

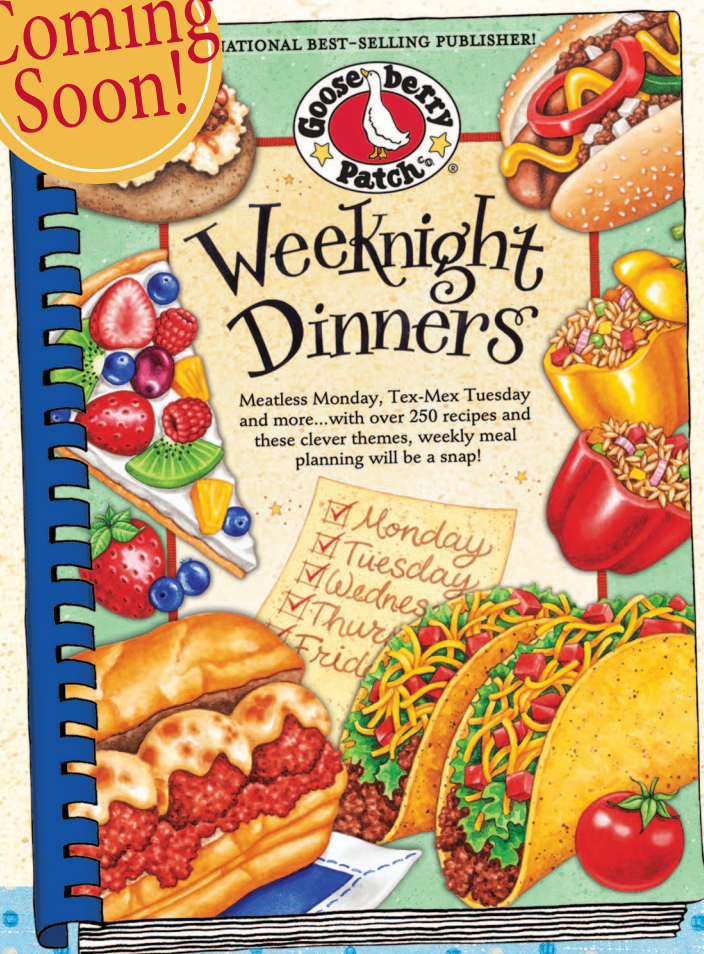
Sneak Peek



Recipes

from *Weeknight Dinners*
Cookbook

Coming
Soon!



Our Thanks
to you for
joining our
**Circle of
Friends
Email
Club!**



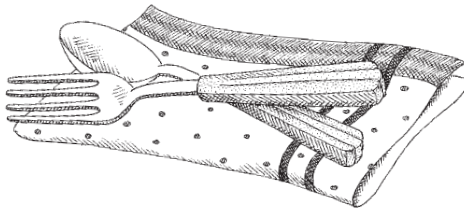
Spinach-Stuffed Shells

Jennifer Niemi
Nova Scotia, Canada

A great recipe fit to feed a crowd! The dish can be made in advance and refrigerated before baking. Just allow an extra 15 to 20 minutes of baking time before adding the mozzarella cheese.

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|--|---------------------------------------|
| 24 jumbo pasta shells, uncooked | 3/4 t. garlic powder |
| 1 c. onion, finely chopped | 1-1/2 t. onion powder |
| 2 10-oz. pkgs. frozen chopped spinach, thawed and well drained | 1/4 t. pepper |
| 3 T. olive oil | 1 c. cottage cheese |
| 8-oz. pkg. cream cheese, softened | 2 T. plus 1 t. grated Parmesan cheese |
| 1 egg, beaten | 2 26-oz. jars pasta sauce |
| 1 T. dried basil | 8-oz. pkg. shredded mozzarella cheese |

Cook pasta shells according to package directions; drain. Meanwhile, in a heavy skillet over medium heat, cook onion and spinach in olive oil for 10 minutes, or until onion is soft and translucent. Set aside. In a large bowl, blend together cream cheese, egg and seasonings; stir in cottage and Parmesan cheeses. Add onion mixture; mix well. Gently spoon mixture into shells. Arrange shells in a 13"x9" baking pan sprayed with non-stick vegetable spray. Spoon pasta sauce over shells, making sure all are covered. Cover with aluminum foil. Bake at 350 degrees for 30 minutes. Remove foil; sprinkle with mozzarella cheese. Bake, uncovered, an additional 7 to 10 minutes, until cheese melts. Makes 8 to 12 servings.



Start family meals with a gratitude circle...each person takes a moment to share two or three things that he or she is thankful for that day. It's a sure way to put everyone in a cheerful mood!



No-Bake Oatmeal Bars

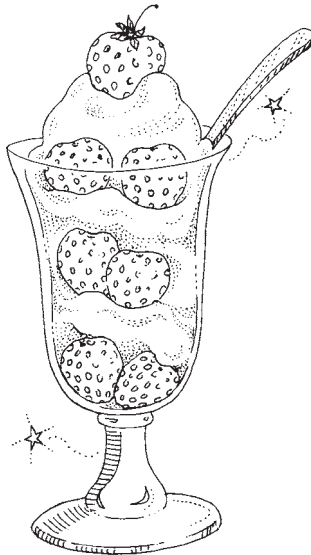
Mary Patenaude
Griswold, CT

We all love chocolatey no-bake drop cookies. This recipe tastes the same but is even easier since it's pressed into a pan!

1/2 c. butter, sliced
1/3 c. milk
3/4 c. honey
1/2 c. baking cocoa

1 t. vanilla extract
1/2 c. creamy peanut butter
3 c. quick-cooking oats,
uncooked

Mix together butter, milk, honey and cocoa in a saucepan over medium heat; bring to a boil. Boil for 3 minutes, stirring constantly. Remove from heat. Add vanilla and peanut butter; mix well. Stir in oats. Spread into a greased 8"x8" baking pan. Cover and refrigerate until set, 2 to 3 hours. Cut into bars. Makes 2 to 2-1/2 dozen.



For a busy-night dessert, top slices of bakery pound cake with fresh berries and dollops of whipped topping...what could be simpler?



Ritzy Chicken Wings

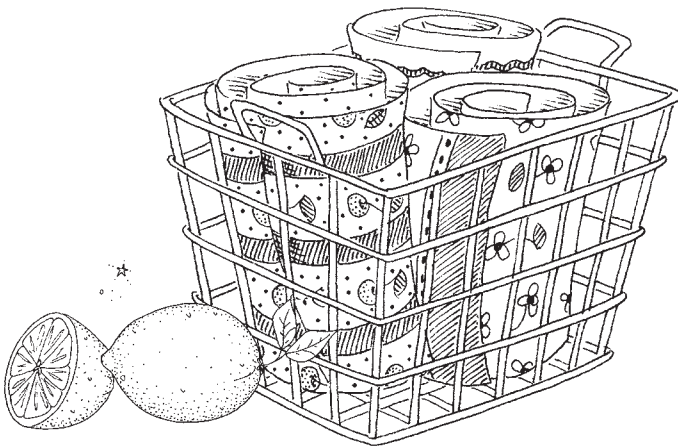
Vickie

A scrumptious and different way to fix chicken wings. Terrific for parties, or serve over rice for a casual meal.

1/4 c. butter, melted
3/4 c. round buttery crackers,
finely crushed

3/4 c. grated Parmesan cheese
1 t. garlic salt
3 lbs. chicken wings

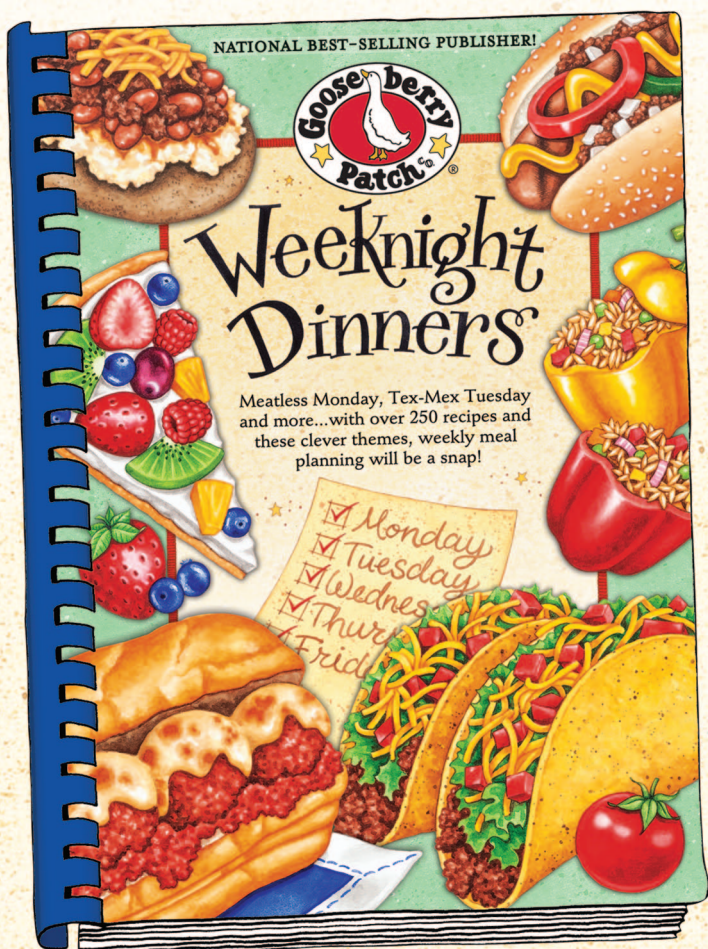
Place melted butter in a shallow bowl; set aside. In a separate shallow bowl, combine remaining ingredients except chicken wings. Dip wings in butter; roll in crumb mixture to coat. Arrange wings in a single layer on an ungreased large rimmed baking sheet. Bake, uncovered, at 375 degrees for 35 to 40 minutes, until golden and chicken juices run clear when pierced. Serves 4 to 6.



Be sure to set out a tray of warm, moistened towels whenever sticky or messy finger foods are on the menu. Dampen fingertip towels in water and a dash of lemon juice, roll up and microwave on high setting for 10 to 15 seconds. Certain to be appreciated!

Thank YOU for joining our Circle of Friends Email Club!

We're so glad to have you and we hope you'll enjoy all the goodies you'll get as part of the club!



Look for
Weeknight Dinners
Cookbook
in stores
January 2012!

