Fall has arrived. Sounds of leaves rustling, wind blowing, crisp mornings, and the wonderful aromas of fall cooking and baking fills our homes!

We are starting to think about holiday cooking and baking. If you have a favorite recipe you would like to share with our readers this holiday season, please submit it to:

ads@thedrummer.com
Attn.: Now We're Cookin'
Have a great week!

Overnight Cinnamon Rolls

Prep Time: 35 min.
Cook Time: 20 min.
Servings: 2 doz.

2 pkgs. (1/4 oz. each) active dry yeast
1-1/2 C. warm water (110° to 115°)
2 lg. eggs, room temperature
1/2 C. butter, softened
1/2 C. sugar
2 tsp. salt
5-3/4 to 6-1/4 cups all-purpose flour

Cinnamon filling:
1 C. packed brown sugar
4 tsp. ground cinnamon
1/2 C. softened butter

Glaze:
2 C. confectioners' sugar
1/4 C. half-and-half cream
2 tsp. vanilla extract

In a small bowl, dissolve yeast in warm water. In a large bowl, combine eggs, butter, sugar, salt, yeast mixture and 3 C. flour; beat on medium speed until smooth. Stir in enough remaining flour to form a very soft dough (dough will be sticky). Do not knead. Cover; refrigerate overnight.

In a small bowl, mix brown sugar and cinnamon. Turn out dough onto a floured surface; divide dough in half. Roll 1 portion into an 18x12-in. rectangle. Spread with 1/4 C. butter to within 1/2 in. of edges; sprinkle evenly with half of the brown sugar mixture.

Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices. Place in a greased 13x9-in. baking pan, cut side down. Repeat with remaining dough and filling.

Cover with kitchen towels; let rise in a warm place until doubled, about 1 hour. Preheat oven to 375°.

Bake for 20-25 min. or until lightly browned. In a small bowl, mix confectioners' sugar, cream and vanilla; spread over warm rolls.

Cheeseburger Soup

Prep Time: 30 min.
Cook Time: 25 min.
Servings: 8 (2 quarts)

1/2 lb. ground beef
4 T. butter, divided
3/4 C. chopped onion
3/4 C. shredded carrots
3/4 C. diced celery
1 tsp. dried basil
1 tsp. dried parsley flakes
1-3/4 lbs. (about 4 C.) cubed peeled potatoes
3 C. chicken broth
1/4 C. all-purpose flour
8-6 oz. Velveeta®, cubed
1-1/2 C. whole milk
3/4 tsp. salt
1/4-1/2 tsp. pepper
1/4 C. sour cream
Optional: Onion rings and thinly sliced green onions

In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 min; drain and remove from pan. In same saucepan, melt 1 T. butter over medium heat. Sauté onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, broth and ground beef; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 min.

Meanwhile, in a small skillet, melt remaining 3 T. butter. Add flour; cook and stir until bubbly, 3-5 min. Add to soup; bring to a boil. Cook and stir 2 min. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream. If desired, serve with onion rings and green onions.

Open-faced Hot Turkey Sandwiches

Prep Time: 10 min.
Cook Time: 5 min.
Servings: 4

1 container (12 oz.) McCormick® Simply Better Turkey Gravy
8 slices cooked turkey
1 loaf baguette bread, (12 inches long)
1 C. fresh spinach leaves
1 C. prepared stuffing, warmed
1/2 C. cranberry sauce

Cook gravy and turkey slices in large skillet on medium-high heat until heated through.
Cut baguette in half lengthwise, then cut each piece in half. Place bread, cut-side up, onto 4 serving plates.
Top bread evenly with spinach, turkey, stuffing, any remaining gravy and cranberry sauce.

Slow Cooker Cinnamon Sugar Glazed Carrots

Prep Time: 5 min.
Cook Time: 4 hrs.
Servings: 8

2 lbs. baby carrots
2 T. butter, melted
1/2 C. packed brown sugar
1-1/2 tsp. ground cinnamon
1/2 tsp. ground ginger
1/2 tsp. salt

Spray inside of 4-quart slow cooker with no stick cooking spray. Add carrots and melted butter; toss to coat. Cover.
Cook on HIGH 3 to 4 hours or until tender.
Meanwhile, mix brown sugar, cinnamon, ginger and salt in small bowl until well blended. Toss cooked carrots with brown sugar mixture in slow cooker just before serving.

Skillet Cheeseburger Hot Dish

Total Time: 40 min.
Servings: 4-6

1 (28-oz.) bag frozen potato tots
1 med. red onion, chopped and divided
3 T. pickle brine, divided, plus 6 pickle chips, chopped
1 T. olive oil
1-1/2 lb. lean ground beef
2 tsp. steak seasoning
3 T. tomato paste
2 T. all-purpose flour
1-1/2 tsp. beef bouillon base mixed with 1-1/2 C. warm water
1-1/2 C. cheddar cheese, coarsely grated, divided
1/4 C. mayonnaise
3 T. ketchup
1 T. yellow mustard
4 Campari tomatoes, chopped

Heat oven to 425°F. Place tots on rimmed baking sheet and bake until browned and crispy, 25 to 30 min.
In small bowl, combine half of onion with 2 T. pickle brine. Let sit, tossing occasionally, until ready to use.
Meanwhile, heat oil in large cast-iron skillet on medium. Add remaining onion and cook, stirring occasionally, until tender and golden, 6 to 7 min. Add beef and steak seasoning and cook, breaking up meat, until no longer pink, 5 to 6 min.

Add tomato paste and cook, stirring continuously, until caramelized and darkened in color, 2 to 3 min. Sprinkle with flour and cook, stirring, 1 minute. Gradually add bouillon mixture and simmer, stirring occasionally, until slightly thickened, 3 to 5 min; remove from heat.

Sprinkle with 1 C. cheese and top with tots, then remaining 1/2 C. cheese. Bake until cheese is melted and mixture is bubbling, 5 to 6 min.

Meanwhile, in small bowl, whisk together mayonnaise, ketchup, mustard, and remaining tablespoon pickle brine.

Drain pickled onions, then scatter over tots along with tomatoes and pickles. Serve with special sauce on the side.

Pumpkin Pie Spiced Pecans

Prep Time: 10 min.
Cook Time: 1 hr.
Servings: 12

1/3 C. sugar
2 tsp. pumpkin pie spice
1/4 tsp. salt
1 egg white
1 T. pure vanilla extract
3 C. pecan halves

Preheat oven to 250°F. Mix sugar, pumpkin pie spice and salt in small bowl. Beat egg white and vanilla in large bowl until foamy. Add pecans; toss to coat well. Add spice mixture; toss to coat pecans evenly.

Spread pecans in single layer on lightly greased baking sheet.

Bake 1 hour, stirring once. Cool slightly and break apart. Cool completely. Store in airtight container up to 2 weeks.

Apple Cake with Caramel Glaze

Prep Time: 30 min.
Cook Time: 1 hr. 20 min.
Total Time: 1 hr. 50 min.
Servings: 12

2 C. white sugar
1-1/2 C. vegetable oil
2 tsp. vanilla extract
3 large eggs
3 C. all-purpose flour
1 tsp. baking soda
1/2 tsp. ground cinnamon
1 tsp. salt
2 med. Granny Smith apples - peeled, cored and chopped
1 C. chopped walnuts
1/2 C. butter
2 tsp. milk
1/2 C. brown sugar

Preheat the oven to 350°F. Grease a 9-inch Bundt pan.

Beat sugar, oil, vanilla, and eggs in a large bowl with an electric mixer until light and fluffy. Combine flour, baking soda, cinnamon, and salt; stir into batter just until blended. Fold in apples and walnuts using a spoon. Pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the crown or the cake comes out clean, about 1 hour to 1 hour 20 min. Allow cake to cool in pan for about 15 min. then invert on to a wire rack.

To make the caramel glaze: Heat butter, milk, and brown sugar in a small saucepan over medium heat. Bring to a boil, stirring to dissolve sugar, then remove from the heat. Drizzle over warm cake.

Chocolate Caramel Wafers

Prep Time: 25 min.
Cook Time: 5 min.
Servings: 7 doz.

1 pkg. (14 oz.) caramels
1/4 C. evaporated milk
1 pkg. (12 oz.) vanilla wafers
8 plain milk chocolate candy bars (1.55 oz. each), broken into squares
Chopped pecans, optional

Place caramels and milk in a microwave-safe bowl; microwave, uncovered, on high for 2 min. or until melted. Stir until smooth. Spread over vanilla wafers; place on ungreased baking sheets.

Top each with a chocolate square. Place in a 225° oven for 1-2 min. or until chocolate is melted. Spread with an icing knife. Sprinkle with pecans if desired.

Quote of the Week:

"Our political leaders will know our priorities only if we tell them, again and again, and if those priorities begin to show up in the polls."

~ Peggy Noonan, American Author