

Turkey Stuffing Roll-ups

- ✓ 1 package Stuffing Mix
- ✓ 1 can condensed cream of chicken soup
- ✓ 1 can French fried onions.
- ¾ cup Milk
- ✓ 1 lb. Deli Sliced Turkey

Preheat oven to 400 degrees. Prepare stuffing in the microwave according to the directions on the box. Meanwhile combine Soup and Milk in a bowl and heat in the microwave until warm.

Spoon about ¼ cup of stuffing onto each turkey slice and roll-up. Place the rolls in a lightly grease 9x13 baking dish.

Pour the soup over the roll-ups. Sprinkle with Onions and bake in the oven for 15 Minutes or until heated thoroughly

Peachy Fruit Salad

Peach pie filling is the unexpected ingredient in this yummy medley of canned and fresh fruits. This is the kind of recipe I really appreciate when time is short.

—Deanna Richter, Elmore, Minnesota



- ✓ 1 can (21 ounces) peach pie filling
- ✓ 1 can (20 ounces) pineapple chunks, drained
- ✓ 1 can (11 ounces) mandarin oranges, drained
- ✓ 2 medium firm bananas, sliced
- ✓ 1 cup green grapes
- ✓ 1 cup miniature marshmallows

In a bowl, combine all ingredients; stir gently. Refrigerate until serving. Yield: 6-8 servings.

Cherry Almond Tart

Ready in 1 hour or less

I used on-hand ingredients, including canned pie filling and a cake mix, to create this pretty dessert. It's fast to fix, looks elegant and tastes delicious. The red cherries make it perfect for Christmas and Valentine's Day.

—Connie Raterink, Caledonia, Michigan

- ✓ 1 package (18-1/4 ounces) yellow cake mix
- ✓ 2/3 cup graham cracker crumbs (about 11 squares)
- 1/2 cup butter or margarine, softened
- 1 egg
- 1/2 cup chopped almonds
- ✓ 1 package (8 ounces) cream cheese, softened
- ✓ 1/4 cup confectioners' sugar
- 1 can (21 ounces) cherry pie filling
- 1/2 cup sliced almonds, toasted

In a mixing bowl, combine the dry cake mix, cracker crumbs and butter until crumbly. Add the egg; mix well. Stir in the chopped almonds. Press onto the bottom and up the sides of a greased 14-in. pizza pan. Bake at 350° for 11-13 minutes or until lightly browned. Cool

In a mixing bowl, beat the cream cheese and sugar. Spread over the crust. Top with the pie filling. Sprinkle with the sliced almonds. Store leftovers in the refrigerator. Yield: 14-16 servings.

White Chili with Chicken

(Pictured below)

Ready in 30 minutes or less

Folks who enjoy a change from traditional tomato-based chilies will enjoy this version. The flavorful blend has tender chunks of chicken, white beans and just enough zip. Serve it with warm, crusty bread or rolls.

—Christy Campos, Richmond, Virginia



- ✓ 1 medium onion, chopped
- ✓ 1/2 cup green chiles
- ✓ 2 garlic cloves, minced
- ✓ 1/2 tablespoon vegetable oil
- ✓ 2 cans (15-1/2 ounces each) great northern beans, rinsed and drained

- ✓ 4 cups chicken broth
- ✓ 2 tablespoons minced fresh parsley
- ✓ 1 tablespoon lime juice
- ✓ 1 to 1-1/4 teaspoons ground cumin
- ✓ 2 tablespoons cornstarch
- ✓ 1/4 cup cold water
- ✓ 2 cups cubed cooked chicken

In a large saucepan, cook onion, ~~garlic~~ ^{chiles} and garlic in oil until tender. Stir in beans, broth, parsley, lime juice and cumin; bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Combine cornstarch and water until smooth; stir in chili. Add chicken. Bring to a boil; cook and stir for minutes or until thickened. Yield: 6 servings. *Editor Note: When cutting and seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face. Leave the seeds in for spicier flavor.