

L. HOFFMAN

12-3-25

* Flounder with Escarole and Cannellini Beans

1 lb. flounder, tilapia, cod or other light fish
1/2 c. olive oil

3 garlic cloves

1/2 c. red bell or mini peppers, chopped

1-1 1/2 oz. diced tomatoes (or fresh if seasonal)

1 can Cannellini beans, drained & rinsed

1/2 c. fresh parsley, diced

1/4 c. sliced black olives

2 T. lemon juice

1 T. balsamic vinegar

1 T. hot pepper sauce

S+P

1/2 c. flour to dust fish

1 head escarole, rinsed, chopped or other greens

Saute the red pepper until tender. Add garlic until golden. Stir in tomatoes, beans, parsley, olives, lemon juice, and balsamic. Simmer over low-medium 8-10 min. Season to taste. Reserve. Coat fish lightly with flour. Saute fish until just golden on each side. Remove to side. Wipe out pan if needed. Saute escarole in olive oil until just wilted. Place fish over tomato mixture. Cover to cook through about 5 minutes. Arrange escarole on serving platter. Spoon tomato-bean mixture on top. Layer on fish. Top with more parsley to serve.

* This would be the 7th course (entree) in an Italian feast of the seven fishes for Christmas.

CHRISTMAS Buffalo CHICKEN Dip

• Ingredients

8 oz softened cream cheese

$\frac{1}{2}$ - $\frac{3}{4}$ C $\pm$ FRANKS Red Sauce

1 C Ranch Dressing

Add:

2 C Colby-Jack Shredded cheese

2-3 lg cooked & shredded chicken
(or Tysons canned chicken)

• Bake @ 350 30-40 min

on

Crock Pot on High - 2-3 hrs

• Drippings

Red & or Green Veggies - Celery / Peppers

Red / Green Seasonal Mexican Chips

(Meatballs / Cornucubills / Krogers etc)

Southwest Quinoa Salad

from kristineskitchenblog.com

This Southwest Quinoa Salad has black beans, corn and a zesty lime vinaigrette. This cold quinoa salad is an easy and delicious side dish! It's also perfect for meal prep lunches.

Prep Time

15 mins

Cook Time

15 mins

Total Time

30 mins

Servings: 5 servings Calories: 319kcal

Author: [Kristine Rosenblatt](#)

Ingredients

For the salad:

- 2 teaspoons olive oil
- 2 cloves garlic minced
- 1 cup quinoa well rinsed and drained
- 1 ¾ cups low sodium vegetable broth or water
- 1 cup canned corn drained
- 15 ounce can black beans rinsed and drained
- 1 red bell pepper chopped
- 4 green onions sliced
- 2 tablespoons minced fresh cilantro

For the lime vinaigrette:

- 3 tablespoons fresh lime juice
- 2 tablespoons olive oil
- 1 tablespoon honey
- 1 teaspoon chili powder
- ½ teaspoon ground cumin
- salt and pepper to taste

For serving:

- guacamole or avocado if desired



4.95 from 50 ratings



Peggy

Instructions

1. Heat the 2 teaspoons olive oil in a medium saucepan over medium heat. Add the garlic and saute until fragrant, stirring, about 1 minute. Add the quinoa and vegetable broth (or water) and bring to a boil. Reduce the heat, cover, and simmer until the liquid has been absorbed, about 12-16 minutes. Remove from the heat.
2. While the quinoa cooks, prepare the lime vinaigrette. In a small bowl or jar, combine the dressing ingredients. Whisk (or shake in a jar with a lid) until well combined.
3. Transfer the cooked quinoa to a large bowl and stir in the corn, black beans, bell pepper, green onions and cilantro. Add the dressing and stir gently to combine. Taste and adjust seasonings as necessary.
4. Salad can be served immediately or chilled in the refrigerator before serving. We love it topped with guacamole or sliced avocado.

Notes

- Quinoa salad can be stored in an airtight container in the refrigerator for 3-4 days.

Nutrition

Serving: 1.5 cups | Calories: 319 kcal | Carbohydrates: 47g | Protein: 11g | Fat: 11g | Saturated Fat: 1g | Sodium: 161mg | Fiber: 8g | Sugar: 10g

Nutrition information is only an estimate.



Kristine's Kitchen 

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Lauren & Becky
Knr

* Gooseberry Patch
Our Best Quick &
Easy Casseroles *

SWEET & SAVORY SIDES

Joan White, Malvern, PA

Simple Scalloped Tomatoes

This tangy-sweet dish makes a delicious dinner. Serve with cheese bread for a complete meal.

Serves 4 to 6

1 onion, chopped
1/4 c. butter

28-oz. can diced tomatoes
5 slices bread, lightly toasted and cubed

1/4 c. brown sugar, packed
1/2 t. salt
1/4 t. pepper

Cook onion in butter until just tender, but not browned. Combine onion mixture with tomatoes and their juice in a bowl; add remaining ingredients, and mix well. Pour into a greased 8"x8" baking pan. Bake, uncovered, at 350 degrees for 45 minutes..

Patricia Rozzelle, Mineral Bluff, GA

Sugared Sweet Potatoes

A perfect side for pork chops!

Serves 10 to 12

1-1/2 c. brown sugar, packed
1/4 c. margarine
3/4 t. salt
1 t. vanilla extract
1 c. cola
9 sweet potatoes, boiled and sliced

In a medium saucepan, cook brown sugar, margarine, salt, vanilla and cola; bring to a boil for 5 minutes. Arrange potatoes in an ungreased 13"x9" baking pan. Pour brown sugar mixture over potatoes. Bake, uncovered, at 350 degrees for 25 to 30 minutes until edges are crisp.



★ HANDY TIP ★ Turn Simple

Scalloped Tomatoes into a hearty main dish...simply add cubes of baked ham along with the tomatoes. Delicious!

Peppermint Cheesecake

This holiday cheesecake is made with an Oreo cookie crust, filled with smooth peppermint cheesecake, and topped with light and airy peppermint frosting.



4.72 from 14 votes

Prep Time	Cook Time	Cooling time	Total Time
20 mins	1 hr 20 mins	5 hrs	1 hr 40 mins

Course: Dessert Cuisine: American Servings: 12 Calories: 696kcal Author: [Lyuba Brooke](#)

Ingredients

Crust:

- 22 Oreo cookies pulsed into crumbles
- 2 tbsp butter melted

Cheesecake filling:

- 24 oz cream cheese (3 packs) softened
- 1/2 cup white granulated sugar
- 2 eggs
- 2 tbsp sour cream
- 3/4 cup heavy whipping cream
- 2 tbsp corn starch
- 1 tsp vanilla extract
- 1 tsp peppermint extract
- 1 cup Andes peppermint crunch chips

Frosting:

- 8 oz cream cheese softened
- 1/4 cup white granulated sugar
- 1/2 tsp peppermint extract
- 8 oz whipped topping like COOL Whip
- 1/2 cup Andes peppermint crunch chips finely diced

Decorating options:

- crushed candy canes
- Ghirardelli Peppermint chocolates
- Lindt Peppermint Chocolate truffles
- Andes peppermint crunch thins or chips
- Peppermint bark

Instructions

1. Preheat the oven to 325 degrees and grease a 9 inch springform pan. You will need a large roasting pan that's bigger and longer than the springform pan. (I use the aluminum foil disposable ones). If you are not sure about your springform holding up in water, you can wrap the outside of the springform pan in heavy duty aluminum foil from bottom up to the

sides. (I recommend wrapping the outside of the springform in foil before adding the crust and cheesecake batter.)

Crust:

1. Pulse cookies in the blender until it becomes just crumbs.
2. In a small bowl, combine cookie crumbs and melted butter until evenly incorporated.
3. Press cookie crust mixture into the pan, evenly, all over the bottom and a little bit up the side.

Cheesecake:

1. Start beating cream cheese and sugar on medium-high speed until smooth, about 2 minutes.
2. Add both extracts and sour cream. Mix until combined.
3. Add eggs, one at the time, beating after each addition. Scrape sides and bottom of the bowl and beat until all incorporated.
4. Lower speed and add corn starch.
5. While on medium low speed, pour in heavy cream. Mix until all combined, scrape the sides and bottom of the bowl and mix again until smooth.
6. Fold in peppermint crunch chips until spread evenly throughout.
7. Pour the cheesecake batter into the spring form with prepared crust and make sure it's spread evenly.
8. Place roasting pan into the oven and place the cheesecake springform pan inside the roasting pan. Carefully add water to the roasting pan, about half way up the side of the springform.
9. Bake for 70-75 minutes. Turn off the oven and open the oven door half way. Let cheesecake rest for about 10 minutes and take it out of the oven (out of the roasting pan and carefully take off the foil).
10. Let it rest for 20 minutes on the counter and then gently run a greased butter knife between sides of the cheesecakes and the springform to carefully separate it. (You don't actually have to take the cheesecake out of the pan until ready to add frosting.)
11. Cool cheesecake for about an hour and then place it in the refrigerator. Refrigerate for at least 4 hours (or overnight) before adding the frosting.

Frosting:

1. Beat cream cheese, peppermint extract, and sugar with an electric mixer for a couple of minutes.
2. Fold in whipped topping gently until all combined.
3. Fold in peppermint crunch chips.
4. Spread a thin layer of frosting in one even layer over the cold cheesecake.
5. Fill a large piping bag with remaining frosting fitted with an attachment and decorate the cheesecake. I used 2A frosting tips. (Peppermint chips may get stuck in many other attachments so choose carefully.)
6. Choose any peppermint toppings to decorate your cheesecake.

Notes

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Nutrition

Calories: 696kcal | Carbohydrates: 54g | Protein: 9g | Fat: 51g | Saturated Fat: 31g | Cholesterol: 137mg | Sodium: 407mg | Potassium: 191mg | Fiber: 1g | Sugar: 43g | Vitamin A: 1360IU | Vitamin C: 0.1mg | Calcium: 111mg | Iron: 3.9mg

I found this recipe on willcookforsmiles.com

* Couldn't find peppermint crunch chips in the store I was in, so bought a bag (9.2 oz) of Andes peppermint bark and chopped up myself.

Grandma's Raspberry Rhubarb Jello

1 Lg. & 1 sm. box Raspberry Jello

3 c. Boiling water

2 c. Rhubarb Sauce

(Chopped rhubarb boiled down in water)

Prepare Jello as directed
but use the rhubarb sauce in
place of the cold water.

Submitted by

Sharla Cook