

Cooking with
paula
deena™

SPOOKY
halloween
MENU

FAMILY NIGHT

fast

suppers

PAULA'S FAVORITE
fall soup

113

Recipes,
Tips, and
Ideas

SEPTEMBER/OCTOBER 2011

\$4.99 US



www.cookingwithpauladeena.com



BLT SALAD

Makes 6 to 8 servings

- 1 (7.5-ounce) package cornbread mix
- 1 (3-ounce) package real bacon pieces
- 1½ tablespoons extra-virgin olive oil
- 6 to 8 cups chopped romaine lettuce
- 1 pint cherry tomatoes, halved
- ¼ cup bacon-flavored mayonnaise
- ¼ cup rice wine vinegar
- ½ teaspoon ground black pepper

Preheat oven to 400°. Spray an 8x8-inch baking pan with non-stick cooking spray.

Prepare cornbread mix according to package directions. Stir bacon pieces into prepared cornbread mixture. Pour into prepared baking pan. Bake according to package directions. Cool completely. Cut cooled cornbread into 1- to 1½-inch cubes; place in a single layer on baking sheet. Toss with olive oil. Bake for 7 to 10 minutes longer, or until lightly

golden. Cool completely.

In a large bowl, combine lettuce and tomatoes.

In a medium bowl, whisk together bacon-flavored mayonnaise, vinegar, and pepper until well combined. Pour over lettuce mixture, tossing gently to combine. Add cornbread croutons, tossing gently. Serve immediately.

Note: We used J&D's Baconnaise™, which can be found at grocery stores or ordered from baconnaise.com.

BEST-EVER SOUTHERN PECAN PIE BARS

Makes about 2 dozen bars

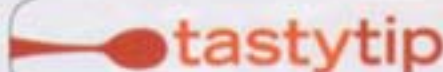
These rich bars from Roberta Looney of Brevard, North Carolina, are full of my favorite ingredient: pecans.

- 1 cup butter, softened
- ½ cup sugar
- ¼ teaspoon salt
- 2 cups all-purpose flour
- 4 large eggs, beaten
- 1½ cups firmly packed brown sugar
- 1 teaspoon vanilla extract
- 2 cups pecan pieces

Preheat oven to 350°.

In a large bowl, beat butter, sugar, and salt at medium speed with an electric mixer until creamy. Gradually add flour, beating well to combine. Press into the bottom of a 13x9-inch baking pan. Bake for 15 to 18 minutes, or until crust is lightly golden.

In a large bowl, whisk together eggs, brown sugar, and vanilla until combined. Stir in pecans. Pour over baked crust. Bake for 15 to 20 minutes longer, or until topping is set. Cool completely in pan. Cut into bars to serve.



Be sure to keep all your cold items "cold" as you travel to your tailgate site. Pack coolers with plenty of ice and ice packs.



GRILLED PIMIENTO CHEESE SANDWICHES

Makes about 7 sandwiches

- 1 (20-ounce) loaf Texas toast
- 2 tablespoons butter, melted
- Tomato-Cheese Spread (recipe precedes)

Preheat grill to medium-high heat (350° to 400°). Spray grill rack with nonstick nonflammable cooking spray.

Brush both sides of bread evenly with melted butter. Spread Tomato-Cheese Spread evenly over half of bread slices. Top with remaining bread slices. Grill, over indirect heat, for 2 to 3 minutes per side, or until cheese is melted. Cut into triangles to serve.

SPICY ORANGE GRILLED CHICKEN

Makes 10 to 12 servings

- 1½ cups cola-flavored carbonated beverage
- ½ cup orange marmalade
- ¼ cup cider vinegar
- 4 chipotle peppers in adobo sauce

- 2 tablespoons adobo sauce from chipotle peppers
- 2½ pounds chicken legs
- 2¼ pounds chicken wings

In a large resealable plastic bag, combine cola-flavored beverage, marmalade, vinegar, chipotle peppers, and adobo sauce. Add chicken. Seal, and refrigerate for 8 hours, or overnight.

Preheat grill to medium-high heat (350° to 400°). Spray grill rack with nonstick nonflammable cooking spray.

Remove chicken from marinade, reserving marinade. Grill chicken, covered with grill lid, for 12 to 15 minutes, turning frequently, or until a meat thermometer inserted in thickest portion of leg registers 180°.

Pour reserved marinade into a grill-safe saucepan. Grill for 15 to 20 minutes, or until marinade is reduced to 1 cup. Brush sauce on chicken before serving.

Note: If your grill surface is large enough, the chicken and sauce can be cooked at the same time.

do-ahead TAILGATE

ONE DAY AHEAD PLAN

- Thread "Brat" Kabobs, and store in the refrigerator in a resealable plastic bag, or wrap tightly in heavy-duty aluminum foil.
- Make sauce for "Brat" Kabobs, and store, covered, in the refrigerator.
- Prepare combread croutons for BLT Salad. Store at room temperature in a resealable plastic bag.
- Marinate Spicy Orange Grilled Chicken in the refrigerator overnight, or for at least 8 hours.
- Prepare Tomato-Cheese Spread. Store, covered, in the refrigerator.
- Bake Best-Ever Southern Pecan Pie Bars. Store, covered, at room temperature.
- Pack all your grilling gear, charcoal, lighter fluid, serving utensils, plates, cups, and snacks. Be sure to bring along some paper towels, disinfecting wipes, and trash bags for easy cleanup. You can also pack some large resealable plastic bags for carrying home dirty utensils and leftover food.

DAY OF TAILGATE

- Combine lettuce and tomatoes for BLT Salad. Store in the refrigerator in a serving bowl, tightly wrapped with heavy-duty plastic wrap.
- Prepare dressing for BLT Salad, and store, covered, in the refrigerator.
- Wash, dry, pierce, butter, and wrap potatoes in heavy-duty aluminum foil for Grilled Potatoes with Butter and Garlic Glaze. Store in the refrigerator.
- Load one cooler with all your food items that need to be cold. Pack tightly with ice and ice packs. Another cooler can be used for beverages and ice.

TEAM-SPIRIT TAILGATING


Pack these fan favorites before you head to the stadium to cheer on your team.

FOOD STYLING BY VIRGINIA HORNBUCKLE

STYLING BY LUCY FINNEY / PHOTOGRAPHY BY MARCY SIMPSON

Spicy Orange
Grilled Chicken

Recipe
on 59



Best-Ever Southern
Pecan Pie Bars

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CHICKEN SPAGHETTI

Makes 10 to 12 servings

- 2 tablespoons butter
- 1 cup chopped onion
- 1 cup chopped celery
- 1 (14-ounce) can chicken broth
- 1 (10.75-ounce) can cream of mushroom soup
- 1 (10.75-ounce) can cream of chicken soup
- 1 (10-ounce) can diced tomatoes with green chilies, drained
- 1 (4.25-ounce) can chopped black olives, drained
- 1 (4-ounce) jar sliced mushrooms, drained
- 1/2 cup sour cream
- 1 teaspoon salt
- 3 1/2 cups chopped cooked chicken
- 2 cups shredded Cheddar cheese
- 1 (16-ounce) package angel hair pasta, cooked according to package directions

3/4 cup panko (Japanese bread crumbs)

1 tablespoon butter, melted

Preheat oven to 350°. Spray a 13x9-inch baking dish with non-stick cooking spray.

In a medium skillet, melt butter over medium-high heat. Add onion and celery; cook for 4 to 5 minutes, or until vegetables are tender.

In a large bowl, combine onion mixture, broth, soups, tomatoes, olives, mushrooms, sour cream, and salt. Stir in chicken and cheese. Add pasta, tossing gently to coat. Spoon mixture into prepared baking dish.

In a small bowl, combine bread crumbs and melted butter. Sprinkle evenly over casserole. Bake for 30 to 40 minutes, or until hot and bubbly. Serve immediately.

MIXED GREEN SALAD WITH ORANGE-HONEY DRESSING

Makes 4 to 6 servings

- 1/2 cup orange juice
- 2 tablespoons white wine vinegar
- 1 tablespoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup vegetable oil
- 1 (6-ounce) bag spring mix lettuces
- 3/4 cup halved grape tomatoes
- 1/2 cup matchstick carrots

In a small bowl, whisk together orange juice, vinegar, honey, salt, and pepper. Add oil, whisking until combined.

In a medium bowl, combine lettuce, tomatoes, and carrots. Add desired amount of dressing, tossing gently to coat.

Note: Store remaining dressing, covered, in refrigerator for up to 1 week.

SMOKY PARMESAN BREADSTICKS

Makes 12 breadsticks

- 1 (11-ounce) can refrigerated breadstick dough
- 2 tablespoons butter, melted
- 2 tablespoons grated Parmesan cheese
- 1/2 teaspoon smoked paprika

Preheat oven to 375°. Line a baking sheet with parchment paper.

On a clean flat surface, unroll breadstick dough. Separate dough into breadsticks. Brush each evenly with melted butter.

In a small bowl, combine cheese and paprika; sprinkle evenly over prepared dough. Gently twist each breadstick. Place on prepared baking sheet, and bake for 11 to 13 minutes, or until golden brown. Serve immediately.

Menu TWO



LET'S GET COOKIN'

Recipes to SHARE
with *Family* and *Friends*



Recipe
on 60

"Brat" Kabobs

GRILLED POTATOES WITH BUTTER AND GARLIC GLAZE

Makes about 8 servings

Batterly with a touch of garlic and sugar, these grilled potatoes created by Bridget Hook of Grove City, Pennsylvania, will be a winner at any tailgate party.

- 2 large baking potatoes, washed and dried
- 6 tablespoons butter, softened and divided
- $\frac{1}{2}$ teaspoon chopped fresh parsley
- $\frac{1}{2}$ teaspoon salt

- $\frac{1}{2}$ teaspoon ground black pepper
 - $\frac{1}{4}$ teaspoon sugar
 - $\frac{1}{8}$ teaspoon minced garlic
- Garnish: $\frac{1}{2}$ cup sliced green onion

Preheat grill to medium-high heat (350° to 400°). Spray grill rack with nonstick nonflammable cooking spray.

Using a fork, pierce each potato 8 to 10 times. Rub 1 tablespoon butter evenly on each potato. Wrap potatoes in heavy-duty aluminum foil. Grill, covered with grill lid, for 40 to 45 minutes, or until potatoes are cooked through. Remove potatoes from

grill. Cut potatoes lengthwise into quarters. Grill potato quarters for 2 to 3 minutes per side, or until lightly golden.

In a grill-safe saucepan, melt remaining 4 tablespoons butter. Add parsley, salt, pepper, sugar, and garlic, stirring well to combine. Brush butter mixture on grilled potatoes. Garnish with green onion, if desired. Serve immediately.

Note: If your grill surface is large enough, the potato quarters and butter sauce can be cooked at the same time. 🍴

