for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Antipasto Salad

Ingredients:

8 cups chopped romaine lettuce

3/4 cup grape or cherry tomatoes, halved

6 ounces provolone cheese, diced

*4 ounces marinated artichokes, drained
and chopped*

1/2 cup olives (about 3 ounces)

2 ounces salami, diced

2 ounces pepperoni, quartered

1/4 cup sliced pepperoncinis

1/4 cup sliced red onion

*1/4 cup shredded Parmesan cheese (more
to taste)*



Instructions:

In a large shallow salad bowl, add the romaine and layer all the other ingredients. Toss together with your favorite Italian dressing and enjoy.



Thanks to Gretchen Howard for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Antipasto Salad

Ingredients:

2 cups penne, bowtie or other short pasta

1-16 oz. jar giardiniera in vinegar (located in olive, relish section of grocery store)

4 oz. salami, chopped

4 oz. provolone or mozzarella, cubed

1/4 cup extra-virgin olive oil

Instructions:

Prepare pasta according to package directions. Rinse under cold water and drain well.

Set a colander over a bowl, drain vinegar from giardiniera and reserve. Cut large vegetables into bite size pieces.

In large serving bowl, combine chopped vegetables, pasta, salami and cheese. Toss with olive oil and 1 tablespoon of the reserved vinegar. Season with salt and freshly ground pepper.



Thanks to Susan Decker for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Cucumber, Tomato and Onion Salad

Ingredients:

1/4 c. extra-virgin olive oil
2 tbsp. vinegar (red wine, white wine, or rice wine)
2 tsp. kosher salt
1/4 tsp. garlic powder

1/4 tsp. freshly ground black pepper
4 c. cherry tomatoes (1½ lb.), halved
1 cucumber, quartered lengthwise and sliced
1/2 medium onion, thinly sliced



1/2 cup roughly chopped fresh herbs (such as basil, cilantro, dill, mint, and/or parsley)

Instructions:

In a large bowl, whisk oil, vinegar, salt, garlic powder, and black pepper. Add tomatoes, cucumber, onion and herbs and toss well to combine. Let sit at room temperature at least 15 minutes or refrigerate up to 12 hours. Before serving, sprinkle herbs over salad.

Thanks to Dale Graham for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Chicken Caesar Pasta Salad



Ingredients for Pasta Salad:

- 12 oz. penne or bowtie pasta (can substitute gluten-free pasta)
- 3 heads romaine lettuce
- 1 cup chicken chopped
- ½ cup parmesan cheese, grated

Ingredients for Dressing:

- 1 ½ cups plain yogurt
- 1 T dijon mustard
- 1 T worcestershire sauce
- 1 lemon, juiced
- 3 cloves garlic, mashed
- ¼ cup parmesan cheese, grated
- ½ t kosher salt
- ½ t black pepper

Instructions:

Bring a large pot of water to a boil, on the stove. Once the water is boiling, add in the pasta and cook until it's al dente, approximately 11-12 minutes, but be sure to reference the directions on the pasta box. When the pasta is cooked, drain and rinse it thoroughly with cold water. Set the pasta aside to cool while you prepare the dressing.

Add all of the dressing ingredients to a blender and blend until it's smooth and creamy. Chop the heads of romaine lettuce and add them to a large bowl. Assemble the salad by adding the pasta, lettuce, the chopped chicken, parmesan cheese and then pour the dressing on top. Toss to fully combine, then serve the salad and enjoy! Store any leftovers in an airtight container, in the fridge, for up to 3 days.

Thanks to Trish Cole for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Garlic Green Beans

Ingredients:

- 4 garlic cloves, minced
- 3 tbsp. olive oil
- 2 lbs. fresh green beans, trimmed
- ½ cup chicken broth
- 1 tsp. sugar
- 1 ¼ tsp. salt
- ½ tsp. pepper

Instructions:

Saute garlic in oil in large skillet over medium high heat. Add beans, tossing to coat. Add broth and remaining ingredients. Cover, reduce heat and simmer 10 minutes or until green beans are crisp and tender. Yield: 4 to 6 servings.



 Thanks to Jacqueline Graves for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.



HOB0 Baked Beans

Ingredients:

- 1 lb. cooked ground beef
- 2 cans Pork & Beans
- 1 can Kidney Beans, drained
- 1/2 cup ketchup based BBQ sauce
- 1/2 cup brown sugar
- 1 tbs. Worcestershire sauce
- 1 packet onion soup mix

Instructions:

Mix this all together and bake covered at 350 degrees for fifty (50) minutes. This is always a crowd favorite at summer picnics.

Thanks to Lorraine Lane! Send us your recipe - if we print your recipe, we'll credit your account \$5.00.

Here's WATTS Cookin'

Sour Cream Zucchini

Ingredients:

3 medium zucchini

½ cup sour cream

2 tbsp. butter, softened

2 tbsp. medium cheddar cheese, grated

Paprika to taste

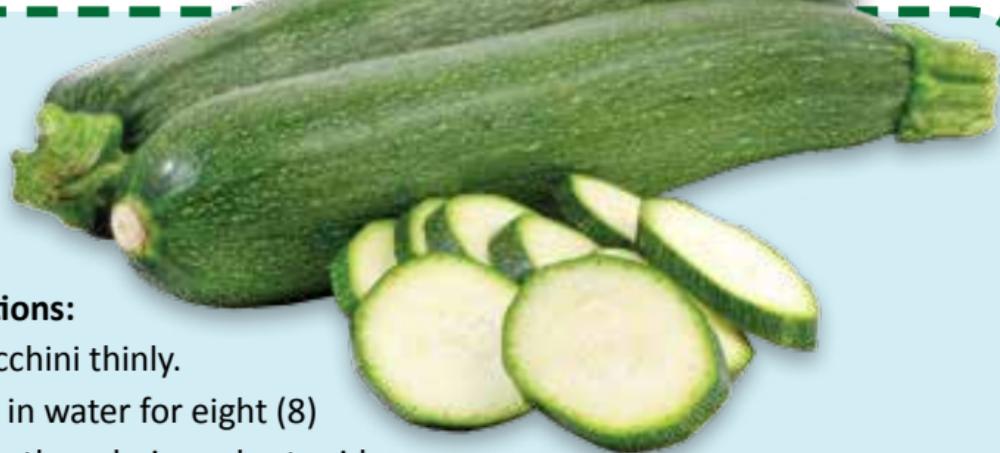
Breadcrumbs

Instructions:

Slice zucchini thinly.

Simmer in water for eight (8) minutes, then drain and set aside.

Combine sour cream, cheese, butter and paprika in medium saucepan over low heat. Stir until cheese is dissolved. Mix in zucchini and coat each piece well. Place in baking dish. Top with breadcrumbs and more grated cheese. Bake at 350 degrees for 15-20 minutes.



Thanks to Sue Gray for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Crunchy Coleslaw

Ingredients:

2 packages chicken flavored Ramen Noodles
2 (8 oz.) bags coleslaw mix
2 or 3 scallions, optional

½ cup sugar
½ cup white vinegar
¼ cup oil
1 cup cashew halves
1 cup sunflower seeds



Instructions:

Break Ramen noodles into small pieces and combine with coleslaw mix and scallions (if desired). In a separate bowl mix together sugar, vinegar, oil and seasoning packets from the Ramen noodle package. Pour sugar mixture over the coleslaw and refrigerate for two hours prior to serving. Before serving, add cashew halves and sunflower seeds.

👉 Thanks to Jill Johnson for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Holiday Dressing

Ingredients:

4 cups dry herb seasoned stuffing mix

4 slices hearty whole grain bread, crumbled

2 eggs, lightly beaten

1 can cream of chicken soup

1 can French onion soup

1 tsp. poultry seasoning

1 tbsp. dried sage

½ tsp. pepper

1 tsp. salt

1 onion, chopped

3 stalks celery, chopped

3 tbsp. butter



Instructions:

Saute onion and celery in melted butter until transparent and lightly browned. Set aside to cool slightly. In a large bowl, combine eggs, soups, seasonings and stir well. Mix in onions and celery. Add bread and dry stuffing mix.

Stir until well combined. Spoon into a greased 9 x 13 inch baking dish and bake at 375 degrees for approximately 40 minutes until lightly brown on top.

Thanks to Patsy Cooper for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Balsamic Potatoes

Ingredients:

2 sweet onions, chopped

1 ½ lbs. potatoes, peeled and quartered

¼ cup balsamic vinegar

¼ cup olive oil

Salt and pepper to taste

Instructions:

Place potatoes and onion in large bowl. In a small bowl, combine vinegar, oil, salt and pepper. Pour oil mixture over potatoes and onions and stir to coat potatoes. Pour potato and onion mixture into a roasting pan. Bake at 450 degrees for 30 minutes.



Thanks to Peggy Anderson for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin' Fried Green Beans

Ingredients:

1 (14.5 oz.) can green beans

¼ cup cornmeal

¼ cup panko bread crumbs

Garlic powder, to taste

Salt and pepper, to taste

3 tbsp. oil



Instructions:

Drain green beans and put in zip lock bag. Add remaining ingredients to bag. Shake bag and turn over until all beans are coated in dry mixture. Heat oil in skillet over medium heat. Add contents to oil and stir until brown and crispy.

Thanks to Rebecca Vanderbilt for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin' Parmesan Roasted Broccoli

Ingredients:

24 ozs. broccoli florets

3 tbsp. olive oil

4 cloves garlic, minced

Kosher salt and pepper, to taste

¼ cup Parmesan, grated

Juice of 1 lemon



Instructions:

Preheat oven to 425°F. Lightly oil a baking sheet or coat with nonstick spray. Place broccoli florets in a single layer onto the prepared baking sheet. Combine olive oil and garlic and drizzle over broccoli. Season with salt and pepper. Gently toss to combine. Place into oven and bake for 10-12 minutes. Sprinkle with Parmesan and lemon juice. Serve immediately.

Thanks to Paige Edwards for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Maple Roasted Brussel Sprouts

Ingredients:

2 lbs. brussel sprouts, trimmed and halved

1 tbsp. olive oil

8 slices bacon, cut in 1/2 inch pieces

1/4 tsp. salt

1/2 tsp. pepper

1/2 cup pure maple syrup

Instructions:

Preheat oven to 400 degrees. Arrange brussel sprouts in a single layer on a foil lined baking sheet with edges. Drizzle with oil. Sprinkle with bacon, salt and pepper; toss to coat. Roast for 15 minutes. Drizzle with maple syrup; toss to coat. Roast 15 additional minutes, until brussel sprouts are caramelized and bacon is crispy.



Thanks to Suzie Rainwater for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Spanish Rice

Ingredients:

5 cups white or brown rice, cooked

14.5 oz. can fire roasted diced tomatoes

14.5 oz. picante sauce

Instructions:

Combine all ingredients and heat on stove until warm throughout. Makes 5-6 servings.



Thanks to Linda Sue Miller for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Pecan Brussel Sprouts

Ingredients:

1 pound fresh Brussels sprouts (rinsed)

4 slices bacon

1 shallot (rinsed)

1/2 cup pecan pieces



Instructions:

Peel any blemished leaves from sprouts and discard. Trim stems from bottom of sprouts, cut sprouts in half, and then slice thinly; set aside. Preheat large sauté pan on medium 2–3 minutes. Cut bacon into half inch pieces (easy to do with kitchen shears) and add to pan. Cook 4–5 minutes, stirring often, or until bacon just begins to crisp. Meanwhile, chop shallot. Stir in shallot and pecans; cook 3–4 minutes, stirring often, or until bacon is fully crisped. Add sprouts. Cook 3–4 minutes, stirring often, or until desired tenderness. Serve.

Thanks to William Randlett for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Gourmet Potatoes

Ingredients:

- 6 medium potatoes
- 2 cups shredded cheddar cheese
- ¼ cup butter
- 1½ cups sour cream
- ½ cup green onions
- 1 tsp. salt
- ¼ tsp. pepper
- 2 Tbs. butter

Instructions:

Cook in skins. Cool, peel and slice ¼ inch. In saucepan over low heat, combine cheese and butter and stir until almost melted. Blend in sour cream, chives and seasonings. Fold into potatoes and turn into greased casserole dish. Dot with butter and sprinkle with paprika. Bake uncovered in a 350° oven for 30 minutes or until heated through.



Thanks to Edna Mize for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Reuben Baked Potatoes

Ingredients:

4 medium to large golden potatoes

Olive oil

Maldon salt

Black pepper

1/3 lb. sliced corned beef, chopped

1/2 cup sauerkraut (optional)

8 slices Swiss cheese

1 Tbsp. fresh parsley for garnish

Dressing:

3/4 cup Dukes mayo

1/4 cup ketchup

1 tsp franks red hot sauce



1 tsp. Worcestershire sauce

1/2-1 tsp onion powder

Salt

Ground black pepper

Fresh parsley for garnish

Instructions:

Preheat oven to 400°F. Line 8x8 baking dish with foil. Coat all sides of potatoes with olive oil and sprinkle maldon salt on top of each, to taste. Cook until tender and fork can easily reach the center, about 40 minutes.

Mix dressing ingredients together & refrigerate. Cut potatoes lengthwise and dress them with butter, salt, pepper, corned beef pieces. Add two slices of Swiss cheese to top of each potato. Stick them back in the oven for up to 10-12 minutes until cheese is melty and corned beef is getting crispy edges, then top the potatoes with the dressing.

Thanks to Lauren Van Duzer for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Cowboy Caviar

Ingredients:

2 sweet peppers diced

2 Jalapeños, seeded and diced fine

1/2 large red onion diced

1/2 pint cherry tomatoes chopped

1 15 oz can navy beans

1 15 oz can black beans

1 15 oz can kernel corn

A bunch of finely chopped cilantro

Mix all together

Dressing (whisk together)

1/3 cup garlic olive oil

1/4 cup rice wine vinegar

2 tbsp spicy brown mustard

2 tbsp minced garlic

1 tsp sugar

1 tsp kosher or sea salt

1/2 tsp ground cumin

1/2 tsp black pepper

Zest and juice of 2 limes



Add dressing to ingredients and mix.

Thanks to David Simmons for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.

Here's WATTS Cookin'

Swedish Pancakes

Ingredients:

4 eggs 5 *tblsp. sugar*
1 *cup flour* 2 *cups milk*

Instructions:

Preheat nonstick skillet on medium high heat. Mix all ingredients by blender or electric mixer. Pour in skillet, just covering the bottom surface. When batter bubbles and looks firm, check for browning with a spatula and flip over. Cook on other side for an additional minute. You can place large pancake on dinner plate, add berries inside and roll up. Top with powdered sugar or whipped cr me.



Thanks to Wendy May Lum for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Scrambled Egg Muffins

Ingredients:

½ lb. pork sausage

12 eggs

½ cup onion, chopped

½ cup green bell pepper, chopped

½ tsp. salt

¼ tsp. black pepper

¼ tsp. garlic powder

½ cup shredded cheddar cheese

Instructions:

Preheat oven to 350 degrees. Lightly grease 12 muffin cups or line with paper liners. Cook sausage over medium-high heat until no longer pink. Drain. Beat eggs in a large bowl. Stir in onion, green pepper, salt, pepper and garlic powder. Mix in sausage and cheddar cheese. Spoon 1/3 cupfuls into muffin cups. Bake for 20-25 minutes.



Thanks to Jennifer Stewart for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Texas Breakfast Casserole

Ingredients:

1 (12 oz.) can crescent rolls

1 lb. sausage, cooked and drained

1 lb. fresh mushrooms, sliced

6 eggs, beaten

1 can cream of onion soup

3 cups Monterey Jack cheese, grated



Instructions:

Line 13 x 9 inch baking dish with crescent rolls, sealing perforations. Cover with sausage, mushrooms, and half of the cheese. Mix eggs with soup and pour over casserole. Sprinkle remaining cheese on top. Chill overnight. Bake at 350 degrees for one hour.

Thanks to Dana Loring for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Microwave Coffee Cup Scramble

Ingredients:

2 eggs

2 Tbsp milk

2 Tbsp shredded cheddar cheese

Salt and Pepper

Instructions:

Coat a 12 oz. microwave-safe coffee mug with cooking spray. Add eggs and milk, beat until blended.

Microwave on high 45 seconds. Stir. Microwave until eggs are almost set, 30-45 seconds longer.

Top with cheese; season with salt and pepper.



Thanks to Lisa Santangelo for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Overnight Cinnamon Baked French Toast

Ingredients:

1 loaf bread (Challah works well)

8 eggs

2 cups milk

½ cup heavy cream

¾ cup sugar

2 tsp. vanilla

½ cup flour

½ cup brown sugar

1 tsp. cinnamon

¼ tsp. salt

1 stick cold butter, cubed



Instructions:

The night before, grease a 9 x 13 pan. Tear bread into chunks and place in pan. Mix eggs, milk, cream, sugar and vanilla. Pour mixture evenly over the bread. Cover and refrigerate overnight. In a separate bowl, mix the flour, brown sugar, cinnamon and salt. Cut in the butter until the crumb topping is combined. Store this in fridge overnight. In the morning, preheat oven to 350 degrees. Sprinkle crumb topping over soaked bread. Bake for 45 minutes or more until set. This is a sweet casserole and is best served warm. Can add syrup or powdered sugar if desired.

Thanks to Kristy Hickey for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin' Spicy Pumpkin Pancakes

Ingredients:

2-1/3 cups baking mix

1/3 cup conned pumpkin

1-1/4 milk

1/4 cup vegetable oil (your choice)

2 Tablespoons sugar

1 teaspoon pumpkin pie spice

2 eggs



Instructions:

Heat griddle or skillet. Grease, if necessary. Stir all ingredients together until well blended. Pour batter onto hot griddle by 1/4 cupfuls. Cook on side one until bubbles pop and edges brown, flip and cook on side two until edge is brown. Enjoy with butter, maple syrup, a scatter of pecans or walnuts.

Thanks to Jacqueline Thompson Graves for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Easy Quiche

Ingredients:

3 eggs

1.5 cups heavy cream

*Broccoli florets or 1 small head broccoli,
steamed and chopped*

1.5 cups sharp cheddar cheese

1.5 cups mozzarella cheese

1 medium onion, sauteed in butter

Salt to taste



Instructions:

Beat eggs. Stir in remaining ingredients. Pour into a round baking dish and bake at 350 for one hour or until the center is firm.

Thanks to Lisa Santangelo for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.com.

Here's WATTS Cookin'

Charleston Breakfast Casserole

Ingredients:

12 slices bacon

2 cups grated Cheddar cheese

6 eggs

¼ cup butter, melted

1 bell pepper (any color), diced

1 ¾ cups milk

3 cups croutons

1 tablespoon prepared mustard

salt and pepper to taste

Instructions:

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Preheat oven to 325° F. Melt butter in the microwave, or in a small pan on the stove over low heat. Spray a 9x12 inch baking dish with vegetable spray. Place croutons in the bottom of the dish, and drizzle with melted butter. Sprinkle with grated Cheddar cheese. Crack the eggs into a bowl, whisking to break up the yolks. Add milk, peppers, mustard, salt, and pepper, and beat until well-combined. Pour over the croutons and cheese, and sprinkle with crumbled bacon. Bake in the preheated oven for 40 minutes. Remove from oven and allow to stand 10 minutes before serving.



Thanks to Jennifer Stewart for the recipe! Do you have a recipe to share with us? If we print it, we'll credit your account \$5.00. Send your favorite recipe to marketing@sawnee.coop.