

New Year's is time for remembering the past and looking forward to what's to come in the new year ahead!
This week we will continue our party ideas. Maybe this year's New Year's resolution can be trying some new recipes!
While you are celebrating and enjoying some of your family recipes - we encourage you to send the recipe, along with its story, to the Wright County Historical Society! They will be collecting recipes and the stories behind them. So, we encourage you to send them in!
If you choose to have a quiet New Year's or go for a larger celebration - be safe! Happy New Year!

Garlic-Herb Mini Quiches

Prep: 15 min.
Cook: 10 min.
Servings: 45 mini quiches

1 pkg. (6-1/2 oz.) reduced-fat garlic-herb spreadable cheese
1/4 C. fat-free milk
2 lg. eggs
3 pkgs. (1.9 oz. each) frozen miniature phyllo tart shells
2 T. minced fresh parsley
Minced chives, optional

Preheat oven to 350°F. In a small bowl, beat the spreadable cheese, milk and eggs. Place tart shells on an ungreased baking sheet; fill each with 2 tsp. mixture. Sprinkle with parsley.
Bake for 10-12 min. or until filling is set and shells are lightly browned. Sprinkle with chives if desired. Serve quiches warm.

Bacon-Wrapped Sweet Potato Bites

Prep: 25 min.
Cook: 40 min.
Servings: about 2-1/2 doz.

2 T. butter, melted
1/2 tsp. salt
1/2 tsp. cayenne pepper
1/4 tsp. ground cinnamon
2 lg. sweet potatoes (about 1-3/4 lbs.), peeled and cut into 1-inch cubes
1 lb. bacon strips, halved
1/4 C. packed brown sugar
Maple syrup, warmed

Preheat oven to 350°F. In a large bowl, mix butter and seasonings. Add sweet potatoes and toss to coat.
Wrap 1 piece bacon around each sweet potato cube; secure with a toothpick. Sprinkle with brown sugar. Place on a parchment-lined 15x10x1-in. baking pan.
Bake for 40-45 min. or until bacon is crisp and sweet potato is tender. Serve with maple syrup.

Spinach-Artichoke Stuffed Mushrooms

Prep: 20 min.
Cook: 20 min.
Servings: about 2-1/2 doz.

3 oz. cream cheese, softened
1/2 C. mayonnaise
1/2 C. sour cream
3/4 tsp. garlic salt
1 can (14 oz.) water-packed artichoke hearts, rinsed, drained and chopped
1 pkg. (10 oz.) frozen chopped spinach, thawed and squeezed dry
1/3 C. shredded part-skim mozzarella cheese
3 T. shredded Parmesan cheese
30-35 large fresh mushrooms, stems removed
Additional shredded Parmesan cheese

Preheat oven to 400°F. Mix first 4 ingredients. Stir in artichoke hearts, spinach, mozzarella cheese and 3 tablespoons Parmesan cheese.
Place mushrooms on foil-lined baking sheets, stem side up. Spoon about 1 T. filling into each. Top with additional Parmesan cheese. Bake until mushrooms are tender, 16-20 min.

Meatball Sliders

Prep: 1 hr.
Cook: 30 min.
Servings: 12

2 lbs. lean ground beef
1 C. Italian-style bread crumbs
3 T. prepared pesto
1 lg. egg, lightly beaten
1 jar (24 oz.) pasta sauce
1 pkg. (12 oz.) Hawaiian sweet rolls
12 slices part-skim mozzarella cheese

1/2 tsp. dried oregano
1/4 C. melted butter
1 T. olive oil
3 garlic cloves, minced
1 tsp. Italian seasoning
1/2 tsp. crushed red pepper flakes
2 T. grated Parmesan cheese
1 C. shredded part-skim mozzarella cheese or shredded Italian cheese blend
Minced fresh basil

Preheat oven to 350°F. Combine ground beef, bread crumbs, pesto and egg; mix lightly but thoroughly. Shape into 12 meatballs; place on a greased rack in a 15x10x1-in. baking pan. Bake until browned and a thermometer reads 160°F, about 35 min. Toss meatballs with sauce; set aside.

Meanwhile, without separating rolls, cut in half horizontally; arrange bottom halves in a greased 13x9-in. baking dish. Place 6 cheese slices over roll bottoms; sprinkle with oregano. Add meatballs and sauce. Top with remaining 6 cheese slices and bun tops.

Combine butter, olive oil, garlic, Italian seasoning and red pepper flakes; brush over buns. Bake, covered, for 20 minutes. Uncover; sprinkle with Parmesan and shredded mozzarella.

Bake, uncovered, until cheese is melted, 10-15 min. longer. Sprinkle with fresh basil before serving.

Mini Pizza Muffin Cups

Prep: 25 min.

Cook: 10 min.

Servings: 8

1 can (15 oz.) tomato sauce
1 can (6 oz.) tomato paste
1 tsp. dried basil
1/2 tsp. garlic salt
1/4 tsp. onion powder
1/4 tsp. sugar
1 tube (11 oz.) refrigerated thin pizza crust
1-1/2 C. shredded part-skim mozzarella cheese

Optional Toppings:

Pepperoni, olives, sausage, onion, green pepper, Canadian bacon, pineapple, tomatoes, fresh basil and crushed red pepper flakes

Preheat oven to 425°F. In a small bowl, mix first 6 ingredients.

Unroll pizza dough; cut into 16 squares. Press squares onto bottoms and up sides of 16 ungreased muffin cups, allowing corners to hang over edges.

Spoon 1 T. sauce mixture into each cup. Top with cheese; add optional toppings as desired. Bake for 10-12 min. or until crust is golden brown. Serve pizzas with remaining sauce mixture.

Chicken Salad in Baskets

Prep: 15 min.

Cook: 15 min.

Servings: 20 appetizers

1 C. diced cooked chicken
3 bacon strips, cooked and crumbled
1/3 C. chopped mushrooms
2 T. chopped pecans
2 T. diced peeled apple
1/4 C. mayonnaise
1/8 tsp. salt
Dash pepper
20 slices bread
6 T. butter, melted
2 T. minced fresh parsley

In a small bowl, combine the first 5 ingredients. Combine mayonnaise, salt and pepper; add to chicken mixture and stir to coat. Cover and refrigerate until serving.

Preheat oven to 350°F. Cut each slice of bread with a 3-in. round cookie cutter; brush both sides with butter. Press into 20 ungreased mini muffin cups. Bake until golden brown and crisp, 11-13 min.

Cool 3 min. before removing from pans to wire racks to cool completely. Spoon 1 T. chicken salad into each bread basket. Cover and refrigerate up to 2 hrs. Just before serving, sprinkle with parsley.

Taco Pinwheels

Prep: 15 min.

Servings: 3 doz. pinwheels

4 oz. cream cheese, softened
3/4 C. seasoned taco meat
1/4 C. finely shredded cheddar cheese
1/4 C. salsa
2 T. mayonnaise
2 T. chopped ripe olives
2 T. finely chopped onion

5 flour tortillas (8 inches), room temperature
1/2 C. shredded lettuce
Additional salsa

In a small bowl, beat the cream cheese until smooth. Stir in the taco meat, cheese, salsa, mayonnaise, olives and onion. Spread over tortillas. Sprinkle with lettuce; roll up tightly. Wrap securely and refrigerate for at least 1 hour.
Unwrap and cut into 1-in. pieces. Serve with additional salsa.

Jam-Topped Mini Cheesecakes

Prep: 20 min.

Cook: 15 min.

Servings: 9

2/3 C. graham cracker crumbs
2 T. butter, melted
1 pkg. (8 oz.) cream cheese, softened
1/3 C. sugar
1 tsp. vanilla extract
1 lg. egg, room temperature
3 T. assorted jams, warmed

Preheat oven to 350°F. In a small bowl, combine graham cracker crumbs and butter. Press gently onto bottoms of 9 paper-lined muffin cups.
In another bowl, beat cream cheese, sugar and vanilla until smooth. Add egg; beat on low speed just until combined. Spoon over crusts.
Bake 15-16 min. or until centers are set. Cool for 10 min. before removing from pan to a wire rack to cool completely. Refrigerate for at least 1 hr.
Remove paper liners; top each cheesecake with 1 tsp. jam.

Cinnamon Praline Nuts

Prep: 10 min.

Cook: 20 min.

Servings: 3 cups

1/2 C. packed brown sugar
1/3 C. heavy whipping cream
1 tsp. ground cinnamon
1/2 tsp. grated orange zest
1/4 tsp. ground nutmeg
2 C. pecan halves
1 C. walnut halves

Preheat oven to 350°F. In a large bowl, mix the first 5 ingredients until blended. Add pecans and walnuts; toss to coat.
Transfer to a greased baking sheet. Bake 20-25 min. or until toasted, stirring twice. Cool completely. Store nuts in an airtight container.

Quote of the Week:

“The bad news is time flies. The good news is you’re the pilot.”

~ Michael Altshuler