

In the Kitchen – October Offerings – by Marcy Lytle

It's October, finally! Sometimes, the summer...and September...are so long! It's time for all the cozy food that's fallish in flavor and color and smells! So here are our recipes for this month. Please try, and let us know how you like them!

Apple Nachos – I had some friends over and we needed an easy snack to feed 10. This worked!

- Apples
- Smuckers Caramel Sauce
- Dark chocolate chips
- Pecans

Slice the apples and dunk in ice water with lemon, to keep them from browning. Arrange on a large tray.

Provide a little jar of sauce, a bowl of chocolate chips and pecan pieces.

Let the guests make their pile up and enjoy!

Apple Pie

Use your own apple pie recipe. This is just a comment about apple pies.

I had slices from the apple nachos left over, so I wasn't about to peel them all for a pie! I just diced them and used them in the pie that way. And just before the pie was done, I drizzled some of that caramel sauce over the pie and let it warm. Delish!

Crockpot Brisket – I made this recipe for the kids, and it was so easy and so tasty!

- 1 3lb brisket
- 1 1oz envelope dry onion soup mix
- 1 T packed light brown sugar
- 2 t garlic powder
- 2 12oz bottles Heinz chili sauce

Place brisket in slow cooker. Sprinkle onion soup mix, brown sugar, and garlic powder over the top of the brisket and massage gently into the meat. Pour the chili sauce over top, covering completely.

Cook on low for 8-10 hours. Remove from slow cooker and let rest 15 minutes, then slice against the grain. Pour sauce of slices to serve. (good with mashed potatoes)

Earthquake Cake – A friend told me about this and I tried it. I mean, it's good! And very cool to look at!

- 1 c chopped pecans
- 2 c sweetened flaked coconut
- ½ c salted butter, melted

- 1 8oz pack cream cheese, room temp
- 3 c powdered sugar
- 1 box chocolate cake mix
- Eggs, oil and water for cake mix
- 1 c semisweet chocolate chips

Preheat oven to 350. Spray a 13X9 baking dish with cooking spray. Scatter pecans and coconut evenly over bottom.

Combine melted butter and cream cheese in a mixing bowl and beat with electric mixer til smooth.

Add powdered sugar, one cup at a time, mixing on low til smooth and creamy. Set aside.

Prepare cake batter as directed on box and pour into pan over pecans and coconut.

Dollop heaping (big) tablespoons of the cream cheese mix evenly onto cake batter.

Sprinkle cake with chocolate chips then immediately bake for 40-45 minutes til set

Sheet Pan Chicken Pot Pie – Another family sheet pan idea, and it did not disappoint. I made all of the filling ahead of time and then just prepared the sheet the next night. So easy.

- 5 T butter
- 1 c chopped onion
- ½ c chopped celery
- 1 t kosher salt
- ½ t fresh ground pepper
- ½ t garlic powder
- ½ c flour
- 3 c chicken broth
- 1 c heavy cream
- 4 c chopped cooked chicken
- 16 oz frozen mixed veggies
- 1 17.3oz box puff pastry, thawed according to directions

Preheat oven to 400. Heat butter in large deep skillet over med heat. Add onion and celery til tender, about 4 minutes.

Sprinkle onion mix with salt, pepper and garlic powder and cook 1 minute. Add flour and cook, stirring constantly, 1 minute. Whisk in broth and cream and bring to a simmer, stirring often. Cook, stirring occasionally, about 5 minutes. Mix in chicken and veggies and cook 2 minutes. Adjust seasonings if desired, remove from heat.

Lightly grease a rimmed baking sheet and pour chicken mixture onto the sheet. Lightly roll the pastry sheets to fit the baking sheet if needed. Lay pastry on top of chicken mixture.

Bake til golden brown, about 25-30 minutes.

Crockpot Tortilla Soup – Just dump and cook and enjoy...for fall.

- 15 oz black beans, drained and rinsed
- 15 oz pinto beans, drained and rinsed
- 14.5 oz diced tomatoes, drained
- 15 oz sweet canned corn drained
- 12.5 oz canned chicken breast, drained
- 10 oz green enchilada sauce
- 14 oz chicken broth
- 1.25 oz taco seasoning
- 1 t cumin
- 1 t chili powder
- 1 t garlic powder
- ¼ t black pepper
- ½ c shredded cheddar cheese
- 1 avocado
- 2 c tortilla chips

Put canned ingredients in slow cooker, with spices. Put lid on and cook on low 2-3 hours or longer if you need to. Serve with cheese, avocado and tortilla chips (can add sour cream if you want it)