

## **Pink Fluffy Stuff**

Amanda Haynes / County Extension

- 1 can cherry pie filling
- 1 large can crushed pineapples / drained
- 1 can mandarin oranges / drained
- 1 can Eagle Brand Condensed Milk
- 1 small Cool Whip
- Nuts optional

Stir together and chill. Serve cold. Be sure to refrigerate.

## **Fruit Fondue**

Brandi LaBenne

- 1 12 oz bag of milk chocolate chips
- 1 14 oz can of sweetened condensed milk
- 1 tsp vanilla extract
- 1 qt strawberries, washed & stems removed
- 2 bananas peeled & cut into bite sized chunks
- 2 apples, washed & cut into bite sized chunks
- 1 can of pineapple chunks, drained

To microwave, place chocolate chips and sweetened condensed milk into microwave safe bowl, and heat for 30 seconds. Stir. Repeat for 30 more seconds, if needed. Continue as needed until chocolate is melted. Serve in a fondue pot, over low heat.

## **Cheese Fondue**

Ruth Sarro

- 2 cups grated cheddar cheese
- 4 oz cream cheese, cubed
- 1/2 cup sour cream
- 2/3 cup evaporated milk
- 1 tablespoon lemon juice
- 3/4 tsp garlic salt
- 1/4 tsp paprika
- 1/4 tsp pepper, optional

In a bowl or saucepan, combine cheese, cream cheese, sour cream, evaporated milk and lemon juice. Mix well. Place on low heat, either in a fondue pot or a saucepan and stir constantly as the mixture melts. When the mixture is smooth, add the spices.

Serve with cubes of bread, fresh vegetables, pretzels, or other dipping foods.

## Roasted Turkey Breast With Peach Glaze

Marchale Burton

2 1/2 c. apple cider, plus 2 tablespoons  
1/4 c. salt, plus more for turkey  
3-5 sprigs thyme  
3 sprigs rosemary plus 1 teaspoon, chopped  
1 (3 3/4 lb) boneless turkey breast with skin  
1/2 c. chopped onion, finely chopped  
1 T. olive oil, plus more for turkey  
Freshly ground black pepper  
1 (10 oz.) bag frozen peeled sliced peaches \*  
2 T. honey  
1 t. Worcestershire sauce  
1 T. brown sugar  
3 jars peach baby food  
1/2 t. red pepper\*\*  
1/2 t. hot sauce\*\*

Brine: In a large bowl whisk together 2 cups apple cider, salt, thyme, one container peach baby food and rosemary. Pour ingredients in a large freezer bag, place turkey in bag. Add enough water to cover turkey. Place bag with brine and turkey in a 13 x 9x 2" baking dish. Place in refrigerator for four hours (over night if possible). Turn bag over several times to make sure all parts are covered.

Preheat oven to 425 F. remove turkey from brine and pat dry with paper towels. Brush with oil and season with pepper and salt. Place turkey in roasting pan. Roast about 15 minutes until skin begins to turn golden. Reduce oven temperature to 350 F. brush top with glaze. Continue cooking until thermometer reads 165 F., (when placed in thickest part of breast) about 45 minutes. Brush breast several times with glaze during the cooking process. Let turkey rest 10 minutes before cutting.

Glaze: In a small pan sauté onions in oil until softened. Add finely chopped peaches, honey, Worcestershire sauce, red pepper, brown sugar, hot sauce, remaining 2 tablespoons apple cider and baby food. Bring to boil. Lower heat and simmer until peaches breakdown and glaze thickens, about 15 minutes.

\*Chop peaches very fine, or use a small food processor. This will help peaches stay on turkey when brushed on skin.

\*\* optional

## **Hot Chipped Beef Dip**

Christina Parker

2 (8 oz.) pkg. cream cheese, softened

4 T. milk

5 oz. dried chipped beef

1 (8 oz.) carton sour cream

4 T. minced onion

1 c. chopped pecans

Preheat oven to 350° F. Combine all ingredients, except pecans, mixing by hand until well blended. Place in a shallow baking dish. Top casserole with chopped pecans. Bake for 20 minutes or until bubbly. Do not boil!! Serve hot with chips or crackers.

This can doubled or halved and can be frozen.