

The Cheese Cookbook

1923 Recipes

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Big Cheeseburger Pizza

Ingredients

1/2 pound ground beef
1 onion, chopped
1 cup thousand island salad dressing, or to taste
1 (12 inch) pre-baked pizza crust
1/2 teaspoon seasoning salt, or to taste
1 cup shredded American cheese
2 cups shredded lettuce
1 tomato, chopped (optional)
dill pickle slices (optional)

Directions

Place the ground beef and onion in a skillet over medium-high heat. Cook, stirring to crumble, until evenly browned. Season with seasoning salt, drain off grease, and set aside.

Preheat the oven to 450 degrees F (230 degrees C). Spread salad dressing on the pizza crust. Top with a layer of ground beef and onion. Sprinkle shredded cheese over the top.

Bake for 8 to 10 minutes in the preheated oven, until cheese is melted. Allow pizza to cool for about 5 minutes, then slice into wedges and top with lettuce tomato and pickles, if desired.

Easy Cheesecake Pie

Ingredients

1 (12 ounce) container frozen
whipped topping, thawed
1/3 cup white sugar
1 teaspoon vanilla extract
1 (8 ounce) package cream
cheese
1 (9 inch) pie shell, baked

Directions

Take cream cheese out of package, and place in microwave for 30 seconds to soften. In a large bowl mix cream cheese, whipped topping, vanilla, and sugar until smooth.

Pour filling into pie crust. Refrigerate for 3 hours.

Grilled SPAM®, Tomato, Cheddar Cheese, and

Ingredients

1/4 cup spicy brown mustard
8 slices whole wheat bread
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cut into 1/4 inch slices
8 slices Cheddar cheese
2 large tomatoes, cut into 1/2-inch slices
1 sweet onion, thinly sliced
1/4 cup softened butter

Directions

Spread the mustard onto one side of each of the bread slices. Place the luncheon meat onto half of the bread slices, then top each with 2 slices of Cheddar cheese, sliced tomato, and onion. Place the remaining bread slices, mustard-side-down onto the onions. Spread butter evenly onto the outside of each sandwich.

Heat a large skillet over medium-low heat. Place the sandwiches into the skillet, and cook until they are golden brown, then flip the sandwiches over, and continue cooking until golden brown and crispy on the other side, about 6 minutes per side. Allow the sandwiches to cool slightly before serving.

Red Pepper Soup with Feta Cheese

Ingredients

1 (12 ounce) jar roasted red bell peppers
1 (13.75 ounce) can low-sodium chicken broth
1 teaspoon minced garlic
3/4 teaspoon dried oregano
1/8 teaspoon dried basil
1 cup heavy cream
1/2 cup crumbled feta cheese

Directions

In a food processor or blender, process undrained peppers with chicken broth, garlic, oregano, and basil until smooth.

Transfer liquid to a saucepan, and heat over medium-low heat. Simmer for 5 minutes. Slowly whisk in cream, and heat through.

Serve in soup bowls over crumbled feta cheese. Sprinkle additional feta cheese and oregano on top for garnish.

Chocolate Caramel Nut Cheesecake

Ingredients

3 tablespoons butter, melted
1 1/4 cups graham cracker
crumbs
1 tablespoon white sugar
3 (8 ounce) packages cream
cheese
3 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
2 (2.16 ounce) bars chocolate-
coated caramel-peanut nougat
candy, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine the melted butter, graham cracker crumbs and 1 tablespoon sugar. Press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Allow to cool.

In a large bowl, cream the 3/4 cup of sugar and cream cheese together until smooth. Add eggs, one at a time, and vanilla. Stir in chopped candy bar, and pour into baked crust.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Let cool and carefully remove the springform pans side.

Cream Cheese Pound Cake

Ingredients

1 1/2 cups butter or margarine,
softened
3 cups sugar
1 (8 ounce) package cream
cheese, softened
6 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder

Directions

In a large mixing bowl, cream butter, sugar and cream cheese. Add eggs, one at a time, beating well after each addition. Add flour and baking powder; mix well. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for about 1 hour and 30 minutes or until cake tests done. Cool in pan 10 minutes before removing. Cake ages and freezes well.

Triple Chocolate and Vanilla Cheesecake

Ingredients

1 1/2 cups finely crushed creme-filled chocolate sandwich cookies
3 tablespoons butter or margarine, melted
4 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
4 large eggs
1/3 cup Pillsbury BEST® All Purpose Flour
1 tablespoon vanilla extract
2 (1 ounce) squares semisweet chocolate, melted
Chocolate Glaze (recipe follows)

Directions

Preheat oven to 350 degrees F. Combine cookie crumbs and butter; press firmly on bottom of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour and vanilla; mix well. Divide batter in half. Add chocolate to one half of batter; mix well. Pour into prepared pan. Top evenly with vanilla batter.

Bake 50 to 55 minutes or until center is set. Cool. Top with Chocolate Glaze. Store leftovers covered in the refrigerator.

Chocolate Glaze: In small saucepan over low heat, melt 2 (1-ounce) squares semi-sweet chocolate with 1/4 cup whipping cream. Cook and stir until thickened and smooth. Remove from heat; spread over cheesecake. Makes about 1/3 cup

Pumpkin Cheesecake II

Ingredients

3 (8 ounce) packages cream cheese
1 cup white sugar
1 cup sour cream
1 teaspoon vanilla extract
1 tablespoon pumpkin pie spice
6 eggs
1 cup pumpkin puree

2 (9 inch) prepared graham cracker crusts

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, beat cream cheese and sugar until smooth. Blend in sour cream, vanilla and spice. Beat in eggs, one at a time. Blend in pumpkin puree until no streaks remain. Pour filling into 2 crusts.

Bake in the preheated oven for 45 minutes, or until filling is set. Allow to cool, then refrigerate at least 4 hours before serving.

Marinated PHILLY Cheese Squares

Ingredients

1 (250 g) package PHILADELPHIA
Brick Cream Cheese
1/2 cup KRAFT Extra Virgin Olive
Oil Fig Balsamic Vinaigrette
Dressing
2 tablespoons chopped fresh
parsley
1 tablespoon finely chopped red
onions
1 teaspoon lime zest
1/2 teaspoon cracked black
pepper

Directions

Cut cream cheese into 32 pieces; place in shallow dish.

Mix remaining ingredients.

Pour dressing mixture over cream cheese. Refrigerate 1 hour.

Corny Cheese Toasties

Ingredients

2 slices bread
1 tablespoon butter
1 teaspoon mayonnaise
1 slice canned corned beef
1 slice American processed cheese

Directions

Preheat skillet over medium heat. Butter each slice of bread on 1 side only. Spread mayonnaise on the un-buttered sides. Place 1 slice of bread, buttered side down, in the skillet. Layer corned beef and cheese slices on bread. Cover with remaining slice of bread, buttered side up. Cook for 5 minutes on each side, or until toast is golden brown, and cheese is melted.

Fast and Easy Ricotta Cheese Pizza with

Ingredients

1 tablespoon butter
1 skinless, boneless chicken breast, cut into bite-sized chunks
1 (8 ounce) container ricotta cheese
1 tablespoon butter
1 teaspoon garlic powder
1 teaspoon dried oregano
salt and ground black pepper to taste
1 (12 inch) pre-baked pizza crust
2 cups shredded mozzarella cheese
1/2 cup chopped fresh broccoli
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Melt 1 tablespoon butter in a skillet over medium heat. Cook the chicken in the butter until no longer pink and the juices run clear, 7 to 10 minutes; remove from heat and set aside.

Combine the ricotta cheese, 1 tablespoon butter, garlic powder, oregano, salt, and pepper in a microwave-safe bowl. Heat in microwave for 1 minute; stir to combine. Spread the mixture over the pizza crust. Scatter the mozzarella cheese evenly over the pizza. Arrange the cooked chicken, broccoli, and mushrooms evenly on top of the pizza.

Bake in the preheated oven until the cheese is melted, about 20 minutes.

Sunflower Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1 teaspoon Dijon mustard
1/2 teaspoon garlic powder
2 cups shredded Cheddar cheese
1/2 cup chopped ripe olives
2 tablespoons minced fresh parsley
1/2 cup salted sunflower kernels
Assorted crackers

Directions

In a small mixing bowl, beat cream and mustard until smooth. Add garlic powder. Stir in the cheese, olives and parsley. Cover and refrigerate for 15 minutes. Shape into a ball; roll in sunflower kernels. Store in the refrigerator. Serve with crackers.

Cream Cheese-Filled Cookies

Ingredients

1/3 cup butter or margarine,
softened

1/3 cup shortening

3/4 cup sugar

1 egg

1 teaspoon vanilla extract

1 3/4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

FILLING:

2 (3 ounce) packages cream
cheese, softened

1 1/2 cups confectioners' sugar

2 tablespoons all-purpose flour

1 teaspoon vanilla extract

1 drop yellow food coloring

TOPPING:

3/4 cup semisweet chocolate
chips

3 tablespoons butter or margarine

Directions

In a large mixing bowl, cream butter, shortening and sugar. Beat in egg and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Shape into two 12-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or overnight.

Unwrap and cut into 1-in. slices. Place 1 in. apart on greased baking sheet. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Immediately make an indentation in the center of each cookie using the end of a wooden spoon handle. Remove to wire racks to cool.

Combine filling ingredients in a mixing bowl; mix well. Place 2 teaspoonfuls in the center of each cookie. Let stand until set. In a small saucepan over low heat, melt chocolate chips and butter; stir until smooth. Drizzle over cookies. Store in the refrigerator.

Pumpkin Mousse Cheesecake

Ingredients

1 cup graham cracker crumbs

3 tablespoons sugar

1/4 cup butter or margarine,
melted

FILLING:

3 (8 ounce) packages cream
cheese, softened

1 cup sugar

1 cup canned pumpkin

3 tablespoons all-purpose flour

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

4 eggs

GLAZE:

1/2 cup vanilla chips

1 tablespoon shortening

Directions

Combine crumbs, sugar and butter. Press into a greased 9-in. springform pan. Bake at 325 degrees F for 8 minutes. Cool on a wire rack. Meanwhile, in a mixing bowl, beat cream cheese and sugar until smooth. Add pumpkin, flour, cinnamon and nutmeg. Add eggs; beat on low speed just until combined. Pour into crust. Bake for 50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. In a saucepan over low heat, melt chips and shortening; stir until smooth. Drizzle over cheesecake. Refrigerate until firm, about 30 minutes.

Melody's Famous Beer Cheese

Ingredients

1 (1 pound) loaf rye bread
1 tablespoon butter
2 pounds processed cheese food, cubed
1 (8 ounce) package cream cheese, softened
3 tablespoons prepared horseradish
1 tablespoon prepared yellow mustard
1 tablespoon garlic salt, or to taste
1/2 (12 ounce) can beer, room temperature

Directions

Cut a thin slice off the top of bread loaf; hollow out a bowl in the loaf. Slice the removed bread into small pieces and assemble around the bread bowl on a platter.

Melt the butter in a saucepan over medium-low heat. Add the cheese food, cream cheese, horseradish, mustard, and garlic salt to the melted butter and stir to combine. Slowly add the beer while stirring until you reach your desired consistency. Continue heating and stirring until all the cheese has melted, 10 to 15 minutes. Pour the mixture into the bread bowl while hot to serve.

Glen's Cheese Sauce

Ingredients

1/4 cup butter
1/4 cup all-purpose flour
1/8 teaspoon paprika
1/2 teaspoon dry mustard
1/8 teaspoon black pepper
1/4 teaspoon salt
2 cups milk
1/3 cup cooking sherry
3/4 cup shredded Swiss cheese
1/4 cup shredded Cheddar
cheese

Directions

Melt butter in a medium saucepan over low heat. Stir in flour, paprika, mustard, pepper and salt. Pour in milk and sherry; cook, stirring constantly, until thickened.

Stir in Swiss and Cheddar cheeses. Cook, stirring constantly, until melted and well blended.

Cream Cheese Cut-Outs II

Ingredients

1/2 cup butter, softened
1 (3 ounce) package cream cheese
1 cup white sugar
1 egg
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder

Directions

In a large bowl, cream together the butter, cream cheese and sugar until light and fluffy. Beat in the egg and vanilla. Combine the flour and baking powder; stir into the creamed mixture. Divide dough into two pieces, cover and chill until firm, about 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut in to desired shapes using cookie cutters and place the cookies at least 1 inch apart onto ungreased cookie sheets.

Bake for 7 to 9 minutes in the preheated oven, until bottoms are lightly browned and cookies are firm. Remove from cookie sheets to cool on wire racks.

Traditional Christmas Cheese Ball

Ingredients

1 1/2 (8 ounce) packages cream cheese, softened
1 (2.5 ounce) package thinly sliced smoked beef, chopped
1 (2.25 ounce) can pimento-stuffed green olives, chopped
1 small Vidalia or other sweet onion, minced
2 dashes Worcestershire sauce, or to taste
1 cup chopped walnuts

Directions

Mix the cream cheese, beef, olives, onion, and Worcestershire sauce together in a bowl until evenly blended. Keeping the mixture in the bowl, scrape it into a semi-ball shape. Cover, and refrigerate until firm, at least 2 hours.

Place a large sheet of waxed paper on a flat surface. Sprinkle with walnuts. Roll the cheese ball in the walnuts until completely covered. Transfer the cheese ball to a serving plate, or rewrap with waxed paper and refrigerate until needed.

Olive Cheese Melts

Ingredients

1 cup black olives, chopped
1/3 cup green onions, chopped
1 1/2 cups shredded Cheddar cheese
1/2 teaspoon curry powder
1/2 cup mayonnaise
1/2 teaspoon salt
8 English muffins, split in half

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium-size mixing bowl, combine olives, green onions, Cheddar cheese, curry powder, mayonnaise, and salt. Mix well.

Spread mixture on English muffins. Cut the English muffins into fourths. Note: If you want to freeze these, now is the time! Arrange the muffin pieces on a cookie sheet.

Bake at 400 degrees F (200 degrees C) for 10 minutes.

Muddy Chocolate Cheese Cake

Ingredients

1 cup white sugar
1/3 cup butter
1 cup yogurt
1 1/2 cups all-purpose flour
3 eggs
1/4 teaspoon vanilla extract
2 teaspoons baking powder
12 (1.5 ounce) bars milk chocolate
candy
2 cups cream cheese
3 eggs
1/4 teaspoon vanilla extract
3/4 cup white sugar
1/4 cup confectioners' sugar for
dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Oil and flour a 9 inch round pan.

In a large bowl, cream the butter or margarine and 1 cup sugar. Beat in 3 eggs. Blend in yogurt. Combine the flour and baking powder; add to the creamed mixture. Stir in 1/4 teaspoon vanilla. Melt 6 chocolate bars; blend into the batter. Pour batter into prepared pan.

Bake for 30 minutes, or until the cake tests done. Allow to cool for 10 minutes in the pan.

Cut a hole in the center of the cake that does not go all the way through the cake. Melt another 6 sweet chocolate bars, and pour into the hole.

Beat cream cheese, 3 eggs, 1/4 teaspoon vanilla, and 3/4 cup sugar together until smooth. Pour over the cake. Bake for 20 minutes.

Sprinkle confectioners' sugar on the top of the cake. Return to oven. Bake until the sugar melts and browns. Serve.

Tortillas with Cactus and Cheese

Ingredients

1 (16 ounce) jar nopales - drained, rinsed, and dried
Adobo seasoning to taste
1 (8 ounce) package shredded Cheddar cheese
1/2 cup chopped cilantro
10 (6 inch) flour tortillas

Directions

Season nopales with adobo seasoning. Fold seasoned nopales, Cheddar cheese, and cilantro inside tortillas.

Place filled tortillas in a medium skillet over medium low heat, and warm until cheese is melted.

Sicilian Cheesecake

Ingredients

1 1/2 cups crushed chocolate cookies
3 tablespoons butter

2 1/2 cups ricotta cheese
1 cup confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons finely chopped candied lemon and orange peel
2 tablespoons creme de cacao liqueur
2 (1 ounce) squares bittersweet chocolate, grated

1/2 cup heavy cream
1 tablespoon confectioners' sugar, or to taste
2 (1 ounce) squares bittersweet chocolate, grated

Directions

In a small bowl, mix together the crushed cookies and butter. Press into the bottom of a 9 inch springform pan. Refrigerate while you prepare the filling.

In a medium bowl, beat the ricotta cheese, 1 cup of confectioners' sugar, and vanilla until light and fluffy using an electric mixer. Stir in candied peel and 2 ounces of grated chocolate by hand. Spoon the filling over the chilled crust, and smooth out the top surface. Refrigerate for 6 hours, or overnight.

Just before serving, whip cream with 1 tablespoon of confectioners' sugar until stiff in a small bowl using an electric mixer. Run a knife around the outside edge of the cake, and remove the sides of the pan. Spread the whipped cream over the top of the cake, and sprinkle with remaining grated chocolate. Serve immediately.

Ruthie Cheese Cake

Ingredients

16 ounces cream cheese
1 cup milk
1 cup white sugar
2 tablespoons cornstarch
1 teaspoon vanilla extract
4 eggs
1/2 teaspoon ground cinnamon,
or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch square pan.

Place the cream cheese, milk, sugar, corn starch and vanilla in a blender and puree. Add the eggs one at a time after the last egg has been added blend mixture for 7 minutes. Pour batter into the prepared pan and sprinkle top with cinnamon.

Bake at 350 degrees F (175 degrees C) for 1 hour. Let cheese cake cool in oven for one hour. Then place in the refrigerator for at least 3 to 4 hours before serving.

Blue Cheese Beef Tenderloin

Ingredients

1 (3 pound) whole beef tenderloin
1/2 cup teriyaki sauce
1/2 cup red wine
2 cloves garlic, chopped
4 ounces blue cheese, crumbled
1/3 cup mayonnaise
2/3 cup sour cream
1 1/2 teaspoons Worcestershire sauce

Directions

Place beef in a shallow dish. Combine teriyaki sauce, red wine and garlic; pour over beef. Allow beef to marinate in refrigerator for 30 minutes.

Preheat oven to 450 degrees F (230 degrees C).

Place tenderloin on broiler pan, and cook in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C), and cook for 30 to 40 more minutes, or to desired doneness. Allow to set for 10 minutes before slicing.

In a saucepan over low heat, combine blue cheese, mayonnaise, sour cream and Worcestershire sauce. Stir until smooth; serve over sliced tenderloin.

Christmas Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
2 cups shredded Cheddar cheese
2 green onions, chopped
1 (2 ounce) jar diced pimientos, drained
2 tablespoons butter or margarine, melted
2 teaspoons Worcestershire sauce
Assorted crackers

Directions

In a mixing bowl, beat cream cheese until fluffy. Beat in cheddar cheese, onions, pimientos, butter and Worcestershire sauce. Press into a small bowl; smooth top. Cover and refrigerate. Remove from the refrigerator 15 minutes before unmolding. Serve with crackers.

Omelet with Cheese Sauce

Ingredients

1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1/2 cup half-and-half cream
6 eggs
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons chopped green chilies
1 tablespoon butter or margarine

Directions

In a small saucepan, cook soup and cream over low heat until warm, stirring occasionally. In a small bowl, beat the eggs, salt and pepper; stir in chilies. Melt butter in a 10-in. skillet over medium heat; add egg mixture. As the eggs set, lift edges, letting uncooked portion flow underneath.

When eggs are completely set, remove from the heat. Fold omelet in half; cut into three wedges. Serve with the cheese sauce. Refrigerate any leftover sauce.

Nacho Cheese Bites

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1 cup shredded Cheddar cheese
1/4 cup Pace® Chunky Salsa
5 pitted ripe olives, quartered
Chile powder

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F. Beat the egg and water in a small bowl with a fork. Stir the cheese and salsa in a small bowl.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 15x12-inch rectangle. Cut into 20 (3-inch) squares. Place about 1 tablespoon cheese mixture in the center of each pastry square. Top each with 1 olive piece, if desired. Brush the edges of the pastry squares with the egg mixture. Fold the pastry over the filling to form triangles. Crimp the edges with a fork to seal. Place the filled pastries onto a baking sheet. Brush the pastries with the egg mixture and sprinkle with the chili powder.

Bake for 15 minutes or until the pastries are golden. Serve warm or at room temperature.

Crescent Bacon Cheese Tartlet

Ingredients

1 (8 ounce) can PillsburyB® refrigerated crescent dinner rolls or PillsburyB® Crescent Recipe CreationsB®, refrigerated flaky dough sheet
1/3 cup shredded Swiss cheese
1/4 cup chopped cooked bacon
1 tablespoon chopped green onion
1 egg
3 tablespoons whipping cream

Directions

Heat oven to 375 degrees F.

If using crescent rolls: Unroll dough into 1 large rectangle on work surface. Press into 12x9-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough on work surface. Press into 12x9-inch rectangle.

Cut dough into 12 squares. Gently press squares into 12 ungreased mini muffin cups, shaping edges to form rims 1/4 inch high. Spoon cheese evenly into dough-lined cups. Top each with bacon and onion. In small bowl, beat egg and whipping cream with wire whisk or fork until blended. Spoon slightly less than 1 tablespoon mixture into each cup.

Bake 15 to 20 minutes or until edges are golden brown and filling is set. Cool 5 minutes. Remove from muffin cups.

Onion Cheese Bread

Ingredients

1 cup chopped onion
4 teaspoons vegetable oil
3 cups biscuit/baking mix
2 eggs
1 cup milk
1 1/2 cups shredded Cheddar cheese, divided
6 teaspoons dried parsley flakes, divided
2 tablespoons butter or margarine, melted

Directions

In a skillet, saute onion in oil until tender. Place biscuit mix in a bowl. Combine eggs and milk; stir into biscuit mix just until combined. Stir in the onion, 1 cup of cheese and 4 teaspoons of parsley. Spread the batter into two greased 8-in. round baking pans. Sprinkle with remaining cheese and parsley. Drizzle with butter. Bake at 400 degrees F for 15-20 minutes or until cheese is melted and top of bread is lightly browned.

Cheese Lover's Tuna Casserole

Ingredients

1 cup elbow macaroni
1 (10.75 ounce) can condensed
cream of mushroom soup
2 (6 ounce) cans tuna, drained
1 pound Cheddar cheese, cubed
1 1/2 cups seasoned croutons

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, in a 9x13 inch baking dish, combine soup, tuna and 1/2 of the cheese; mix well.

Add pasta to baking dish and mix together. Add remaining cheese to the top of the mixture, then add croutons. Cover dish and bake in preheated oven for 15 minutes or until the cheese is melted; serve.

Cheese-Stuffed Loaf

Ingredients

1/2 cup ketchup
1 egg
3 tablespoons milk
1/2 cup dry bread crumbs
1/2 teaspoon Italian seasoning
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound lean ground beef
2 cups shredded mozzarella
cheese

Directions

In a bowl, combine the first seven ingredients; mix well. Crumble beef over mixture and mix well. On a large piece of heavy-duty foil, pat beef mixture into a 10-in. x 6-in. rectangle. Sprinkle with mozzarella cheese to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a short side and peeling away foil while rolling. Seal seam and ends. Place seams side down in a greased 11-in. x 7-in. x 2-in. baking pan. Bake, uncovered, at 350 degrees F for 45 minutes or until meat is no longer pink and a meat thermometer reads 160 degrees F. Let stand 10 minutes before slicing.

Italian Grilled Cheese Sandwiches

Ingredients

1/4 cup unsalted butter
1/8 teaspoon garlic powder
(optional)
12 slices white bread
1 teaspoon dried oregano
1 (8 ounce) package shredded
mozzarella cheese
1 (24 ounce) jar vodka marinara
sauce

Directions

Preheat your oven's broiler.

Place 6 slices of bread onto a baking sheet. Spread a small handful of the mozzarella cheese over each slice. Top with the remaining 6 slices of bread. Mix together the butter and garlic powder, brush some over the tops of the sandwiches, or spread with the back of a tablespoon. Sprinkle with dried oregano.

Place baking sheet under the broiler for 2 to 3 minutes, until golden brown. Remove pan from oven, flip sandwiches, and brush the other sides with butter, and sprinkle with oregano. Return to the broiler, and cook until golden, about 2 minutes.

Cut sandwiches in half diagonally, and serve immediately with vodka sauce on the side for dipping.

Water Chestnut Cheese Bites

Ingredients

1 cup shredded Cheddar cheese
2 tablespoons butter or margarine,
softened
1/2 cup all-purpose flour
1/4 cup chopped pimento-stuffed
olives
dash cayenne pepper
1 egg
1 (8 ounce) can water chestnuts,
drained and finely chopped

Directions

In a small mixing bowl, beat cheese and butter on low speed until blended. Add the flour, olives and cayenne; mix well. Beat in the egg and water chestnuts until combined. Drop by teaspoonfuls onto greased baking sheets. Bake at 400 degrees F for 10-12 minutes or until light golden brown. Serve warm.

Rigatoni with Eggplant, Mushrooms and Goat

Ingredients

1 (16 ounce) package rigatoni pasta
3 tablespoons olive oil
1 large onion, chopped
2 cloves garlic, sliced
1 (8 ounce) package fresh mushrooms, coarsely chopped
1 eggplant, cut into 1/2 inch cubes
1 (28 ounce) can crushed tomatoes in puree
1/2 cup chicken broth
15 kalamata olives, pitted and chopped
1 teaspoon dried thyme
1 1/2 teaspoons salt
1/4 teaspoon crushed red pepper flakes
8 ounces goat cheese, cut into large chunks

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large saucepan over medium low heat. Saute onion and garlic until soft and translucent, about 5 minutes. Increase heat to medium high. Stir in mushrooms, and cook until lightly browned, about 5 minutes. Stir in the eggplant, and cook 5 minutes. Stir in the tomatoes, chicken broth and olives. Season with thyme, salt and red pepper flakes. Bring to a boil. Reduce heat, cover, and simmer 30 minutes, or until eggplant is tender. Toss with pasta and goat cheese.

Three-Cheese Green Bean Casserole

Ingredients

1 pound frozen green beans,
French-cut (or cooked fresh green
beans)
1/2 cup fat-free cottage cheese
1/2 cup chevre (soft goat cheese)
with garlic and herbs
1/2 cup toasted slivered almonds
1/4 cup freshly grated Parmesan
cheese
Freshly ground black pepper, to
taste

Directions

Preheat oven to 375 degrees. Cook frozen beans per package directions; drain.

In a blender, mix cottage cheese and chevre. Combine beans, cheese mixture and almonds; turn into a 2-quart casserole. Top with Parmesan and pepper.

Bake 20 minutes, then brown under broiler 3 minutes.

Cheese and Onion Pie

Ingredients

2 prepared 8 inch pastry shells
2 onions, chopped
1 cup shredded sharp Cheddar cheese
1 egg, beaten
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cook onions in salted boiling water for 5 minutes. Drain well and stir in cheese. Mix in almost all the egg and season with salt and pepper to taste.

Pour mixture into pastry-lined pan, and place second sheet of pastry on top of filling. Seal edges and cut vents in top. Brush pastry with remaining egg and place in preheated oven. Bake 30 minutes. Can be served hot or cold.

Taste of Home's Double Chili Cheese Dip

Ingredients

1 (8 ounce) package light cream cheese, softened
1 (15 ounce) can turkey chili without beans
4 green onions, thinly sliced
3 tablespoons chopped green chilies
1/4 cup sliced ripe olives (optional)
1 cup shredded reduced-fat Cheddar cheese
Baked tortilla chips

Directions

Spread cream cheese into a 9-in. pie plate or quiche dish that has been coated with nonstick cooking spray. Top with chili, onions, chilies and olives if desired. Sprinkle with cheese.

Bake, uncovered, at 350 degrees for 15-20 minutes or until the cheese is melted. Serve with tortilla chips.

Cheese Stuffed Mushroom Appetizer

Ingredients

6 tablespoons butter
2 pounds medium fresh mushrooms, stems removed
1 (8 ounce) package Neufchatel cheese
1 (4 ounce) package goat cheese crumbles
2 tablespoons finely chopped onion
1/2 cup mushroom stems, chopped
1/4 cup butter
1 tablespoon finely chopped garlic

Directions

Heat two large skillets over medium-high heat, melt 3 tablespoons of butter in each of the skillets and divide the mushroom caps between the two. Cook and stir the mushroom caps until the edges are slightly soft, about 5 minutes. Place the mushrooms in a colander to drain and cool.

Stir together the cream cheese and goat cheese until well blended. Mix in the onions and mushroom stems. Use all of the filling to generously fill each mushroom cap and place, filling side up, in a baking pan.

Preheat the oven broiler for high heat.

Melt the remaining 1/4 cup of butter with the garlic in a small saucepan over medium heat, cook the garlic for 1 minute once the butter has completely melted. Drizzle the garlic butter over the filled mushroom caps.

Place the pan of mushrooms in the preheated oven to broil until golden brown, about 5 minutes.

Smoked Cheese Ravioli

Ingredients

1 (16 ounce) package frozen cheese ravioli
1 cup half-and-half cream
1 cup shredded smoked Gouda cheese
1 teaspoon chopped fresh parsley
1 teaspoon white pepper

Directions

Bring a large pot of lightly salted water to a rolling boil over high heat; stir in the frozen ravioli and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 6 to 8 minutes. Drain.

Meanwhile, bring the half-and-half to a simmer in a saucepan over medium heat. Whisk in the Gouda cheese until melted; season with parsley and white pepper. Pour the sauce over the cooked ravioli to serve.

Brownie Cheesecake Bars

Ingredients

1 (19.5 ounce) package Pillsbury® Classic Traditional Fudge Brownies
3/4 cup chopped walnuts
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 large egg
1 teaspoon vanilla extract
Smucker's® Chocolate Sundae Syrups Ice Cream Topping, or fruit dessert topping

Directions

Preheat oven to 350 degrees F. Prepare brownie mix as package directs; stir in nuts. Spread into well-greased 13x9-inch baking pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, egg and vanilla until smooth. Pour evenly over brownie batter.

Bake 40 minutes and until top is lightly browned. Cool. Chill. Garnish with chocolate syrup. Cut into bars. Store leftovers covered in refrigerator.

Cottage Cheese Chicken Enchiladas

Ingredients

1 tablespoon vegetable oil
2 skinless, boneless chicken breast halves - boiled and shredded
1/2 cup chopped onion
1 (7 ounce) can chopped green chile peppers
1 (1 ounce) package taco seasoning mix
1/2 cup sour cream
2 cups cottage cheese
1 teaspoon salt
1 pinch ground black pepper
12 (6 inch) corn tortillas
2 cups shredded Monterey Jack cheese
1 (10 ounce) can red enchilada sauce

Directions

To Make Meat Mixture: Heat oil in medium skillet over medium high heat. Add chicken, onion and green chile peppers and saute until browned, then add taco seasoning and prepare meat mixture according to package directions.

To Make Cheese Mixture: In a medium bowl mix sour cream with cottage cheese and season with salt and pepper; stir until well blended.

Preheat oven to 350 degrees F (175 degrees C).

To Assemble Enchiladas: Heat tortillas until soft. In each tortilla place a spoonful of meat mixture, a spoonful of cheese mixture and a bit of shredded cheese. Roll tortillas and place in a lightly greased 9x13 inch baking dish. Top with any remaining meat and cheese mixture, enchilada sauce and remaining shredded cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cheese is melted and bubbly.

Blue Cheese, Port, and Walnut Spread

Ingredients

1 pound blue cheese
1/2 cup unsalted butter, softened
1/3 cup port wine
1 1/2 cups chopped walnuts

Directions

In a food processor blend together cheese, butter, and port until the mixture is smooth. In a bowl, combine the cheese mix and the walnuts. Transfer the spread to a crock. Chill.

Kiwi Pineapple Cheesecake

Ingredients

1 3/4 cups crushed vanilla wafers
1/4 cup sugar
1/2 cup butter or margarine,
melted

FILLING:

1 (20 ounce) can sliced pineapple
1 (.25 ounce) envelope unflavored
gelatin
2 (8 ounce) packages cream
cheese, softened
1 (15 ounce) container ricotta
cheese
1 cup confectioners' sugar
1 tablespoon grated orange peel
1 teaspoon vanilla extract

TOPPING:

1/2 cup orange marmalade
1 kiwifruit, peeled, halved, and
sliced

Directions

In a bowl, combine the wafer crumbs and the sugar; stir in the butter. press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan. Bake at 350 degrees F for 8 minutes. Cool on a wire rack; refrigerate for 30 minutes.

Meanwhile, drain pineapple, reserving 1/2 cup juice (discard remaining juice or save for another use). In a small saucepan, sprinkle gelatin over reserved juice; let stand for 1 minute. Cook over low heat, stirring until gelatin is completely dissolved. Cool to room temperature, about 10 minutes.

In a mixing bowl, beat cream cheese, ricotta cheese and confectioners' sugar until smooth; gradually add gelatin mixture, orange peel and vanilla. beat on low speed until well mixed. Spoon half into crust. Cut four pineapple rings in half; arrange in a spoke fashion over filling. Evenly spoon remaining filling over pineapple. Refrigerate for 6 hours or overnight.

Beat marmalade until soft and spreadable; brush 6 tablespoons on top of cheesecake. Cut remaining pineapple rings in half; arrange over marmalade. Place kiwi slices between pineapple rings. brush with remaining marmalade. Just before serving, run a knife around edge of pan to loosen. Remove sides of pan. Refrigerate leftovers.

Bagel and Cheese Dip

Ingredients

1 (8 ounce) package cream cheese with chives
1 (5 ounce) container sharp processed cheese food

Directions

In a medium bowl, mix the cream cheese and sharp processed cheese food until well blended.

Jim's Pineapple Cheese Pie

Ingredients

1 (9 inch) pie crust, baked
1 (20 ounce) can crushed pineapple with juice
1 (8 ounce) container frozen whipped topping, thawed
1 (6 ounce) package pineapple gelatin
1 (12 ounce) container whipped cream cheese

Directions

Drain juice from pineapple. Set the fruit aside. Dissolve the gelatin in the pineapple juice, and microwave for 1 minute.

Mix whipped topping and cream cheese until smooth. Mix pineapple into creamed cheese mixture. Stir in gelatin, and mix thoroughly. Pour into pie shell, and refrigerate for 4 to 5 hours.

Chocolate Cookie Cheesecake

Ingredients

2 cups chocolate sandwich cookie crumbs
2 tablespoons butter, melted
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 pounds cream cheese, softened
1 1/4 cups white sugar
1/3 cup heavy whipping cream
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
4 eggs
1 1/2 cups chocolate sandwich cookie crumbs
16 ounces sour cream
1/4 cup white sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream
1 1/2 cups semisweet chocolate chips
1 teaspoon vanilla extract

Directions

Combine 2 cups cookie crumbs, melted butter, brown sugar, and cinnamon in a medium bowl; firmly press mixture evenly onto bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees F (175 degrees C) for 5 minutes; set aside.

In a large bowl, beat cream cheese until smooth. Gradually mix in 1 1/4 cups sugar, 1/3 cup whipping cream, flour, and 1 teaspoon vanilla. Beat in eggs, one at a time, beating after each addition. Pour 1/3 of batter into prepared pan. Top with 1 1/2 cups cookie pieces; pour in remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Remove cake from oven. Combine sour cream, 1/4 cup sugar, and 1 teaspoon vanilla; spread evenly on cheesecake. Continue baking for 7 minutes. Turn oven off and leave in oven 30 minutes. Remove cheesecake, and let cool completely on a wire rack.

Combine 1 cup whipping cream and chocolate chips in a saucepan; stir over low heat until chocolate melts, and then stir in 1 teaspoon vanilla. Pour mixture over cheesecake while still warm. Refrigerate until serving time. Should be at least 8 hours for refrigerator time, remove about 1/2 hour to 1 hour before serving, remove ring from springform pan, decorate to choice and get out your fork!

Broccoli Cheese Soup VII

Ingredients

1 (10 ounce) package frozen broccoli
2 1/2 cups milk
2 1/2 cups cubed processed cheese
1/3 cup all-purpose flour
1 cup heavy cream
1 cube chicken bouillon
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Place broccoli in a medium saucepan with just enough water to cover. Cook until tender, about 8 minutes. Set aside and do not drain water.

In a large saucepan, heat milk. Blend in the flour and cheese until smooth. Stir in the cream and bouillon cube. Add the broccoli and it's water to the mixture and season with salt and pepper. Heat soup to warm and serve immediately.

White Nacho Cheese Sauce

Ingredients

2 tablespoons margarine
2 tablespoons self-rising flour
2 cups milk
2 cups shredded pepperjack
cheese

Directions

Melt the margarine in a small saucepan over medium heat. Add the flour and whisk until it forms a paste. Gradually stir in the milk so that no lumps form. Cook and stir until thickened, then remove from the heat and stir in the cheese until smooth.

Spicy South Of The Border Spinach Cheese Dip

Ingredients

1 onion, chopped
2 tablespoons vegetable oil
1 (14.5 ounce) can whole peeled tomatoes, drained and chopped
1 (4 ounce) can diced green chiles, drained
1 (10 ounce) package frozen chopped spinach, thawed and drained
10 ounces shredded Monterey Jack cheese
1 (8 ounce) package cream cheese, softened
1 cup half-and-half cream
1 tablespoon red wine vinegar
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Saute onion in skillet over medium heat in oil until softened, about 4 minutes. Stir in tomatoes and chiles, let cook 2 minutes.

Transfer the mixture to a large bowl and stir in spinach, cheese, cream cheese, half and half, and vinegar. Season with salt and pepper to taste. Spoon mixture into shallow baking dish like a 9 inch quiche dish or pie plate.

Bake in the preheated oven until the dip is bubbly and the top is light brown, about 35 minutes.

Cheesecake Dip

Ingredients

3 ounces Neufchatel cheese
2 tablespoons white sugar
3 tablespoons low-fat milk
2 cups frozen whipped topping,
thawed
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine the Neufchatel cheese, sugar, and milk. Mix thoroughly until well blended and smooth. Gently combine the frozen whipped topping and vanilla with the mixture. Serve chilled.

Jalapeno-Blue Cheese Burgers

Ingredients

2 pounds ground beef
6 jalapeno peppers, seeded and chopped
8 ounces crumbled blue cheese
2 tablespoons onion powder
2 tablespoons garlic powder
2 tablespoons tamari or soy sauce
2 teaspoons salt, or to taste
4 slices Swiss cheese
4 hamburger buns, split

Directions

Preheat a grill for high heat.

In a large bowl, combine the ground beef, jalapeno peppers, blue cheese, onion powder, garlic powder, tamari and salt. Mix well using your hands. Pat lightly into 4 large fat patties.

Place patties on the grill, and cook for about 8 minutes per side, or until well done. Place a slice of cheese on top of each patty, and cover the grill until the cheese melts. Serve on buns with your favorite toppings.

Hot Cheese Puffs

Ingredients

1 French baguette, sliced into 1/4 inch rounds
2 egg whites
1/2 teaspoon baking powder
1/8 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika
1/2 cup shredded sharp Cheddar cheese

Directions

Preheat the oven's broiler. Arrange the slices of baguette on a large baking sheet. Place under the broiler until lightly toasted, about 3 minutes. Set aside.

In a large glass or metal bowl, whip the egg whites until stiff. Gradually add the baking powder, salt, pepper and paprika while whipping. Fold in Cheddar cheese by hand. Spoon onto the toasted baguette rounds.

Broil for about 5 minutes in the preheated oven, or until the topping is lightly browned.

Old Fashioned Mac and Cheese

Ingredients

2 cups uncooked elbow macaroni
4 tablespoons butter
2 tablespoons all-purpose flour
2 cups milk
1/4 onion, minced
salt and pepper to taste
1/4 pound processed cheese food
1/4 pound shredded Cheddar cheese
1/4 pound shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare the elbow macaroni according to package directions.

Meanwhile, melt the butter in a small saucepan over medium high heat. Stir in the flour until a cream colored paste forms. Then pour in the milk and stir constantly until this comes to a hard boil, then stir for 1 more minute. Remove from heat and set aside.

When the macaroni is cooked, spread 1/2 of it into the bottom of a lightly greased 9x13-inch baking dish. Then layer 1/2 of the grated onion, 1/2 of the salt and pepper and 1/2 of each of the cheeses. Repeat this one more time: macaroni, onion, salt and pepper and cheeses, and then pour the reserved white sauce over all. Top off with small pats of butter to taste.

Cover and bake at 350 degrees F (175 degrees C) for 45 minutes.

Cheese Toast

Ingredients

2 tablespoons mayonnaise
2 teaspoons prepared mustard
6 slices bread, crust removed
1/3 cup grated Parmesan cheese

Directions

Combine mayonnaise and mustard; spread on one side of each slice of bread. Cut each slice into four triangles; place with plain side down on a lightly greased baking sheet. Sprinkle with cheese. Broil 4 in. from the heat for 1-2 minutes or until lightly browned.

Cheese Ring

Ingredients

1 pound shredded Cheddar cheese
3/4 cup mayonnaise
5 medium green onions, finely chopped (white parts only)
1 pinch cayenne pepper
1 pinch garlic salt, or to taste
1 (10 ounce) jar raspberry preserves
1 (10 ounce) package thin wheat crackers

Directions

In a medium bowl, mix together the Cheddar cheese, mayonnaise, green onion, cayenne pepper, and garlic salt until well blended. Coat a ring shaped gelatin mold generously with cooking spray. Spoon the cheese mixture into the mold, cover, and chill for 2 to 3 hours to set.

Unmold onto a serving plate, and pour raspberry preserves into the center. Arrange wheat crackers around the outside of the ring.

Spartan Cheese-Like Sauce

Ingredients

2 tablespoons sesame oil
2 tablespoons margarine
1 clove garlic, chopped
1/2 small onion, chopped
1/4 head cauliflower, broken into small florets
2 tablespoons miso paste
2/3 cup nutritional yeast
2 teaspoons apple cider vinegar (optional)
1/4 cup diced roasted red pepper (optional)
2 teaspoons cornstarch
1/4 cup rice milk
1 dash hot pepper sauce (e.g. Tabasco, etc.), or to taste

Directions

Melt the margarine with the sesame oil in a skillet over medium heat. Add garlic and onion, and cook until it smells good. Stir in flour, and cook for one more minute. Remove from heat, and set aside.

Bring one inch of water to a boil in a saucepan. Add cauliflower, and cook for 10 minutes, or until very tender. Drain, and place in a blender along with the onion and garlic mixture, miso paste, yeast, cider vinegar, and red peppers, if using. Process until smooth, adding a bit of water if necessary to get things moving.

Pour the blender mixture back into the skillet, and turn the heat to medium. Stir together the cornstarch and rice milk; mix into the sauce. Bring to a simmer, and cook to desired thickness. If the sauce becomes too thick, add a bit more milk. Season with hot pepper sauce, and adjust flavorings to suit your taste. More red peppers will make a sweeter sauce, more vinegar will take away some sweetness. Serve over your favorite pasta.

Rhubarb Berry Cheesecake Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
6 tablespoons lemon juice
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
Dash salt
1 (9 inch) graham cracker crust
TOPPING:
2 cups sliced fresh or frozen rhubarb
6 tablespoons water, divided
1 1/2 teaspoons unflavored gelatin
1/2 cup sugar
2 teaspoons lemon juice
1 pint fresh strawberries, hulled and halved

Directions

In a large mixing bowl, beat cream cheese and milk until smooth. Beat in the lemon juice, lemon peel, vanilla and salt. Pour into crust. Cover and refrigerate for 2 hours.

Meanwhile, in a saucepan, bring rhubarb and 1/4 cup water to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until rhubarb is tender. Drain. In a small bowl, sprinkle gelatin over remaining water; let stand for 1 minute. Stir gelatin and sugar into rhubarb. Bring to a boil.

Remove from the heat; stir in lemon juice. Cover and refrigerate until slightly thickened. Stir in strawberries. Spoon over pie. Refrigerate for 2-3 hours or until set.

Spicy Cheese Quick Bread

Ingredients

1 3/4 cups all-purpose flour
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon cayenne pepper
1 teaspoon garlic powder
1/2 teaspoon onion powder
1 teaspoon Italian seasoning
1 1/2 cups shredded Cheddar cheese
1/2 cup half-and-half cream
1/2 cup milk
1/3 cup vegetable oil

Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a 9x5 inch loaf pan and set aside.

Mix flour, baking powder, salt, cayenne pepper, garlic powder, onion powder, Italian seasoning, and Cheddar cheese together in a large bowl. Whisk in half-and-half cream, milk, and vegetable just until blended. Pour batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Lowcountry Shrimp and Cheese Grits

Ingredients

3 cups water
1/2 teaspoon salt
1 cup quick-cooking grits
1 (7 ounce) package garlic cheese spread
2 tablespoons butter
2 teaspoons olive oil
1 1/2 pounds fresh shrimp, shelled and deveined without tails
1 large tomato, diced
salt and pepper to taste

Directions

In a saucepan, bring the water and salt to a boil. Stir in the quick grits and reduce the heat. Cook slowly for 5 minutes. Remove from heat and stir in the garlic cheese until melted. Let sit for 2 to 4 minutes; keep warm.

In a skillet, heat the butter and oil over medium heat. Saute the shrimp until pink. Stir in diced tomato and cook until tomato is heated through. Remove from heat and salt and pepper to taste.

Spread the cheese grits on a warm platter. Top with shrimp mixture.

Berry Cheesecake Muffins

Ingredients

1/3 cup butter, softened
3/4 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/3 cup milk
CREAM CHEESE FILLING:
2 (3 ounce) packages cream
cheese, softened
1/3 cup sugar
1 egg
3/4 cup fresh raspberries
3/4 cup fresh blueberries
STREUSEL TOPPING:
1/4 cup all-purpose flour
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

In a large mixing bowl, cream butter and sugar. Add eggs; beat well. Combine the flour, baking powder and cinnamon; add to creamed mixture alternately with milk. Fill greased or paper-lined muffin cups one-third full.

For filling, in a small mixing bowl, beat cream cheese, sugar and egg until smooth. Fold in the berries. Drop a rounded tablespoonful into the center of each muffin. For topping, combine the flour, brown sugar and cinnamon in a small bowl; cut in butter until crumbly. Sprinkle over batter. (Muffin cups will be full.)

Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers.

PHILLY Maple Nut Cheese Ball

Ingredients

1 (250 g) tub PHILADELPHIA
Cream Cheese Spread
2 cups KRAFT Old Cheddar
Shreds
1/2 cup dried cranberries
2 tablespoons port wine
1/2 cup chopped pecans
1/4 cup maple syrup

Directions

Mix cream cheese, Cheddar cheese, cranberries and wine until well blended; cover. Refrigerate at least 1 hour.

Shape into ball or other desired shape just before serving; coat with pecans. Place on serving plate; drizzle with syrup.

Serve with Christie Crackers and an assortment of cut-up fresh vegetables, such as carrot and celery sticks.

Sausage Cheese Muffins

Ingredients

1 pound bulk hot pork sausage
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1/2 cup milk
2 teaspoons rubbed sage
3 cups biscuit/baking mix

Directions

In a skillet over medium heat, cook sausage until no longer pink; drain. In a bowl, combine soup, milk, sage and sausage. Stir in the biscuit mix just until moistened. Fill greased miniature or regular muffin cups two-thirds full. Bake at 400 degrees F for 15-20 minutes or until muffins test done.

Great Mac and Cheese

Ingredients

8 ounces macaroni
3 cups milk
1 teaspoon salt
1 1/2 tablespoons all-purpose flour
1 cup chopped onion
1/4 cup butter
1 1/2 cups shredded Cheddar cheese

Directions

Melt butter or margarine in a saucepan pan over medium heat. Add onions, and saute. Stir in flour and salt.

Add milk and macaroni to saucepan, and bring to a boil. Reduce heat, and cover. Simmer for 15 minutes or until pasta is tender, stirring occasionally

Add cheese, and stir until cheese melts. Serve.

Low-Carb Chocolate Swirl Cheesecake

Ingredients

1 cup low-carb chocolate cookie crumbs
1/4 cup butter, melted
3 tablespoons SLENDA® Granular
1/2 cup finely chopped macadamia nuts, pecans, or almonds
3 eggs, separated
3 (8 ounce) packages cream cheese, at room temperature
1 cup sour cream
1 cup SLENDA® Granular
2 tablespoons low-carbohydrate baking flour substitute
6 ounces low-carbohydrate, dark chocolate, melted
3 ounces low-carbohydrate, dark chocolate, melted
3 tablespoons finely chopped macadamia nuts, pecans, or almonds

Directions

Combine cookie crumbs, butter, 3 tablespoons Splenda, and nuts. Press evenly in the bottom of a 9 inch springform pan. Chill crust while preparing the filling. Preheat oven to 350 degrees F (175 degrees C)

In a large bowl, whip egg whites until stiff but not dry.

In another large bowl, beat cream cheese, sour cream, 1 cup Splenda, and flour substitute until smooth. Beat in egg yolks one at a time, blending well after each addition. Gently fold whipped egg whites into cream cheese mixture. Spoon batter into prepared crust. Slowly swirl 6 ounces of melted chocolate through cheese mixture to give a marbled effect.

Place pan on a cookie sheet in the preheated oven, and bake 60 to 70 minutes or until set. Turn off oven, and allow cake to cool in the oven with the door open. When cool, transfer to the refrigerator, and chill overnight.

Spread 3 ounces of melted chocolate on a cookie sheet. Sprinkle with remaining chopped nuts, and then refrigerate until chilled. Scrape chocolate from pan to form slivers. Decorate cake with chocolate slivers by heaping over the top, and pressing vertically onto the sides of the cake.

Grilled Apple and Swiss Cheese Sandwich

Ingredients

2 slices whole wheat bread
1 1/2 teaspoons olive oil
1/2 Granny Smith apple - peeled,
cored and thinly sliced
1/3 cup shredded Swiss cheese

Directions

Preheat a skillet over medium heat. Lightly brush one side of each slice of bread with the olive oil. Place 1 slice of bread, olive oil side down into the skillet, and arrange the apple slices evenly over the top. Sprinkle the Swiss cheese over the apple, then top with the remaining slice of bread, olive oil-side up. Cook until the bread is golden brown, then flip the sandwich over, and cook until the other side is golden brown and the cheese has melted, 1 to 2 more minutes.

Pumpkin Cream Cheese Dessert

Ingredients

1/2 cup butter
1/3 cup white sugar
24 graham crackers, crushed

2 eggs
3/4 cup white sugar
1 (8 ounce) package cream cheese, softened

1 envelope (1 tablespoon) unflavored gelatin
1/4 cup water
1 (15 ounce) can pumpkin
3 eggs, separated
1/2 cup milk
1/2 cup white sugar
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 pint whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, melt butter. Stir in the sugar and mix well. Stir in graham cracker crumbs. Pat the mixture into baking dish.

In a medium mixing bowl, beat together the eggs, sugar and cream cheese. Pour the mixture over crust.

Bake 20 minutes in the preheated oven. Remove from heat and allow the mixture to cool.

In a small bowl, dissolve the gelatin in water.

In a medium saucepan over medium heat, mix the pumpkin, eggs, milk, sugar, salt and cinnamon. Reserve the egg whites. Stirring constantly, cook until thick, about 4 minutes. Remove from heat and mix in the gelatin. Allow the mixture to cool for approximately 20 minutes.

In a small bowl, beat the 3 egg whites until stiff. Gently fold the egg whites into the cooled pumpkin mixture. Pour the pumpkin mixture over the cream cheese mixture. Top with whipped cream. Cover and refrigerate approximately 2 hours.

Spicy Chicken-n-Cheese Balls

Ingredients

1 tablespoon vegetable oil
1 small onion, chopped
1 pound ground chicken
3 cups biscuit baking mix
12 ounces shredded Colby-Monterey Jack cheese
1 teaspoon minced garlic
1/2 teaspoon crushed red pepper flakes

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a skillet over medium heat. Saute onions until soft and translucent; transfer to a large bowl. Add ground chicken, baking mix, shredded cheese, garlic and red pepper flakes. Mix well, and form into 1 inch balls. Place on a non-stick baking pan.

Bake in preheated oven for 15 to 20 minutes, or until browned.

Fluffy Cheesecake Dessert

Ingredients

4 cups miniature marshmallows
1/3 cup orange juice
2 (8 ounce) packages cream cheese, softened
1 (12 ounce) container frozen whipped topping, thawed
2 1/2 cups crushed vanilla wafers
1/2 cup butter or margarine, melted

Directions

In a large microwave-safe bowl, combine marshmallows and orange juice. Microwave, uncovered, on high for 1-1/2 minutes. Stir until smooth.

In a mixing bowl, beat cream cheese. Add marshmallow mixture; beat just until smooth. Fold in whipped topping.

Combine wafer crumbs and butter; set aside 3/4 cup for topping. Press remaining crumbs into an ungreased 13-in. x 9-in. x 2-in. pan. Spoon cream cheese filling over crust. Sprinkle with reserved crumbs. Cover and refrigerate for 1 hour or until set. Store in the refrigerator.

Cheeseburger Soup III

Ingredients

1 1/2 cups water
2 cups peeled and cubed potatoes
2 carrots, grated
1 small onion, chopped
1/4 cup chopped green bell pepper
1 jalapeno pepper, seeded and minced
1 clove garlic, minced
1/2 teaspoon salt
2 cubes beef bouillon, crumbled
1 pound ground beef
2 1/2 cups milk, divided
3 tablespoons all-purpose flour
1/2 pound processed American cheese, cubed
1/4 teaspoon cayenne pepper

Directions

In a large saucepan over medium heat, combine water, potatoes, carrots, onion, bell pepper, jalapeno and garlic. Sprinkle salt and bouillon over the mixture. Bring to a boil, then reduce heat, cover and simmer 15 to 20 minutes, until potatoes are tender.

Meanwhile, in a large skillet over medium heat, cook beef until brown; drain.

Stir cooked beef and 2 cups milk into the soup and heat through. Combine remaining 1/2 cup milk with flour, stirring until smooth; stir into soup. Bring to a low boil and cook, stirring, until thickened, 3 minutes.

Reduce heat to low and stir in cheese until melted. Season with cayenne.

Sadie's Longboy Cheeseburgers

Ingredients

- 1 pound lean ground beef
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 cup ketchup
- 1/4 cup chopped onion
- 3 tablespoons Worcestershire sauce
- 3/4 cup crushed cornflakes cereal
- 1/2 cup evaporated milk
- 1 (1 pound) loaf Italian bread, cut in half lengthwise
- 6 American cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the ground beef, salt, pepper, ketchup, onion, Worcestershire sauce, cornflakes, and evaporated milk until evenly blended. Divide the mixture in half, and spread onto the cut side of each half of the loaf of bread. Place them crust side down onto a baking sheet.

Bake for 30 to 35 minutes in the preheated oven, until meat is no longer pink. During the last 5 minutes of baking, place the slices of cheese over the top to melt. Depending on how many you are cooking for, you can cut into smaller pieces or serve in larger sections. Enjoy.

Kim's Eggnog Cheesecake

Ingredients

1 cup graham cracker crumbs
3 tablespoons white sugar
3 tablespoons butter, melted

4 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 tablespoons all-purpose flour
4 eggs
1 cup eggnog
1 teaspoon vanilla extract

Directions

Lightly grease a 9-inch springform pan. Combine the graham cracker crumbs, 3 tablespoons white sugar, and butter in a bowl and mix until evenly moistened; press into the bottom of the prepared pan.

Cream together the cream cheese and 1 cup sugar using an electric mixer. Add the flour and beat until smooth. Mix in the eggs with the mixer switched to low. Pour in the eggnog and vanilla; continue beating until just blended. Stop the mixer and scrape the bottom of the bowl occasionally. Pour the mixture over the crust.

Fill a shallow dish with some hot water and place on bottom rack of the oven. Put cheesecake on the middle rack of the oven. Turn oven heat to 200 degrees F (95 degrees C). Do not preheat oven.

Bake the cheesecake until the center is set, about 3 hours 15 minutes. Turn oven off. Allow cheesecake to cool in the oven, about 3 hours. Chill in refrigerator overnight.

Blue Cheese Cheesecake

Ingredients

7 fluid ounces heavy cream,
chilled
5 ounces blue cheese
salt and freshly ground black
pepper to taste
1/3 cup chopped walnuts
1 tablespoon chopped fresh basil
leaves
1 teaspoon finely chopped fresh
oregano
1 teaspoon chopped fresh thyme
leaves
5 seedless red grapes, halved

Directions

Whip the cream in a medium bowl until stiff and season with salt and pepper. Set aside 1 ounce of the blue cheese, and mash the rest with a fork in a separate bowl. Stir in the basil, oregano and thyme, then fold in the whipped cream.

Place a 3 inch metal ring (or biscuit cutter) onto a serving plate, and fill the bottom with walnuts. Spoon the whipped cream mixture into the ring, and smooth the top. Carefully remove the ring. Sprinkle the remaining blue cheese and grapes over the top.

Aunt Bev's Glorified Grilled Cheese Sandwich

Ingredients

1 egg
salt and pepper to taste
2 tablespoons butter, divided
2 slices Italian bread
2 teaspoons mayonnaise
2 teaspoons Dijon mustard
4 thin slices ham
2 slices Swiss cheese

Directions

In a shallow dish that will be large enough to dip your sandwich in, whisk the egg with some salt and pepper. Set aside.

Melt 1 tablespoon of butter in a skillet over medium-high heat. Spread the mayonnaise and mustard onto one slice of bread. On the other slice, layer the ham and cheese. Place the slices together to enclose the ingredients.

Carefully and quickly, dip each side in the beaten egg, and place in the hot buttered skillet. Cook until golden brown on the bottom, then melt the remaining butter in the skillet. Flip the sandwich, and cook until browned on the other side.

Individual Cheese Balls

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup shredded Cheddar cheese
1 tablespoon chopped onion
1 tablespoon chopped fresh parsley
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
1 1/2 cups ground walnuts

Directions

In a small bowl, combine the first six ingredients; mix well. Shape into 1-1/2-inch balls. Roll in nuts. Chill thoroughly. Serve with crackers.

Chayote with Egg and Cheese

Ingredients

4 chayotes, peeled and cut in half
1 tablespoon butter
2 onions, minced
salt and ground black pepper to taste
2 eggs
2 slices American cheese, cut into pieces

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the chayote into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. Drain and chop the chayote. Set aside.

Heat the butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chopped chayote, and season with salt and pepper. Break the eggs over the chayote mixture, and reduce heat to low. Cook and stir until the eggs have set, 3 to 4 minutes. Transfer the mixture to a baking dish and top with American cheese.

Bake in the preheated oven until the cheese has melted, about 5 minutes.

Chocolate Chip Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
3/4 cup confectioners' sugar
2 tablespoons brown sugar
1/4 teaspoon vanilla extract
3/4 cup miniature semisweet chocolate chips
3/4 cup finely chopped pecans

Directions

In a medium bowl, beat together cream cheese and butter until smooth. Mix in confectioners' sugar, brown sugar and vanilla. Stir in chocolate chips. Cover, and chill in the refrigerator for 2 hours.

Shape chilled cream cheese mixture into a ball. Wrap with plastic, and chill in the refrigerator for 1 hour.

Roll the cheese ball in finely chopped pecans before serving.

Potato, Ham, Broccoli and Cheese Soup with

Ingredients

1/4 cup butter
1 stalk celery, sliced
1 yellow onion, chopped
1 carrot, peeled and diced
4 cloves garlic, minced
4 potatoes, peeled and cubed
4 cups chicken stock
1/8 teaspoon cayenne pepper
1/2 teaspoon ground thyme
2 tablespoons dried parsley
1 egg
1 cup all-purpose flour
2 cups diced cooked ham
4 cups milk
1 head broccoli, chopped
3 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Heat the butter in a large stock pot over medium heat. Cook and stir celery, onion, carrot, and garlic until the onion is translucent. Stir in potatoes, chicken stock, cayenne, thyme, and parsley. Bring to a boil, then cover and reduce heat. Simmer until the potatoes are tender, about 15 minutes. Mix the egg and flour together in a bowl using a fork until the mixture resembles grains of rice.

Stir ham and milk into the stock pot and allow the soup to return to a simmer. Slowly sprinkle the dumpling mixture into the soup, stirring constantly to prevent clumps. Simmer for 10 minutes, stirring occasionally. Stir in broccoli and Cheddar cheese. Cook until the broccoli is tender and the Cheddar cheese is melted, about 5 minutes. Season with salt and pepper.

Cheese and Tomato Fondue

Ingredients

2 tablespoons butter
2 cloves garlic, pressed
1/2 teaspoon minced onion
3 small tomatoes, seeded and chopped
1 1/2 cups dry white wine
1 pound Gruyere cheese, shredded
1/2 pound Swiss cheese, shredded

Directions

In a fondue pot or double broiler over medium heat, melt the butter. Stir in the garlic and onion. Slowly cook and stir until the vegetables are soft.

Mix in the tomatoes and cook another 3 minutes. Pour in the wine. Continue stirring until the wine reaches a near boil. Remove from the heat and stir in Gruyere and Swiss cheeses until melted.

Rhubarb Cheesecake

Ingredients

1 cup all-purpose flour
1/4 cup white sugar
1/2 cup butter
3 cups chopped rhubarb
1/2 cup white sugar
1 tablespoon all-purpose flour
2 (8 ounce) packages cream cheese
1/2 cup white sugar
2 eggs

1 cup sour cream
2 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, combine 1 cup flour, 1/4 cup sugar and 1/2 cup butter. Mix until crumbly and pat into the bottom of a 9 inch springform pan.

In a medium bowl, toss together the chopped rhubarb, 1/2 cup sugar and 1 tablespoon flour. Pour onto crust. Bake in preheated oven for 15 minutes. Remove from oven and set aside. Reduce oven temperature to 350 degrees F (175 degrees C).

In a large bowl, beat the cream cheese and 1/2 cup sugar until creamy. Beat in the eggs one at a time. Pour over hot rhubarb in the pan.

Bake in the preheated oven for 30 minutes, or until filling is set. Cover with sour cream topping while still hot.

To make the sour cream topping: In a small bowl, combine 1 cup sour cream, 2 tablespoons sugar and 1 teaspoon vanilla. Mix well and spread on top of cake.

Tuna Bake with Cheese Swirls

Ingredients

3 tablespoons chopped onion
3 tablespoons chopped green pepper
1/3 cup butter or margarine
1/3 cup all-purpose flour
3 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (12 ounce) can tuna, drained and flaked
1 tablespoon lemon juice
1 teaspoon salt
DOUGH:
2 cups biscuit/baking mix
1/2 cup milk
1/2 cup shredded Cheddar cheese
1/2 cup diced pimientos
1/4 cup minced fresh parsley
1 egg
2 teaspoons water

Directions

In a saucepan, saute onion and green pepper in butter. Blend in flour until smooth. Gradually stir in milk; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in soup, tuna, lemon juice and salt. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish.

For dough, combine biscuit mix and milk until blended. On a lightly floured surface, roll dough into a 12-in. x 9-in. rectangle. Sprinkle with cheese, pimientos and parsley. Roll up, jelly-roll style, starting with a long side. Cut into 1-in. slices; place over tuna mixture. Beat egg and water; brush over the swirls. Bake, uncovered, at 400 degrees F for 20-25 minutes or until top is lightly browned.

Sausage Cheese Soup

Ingredients

1 pound Bob Evans® Original
Recipe Sausage Roll
1 carrot, chopped
1 small onion, chopped
1/4 cup flour
1 (14 ounce) can reduced sodium
chicken broth
1 1/2 cups whole milk
2 cups shredded sharp Cheddar
cheese
1 cup shredded Swiss cheese

Directions

In large saucepan over medium heat crumble and cook sausage, carrot and onion until sausage is brown and vegetables are softened. Sprinkle flour into pan. Cook, stirring frequently, 1-2 minutes. Gradually stir in broth and milk. Cook, stirring occasionally, until soup comes to a boil. Remove pan from heat and gradually stir in cheese. Stir until cheese is melted and smooth.

Low Carb Cheesecake

Ingredients

1 (8 ounce) package fat-free cream cheese
1 (15 ounce) container part-skim ricotta cheese
1/2 cup fat-free sour cream
3 egg whites
1 tablespoon all-purpose flour
1/2 cup granular sucrolose sweetener (such as SplendaB®)
1 teaspoon vanilla extract

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9 inch pie plate.

In a medium bowl, mix together the cream cheese, ricotta cheese, sour cream and egg whites until smooth. Stir together the flour and sugar substitute; mix into the cheese batter along with vanilla. Pour into the prepared pie plate and smooth the top.

Bake for 60 minutes in the preheated oven, or until the top is nicely browned. Cool completely before slicing and serving.

Mexican Zucchini Cheese Soup

Ingredients

1 tablespoon olive oil
1 cup chopped onion
2 cloves garlic, minced
1/2 teaspoon dried oregano
2 (14.5 ounce) cans chicken broth
1 (14.5 ounce) can Mexican-style stewed tomatoes
2 medium zucchini, halved lengthwise and cut in 1/4 inch slices
2 medium yellow squash, halved lengthwise and cut in 1/4 inch slices
1 (8.75 ounce) can whole kernel corn, drained
1 (4.5 ounce) can diced green chile peppers
12 ounces processed cheese food, cubed
1/2 teaspoon freshly ground black pepper
1/4 cup chopped fresh cilantro

Directions

Heat the olive oil in a large pot, and saute the onion and garlic until tender. Season with oregano.

Mix in the chicken broth and tomatoes. Bring to a boil. Mix in the zucchini, yellow squash, corn, and chile peppers. Reduce heat to low, and simmer 10 minutes, or until the squash is tender.

Mix the cubed processed cheese into the soup. Continue to cook and stir until cheese is melted. Season with pepper. Mix in the cilantro just before serving.

Hot Ham and Cheese Sandwiches

Ingredients

1/4 cup butter, softened
2 tablespoons prepared
horseradish mustard
2 tablespoons chopped onions
1 teaspoon poppy seeds
1 teaspoon dill seed
8 slices Swiss cheese
8 slices cooked ham
8 hamburger buns

Directions

Preheat oven to 250 degrees F (120 degrees C).

Combine butter, mustard, onions, poppy seeds and dill seed. Spread insides of buns with this mixture. Place a slice of cheese and a slice of ham inside each bun.

Wrap buns in foil and place in preheated oven. Bake for 15 to 20 minutes, until cheese has melted.

Russian Chicken with Feta Cheese

Ingredients

3 tablespoons butter
8 skinless, boneless chicken breast halves
2 tablespoons butter
1 clove garlic, minced
1/4 cup finely chopped onion
1 tablespoon all-purpose flour
1/4 cup vodka
1 tablespoon tomato paste
3/4 cup chicken broth
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons dried parsley
1 1/2 cups sour cream
1/4 cup crumbled feta cheese

Directions

Melt 3 tablespoons of butter in a large skillet over medium-high heat. Add the chicken, and cook until browned on both sides and no longer pink in the center, about 10 minutes; place into a 9x13 inch baking dish and set aside.

Reduce the heat to medium, and melt the remaining butter in the pan. Stir in the garlic, and onion, and cook for 2 minutes, stirring constantly until the onion has begun to soften. Stir in the flour, and continue cooking 5 minutes more. Add the vodka, and bring to a simmer over medium-high heat, stirring constantly. Allow to simmer for 2 minutes, then stir in the tomato paste, chicken broth, salt, pepper, parsley, sour cream, and feta cheese. Reduce heat to medium-low, and simmer 20 to 30 minutes stirring frequently.

Preheat oven to 350 degrees F (175 degrees C).

Pour the hot sauce over the chicken breasts, and bake in preheated oven until the top has browned, about 20 minutes.

Scalloped Cheese Potatoes

Ingredients

4 pounds potatoes, peeled and thinly sliced
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1/4 cup butter or margarine, divided
2 cups shredded sharp Cheddar cheese, divided

Directions

In a large bowl, combine potatoes and soup. Layer half of the mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Dot with half of the butter and sprinkle with half of the cheese. Repeat layers. Bake, uncovered, at 350 degrees F for 60-70 minutes or until the potatoes are tender.

No Guilt Cheesecake

Ingredients

2 (16 ounce) containers French vanilla yogurt
5 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 1/2 cups graham cracker crumbs
1 teaspoon white sugar
2 tablespoons butter, melted

Directions

Place a paper towel in a colander, and place the colander over a bowl to collect any draining liquid. Pour yogurt on top of the paper towel. Set in refrigerator for 12 to 24 hours. Use this yogurt curd like cream cheese.

Mix graham cracker crumbs with 1 teaspoon sugar and butter or margarine. Spread mixture in the bottom of a 9 inch springform pan.

Mix yogurt curd with 1 cup sugar, eggs, and vanilla. Pour over crust.

Bake at 325 degrees F (165 degrees C) for 70 minutes, or until done when checked with cake tester. Let sit 24 hours before serving.

Kathy's Brown Sugar Cheese Pie

Ingredients

CRUST:

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/2 cup butter, melted

FILLING:

1 (8 ounce) package cream cheese, room temperature

2 eggs, beaten

1/2 cup firmly packed brown sugar

1/4 cup buttermilk

1 teaspoon vanilla extract

1/3 cup lightly toasted slivered almonds

Directions

Combine crust ingredients and mix well. Press firmly onto bottom and sides of 9-in. pan. Chill 30 minutes. For filling, combine cream cheese, eggs, brown sugar, buttermilk and vanilla in food processor. Process about 3 minutes or until smooth and free of lumps. Pour into crust, top with toasted almonds. Bake at 350 degrees F for about 30 minutes until lightly browned. Cool, then cover and refrigerate at least 3 hours. Serve chilled.

Saffron and Cointreau Cheesecake on

Ingredients

1 (8 ounce) package ginger nut cookies (biscuits)
1/2 cup butter, melted

1/4 cup Cointreau or other orange liqueur
1/2 (.5 gram) packet saffron threads
5 (3 ounce) packages cream cheese
1/2 cup honey
1 1/2 tablespoons finely-grated orange zest
1 3/4 cups heavy cream

Directions

Place the cookies and butter in a blender. Blend until you have a slightly-moist and crumbly mixture. Press the crumbs into the base of a 9 inch springform pan; refrigerate.

Heat the Cointreau in a small saucepan until it begins to steam; add the saffron threads. Remove from heat and allow to rest for 20 minutes.

Beat the cream cheese with an electric hand mixer on low speed until softened. Slowly beat in the honey and orange zest. Add the saffron mixture and continue to beat. Pour in the cream while continuing to beat on the lowest speed until the mixture is thick enough to firmly hold its shape. Spoon the mixture over the crust. Chill overnight.

Blue Cheese Garlic Bread

Ingredients

1/2 cup butter or margarine,
softened
4 ounces crumbled blue cheese
2 tablespoons grated Parmesan
cheese
1 tablespoon snipped chives
1 teaspoon garlic powder
1 (1 pound) loaf unsliced French
bread

Directions

In a small bowl, combine the first five ingredients. Cut bread into 1-in. thick slices, but not all the way through, leaving slices attached at the bottom. Spread cheese mixture between slices. Wrap loaf in a large piece of heavy -duty foil (about 28-in. x 18-in.). Fold foil around bread and seal tightly. Bake at 350 degrees F for 20 minutes or until heated through. Serve warm.

Carrot Cheesecake Muffins

Ingredients

4 ounces cream cheese, softened
2 tablespoons sugar
1 1/2 teaspoons grated orange peel

BATTER:

1/3 cup butter or margarine, softened
1/2 cup packed brown sugar
2 eggs
1/2 cup evaporated milk
2 tablespoons orange juice
1 1/4 cups finely grated carrots
1/2 cup raisins
1/2 cup chopped walnuts
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon

Directions

In a mixing bowl, beat cream cheese, sugar and orange peel until smooth; set aside. In another mixing bowl, cream butter and brown sugar. Add eggs, milk and orange juice. Fold in the carrots, raisins and walnuts. Combine the flour, baking powder, baking soda and cinnamon; stir into creamed mixture just until moistened. Fill greased muffin cups with 2 tablespoons batter. Top each with 2 teaspoons filling; top with remaining batter. Bake at 350 degrees F for 23-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Store in the refrigerator.

Chili And Cheese Stuffed Chicken Breasts

Ingredients

6 skinless, boneless chicken breasts
2 cups cooked wild rice
1/2 cup roasted green chili, chopped
1 cup shredded Cheddar cheese
1/4 cup chopped green onions
1 teaspoon ground cumin
salt to taste
ground black pepper to taste
1 cup crushed corn flakes cereal
1 egg, beaten

Directions

Mix together rice, chili, cheese, onion, and cumin.

Rinse chicken thoroughly, and pat dry. Cut a slit in each breast to create a pouch that is open on one side only. Stuff each chicken breast with rice filling.

Coat each stuffed breast with beaten egg, then coat in potato flakes and place in a lightly greased 9x13 inch baking dish. Season with salt and pepper to taste.

Bake at 375 degrees F (190 degrees C) for 40 minutes, or until juices run clear. If the breasts dry out too quickly, cover loosely with a piece of foil.

Apple Cheesecake

Ingredients

CRUST:

1 1/2 cups graham cracker
crumbs
1/2 cup sugar
1/3 cup butter or margarine,
melted

APPLE TOPPING:

1/2 cup sugar
1/2 cup lemon juice
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1 dash ground nutmeg
6 Granny Smith or baking apples -
peeled, cored and thinly sliced
1/2 cup chopped pecans

FILLING:

3 (8 ounce) packages cream
cheese, softened
3 eggs
3/4 cup sugar
1 1/2 teaspoons vanilla extract

Directions

Combine crust ingredients; press into bottom and 1-1/2-in. up sides of a 9-in. springform pan. Refrigerate. For topping, place sugar, lemon juice, flour, cinnamon and nutmeg in Dutch oven; mix well. Add apples. Bring to a boil; cover and simmer 15 minutes or just until apples are tender. Gently stir as needed. Remove from heat; carefully stir in pecans. Cool to room temperature. Set aside 3 tablespoons of topping; refrigerate the rest until serving time. For filling, combine cream cheese, eggs, sugar and vanilla in a large mixing bowl; mix until well blended. Pour filling into crust. Bake at 350 degrees F for 50 minutes. Turn oven off, but leave cheesecake in oven with door ajar for another 1 hour. Cool to room temperature; chill at least 4 hours. Before serving, top with Apple Topping.

Best Cheesecake on Earth

Ingredients

1 1/2 pounds ricotta cheese
16 ounces cream cheese
1 cup white sugar
6 eggs
6 tablespoons all-purpose flour
1 cup sour cream
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C.) Wrap the outside bottom of a 10 inch springform pan with foil to prevent water seeping in while baking.

Cream together ricotta cheese, cream cheese and sugar until smooth. Mix in the eggs one at a time. Add flour one tablespoon at a time, mixing well. Stir in the sour cream and vanilla. Pour mixture into a 10 inch springform pan.

Place cheesecake in a large rectangular pan filled with 2 inches of hot water. Carefully put into preheated oven without spilling water. Bake for 90 minutes.

After 90 minutes turn oven off, but leave the cake in the oven for another 60 minutes (do not open door).

Cool on counter for 60 minutes and then refrigerate. Serve when thoroughly chilled.

Cream Cheese Brownies II

Ingredients

4 (1 ounce) squares German
sweet chocolate
3 tablespoons butter
1/2 cup chopped walnuts
1/2 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons butter
3 ounces cream cheese
1/4 cup white sugar
1 egg
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.

In a double boiler, melt chocolate over low heat with 3 tablespoons of butter. Set aside to cool. In a medium bowl, mix together 2 of the eggs and sugar until thick. Stir in baking powder, salt and 1/2 cup of flour. Blend in cooled chocolate, nuts and vanilla extract. Set aside.

In a separate bowl, cream 2 tablespoons of butter with the cream cheese. Gradually stir in 1/4 cup of sugar. Blend in one egg, 1 tablespoon of flour, and 1/2 teaspoon vanilla extract.

Spread half of the chocolate batter in a pan. Layer on all of the cream cheese batter. Spoon on the remaining chocolate batter in spots. Zigzag through batter with a knife to create a marbling effect.

Bake 35 to 40 minutes in the preheated oven. Let cool on wire rack before cutting into squares.

Beer Cheese Dip II

Ingredients

2 (8 ounce) packages cream cheese, softened
2 (8 ounce) packages shredded Cheddar cheese
1/2 teaspoon garlic powder
1/2 cup beer
1 (1 pound) loaf round bread

Directions

Place cream cheese, Cheddar cheese, garlic powder and beer in a large bowl. Using an electric mixer, blend until smooth.

Remove and reserve top of round bread. Hollow out the loaf, reserving removed bread pieces.

Spoon cream cheese mixture into the hollowed loaf. Replace bread top between servings. Use the reserved removed bread pieces for dipping.

Homemade Four Cheese Ravioli

Ingredients

Ravioli Dough:

2 cups all-purpose flour
1 pinch salt
1 teaspoon olive oil
2 eggs
1 1/2 tablespoons water

Ravioli Filling:

1 (8 ounce) container ricotta cheese
1 (4 ounce) package cream cheese, softened
1/2 cup shredded mozzarella cheese
1/2 cup provolone cheese, shredded
1 egg
1 1/2 teaspoons dried parsley

Pesto-Alfredo Cream Sauce:

2 tablespoons olive oil
2 cloves garlic, crushed
3 tablespoons prepared basil pesto sauce
2 cups heavy cream
1/4 cup grated Parmesan cheese
1 (24 ounce) jar marinara sauce

Egg Wash:

1 egg
1 tablespoon water

Directions

Mound the flour and salt together on a work surface and form a well. Beat the teaspoon of olive oil, 2 eggs, and water in a bowl. Pour half the egg mixture into the well. Begin mixing the egg with the flour with one hand; use your other hand to keep the flour mound steady. Add the remaining egg mixture and knead to form a dough.

Knead the dough until smooth, 8 to 10 minutes; add more flour if the dough is too sticky. Form the dough into a ball and wrap tightly with plastic. Refrigerate for 1 hour.

While the dough is resting, prepare the ravioli filling. Combine the ricotta cheese, cream cheese, mozzarella cheese, provolone cheese, egg, and parsley and mix well. Set the filling aside.

Heat 2 tablespoons of olive oil in a skillet over medium heat. Add the crushed garlic and pesto sauce and cook for one minute. Pour in the heavy cream, raise the heat to high, and bring the sauce to a boil. Reduce the heat and simmer for 5 minutes. Add the Parmesan cheese and stir until the cheese melts. Remove the pan from the heat and keep warm.

Meanwhile, in a separate saucepan, warm the marinara sauce over medium-low heat.

Preheat an oven to 375 degrees F (190 degrees C). Beat the egg with the tablespoon of water to make the egg wash.

Roll out the pasta dough into thin sheets no thicker than a nickel. To assemble the ravioli, brush the egg wash over a sheet of pasta. Drop the filling mixture on the dough by teaspoonfuls about one inch apart. Cover the filling with the top sheet of pasta, pressing out the air from around each portion of filling. Press firmly around the filling to seal. Cut into individual ravioli with a knife or pizza cutter. Seal the edges.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the ravioli, and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 4 to 8 minutes. Drain well.

Grease a baking sheet. Place the cooked ravioli on the sheet pan and bake in the preheated oven until brown, about 4 minutes.

Creamy Baked Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup sugar
1/3 cup butter or margarine, melted
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 eggs
1/4 cup lemon juice
1 (8 ounce) container sour cream, at room temperature
1 (21 ounce) can cherry pie filling (optional)

Directions

Preheat oven to 300 degrees F. Combine graham cracker crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and lemon juice; mix well. Pour into prepared pan.

Bake 50 to 55 minutes or until center is set. Remove from oven; top with sour cream. Bake 5 minutes longer. Cool 1 hour. Chill at least 4 hours. Garnish with pie filling. Store leftovers covered in refrigerator.

Savory Cheese Soup

Ingredients

3 (14.5 ounce) cans chicken broth
1 small onion, chopped
1 large carrot, chopped
1 celery rib, chopped
1/4 cup chopped sweet red pepper
2 tablespoons butter or margarine
1 teaspoon salt
1/2 teaspoon pepper
1/3 cup all-purpose flour
1/3 cup cold water
1 (8 ounce) package cream cheese, cubed and softened
2 cups shredded Cheddar cheese
1 (12 fluid ounce) can beer (optional)
Optional toppings: croutons, popcorn, cooked crumbled bacon, sliced green onions

Directions

In a slow cooker, combine the first eight ingredients. Cover and cook on low for 7-8 hours.

Combine flour and water until smooth; stir into soup. Cover and cook on high 30 minutes longer or until soup is thickened.

Stir in cream cheese and cheddar cheese until blended. Stir in beer if desired. Cover and cook on low until heated through. Serve with desired toppings.

Chocolate Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
4 tablespoons milk
4 cups confectioners' sugar
1/4 cup butter, softened
2 teaspoons vanilla extract
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon

Directions

In a bowl, beat together the cream cheese, 3 tablespoons milk, confectioner's sugar, butter, vanilla, cocoa, and cinnamon to a spreadable consistency. Beat in additional milk if necessary. For a darker frosting add more cocoa or up to 4 ounces melted chocolate. Spread onto cooled cake.

Beer Cheese Soup VI

Ingredients

2 tablespoons butter
1 cup chopped celery
1 cup chopped carrots
1 cup chopped onion
3 (14.5 ounce) cans chicken broth
8 ounces shredded Cheddar cheese
1/2 cup all-purpose flour
1/2 teaspoon prepared Dijon-style mustard
1 (12 fluid ounce) can or bottle beer

Directions

In a medium pot over medium heat, melt butter. Cook celery, carrots and onion in butter 5 minutes. Pour in chicken broth and bring to a boil; reduce heat and simmer 20 minutes. Puree mixture in a blender or food processor or using an immersion blender. Return to pot over medium heat.

Toss Cheddar with flour and stir, a little at a time, into the pot, until fully incorporated and melted. Season with mustard. Stir in beer to achieve desired thickness just before serving.

Easy Dutch Oven Cheese Lasagna

Ingredients

- 1 (32 ounce) jar spaghetti sauce
- 15 lasagna noodles
- 2 cups broccoli florets
- 2 cups cauliflower florets
- 1 cup green peas
- 1 cup corn
- 2 cups shredded mozzarella cheese
- 1 cup shredded Cheddar cheese

Directions

Pour about 1/2 cup of spaghetti sauce into the bottom of a large, cast-iron Dutch oven with lid. Spread the sauce around evenly.

Place down a layer of three lasagna noodles, and spread about 3/4 cup of spaghetti sauce over them. Lay in the broccoli and sprinkle with 2/3 cup of mozzarella cheese. Repeat this layering of noodles, sauce, vegetables, and cheese using the cauliflower, green peas, and corn.

Cover the corn with the last three remaining lasagna noodles, and spread the remaining spaghetti sauce on top. Sprinkle with the Cheddar cheese.

Place the lid on the Dutch oven, and place 12 hot coals underneath and 12 coals on top. Cook for 75 minutes or until noodles are soft and tender. Remove the coals, and allow to stand for about 10 minutes to firm up a bit before serving.

Ricotta Cheese Pancakes

Ingredients

3 tablespoons all-purpose flour
2 teaspoons SLENDA® Granular
1 teaspoon baking powder
1/4 cup egg substitute
1/2 cup nonfat ricotta cheese
2 ounces fresh blueberries

Directions

In a bowl, combine flour, Splenda, and baking powder. Stir in egg substitute and ricotta cheese until well blended. Gently fold in blueberries.

Pour 1/4 cup batter onto hot griddle for each pancake. Cook until bubbles form on top, then turn to brown other side. Serve immediately with choice of condiments.

Fresh Green Beans, Fennel, and Feta Cheese

Ingredients

1 pound fresh green beans,
trimmed
1 fennel bulb, cut into thin slices
1/4 cup extra-virgin olive oil
2 tablespoons chopped fresh basil
leaves
salt and pepper to taste
1/4 cup crumbled feta cheese

Directions

Fill a saucepan half full with water and bring to a boil. Add the green beans and fennel slices; cook until just beginning to become tender, about 4 minutes. Pour into a colander to drain and run under cold water to stop the cooking process.

Return the empty pan to the stove and set heat to medium. Pour in the olive oil and let it heat for a minute. Return the green beans and fennel to the pan. Season with basil, salt, and pepper; cook and stir until coated and warm. Transfer to a serving dish and toss with feta cheese.

Sour Cream-Topped Cheesecake

Ingredients

1 cup graham cracker crumbs
6 tablespoons sugar, divided
3 tablespoons butter or margarine,
melted
3 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
3/4 cup sugar
1 teaspoon lemon zest
1 tablespoon lemon juice
1 1/2 teaspoons vanilla, divided
3 eggs
1 1/2 cups KNUDSEN Sour Cream

Directions

Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan).

Mix crumbs, 3 Tbsp. of the sugar and butter; press firmly onto bottom of pan.

Bake 10 minutes.

Beat cream cheese, 3/4 cup sugar, lemon zest, juice and 1/2 tsp. of the vanilla with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating on low speed after each addition just until blended. Pour over crust.

Bake 55 minutes to 1 hour or until center is almost set.

Mix sour cream, remaining 3 Tbsp. sugar and remaining 1 tsp. vanilla in bowl until well blended; carefully spread over cheesecake.

Bake an additional 10 minutes.

Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan.

Refrigerate 4 hours or overnight.

Parmesan Cheese Puffs

Ingredients

2 egg whites
1 cup grated Parmesan cheese
5 cups oil for deep frying

Directions

Heat oil in a heavy pot or deep-fryer to 375 degrees F (190 degrees C).

In a medium glass or metal bowl, whip egg whites until they just hold a stiff peak. Fold in Parmesan cheese until evenly distributed. Form level teaspoons of batter into balls.

Fry balls a few at a time, turning once until crisp and golden. Using a slotted spoon, remove puffs from oil and place onto paper towels to drain.

Three Cheese Baked Mashed Potatoes

Ingredients

4 cups prepared instant mashed potatoes
2 cups shredded Cheddar cheese
4 slices American cheese
3/4 cup grated Parmesan cheese
1 (3 ounce) can bacon bits
1 finely chopped onion
salt and pepper to taste
1 pinch garlic powder
1/4 cup butter, melted
1/4 cup grated Parmesan cheese
1 cup dry bread crumbs
1 pinch onion powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole, combine mashed potatoes, Cheddar cheese, American cheese, Parmesan cheese, bacon bits (reserving 1 tablespoon of the bacon bits for later use), onion, salt, pepper and garlic powder. Stir until the cheeses begin to melt.

Combine melted butter, 1/4 cup Parmesan cheese, reserved bacon bits, onion powder and bread crumbs. Crumble mixture over the potato-cheese mixture.

Bake in preheated oven for 30 minutes, or until the topping has browned.

Veggie Cheese Squares

Ingredients

1 1/2 cups fresh broccoli florets
1 medium sweet red pepper,
julienned
2 garlic cloves, minced
2 tablespoons olive or vegetable
oil
4 eggs
1 cup milk
1 cup shredded Cheddar cheese,
divided
1/2 teaspoon dried thyme
1/4 teaspoon salt

Directions

In a skillet, saute the broccoli, red pepper and garlic in oil. Spoon into a greased 9-in. square baking dish. In a bowl, combine eggs, milk, 3/4 cup cheese, thyme and salt; mix well. Pour over the broccoli mixture.

Bake, uncovered, at 350 degrees F for 25-30 minutes. Sprinkle with the remaining cheese. Bake 5 minutes longer or until the cheese is melted. Let stand for 5 minutes before cutting.

Pumpkin Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup canned or cooked pumpkin
1 (8 ounce) can crushed pineapple, well drained
2 cups shredded sharp Cheddar cheese
1 (2 ounce) package dried beef, finely chopped
1 tablespoon finely chopped onion
Celery leaves
Crackers or raw vegetables

Directions

In a mixing bowl, beat cream cheese, pumpkin and pineapple. Stir in cheddar cheese, beef and onion. Shape into a ball; place on a serving platter. Score sides with a knife to resemble a pumpkin and add celery leaves for a stem. Serve with crackers and/or vegetables.

Cheese Stuffed Turkey Meat Loaf

Ingredients

nonstick cooking spray
1 pound ground turkey
1 egg
1/4 cup chopped fresh parsley
3/4 cup dry bread crumbs
1/2 teaspoon adobo seasoning
1 pinch salt
1 pinch pepper
1/2 cup shredded Cheddar cheese
1/4 cup shredded Cheddar cheese (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a loaf pan with nonstick cooking spray.

Combine ground turkey, egg, parsley, bread crumbs, adobo, and salt and pepper in a large bowl. Mix well. Press half of the turkey mixture into the bottom of the prepared loaf pan. Sprinkle the 1/2 cup cheese in a mound down the center of the pan; top with the remaining meat to form a loaf.

Bake meatloaf in the preheated oven until browned and cooked through, about one hour. If desired, sprinkle with the optional 1/4 cup cheese during the last 5 minutes of baking. Allow cooked meatloaf to rest for at least 5 minutes before slicing.

Cream Cheese Frosting III

Ingredients

1 (3 ounce) package Neufchatel cheese
2 cups low fat margarine
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a medium bowl, beat cream cheese and margarine until smooth. Add vanilla. Add sugar 1/4 cup at a time until all is added. Beat until smooth.

Chili Cheese Dip IV

Ingredients

1 (15 ounce) can chili without beans
1 cup shredded Cheddar cheese
1 (8 ounce) jar chunky salsa
1 (2.25 ounce) can chopped black olives, drained
1 (18 ounce) package tortilla chips

Directions

In a medium microwave safe bowl, mix chili without beans, Cheddar cheese, chunky salsa, and black olives.

Microwave the mixture on High approximately 3 minutes, until cheese begins to melt. Stir the mixture, and return to microwave. Continue cooking in microwave in 1 to 3 minute intervals, until thoroughly blended and hot. Serve with tortilla chips.

Macaroni and Cheese with Bacon

Ingredients

1 (16 ounce) package rotini pasta
1 (1 pound) loaf processed cheese
food (such as VelveetaB®), cubed
2 cups tomato juice
1/4 cup butter
1 pound bacon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of water to a boil over high heat. Stir in the rotini, and return to a boil. Cook until the pasta is slightly under-cooked, about 8 minutes. Drain well.

Combine the processed cheese, tomato juice, and butter in a large saucepan over medium-high heat. Stir until melted and smooth. Mix the pasta into the cheese sauce; stir well. Transfer macaroni and cheese to the prepared baking dish. Top with the raw bacon slices.

Bake in preheated oven until the bacon is cooked and crisped, about 30 minutes.

Easy Cheese and Garlic Scones

Ingredients

2 cups self-rising flour
2 tablespoons butter
1 pinch salt
1/2 cup shredded Cheddar cheese
1 clove garlic, minced
1 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a baking sheet.

In a large bowl, sift together flour and salt. Rub in butter lightly with finger tips until mixture resembles coarse breadcrumbs. Stir in cheese and garlic. Make a well in the center of the mixture and pour in the milk, reserving 1 teaspoon for a glazing the scones. Gently mix, just until combined.

Turn out onto a lightly floured board and knead briefly and lightly. Be careful not to overwork the dough. Press out dough to form a 1 inch thick round. Cut into 8 wedges. Place on prepared tray and brush with reserved milk.

Bake in preheated oven for 10 to 20 minutes, or until light brown. Serve hot or let cool on a wire rack.

Rocky Road Cheesecake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons unsalted butter
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1/3 cup unsweetened cocoa powder
1/2 teaspoon vanilla extract
2 cups miniature marshmallows
1/2 cup chopped walnuts
1 cup heavy cream

Directions

Melt the butter or margarine, and combine with the cookie crumbs. Press mixture into bottom of 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for 10 minutes.

In a small saucepan, soften gelatin in water; stir over low heat until dissolved.

In a large bowl, combine cream cheese, sugar, cocoa, and vanilla; blend with an electric mixer on medium speed. Gradually add gelatin mixture, and blend. Fold in whipped cream, 2 cups marshmallows, and nuts; pour onto crust. Chill until firm.

Bacon Cheeseburger Rice

Ingredients

1 pound ground beef
1 3/4 cups water
2/3 cup barbecue sauce
1 tablespoon prepared mustard
2 teaspoons dried minced onion
1/2 teaspoon pepper
2 cups uncooked instant rice
1 cup shredded Cheddar cheese
1/3 cup chopped dill pickle
5 bacon strips, cooked and crumbled

Directions

In a large saucepan over medium heat, cook the beef until no longer pink; drain. Add water, barbecue sauce, mustard, onion and pepper. Bring to a boil; stir in the rice. Sprinkle with cheese. Reduce heat; cover and simmer for 5 minutes. Sprinkle with pickles and bacon.

Golden Raisin Cheesecake

Ingredients

1 (6 ounce) package crushed
zwieback toast
1/2 cup finely chopped almonds
1 cup white sugar
1/4 cup olive oil
1 1/2 pounds cottage cheese,
creamed
1/4 cup sifted all-purpose flour
1/8 teaspoon salt
6 eggs, separated
1 cup sour cream
1 tablespoon grated lemon zest
1/4 cup fresh lemon juice
1/2 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9 inch springform pan with olive oil, and dust with zwieback crumbs.

In a large bowl, combine remaining zwieback crumbs, 1/4 cup white sugar, almonds, and olive oil. Press into the bottom of the prepared pan. Bake for 7 minutes. Cool.

Process cottage cheese in food processor until smooth, or press through a fine sieve. In a mixing bowl, combine cottage cheese, 1/2 cup white sugar, flour, salt, egg yolks, sour cream, lemon peel and juice. Beat at medium speed, scraping the bowl often, until smooth and well blended.

In a clean mixing bowl, beat the egg whites until foamy. Gradually add the remaining 1/4 cup white sugar, and continue beating until stiff peaks form. Fold into the cheese mixture. Fold in the raisins. Spread batter evenly into the crust.

Bake for 90 minutes. Cool in the pan.

Low-Fat Lemon Souffle Cheesecake

Ingredients

1 HONEY MAID Honey Grahams,
crushed, divided
2/3 cup boiling water
1 pkg. (4 serving size) JELL-O
Lemon Flavor Sugar Free Gelatin
1 cup BREAKSTONE'S or
KNUDSEN 2% Milkfat Low Fat
Cottage Cheese
1 (8 ounce) container
PHILADELPHIA Fat Free Cream
Cheese
2 cups thawed COOL WHIP FREE
Whipped Topping

Directions

Sprinkle half of the crumbs onto side of 8- or 9-inch springform pan or 9-inch pie plate sprayed with cooking spray.

Stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Cool 5 minutes. Pour into blender container. Add cheeses; cover. Blend on medium speed until smooth, occasionally scraping down side of blender container. Pour into large bowl. Gently stir in whipped topping.

Pour into prepared pan; smooth top. Sprinkle remaining crumbs around outside edge. Refrigerate 4 hours or until set. Remove side of pan just before serving. Store leftover cheesecake in refrigerator.

Feta Cheese Foldovers

Ingredients

3 tablespoons thinly sliced green onion
8 ounces feta cheese
1 egg
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk

Directions

In a small bowl, beat egg yolk with 1 teaspoon water.

Crumble cheese, and blend with green onions and egg.

Cut pastry into twelve 3 inch squares. Place a mounded tablespoon of filling in the center of each square. Moisten edges with water, and fold pastry over filling to form a triangle. Press edges together firmly with a fork to seal. Brush tops lightly with egg mixture. Cover, and chill until ready to bake.

Bake at 375 degrees F (190 degrees) for 20 minutes, or until golden brown. Serve warm, or at room temperature.

Cream Cheese Cookies II

Ingredients

1 cup packed light brown sugar
1 cup white sugar
1 cup butter
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
1 cup chopped pecans
1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 cup chopped pecans (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together white and brown sugars, butter or margarine, eggs, baking soda, salt, and vanilla. Spoon in flour and mix well. Mix in 1 cup chopped pecans.

Drop by teaspoon onto cookie sheets. Bake 8 to 10 minutes. Let cookies cool, then place filling on one cookie and put together like a sandwich.

To Make Filling: Mix together cream cheese, confectioner's sugar and 1 cup chopped pecans (optional). Spread on cooled cookies.

Macaroni and Cheese Casserole

Ingredients

1 (8 ounce) package uncooked elbow macaroni
1 pound processed cheese, cubed
1 (15 ounce) can mixed vegetables, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound kielbasa sausage, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine macaroni, processed cheese, mixed vegetables, mushroom soup, 1/2 of a soup can of water and sausage. Transfer to a 9x13 inch baking dish.

Bake, covered with aluminum foil, for 20 to 25 minutes.

World's Best Bacon Cheese Dip

Ingredients

4 slices bacon
1 (8 ounce) package cream cheese, softened
1 cup mayonnaise
8 ounces Swiss cheese, shredded
2 green onions, finely chopped
4 buttery round crackers, crushed

Directions

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

In a small bowl, mix the cream cheese with mayonnaise until smooth. Stir in Swiss cheese, onions, and bacon. Place bowl in microwave, and cook 2 minutes. Remove, and stir well. Return to microwave, and cook 2 to 4 minutes more. Sprinkle crushed crackers on top. Serve warm with crackers.

Classic Macaroni and Cheese

Ingredients

1 (16 ounce) package macaroni
1 pound sharp Cheddar cheese,
sliced
1 tablespoon butter
salt and pepper to taste
1 (12 fluid ounce) can evaporated
milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Grease a 2 quart casserole dish. Place a quarter of the macaroni in the bottom, followed by an even layer of one-quarter of the cheese slices. Dot with butter and season with salt and pepper. Repeat layering three times. Pour evaporated milk evenly over the top of all.

Bake, uncovered, for one hour, or until top is golden brown.

Eggnog Cheesecake II

Ingredients

2 cups crushed vanilla wafers
6 tablespoons butter
1/2 teaspoon ground nutmeg

4 (8 ounce) packages cream cheese
1 cup white sugar
3 tablespoons all-purpose flour
3 tablespoons rum
1 teaspoon vanilla extract
2 eggs
1 cup heavy cream
4 egg yolks

Directions

Preheat oven to 325 degrees F (165 degrees C).

Prepare the crust by mixing together the cookie crumbs, butter and nutmeg. Press into the bottom and 1 1/2 inches up side of a 9 inch springform pan. Bake for 10 minutes.

Prepare the filling by combining the cream cheese, sugar, flour, rum, and vanilla. Beat with electric mixer at medium speed until well blended. Add eggs one at a time, mixing at low speed after each addition just until blended. Blend in whipping cream and egg yolks; pour into prepared pan.

Bake at 325 degrees F (165 degrees C) for 70 minutes or until center is almost set.

Run knife or metal spatula around rim of pan to loosen cake; completely cool cake before removing. Refrigerate 4 hours or overnight before serving. Garnish with whipped topping and ground nutmeg if desired.

Mexican Cheese Dip

Ingredients

1 pound processed American cheese, cubed
1/2 pound fresh, ground spicy pork sausage
1 (12 ounce) package frozen chopped broccoli
1 (10 ounce) can diced tomatoes and green chiles

Directions

Place processed cheese spread in a microwave-safe bowl. Microwave on high in 2 minute increments (stirring at each pause) until the cheese spread is melted.

While the processed cheese spread is melting, brown sausage in a small skillet. Drain well.

Place broccoli in a microwave-safe bowl, cover, and microwave on high for 5 minutes.

In a large mixing bowl, combine melted cheese, sausage, broccoli, and diced tomatoes. Stir well before serving.

Cheese Ravioli with Veggies

Ingredients

6 quarts water
1 (16 ounce) package frozen
California blend vegetables
1 (25 ounce) package frozen
cheese ravioli
1/4 cup butter, melted
1/4 teaspoon salt-free seasoning
blend
1/4 cup shredded Parmesan
cheese

Directions

In a large saucepan or Dutch oven, bring water to a boil. Add the vegetables; cook for 5 minutes. Add the ravioli. Cook 5 minutes longer or until vegetables and ravioli are tender; drain. Gently stir in butter. Sprinkle with seasoning blend and Parmesan cheese.

PHILLY Caramel Cheesecake Bars

Ingredients

1 1/2 cups HONEY MAID Graham
Crumbs
1 cup finely chopped pecans,
divided
1/4 cup butter, melted
4 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1 cup sugar
1 cup sour cream
1 tablespoon vanilla
4 eggs
1/4 cup caramel ice cream
topping

Directions

Heat oven to 350 degrees F.

Line 13x9-inch pan with foil, with ends of foil extending over sides. Spray with cooking spray. Mix graham crumbs, 1/2 cup nuts and butter; press onto bottom of pan.

Beat cream cheese and sugar in large bowl with mixer until well blended. Add sour cream and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 45 minutes or until centre is almost set. Cool completely. Refrigerate 4 hours. Drizzle with caramel topping; sprinkle with remaining nuts. Use foil handles to lift dessert from pan before cutting into bars.

World's Best Cream Cheese and Pineapple Dip

Ingredients

1 (8 ounce) package cream cheese, softened
2 cups crushed pineapple, drained with juice reserved
1 teaspoon onion powder
2 cloves garlic, peeled and crushed

Directions

In a medium bowl, mix together cream cheese, crushed pineapple, onion powder and garlic. Mix in reserved juice from pineapple as desired. Chill in the refrigerator until serving.

Orange Dream PHILLY Cheesecake

Ingredients

1/3 cup HONEY MAID Graham
Crumbs
2/3 cup boiling water
1 (10.2 g) package JELL-O Light
Orange Jelly Powder
1 cup fat-free cottage cheese
1 (250 g) tub PHILADELPHIA Light
Cream Cheese Spread
1 1/3 cups thawed COOL WHIP
Light Whipped Topping

Directions

Sprinkle crumbs onto bottom of 8- or 9-inch springform pan
sprayed with cooking spray.

Add boiling water to jelly mix; stir 2 min. until completely dissolved.
Cool 5 min.; pour into blender. Add cottage cheese and cream
cheese spread; blend well. Pour into large bowl. Gently stir in Cool
Whip. Pour into prepared pan; smooth top.

Refrigerate 4 hours or until set. Remove rim of pan before serving.
Refrigerate leftovers.

Strawberry Cheesecake Pie

Ingredients

2 cups sliced fresh strawberries
1/4 cup chopped almonds,
toasted
1 tablespoon sugar
1 (9 inch) graham cracker crust
1 (8 ounce) package cream
cheese, softened
2 cups cold milk, divided
1 (3.4 ounce) package instant
vanilla pudding mix

Directions

In a bowl, combine the strawberries, almonds and sugar. Pour into crust. In a mixing bowl, beat cream cheese until smooth; gradually add 1/2 cup of milk. Add pudding mix and remaining milk. Beat for 1 minute or until blended; pour over strawberries. Cover and refrigerate for 2 hours or until set.

Vegetable Cheese Soup I

Ingredients

1 (15 ounce) can creamed corn
1 cup peeled and cubed potatoes
1 cup chopped carrots
1/2 onion, chopped
1 teaspoon celery seed
1/2 teaspoon ground black pepper
2 (14.5 ounce) cans vegetable broth
1 (16 ounce) jar processed cheese sauce

Directions

In a slow cooker, combine corn, potatoes, carrots, onion, celery seeds and pepper. Add broth and cover, cook on low 8 to 10 hours.

Stir in cheese and cook 30 to 60 minutes or until cheese is melted and blended with vegetables.

Grilled Cheese and Bacon Potatoes

Ingredients

8 slices bacon
4 large baking potatoes, cut into wedges
4 (1 ounce) slices processed cheese food
salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.

Place 2 slices bacon each in 4 separate pieces of aluminum foil. The foil pieces must be large enough to fully wrap a potato. Place one potato in each piece of foil. Top each potato with a slice of processed cheese. Salt and pepper to taste.

Tightly wrap potatoes with the foil. Place on the prepared grill. Cook approximately 30 minutes, or to desired doneness.

Chili Cheese Log

Ingredients

2 (8 ounce) packages cream cheese, softened
3 tablespoons salsa
1 (1.25 ounce) package chili seasoning mix
1 cup chopped pecans
1 cup shredded Cheddar cheese

Directions

In a medium-sized mixing bowl, combine cream cheese, salsa and chili seasoning mix. Mix until well combined, then shape it into a log or ball. Cover the prepared ball or log with chopped pecans, then with the cheese. Refrigerate the log until you are ready to serve it.

Garlic Cheese Flatbread

Ingredients

1 (.25 ounce) envelope active dry yeast
1 cup lukewarm water
2 cups bread flour
1 teaspoon salt
2 teaspoons white sugar
2 tablespoons olive oil
1/3 cup butter or margarine, softened
2 tablespoons garlic powder
1/4 cup grated Parmesan cheese
1/3 cup shredded mozzarella cheese

Directions

In a cup or small bowl, sprinkle yeast over the surface of the lukewarm water. Let stand for 5 to 10 minutes to dissolve.

In a large bowl, stir together the flour, salt and sugar. Pour in the yeast mixture along with the olive oil. Beat with a sturdy spoon until dough is stiff enough to pull away from the sides of the bowl. Cover, and set aside until doubled in size, about 35 minutes.

Remove the dough from the bowl and knead briefly on a floured surface. Roll the dough out to 1/4 to 1/2 inch thickness or to the size of your baking sheet. Place on a greased baking sheet and spread butter over the top. Sprinkle with garlic powder, Parmesan cheese and mozzarella cheese. Let rest while you preheat the oven to 350 degrees F (175 degrees C).

Bake for 20 minutes in the preheated oven, until golden brown and cheese is bubbly. Serve warm.

Triple-Cheese Broccoli Puff

Ingredients

1 cup sliced fresh mushrooms
1 tablespoon butter
1 (3 ounce) package cream cheese, softened
6 eggs
1 cup milk
3/4 cup biscuit baking mix
1 (10 ounce) package frozen chopped broccoli, thawed
2 cups shredded Monterey Jack cheese
1 cup small curd cottage cheese
1/4 teaspoon salt

Directions

In a small skillet, saute mushrooms in butter until tender; set aside. In a large mixing bowl, beat the cream cheese, eggs, milk and biscuit mix just until combined. Stir in the broccoli, cheeses, salt and mushrooms.

Pour into a greased round 2-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.

Green Chile Cheese Ball

Ingredients

4 large Anaheim chile peppers
1 1/2 pounds shredded pepper jack cheese
2 (8 ounce) packages cream cheese, softened
2 cloves garlic, minced
1 teaspoon salt
1 teaspoon ground black pepper
2 cups finely chopped pecans

Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate. Cook chiles on the preheated grill until the skin of the peppers has blackened and blistered, about 5 minutes. Be careful not to overcook the peppers, or the skin will not come off easily. Turn the peppers often to cook evenly. Place the blackened peppers into a bowl, and tightly seal with plastic wrap. Allow the peppers to steam as they cool, about 20 minutes. Once cool, remove the skins and seeds. Chop the peppers.

Combine the chopped peppers with the pepper jack, cream cheese, garlic, salt, and pepper. Form the mixture into a ball and place on a plate covered with wax paper. Place the cheese ball in the freezer until very cold, about 15 minutes.

Spread the chopped pecans on a large cutting board or baking sheet. Roll the frozen cheese ball in the pecans. Use your hand to pack any areas that are not covered by pecans, making sure the entire outside of the cheese ball is covered with a nice layer of pecans.

Chocolate Chip Cookie Dough Cheesecake

Ingredients

1 1/2 cups finely crushed chocolate wafer cookies
1 cup white sugar
1/4 cup melted butter
2 (8 ounce) packages cream cheese, diced
2 cups sour cream
3 eggs
2 teaspoons vanilla extract
1/4 cup butter
1/4 cup packed brown sugar
1/4 cup white sugar
2 tablespoons water
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
2 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the chocolate wafer cookie crumbs with 2 tablespoons of the white sugar, and the melted butter. Press firmly into the bottom and 1/2 inch up the sides of one 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for about 8 minutes.

To Make Cookie Dough: In a bowl beat 1/4 cup butter or margarine with the brown sugar and 1/4 cup of the white sugar. Stir in the water and 1 teaspoon of the vanilla. Beat in the flour and the semisweet chocolate chips. Stir until combined.

To Make Cheesecake: In a food processor or with a mixer beat 1 cup of the white sugar, and all the cream cheese. Add 1 cup of the sour cream, the eggs, and 1 teaspoon of the vanilla. Mix well and pour into prepared crust.

Drop cookie dough in 2 tablespoon portions evenly over the top of the cake, pushing dough beneath the surface. Bake at 350 degrees F (175 degrees C) for about 40 minutes. Cake will jiggle slightly in center. Spread topping over hot cake. Let cake cool then chill in a refrigerator until cold, at least 4 hours.

To Make Topping: Mix the remaining 1 cup sour cream, 1 teaspoon vanilla, and the 2 teaspoons white sugar until smooth. Spread over hot cake.

Olive Cheese Appetizers

Ingredients

2 cups shredded Cheddar cheese
1/2 cup butter, softened
1 cup sifted all-purpose flour
1 teaspoon paprika
1 (6 ounce) can black olives,
drained

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet.

Mix the cheese, butter, flour, and paprika together using an electric mixer or food processor. Take tablespoon-size pieces of the dough and one olive per tablespoon of dough. Roll the dough around the olive, so that the olive is completely enclosed in the center of the dough. Arrange the olive and cheese balls on the prepared baking sheet.

Bake for 15 minutes.

Shrimp Cheese Ball

Ingredients

- 1 cup butter
- 1/2 cup minced garlic
- 1 small red onion, chopped
- 1 tablespoon Cajun seasoning
- 1 tablespoon cayenne pepper
- 1 tablespoon crushed red pepper flakes
- 1 pound uncooked shrimp, peeled and cut into pieces
- 1 1/2 (8 ounce) packages cream cheese, softened
- 1 teaspoon liquid smoke flavoring
- 1 teaspoon lemon juice
- 1/2 cup chopped pecans
- 1 bunch fresh parsley, chopped
- 1/2 cup chopped pecans

Directions

Melt the butter in a large skillet over medium heat. Stir in the garlic, onion, Cajun seasoning, cayenne pepper, and red pepper flakes; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the shrimp. Cook the shrimp until they are bright pink on the outside and the meat is no longer transparent in the center, about 5 minutes. Drain and discard any excess grease. Set aside.

Mix cream cheese, liquid smoke, and lemon juice in a large bowl. Stir in the shrimp and 1/2 cup of pecans, mixing until evenly distributed. Roll the mixture into a ball. Cover with plastic wrap and refrigerate until slightly firm, about 30 minutes. Mix the parsley with the remaining 1/2 cup of pecans in a bowl. Roll the cheese ball in the parsley mixture until the ball is covered. Cover and refrigerate the cheese ball until completely firm, about 2 hours.

Rice Casserole with Cheese and Almonds

Ingredients

4 cups uncooked white rice
1/2 cup butter
4 green onions, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 cup slivered almonds
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan bring 8 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, in a small saucepan over medium heat, melt butter and saute green onions. Stir in soup. Combine soup mixture with cooked rice and stir in mushrooms and almonds; mix well. Spoon half of the mixture into a 1 1/2 quart casserole dish. Sprinkle half of the cheese over the mixture, then repeat the layers.

Bake in preheated oven for 20 minutes, or until cheese is melted.

Special Ham and Cheese Sandwiches

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup shredded Cheddar cheese
2 tablespoons pickle relish
2 teaspoons Dijon mustard
2 ounces ham, finely chopped
6 slices bread

Directions

In a small bowl, combine cream cheese, Cheddar cheese, relish and mustard. Add ham. Divide mixture among three slices of bread; top with remaining bread to make sandwiches.

Easy Mexi-Cheese Dip

Ingredients

1/2 (2 pound) loaf cubed
processed cheese food
1 (10.75 ounce) can condensed
golden mushroom soup
1 (14.5 ounce) can diced tomatoes
with green chile peppers

Directions

Place cheese food in a microwave-safe dish. Stir in the soup and tomatoes.

Cover the dish and microwave on high for 2 minutes. Remove the dish from the microwave and stir well. Continue cooking in 1 to 2 minute increments, stirring between sessions until the cheese has melted. Serve hot or cold.

Sausage 'n Stout Cheese Soup

Ingredients

4 potatoes, peeled and diced
6 cups water
2 (12 fluid ounce) bottles cream
stout beer
2 pounds kielbasa sausage, sliced
thin
4 green onions, diced
2 teaspoons salt
1/2 teaspoon ground black
pepper
1/4 teaspoon liquid smoke
flavoring
1/2 teaspoon cayenne pepper
1/2 teaspoon dried mustard
powder
1 pound shredded Cheddar
cheese
2 cups milk

Directions

Bring potatoes, water, and beer to a boil in a large saucepan over high heat. Reduce heat to medium-low, cover, and simmer 5 minutes. Stir in the sausage, green onions, salt, black pepper, cayenne pepper, mustard powder, and liquid smoke. Cover and simmer until the potatoes are completely tender, about 15 minutes.

When the potatoes are tender, stir in the Cheddar cheese until completely melted, then add the milk. Heat through, stirring until cheese has melted but do not boil.

Football Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup shredded Cheddar cheese
1/4 cup finely chopped green onions
2 tablespoons Worcestershire sauce
1/2 (1.25 ounce) package taco seasoning mix
1/2 slice American cheese, sliced into strips

Directions

Mix together the cream cheese, shredded Cheddar, green onion, Worcestershire sauce, and taco seasoning mix in a large bowl. Press the cheese mixture into a ball, turn it out onto a sheet of plastic wrap.

Use the plastic wrap to press the cheese ball into the shape of a football by flattening the ball and rounding each end. Place the cheese football on a plate, arrange the strips of American cheese like laces on the top of the cheese football. Cover and refrigerate for at least 2 hours.

Remove the cheese ball from the refrigerator 30 minutes before serving.

Campbell'sB® Easy Chicken and Cheese

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular, 98%
Fat Free or Healthy RequestB®)
1/2 cup sour cream
1 cup PaceB® Picante Sauce
2 teaspoons chili powder
2 cups chopped cooked chicken
1/2 cup shredded Monterey Jack
cheese
6 flour tortillas (6"), warmed
1 small tomato, chopped
1 green onion, sliced

Directions

Stir the soup, sour cream, picante sauce and chili powder in a medium bowl.

Stir 1 cup picante sauce mixture, chicken and cheese in a large bowl.

Divide the chicken mixture among the tortillas. Roll up the tortillas and place them seam side up in 11 x 8" shallow baking dish. Pour the remaining picante sauce mixture over the filled tortillas. Cover the baking dish.

Bake at 350 degrees F. for 40 min. or until the enchiladas are hot and bubbling. Top with the tomato and onion.

Garlic and Herb Cream Cheese

Ingredients

1 stick butter, softened
1 (8 ounce) package cream cheese, softened
2 tablespoons grated Parmesan cheese
2 cloves garlic, minced
1 1/2 teaspoons dried oregano
1 teaspoon dried parsley
1/4 teaspoon dried thyme
1/4 teaspoon dried dill weed
1/4 teaspoon dried basil
1/4 teaspoon ground black pepper

Directions

Mix together the butter, cream cheese, Parmesan cheese, garlic, oregano, parsley, thyme, dill, basil, and pepper in a bowl until evenly combined. Chill in refrigerator overnight or 8 hours. This can be frozen for long-term storage.

Bacon, Asparagus, and Cheese Sandwiches

Ingredients

8 slices bacon
1 (10 ounce) can asparagus tips,
drained
4 thick slices sourdough bread,
lightly toasted
4 slices sharp Cheddar cheese

Directions

Adjust oven rack to upper position, and set oven to broil. You may also use a toaster oven to cook the sandwiches if you don't want to broil them in the oven.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown and crispy. Drain on paper towels.

Place a few spears of asparagus on a slice of bread. Top with 2 slices crisp bacon then a slice of cheese.

Toast under the broiler until the cheese is melted and bubbly.

Vegan Mac and No Cheese

Ingredients

1 (8 ounce) package uncooked elbow macaroni
1 tablespoon vegetable oil
1 medium onion, chopped
1 cup cashews
1/3 cup lemon juice
1 1/3 cups water
salt to taste
1/3 cup canola oil
4 ounces roasted red peppers, drained
3 tablespoons nutritional yeast
1 teaspoon garlic powder
1 teaspoon onion powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni, and cook for 8 to 10 minutes or until al dente; drain. Transfer to a medium baking dish.

Heat vegetable oil in a medium saucepan over medium heat. Stir in onion, and cook until tender and lightly browned. Gently mix with the macaroni.

In a blender or food processor, mix cashews, lemon juice, water, and salt. Gradually blend in canola oil, roasted red peppers, nutritional yeast, garlic powder, and onion powder. Blend until smooth. Thoroughly mix with the macaroni and onions.

Bake 45 minutes in the preheated oven, until lightly browned. Cool 10 to 15 minutes before serving.

Festive Olive Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter, room temperature
1 (5 ounce) jar pimento-stuffed green olives, drained and minced
1 1/2 teaspoons garlic powder
1 cup chopped walnuts

Directions

In a medium bowl, stir together the cream cheese and margarine until well blended. Mix in the green olives and garlic powder. Shape into a ball, and roll in chopped walnuts to coat. Refrigerate for at least 30 minutes before serving, but preferably overnight. Serve with an assortment of crackers.

Chili Cheese Dog Pot Pie

Ingredients

2 cups biscuit baking mix
2/3 cup water
3 cups chili with beans
1/2 pound hot dogs, sliced
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the baking mix and water to form a smooth dough. Set aside.

Spread half of the chili into the bottom of a 1 1/2 quart casserole dish. Make a layer of the hot dogs over the chili. Cover the hot dog layer with cheese, then top with the rest of the chili. On a lightly floured surface, roll out the biscuit dough to 1/4 inch thickness. Lay the dough over the contents of the dish, and poke a few slits to vent steam.

Bake for 15 to 25 minutes in the preheated oven, or until the top crust is golden.

Ladyfinger Cheesecake

Ingredients

3 (3 ounce) packages ladyfingers
2 (8 ounce) packages cream
cheese, softened
1 (3 ounce) package cream
cheese, softened
1 teaspoon vanilla extract
1 cup white sugar
1 pint heavy whipping cream
1 (21 ounce) can cherry pie filling

Directions

Place ladyfingers on the bottom and around the edge of a 9 inch springform pan.

In a medium bowl, whip cream until peaks form.

In a large bowl, beat together the cream cheese, sugar and vanilla until smooth. Gently fold in the whipped cream.

Spoon 1/2 of cream cheese mixture into springform pan; cover with a layer of lady fingers and add remaining cream cheese mixture.

Layer remaining ladyfingers and top with fruit pie filling. Chill before serving.

Oatmeal Cream Cheese Patties

Ingredients

1 (3 ounce) package cream cheese, softened
1 cup chopped walnuts
1/2 cup chopped onion
3 eggs, lightly beaten
1 cup uncooked rolled oats
1 tablespoon soy sauce (optional)
2 (10.75 ounce) cans condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, walnuts, onion, eggs, oats, and soy sauce. Form into patties.

Heat the oil in a skillet over medium heat, and cook the patties 2 minutes on each side, just until firm.

Place the patties in a baking dish. Pour in the cream of mushroom soup.

Bake 1 hour in the preheated oven.

Egg Salad Cheese Spread

Ingredients

2 cups shredded process cheese
4 hard-cooked eggs, chopped
1/2 cup mayonnaise or salad
dressing
1/4 cup sweet pickle relish
1 teaspoon prepared mustard
salt and pepper to taste

Directions

Combine first five ingredients in a mixing bowl; season with salt and pepper.

Philly Cheesecake

Ingredients

1 1/2 tablespoons butter
1/2 cup graham cracker crumbs
12 ounces cream cheese
3/4 cup white sugar
4 eggs
2 tablespoons all-purpose flour
1 1/2 teaspoons vanilla extract
1/2 teaspoon salt
2 cups heavy whipping cream

Directions

Grease an 8 inch springform pan thickly with butter. Turn pan on its side, place a few graham cracker crumbs in pan and shake so crumbs stick to sides. Keep turning and add crumbs as needed until sides are well coated. Set pan upright and coat bottom of pan. Put pan into freezer for 30 minutes or refrigerator for 2 hours.

Preheat oven to 300 degrees F (150 degrees C).

With electric beater, mix cream cheese, sugar, egg yolks, flour, vanilla, and salt. Beat thoroughly and then turn mixer to slowest speed and slowly pour in the cream.

Beat the egg whites until stiff but not dry. Add to the above mixture and fold the whites in by hand, lightly but thoroughly. Pour mixture into the crumb-lined pan.

Set pan into shallow pan containing 1 inch hot water and bake at 300 degrees F (150 degrees C) for 1 1/2 hours. Refrigerate for at least 6 hours before serving.

Cream Cheese Pie

Ingredients

2 (8 ounce) packages cream cheese, softened
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 cup sour cream
2 tablespoons white sugar
1/4 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust

Directions

Combine cream cheese, eggs, 1 cup sugar, and 1 teaspoon vanilla in the bowl of an electric mixer. Mix on low speed until smooth. Pour filling into graham cracker crust.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove pie from oven. Raise oven temperature to 450 degrees F (230 degrees C).

In a small bowl, blend sour cream, 2 tablespoons sugar, and 1/4 teaspoon vanilla together. Gently spread mixture over pie.

Bake for five minutes before serving.

Best Cheese Bread

Ingredients

3 3/4 cups all-purpose flour
2 1/2 cups shredded Cheddar cheese
5 teaspoons baking powder
1/2 teaspoon dill weed
1/2 teaspoon garlic powder
2 eggs
1 1/2 cups milk
1/3 cup vegetable oil
3 tablespoons honey

Directions

In a large bowl, combine the flour, cheese, baking powder, dill and garlic powder. In another bowl, beat the eggs, milk, oil and honey. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean (top will have an uneven appearance). Cool for 10 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

Chocolate Coconut Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 tablespoons milk
1/2 cup unsweetened flaked coconut
1/4 cup cocoa powder
1 1/2 cups confectioners' sugar, or to taste

Directions

In a medium bowl, mix together the cream cheese, butter, and milk. Stir in coconut and cocoa powder, then gradually stir in the confectioners' sugar until the desired sweetness is reached.

Herbed Cream Cheese-Stuffed Lamb Burgers

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
1 1/2 pounds ground lamb
1 tablespoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
1 tablespoon olive oil
4 onion sandwich rolls, split, toasted
1 bunch watercress, thick stems removed, separated into equal portions

Directions

Mix cream cheese and herbs until well blended. Roll into 4 balls; flatten each into disk on sheet of waxed paper. Refrigerate 15 min. or until firm.

Combine meat, Worcestershire sauce, salt and pepper. Shape into 8 thin patties. Place cream cheese disks on 4 patties; cover with remaining patties. Press edges together to seal.

Heat oil in large skillet on medium heat. Add patties; cook about 5-6 min. on each side or until done (160 degrees F). Serve in rolls topped with watercress.

Garlic Cheese Grits with Shrimp

Ingredients

3/4 cup uncooked grits
6 ounces garlic flavored
processed cheese, cubed
1 pinch cayenne pepper
2 tablespoons butter
2 tablespoons olive oil
2 cloves garlic, minced
1 tomato, diced
2 pounds fresh shrimp, peeled
and deveined
1/2 lemon, juiced
salt to taste

Directions

Cook grits according to package directions. Stir in cubed cheese and cayenne pepper. Keep warm over low heat.

Heat butter and oil in a large skillet over medium-high heat. Saute garlic and tomato until tomato begins to soften. Stir in shrimp and lemon juice. Saute until shrimp are pink. Season with salt to taste.

Spread warm grits on a serving platter and pour shrimp mixture on top.

Cherry Cheese Windmills

Ingredients

1/3 cup butter, softened
1/3 cup shortening
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

FILLING:

1 (3 ounce) package cream cheese, softened
1/4 cup sugar
1/4 teaspoon almond extract
1/2 cup finely chopped maraschino cherries
1/4 cup sliced almonds, toasted and chopped

Directions

In a large mixing bowl, cream the butter, shortening and sugar until light and fluffy. Beat in the egg, milk and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Divide dough in half. Cover and refrigerate for 3 hours or until easy to handle.

In a small mixing bowl, beat cream cheese, sugar and extract. Fold in cherries. On a floured surface, roll each portion of dough into a 10-in. square. With a sharp knife or pastry wheel, cut into 2-1/2-in. squares. Place 2 in. apart on ungreased baking sheets. Make 1-in. cuts from each corner toward the center of the dough.

Drop teaspoonfuls of filling in the center of each square; sprinkle with almonds. Fold alternating points to the center to form a windmill; moisten points with water and pinch gently at center to seal. Bake at 350 degrees F for 8-10 minutes or until set. Cool on wire racks.

Ham and Cheese Puffs

Ingredients

2 1/2 ounces sliced ham, chopped
1 small onion, chopped
1/2 cup shredded Swiss cheese
1 egg
1 1/2 teaspoons Dijon mustard
1/8 teaspoon pepper
1 (8 ounce) package refrigerated
crescent rolls

Directions

In a large bowl, combine the first six ingredients; set aside. Divide crescent dough into 24 portions. Press into greased miniature muffin cups.

Spoon 1 tablespoon ham mixture into each cup. Bake at 350 degrees F for 13-15 minutes or until golden brown.

Cheese Fondue

Ingredients

1 clove garlic
1 pound Swiss cheese, diced
1 1/2 tablespoons potato flour
1 cup dry white wine
1 pinch ground nutmeg
salt and pepper to taste
2 tablespoons kirsch (cherry brandy)
1 (1 pound) loaf French or Italian bread, cut into 1 inch cubes

Directions

Rub the inside of the fondue pot (or a casserole/chafing dish) with a clove of garlic. If using a chafing dish, add just enough water to cover the bottom of the pan in order to protect it.

Dredge the diced cheese in potato flour and set aside.

Pour wine in the dish and heat. When the wine is heated, add the coated cheese. Bring to a slow simmer, stirring with a wire whisk until the cheese is melted and well-blended with the wine. Season with grated nutmeg, salt, and pepper. When ready to serve, whisk in kirsch. Serve with bread cubes.

Sir Laurier d'Arthabaska Cheese Baked in a Nut

Ingredients

1/4 cup hazelnuts, pecans, or almonds, lightly toasted and finely chopped
1/4 cup breadcrumbs
1 (170 gram) package Du Village Sir Laurier d'Arthabaska cheese
1 egg, lightly beaten
1 pinch cayenne pepper
salt and fresh ground pepper to taste

Directions

Mix nuts and breadcrumbs together. Season with salt, pepper and a pinch of cayenne.

Remove the rind from top of the Sir Laurier d'Arthabaska cheese. Coat the cheese with egg on all sides, with the exception of the rindless top. Place in nut/breadcrumb mixture so that a nutty crust is formed. Refrigerate for one hour.

Preheat oven to 375 degrees F (190 degrees C).

Wrap the cheese in aluminum foil leaving rindless top exposed. Then, place it on a baking sheet and bake for 10 minutes.

Serve warm with nut or fruit bread and desired slices of fruit.

PHILADELPHIA New York Cheesecake

Ingredients

1 1/4 cups HONEY MAID Graham
Cracker Crumbs
1/4 cup butter, melted
5 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1 cup sugar
3 tablespoons flour
1 tablespoon vanilla
1 cup sour cream
4 eggs
1 (19 ounce) can cherry pie filling

Directions

Heat oven to 325 degrees F if using a silver 9 inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix crumbs and butter; press firmly onto bottom of pan. Bake 10 minutes.

Beat cream cheese, sugar, flour and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour 10 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with pie filling before serving. Store leftover cheesecake in refrigerator.

Pear and Blue Cheese Pastry Triangles

Ingredients

3 tablespoons butter
1 tablespoon olive oil
4 sweet onions, thinly sliced
salt and pepper to taste
1 (17.5 ounce) package frozen
puff pastry, thawed
2 firm pears, peeled, quartered,
and sliced
3/4 cup crumbled blue cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Line two baking sheets with parchment paper.

Melt the butter and olive oil in a large skillet over medium heat. Stir the onions into the butter, and cook until the onions have softened and caramelized to a deep, golden brown, 30 to 40 minutes. Stir frequently as the onions cook to keep them from burning. Once done, season with salt and pepper, and set aside to cool.

Use a sharp knife to cut each sheet of puff pastry into 9 squares. Cut each square in half diagonally to yield 36 triangles. Place the triangles onto the prepared baking sheets, and top with the caramelized onions, pears, and 1 teaspoon of blue cheese.

Bake in the preheated oven until the pastry is puffed and golden brown, 20 to 30 minutes. Allow to cool to room temperature before serving.

Steak with Chipotle Cheese Sauce

Ingredients

1 tablespoon olive oil
2 large white onions, coarsely chopped
1 (10.75 ounce) can Campbell's® Condensed Cheddar Cheese Soup
1/2 cup milk
1/2 teaspoon ground chipotle chile pepper
2 medium tomatoes, coarsely chopped
1 (2 pound) skirt or beef flank steak, 1-inch thick, cut into 8 pieces
1/4 cup chopped fresh cilantro leaves (optional)

Directions

Heat the oil in a 2-quart saucepan over medium heat. Add the onion and cook for 5 minutes or until tender, stirring occasionally.

Stir the soup, milk, chile pepper and tomatoes in the saucepan. Reduce the heat to low. Cook and stir for 3 minutes or until the mixture is hot and bubbling.

Lightly oil the grill rack and heat the grill to medium. Grill the beef for 15 minutes for medium or to desired doneness, turning the beef over once during grilling. Spoon the soup mixture over the beef and sprinkle with the cilantro, if desired.

Sicilian Ricotta Cheesecake

Ingredients

2 pounds ricotta cheese
2/3 cup white sugar
1/3 cup all-purpose flour
6 eggs
1/4 teaspoon ground cinnamon
2 teaspoons orange zest
2 teaspoons vanilla extract
1/8 teaspoon salt

Directions

Preheat oven to 300 degrees F (150 degrees C). Set rack in the middle of the oven. Butter and flour a 9 1/2 inch springform pan, and tap out excess flour.

Place the ricotta in a large mixing bowl, and stir it as smooth as possible with a rubber spatula. Stir the sugar and flour together thoroughly into the ricotta. Stir in the eggs 1 at a time. Blend in the vanilla, cinnamon, orange zest, and salt. Pour batter into the prepared pan.

Bake in the center of the oven for about 1 1/4 to 1 1/2 hours, until a light golden color. Make sure the center is fairly firm, and the point of a sharp knife inserted in the center comes out clean. Cool on a wire rack. It will sink slightly as it cools. Cover, and chill till serving time.

Easiest Ever Mac and Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 (10.75 ounce) can milk
1/2 (10.75 ounce) can water
1 cup uncooked corkscrew-
shaped pasta

Directions

Heat the soup, milk and water in a 3-quart saucepan over medium-high heat to a boil.

Stir the pasta in the saucepan. Reduce the heat to low. Cook for 20 minutes or until the pasta is tender, stirring often.

Light Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup butter, melted
1/4 cup white sugar
1 (8 ounce) package cream cheese
1 cup white sugar
1 teaspoon vanilla extract
2 (1.3 ounce) envelopes whipped topping mix

Directions

Mix together graham cracker crumbs, melted butter or margarine, and 1/4 cup white sugar. Pat mixture into the bottom of a 9 inch springform pan. A 9 x 13 inch pan may also be used.

Prepare dream whip according to directions.

Beat cream cheese with 1 cup white sugar and vanilla; beat until creamy. Fold Dream Whip in, into cream cheese mixture. Spread filling over crust. Refrigerate 1 to 2 hours, or until firm.

Old Fashioned German Cheesecake

Ingredients

2 cups graham cracker crumbs
1 1/2 teaspoons ground cinnamon
3/4 cup butter, melted
1/2 cup all-purpose flour
7 cups small curd cottage cheese
6 eggs
1 1/2 cups white sugar
1/4 teaspoon salt
1 tablespoon grated lemon zest
3 tablespoons lemon juice
1 teaspoon vanilla extract
3 cups whipped heavy cream

Directions

In a large bowl, mix graham cracker crumbs, cinnamon and butter until smooth. Measure 1 cup crumb mixture and set aside. Press remaining mixture on bottom and sides of a 12 inch springform pan. Chill for 1 hour in refrigerator or 1/2 hour in freezer. Preheat oven to 350 degrees F (175 degrees C).

Mix together cottage cheese and flour. Push through a sieve into a large bowl and set aside. In a medium bowl, beat eggs until frothy. Add sugar, gradually to eggs, beat until light and fluffy. Add salt, lemon juice, lemon peel and vanilla until smooth. Fold in whipped cream. Fold into cheese mixture until no streaks remain. Fill shell with cheese mixture. Sprinkle remaining crumbs evenly over top of cheese cake.

Bake in preheated oven for 60 minutes. Turn off oven and let cheese cake sit in oven for 1/2 hour or longer, until it is cooled. Chill in refrigerator.

Cheese Filling For Pastries

Ingredients

1/4 cup raisins
1 tablespoon brandy
1 1/2 cups cream cheese
1/3 cup white sugar
1 tablespoon all-purpose flour
1 tablespoon sour cream
1 teaspoon vanilla extract
1 tablespoon butter, melted
1 egg yolk, beaten

Directions

Sprinkle raisins with brandy and set aside.

In a bowl, cream together cream cheese and sugar. Beat in flour, sour cream, vanilla and butter. Beat in egg yolk. Fold in raisins. Chill until using.

Chocolate Peanut Butter Cream Cheese Bars

Ingredients

1 cup all-purpose flour
1/4 cup packed brown sugar
1/2 cup butter, softened
3/4 cup semisweet chocolate chips
2 cups peanut butter chips
1/2 cup white sugar
1/2 cup packed brown sugar
1/3 cup butter, softened
1 (8 ounce) package cream cheese
1 cup unbleached all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 tablespoon rum
1 tablespoon vanilla extract
1/4 cup semisweet chocolate chips
1 tablespoon rum
1 teaspoon water

Directions

Preheat oven to 325 degrees F (165 degrees C).

To Make Crust: Combine 1 cup flour, 1/4 cup packed brown sugar, 1/2 cup butter or margarine and 3/4 cup melted chocolate chips in large bowl. Mix well. Press into bottom of ungreased 11 x 7 inch pan. Top with 2 cups peanut butter chips

To Make Filling: Beat 1/2 cup white sugar, 1/2 cup brown sugar, 1/3 cup butter and 8 oz. cream cheese in large bowl until smooth. Add 1 cup unbleached flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1 tablespoon vanilla and 1 tablespoon rum. Blend well. Spread over peanut butter chips.

Bake until edges are light brown and set, 35-40 minutes. Let cool for 30 minutes.

To Make Glaze: Melt 1/4 cup chocolate chips with 1 tablespoon rum and 1 teaspoon water in small saucepan over low heat. Stir constantly until smooth. Drizzle over filling while warm. Refrigerate 1 hour and cut into bars. Store in refrigerator.

Mango Cream Cheese Pizza

Ingredients

1 ready made pizza crust
1 tablespoon olive oil
1 (13.5 ounce) container fruit-flavored cream cheese
1 (26 ounce) jar mango slices, drained and chopped
1/2 cup chopped walnuts

Directions

Bake pizza crust according to package directions.

Brush crust with olive oil. Spread cream cheese over crust. Arrange chopped mango over the cream cheese, and sprinkle with nuts. Slice, and serve.

Cream Cheese Pound Cake I

Ingredients

1 1/2 cups butter
1 (8 ounce) package cream cheese
3 cups white sugar
1 tablespoon vanilla extract
1 teaspoon almond extract
6 eggs
3 cups cake flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube pan.

Cream together the butter, cream cheese, and sugar until light. Stir in the vanilla and the almond extracts. Add the flour and the eggs alternately, beginning and ending with the flour. Pour batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean.

Broccoli Cheese Soup III

Ingredients

4 cups fresh broccoli, cut into bite size pieces
1 1/2 quarts chicken broth
2 cups milk
2 (10.75 ounce) cans condensed cream of celery soup
4 tablespoons cornstarch
1/2 cup cold water
2 cups shredded Cheddar cheese

Directions

In a large soup pot, cook broccoli in broth until tender, about 10 minutes.

In a medium bowl, mix together milk and condensed celery soup. Blend cornstarch with cold water, then stir into soup mixture. Pour into the pot with the broccoli. Cook over medium heat, stirring steadily until thick and bubbly. Stir in cheese, and simmer, stirring until hot. Do not boil.

Cheese Corn Spoon Bread

Ingredients

2 eggs
1 (12 ounce) package corn bread mix
1 (8 ounce) can cream-style corn
1 (8.75 ounce) can sweet corn, drained
1 cup sour cream
1/2 cup melted butter
1 cup shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch baking dish.

Combine the eggs, corn muffin mix, cream-style corn, whole-kernal corn, sour cream and melted butter or margarine. Mix well and pour into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Remove casserole from oven and sprinkle cheese over the top. Return to oven and bake for an additional 10 to 15 minutes or until a knife comes out clean. Serve warm, spooning servings right from the pan.

Spinach Cheese Manicotti

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1/2 cup minced onion
1 egg
2 teaspoons minced fresh parsley
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1 1/2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese, divided
2 (26 ounce) jars spaghetti sauce
1 1/2 cups water
1 (8 ounce) package manicotti shells

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine ricotta, spinach, onion and egg. Season with parsley, pepper and garlic powder. Mix in 1 cup mozzarella and 1/4 cup Parmesan. In a separate bowl, stir together spaghetti sauce and water.

Spread 1 cup sauce in the bottom of a 9x13 inch baking dish. Stuff uncooked manicotti shells with ricotta mixture, and arrange in a single layer in the dish. Cover with remaining sauce. Sprinkle with remaining mozzarella and Parmesan.

Bake in preheated oven for 45 to 55 minutes, or until noodles are soft.

Cheese and Port Dip for Apples

Ingredients

1/2 pound shredded sharp
Cheddar cheese
1/2 cup sour cream
1/4 cup port wine

Directions

Beat the Cheddar cheese, sour cream, and port wine together until smooth; then pack into a crock. Refrigerate until ready to serve.

Rich Cheesecake Bars

Ingredients

1 (9 ounce) package yellow cake mix
3 tablespoons butter or margarine, softened
1 egg
TOPPING:
1 (3 ounce) package cream cheese, softened
2 cups confectioners' sugar
1 egg

Directions

In a mixing bowl, combine the dry cake mix, butter and egg; mix well. Spread into a greased 9-in. square baking pan.

In a small mixing bowl, combine the cream cheese, confectioners' sugar and egg; spread evenly over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.

Tomato-Cheese Snack Bread

Ingredients

2 cups biscuit/baking mix
2/3 cup milk
3 medium tomatoes, peeled and cut into 1/4-inch slices
1 medium onion, finely chopped
2 tablespoons butter or margarine
1 cup shredded Cheddar cheese
3/4 cup sour cream
1/3 cup mayonnaise
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried oregano
Paprika

Directions

In a bowl, combine biscuit mix and milk just until moistened. Turn onto a floured surface; knead 10-12 times. Press onto the bottom and 1 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking dish. Arrange tomato slices over top. In a skillet, saute onion in butter until tender; remove from the heat. Stir in the cheese, sour cream, mayonnaise, salt, pepper and oregano. Spoon over tomatoes. Sprinkle with paprika. Bake at 400 degrees F for 20-25 minutes or until browned. Let stand for 10 minutes before cutting. Serve warm. Refrigerate leftovers.

Cheese Lover's Chicken

Ingredients

2 (15 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
1 tablespoon white sugar
1 teaspoon dried parsley
1 teaspoon dried basil
1 teaspoon dried oregano
1 medium garlic clove, chopped

3 pounds skinless, boneless
chicken breast halves
1 cup fine dry bread crumbs

1 pound Cheddar cheese,
shredded
1 pound mozzarella cheese,
shredded
1 teaspoon garlic salt to taste
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish that is deep enough to allow at least one inch between the chicken and the top of the dish.

In a large pot over medium heat, stir together tomato sauce, tomato paste, sugar, parsley, basil, oregano, and garlic.

Meanwhile, in a large bowl, toss chicken with bread crumbs until completely covered. Arrange chicken in baking dish and sprinkle to taste with garlic salt and pepper to taste. Top chicken with half of shredded Cheddar and mozzarella cheeses. Pour tomato sauce evenly over chicken. Reserve half of the remaining Cheddar and mozzarella cheeses, and sprinkle the rest over the chicken and sauce.

Cover dish with aluminum foil and bake for about 50 minutes, or until chicken is cooked through. Remove foil, and top with remaining Cheddar and mozzarella cheeses. Return dish to oven and cook, uncovered, until the cheese on top melts. Remove and let sit five minutes before serving.

Fruity Frozen PHILLY Cheesecake

Ingredients

1 1/4 cups HONEY MAID Graham
Crumbs
1/4 cup butter, melted
1 (250 g) package PHILADELPHIA
Brick Cream Cheese, softened
3/4 cup sugar
1 1/3 cups raspberry juice
1 cup fresh or frozen raspberries
1 tub COOL WHIP Whipped
Topping, thawed

Directions

Combine graham crumbs and butter; press firmly onto bottom of 9-inch springform pan. Set aside.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gently stir in juice, raspberries and whipped topping. Pour over crust.

Freeze several hours or until firm. Remove from freezer about 15 min. before serving. Let stand at room temperature to soften slightly. Store any leftover cheesecake in freezer.

Vegetable Rotini with Dijon Cheese Sauce

Ingredients

2 1/2 cups uncooked corkscrew-shaped pasta (rotini)
1 1/2 cups fresh or frozen broccoli flowerets
1 1/2 cups fresh or frozen cauliflowererets
2 medium carrots, cut into 2-inch strips
1/3 cup cream cheese or cream cheese with chives, softened
1 (10.75 ounce) can Campbell's® Condensed Broccoli Cheese Soup (Regular or 98% Fat Free)
3/4 cup milk
2 tablespoons Dijon-style mustard
1/8 teaspoon ground black pepper
1/2 cup grated Parmesan cheese

Directions

Prepare the pasta according to the package directions in a 4-quart saucepan. Add the broccoli, cauliflower and carrots during the last 5 minutes of the cooking time. Drain the pasta mixture well in a colander.

Stir the cream cheese in the saucepan until smooth. Stir in the soup, milk, mustard, black pepper and Parmesan cheese. Return the pasta mixture to the saucepan. Cook over medium heat until the mixture is hot and bubbling, stirring often.

Blue Cheese Hot Wings!

Ingredients

30 chicken wings, cut apart at joints, wing tips discarded
2 teaspoons ground cayenne pepper
2 teaspoons seasoned salt
1 cup Louisiana-style hot sauce
1/3 cup molasses
1 teaspoon liquid mesquite smoke flavoring
1/2 cup chopped onion
1/2 cup chopped green bell pepper
4 cloves garlic, minced
2 cups prepared blue cheese dressing

Directions

Preheat oven to 375 degrees F (190 degrees C). Sprinkle the chicken wings on all sides with cayenne pepper and seasoned salt, and spread in a single layer into a large baking dish.

Bake the wings in the preheated oven until the skin is browned and crisp, 30 to 40 minutes, turning the wings over halfway through cooking for even browning.

While the wings are baking, combine hot sauce, molasses, and liquid smoke flavoring in a saucepan over medium-low heat. Stir in the onion, green pepper, and garlic, and bring the mixture to a boil. Stir in the blue cheese dressing. Reduce heat to a simmer, and cook until the onions are translucent, about 5 minutes. Remove from heat.

Transfer the wings from the baking dish to paper towels to drain excess grease. Pour off any excess fat from the dish, and return the wings to the dish. Pour the sauce evenly over the wings, turning them over with a spatula or tongs to coat all sides with sauce.

Return to the oven and bake until the sauce has thickened and cooked onto the wings, about 20 minutes. Cool for about 5 minutes before serving.

Cottage Cheese Roast

Ingredients

1 (16 ounce) package creamed cottage cheese
4 eggs, beaten
1/4 cup vegetable oil
1 (1 ounce) envelope dry onion soup mix
1 cup finely chopped walnuts
1 1/2 cups cornflakes cereal

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a loaf pan.

In a large bowl, combine cottage cheese, eggs, vegetable oil, soup mix, walnuts and cereal. Spoon into prepared pan.

Bake in preheated oven for 35 to 40 minutes.

Goat Cheese and Spinach Turkey Burgers

Ingredients

1 1/2 pounds ground turkey breast
1 cup frozen chopped spinach, thawed and drained
2 tablespoons goat cheese, crumbled

Directions

Preheat the oven broiler.

In a medium bowl, mix ground turkey, spinach, and goat cheese. Form the mixture into 4 patties.

Arrange patties on a broiler pan, and place in the center of the preheated oven 15 minutes, or until done.

Cauliflower Cheese Soup II

Ingredients

1 head cauliflower, broken into small florets
1 1/2 pounds potatoes, peeled and diced
2 (4.5 ounce) cans sliced mushrooms, drained
1/2 cup minced onion
1 1/2 pounds diced cooked ham
2 pounds processed cheese, cubed

Directions

In a large pot, combine cauliflower and potatoes with just enough water to cover. Bring to a boil, then reduce heat and simmer until tender but not mushy, 10 to 15 minutes.

Drain off about 1/4 of the water. Stir in mushrooms, onion, ham and cheese. Cook, stirring, until cheese is melted and mixture is heated through, about 10 minutes.

Chili Cheese Toast

Ingredients

1 (4 ounce) can chopped green chilies
2 tablespoons mayonnaise
6 slices French bread, toasted
6 slices Monterey Jack or pepper jack cheese

Directions

In a bowl, combine the chilies and mayonnaise. Spread over each slice of bread. Top each with a cheese slice. Broil 4 in. from the heat for 3-4 minutes or until cheese is melted.

Orange Cream Cheese Muffins

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup sugar
1 egg, beaten
1/2 cup orange juice
1 3/4 cups buttermilk biscuit mix
1/4 cup chopped pecans
6 teaspoons orange marmalade

Directions

In a mixing bowl, beat cream cheese and sugar. Add the egg and juice. Beat well. Stir in the biscuit mix only until dry ingredients are moistened. Fold in pecans. Grease six Texas-size or jumbo muffin pans generously. Spoon 1/4 cup batter into each cup. Spoon 1 teaspoon marmalade into the center of each muffin. Divide remaining batter over marmalade. Bake at 400 degrees F for 20 minutes or until golden brown. Let stand 5 minutes before removing to a cooling rack.

Cheese Crispies

Ingredients

1 pound shredded Cheddar cheese
1 cup butter, softened
2 cups all-purpose flour
2 cups crisp rice cereal
1/2 teaspoon salt
2 dashes Worcestershire sauce
1 pinch garlic powder
1/4 teaspoon cayenne pepper
freshly ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine cheese, butter or margarine, flour, crispy rice cereal, salt, Worcestershire sauce, garlic powder, cayenne pepper, and black pepper. Mix well and form small balls out of the dough (the dough will yield approximately 55 balls). Flatten each ball of dough with your fingertips until the dough is very thin and arrange the discs on a cookie sheet.

Bake for 12 minutes; or until the Cheese Crispies are golden and slightly brown around the edges. Enjoy!

Three-Cheese Potatoes

Ingredients

3 large potatoes, peeled and thinly sliced
1 medium onion, chopped
3 tablespoons grated Parmesan cheese
1 tablespoon minced chives
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
2 tablespoons butter
1/2 cup crumbled cooked bacon
1/2 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese

Directions

In a large bowl, combine the first six ingredients. Transfer to a double thickness of greased heavy-duty foil (about 18 in. square). Dot with butter. Fold foil around potato mixture and seal tightly. Grill, covered, over medium heat for 30-35 minutes or until potatoes are tender, turning once.

Carefully open foil. Sprinkle bacon and mozzarella and cheddar cheeses over potato mixture. Grill 3-5 minutes longer or until cheese is melted.

Ricotta Cheese Pie II

Ingredients

1 pint part-skim ricotta cheese
1 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon fresh lemon juice
salt to taste
3 eggs, separated
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
1 recipe pastry for a 9 inch double crust pie

Directions

Place ricotta cheese in strainer. Drain for about 1 hour, or until most of liquid has been discarded.

Combine ricotta, sugar, flour, lemon juice, salt, egg yolks, evaporated milk, and milk in a large bowl; mix well.

In a separate bowl, beat egg whites until firm. Fold into batter until smooth. Divide filling into pie crusts.

Bake pies for 15 minutes at 425 degrees F (220 degrees C). Reduce oven to 350 degrees F (175 degrees C), and bake for an additional 25 minutes or until a knife inserted in the center comes out clean. Cool on wire racks. Refrigerate.

Cheese Straws

Ingredients

1/2 cup butter, softened
4 cups shredded Cheddar cheese
2 cups all-purpose flour
1 teaspoon salt
1/4 teaspoon ground red pepper
(optional)

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

In a large bowl cream butter and cheese. Stir in flour and salt; mix well. On a lightly floured surface, roll the dough out to 1/2 inch in thickness. Cut into 2 inch strips and sprinkle with ground red pepper. Place strips on prepared cookie sheet(s) 1 1/2 inches apart.

Bake in preheated oven for 10 to 15 minutes, or until crisp.

Blue Cheese Herb Spread

Ingredients

2 tablespoons walnuts
2 tablespoons chopped fresh parsley
2 tablespoons chopped chives
1 (8 ounce) package cold cream cheese
1/2 cup blue cheese, crumbled

Directions

Place the walnuts, parsley, and chives in the bowl of a food processor, and process until finely chopped. Place herb mixture into a small bowl, and stir in blue cheese. Set aside.

Place the cream cheese in the bowl of a food processor, and process until smooth. Add the herb mixture to the cream cheese, and process until thoroughly blended. Serve at room temperature.

Low-Fat Tropical Dream Cheesecake

Ingredients

1 HONEY MAID Honey Grahams, crushed
2/3 cup boiling water
1 pkg. (4 serving size) JELL-O Brand Orange Flavor Sugar Free Low Calorie Gelatin
1 cup BREAKSTONE'S or KNUDSEN Lowfat Cottage Cheese
1 (8 ounce) container PHILADELPHIA Fat Free Cream Cheese
2 cups thawed COOL WHIP FREE Whipped Topping
1/2 cup chopped fresh pineapple
1 medium kiwi, peeled, sliced

Directions

Sprinkle crumbs onto bottom of 8- or 9-inch springform pan or 9-inch pie plate sprayed with cooking spray.

Stir boiling water into gelatin in large bowl at least 2 minutes until gelatin is completely dissolved. Cool 5 minutes. Pour into blender container. Add cheeses; cover. Blend on medium speed until well blended, occasionally scraping down side of blender container; pour into large bowl. Add whipped topping; stir gently until well blended. Pour into prepared pan; smooth top with spatula.

Refrigerate 4 hours or until set. Remove side of pan. Top with fruit just before serving. Store leftover cheesecake in refrigerator.

Awesome Grilled Cheese Sandwiches

Ingredients

18 slices bread
4 tablespoons butter
9 slices Cheddar cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Butter one side of 9 slices of bread, and place butter-side down on a baking sheet. Arrange cheese on each slice of bread. Spread butter on 9 remaining slices of bread, and place them buttered-side up on top of the cheese.

Bake in preheated oven for 6 to 8 minutes. Flip the sandwiches, and bake an additional 6 to 8 minutes, or until golden brown.

Chocolate Lover's Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
7/8 cup white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons vanilla extract
2 eggs
1 cup semisweet chocolate chips
1 (8 ounce) container sour cream
1 1/2 cups graham cracker crumbs
1/3 cup white sugar
1/3 cup melted butter

Directions

To make cracker crust, stir together cracker crumbs and 1/3 c sugar. Blend in 1/3 cup melted butter or margarine. Press mixture onto bottom and halfway up side of 9 inch springform pan. Preheat oven to 375 degrees F (190 degrees C).

In large mixer bowl, beat cream cheese, 3/4 cup sugar, cocoa, and 1 teaspoon vanilla until light and fluffy. Add eggs; blend well. Stir in chocolate chips. Pour into the prepared crust.

Bake for 20 minutes. Remove from oven and let cool for 15 minutes. Increase oven temperature to 425 degrees F (220 degrees C).

In a small bowl, stir together sour cream, remaining 2 tablespoons sugar and remaining 2 teaspoons vanilla. Stir until smooth. Spread evenly over baked filling. Bake 10 minutes. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate before serving. Cover; refrigerate leftovers -- If any.

Orange Cream Cheese Spread

Ingredients

1 (8 ounce) package reduced-fat cream cheese, softened
3 tablespoons sugar
2 teaspoons vanilla extract
1 teaspoon grated orange peel

Directions

In a bowl, beat all ingredients until smooth. Store in the refrigerator.

Olive Cheese Bread

Ingredients

1/2 cup butter, melted
1/2 cup mayonnaise
1 (2.25 ounce) can sliced ripe olives, drained
2 green onions, chopped
1 1/2 cups shredded Monterey Jack cheese
1 (1 pound) loaf unsliced French bread

Directions

In a large bowl, combine the first five ingredients. Slice bread in half widthwise and lengthwise.

Place on an ungreased baking sheet. Spread cheese mixture over cut sides of bread. Bake at 350 degrees F for 15-20 minutes or until the cheese is melted.

Blanca's Cherry Cheese Tarts

Ingredients

2 (8 ounce) packages cream cheese
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon lemon juice
1 1/8 cups graham cracker crumbs
2 tablespoons white sugar
1 pinch ground cinnamon
1/4 cup butter
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Place cup cake liners into muffin tins.

To Make Filling: In a medium bowl, combine cream cheese and 1/2 cup sugar. Stir in eggs, vanilla and lemon juice. Mix thoroughly.

To Make Crust: Combine crumbs, 2 tablespoons sugar and cinnamon. Cut in butter until crust forms small crumbs. Put one spoonful of crust into each cup cake liner and pat it down. Spoon a layer of filling on top of crusts.

Bake in preheated oven for 30 minutes. When tarts are fresh from oven, spoon cherry pie filling over top of each. Let tarts chill in refrigerator for 30 minutes to an hour.

Three-Cheese Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons butter, softened
2 tablespoons sugar
1 1/2 teaspoons salt
1/2 cup shredded Swiss cheese
1/2 cup small curd cottage cheese
3 tablespoons grated Parmesan
cheese
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed.)

Quick and Easy Cheese Bread

Ingredients

1 3/4 cups all-purpose flour
1/4 cup white sugar
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1 cup shredded Cheddar cheese
1 egg, beaten
3/4 cup milk
1/3 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, mix together flour, sugar, baking powder, salt and cheese. In another large bowl, beat together egg, milk and oil. Stir the flour/cheese mixture into the egg mixture, stirring until just moistened. Pour batter into prepared pan.

Bake in preheated oven for 35 minutes, until a toothpick inserted into center of loaf comes out clean.

Cheese-Filled Coffee Cakes

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup sour cream
1/2 cup butter or margarine
1/2 cup sugar
1 teaspoon salt
2 eggs
4 1/2 cups all-purpose flour
FILLING:
2 (8 ounce) packages cream cheese, softened
3/4 cup sugar
1 egg
1 teaspoon almond extract
1/8 teaspoon salt
GLAZE:
2 cups confectioners' sugar
3 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, dissolve yeast in warm water. In a saucepan, heat sour cream and butter to 110 degrees F-115 degrees F. Add the sour cream mixture, sugar, salt and eggs to yeast mixture; mix well. Gradually add flour; mix well. Do not knead. Cover and refrigerate for 2 hours.

In a mixing bowl, beat filling ingredients until smooth. Set aside. Turn dough onto a lightly floured surface; divide into four pieces. Roll each into a 12-in. x 8-in. rectangle. Spread filling to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place, seam side down, on two greased baking sheets. With a sharp knife, make deep slashes across the top of each loaf. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks. Combine glaze ingredients; drizzle over warm loaves. Cool. Refrigerate leftovers.

Sweet Potatoes With Feta Cheese

Ingredients

2 large sweet potatoes, peeled
and sliced
1 (4 ounce) package tomato basil
feta cheese
1 tablespoon balsamic vinegar

Directions

Place the slices of sweet potatoes into a microwave safe dish, and add just enough water to cover. Cook for 10 minutes in the microwave, or until starting to become tender.

Preheat the oven's broiler. Place the sweet potato slices onto a greased broiler pan. Slice the feta cheese the best you can, and place a piece on top of each potato slice. Drizzle balsamic vinegar over all.

Place under the preheated broiler for about 6 minutes, or until cheese is lightly browned.

Rhubarb Cheese Pie

Ingredients

1 (9 inch) unbaked pie shell
1/3 cup white sugar
1 tablespoon all-purpose flour
2 cups chopped fresh rhubarb
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
2 eggs
1 cup sour cream
2 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat the oven to 425 degrees F (220 degrees C). Place the unbaked pie crust into a 9 inch pie plate.

In a medium bowl, stir together the flour and 1/3 cup of sugar. Add the rhubarb, and toss to coat. Pour into the pie shell.

Bake for 15 minutes in the preheated oven. While it bakes, mix together the cream cheese, 1/3 cup of sugar and the eggs until smooth and well blended. Pour over the rhubarb when the 15 minutes is up, and return to the oven.

Reduce the oven temperature to 350 degrees F (175 degrees C). Bake the pie again for 30 minutes. While it is baking this time, stir together the sour cream, 2 tablespoons of sugar and vanilla until smooth. Spread over the top of the pie as soon as it comes out of the oven. Allow to cool, then cut into wedges and serve.

Spinach Cheese Pasta

Ingredients

1 (16 ounce) package extra wide egg noodles
1/3 cup extra virgin olive oil
2 cloves garlic, pressed
1 1/2 (10 ounce) packages frozen chopped spinach
1 (8 ounce) container cottage cheese
1 (3 ounce) package finely grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente. Drain, and return to the pot.

Heat the olive oil in a skillet, and cook the garlic and spinach 3 to 5 minutes, until well coated. Transfer to the pot with the drained pasta. Toss in the cottage cheese. Top with Parmesan cheese to serve.

Amaretto Cheesecake I

Ingredients

1 cup graham cracker crumbs
3 tablespoons white sugar
3 tablespoons butter
2 (8 ounce) packages cream cheese
1 1/4 cups white sugar
3 tablespoons cornstarch
1 (16 ounce) container sour cream
1 1/2 teaspoons vanilla extract
5 tablespoons amaretto liqueur
1/2 teaspoon salt
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the graham cracker crumbs and the 3 tablespoons white sugar. Add the melted butter and mix well. Press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes, set aside.

In a large bowl, combine cream cheese, sugar, and cornstarch, and mix until smooth. Add sour cream, vanilla, amaretto liqueur, and salt. Mix until well blended. On low speed of an electric mixer, add eggs one at a time, mixing well after each addition. Pour batter over crust.

Bake in preheated oven for 60 minutes. Remove from oven. Loosen around the edges with a knife and cool on a wire rack while still in pan. Refrigerate, remove from pan when completely chilled.

Citrus Cheesecake

Ingredients

1 egg yolk
1 tablespoon fresh lemon juice
1 teaspoon grated lemon zest
1/4 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/3 cup white sugar
1/2 cup butter, room temperature
1 egg white

3 (8 ounce) packages cream cheese
1 2/3 cups white sugar
2 tablespoons cornstarch
1 tablespoon fresh lemon juice
1 tablespoon grated orange zest
2 teaspoons grated lime zest
1 1/2 teaspoons grated lemon zest
1/2 teaspoon vanilla extract
3 eggs
1 cup sour cream

2/3 cup orange marmalade
2 teaspoons fresh lemon juice

Directions

Preheat oven to 450 degrees F (230 degrees C). Butter a 9 inch springform pan. In a small bowl, whisk together egg yolk, 1 tablespoon lemon juice, 1 teaspoon lemon peel and 1/4 teaspoon vanilla. In the bowl of a food processor, combine flour and 1/3 cup sugar. Add butter and process until coarse crumbs form. With machine running, add yolk mixture and blend until moist clumps form. Press dough onto bottom and 1 1/2 inches up sides of prepared pan. Freeze crust 10 minutes.

Brush crust lightly with egg white. Bake until crust is pale golden, about 15 minutes. Cool on rack while preparing filling. Reduce oven temperature to 350 degrees F (175 degrees C).

In a large bowl, beat cream cheese and 1 2/3 cups sugar until smooth. Beat in cornstarch, 1 tablespoon lemon juice, orange zest, lime zest, 1 1/2 teaspoon lemon zest and 1/2 teaspoon vanilla. Beat in eggs one at a time, then stir in sour cream. Pour filling into crust.

Bake in the preheated oven for 55 to 60 minutes, or until puffed and cracked around edges and center moves only slightly when pan is gently shaken. Allow to cool to room temperature, then refrigerate overnight.

In a saucepan over medium heat, boil marmalade and 2 teaspoons lemon juice until slightly reduced, about 2 minutes. Spread warm glaze on top of cake. Chill cake 10 minutes. Remove pan sides and transfer cake to serving plate.

Tomato, Onion and Goat Cheese Salad

Ingredients

3 heads butterleaf lettuce, leaves separated and 6 large outer leaves reserved for use as cups
2 heads radicchio, cut into julienne strips
3 vine-ripened tomatoes, cored and cut into quarters
1/2 cup finely chopped yellow onion
1 (4 ounce) log goat cheese, crumbled
1/3 cup Newman's Own® Lighten Up® Balsamic Vinaigrette or Lighten Up Raspberry & Walnut Salad Dressing

Directions

Wash and dry butterleaf lettuce. Save six large leaves for 'cups' and tear the remainder into bite-size pieces. In a large salad bowl, combine the torn lettuce, radicchio, tomatoes, onion, and goat cheese. Add the dressing, beginning with 1/3 cup and using up to 1/2 cup if you like, and toss.

To serve, place a lettuce cup on each salad plate, then fill with tossed salad. Garnish with cut tomatoes and goat cheese.

Cheese Puff Appetizers

Ingredients

2 cups shredded Cheddar cheese
1/2 cup butter
1 cup all-purpose flour
1 dash Worcestershire sauce
1 (5 ounce) jar pitted green olives

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

In a small bowl, mix together cheese, butter, flour, and Worcestershire sauce. Knead the dough. Pinch the dough into small balls, flatten them in the palm of your hand, then roll each circle of dough around one stuffed olive. Arrange the wrapped olives on the prepared cookie sheet.

Bake for 15 minutes until lightly brown.

Cheesecake Bars

Ingredients

1/3 cup butter, softened
1/3 cup packed brown sugar
1/3 cup chopped walnuts
1 cup sifted all-purpose flour
1/4 cup white sugar
8 ounces cream cheese
1 tablespoon lemon juice
2 tablespoons milk
1 egg
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F(175 degrees C).

To make Pastry: Cream together the butter and brown sugar until light and fluffy. Add in the flour and chopped nuts and stir until mixture becomes crumbly. Set aside 1/4 cup to use as a topping.

Press pastry mixture into 8-inch square pan and bake for 12 to 15 minutes. Let cool on rack.

To make Filling: Beat together the white sugar, and cream cheese until smooth. Stir in the egg, milk, lemon juice, and vanilla and mix well. Spread filling mixture over baked crust. Sprinkle reserved mixture on as a topping.

Bake for 25 to 30 minutes. Let cool on wire rack and refrigerate. Serve with fruit.

Strawberry Cheesecake Muffins

Ingredients

1/2 (8 ounce) package cream cheese, softened
1/4 cup confectioners' sugar

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 egg
1 1/4 cups milk
1/2 cup brown sugar
1/3 cup butter, melted
1 teaspoon grated lemon zest
1/4 teaspoon vanilla extract

1/4 cup strawberry jam

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Beat together cream cheese and confectioners' sugar until smooth; set aside.

In a large mixing bowl, combine all-purpose flour, baking powder and salt. In a separate bowl, beat together egg milk, brown sugar, butter, lemon zest and vanilla extract. Stir egg mixture into dry ingredients, stirring just until moistened.

Spoon half of batter into muffin cups. Top each portion with 1 tablespoon cream cheese mixture and 1 teaspoon jam. Spoon remaining muffin batter on top.

Bake in preheated oven for 20 minutes, or until golden. Cool in pan for 5 minutes, then remove muffins and cool on rack. Store in airtight container.

Daiquiri Chiffon Cheesecake with Pretzel Crust

Ingredients

1 1/4 cups crushed pretzels
1/2 cup white sugar
3/8 cup butter, melted

1 (8 ounce) package cream cheese
1 1/2 cups milk
1 (3.5 ounce) package instant vanilla pudding mix
1/2 cup lime juice
1 teaspoon rum flavored extract
2 teaspoons grated lime zest
1 teaspoon grated lemon zest
1 (8 ounce) container frozen whipped topping, thawed
lime zest, garnish
2 limes, thinly sliced (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Crust: In a medium bowl, combine pretzel crumbs, sugar and butter. Press mixture into the bottom and 1 3/4 inches up the side of a 9 inch springform pan.

Bake in preheated oven for about 10 minutes, or until firm and lightly browned. Remove from oven and let cool completely.

To Make Filling: Allow cream cheese to reach room temperature. In a large bowl, beat cream cheese until smooth. In a separate bowl, combine pudding mix and milk, then mix in with cream cheese. Beat in lime juice, rum extract and lime and lemon zest.

Fold 1/2 of the whipped topping into the mixture, then pour into cooled crust. Cover and refrigerate for at least 8 hours. Garnish with remaining whipped topping, lime zest and slices, if desired.

Bev's Mac and Cheese

Ingredients

1 cup elbow macaroni
1 cup milk
3 tablespoons all-purpose flour
salt and pepper to taste
2 tablespoons butter
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a microwave-safe bowl, combine milk, flour and salt and pepper to taste; whisk or beat until smooth. Add butter and cheese; microwave on high for 5 minutes and whisk until smooth. Microwave for an additional 4 to 5 minutes and whisk or beat until smooth and no lumps remain.

Add cooked pasta to mixture; stir and serve.

Cream Cheese, Garlic, and Chive Stuffed Chicken

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons dried chives
1 clove garlic, minced
4 skinless, boneless chicken breast halves, butterflied
4 slices turkey bacon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, chives, and garlic. Divide the mixture into 4 balls.

Place 1 cream cheese ball in the center of each butterflied chicken breast half. Fold the chicken over the cream cheese, wrap with a slice of turkey bacon, and secure with toothpicks. Arrange the chicken in a baking dish. Pour the butter over the chicken.

Bake 30 minutes in the preheated oven, or until the bacon is crisp and the chicken is no longer pink and juices run clear.

Sausage Cheese Squares

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) package brown and serve sausage links, thawed and sliced 1/2 inch thick
2 cups shredded Monterey Jack cheese
4 eggs
3/4 cup milk
2 tablespoons chopped green pepper
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Unroll dough; place in an ungreased 13-in. x 9-in. x 2-in. baking dish. Press onto bottom and 1/2 in. up sides to form a crust. Top with sausage and cheese. beat eggs in a bowl; add remaining ingredients. Carefully pour over cheese. Bake, uncovered, at 425 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean. Cut into small squares.

Rugelach with Cream Cheese Filling

Ingredients

1 cup margarine
1 (8 ounce) package cream cheese, softened
2 3/4 cups all-purpose flour
1/2 cup white sugar
2 teaspoons vanilla extract

1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 tablespoons ground cinnamon
1/4 cup instant hot chocolate mix
1/4 cup semisweet chocolate chips

Directions

Beat the margarine and 1 package of cream cheese with an electric mixer in a large bowl until smooth. Mix in the flour, 1/2 cup of sugar, and vanilla. Cover dough with plastic wrap and refrigerate. Mix 1 package of cream cheese with the remaining 1/2 cup of sugar, cinnamon, hot chocolate mix, and chocolate chips. Set aside.

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Divide dough into four equal portions. Roll each portion of dough into a 10 to 12-inch circle on a lightly floured surface. Spread a thin layer of the chocolate filling on each circle. Cut each circle into 8 wedges. Roll each wedge, starting with the wide end. Place the cookie point-side down on the prepared baking sheet.

Bake in the preheated oven until golden brown, 25 to 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Easy Mushroom-Goat Cheese Empanadas

Ingredients

2 (7.5 ounce) packages
refrigerated buttermilk biscuits
(not the layered varieties)
Cornmeal for rolling
2 tablespoons olive oil
1 medium onion, finely chopped
2 (10 ounce) packages white
mushrooms, stems trimmed, cut
into small dice
1 (4.5 ounce) can chopped green
chilies
2 large garlic cloves, minced
2 tablespoons minced fresh
cilantro
Salt and pepper to taste
4 ounces goat cheese, crumbled
Olive oil, for brushing

Directions

Adjust oven rack to center; heat oven to 450 degrees.

Heat oil in a 12-inch skillet over medium-high heat. Saute onion until golden, 2 to 3 minutes. Add mushrooms, stirring until moisture evaporates, about 5 minutes. Stir in chilies, garlic, cilantro, salt and pepper. Cook 2 minutes longer. Transfer to a medium bowl; stir in goat cheese until cheese melts. Cool to room temperature.

Separate biscuits onto a cornmeal-coated work surface. Sprinkle with cornmeal as necessary, and roll each one into a 5 inch circle. Fill each one, using a scant 2 Tbs. filling and leaving a 1/2-inch border. Place on cookie sheets lined with parchment paper. (At this point, can be frozen up to 2 weeks.)

Brush tops with oil. Bake until golden, 16 to 20 minutes (longer if frozen). Makes 20.

Mango and Goat Cheese Delight

Ingredients

1 bunch watercress, torn into bite sized pieces
1 mango - peeled, seeded and sliced
2 eggs, beaten
1/2 cup dry bread crumbs
1 (10.5 ounce) package herbed goat cheese, sliced into 1/4 inch thick pieces

Directions

Preheat the oven broiler.

Arrange the watercress on a serving platter. Top each piece with a slice of mango.

Place the eggs and the bread crumbs in separate small bowls. Coat goat cheese pieces with bread crumbs, dip in the egg, and coat again with bread crumbs.

Arrange coated goat cheese pieces in a single layer on a medium baking sheet. Broil in the preheated oven 2 to 4 minutes per side, until lightly browned. Arrange atop the watercress and mango to serve.

Eggnog Cheesecake

Ingredients

1/4 cup butter, melted
1 1/4 cups vanilla wafer crumbs
1/4 cup white sugar
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3 eggs
1/4 cup dark rum
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1 tablespoon cornstarch
1 cup water
2 tablespoons butter
1/3 cup packed light brown sugar
2 tablespoons dark rum
1/2 cup chopped pecans

Directions

Preheat oven to 300 degrees F (150 degrees C). In a large bowl, mix together 1/4 cup melted butter, wafer crumbs, and white sugar. Press firmly on the bottom of a 9 inch springform pan.

In a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Mix in eggs one at a time, blending well after each. Stir in 1/4 cup rum, vanilla extract, and nutmeg. Pour into the prepared pan.

Bake in preheated oven for 40 to 50 minutes, or until set. Cool for about 5 minutes, then run a knife blade carefully around the inside rim of the pan to loosen the cake from the sides. Cool in the pan to room temperature, then refrigerate until completely chilled. Remove from pan before serving.

In a small bowl, dissolve the cornstarch in 1 cup of water. Melt 2 tablespoons butter in a medium saucepan. Stir in brown sugar and the cornstarch mixture. Bring to a boil, stirring constantly. Reduce heat, and simmer for 10 minutes. Remove from heat, and add 2 tablespoons dark rum. Cool. Just before serving, stir in pecans. Serve sauce with cheesecake.

Bacon Ranch Cheese Ball

Ingredients

6 slices bacon
2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package buttermilk Ranch dressing mix
1/2 cup shredded sharp Cheddar cheese
4 green onions, chopped
3 tablespoons chopped black olives
1 1/2 cups chopped pecans (optional)

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the cooled bacon into small pieces.

Stir together the cream cheese and ranch dressing mix in a bowl until smooth. Add the bacon, Cheddar cheese, green onions, and olives; stir until well combined. Shape the mixture into a ball and roll in the chopped pecans. Refrigerate overnight.

Microwave Macaroni and Cheese

Ingredients

8 ounces macaroni
2 tablespoons butter
2 1/2 tablespoons chopped onion
16 ounces cubed processed
cheese food
3/4 cup milk
salt to taste
ground black pepper to taste

Directions

In a large pot with boiling salted water cook the elbow macaroni until al dente. Drain.

In a 2 quart microwave safe covered casserole dish, saute the onions and butter or margarine on high for 3 to 4 minutes.

Add the cooked and drained pasta, milk, and cubed cheese and stir. Cook for 11 to 12 minutes on high stirring at 4, 8, and 11 minutes. The mixture will still be runny at this stage. Add salt and pepper to taste.

Let stand for 5-8 minutes before serving. The sauce will thicken upon standing.

Easy Bacon and Cheese Quiche

Ingredients

1 (3 ounce) can bacon bits
1/2 cup chopped onion
5 ounces shredded Swiss cheese
3 ounces grated Parmesan
cheese
1 (9 inch) deep dish frozen pie
crust
4 eggs, lightly beaten
1 cup half-and-half cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix the bacon, onions, and both cheeses. Place this mixture in the unfrozen pie crust.

Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

Feta Cheese and Roasted Red Pepper Soup

Ingredients

- 2 red bell peppers
- 1 1/2 cups diced onion
- 1 1/2 cups diced celery
- 2 tablespoons minced garlic
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt
- 3 tablespoons sour cream
- 3 fluid ounces Merlot wine
- 3/4 cup milk
- 1/4 cup soy sauce
- 2 tablespoons lemon juice
- 8 ounces crumbled feta cheese
- 8 large mint leaves

Directions

Preheat your oven's broiler. Place red bell peppers a few inches from the heat, and broil until blackened, turning frequently to roast evenly. Remove from the oven, cool slightly, and peel. Remove seeds, and chop into 1 inch pieces.

Heat a skillet over medium-high heat, and spray with cooking spray. Add onions, garlic and celery, and saute with the cumin, coriander, cayenne pepper and salt until onions and celery are tender. Stir in the sour cream, Merlot, milk, soy sauce, lemon juice, feta cheese, roasted pepper, and mint leaves. Transfer portions of the soup to a blender, and process until smooth. Do not fill the blender more than halfway to prevent overflow. Heat puree in a saucepan until warm.

Crab and Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
1 tablespoon lemon juice
1 teaspoon hot pepper sauce
2 green onions, finely chopped
1 (6 ounce) can crabmeat, drained and flaked
1 (8 ounce) jar cocktail sauce

Directions

In a medium bowl, blend the cream cheese, lemon juice and hot pepper sauce. Stir in the green onions and crabmeat. Chill in the refrigerator at least 1 hour before serving.

When ready to serve, top with cocktail sauce.

Grilled Cheeseburger Pizza

Ingredients

3/4 pound ground beef
1 cup ketchup
2 tablespoons prepared mustard
1 (14 ounce) package pre-baked Italian bread shell crust
1 cup shredded lettuce
1 medium tomato, thinly sliced
1/8 teaspoon salt
1/8 teaspoon pepper
1 small sweet onion, thinly sliced
1/2 cup dill pickle slices
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese

Directions

Shape beef into three 1/2-in.-thick patties. Grill, covered, over medium-hot heat for 5 minutes on each side or until meat is no longer pink. Meanwhile, combine ketchup and mustard; spread over the crust to within 1 in. of edge. Sprinkle with lettuce; top with tomato. Sprinkle with salt and pepper. When beef patties are cooked, cut into 1/2-in. pieces; arrange over tomato slices. Top with onion, pickles and cheeses.

Place pizza on a 16-in. square piece of heavy-duty foil; transfer to grill. Grill, covered, over indirect medium heat for 12-15 minutes or until cheese is melted and crust is lightly browned. Remove from the grill. let stand for 5-10 minutes before slicing.

Lisa's Macaroni and Cheese

Ingredients

2 pounds elbow macaroni
10 ounces shredded Swiss cheese
10 ounces shredded mozzarella cheese
10 ounces shredded Cheddar cheese
1/2 cup milk
salt to taste
1/8 teaspoon onion powder
1 pinch garlic powder
1/4 teaspoon dried parsley
3 tablespoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine macaroni, Swiss, mozzarella and Cheddar and stir until cheeses melt. Stir in milk. Season to taste with salt, onion powder, garlic powder, and parsley. Spoon into prepared dish, and dot with margarine.

Bake in preheated oven 50 to 60 minutes, or until top is crunchy.

Horseradish Cheese Spread

Ingredients

1 pound processed cheese,
cubed
1 cup mayonnaise
1/2 cup horseradish
Assorted crackers

Directions

Melt cheese in the top of a double boiler. Remove the heat. Stir in mayonnaise and horseradish. Pour into a small crock or ceramic bowl. Chill. Serve with crackers.

Good For You Cheesecake

Ingredients

3 (8 ounce) packages Neufchatel cheese
1 cup white sugar
4 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter an 8x8 inch pan.

In a medium bowl, mix cheese and sugar until soft. Add eggs one at a time, mixing thoroughly with each addition. Add vanilla and mix to incorporate.

Pour into prepared 8x8 inch pan. If desired, sprinkle top lightly with cinnamon. Bake at 350 degrees F (175 degrees C) for 30 minutes. Cake will appear to be soft in the center. Allow to cool and it will set.

Spam and Cheese Casserole

Ingredients

1 (12 ounce) container fully
cooked luncheon meat (e.g.
Spam), chopped
2 eggs, beaten
20 soda crackers, crushed
2 cups milk
1 cup shredded Cheddar cheese,
divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish combine the meat, eggs, cracker
crumbs, milk and 3/4 cup of the cheese. Mix well. Sprinkle
remaining 1/4 cup cheese on top.

Bake uncovered in the preheated oven for 1 hour. Let cool and
serve.

Ultimate Grilled Cheese Sandwich

Ingredients

1/4 cup finely chopped Granny Smith apple
1 tablespoon finely chopped pecans
1 tablespoon creamy salad dressing (such as Miracle Whip®)
1 tablespoon sour cream

8 slices Colby cheese
8 slices sourdough bread
4 thick slices ham
1/4 cup margarine

Directions

Stir together the apple, pecans, salad dressing, and sour cream; set aside. Place a slice of Colby cheese onto 4 of the bread slices, then add the ham, followed by the remaining slice of cheese and bread. Spread the margarine on the outside of the sandwiches.

Place the sandwiches into a large skillet and cook over medium-high heat until the bread is golden brown on both sides and the cheese has melted, about 3 minutes per side. Spread the apple mixture into the middle of each sandwich before serving.

Cheese and Sausage Stuffed Zucchini

Ingredients

12 ounces pork sausage
1 large zucchini
3 eggs, beaten
1 cup shredded Colby cheese
2 cups cottage cheese
1 1/2 cups shredded Italian cheese blend
1/2 cup chopped onion
2 tablespoons Italian seasoning
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 pinch garlic salt
1/2 cup chopped tomatoes

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a baking dish (size is dependent on the size of your zucchini).

Place crumbled sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Partially cook zucchini in the microwave on high for 5 minutes. Remove from the microwave and let cool for about 10 minutes. Meanwhile, in a medium bowl combine eggs, Colby cheese, cottage cheese, Italian blend cheese, onion, Italian seasoning, salt and pepper.

Slice the zucchini in half lengthwise, remove the seeds and rinse. Place both halves in prepared baking dish and sprinkle with garlic salt. Layer the sausage, tomatoes and cheese mixture in each half.

Bake in preheated oven for 40 minutes. Then broil for 5 minutes to brown the cheese.

Homemade Mac and Cheese

Ingredients

8 ounces uncooked elbow macaroni
2 cups shredded sharp Cheddar cheese
1/2 cup grated Parmesan cheese
3 cups milk
1/4 cup butter
2 1/2 tablespoons all-purpose flour
2 tablespoons butter
1/2 cup bread crumbs
1 pinch paprika

Directions

Cook macaroni according to the package directions. Drain.

In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.

Apple Cheddar Cheese Pie

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
1 cup unsalted butter, chilled
1/2 pound shredded sharp Cheddar cheese
1/4 cup ice water
1/4 cup white vinegar

7 large Granny Smith apples - peeled, cored and sliced
3 tablespoons lemon juice
1 1/2 cups white sugar
1/2 teaspoon ground cinnamon
1 tablespoon unsalted butter, cubed
1 egg, beaten
1 tablespoon white sugar

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cheese. Combine water and vinegar, and gradually stir in until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight.

Preheat oven to 450 degrees F (230 degrees C.) Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large bowl, toss apples in lemon juice to prevent discoloration. Drain and discard any excess juice. Stir in sugar and cinnamon. Arrange rows of overlapping apple slices, working from outer rim in. Dot with butter. Cover with top pie crust. Seal and crimp edges with fork, then trim excess dough. Cut a few slashes in top crust to allow steam to escape.

Bake on cookie sheet in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking for about 30 minutes, or until golden brown. Remove from oven, brush lightly with beaten egg, and sprinkle liberally with sugar. Bake 5 to 10 minutes more until sugar forms a crisp glaze.

Best Beer Cheese Soup

Ingredients

5 slices bacon
2 tablespoons butter or margarine
1 onion, diced
1 carrot, diced
1 celery rib, diced
1 teaspoon dried basil
1 teaspoon dried oregano
1 bunch green onions, chopped
2 tablespoons flour
2 cups chicken broth
2 (12 fluid ounce) cans or bottles domestic beer
1 pound processed cheese food, cubed
1/2 pound sharp Cheddar cheese, grated
2 teaspoons garlic powder

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown; drain on plate lined with paper towels; crumble.

Melt the butter in a skillet over medium heat. Cook the onion, carrot, and celery in the butter until soft, 7 to 10 minutes. Add the bacon, basil, oregano, and green onions; cook and stir 2 minutes. Stir the flour into the mixture until completely dissolved. Pour in the chicken broth and beer; cook until heated through. Melt the processed cheese food and Cheddar cheese in the mixture in small batches. Season with garlic powder and stir.

Gingerbread Cupcakes with Cream Cheese

Ingredients

5 tablespoons unsalted butter, softened
1/2 cup white sugar
1/2 cup unsulfured molasses
1 egg
1 egg yolk
1 1/4 cups all-purpose flour
1 tablespoon Dutch process cocoa powder
1 1/4 teaspoons ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 teaspoon baking soda
1/2 cup hot milk
2 tablespoons unsalted butter, softened
2 ounces cream cheese, softened
2/3 cup sifted confectioners' sugar
1/4 teaspoon lemon extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter or line with paper liners a 12-cup muffin tin.

Cream 5 tablespoons of the butter with the white sugar. Add the molasses and the egg and egg yolk.

Sift together the flour, cocoa powder, ginger, cinnamon, allspice, nutmeg and salt. Dissolve the baking soda in the hot milk. Add the flour mixture to the creamed mixture and stir until just combined. Stir in the hot milk mixture. Pour the batter evenly into the prepared tin.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until slightly springy to the touch. Allow to cool a few minutes in the pan and remove to a rack to cool.

To Make Frosting: Cream the 2 tablespoons butter and the cream cheese together. Beat in the confectioners' sugar until fluffy. Add the lemon extract and beat. When the cupcakes are cool, frost the tops with the frosting and serve.

Raspberry Cream Cheese Bars

Ingredients

3/4 cup butter or margarine,
softened
1 cup packed brown sugar
1 1/2 cups quick-cooking oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
11 ounces cream cheese,
softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
18 ounces red raspberry
preserves
1/3 cup chopped slivered
almonds

Directions

In a mixing bowl, cream the butter and brown sugar. Combine the oats, flour, baking soda and salt; add to creamed mixture and mix well. Press three-fourths of the mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 11-13 minutes or until set and edges just begin to brown.

Meanwhile, in a small mixing bowl, beat cream cheese and sugar. Add eggs and vanilla; mix well. Spread over crust. Drop preserves by spoonfuls over cream cheese mixture; carefully spread evenly. Combine almonds and remaining oat mixture; sprinkle over preserves.

Bake for 25-30 minutes or until set and edges are golden brown. Cool before cutting. Store in the refrigerator.

Raspberry Mousse Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup raspberry jam
2 cups frozen whipped topping, thawed
1 (9 inch) graham cracker crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine cream cheese, sugar, eggs, and vanilla. Beat until light and fluffy.

Pour batter into graham cracker pie crust. Bake in the preheated oven for 25 minutes. Allow to cool completely.

For the topping: In a medium bowl, fold the raspberry jam into the whipped topping. Spread over top of cooled cheesecake and refrigerate for approximately 2 hours.

Smoky Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
2 cups shredded Cheddar cheese
1 dash liquid smoke flavoring

Directions

Blend cream cheese, Cheddar cheese and liquid smoke in a small mixing bowl, cover and refrigerate for at least 1 hour. Serve at room temperature.

Maple Pumpkin Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup sugar
1/4 cup butter or margarine, melted
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (15 ounce) can pumpkin
3 large eggs
1/4 cup pure maple syrup
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt

Maple Pecan Glaze:
1 cup whipping cream
3/4 cup pure maple syrup
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees.

Combine graham cracker crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add pumpkin, eggs, maple syrup, cinnamon, nutmeg and salt; mix well. Pour into prepared pan.

Bake 1 hour and 15 minutes or until center appears nearly set when shaken. Cool 1 hour. Cover and chill at least 4 hours.

To serve, spoon some Maple Pecan Sauce over cheesecake.

Maple Pecan Glaze: In medium-sized saucepan, combine whipping cream and pure maple syrup; bring to a boil. Boil rapidly 15 to 20 minutes or until slightly thickened; stir occasionally. Stir in chopped pecans. Cover and chill until served. Stir before serving.

Green Chile Cheese Dip

Ingredients

1 (7 ounce) package garlic cheese spread
2 (4 ounce) cans chopped green chile peppers
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

In a medium saucepan over medium low heat, warm the garlic cheese spread, green chile peppers and cream of mushroom soup. Stir occasionally, until the mixture is well blended. Transfer to a medium bowl and serve.

Onion, Garlic, Cheese Bread

Ingredients

1 1/8 cups warm water
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons margarine
2 teaspoons active dry yeast
2 teaspoons garlic powder
3 tablespoons dried minced onion
1 cup shredded sharp Cheddar cheese

Directions

Add water, flour, powdered milk, sugar, salt, butter or margarine and yeast into bread machine in the order suggested by your manufacturer. Set for basic cycle with the light crust.

When alert sound or when indicated by your manufacturer add the garlic powder, 2 tablespoons of the onion flakes and all of the shredded cheese. After the last knead sprinkle the remaining tablespoon of onion flakes over dough.

Enjoy hot and fresh bread.

Spinach Cheese Pie

Ingredients

1 (10 ounce) bag fresh spinach -
rinsed, dried and torn into bite
size pieces
1 (24 ounce) carton ricotta cheese
1/2 cup grated Parmesan cheese
3 eggs, beaten
1/4 cup chopped red bell pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch deep-dish pie plate.

In a large bowl, stir together the spinach, ricotta cheese, Parmesan cheese, eggs and bell pepper. Spread in the prepared pie dish so that it is a little thinner in the middle.

Bake for 40 to 45 minutes in the preheated oven, until the center is set, and the edges are lightly browned.

Three Cheese Manicotti

Ingredients

1 (8 ounce) package manicotti pasta
16 ounces ricotta cheese
6 ounces shredded mozzarella cheese, divided
6 ounces shredded Monterey Jack cheese
2 tablespoons sour cream
1/3 cup dried bread crumbs, seasoned
1/4 cup chopped fresh parsley
salt and pepper to taste
2 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, drain.

Meanwhile, in a large bowl, combine ricotta cheese, 4 ounces mozzarella cheese, Monterey Jack cheese, sour cream, bread crumbs, parsley and salt and pepper to taste; mix well.

In a 9 x 13 inch baking dish, spray dish with non-stick cooking spray and cover bottom of dish with a thin film of spaghetti sauce.

Fill each manicotti with cheese mixture and place in dish; cover with remaining sauce. Sprinkle remaining mozzarella cheese on top of sauce.

Bake in preheated oven uncovered for 40 minutes; serve.

Pumpkin Cheesecake I

Ingredients

2 cups all-purpose flour
1 cup butter, softened
1 cup chopped pecans
2 (8 ounce) packages cream cheese, softened
5 cups frozen whipped topping, thawed
2 cups confectioners' sugar
2 teaspoons vanilla extract
2 (3.5 ounce) packages instant vanilla pudding mix
1/2 cup milk
3 cups pumpkin puree
4 teaspoons pumpkin pie spice
1/2 cup chopped pecans (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl combine flour, butter or margarine, and 1 cup chopped pecans. Beat until thoroughly combined. Press mixture into a 9x13 inch baking dish.

Bake in preheated oven for 15 minutes. Set aside to cool.

In a medium mixing bowl combine cream cheese, 2 cups of the whipped topping, confectioners' sugar, and vanilla extract. Beat until smooth. Spread evenly over cooled crust.

In a large mixing bowl combine pudding, milk, pumpkin puree, pumpkin pie spice, and 2 more cups of whipped topping. Stir until thoroughly combined. Spoon mixture over cream cheese layer. Top with remaining 1 cup of whipped topping. Sprinkle with 1/2 cup chopped pecans if desired. Chill at least 1 hour before serving.

Home Style Macaroni and Cheese

Ingredients

7 ounces macaroni
1/4 cup butter
3 tablespoons all-purpose flour
2 cups milk
1 (8 ounce) package cream cheese
1/2 teaspoon salt
1/2 teaspoon black pepper
2 teaspoons Dijon mustard
2 cups shredded Cheddar cheese

1 cup dry bread crumbs
2 tablespoons butter
2 tablespoons chopped fresh parsley

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 3 quart saucepan over medium heat, melt butter and stir in flour. Cook for about 1 minute, until smooth and bubbly; stirring occasionally. Mix in milk, cream cheese, salt, pepper, and Dijon mustard. Continue cooking until sauce is thickened. Add cooked macaroni and Cheddar cheese.

Pour into 2 quart casserole dish. In small bowl mix together bread crumbs, butter and parsley; spread over macaroni and cheese. Bake for 15 to 20 minutes or until golden brown and heated through.

Beer Cheese Soup VII

Ingredients

3/8 cup butter
1 1/2 cups chopped onion
3 (12 fluid ounce) cans or bottles
beer
1 1/2 cups diced carrots
3 stalks celery, diced
1 tablespoon ground cumin
2 1/2 teaspoons salt
3/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 teaspoon ground black
pepper
3 cups sour cream
12 ounces processed cheese,
cubed

Directions

In a large pot over medium heat, melt butter. Cook onion in butter until tender. Stir in beer, carrots and celery. Bring to a boil, then reduce heat, cover and simmer 10 minutes.

Stir in cumin, salt, nutmeg, cloves and pepper. Bring to a boil again, then reduce heat, cover and simmer 30 minutes.

Remove from heat and stir in sour cream and cheese. Serve at once.

Cottage Cheese Clam Dip

Ingredients

2 1/2 cups nonfat cottage cheese
1 (8 ounce) can minced clams,
drained with juice reserved
3 tablespoons fat free sour cream
1/2 teaspoon grated onion
1/4 teaspoon salt
2 teaspoons lemon juice
1 tablespoon clam juice
1/4 teaspoon ground black
pepper

Directions

In a mixing bowl, mash the cottage cheese with a fork until it is smooth and creamy.

Combine the clams, sour cream, onion, salt, lemon juice, clam juice and pepper with the cottage cheese. Refrigerate the mixture and allow it to chill for 30 minutes, or until it thickens.

Apple Danish Cheesecake

Ingredients

1 cup all-purpose flour
1/2 cup ground almonds
1/4 cup white sugar
1/2 cup butter, chilled
1/4 teaspoon almond extract
8 ounces cream cheese, softened
1/4 cup white sugar
1/4 teaspoon cream of tartar
1 egg
1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
4 cups thinly sliced apples
1/3 cup blanched slivered almonds

Directions

To make dough: in a small bowl, combine 1 cup flour, 1/2 cup ground almonds, and 1/4 cup sugar; cut in butter until crumbly. Add extract. Shape dough into a ball, gently press dough against the bottom and up the sides of a 9-inch springform or cake pan. Refrigerate for 30 minutes.

To make filling: in a medium-sized mixing bowl, beat cream cheese, 1/4 cup sugar, and cream of tartar until smooth. Add egg; beat on low just until combined. Pour over crust.

To make topping: in another medium-sized bowl, combine brown sugar, 1 tablespoon flour, and cinnamon. Add apples and stir until coated. Spoon over the filling. Sprinkle with 1/3 cup slivered almonds.

Bake at 350 degrees F (175 degrees C) for 40-45 minutes or until golden brown. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove from pan.

Mini Cheesecakes I

Ingredients

1 (12 ounce) package vanilla wafers
2 (8 ounce) packages cream cheese
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Line miniature muffin tins (tassie pans) with miniature paper liners.

Crush the vanilla wafers, and place 1/2 teaspoon of the crushed vanilla wafers into each paper cup.

In a mixing bowl, beat cream cheese, sugar, eggs and vanilla until light and fluffy. Fill each miniature muffin liner with this mixture, almost to the top.

Bake for 15 minutes. Cool. Top with a teaspoonful of cherry pie filling.

Turkey-Cheese Macaroni Bake

Ingredients

1 cup uncooked elbow macaroni
1/4 cup finely chopped onion
2 tablespoons butter or stick margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon dried thyme
2 cups fat-free milk
2 cups cubed cooked turkey breast
1 cup shredded reduced-fat Cheddar cheese, divided
TOPPING:
1/4 cup bread crumbs
1 tablespoon butter or stick margarine, melted
1 teaspoon minced fresh parsley

Directions

Cook macaroni according to package directions. Meanwhile, in a saucepan, saute the onion in butter. Add the flour, salt, pepper and thyme; stir until blended. Gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain macaroni; add the white sauce, turkey and cheese. Transfer to a 2-qt. baking dish coated with nonstick cooking spray.

Combine the topping ingredients; sprinkle over casserole. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through. Place under broiler for about 5 minutes or until golden brown.

Amaretto Cheesecake II

Ingredients

4 (8 ounce) packages cream cheese
1 1/2 cups white sugar
2 tablespoons cornstarch
6 eggs
1 (16 ounce) container sour cream
1/2 cup melted butter
1 tablespoon vanilla extract
1 tablespoon orange extract
1 tablespoon lemon juice
1 tablespoon almond extract
2 fluid ounces amaretto liqueur

2 1/2 cups crushed macaroon cookies
2/3 cup melted butter

Directions

Preheat oven to 450 degrees F (230 degrees C). Wrap the outside of a 10 inch springform pan with foil.

In a large bowl, beat together cream cheese, sugar and corn starch until smooth. Beat in eggs one at a time. Beat in sour cream and 1/2 cup melted butter. Stir in vanilla and orange extracts, lemon juice, almond extract and amaretto liqueur.

To make crust: Combine macaroons and 2/3 cup melted butter. Blend thoroughly. Place most of the crust mixture in the bottom of the springform pan. Pour cheese mixture over crust, and sprinkle some crust mixture on top of batter.

Place springform pan in a roasting pan, and set it in the oven. Fill roasting pan with water. Bake in preheated oven for 1 hour. Remove from oven and let set for 2 hours. Invert cheesecake so that the bottom becomes the top.

PHILADELPHIA Peaches 'N Cream No-Bake

Ingredients

2 cups HONEY MAID Graham
Cracker Crumbs
6 tablespoons margarine, melted
1 cup sugar
4 (8 ounce) packages
PHILADELPHIA 1/3 Less Fat
Cream Cheese, softened
1 (3 ounce) package JELL-O
Peach Flavor Gelatin
2 fresh peaches, chopped
1 (8 ounce) tub COOL WHIP LITE
Whipped Topping, thawed

Directions

Mix graham crumbs, margarine and 1/4 cup sugar; press onto bottom of 13x9-inch pan. Refrigerate while preparing filling.

Beat cream cheese and remaining 3/4 cup sugar in large bowl with mixer until well blended. Add dry gelatin mix; mix well. Stir in peaches and whipped topping. Spoon over crust; cover.

Refrigerate 4 hours or until firm. Store leftovers in refrigerator.

Sausage Cheese Puffs

Ingredients

1 pound Bob Evans® Original
Recipe Sausage Roll
2 cups biscuit mix
2 1/2 cups shredded sharp
Cheddar cheese
1/2 cup water
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F. Combine ingredients in large bowl until blended. Shape into 1 inch balls. Place on baking sheets. Bake about 25 minutes or until golden brown. Serve hot. Refrigerate leftovers.

Four Cheese Macaroni and Cheese

Ingredients

1/2 (8 ounce) package elbow macaroni
1 cup shredded sharp Cheddar cheese
1 cup shredded provolone cheese
1 cup shredded mozzarella cheese
1 cup shredded Colby-Monterey Jack cheese
1 egg, beaten
1 cup milk

Directions

Bring a large saucepan of lightly salted water to a boil. Place macaroni in the saucepan and cook for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

Spread the Cheddar cheese over the bottom of the baking dish. Top with a thin layer of macaroni. Top macaroni with Provolone cheese, another layer of macaroni, a layer of mozzarella and a third layer of macaroni. Top with a layer of Colby-Monterey Jack cheese. Pour the egg over all, followed by the milk.

Bake in the preheated oven 20 minutes, or until bubbly and golden brown.

Peanut Butter and Jelly Cheesecake

Ingredients

1 cup graham cracker crumbs
3 tablespoons white sugar
2 tablespoons melted butter
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1/3 cup crunchy peanut butter
3 tablespoons all-purpose flour
4 eggs
1/2 cup milk
1/2 cup any flavor fruit jam

Directions

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, combine graham cracker crumbs, 3 tablespoons sugar and melted butter. Mix well and press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool.

In a large bowl, beat cream cheese, sugar, peanut butter and flour together until smooth. Mix in eggs one at a time. Blend in milk. Pour batter into prepared crust.

Bake in preheated oven for 10 minutes. Reduce temperature to 250 degrees F (120 degrees C) and continue to bake for 40 minutes. Let cool to room temperature, then refrigerate for at least 4 hours before removing from pan. Stir jelly until smooth and drizzle over cake in a lattice design.

Pumpkin Toffee Cheesecake

Ingredients

Crust:

1 3/4 cups shortbread cookies,
crushed
1 tablespoon butter or margarine,
melted

Cheesecake:

3 (8 ounce) packages cream
cheese, softened
1 1/4 cups packed brown sugar
1 (15 ounce) can LIBBY'S® 100%
Pure Pumpkin
2/3 cup NESTLE® CARNATION®
Evaporated Milk
2 large eggs
2 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1 cup crushed toffee candies

Topping:

1 (8 ounce) container sour cream,
at room temperature
2 tablespoons granulated sugar
1/2 teaspoon vanilla extract
Caramel ice cream topping
(optional)

Directions

Preheat oven to 350 degrees F.

For Crust: Combine cookie crumbs and butter in small bowl. Press onto bottom and 1-inch up side of 9-inch springform pan.

Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

For Cheesecake: Beat cream cheese and brown sugar in large mixer bowl until creamy. Add pumpkin, evaporated milk, eggs, cornstarch and cinnamon; beat well. Pour into crust.

Bake for 60 to 65 minutes or until edge is set but center still moves slightly. Remove from oven; top with toffee candy pieces.

For Topping: Combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over warm cheesecake.

Bake for 8 minutes. Cool completely in pan on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan. Drizzle with caramel topping before serving.

Blue Cheese Pear Salad

Ingredients

8 cups mixed salad greens
1 cup unpeeled fresh pear slices
1 cup fresh raspberries
1/2 cup crumbled blue cheese
1/4 cup chopped walnuts, toasted
1/3 cup olive or vegetable oil
1/4 cup cider vinegar
1 1/2 teaspoons Dijon mustard
1 teaspoon sugar
pepper to taste

Directions

In a large salad bowl, combine the greens, pears, raspberries if desired, blue cheese and nuts. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over salad and toss to coat. Serve immediately.

Salsa Cheese Boule Dip

Ingredients

1 (1 pound) loaf round, crusty Italian bread
1 cup salsa
1 1/2 cups shredded Cheddar cheese
1 (8 ounce) package cream cheese, softened
1 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a circle out of the top of the bread and scoop out the inside. Tear the inside into pieces for dipping.

In a medium size mixing bowl, combine salsa, Cheddar cheese, cream cheese, and sour cream. Spoon the mixture into the bread bowl, place the top back on the bread. Wrap the bread in aluminum foil.

Bake for 1 1/2 hours. Serve warm with the reserved bread pieces.

Jelly-Cheese Porridge

Ingredients

2 1/2 cups water
1 cup cornmeal
1 cup water
1/4 cup maple syrup, or more to taste
1/2 teaspoon ground cinnamon
1/4 cup cottage cheese
2 tablespoons grape jelly

Directions

In a saucepan, bring 2 1/2 cups of water to a boil. In a small bowl, stir together the remaining water and cornmeal. When the water boils, gradually add the cornmeal mixture so that the water stays at a boil. Cook, stirring frequently to prevent lumps, for 30 to 40 minutes. Mix in the maple syrup and cinnamon, adjusting to taste if desired. Spoon into bowls to serve and top with cottage cheese and grape jelly.

Labneh (Lebanese Cream Cheese)

Ingredients

16 cups plain yogurt
1 teaspoon salt, or to taste
1/4 cup olive oil

Directions

Line a large colander with a cheesecloth. Stir salt into the yogurt, and pour the yogurt into the cheesecloth. Set the colander in the sink or bowl to catch the liquid that drains off. Leave to drain for 24 hours.

After draining for the 24 hours, transfer the resulting cheese to a bowl. Stir in the olive oil. Store in a covered container in the refrigerator.

Black Olive and Goat Cheese Croustade

Ingredients

1 teaspoon unsalted butter
1/4 cup leeks, diced
1/4 cup Lindsay® Black Ripe
Pitted Olives, diced
1 (10 ounce) package prepared
pizza dough
3 ounces goat cheese, crumbled
1 teaspoon thyme, chopped
1 teaspoon oregano, chopped

Directions

Heat butter in a small saute pan over medium heat. Add leeks and cook for 3-4 minutes until soft. Remove from heat and stir in olives. Set aside.

Cut pizza dough into 20 (1/2 ounce) pieces. Shape into 2-inch circles and place on a lightly greased parchment lined baking sheet. Bake in a 400 degree oven for 7-8 minutes.

Remove from oven and spread each disk with olive mixture. Top with goat cheese and bake for an additional 5-7 minutes at 400 degrees. Sprinkle with fresh herbs just before serving.

Four-Cheese Spinach Bake

Ingredients

8 eggs, beaten
4 cups small curd cottage cheese
1 (15 ounce) container ricotta cheese
1/3 cup all-purpose flour
1/2 teaspoon salt
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
2 cups shredded Cheddar cheese
2 cups shredded mozzarella cheese
1/2 cup finely chopped green onions

Directions

In a large bowl, combine the eggs, cottage cheese, ricotta cheese, flour and salt if desired. Add the remaining ingredients; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Bacon Cheese Frittata

Ingredients

6 eggs
1 cup milk
2 tablespoons butter or margarine,
melted
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup chopped green onions
5 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese

Directions

In a bowl, beat eggs, milk, butter, salt and pepper. Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with onions, bacon and cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean.

Broccoli Cheese Soup IV

Ingredients

1/4 cup chopped red onion
1 tablespoon margarine
2 1/2 cups milk
1 (8 ounce) package cream
cheese, softened
1 pound processed cheese,
cubed
1 (10 ounce) package frozen
chopped broccoli

Directions

Melt butter or margarine over medium heat in a 2 quart saucepan. Cook and stir onions in butter or margarine until tender.

Add milk and cream cheese; stirring until cream cheese melts. Stir in cheese food and broccoli. Stir until cheese food melts, and soup is heated through.

Fluffy Bacon-Cheese Frittata

Ingredients

6 bacon strips, diced
1/3 cup chopped onion
5 eggs, separated
1 1/4 cups milk
3 tablespoons all-purpose flour
1/4 teaspoon paprika
1 1/2 cups shredded Swiss cheese
1/4 teaspoon salt
1 cup shredded sharp Cheddar cheese
1 tablespoon minced fresh parsley

Directions

In a skillet, cook bacon over medium heat until crisp; remove to paper towels. Drain, reserving 1 tablespoon drippings. In the drippings, saute onion until tender. Remove from the heat; set aside.

In a large mixing bowl, beat egg yolks, milk, flour and paprika until smooth. Add Swiss cheese. In a small mixing bowl, beat egg whites and salt until stiff peaks form. Fold into cheese mixture.

Pour over onion in skillet; cover and cook on medium-low heat for 12-15 minutes or until almost set. Sprinkle with cheddar cheese and bacon. Cover and cook 5 minutes longer or until cheese is melted. Sprinkle with parsley.

Spicy Cheese Spread

Ingredients

2 cups shredded Mexican-style processed cheese food
1 (8 ounce) package cream cheese, softened
1 (4 ounce) can deviled ham meat spread
2 tablespoons chopped green onion
2 tablespoons milk
1/2 teaspoon Worcestershire sauce

Directions

In a medium bowl, mix the Mexican-style processed cheese food, cream cheese, deviled ham meat spread, green onion, milk and Worcestershire sauce. Chill at least 3 hours before serving.

Bacon Cheese Stromboli

Ingredients

1 (10 ounce) can refrigerated pizza dough
3/4 cup shredded Cheddar cheese
3/4 cup shredded mozzarella cheese
5 bacon strips, cooked and crumbled
1 (12 ounce) jar salsa
Sour cream

Directions

On an ungreased baking sheet, roll the dough into a 12-in. circle. One one half of dough, sprinkle cheeses and bacon to within 1/2 in. of edges. Fold dough over filling; pinch edges to seal. Bake at 425 degrees F for 9-11 minutes or until golden brown. Serve with salsa and sour cream if desired.

Brown Rice, Broccoli, Cheese and Walnut Surprise

Ingredients

1/2 cup chopped walnuts
1 tablespoon butter
1 onion, chopped
1/2 teaspoon minced garlic
1 cup uncooked instant brown rice
1 cup vegetable broth
1 pound fresh broccoli florets
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place walnuts on small baking sheet, and bake for 6 to 8 minutes or until toasted.

Melt butter in a medium saucepan over medium heat. Cook onion and garlic in melted butter for 3 minutes, stirring frequently. Stir in the rice, add the broth, and bring to a boil. Reduce heat to medium-low. Cover, and simmer until liquid is absorbed, about 7 to 8 minutes.

Place broccoli in a microwave-safe casserole dish, and sprinkle with salt and pepper. Cover, and microwave until tender.

Spoon rice onto a serving platter, and top with broccoli. Sprinkle walnuts and cheese on top.

Rhubarb Cheesecake

Ingredients

1 (9 inch) unbaked pie shell
3 cups chopped fresh rhubarb
1/2 cup white sugar
3 tablespoons all-purpose flour
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 eggs
1 (8 ounce) container sour cream
2 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, toss the rhubarb with 1/2 cup of sugar and the flour. Pour into the pie shell. Bake for 15 minutes in the preheated oven. Remove, and allow to cool. Lower the temperature of the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cream cheese and 1/2 cup of sugar until smooth. Stir in the eggs one at a time until each is blended. Pour this mixture over the rhubarb in the crust.

Bake for 30 minutes in the preheated oven, or until set. Remove from the oven, and set aside. In a small bowl, stir together the sour cream, 2 tablespoons of sugar, and vanilla. Spread over the top of the pie while it is hot. Cool to room temperature, then refrigerate until chilled before serving.

Garlic Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup butter
1 tablespoon prepared Dijon-style mustard
1 teaspoon minced garlic
1 (1 ounce) package ranch dressing mix

Directions

In a medium bowl, beat together the cream cheese, butter, Dijon-style mustard, garlic and ranch dressing mix. Cover and refrigerate 6 to 8 hours, or overnight.

Grilled Cheese and Peanut Butter Sandwich

Ingredients

2 slices bread
2 tablespoons peanut butter
1 slice Cheddar cheese
2 teaspoons butter or margarine

Directions

Heat a skillet over medium heat. Spread peanut butter on one slice of bread, lay a slice of cheese over the peanut butter, and top with the remaining slice of bread. Spread butter on the outer sides of the sandwich, and place in the hot skillet. Fry on each side until golden brown and cheese is melted, 3 to 5 minutes.

Pumpkin Cheesecake Bars

Ingredients

1 (16 ounce) package pound cake mix
3 eggs
2 tablespoons butter or margarine, melted
4 teaspoons pumpkin pie spice, divided
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (15 ounce) can pumpkin
1/2 teaspoon salt
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F. In large bowl, on low speed, combine cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of 15x10-inch jellyroll pan.

In large mixing bowl, beat cream cheese on low until fluffy. Gradually beat in sweetened condensed milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.

Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool. Chill; cut into bars. Store covered in refrigerator.

Zucchini Souffle with Monterey Jack Cheese

Ingredients

4 cups shredded zucchini
1 1/4 teaspoons salt
1 tablespoon melted butter
4 eggs
1/8 teaspoon ground black pepper
1/8 teaspoon garlic powder
1/4 teaspoon dried parsley
1 cup shredded Monterey Jack cheese
1/4 cup all-purpose biscuit baking mix

Directions

Toss the zucchini and salt together and place into a colander set in the sink. Allow to drain for 1 hour, then squeeze the liquid out of the zucchini, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Prepare a 1 1/2 quart casserole dish with the melted butter.

Whisk the eggs in a mixing bowl with the pepper, garlic powder, and parsley. Stir in the zucchini, Monterey Jack cheese, and baking mix until combined. Pour into the prepared casserole dish.

Bake, uncovered, in the preheated oven until set and golden brown on top, 45 minutes to 1 hour. The souffle is done when a knife inserted into the center comes out clean.

Cheese Drop Biscuits

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon dried chives
1/2 teaspoon garlic salt
1/2 teaspoon salt
1/4 cup shortening
3/4 cup milk
1/4 cup shredded sharp Cheddar cheese

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a baking sheet.

In a large bowl, mix together flour, baking powder, chives, garlic salt and salt. Cut in the shortening until the mixture has only small lumps. Add milk and cheese and stir until moistened. Drop dough by heaping spoonfuls onto prepared baking sheet.

Bake in preheated oven for 12 to 15 minutes, until golden.

Herbed Cheese Puffs

Ingredients

1 (4 ounce) package grated
Parmesan cheese
4 ounces Romano cheese, grated
1 cup mayonnaise
2 teaspoons minced fresh basil
2 teaspoons minced fresh
oregano
1 bunch green onions, chopped
1 clove garlic, minced
1 (12 ounce) can refrigerated
biscuit dough

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet.

In a medium bowl, mix together Parmesan cheese, Romano cheese, mayonnaise, basil, oregano, green onions and garlic.

Separate each unbaked biscuit vertically into 3 pieces. Spread 1 tablespoon cheese mixture on each piece.

Arrange pieces in a single layer on baking sheet. Bake in the preheated oven 10 to 12 minutes, or until puffed and golden brown. Serve warm!

Italian Cheesecake Cookies

Ingredients

1 pound ricotta cheese
2 (8 ounce) packages cream cheese, softened
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 tablespoons cornstarch
3 tablespoons all-purpose flour
1/2 cup butter, melted and cooled
1/2 pint sour cream
1/2 lemon, juiced
1 cup cherry pie filling

Directions

Cream together the ricotta and cream cheese. Add sugar and continue beating until smooth. Add lemon juice, vanilla, flour, and cornstarch, beating well after each addition. Beat in eggs, one at a time. Gradually beat in melted butter. Blend in sour cream, continue beating all ingredients until well blended.

Pour into ungreased 9 x 13 inch pan. Bake at 320 degrees F (160 degrees C) for 1 hr. Turn off oven and leave inside for 2 hours.

Cut into squares. Top each with strawberry, blueberry, or cherry pie filling. Note: Bars can be frozen.

Chocolate Berry Cheesecake

Ingredients

1 cup crushed chocolate wafers
2 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1/2 cup sugar
1 tablespoon cornstarch
2 cups semisweet chocolate chips, melted and cooled
1/2 cup heavy whipping cream
1 teaspoon vanilla extract
4 eggs, lightly beaten
RASPBERRY SAUCE:
2 tablespoons sugar
2 teaspoons cornstarch
1/2 cup cranberry juice
1 (12 ounce) package frozen unsweetened raspberries, thawed

Directions

Combine wafer crumbs and butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a large mixing bowl, beat cream cheese on low speed until smooth. Combine sugar and cornstarch; beat into cream cheese. Stir in the chocolate, cream and vanilla. Add eggs; beat on low just until combined.

Pour into prepared pan. Place on a double thickness of heavy-duty foil (about 16 in. square). Securely wrap foil around pan. Place in a large baking pan. Add 1 in. of hot water to larger pan.

Bake at 325 degrees F for 55-60 minutes or until center is just set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate for 4 hours or overnight.

In a saucepan, combine sugar, cornstarch and cranberry juice until smooth. Bring to a boil over medium heat; cook and stir for 1 minute. Remove from heat; stir in raspberries. Cool completely. Remove sides of pan. Serve cheesecake with raspberry sauce. Refrigerate leftovers.

Christmas Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
6 tablespoons butter or margarine, melted
1 (.25 ounce) envelope unflavored gelatin
1/4 cup cold water
1/4 cup milk
1 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
2 teaspoons grated lemon peel
1 (8 ounce) carton frozen whipped topping, thawed, divided
1 (21 ounce) can cherry pie filling

Directions

Combine crumbs and butter; press onto the bottom of a greased 9-in. springform pan. Chill 15 minutes. In a saucepan, combine gelatin and water; let stand for 1 minute. Add milk; cook and stir over low heat until gelatin is dissolved. Beat cream cheese and sugar until light and fluffy. Add gelatin mixture and lemon peel; mix well. Chill until partially set. Fold in 2 cups whipped topping. Pour over crust. Chill until firm, at least 3 hours. Spread pie filling over gelatin layer. Top with remaining whipped topping.

Cheese Ball II

Ingredients

3 (8 ounce) packages cream cheese
1 (6 ounce) can pitted black olives, drained and chopped
1 (4.5 ounce) can mushrooms, drained and chopped
1 bunch green onions, thinly sliced
1 (4 ounce) jar dried beef, chopped
3 teaspoons monosodium glutamate (MSG)
2 cups chopped pecans

Directions

Mix together the cream cheese, olives, mushrooms, green onions, dried beef and monosodium glutamate.

Form into a ball and roll in the pecans. Refrigerate over night before serving.

Macaroni and Cheese with Ground Beef, Salsa

Ingredients

1 recipe Creamy Macaroni and Cheese
1 pound lean ground beef
1/8 teaspoon Salt and black pepper to taste
1 tablespoon chili powder
1 cup salsa (your choice of hotness)
1 (4.5 ounce) can chopped green chilies
1/4 cup minced fresh cilantro

Directions

Follow basic recipe for Creamy Macaroni and Cheese, but use pepper Jack cheese, not cheddar.

Heat a 10-inch skillet over medium-high heat. Cook ground beef, seasoning lightly with salt and pepper, until most of the liquid evaporates, about 5 minutes. Stir in chili powder, salsa and chilies; simmer, 2 to 3 minutes. Add cilantro, then stir mixture into macaroni. Serve hot.

Garden Chicken and Cheese Sandwich

Ingredients

1 leaf red leaf or romaine lettuce
2 slices whole grain millet bread,
toasted if desired
2 ounces sliced deli maple glazed
chicken breast
1 slice large tomato
4 thin slices unpeeled cucumber
1 thin slice red onion (optional)
1 slice SARGENTO® Sliced
Reduced Sodium Colby-Jack
Cheese
2 teaspoons mayonnaise

Directions

Place lettuce on 1 slice of bread; top with chicken, tomato, cucumber, red onion and cheese.

Spread mayonnaise over remaining slice of bread; close sandwich and cut diagonally in half.

Green Tea Mousse Cheesecake

Ingredients

1 (4.8 ounce) package graham crackers, crushed
2 tablespoons white sugar
3 tablespoons unsalted butter, melted

2 tablespoons green tea powder (matcha)
1/2 cup warm water
2 tablespoons unflavored gelatin
1/2 cup cold water

2 cups whipping cream
2 (8 ounce) packages cream cheese, at room temperature
1/2 cup white sugar
1 teaspoon vanilla extract
1/4 cup honey
2 eggs

Directions

Combine the graham cracker crumbs with 2 tablespoons of sugar in a mixing bowl. Drizzle in the melted butter and mix until evenly moistened. Press into the bottom of a 9-inch springform pan lined with waxed paper; set aside.

Stir the tea powder into the warm water; set aside. Sprinkle the gelatin over the cold water; set aside.

Whip the cream to stiff peaks; set aside. Beat the cream cheese, 1/2 cup sugar, vanilla, and honey in a clean mixing bowl. Beat in the eggs one at a time until evenly blended. Cook the gelatin mixture in the microwave until melted, about 45 seconds. Beat the gelatin and tea into the cream cheese mixture, then fold in the whipped cream until smooth. Pour into the springform pan. Refrigerate 7 hours to overnight before unmolding and serving.

NILLA Praline Cheesecake

Ingredients

66 NILLA Wafers, divided
1 1/4 cups sugar, divided
1/4 cup margarine or butter,
melted
3 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/2 cup BREAKSTONE'S or
KNUDSEN Sour Cream
1 teaspoon vanilla
3 eggs
25 KRAFT Caramels
3 tablespoons milk
1/2 cup PLANTERS Pecan Pieces,
toasted

Directions

Heat oven to 325 degrees F. Finely crush 50 wafers; mix with 1/4 cup sugar and margarine. Press onto bottom of 9-inch springform pan. Stand remaining wafers around edge, pressing gently into crust to secure.

Beat cream cheese and remaining sugar in large bowl with mixer until well blended. Add sour cream and vanilla; mix well. Add eggs, 1 at a time, beating on low speed after each just until blended. Pour over crust.

Bake 45 to 50 min. or until center is almost set. Run small knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Microwave caramels and milk on HIGH 1 min. or until caramels are completely melted, stirring every 30 sec. Cool slightly. Pour over cheesecake; top with nuts.

Baked Cheese Olives

Ingredients

1 cup shredded Cheddar cheese
2 tablespoons butter, softened
1/2 cup all-purpose flour
1/8 teaspoon cayenne pepper
24 pimento-stuffed green olives

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small mixing bowl, combine cheese and butter or margarine. Stir flour and cayenne pepper into the cheese and butter mixture. Blend well. Wrap a tablespoon of dough around each green olive. Arrange the wrapped olives on a cookie sheet.

Bake for 15 minutes, or until golden brown.

Broiled Halibut with Goat Cheese Crust

Ingredients

6 ounces soft goat cheese
1 tablespoon lemon pepper
salt to taste
2 (6 ounce) halibut steaks
2 tablespoons butter
2 tablespoons lemon juice
1 tablespoon butter
5 tablespoons whipped cream
cheese
1 tablespoon milk
1 tablespoon chopped fresh
chives

Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source.

In a small bowl, stir together the goat cheese, lemon pepper and salt. Pat this evenly over the tops of the halibut steaks. Place the steaks on a baking sheet. Pinch off tiny pieces of butter and place them on top of the cheese coating, using about 1 tablespoon per steak.

Broil for 8 to 10 minutes per inch of thickness of your steaks. You will know they are done when the cheese is browned and the fish can be flaked with a fork.

While the fish is cooking, combine the remaining butter, lemon juice, cream cheese, milk and chives in a small saucepan. Cook while stirring over low heat until everything is melted and smooth. Spoon sauce onto dinner plates and place the halibut steaks on top to serve.

Baked Macaroni and Cheese with Tomato

Ingredients

1 pound macaroni
1 (10.75 ounce) can condensed tomato soup
1 1/4 cups milk
3 cups shredded Cheddar cheese
8 tablespoons butter, divided
1/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Pour in pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl, combine macaroni, soup, milk, cheese and 6 tablespoons butter. Pour into 9x13 baking dish. Top with bread crumbs and dot with remaining butter. Bake for 45 minutes or until golden brown and bubbly.

John's Pimento Cheese Spread

Ingredients

2 cups shredded Cheddar cheese
1 (4 ounce) jar chopped pimentos,
drained
1 teaspoon garlic powder, or to
taste
1/2 cup mayonnaise, or more if
needed

Directions

Stir together the Cheddar cheese, pimentos, and garlic powder. Stir in the mayonnaise a little at a time, until the spread reaches your desired consistency. Refrigerate for 2 hours to let the flavor develop.

Italian Cheesecake

Ingredients

1 1/2 pounds ricotta cheese
2 cups confectioners' sugar
3 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
1/2 teaspoon rum flavored extract
1 tablespoon grated lemon zest
1/4 cup fresh lemon juice
1 tablespoon grated orange zest

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease and flour one 9 inch round springform or regular pan.

Combine the ricotta, confectioners' sugar and eggs. Blend well. Stir in vanilla, almond extract, rum extract, lemon juice, lemon zest and orange zest. Beat by hand until smooth and creamy. Pour batter into the prepared pan.

Bake at 400 degrees F (205 degrees C) for 40 minutes, until golden. Place on a rack and cool.

Flavorful Mac and Cheese

Ingredients

1 (7 ounce) package elbow macaroni
1 (8 ounce) jar pasteurized process cheese sauce
1 1/2 cups chopped fully cooked ham
1 (8 ounce) can crushed pineapple, drained
1/2 cup chopped green pepper
1/4 cup finely chopped onion

Directions

Cook macaroni according to package directions; drain. Stir in the cheese sauce until combined. Add remaining ingredients. Transfer to a serving bowl; serve immediately.

Baked Lentils with Cheese

Ingredients

2 1/4 cups water
1 3/4 cups dry lentils, rinsed
1 cup chopped onion
2 medium carrots, thinly sliced
1/2 cup thinly sliced celery
2 garlic cloves, minced
1 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon dried marjoram
1/8 teaspoon rubbed sage
1/8 teaspoon dried thyme
1 bay leaf
2 cups chopped fresh tomatoes
1/2 cup finely chopped green pepper
2 tablespoons minced fresh parsley
2 1/2 cups shredded reduced-fat Cheddar cheese

Directions

In a 13-in. x 9-in. x 2-in. baking dish, combine the first 12 ingredients. Cover and bake at 350 degrees F for 45 minutes. Stir in the tomatoes and green pepper. Cover and bake 15 minutes longer. Sprinkle with parsley and cheese. Bake, uncovered, for 5-10 minutes or until cheese is melted. Discard bay leaf before serving.

Veggie Cheese Casserole

Ingredients

1 (10 ounce) package frozen chopped broccoli, thawed and drained
1/2 cup biscuit/baking mix
1 cup sour cream
1 cup small curd cottage cheese
2 eggs
1/4 cup butter, melted
1/4 teaspoon salt
1 large tomato, thinly sliced and halved
1/4 cup grated Parmesan cheese

Directions

Arrange the broccoli in a greased 8-in. square baking dish. In a large mixing bowl, beat the biscuit mix, sour cream, cottage cheese, eggs, butter and salt; pour over broccoli. Arrange tomato slices over the top; sprinkle with Parmesan cheese.

Bake, uncovered, at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Bacon Cheeseburgers

Ingredients

1 pound sliced bacon, diced
5 pounds ground beef chuck
1 large onion, chopped
1/4 cup steak sauce
salt and pepper to taste
1 pound American cheese slices

Directions

Preheat a grill for high heat.

Place bacon in a large skillet over medium heat. Fry, stirring occasionally. When the bacon is almost done, add the onion. Cook until the bacon is crisp, and the onion is tender. Remove onion and bacon from the pan with a slotted spoon, and transfer to a food processor. Pulse a couple of times to chop finely. Do not puree. Pour into a large bowl, and mix with steak sauce and ground chuck using your hands. Form into 16 patties.

Place patties on the grill, and cook for 5 minutes per side, or until well done. Place a slice of cheese on top of each one during the last minute.

Three Cheese Chicken Penne Pasta Bake

Ingredients

1 1/2 cups multigrain penne pasta, uncooked
1 (10 ounce) bag fresh baby spinach leaves
1 pound boneless skinless chicken breasts, cut into bite-size pieces
1 teaspoon dried basil leaves
1 1/2 cups pasta sauce
1 2/3 cups diced tomatoes, drained
1/4 cup PHILADELPHIA Light Cream Cheese Spread
1 cup KRAFT Part Skim Mozzarella Shredded Cheese, divided
2 tablespoons KRAFT Grated Light Parmesan Cheese

Directions

Heat oven to 375 degrees F. Cook pasta as directed on package, adding spinach to the boiling water for the last 1 minute.

Meanwhile, heat a large nonstick skillet sprayed with cooking spray on medium-high heat. Add chicken and basil; cook 3 minutes or until chicken is no longer pink, stirring frequently. Add pasta sauce and tomatoes; bring to boil. Reduce heat to low; simmer 3 minutes or until chicken is cooked through. Stir in cream cheese spread until melted.

Drain pasta and spinach; return to same saucepan. Add chicken mixture; mix lightly. Stir in 1/2 cup mozzarella cheese. Spoon into 2-liter or 8-inch square baking dish.

Bake 20 minutes or until heated through. Sprinkle with remaining mozzarella cheese and the Parmesan cheese. Bake 3 minutes or until cheese is melted.

Cream Cheese Frosting II

Ingredients

1/2 cup butter, softened
8 ounces cream cheese
4 cups confectioners' sugar
2 teaspoons vanilla extract

Directions

Beat softened butter and cream cheese until well blended.

Add powdered sugar and vanilla. Beat until creamy.

Serious Herb Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, softened
2 cloves garlic, minced
1/2 teaspoon prepared mustard
1/2 teaspoon Worcestershire sauce
1/4 cup chopped parsley
1/4 cup chopped fresh dill weed
1/4 cup chopped fresh basil
1/4 cup chopped black olives
1 1/2 tablespoons lemon juice

Directions

In a medium bowl, mix cream cheese, garlic, mustard, Worcestershire sauce, parsley, dill weed, basil, olives and lemon juice. Transfer to desired mold, and chill in the refrigerator at least 2 hours before serving.

Tammy's Philly Cheese Steak Dip

Ingredients

1/2 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup Italian dressing
1 cup shredded provolone cheese
1 (8 ounce) package cream cheese, softened
1/4 cup mayonnaise
salt and pepper to taste
1/2 pound sliced roast beef, chopped
1/4 cup grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the onion, green pepper, and Italian dressing in a large skillet over medium heat; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the provolone, cream cheese, mayonnaise, salt, and pepper; stir until the cheese has melted. Remove the skillet from the heat and stir in the roast beef.

Pour the mixture into an oven proof baking dish and sprinkle with Parmesan cheese. Bake uncovered for 25 minutes or until hot and bubbly.

Cheesecake Dreams

Ingredients

1 cup all-purpose flour
1/3 cup packed brown sugar
1/2 cup chopped pecans
1/3 cup butter or margarine,
melted

FILLING:

1 (8 ounce) package cream
cheese, softened
1/4 cup sugar
1 egg
2 tablespoons milk
1 tablespoon lemon juice
1 teaspoon vanilla extract

Directions

In a bowl, combine the flour, brown sugar and pecans. Stir in butter; mix well. Set aside 1/3 cup for topping. Press remaining mixture into a greased 8-in. square baking pan. Bake at 350 degrees F for 12-15 minutes or until lightly browned.

Meanwhile, in a mixing bowl, beat cream cheese and sugar. Beat in the egg, milk, lemon juice and vanilla. Pour over crust; sprinkle with reserved pecan mixture. Bake for 20-25 minutes or until firm. Cool on a wire rack. Cut into 16 squares, then cut each square in half diagonally. Store in the refrigerator.

Perfectly Simple Pumpkin Cheesecake

Ingredients

6 tablespoons butter
1/4 cup sugar
8 whole graham crackers
1 (15 ounce) can 100% pure pumpkin puree
1 3/4 cups dark brown sugar
1 teaspoon ground ginger
1/2 teaspoon cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon ground allspice
4 large eggs
1 1/2 pounds cream cheese, at room temperature
1 (16 ounce) container sour cream
1 teaspoon vanilla extract
Optional garnish: Toasted or candied pecans (optional)

Directions

Adjust oven rack to middle position and heat oven to 375 degrees.

Heat butter and sugar in a saucepan until butter melts. Meanwhile, line the bottom of a 9-by-13-inch baking pan with a 12-by-20-inch sheet of foil so it hangs over the long sides of the pan (you'll use this as a 'handle' to pull the cooked dessert from the pan). Arrange graham crackers over foil-lined pan bottom, cutting the final few with a knife so they'll fit snugly. Pour butter mixture over crackers; spread with knife to cover. Bake until butter-sugar mixture starts to harden, about 7 minutes. Remove from oven. Reduce temperature to 300 degrees.

As crust bakes, heat pumpkin, 1 1/4 cups brown sugar and spices in a medium pan over medium-high heat until mixture is sputtery hot. Process eggs on high speed in a blender. Transfer pumpkin to a pourable container. With blender running, slowly add pumpkin mixture; puree until smooth. Add cream cheese, one block at a time; puree until smooth. Pour mixture over crust; bake until set, about 35 minutes.

Meanwhile, mix sour cream, remaining 1/2 cup brown sugar and vanilla. Remove cheesecake from oven. Pour sour cream mixture evenly over top; carefully spread so top is completely covered. Return to oven. Bake to set topping, about 5 minutes longer. Cool to room temperature, then refrigerate (can be made up to 2 days ahead).

To serve, run a knife around the pan perimeter to loosen cake. Use foil handles to pull cake from pan. Cut into squares (up to 15) and garnish with optional pecans.

Asparagus with Sliced Almonds and Parmesan

Ingredients

2 tablespoons butter
1 pound asparagus, bottoms
trimmed
1/3 cup sliced almonds
1/3 cup Parmesan cheese

Directions

Melt butter in a large skillet over medium-high heat. Add the asparagus, and cook, stirring, about 3 minutes. Stir in almonds and parmesan, and cook until the cheese is slightly browned, about 3 to 5 minutes.

Walnut Cheesecake Cookies

Ingredients

1/2 cup butter, softened
1 (3 ounce) package cream cheese
1 egg, separated
1 teaspoon vanilla extract
1 teaspoon lemon zest
1/4 teaspoon salt
1 cup sifted confectioners' sugar
1 cup sifted all-purpose flour
1 cup finely chopped walnuts
1/4 cup apricot preserves

Directions

Cream butter, cream cheese, egg yolk, vanilla, lemon peel and salt until fluffy. Gradually mix in confectioners' sugar, then the flour to make stiff dough.

Chill dough for 2 hours.

Preheat oven to 325 degrees F (165 degrees C).

Shape dough into 30 - one inch balls.

Beat egg white until foamy. Dip balls in egg white then roll in chopped nuts. Arrange 2 inches apart on ungreased cookie sheet and make a depression in each with your thumb.

Bake for 12-15 minutes, until cookies begin to brown on the bottoms. Carefully remove to wire rack and while hot fill each depression with 1/2 teaspoon of apricot preserves or your favorite jam.

Blue Cheese and Head Cheese Vinaigrette

Ingredients

6 tablespoons finely chopped onion
1 tablespoon finely chopped garlic
1/4 cup prepared Dijon-style mustard
2 tablespoons red wine vinegar
1/2 cup olive oil
1 pound blue cheese, crumbled
1 pound head cheese, diced
salt and pepper to taste

Directions

In a large serving bowl, mix together the onion, garlic, mustard, red wine vinegar, and olive oil until well blended. Add the blue cheese and head cheese; toss until well coated. Season with salt and pepper to taste. Chill until serving.

Easy Bacon, Onion and Cheese Stuffed Burgers

Ingredients

3 pounds ground beef
1/4 teaspoon salt
1/2 teaspoon ground black pepper
3 tablespoons barbeque sauce
1/2 teaspoon garlic powder
1/2 pound bacon, cut into 1/4 inch pieces
1 medium onion, finely chopped
3/4 cup shredded Cheddar cheese
6 hamburger buns, split

Directions

In a large mixing bowl, mix together the ground beef, salt, black pepper, barbeque sauce and garlic powder using your hands. Taking a small handful at a time (approximately 1/4 pound), shape into 12 patties. Lay patties out on a cookie sheet and cover with plastic wrap; place patties in the refrigerator.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, about 5 minutes. Remove bacon from skillet with a slotted spoon and drain on paper towels. Turn the heat down to medium and pan fry the onions in the remaining bacon drippings until soft and translucent and just beginning to brown. Mix together onions and bacon in a small bowl.

Prepare a grill or large skillet for medium heat.

As the grill heats, pull beef patties out of the refrigerator; top 6 of the patties with 1- 1/2 tablespoons of the bacon and onion mixture each, and sprinkle with shredded cheese. Top each with one of the remaining patties and press the edges together to seal.

Grill or pan fry the stuffed and sealed patties until cooked through, 2 to 3 minutes per side. Serve on hamburger buns with condiments of your choice.

Grilled Cheese and Veggie Sandwich

Ingredients

1 1/2 cups coleslaw mix
1/2 cup bean sprouts
8 thick slices (3/4 inch thick)
sourdough bread
3 tablespoons margarine,
softened
3 tablespoons honey mustard
6 ounces sliced Havarti cheese

Directions

In a medium bowl, toss together the coleslaw mix and bean sprouts.

Spread one side of each bread slice with margarine. Spread opposite side of 4 slices with honey mustard. Layer the honey mustard side of the 4 bread slices with the coleslaw mixture and cheese. Top with remaining 4 bread slices, margarine side out.

In a large skillet over medium heat, cook the sandwiches about 2 minutes on each side, until the cheese has melted and the bread is golden brown.

Chocolate Mousse Cheesecake

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
1 1/2 teaspoons unflavored gelatin
4 tablespoons cold water
1 (8 ounce) package cream cheese
1 cup white sugar
2 tablespoons rum
2 egg yolks
6 fluid ounces heavy cream, whipped
2 egg whites

1 (9 inch) prepared chocolate cookie crumb crust

Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a small bowl, sprinkle gelatin over cold water; let set 5 minutes. Place the bowl over hot water in the pan and stir until gelatin dissolves; set aside.

In a large bowl, cream together the cream cheese and sugar until light and fluffy. Beat in rum, egg yolks and dissolved gelatin. Beat in the melted chocolate. Fold in whipped cream.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour mousse into pie crust. Refrigerate at least 4 hours before serving.

Cranberry Mocha Cheesecake

Ingredients

1 (9 ounce) package chocolate wafer cookies, crushed

1/3 cup butter or margarine, melted

FILLING:

4 (8 ounce) packages cream cheese, softened

1 1/3 cups sugar

1 tablespoon all-purpose flour

4 eggs

2 tablespoons instant coffee granules

1 tablespoon hot water

1/4 cup whipping cream

1 1/2 teaspoons ground cinnamon

TOPPING:

1 tablespoon cornstarch

1 (16 ounce) can whole berry cranberry sauce

3/4 cup whipping cream

1/2 teaspoon vanilla extract

2 tablespoons confectioners' sugar

Directions

Combine cookie crumbs and butter; press onto the bottom and about 2 in. up the sides of a greased 9-in. springform pan; set aside. In a mixing bowl, beat cream cheese until smooth. Combine sugar and flour; add to cream cheese and mix well. Add eggs; beat on low speed just until combined.

In a small bowl, dissolve coffee in water; add cream and cinnamon. Stir into the cream cheese mixture just until blended. Pour over crust. Place pan on a baking sheet. Bake at 350 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.

In a large saucepan, bring cornstarch and cranberry sauce to a boil. Cook and stir for 2 minutes or until thickened. Cool. In a small mixing bowl, beat cream and vanilla until soft peaks form. Gradually add confectioners' sugar, beating until stiff peaks form. Spread over the cheesecake. Refrigerate for 20 minutes or until set.

Carefully spread 1 cup of cranberry mixture to within 1 in. of edge; cover and refrigerate remaining cranberry mixture. Refrigerate cheesecake overnight. Just before serving, remove sides of pan. Serve with the remaining cranberry mixture.

Italian Cheesecake II

Ingredients

8 eggs
4 cups white sugar
2 tablespoons imitation vanilla
flavoring
1 teaspoon anise extract
1 teaspoon grated lime zest
(optional)
1 teaspoon grated lemon zest
(optional)
4 pounds ricotta cheese
1 (12 ounce) bag semisweet
chocolate chips
1 tablespoon all-purpose flour
6 (9 inch) prepared graham
cracker crusts

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Beat the eggs in a large mixing bowl, then mix in the sugar, vanilla flavoring, anise extract, lime zest, lemon zest, and ricotta cheese until smooth. Toss the chocolate chips with the flour in a plastic bag to coat. Fold in to the ricotta batter until evenly blended. Place the graham cracker crusts onto baking sheets. Evenly divide the batter among the crusts.

Bake in the preheated oven for 30 minutes, then rotate the cheesecakes 90 degrees, and continue baking until a knife inserted into the center comes out clean, 20 to 30 minutes longer. Cool to room temperature, then refrigerate at least 2 hours until cold before serving.

Banana-Cream Cheesecake

Ingredients

1 (18.25 ounce) package white cake mix, divided
4 eggs, divided
3 tablespoons oil
2/3 cup packed brown sugar, divided
2 bananas, sliced
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
2 tablespoons lemon juice
1 1/2 cups milk
1 1/2 cups thawed COOL WHIP Whipped Topping

Directions

Heat oven to 300 degrees F. Reserve 1 cup dry cake mix. Mix remaining cake mix with 1 egg, oil and 1/3 cup sugar with mixer. (Mixture will be crumbly.) Press onto bottom and 1 inch up sides of greased 13x9-inch baking pan; top with bananas.

Beat cream cheese and remaining sugar with mixer. Add reserved cake mix, remaining eggs and lemon juice; beat 1 minute. Blend in milk. (Batter will be very thin.) Pour into crust.

Bake 45 to 50 to minutes or until center is almost set. Cool. Refrigerate 4 hours. Top with COOL WHIP. Refrigerate leftovers.

Mexican White Cheese Dip/Sauce

Ingredients

1 pound white American cheese,
cubed
1/2 cup milk, or as needed
1 tablespoon butter or margarine
2 (4 ounce) cans chopped green
chilies
2 teaspoons cumin
2 teaspoons garlic powder
2 teaspoons onion powder
cayenne pepper to taste

Directions

Place cheese, milk, and butter in a medium saucepan over low heat. Cook until cheese has melted, stirring frequently. Stir in green chilies, cumin, garlic powder, onion powder, and cayenne pepper to taste. Add more milk if dip is too thick. Heat through and serve immediately.

Peanut Butter-n-Jam Cheesecake

Ingredients

Crust:

Crisco® Original No-Stick
Cooking Spray

1 cup graham cracker crumbs

3 tablespoons sugar

3 tablespoons butter or margarine,
melted

Cheesecake:

2 (8 ounce) packages cream
cheese, softened

1 cup sugar

1/2 cup Jif® Creamy Peanut
Butter

3 tablespoons Pillsbury BEST® All
Purpose Flour

4 large eggs

1/2 cup milk

Glaze:

1/2 cup Smucker's® Seedless
Strawberry Jam, or any other
favorite SMUCKER'S Jam or Jelly

Directions

Preheat oven to 325 degrees F. Spray a 9-inch springform pan with no-stick cooking spray.

In a bowl, combine the graham cracker crumbs, sugar and melted butter. Press the mixture evenly in the bottom of prepared springform pan.

Bake crust at 325 degrees F for 10 minutes.

Set aside to cool, after baking and turn the oven temperature up to 350 degrees F.

In a large bowl, beat the cream cheese for a minute or until it is soft. Gradually beat the sugar, peanut butter and flour into the cream cheese. Beat until the mixture is completely blended and smooth. Gently beat in the eggs, just until they are blended. Gently blend the milk into the mixture. Pour the mixture into the baked crust.

Bake at 350 degrees F for 45 to 50 minutes.

Cool the finished cheesecake.

Loosen the sides of the cheesecake and gently unspring and remove the pan's rim.

Heat the jelly in a saucepan over medium heat, just until its melted. Spoon the jelly over the cake. Refrigerate.

Bagel and Cheese Bake

Ingredients

1/2 pound bacon, diced
1/2 cup chopped onion
3 plain bagels
1 cup shredded sharp Cheddar cheese
12 eggs, beaten
2 cups milk
2 teaspoons chopped fresh parsley
1/4 teaspoon pepper
1/2 cup grated Parmesan cheese

Directions

Place the bacon and onion in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside. Slice each bagel into 4 thin slices.

Arrange 6 bagel slices in the bottom of a lightly greased 9x13 inch baking dish. Cover with the bacon and onion mixture, followed by the Cheddar cheese. Top with remaining bagel slices.

In a medium bowl, whisk together the eggs, milk, parsley, and pepper. Pour the egg mixture over the bagel layers. Cover, and refrigerate 8 hours or overnight.

Preheat oven to 400 degrees F (200 degrees C). Uncover the chilled bagel dish, and bake in the preheated oven 25 to 30 minutes, or until eggs are firm. Sprinkle with Parmesan cheese, and serve warm.

Autumn Cheesecake

Ingredients

1 cup graham cracker crumbs
1/2 cup finely chopped pecans
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/4 cup unsalted butter, melted
B
2 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
4 cups apples - peeled, cored and
thinly sliced
1/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, stir together the graham cracker crumbs, 1/2 cup finely chopped pecans, 3 tablespoons sugar, 1/2 teaspoon cinnamon and melted butter; press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes.

In a large bowl, combine cream cheese and 1/2 cup sugar. Mix at medium speed until smooth. Beat in eggs one at a time, mixing well after each addition. Blend in vanilla; pour filling into the baked crust.

In a small bowl, stir together 1/3 cup sugar and 1/2 teaspoon cinnamon. Toss the cinnamon-sugar with the apples to coat. Spoon apple mixture over cream cheese layer and sprinkle with 1/4 cup chopped pecans.

Bake in preheated oven for 60 to 70 minutes. With a knife, loosen cake from rim of pan. Let cool, then remove the rim of pan. Chill cake before serving.

Goat Cheese Pizzas

Ingredients

1 (11 ounce) log goat cheese, crumbled
1 (7 ounce) jar roasted red peppers, drained and chopped
1 cup chopped sun-dried tomatoes marinated in olive oil, drained
4 pita bread rounds
1 cup fresh basil leaves, torn
1/2 cup balsamic vinegar, or to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Separate the pita breads by cutting around the outer edge, and carefully prying the halves apart to make two rounds out of each one.

Place the separated pita rounds onto cookie sheets. Generously sprinkle goat cheese, roasted red peppers and sun-dried tomatoes onto each one.

Bake the pizzas for 16 minutes in the preheated oven, or until the crust is crisp. As soon as the pizzas come out of the oven, sprinkle with torn basil, and drizzle with balsamic vinegar. Cut into quarters, and serve hot or warm.

Guilt-Free Mac 'n' Cheese

Ingredients

1/2 cup fat-free milk
1 cup 1% cottage cheese
1/4 cup finely chopped onion
2 tablespoons grated Parmesan cheese
1/4 teaspoon salt
pepper to taste
3 cups cooked elbow macaroni
1/2 cup shredded reduced-fat Cheddar cheese, divided

Directions

In a blender, combine the milk, cottage cheese, onion, Parmesan cheese, salt and pepper; cover and process until smooth. Pour into a bowl; stir in the macaroni and 1/4 cup cheese.

Transfer to a 1-qt. baking dish coated with nonstick cooking spray. Sprinkle with remaining cheese. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 5-10 minutes longer or until edges are bubbly.

Cauliflower-Cheese Soup

Ingredients

3/4 cup water
1 cup cauliflower, chopped
1 cup cubed potatoes
1/2 cup finely chopped celery
1/2 cup diced carrots
1/4 cup chopped onion
1/4 cup butter
1/4 cup all-purpose flour
3 cups milk
salt and pepper to taste
4 ounces shredded Cheddar cheese

Directions

In a large saucepan, combine water, cauliflower, potatoes, celery, carrots, and onion. Boil for 5 to 10 minutes, or until tender. Set aside.

Melt butter in separate saucepan over medium heat. Stir in flour, and cook for 2 minutes. Remove from heat, and gradually stir in milk. Return to heat, and cook until thickened. Stir in vegetables with cooking liquid, and season with salt and pepper. Stir in cheese until melted, and remove from heat.

Layered Cheese Spread

Ingredients

2 cups shredded Cheddar cheese
1/2 cup sour cream
1/4 cup chopped green pepper
1/8 teaspoon hot pepper sauce
2 tablespoons minced fresh parsley
2 cups ground fully cooked ham
1 (8 ounce) can crushed pineapple, drained
1 (3 ounce) package cream cheese, softened
1 teaspoon ground ginger
Assorted crackers

Directions

Line a 9-in. x 5-in. x 3-in. loaf pan with plastic wrap. In a bowl, combine the cheddar cheese, sour cream, green pepper and hot pepper sauce. Spread into prepared pan; sprinkle with parsley; Refrigerate for 2 hours.

In a bowl, combine the ham, pineapple, cream cheese and ginger. Spread over cheese layer in pan. Refrigerate for 2 hours. Invert onto a serving platter; serve with crackers.

Cream Cheese and Ham Spread

Ingredients

1 (8 ounce) package cream cheese, softened
2 1/2 ounces sliced ham, chopped
2 green onions, chopped

Directions

In a medium-size mixing bowl, combine cream cheese, ham, and onions. Cover and refrigerate overnight before serving.

Cheese Puffs (Gougeres)

Ingredients

1 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon fresh ground black pepper
1/2 teaspoon dried thyme
1/2 teaspoon chili powder
1 pinch cayenne pepper
1 cup whole milk
1 stick butter (cut into 1/2 inch cubes)
6 large eggs (at room temperature)
1/2 cup grated Parmesan or Romano cheese
3/4 cup grated Gruyere cheese
1 ounce pepperoni, diced (optional)
2 tablespoons milk
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the flour with the salt, black pepper, thyme, chili powder, and cayenne pepper in a large bowl.

Put the milk and butter in a large saucepan and bring to a boil. When the butter melts, turn heat to low. Add the seasoned flour all at once. Stir vigorously with a wooden spoon until the dough forms a ball. Remove from heat.

Separate the white and yolk from one egg, reserving the yolk for glazing.

Put the dough into a large mixer bowl. Beat at medium speed for one minute. Then beat in one egg and the extra egg white. Beat until completely absorbed into the dough. Then add the remaining 4 eggs, one at a time, waiting each time until the previous egg is completely absorbed. After all 5 eggs (plus the one egg white) have been incorporated, the dough should be smooth and satiny.

Add the Parmesan and Gruyere cheeses, and pepperoni if you are using it. Incorporate thoroughly into the dough.

Use a pastry bag to pipe dough onto 2 ungreased baking sheets. You can also drop dough from a teaspoon. For tiny puffs, mounds should be about 1/2 inch in diameter. For small appetizers, mounds should be 1 inch in diameter. For puffs large enough for filling, mounds should be 1 1/2 inches in diameter. Keep the size of the puffs uniform so they bake properly. Space puffs about 1 inch apart.

Beat the remaining egg yolk with 2 tablespoons of milk to make a glaze. Lightly brush the tops of the puffs with glaze before baking. Sprinkle tops with your Parmesan cheese.

Bake in pre-heated oven for 10 minutes (5 minutes for tiny puffs). Reduce heat to 300 degrees F (150 degrees C). Bake 10 minutes more for tiny puffs; 15 to 20 minutes longer for medium or large puffs, or until puffs are golden brown. Test by removing a puff from the oven and breaking it open. The inside should be baked through. If it is still doughy or wet, bake another 5 minutes.

Remove pans from oven and leave puffs on pans until cool enough

Goat Cheese Risotto Balls

Ingredients

1 (5.5 ounce) package dry risotto mix
4 ounces goat cheese
1 tablespoon olive oil

Directions

Prepare risotto according to package directions. Chill in the refrigerator at least 1 hour, until cooled.

Roll risotto into 2 inch mounds. Place a marble-sized chunk of goat cheese on each mound. Press cheese chunks into mounds, then roll mounds around cheese, creating balls.

In a medium saucepan over medium heat, heat the oil and cook the risotto balls, turning occasionally, until evenly golden brown. Drain on paper towels and serve hot.

Blue Cheese Cole Slaw

Ingredients

1 (16 ounce) package shredded coleslaw mix
2 cups seedless red grapes, halved
1/2 cup shredded carrot
1 cup mayonnaise
1/4 cup prepared Dijon-style mustard
1/3 cup crumbled blue cheese
2 tablespoons white sugar
2 tablespoons cider vinegar

Directions

In a large bowl, whisk together the mayonnaise, mustard, cheese, sugar and vinegar. Add the coleslaw mix, grapes and carrots and stir until evenly coated. Chill until serving.

Manicotti with Cheese

Ingredients

1 (8 ounce) package manicotti pasta
2 cups whole milk ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 1/2 (32 ounce) jars spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and cool on waxed paper or aluminum foil to prevent the noodles from sticking together.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine ricotta cheese, mozzarella cheese, Parmesan cheese, parsley, salt and pepper; fill manicotti with cheese mixture.

In a 9x13 inch baking dish, spread a thin layer of spaghetti sauce on the bottom and arrange manicotti in a single layer; cover with remaining sauce. Cover dish with aluminum foil and bake in preheated oven for 40 minutes. Remove foil and bake for 15 minutes longer; serve.

Oklahoma Cheese Grits

Ingredients

6 cups water
1 1/2 cups quick-cooking grits,
dry
3/4 cup butter
1 pound processed cheese,
cubed
2 teaspoons seasoning salt
1 tablespoon Worcestershire
sauce
1/2 teaspoon hot pepper sauce
2 teaspoons salt
3 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium saucepan, bring the water to a boil. Stir in grits, and reduce heat to low. Cover, and cook 5 to 6 minutes, stirring occasionally. Mix in the butter, cheese, seasoning salt, Worcestershire sauce, hot pepper sauce, and salt. Continue cooking for 5 minutes, or until the cheese is melted. Remove from heat, cool slightly, and fold in the eggs. Pour into the prepared baking dish.

Bake 1 hour in the preheated oven, or until the top is lightly browned.

Garlic Cheese Logs

Ingredients

1 pound shredded sharp Cheddar cheese
1 (8 ounce) package cream cheese, softened
1 cup chopped pecans
2 tablespoons mayonnaise
2 tablespoons lemon juice
2 cloves garlic, chopped
1/2 teaspoon paprika

Directions

In a medium bowl, mix the Cheddar cheese, cream cheese, pecans, mayonnaise, lemon juice and garlic. Form into 2 or 3 logs. Sprinkle each log with paprika. Chill the logs until firm, about 2 hours.

Slice each log into rounds as needed, and serve with crackers.

Blueberry Cheesecake Pie

Ingredients

1 1/2 cups graham cracker crumbs
6 tablespoons butter, melted
1/2 cup white sugar
1 (8 ounce) package cream cheese
1/2 cup white sugar
2 eggs
1 quart fresh blueberries
1/2 cup water
1 cup white sugar
3 tablespoons cornstarch
1 (16 ounce) package frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine graham cracker crumbs, melted butter and 1/2 cup sugar. Press into the bottom of an 8x12 inch baking pan.

In a large bowl, combine cream cheese, eggs and 1/2 cup sugar. Beat until smooth. Spread cream cheese mixture over crust.

Bake at 350 degrees F (175 degrees C) for about 15 minutes.

For the blueberry filling: In a large sauce pan, combine blueberries, water, corn starch and 1 cup sugar. Cook and stir until thick.

Spread blueberry filling over baked cream cheese mixture. Let cool. Top with whipped topping. Refrigerate overnight before cutting into squares and serving.

Garlic Cheese Breadsticks

Ingredients

1 3/4 cups all-purpose flour
1/4 cup toasted wheat germ
1 (.25 ounce) package active dry yeast
1/2 teaspoon salt
1 cup water
1 2/3 tablespoons olive oil
1 tablespoon honey
2 tablespoons minced fresh parsley
1 tablespoon minced fresh basil
2 cloves garlic, minced
1/2 cup shredded part-skim mozzarella cheese
1/2 cup shredded Parmesan cheese

Directions

In a large mixing bowl, combine 1-1/2 cups flour, wheat germ, yeast and salt. In a saucepan, heat the water, 1 tablespoon oil and honey to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Stir in enough remaining flour to form a soft dough. Turn on to a lightly floured surface; knead until smooth and elastic, about 4-6 minutes. Cover and let rest for 10 minutes.

Roll into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan; press dough to edges of pan. Brush with remaining oil. Sprinkle with parsley, basil and garlic. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 425 degrees F for 10 minutes. Sprinkle with cheeses. Bake 3-5 minutes longer or until cheese is melted and bread is golden brown. Cut into 20 strips. Serve warm.

Crunchy Wasabi Cheese Balls

Ingredients

1 cup wasabi peas
1 (8 ounce) package cream cheese, softened
1 1/2 tablespoons snipped chives
1 1/2 teaspoons soy sauce
1/2 teaspoon ground black pepper

Directions

Grind wasabi peas in a food processor to pebble and sand texture (or place peas in a 1-quart freezer bag and crush them with a rolling pin). Place in a shallow pan.

Mix cream cheese, chives, soy and pepper with a fork until well-blended. (Peas and cream cheese mixture can be covered and refrigerated for 2 days.)

About 30 minutes before serving, use a 1 tsp. measuring spoon to drop cheese mixture into the pan of wasabi peas; roll into balls, coating each with ground peas. Place on a serving platter.

Giovanna's Yummy Cheese Onions

Ingredients

1/4 cup butter
6 large Vidalia onions, thinly sliced
1/4 cup butter
2 tablespoons all-purpose flour
1 teaspoon salt, or to taste
1/2 teaspoon ground black pepper
1 teaspoon dry mustard
1 cup milk
2 cups shredded Monterey Jack cheese
1/2 cup seasoned bread crumbs
butter flavored cooking spray

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Melt 1/4 cup of butter in a large skillet over medium-low heat. Add sliced onions, and cook until wilted and soft, but not browned. Set aside.

Melt the remaining butter in a saucepan over medium heat. Mix in the flour, salt, pepper, and dry mustard. Cook stirring for 2 minutes. Gradually whisk in milk, stirring constantly until thickened. Add cheese, and cook, stirring until melted. Set aside.

Spread half of the onions into the bottom of a 1 quart casserole dish or 11x7 baking dish. Spoon half of the sauce over the onions, then sprinkle with half of the bread crumbs. Repeat layering, and spray the top layer of bread crumbs with cooking spray.

Bake uncovered for 25 minutes in the preheated oven, then turn on the broiler, and broil for 1 minute, until the top is golden brown.

Cream Cheese Pound Cake III

Ingredients

1 (8 ounce) package cream cheese
1 1/2 cups butter
3 cups white sugar
6 eggs
3 cups all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (160 degrees C) grease and flour a 10 inch tube pan.

In a large bowl, cream butter and cream cheese until smooth. Add sugar gradually and beat until fluffy.

Add eggs two at a time, beating well with each addition. Add the flour all at once and mix in. Add vanilla.

Pour into a 10 inch tube pan. Bake at 325 degrees F (160 degrees C) for 1 hour and 20 minutes. Check for doneness at 1 hour. A toothpick inserted into center of cake will come out clean.

The Perfect Cream Cheese Pie Crust

Ingredients

1 (8 ounce) package cream cheese, softened
2 cups butter, softened
1 pinch salt
6 cups all-purpose flour

Directions

Cream together the cream cheese, butter, and salt in a large mixing bowl until evenly blended. Mix in the flour until a dough forms; divide into 6 balls. Use immediately or wrap tightly and freeze until needed.

Asparagus Cheese Strata Main Dish

Ingredients

1 1/2 pounds fresh asparagus, cut into 2 inch pieces
3 tablespoons butter or margarine, melted
1 (1 pound) loaf sliced bread, crusts removed
3/4 cup shredded Cheddar cheese, divided
2 cups cubed cooked ham
6 eggs
3 cups milk
2 teaspoons dried minced onion
1/2 teaspoon salt
1/4 teaspoon dry mustard

Directions

In a saucepan, cover asparagus with water; cover and cook until just tender but still firm. Drain and set aside. Lightly brush butter over one side of bread slices. Place half of the bread, buttered side up, in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with 1/2 cup cheese. Layer with asparagus and ham. Cover with remaining bread, buttered side up. In a bowl, lightly beat eggs; add milk, onion, salt and mustard; pour over bread. Cover and refrigerate overnight. Bake, uncovered, at 325 degrees F for 50 minutes. Sprinkle with the remaining cheese. Return to the oven for 10 minutes or until cheese is melted and a knife inserted near the center comes out clean.

Joey's Cheesecake

Ingredients

1 (9 inch) prepared graham cracker crust
2 (8 ounce) packages lowfat cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (8 ounce) container blueberry flavored yogurt

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, beat the cream cheese, sugar and vanilla until smooth. Beat in eggs, one at a time. Stir in yogurt. Pour filling into crust.

Bake in the preheated oven for 30 to 40 minutes, or until filling is set. Refrigerate at least 4 hours before serving.

Sausage Cheese Dip

Ingredients

1 pound ground pork sausage
1 (2 pound) loaf processed
cheese, cubed
1 (8 ounce) container sour cream
1 (10 ounce) can diced tomatoes
with green chile peppers, drained
2 green onions, chopped

Directions

Place ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

In a medium saucepan over medium heat, melt processed cheese.

Drain sausage and mix in a medium bowl with the melted processed cheese, sour cream, diced tomatoes with green chile peppers and green onions.

Chocolate Chip Cheesecake II

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1/4 cup all-purpose flour
3 eggs
1/2 cup sour cream
1 teaspoon vanilla extract
1 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine cookie crumbs and butter. Press onto bottom of 9 inch springform pan. Bake in preheated oven for 10 minutes.

In large bowl combine cream cheese, sugar, and flour. Mix at medium speed until well blended. Stir in eggs one at a time. Blend in sour cream and vanilla. Stir in chocolate chips. Pour batter over baked crust.

Bake in preheated oven for 55 minutes. Allow to cool completely before removing from pan. Store in refrigerator.

Pear and Gorgonzola Cheese Pizza

Ingredients

1 (16 ounce) package refrigerated pizza crust dough
4 ounces sliced provolone cheese
1 Bosc pear, thinly sliced
2 ounces chopped walnuts
2 1/2 ounces Gorgonzola cheese, crumbled
2 tablespoons chopped fresh chives

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place pizza crust dough on a medium baking sheet. Layer with Provolone cheese. Top cheese with Bosc pear slices. Sprinkle with walnuts and Gorgonzola cheese.

Bake in the preheated oven 8 to 10 minutes, or until cheese is melted and crust is lightly browned. Remove from heat. Top with chives and slice to serve.

Cheese and Bacon-Stuffed Pasta Shells

Ingredients

1 (8 ounce) package jumbo pasta shells
1 tablespoon olive oil
4 slices smoked bacon, chopped
1 small onion, chopped
1 clove garlic, minced
1 cup fresh bread crumbs
1 (8 ounce) package cream cheese, softened
1/4 cup chopped fresh parsley
ground black pepper to taste
3 cups tomato puree
1 teaspoon chopped fresh rosemary
5 ounces fresh Buffalo mozzarella

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, about 8 minutes. Drain, and cool.

Heat olive oil in a skillet over medium heat. Cook the bacon, onion, and garlic until bacon starts to crisp and onion and garlic have softened, about 5 minutes. Remove from heat and drain.

Mix the bread crumbs, cream cheese, parsley, and the bacon mixture in a large bowl; season with pepper to taste.

Pour the tomato puree into a large, shallow casserole dish; stir in the rosemary.

Spoon the bacon and breadcrumb mixture equally into the pasta shells. Arrange the stuffed shells in the casserole dish. Coarsely chop the mozzarella and scatter over the pasta shells. Bake in preheated oven until cheese is melted and sauce bubbles, about 30 minutes.

Eggnog Cheesecake I

Ingredients

1/4 cup butter, melted
1 1/4 cups vanilla wafer crumbs
1/4 cup white sugar
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3 eggs
1/4 cup dark rum
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1 tablespoon cornstarch
1 cup water
2 tablespoons butter, melted
1/3 cup packed light brown sugar
2 tablespoons dark rum
1/2 cup chopped pecans

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large bowl, combine 1/4 cup butter, wafer crumbs, and white sugar. Press firmly on the bottom of a 9 inch springform pan.

In a large bowl, beat the cream cheese until fluffy. Gradually beat in the sweetened condensed milk until smooth. Mix in the eggs. Stir in 1/4 cup rum, vanilla extract, and nutmeg. Pour into the prepared pan.

Bake in preheated oven for 40 to 50 minutes, or until center of cake springs back when lightly touched. Allow to cool, then chill.

To Make The Pecan Caramel Sauce: In a small bowl, dissolve the cornstarch in 1 cup of water. In a medium saucepan, melt 2 tablespoons butter. Stir in brown sugar and the cornstarch mixture. Bring to a boil, stirring constantly. Reduce heat, and simmer for 10 minutes. Remove from heat, and add 2 tablespoons dark rum. Allow to cool. Just before serving, stir the pecans into the sauce.

Remove the sides of the springform pan from the cooled cheesecake. Serve with the Pecan Caramel Sauce.

Cottage Cheese Rolls

Ingredients

1 cup boiling water
1/2 cup mashed potato flakes
1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1/4 cup sugar
1 teaspoon salt
2 eggs
2 tablespoons vegetable oil
1 cup small curd cottage cheese
4 cups all-purpose flour
Sesame seeds

Directions

In a bowl, combine the boiling water and potato flakes; mix well. Cool for 10 minutes. Meanwhile, in a mixing bowl, dissolve yeast in warm water. Beat in the sugar, salt, 1 egg and oil until blended. Stir cottage cheese into the potatoes; add to yeast mixture and mix well. Beat in 3 cups flour until smooth. Stir in enough remaining flour to form a soft dough.

Turn dough onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface. Divide into 24 pieces; shape each into a ball. Place 3 in. apart on greased baking sheets. Cover and let rise until doubled, about 45 minutes. Beat remaining egg; brush over dough. Sprinkle with sesame seeds if desired. Bake at 350 degrees F for 16-18 minutes or until golden brown. Remove from pans to wire racks.

Easy No-Boil Macaroni and Cheese

Ingredients

2 cups uncooked elbow macaroni
1 pound shredded Cheddar
cheese
1 (12 ounce) container small curd
cottage cheese
4 tablespoons butter
water to cover
bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a deep 2 quart casserole dish.

Mix macaroni, cheese, and cottage cheese in a large bowl. Pour water into the dish just to cover noodles and cheese. Dot with butter. Sprinkle bread crumbs evenly over top.

Bake until macaroni is tender, and cheese is melted, about 1 hour.

Bacon Cheese Fries

Ingredients

1 (32 ounce) package frozen French fries
1 cup shredded Cheddar cheese
1/2 cup thinly sliced green onions
1/4 cup cooked crumbled bacon
Ranch salad dressing

Directions

Cook French fries according to package directions. Place fries on a broiler-safe dish or platter. Sprinkle with cheese, onions and bacon. Broil for 1-2 minutes or until cheese is melted. Serve with ranch dressing.

Best Ever Cheese Bread

Ingredients

1 French baguette
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
1 cup mayonnaise
3 green onions, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the French baguette in half lengthwise.

In a medium bowl, mix the Monterey Jack cheese, Cheddar cheese, mayonnaise and chopped green onions. Spread the mixture evenly over the bread halves.

Bake in the preheated oven 15 minutes, or until the cheese is melted.

Romaine With Apple, Pecans and Blue Cheese

Ingredients

Blue Cheese Dressing

1/3 cup blue cheese
2 tablespoons white vinegar
1 teaspoon Dijon mustard
1/3 cup orange juice
8 ounces plain non-fat yogurt

Salad

4 1/2 cups hearts of romaine
lettuce, torn into pieces
1 large unpeeled apple, chopped
1 Hass avocado, cubed
1/2 cup chopped red onions
1/4 cup toasted pecan pieces

Directions

In a small bowl, mash cheese with a fork. Add vinegar, mustard, juice and yogurt; stir to combine thoroughly.

In a large bowl, combine salad ingredients. Toss with 1/2 cup Creamy Blue Cheese Dressing.

Chunky Cheesecake Brownies

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1 egg
1 cup semisweet chocolate chips
1/4 cup butter
1 cup semisweet chocolate chips
1/2 cup white sugar
2 eggs
2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.

Combine cream cheese with 1/4 cup sugar and 1 egg in a mixing bowl; beat until smooth. Stir 1 cup chocolate chips into the cream cheese mixture. Set aside.

Fill a saucepan with water and bring to a boil. Turn the heat off, and set a heatproof mixing bowl over the water. In the mixing bowl, combine butter with the remaining cup of chocolate chips; stir until just melted and blended together. Stir in the remaining 1/2 cup sugar and 2 eggs, then sift together flour, baking powder, and salt; stir into chocolate until evenly blended.

Pour half of the batter into the prepared baking pan. Spread the cream cheese mixture over the chocolate layer. Top with remaining chocolate mixture (this doesn't need to completely cover the cream cheese layer). Using a knife, swirl the top chocolate layer into the cream cheese to make a marble pattern.

Bake in preheated oven at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until top is crinkled and edges pull away from sides of the pan. Cool thoroughly. Cut into 12 to 16 squares. Store in the refrigerator or freeze.

Nacho Cheese Sauce

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
7 slices processed American
cheese
1/2 teaspoon salt

Directions

In a medium saucepan over medium heat, melt butter and stir in flour. Pour in the milk and stir until the mixture thickens. Stirring constantly, mix in cheese and salt. Continue to cook and stir until cheese has melted and all ingredients are well blended, about 15 minutes.

Deep Fried Cheese Curds

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 eggs, beaten
1/2 cup milk
1 pound cheese curds
1 quart oil for frying

Directions

In a medium bowl, sift together the flour, baking powder, and salt. Stir in the eggs and milk. Mix until smooth. Add more milk for a thinner batter. Coat the cheese curds with the batter.

Heat the oil in a large, heavy skillet over medium heat. Fry the coated cheese curds approximately 1 minute each, until golden brown. Drain on paper towels.

Cream Cheese Bread

Ingredients

1/3 cup milk
1 cup cream cheese, diced
1/4 cup margarine
1 egg
3 tablespoons white sugar
1 teaspoon salt
3 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the White Bread and Light crust settings.

Lemon Cheesecake Squares

Ingredients

3/4 cup shortening
1/3 cup packed brown sugar
1 1/4 cups all-purpose flour
1 cup rolled oats
1/4 teaspoon salt
1/2 cup seedless raspberry jam

FILLING:

4 (8 ounce) packages cream cheese, softened
1 1/2 cups sugar
1/4 cup all-purpose flour
4 eggs
1/3 cup lemon juice
4 teaspoons grated lemon peel

Directions

In a mixing bowl, cream shortening and brown sugar. Combine the flour, oats and salt; gradually add to creamed mixture. Press dough into a greased 13-in. x 9-in. x 2-in. baking dish. bake at 350 degrees F for 15-18 minutes or until golden brown. Spread with jam.

For filling, beat the cream cheese, sugar and flour until fluffy. Add the eggs, lemon juice and peel just until blended. Carefully spoon over jam. Bake at 350 degrees F for 30-35 minutes or until center is almost set. Cool on a wire rack. Cover and store in the refrigerator.

Beer Cheese Soup II

Ingredients

1 tablespoon margarine
1/2 cup chopped onion
1/2 teaspoon minced garlic
1 teaspoon Worcestershire sauce
1 (12 fluid ounce) can or bottle
light beer
1 (14.5 ounce) can chicken broth
3 tablespoons cornstarch
2 cups half-and-half
2 cups shredded sharp Cheddar
cheese

Directions

Melt the butter or margarine in a 4 1/2 quart soup pot over medium heat. Add the onion, garlic and Worcestershire sauce and stir well. Add the beer and raise the heat to high and boil for 3 minutes to evaporate the alcohol. Add the chicken broth and bring the soup back to a boil. Lower the heat to medium-low and simmer.

Combine the cornstarch with 3 tablespoons water and stir until smooth. Set aside.

Add the half-and-half and shredded cheese to the soup. Stir constantly until the cheese melts. Then stir in the cornstarch mixture. Stir constantly until the soup is thick, about 2 minutes. Serve garnished with bacon bits.

PHILADELPHIA Chocolate-Vanilla Swirl

Ingredients

20 OREO Cookies, crushed
3 tablespoons butter, melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
1 teaspoon vanilla
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
6 squares BAKER'S Semi-Sweet
Chocolate, melted, cooled

Directions

Mix cookie crumbs and butter; press onto bottom of foil-lined 13x9-inch pan. Bake 10 minutes.

Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing after each just until blended.

Reserve 1 cup batter. Stir chocolate into remaining batter; pour over crust. Top with spoonfuls of reserved plain batter.

Swirl batters with knife. Bake 40 min. or until center is almost set. Cool. Refrigerate 4 hours.

Banana Cream Cheesecake

Ingredients

Crust:

1 1/4 cups vanilla wafer crumbs
1/2 cup ground walnuts
5 tablespoons butter, melted

Filling:

4 (8 ounce) packages cream cheese, room temperature
1 1/8 cups white sugar
3 tablespoons all-purpose flour
4 eggs
1 cup sour cream
2 ripe bananas, mashed
1/4 cup banana liqueur
1 1/2 teaspoons vanilla extract

Topping:

1 1/2 teaspoons unflavored gelatin
3 tablespoons cold water
1 cup milk
1/3 cup white sugar
4 egg yolks
2 teaspoons vanilla extract
1 1/2 cups heavy cream, chilled
12 vanilla wafer cookies

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the sides of a 9 inch springform pan. In a medium bowl, mix together the vanilla wafer crumbs, ground walnuts, and melted butter. Press into the bottom of the prepared pan.

In a large bowl, stir cream cheese to soften. Mix together 1 1/8 cup sugar and flour; stir into the cream cheese until smooth. Stir in eggs, one at a time, mixing until well blended after each one. Stir in sour cream, mashed banana, banana liqueur, and 1 1/2 teaspoons of vanilla. Pour over the crust in the springform pan.

Cover the bottom of the outside of the cheesecake pan with aluminum foil to prevent water from the water bath from seeping in. Place springform pan inside a larger pan. Place the whole thing into the preheated oven, and fill the outer pan with hot water.

Bake for 45 minutes in the preheated oven. After the time is up, turn the oven off, but leave door closed. Leave cheesecake in the unopened oven for 1 hour. Before removing from the water bath. Run a knife around the outer edge of the cake to keep it from shrinking away from the center and cracking. Let cool to room temperature, then refrigerate until chilled, at least 3 hours, or overnight.

In a small bowl, sprinkle the unflavored gelatin over the cold water, and set aside to soften. Heat milk in a small saucepan over medium-low heat until hot but not boiling. Meanwhile, whisk together 1/3 cup sugar and egg yolks until smooth and frothy. Whisk about 1/3 of the hot milk into the egg yolk mixture, then pour the yolk mixture into the pan with the remaining milk. Cook over low heat, stirring constantly with a spatula, making sure that the mixture does not burn on the bottom, until it is thick enough to coat the back of a metal spoon. Remove from the heat. Stir the softened gelatin into the hot pastry cream until dissolved, then stir in vanilla. Pour into a bowl, place a sheet of plastic wrap directly on the surface, and refrigerate until cooled, about 1 hour.

When the pastry cream is cooled, whip heavy cream just past soft peaks. Stir pastry cream to soften, then fold in the whipped cream. Place vanilla wafers on top of the cooled cheesecake, then spread the vanilla cream over the entire top. Chill until serving. Run a wet knife around the outer edge of the cake before removing the sides for a cleaner look.

My Mother-in-Law's Cheese Sauce...ssshh Don't

Ingredients

2 tablespoons butter or margarine
4 cups milk
1/2 teaspoon minced garlic
1/2 teaspoon minced onion
1 tablespoon cornstarch
1 tablespoon cold water
16 slices American cheese

Directions

In a medium saucepan, bring butter, milk, minced garlic, and minced onion to a low boil, stirring frequently. Dissolve cornstarch in 1 tablespoon water and whisk into milk mixture. Continue stirring vigorously until desired thickness.

When milk mixture is thick enough, tear cheese slices into pieces and slowly stir them into the sauce, melting gradually, until desired cheesiness. Serve over your favorite pasta, vegetable, or side dish.

Ethiopian Spiced Cottage Cheese with Greens

Ingredients

1 (16 ounce) package cottage cheese
3 cloves garlic, minced
1/2 teaspoon cardamom
3 teaspoons grated fresh ginger
1/8 teaspoon ground cloves
2 tablespoons margarine
1/4 cup finely chopped onion
1 green chile pepper, chopped
2 pounds fresh collard greens, cut into 2-inch pieces

Directions

In a bowl, stir together cottage cheese, 1 clove minced garlic, cardamom, 1 teaspoon ginger, and ground cloves. Cover, and set aside.

Heat margarine in a large skillet or Dutch oven over medium heat. Stir in onions, 2 cloves of minced garlic, 2 teaspoons of fresh ginger, and chile peppers; and cook until onions are soft. Stir in greens, and cook until wilted. Drain, and serve over cottage cheese mixture.

Cheeseburger and Fries Casserole

Ingredients

2 pounds lean ground beef
1/2 medium onion, chopped
salt and pepper to taste
garlic powder to taste
1 (10.75 ounce) can condensed
golden mushroom soup
1 (10.75 ounce) can condensed
Cheddar cheese soup
1 (16 ounce) package frozen
French fries
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Combine the ground beef and onion in a skillet over medium-high heat. Cook, stirring occasionally until beef is no longer pink, and the onion is translucent. Drain off excess grease, and season with salt, pepper and garlic powder.

Return to the heat, and stir in the golden mushroom and cheese soups until well blended. Heat through, and remove from stove. Transfer the mixture to a 9x13 inch baking dish. Cover the ground beef mixture with a layer of frozen French fries.

Bake for 25 to 30 minutes in the preheated oven. When the fries are golden brown, remove the casserole from the oven, and sprinkle cheese over the top. Return to the oven, and bake just until cheese has melted.

Ricotta Cheese Cookies

Ingredients

2 cups white sugar
1 cup butter, softened
15 ounces ricotta cheese
2 teaspoons vanilla extract
2 eggs
4 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
1 1/2 cups confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a large bowl, with the mixer a low speed, beat the sugar and butter until combined. Increase speed to high and beat until light and fluffy (about 5 minutes). Reduce speed to medium and beat in the ricotta, vanilla and eggs.

Reduce speed to low. Add flour, baking powder and salt; beat until dough forms.

Drop dough by level tablespoons, about 2 inches apart; onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for about 15 minutes or until cookies are very lightly golden (cookies will be soft). With spatula, remove cookies to wire rack to cool.

When cookies are cool, prepare icing. In small bowl, stir confectioners' sugar and milk until smooth. With small spreader, spread icing on cookies; place a candied cherry piece on top of each cookie or sprinkle with colored sugar or candy sprinkles.

Cheese Fritters

Ingredients

1 cup drained cottage cheese
1 egg
1/4 cup half-and-half
1 cup all-purpose flour
1 3/4 teaspoons baking powder
1/4 teaspoon salt
2 tablespoons white sugar
1 teaspoon ground nutmeg
2 cups vegetable oil
3 tablespoons confectioners' sugar

Directions

In a medium bowl, beat the cottage cheese and egg together. Stir in the half-and-half, flour, baking powder, salt, sugar and nutmeg. Mix until just combined.

Fill a deep pot to the 2 inch mark with oil. Heat to 375 degrees F (190 degrees C). Drop batter by rounded tablespoons into the hot oil. Fry until golden brown on all sides about 3 to 4 minutes. Drain on paper towels and sprinkle with confectioners' sugar. Serve hot!

Cheese Easy Squares

Ingredients

1/3 cup grated Parmesan cheese
1/3 cup mayonnaise
1/3 onion, grated, juice reserved
1 (1 pound) loaf cocktail rye bread

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the Parmesan cheese, mayonnaise, onion and reserved onion juice in a blender or food processor. Blend thoroughly. Spread the mixture evenly on slices of cocktail rye bread.

Place cocktail rye bread slices on a large baking sheet. Bake in the preheated oven 10 minutes, or until lightly toasted.

Puffed Cauliflower Cheese

Ingredients

1 medium head cauliflower,
broken into small florets
1/4 cup butter
2 teaspoons all-purpose flour
1 cup milk
salt and pepper to taste
1/4 cup fine dry bread crumbs
3 egg yolks
3 egg whites
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the cauliflower florets in a saucepan with about 2 inches of water. Bring to a boil, and cook for about 8 minutes, or until tender. Drain, and set aside.

Melt the butter in a small pan. Stir in the flour, and cook over low heat for 2 minutes. Gradually stir in the milk, and bring to a boil. Season with salt and pepper, and stir in most of the bread crumbs. Remove from the heat, and stir in the egg yolks, cheese, and finally cauliflower.

Whip the egg whites in a large glass or metal bowl until stiff. Fold the cauliflower mixture into the egg whites. Transfer to a ceramic or glass 2 quart casserole dish. Sprinkle the remaining bread crumbs on top.

Bake for 30 minutes in the preheated oven, or until puffed and golden.

Easy Mandarin Orange Cheesecake

Ingredients

CRUST:

1 cup graham cracker crumbs

1/4 cup sugar

1/4 cup butter or margarine,
melted

FILLING:

2 (8 ounce) packages cream
cheese, softened

1 cup sugar

1/4 cup frozen orange juice
concentrate, thawed

2 teaspoons orange extract

1 cup whipping cream, whipped

2 teaspoons grated orange peel

1 (11 ounce) can mandarin orange
sections, drained and patted dry

Directions

Combine crust ingredients and press into the bottom of a 9-in. pie plate. Bake at 350 degrees F for 6-8 minute or until lightly browned. Cool. Meanwhile, for filling, beat cream cheese and sugar in a mixing bowl until light and fluffy. Add concentrate and extract; beat well. Fold in whipped cream, and orange peel if desired. Spread evenly into crust. Arrange oranges in decorative design on top of filling. Chill at least 3 hours.

Lobster Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1 (2 pound) lobster, split
2 tablespoons butter
1 small onion, diced
1 clove garlic, minced
1 shallot, chopped
10 black peppercorns
2 cups milk
5 tablespoons butter
5 tablespoons all-purpose flour
1 pound shredded Gruyere cheese
3 cups shredded Cheddar cheese
1 cup grated Romano cheese
kosher salt and pepper to taste
3 tablespoons panko bread crumbs

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Reserve about 2 cups of the hot pasta water, then drain the pasta in a colander set in the sink, and rinse with cold water to cool. Set aside.

Return the pasta water to the large pot, and place the lobster halves in the pot, cut-side up. Return the water to a boil, then reduce heat to medium-low, cover, and steam the lobster just until the meat firms and turns opaque, about 3 minutes. Remove the lobster and allow to cool for a few minutes, then remove the meat and cut into bite sized pieces. Reserve the shells.

Melt 2 tablespoons of butter in a saucepan over medium heat. Stir in the onion and cook until the onion has softened and turned translucent, about 5 minutes; scrape the onions into a small bowl and set aside. Place the reserved lobster shells, garlic, shallots, peppercorns, and milk into the saucepan. Bring to a gentle simmer over medium heat, and cook for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Melt 5 tablespoons of butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 10 minutes. Strain the milk through a mesh sieve. Gradually whisk the milk into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes.

Stir the Gruyere, Cheddar, and Romano cheeses into the thickened milk mixture until melted and smooth. Season to taste with salt and pepper, then stir in the reserved lobster, onions, and macaroni. Pour the macaroni into a 4 quart casserole and smooth the top. Sprinkle evenly with the panko crumbs.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 8 to 12 minutes.

Lemon Ricotta Cheesecake Squares

Ingredients

2 pounds ricotta cheese
3/4 cup sugar
3 eggs, slightly beaten
1 tablespoon grated lemon rind
1 (18.25 ounce) package pudding-
style lemon cake mix
1/4 cup fresh lemon juice
confectioners' sugar

Directions

Combine ricotta, sugar, eggs and lemon rind; set aside. In another bowl, mix cake mix according to package directions, substituting lemon juice for 1/4 cup of the water called for. Pour batter into greased and floured 13-in.x 9-in. x 2-in. baking pan; spoon ricotta mixture carefully on top. Bake at 350 degrees F for 60-65 minutes or until lightly browned. Cool cake. Store in refrigerator 4 hours before serving. Sift confectioners' sugar over top before cutting into squares. Serve chilled; refrigerate leftovers.

Pistachio Cream Cheese Fingers

Ingredients

1 cup butter, softened
1 cup white sugar
1 (8 ounce) package cream cheese, softened
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 (3 ounce) package instant pistachio pudding mix
1 teaspoon baking powder
1/2 teaspoon salt
3 (1 ounce) squares semisweet chocolate
1 teaspoon shortening

Directions

In a large bowl, cream together the butter, sugar, and cream cheese until light and fluffy. Beat in the egg and vanilla. Combine the flour, dry pudding mix, baking powder, and salt; stir into the creamed mixture. Cover dough, and refrigerate for at least one hour for easier handling.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Shape teaspoonfuls of dough into finger shapes, about 1 1/2 inches long. Place cookies on prepared cookie sheets.

Bake for 9 to 12 minutes in the preheated oven, or until set and very lightly browned on bottoms. Cool completely on a wire rack.

In small saucepan over low heat, melt together chocolate and shortening, stirring constantly until smooth and well blended. Drizzle a small amount of chocolate over each cookie. Allow the chocolate to set before storing.

Cottage Cheese Pancakes

Ingredients

1 cup cottage cheese
1/3 cup all-purpose flour
2 tablespoons vegetable oil
3 eggs, lightly beaten
cooking spray

Directions

Combine cottage cheese, flour, oil, and eggs in a large bowl.

Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/3 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

Rich Cheese Pie

Ingredients

1 1/2 cups shredded Cheddar cheese
4 eggs
1 cup heavy cream
1 cup milk
3 drops hot sauce
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C). Spread shredded cheese in the bottom of pie crust.

In a large bowl, combine eggs, cream and milk. Season with hot sauce, salt, pepper and paprika. Pour filling over shredded cheese in the pie crust.

Bake in the preheated oven for 40 to 50 minutes, or until golden brown. Cool 10 minutes before serving.

Blue Cheese Coleslaw

Ingredients

1 (16 ounce) package shredded coleslaw mix
2 cups seedless red grapes, halved
1/2 cup shredded carrot
1 cup mayonnaise
1/4 cup prepared Dijon-style mustard
1/3 cup crumbled blue cheese
2 tablespoons SPLENDAB® No Calorie Sweetener, Granulated
2 tablespoons cider vinegar

Directions

In a large bowl, whisk together the mayonnaise, mustard, cheese, SPLENDAB® Granulated Sweetener, and vinegar. Add the coleslaw mix, grapes, and carrots and stir until evenly coated. Chill until serving.

Apple Blue Cheese Salad

Ingredients

1 Granny Smith apple, cored and julienned
1 cup balsamic vinaigrette salad dressing
1 cup crumbled blue cheese
1/2 cup chopped pecans
4 slices turkey bacon
6 cups torn romaine lettuce

Directions

Place the julienned apple into a bowl with the balsamic vinaigrette. Refrigerate for at least one hour to marinate.

Cook bacon in the microwave or in a skillet over medium-high heat until browned. Drain, and crumble.

In a salad bowl, combine the blue cheese, pecans, bacon and romaine lettuce, and toss to blend. When ready to serve, pour the apples and dressing over the top.

Chocolate Mint Cheese Pie

Ingredients

1 (6 ounce) package chocolate covered creamy mints
4 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

With an electric mixer beat the cream cheese and sugar until smooth. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Pour filling into the crust.

Chop frozen Junior Mints and sprinkle over top of filling. Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes or until just set. Cool on wire rack, then chill for several hours or overnight. Serves about 8.

Durian Puree Cheesecake

Ingredients

12 ounces cream cheese, room temperature
7 fluid ounces sweetened condensed milk
1/4 cup pureed fresh durian
2 eggs
1/2 cup sour cream
1 teaspoon vanilla extract
1 tablespoon durian or banana extract
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 325 degrees F (170 degrees C).

If not using canned or frozen durian puree, cut into husk of a durian fruit and remove one segment of the pulpy inner flesh. Place in a bowl and use a fork to mash the flesh. Reserve 1/4 cup.

Beat the cream cheese until fluffy. Add the condensed milk and continue beating until smooth. Beat in pureed durian, eggs, sour cream, vanilla extract, and durian or banana extract. Pour the batter into prepared graham cracker crust.

Bake 1 hour or until filling is set and edges are lightly browned. Serve warm or chill overnight in the refrigerator.

Baked Macaroni and Cheese II

Ingredients

1 pound macaroni
1 (11 ounce) can condensed
cream of Cheddar cheese soup
1 1/2 cups milk
14 ounces extra sharp white
Cheddar cheese, shredded,
divided
1 (14.5 ounce) can stewed
tomatoes
1/4 cup dry bread crumbs

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large saucepan over low heat, warm soup and add milk; stir. Add 1/4 of cheese to soup and remove mixture from heat when cheese is melted.

Preheat oven to 400 degrees F (200 degrees C).

Add macaroni and tomatoes to soup; stir and pour into a 9x13 inch baking dish. Cover with bread crumbs and remaining cheese.

Bake in preheated oven for 25 to 40 minutes or until the cheese is a golden brown; serve.

Baked Cheesecake Squares

Ingredients

1/3 cup shortening
1/3 cup packed brown sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
6 1/2 tablespoons cream cheese
1 egg
2 tablespoons milk
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F. Grease 8 inch square baking pan.

To make the crust: In a large bowl, cream shortening and brown sugar. Gradually blend in flour and walnuts. Mixture will be crumbly.

Set aside one cup of crust mixture. Press the rest of the mixture into the bottom of baking pan. Bake for 15 minutes.

To make filling: in a large bowl, beat the cream cheese and sugar. Add in egg, milk, lemon juice and vanilla until well blended.

Spread the filling over warm crust. Sprinkle top with remaining crust mixture. Bake for another 25 to 28 minutes. Let cool on wire racks before cutting.

Linda's Blue Cheese Dressing

Ingredients

- 1 cup mayonnaise
- 1 cup sour cream
- 1 cup buttermilk
- 4 ounces blue cheese, crumbled
- 1 tablespoon hot pepper sauce
- 1 teaspoon garlic powder
- 1 tablespoon Worcestershire sauce
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon dried parsley

Directions

Wisk together the mayonnaise, sour cream, buttermilk, hot sauce, garlic powder, Worcestershire sauce, parmesan cheese and parsley flakes. Add blue cheese, mix and refrigerate until chilled.

Coffee Liquor Chocolate Cheesecake

Ingredients

12 ounces cream cheese
1/2 cup white sugar
3 eggs, room temperature
3 (1 ounce) squares milk chocolate, coarsely chopped
7 tablespoons heavy whipping cream
2 tablespoons coffee flavored liqueur
1/2 cup whipped cream
1/2 (1 ounce) square semisweet chocolate, grated

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a mixing bowl blend cream cheese and sugar until smooth. Beat in the eggs, one at a time. Mix in 3 tablespoons whipping cream and the coffee-flavored liquor. Pour into an 8 inch glass pie pan.

In a small saucepan, melt the chocolate with remaining 4 tablespoons whipping cream.

Drizzle chocolate in a spiral pattern over filling. Stir lightly with tip of table knife to achieve a marbling effect. Set the pie pan in a larger pan with water that comes halfway up side of pie pan.

Bake at 300 degrees F (150 degrees C) until firm in the center, about 55 minutes. Cool completely and refrigerate, covered with plastic wrap, overnight. Garnish with whipped cream piped or dolloped around edges and shaved chocolate in center.

Wasabi and Shrimp Cheese Ball

Ingredients

2 (8 ounce) packages fat-free cream cheese, softened
1 tablespoon low-sodium soy sauce
1 (4 ounce) can sliced water chestnuts, drained and chopped
1 (4.25 ounce) can tiny shrimp, drained and chopped
2 tablespoons wasabi paste, or to taste
1 cup toasted sesame seeds, divided

Directions

In a medium bowl, mix together the cream cheese, soy sauce, water chestnuts, shrimp, and 1 tablespoon of sesame seeds. Gradually stir in wasabi paste until you reach the desired amount of spice. Cover and refrigerate for one hour.

Remove the cheese mixture from the refrigerator, and shape into a ball. Roll in the remaining sesame seeds to cover. Refrigerate until ready to serve.

Leek and Cheese Quiche

Ingredients

2 tablespoons butter
2 cups sliced leeks
1 (9 inch) frozen pie crust, thawed
1 cup shredded Swiss cheese
1/4 cup grated Romano cheese
1 tablespoon all-purpose flour
4 eggs
1 3/4 cups heavy cream
1 tomato, thinly sliced
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

Melt the butter in a skillet over medium heat, and saute the leeks until tender. Spread evenly over the bottom of the pie crust.

In a bowl, toss together the Swiss cheese, Romano cheese, and flour. Spread over the leeks.

In a separate bowl, beat together the eggs and heavy cream. Pour over the cheese layer in the pie crust. Top with the tomato slices, and season with salt and pepper.

Bake 15 minutes in the preheated oven. Reduce heat to 325 degrees F (165 degrees C), and continue baking 30 minutes, until the crust is lightly browned and a knife inserted in the center of the quiche comes out clean.

Kartoshnik with Cheese and Onions

Ingredients

3 large potatoes, peeled and quartered
5 eggs
1/4 cup heavy whipping cream
3/4 teaspoon salt
3/4 cup shredded sharp Cheddar cheese
3/4 cup shredded Swiss cheese
1/2 onion, chopped
3 teaspoons baking powder
1/2 cup butter, melted
1/2 cup sour cream
1/2 cup chopped green onions

Directions

In a medium pot, add potatoes, cover with water and boil until cooked. When done, drain water and discard. Mash potatoes and set aside.

Preheat oven to 450 degrees F (230 degrees C). Prepare a 9x9-inch oven-proof baking dish by spraying with a no-stick vegetable spray or rub inside with butter or margarine.

In a separate bowl, beat eggs, add whipping cream and salt, and whisk until blended. Add mashed potatoes and mix until well blended. Add both cheeses and onions and stir well. Add baking powder and mix well. Pour potato mixture into prepared baking dish and level.

Bake at 450 degrees F (230 degrees C) for 35 minutes or until top has a nice light brown color. Remove from oven and let cool for 5 minutes. (The Kartoshnik will rise when cooking, but will settle when removed from oven and cooled slightly.)

In a small pot, melt butter or margarine.

Cut Kartoshnik into 3x3-inch squares and serve with melted butter or margarine, a dollop of sour cream, and a sprinkling of green onions. You can also use plain yogurt, or low fat sour cream.

Hominy and Cheese Casserole

Ingredients

1/2 cup diced onion
2 cloves garlic, minced
1 (7 ounce) can chopped green chilies
1 (8 ounce) container fat free cream cheese
1/2 cup shredded reduced fat sharp Cheddar cheese
2 (15.5 ounce) cans white hominy, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Coat the bottom of a medium skillet with cooking spray and place over medium heat. Add the diced onion and garlic; cook and stir until the onions are soft and translucent. Reduce the heat to medium-low and mix in the green chiles; cook for 1 minute. Stir in the cream cheese until fully melted. Remove the skillet from the heat.

Place the Cheddar, hominy, and cream cheese mixture in a 2 quart casserole; stir until well combined.

Bake in preheated oven for 35 minutes. Cool for 5 minutes before serving.

Bacon, Potato and Cheese Tart

Ingredients

1 tablespoon butter
18 slices bacon
1 1/2 pounds baking potatoes,
peeled and sliced
1 1/4 cups shredded fontina
cheese
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Coat an 8 inch round baking dish with the butter. Arrange bacon in a spiral fashion in the baking dish, draping ends of the slices over the pan edge to fold over filling.

Arrange 1/3 of the potatoes over bacon, and sprinkle with 1/3 Fontina cheese. Repeat layers with remaining potatoes and cheese, and season with salt and pepper. Fold bacon over filling to form the upper layer.

Bake uncovered in the preheated oven 1 hour, or until potatoes are tender. Drain any drippings, and cut into wedges to serve.

Green Chili Cheeseburgers

Ingredients

1/2 cup Hellmann's® or Best Foods® Real Mayonnaise
1/4 cup chopped green chilies, undrained
2 cloves garlic, chopped
2 tablespoons pickled jalapeno peppers, finely chopped
2 tablespoons chopped fresh cilantro
1 1/2 pounds ground beef
2 tablespoons canola oil
4 slices Monterey Jack cheese
4 sesame seed hamburger buns

Directions

Process Hellmann's® or Best Foods® Real Mayonnaise, green chilies and garlic in food processor until smooth. Remove to medium bowl, then stir in jalapeno peppers and cilantro. Season, if desired, with salt and black pepper. Cover and refrigerate at least 30 minutes.

Meanwhile, shape ground beef into 4 burgers. Brush each burger on both sides with oil, then season, if desired, with salt and black pepper. Grill, turning once, 8 minutes or until desired doneness. Top burgers with cheese and cook until cheese is melted. Arrange burgers on buns, then top with a dollop of green chili mayonnaise. Serve remainder of mayonnaise in small bowl for dipping.

Crispy Cheese Twists

Ingredients

1/2 cup Parmesan cheese
3/4 teaspoon ground black pepper
1/2 teaspoon garlic powder
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg white

Directions

Combine parmesan cheese, pepper and garlic powder. Unfold pastry sheets onto cutting board. Brush lightly with egg white; sprinkle each sheet with 1/4 of the cheese mixture. Lightly press into pastry, turn over; repeat. Cut each sheet into 12 (1-inch) strips; twist.

Place on ungreased cookie sheet and bake in 350 degrees F (175 degrees C) oven for 15 minutes or until golden brown.

Ham 'n' Cheese Muffins

Ingredients

1 3/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon ground mustard
1/2 teaspoon ground cumin
2 eggs
1 cup buttermilk
2 cups diced fully cooked ham
2 cups shredded Cheddar cheese,
divided

Directions

In a large bowl, combine the flour, baking powder, mustard and cumin. In another bowl, beat eggs and buttermilk. Stir into dry ingredients just until moistened. Fold in ham and 1-1/4 cups cheese. Fill greased muffin cups two-thirds full. Sprinkle with remaining cheese. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers.

French Apple Pie with Cream Cheese Topping

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1 cup all-purpose flour
1/2 cup chopped walnuts
2 1/2 cups diced apple without peel
1 teaspoon vanilla extract
2 tablespoons hot water
3 ounces cream cheese, softened
3 tablespoons unsalted butter, softened
1/2 teaspoon vanilla extract
1 1/2 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie pan.

Combine 1/4 cup butter, white sugar, egg, salt, cinnamon, nutmeg, soda, flour, nuts, apples, 1 teaspoon vanilla, and hot water in the order given. (Batter will be thick). Pour into pie pan.

Bake for 45 minutes at 350 degrees F (175 degrees C).

Serve with cream cheese frosting. To make frosting: mix cream cheese, 3 tablespoons butter, 1/2 teaspoon vanilla, and sifted confectioners' sugar. Beat until smooth. Can serve hot or warm. Also, can refrigerate and let cream cheese topping set up for a cold dessert.

Blackberry Cheese Pie

Ingredients

Pastry for a single-crust 9-inch pie
2 (3 ounce) packages cream cheese, softened
1/3 cup confectioners' sugar
1/3 cup heavy whipping cream, whipped
3/4 cup sugar
1/4 cup cornstarch
1 cup pineapple-orange juice
2 cups fresh blackberries, divided
whipped topping

Directions

Line a 9-in. pie plate with pastry; trim and flute edges. Line pastry shell with a double thickness of heavy-duty foil. bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and confectioners' sugar. Fold in whipped cream. Transfer to pastry shell. Refrigerate for 30 minutes.

In a saucepan, combine sugar and cornstarch. Gradually whisk in juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat.

Mash 1/2 cup blackberries; stir into juice mixture. Cool for 10 minutes, stirring several times. Fold in remaining blackberries. Spoon over cream cheese mixture. Cover and refrigerate for at least 4 hours. Garnish with whipped topping if desired. Refrigerate leftovers.

Cheese Borek

Ingredients

1 egg, lightly beaten
1 bunch fresh parsley, minced
2 cloves garlic, minced
3/4 teaspoon crushed red pepper
6 ounces smoked Gouda cheese, shredded
6 ounces Emmentaler cheese, finely shredded
12 sheets phyllo dough
1 1/2 cups unsalted butter, melted

Directions

In a medium bowl, whisk together egg, parsley, garlic and crushed red pepper. Mix in Gouda and Emmentaler.

One sheet at a time, place phyllo dough on a flat surface and brush with about 1 tablespoon butter. Cut lengthwise into 4 strips. Place a rounded teaspoon of the egg mixture at one end of each strip. Fold corner of strip over the filling, forming a triangular fold. Continue folding the length of the strip in triangular folds to form a small stuffed triangle. Repeat with remaining phyllo dough.

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a large baking sheet.

Arrange stuffed phyllo triangles in a single layer on the prepared baking sheet. Bake in the preheated oven 30 minutes, or until lightly browned. Serve warm.

Chipotle Chile and Blue Cheese Sauce

Ingredients

5 ounces blue cheese, crumbled
3/4 cup heavy cream
3 tablespoons pureed chipotle
peppers in adobo sauce
2 tablespoons chopped fresh
chives

Directions

Crumble blue cheese into a bowl, and mash with a fork. Pour in cream, and stir until smooth. Then transfer to a saucepan, and gently cook over low heat until warmed through. Remove from heat, and stir in pureed chipotle peppers and chives.

Cheeseburger in Pizzadise

Ingredients

Crust:

1 3/4 cups all-purpose flour, or as needed
1 envelope Fleischmann'sB® Pizza Crust Yeast
1 1/2 teaspoons white sugar
3/4 teaspoon salt
2/3 cup very warm water (120 degrees to 130 degrees F)*
3 tablespoons extra virgin olive oil

Toppings:

1/4 cup pizza sauce
1/4 cup ketchup
1 tablespoon prepared mustard
1/4 cup diced onions
8 ounces ground beef, cooked and crumbled
Spice IslandsB® Fine Grind Black Pepper
1 cup shredded Cheddar cheese, or as needed
12 dill pickle slices

Directions

Preheat oven to 425 degrees F.

Combine 1 cup flour, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil; mix until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead** on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes.

Pat dough with floured hands to fill greased pizza pan or baking sheet. OR roll dough on a floured counter to 12-inch circle; place in greased pizza pan or baking sheet. Form a rim by pinching the edge of the dough.

Combine pizza sauce, ketchup and mustard; spread over crust. Sprinkle with onions and ground beef. Season to taste with black pepper. Evenly sprinkle cheese over pizza; top with dill pickle slices.

Bake on lowest oven rack for 12 to 15 minutes, until cheese is bubbly and crust is browned.

Cherry Almond Cheesecake

Ingredients

1 cup ground almonds
1/3 cup graham cracker crumbs
1/4 cup butter or margarine,
melted
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can sweetened
condensed milk
3 eggs
1 (21 ounce) can cherry pie filling,
divided

Directions

In a small bowl, combine almonds and cracker crumbs; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, beat the cream cheese and milk until smooth. Add eggs, beat on low just until combined. Pour into prepared crust.

Refrigerate 1/2 cup pie filling for garnish. Drop remaining pie filling by teaspoonfuls onto cream cheese mixture; cut through batter with a knife to swirl the filling. Bake at 325 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight. Remove sides of pan. Cut cheesecake into slices; garnish with reserved pie filling. Refrigerate leftovers.

Tuna, Noodles, Pickles and Cheese

Ingredients

8 ounces uncooked elbow macaroni
2 dill pickles, chopped
6 ounces Colby-Jack cheese, cubed
1 (6 ounce) can albacore tuna in water, drained and flaked
1/2 cup light mayonnaise
1/2 teaspoon prepared yellow mustard
1 teaspoon dill pickle juice

Directions

Bring a saucepan of lightly salted water to a boil. Add the macaroni, and cook until tender, about 7 minutes. Rinse under cold running water, then drain well and pat lightly with paper towels.

In a large bowl, stir together the macaroni, pickles, cheese, tuna, mayonnaise and mustard. Season with a splash of pickle juice, salt and pepper. Cover, and refrigerate for at least 30 minutes before serving.

Dark Chocolate Cream Cheese Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups hot water
1 tablespoon instant coffee powder
2/3 cup vegetable oil
2 tablespoons white vinegar
2 teaspoons vanilla extract
2 eggs
1/4 cup white sugar

1 (8 ounce) package cream cheese
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg
1 cup semisweet chocolate chips
1 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the flour, sugar, cocoa, baking soda and salt. Combine the hot water and instant coffee, then add to the dry ingredients along with the oil, vinegar, vanilla and eggs. Mix until smooth and well blended. Spread batter evenly into the prepared pan. Sprinkle with the 1/4 cup of sugar.

Bake for 45 to 60 minutes in the preheated oven, until a toothpick inserted comes out clean.

Make the topping while the cake is cooling. In a medium-size mixing bowl, beat together the cream cheese, sugar, vanilla and egg until smooth. Stir in the chocolate chips and walnuts. Spread over cooled cake.

Potato and Cheese Frittata

Ingredients

2 tablespoons olive oil
2 large russet potatoes, peeled
and shredded
1 medium onion, diced
salt and pepper to taste
1/2 cup shredded Cheddar
cheese
4 eggs, beaten

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Heat oil in a 12 inch skillet over medium-high heat. When the skillet is hot, add the potatoes, and fry until crispy and golden, about 15 minutes. Reduce heat to medium, and add onions. Cook, stirring, until softened. Season with salt and pepper. Pour eggs over the potatoes and onions.

Place the skillet in the oven for about 10 minutes, or until eggs are firm. Remove from the oven, and sprinkle shredded cheese over the top. Return to the oven for about 5 minutes, or until cheese is melted.

Layered Hazelnut Cheesecake

Ingredients

1 1/2 cups crushed vanilla wafers
1/4 cup butter, melted
4 (8 ounce) packages cream cheese, softened
1 3/4 cups sugar
4 eggs, lightly beaten
2 teaspoons vanilla extract
4 ounces finely chopped hazelnuts, toasted
1/3 cup semisweet chocolate chips, melted
TOPPING:
2/3 cup vanilla or white chocolate chips
3 tablespoons water
1 teaspoon light corn syrup
1/2 teaspoon instant coffee granules
1/4 cup chopped toasted hazelnuts

Directions

In a bowl, combine the wafer crumbs and butter; press onto the bottom of a greased 9-in. springform pan. In a large mixing bowl, beat the cream cheese and sugar until smooth. Add the eggs and vanilla; beat on low speed just until combined.

Divide batter into thirds. Into one portion, stir in hazelnuts. Pour over crust. Refrigerate for 20 minutes or until set. Into second portion, gradually stir in melted chocolate. Spoon over bottom layer. Refrigerate for 45 minutes or until set.

Spoon remaining batter over top. Place pan on a baking sheet. Bake at 350 degrees F for 50-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Cover and refrigerate overnight.

For topping, combine vanilla chips, water, corn syrup and coffee granules in a saucepan; cook and stir over low heat until smooth. Cool to room temperature. Remove sides of springform pan. Serve cheesecake with topping; garnish with hazelnuts. Refrigerate leftovers.

Hot Chili Cheese Dip

Ingredients

1 medium onion, finely chopped
2 garlic cloves, minced
2 teaspoons vegetable oil
2 (15 ounce) cans chili without beans
2 cups salsa
2 (3 ounce) packages cream cheese, cubed
2 (2.25 ounce) cans sliced ripe olives, drained
Tortilla chips

Directions

In a skillet, saute onion and garlic in oil until tender. Transfer to a slow cooker. Stir in the chili, salsa, cream cheese and olives. Cover and cook on low for 4 hours or until heated through, stirring occasionally. Stir before serving with tortilla chips.

Swiss Cheese Meatloaf

Ingredients

2 eggs
16 buttery crackers, crushed
1 small onion, chopped
2 teaspoons minced garlic
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon rubbed sage
1 cup shredded Swiss cheese, divided
1 pound lean ground beef

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 3x7 inch loaf pan.

Beat the eggs in a bowl to mix. Whisk in the cracker crumbs, onion, garlic, salt, pepper, and sage. Set aside 3 tablespoons of the Swiss cheese to use as a topping, and stir the rest into the egg mixture along with the ground beef. Pack the mixture into the prepared loaf pan.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). About 2 minutes before the meatloaf is ready, sprinkle with the reserved Swiss cheese, and return to the oven until melted.

Lemon Cream Cheese Frosting

Ingredients

4 ounces cream cheese
1/4 cup butter, softened
1 cup confectioners' sugar
2 tablespoons lemon juice
2 1/4 cups confectioners' sugar
4 drops yellow food coloring

Directions

Beat cream cheese and butter in a bowl until combined. Beat in powdered sugar and lemon juice.

Beat in 2-1/4 to 2-1/2 cups more of powdered sugar till frosting is of spreading consistency. Stir in a few drops of yellow food coloring.

Blue Cheese Crusted Filet Mignon with Port Wine

Ingredients

1 tablespoon butter
1/2 cup minced white onion
3 cloves garlic, minced
1 tablespoon chopped fresh thyme
3/4 cup low-sodium beef broth
1/2 cup port wine
1 tablespoon vegetable oil
4 filet mignon steaks (1 1/2 inch thick)
3/4 cup crumbled blue cheese
1/4 cup panko bread crumbs

Directions

Melt butter in a skillet over medium heat. Add the onion, garlic and thyme. Cook, stirring constantly, until onion is tender. Stir in the beef broth, scraping any onion bits from the bottom of the pan, then stir in the port wine. Bring to a boil, and cook until the mixture has reduced to about 1/2 cup. Set aside. This may also be made ahead of time, and reheated.

Preheat the oven to 350 degrees F (175 degrees C). Heat oil in a cast-iron or other oven-safe skillet over high heat. Sear steaks quickly on both sides until brown, then place the whole pan into the oven.

Roast steaks in the oven for about 15 minutes for medium rare - with an internal temperature of 145 degrees F (63 degrees C). You may adjust this time to allow the steaks to finish just below your desired degree of doneness if medium is not what you prefer. Remove from the oven, and place on a baking sheet. Stir together the panko crumbs and blue cheese. Top each steak with a layer of this mixture.

Preheat the oven's broiler. Place steaks under the preheated broiler until the cheese topping is browned and bubbly. 3 to 4 minutes. Remove from the oven, and let stand for at least 15 minutes before serving. Serve with warm port wine sauce.

Chocolate Kahlua Cheesecake

Ingredients

Chocolate Crumb Crust:

1 cup vanilla wafer crumbs
1/4 cup Hershey's cocoa
1/4 cup powdered sugar
1/4 cup melted butter or margarine

Cheesecake filling:

1 3/4 cups Hershey's premium semi-sweet chocolate chunks, divided
1 cup whipping cream, divided
1/4 cup Kahlua
3 (8 ounce) packages cream cheese, softened
1 cup sugar
1/3 cup Hershey's cocoa
3 eggs
1 teaspoon vanilla extract
1 tablespoon powdered sugar
2 tablespoons Kahlua

One 9 inch spring form pan

Directions

Preheat oven to 350 degrees F.

First prepare Chocolate Crumb Crust: In a small bowl, combine the wafer crumbs, cocoa and powdered sugar. Stir in melted butter or margarine. Press mixture on bottom of pan and bake for 8 minutes. Set aside.

Next prepare cheesecake filling: Turn oven temperature to 400 degrees F. In small microwave safe bowl, place 3/4 cup chocolate chunks. Microwave on HIGH for one minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chunks are melted when stirred.

Add 1/4 cup whipping cream and stir until well blended. Stir in 1/4 cup Kahlua and set aside.

In large mixer bowl, beat cream cheese and sugar until fluffy. Add cocoa and beat well until blended. Add eggs, one at a time, beating well after each addition. Stir in vanilla and reserved chocolate mixture, blending well. Pour over prepared crust and bake for 10 minutes. Decrease oven temperature to 275 degrees F and continue baking for 45 minutes.

Remove from oven to cooling rack, loosening cake from rim of pan. Cool completely and remove spring form rim.

In a small microwave safe bowl, place remaining 1 cup chocolate chunks and microwave on HIGH 1 minute, then stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring until chunks are melted. Stir in 1/4 cup whipping cream and blend well. Stir in remaining 2 tablespoons Kahlua, blending well. Spread on top of cheesecake and refrigerate for about 6 hours or overnight.

At serving time, beat remaining 1/2 cup whipping cream and powdered sugar until stiff, then garnish cheesecake with small rosettes of whipped cream.

Refrigerate leftover cheesecake.

Jalapeno Cheese Squares

Ingredients

1 cup evaporated milk
3/4 cup water
3 eggs, beaten
2 cups shredded Cheddar cheese
1 cup all-purpose flour
1 teaspoon baking powder
1/4 cup margarine, melted
1/4 cup chopped green onions
4 jalapeno peppers, seeded and diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix the evaporated milk, water, eggs, Cheddar cheese, flour, baking powder, margarine, green onions and jalapeno peppers.

Spread mixture evenly into the baking dish. Bake in the preheated oven 30 to 35 minutes, or until lightly browned. Cool, cut into 1 inch squares and serve.

Ham and Cheese Strudel

Ingredients

1 tablespoon butter or stick margarine
2 tablespoons all-purpose flour
1 cup fat-free milk
1/4 pound fully cooked lean ham, finely chopped
1/3 cup shredded reduced fat Swiss cheese
4 tablespoons grated Parmesan cheese, divided
1 1/4 cups egg substitute
6 sheets phyllo dough (18 inches x 14 inches)
Nonstick cooking spray
Refrigerated butter-flavored spray*
1/4 cup dry bread crumbs
2 tablespoons minced fresh parsley

Directions

In a saucepan, melt butter. Stir in flour until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add ham; heat through. Remove from heat. Stir in Swiss cheese and 2 tablespoons Parmesan cheese until Swiss is melted; set aside. In a nonstick skillet coated with nonstick cooking spray, cook and stir egg substitute over medium heat until completely set. Stir into cheese mixture.

For each strudel, place one sheet of phyllo dough on work surface with a short side facing you (keep remaining dough covered with waxed paper to avoid drying out). Coat dough with nonstick cooking spray; fold in half lengthwise. Coat with nonstick cooking spray; spritz with butter-flavored spray. Sprinkle with 2 teaspoons bread crumbs. Spread some egg mixture over bottom third of dough to within 3/4 in. of bottom and sides. Fold in sides. Roll up dough, starting at end with egg mixture.

Place seam side down on an ungreased baking sheet. Coat with nonstick cooking spray; spritz with butter-flavored spray. Bake at 375 degrees F for 15-18 minutes or until golden brown and filling is heated through (filling may expand and come out of dough during baking). Sprinkle each with parsley and remaining Parmesan cheese.

Chicken Cheese Chowder

Ingredients

4 cups chicken broth
1 1/2 cups diced potatoes
1 cup diced celery
1 cup diced carrots
1 cup diced onion
1/3 cup margarine
1/3 cup all-purpose flour
3 cups milk
1 tablespoon soy sauce
1 pound processed cheese,
cubed
2 cups chopped, cooked chicken
meat

Directions

In a large stock pot combine chicken broth, potatoes, celery, carrots and onion. Cover and bring to a slow boil for 15 minutes, or until the vegetables are tender.

In a medium sauce pan melt butter over low heat, add flour and stir until smooth. Let simmer for 1 minute and then increase temperature to medium. Stir mixture constantly, while gradually adding milk. Continue to stir until thick and bubbly.

Add flour mixture to vegetables. Add soy sauce and then gently stir in cheese. Continue to stir until cheese is completely melted.

Add chicken, heat through and enjoy.

Two-Cheese Pizzas

Ingredients

1 tablespoon butter, melted
1/2 teaspoon garlic powder
6 (6 inch) pita breads
1 cup shredded mozzarella cheese
1/2 teaspoon dried basil
1 small tomato, diced
2 tablespoons grated Parmesan cheese
1/2 cup pizza sauce, warmed (optional)

Directions

In a small bowl, combine butter and garlic powder; brush over pitas. Sprinkle with mozzarella cheese, basil and tomato. Place on an ungreased baking sheet. Bake at 400 degrees F for 5-7 minutes or until cheese is melted. Sprinkle with Parmesan cheese. Serve with pizza sauce if desired.

Awesome Carrot Cake with Cream Cheese

Ingredients

3 cups grated carrots
2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 1/2 cups vegetable oil
1 1/4 teaspoons vanilla extract
1 (8 ounce) can crushed pineapple with juice
3/4 cup chopped pecans

3 1/2 cups confectioners' sugar
1 (8 ounce) package Neufchatel cheese
1/2 cup butter, softened
1 1/4 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine grated carrots, flour, white sugar, baking soda, baking powder, salt and cinnamon. Stir in eggs, oil, 1 1/4 teaspoon vanilla, pineapple and 3/4 cup chopped pecans. Spoon batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To Make Frosting: In a medium bowl, combine confectioners' sugar, Neufchatel cheese, 1/2 cup butter or margarine and 1 1/4 teaspoons vanilla. Beat until smooth, then stir in 1 cup chopped pecans. Spread on cooled cake.

Ham and Cheese Puffs

Ingredients

1 (2.5 ounce) package sliced fully cooked ham, chopped
1 small onion, chopped
1/2 cup shredded Swiss cheese
1 egg
1 1/2 teaspoons Dijon mustard
1/8 teaspoon pepper
1 (8 ounce) package refrigerated crescent rolls

Directions

In a bowl, combine the first six ingredients; set aside.

Divide crescent dough into 24 portions. Press into greased miniature muffin cups. Spoon 1 tablespoon ham mixture into each cup.

Bake at 350 degrees for 13-15 minutes or until golden brown.

Chive-Cheese Corn Bread

Ingredients

1 cup cornmeal
1 cup all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
2 eggs
1 cup milk
1/4 cup butter, melted
1 cup shredded sharp Cheddar cheese
3 tablespoons minced chives

Directions

In a large bowl, combine cornmeal, flour, sugar and baking powder. In another bowl, whisk the eggs, milk and butter. Stir into dry ingredients just until moistened. Gently fold in cheese and chives.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 400 degrees F for 18 minutes or until golden brown. Cut into strips; serve warm.

Chili Cheese Grits

Ingredients

3 cups water
1 teaspoon salt
1 garlic clove, minced
1 cup quick-cooking grits
1/2 cup butter or margarine
1 1/2 cups shredded Cheddar cheese, divided
3 tablespoons canned chopped green chiles
2 eggs
1/2 cup milk

Directions

In a medium saucepan, bring water, salt and garlic to a boil; slowly stir in grits. Reduce heat; cook and stir for 3-5 minutes or until thickened. Remove from the heat. Add butter, 1 cup cheese and chilies; stir until butter melts. Beat eggs and milk; add to the grits and mix well. Pour into a greased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 45 minutes. Sprinkle with remaining cheese.

Chicken, Cheese, and Biscuits

Ingredients

1 tablespoon margarine
3 tablespoons all-purpose flour, divided
1/2 teaspoon ground mustard
1/4 teaspoon rubbed sage
1 1/2 cups milk
2 cubes chicken bouillon
1 pinch ground white pepper
2 ounces shredded Cheddar cheese
1 cup cooked, diced chicken breast
1 cup fresh mushrooms, sliced
1 cup chopped fresh green beans
1 (10 ounce) can refrigerated biscuit dough

Directions

In a saucepan, heat margarine until hot and bubbly. Add flour, mustard, and sage; stir quickly to combine. Stirring constantly, add milk. Cook and stir until smooth.

Add bouillon and pepper, and mix well. Reduce heat to low. Cook, stirring occasionally, until mixture is thick, 5 to 10 minutes.

Stir in the cheese, and cook until melted. Add the chicken, mushrooms, and green beans. Cook until heated through, 3 to 5 minutes.

Pour chicken mixture into a lightly greased 9x13 inch baking dish. Separate biscuits into 2 layers, making 10 circles. Arrange biscuits over chicken mixture.

Bake, uncovered, at 400 degrees F (205 degrees C) until biscuits are golden, about 10 to 12 minutes.

EZ Party Cheese Ball

Ingredients

1 (8 ounce) jar dried beef
1/4 cup Italian-style salad
dressing
2 (8 ounce) packages cream
cheese, softened

Directions

Process dried beef, Italian-style dressing and cream cheese in a food processor until well blended. Transfer to a medium bowl. Chill until firm enough to form into a ball, about 2 hours.

PHILADELPHIA® New York Cheesecake

Ingredients

20 OREO Cookies, finely crushed
3 tablespoons butter or margarine,
melted
5 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
3 tablespoons flour
1 tablespoon vanilla
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
1 (21 ounce) can cherry pie filling

Directions

Heat oven to 325 degrees F.

Line 13x9-inch pan with foil, with ends of foil extending over sides. Mix crumbs and butter; press onto bottom of pan.

Beat cream cheese, sugar, flour and vanilla with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 40 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Top with pie filling. Use foil handles to lift cheesecake from pan before cutting to serve.

Cream Cheese Kolacky

Ingredients

3 ounces cream cheese
1/2 cup butter, softened
1 cup all-purpose flour
1/2 cup any flavor fruit jam
1/3 cup confectioners' sugar for decoration

Directions

Mix cream cheese and butter until smooth. Add flour slowly until well blended. Shape into a ball and chill overnight or for several hours.

Preheat oven to 350 degrees F (180 degrees C). Roll dough out 1/8 inch thick on a floured pastry board. Cut into 2 1/2 inch squares and place 1/2 tsp (approx) of jam or preserves. Overlap opposite corners and pinch together. Place on ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Cool. Sprinkle lightly with confectioner's sugar.

Dirty Martini Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1 tablespoon mayonnaise
1/4 cup pitted green olives, chopped
2 tablespoons juice from the jar of olives
1/4 cup vodka
1/4 teaspoon ground black pepper

Directions

Stir together the cream cheese, mayonnaise, and chopped olives until evenly blended. Stir in the olive juice, vodka, and pepper. Refrigerate at least 2 hours before serving. Serve in a martini glass.

Chili Bean Cheese Omelet

Ingredients

1/2 cup chopped fresh tomato
1 green onion, chopped
1/4 cup canned kidney beans,
coarsely chopped
1 garlic clove, minced
1/8 teaspoon celery salt
1/8 teaspoon chili powder
1/8 teaspoon Worcestershire
sauce
2 teaspoons vegetable oil, divided
2 eggs
1/4 teaspoon salt
1/4 cup shredded mozzarella
cheese

Directions

In a skillet, saute the tomato, onion, beans, garlic, celery salt, chili powder and Worcestershire sauce in 1 teaspoon oil until liquid has evaporated; set aside and keep warm.

In a bowl, beat eggs and salt. Heat remaining oil in an 8-in. skillet over medium-low heat; add eggs. As eggs set, lift edges, letting uncooked portion flow underneath. When the eggs are nearly set, sprinkle vegetable mixture over one side. Fold omelet over filling. Sprinkle with cheese. Cover and let stand for 1-2 minutes or until cheese is melted.

Quick Wine and Cheese Puff

Ingredients

2 eggs
2/3 cup all-purpose flour
1/2 cup white wine
2/3 cup milk
1/2 teaspoon salt
1 green onion, chopped
3/4 cup shredded Swiss cheese
1 tablespoon butter, melted
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 9 inch pie plate.

In a medium bowl, beat eggs until light. Mix in flour, wine, milk, salt, green onion, Swiss cheese and butter or margarine. Pour mixture into prepared pie plate, and sprinkle Parmesan cheese on top.

Bake for 30 to 35 minutes, or until puffed and golden brown. Let cool, slice into 16 wedges, and serve.

PHILADELPHIA Pumpkin Swirl Cheesecake

Ingredients

18 PEEK FREANS Ginger Crisps, crushed
1/4 cup finely chopped pecans
1/4 cup butter, melted
3 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened
3/4 cup sugar, divided
1 teaspoon vanilla
3 eggs
1 cup canned pumpkin
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 dash ground cloves

Directions

Heat oven to 350 degrees F. Combine cookie crumbs, pecans and butter. Press onto bottom of 9 inch springform pan.

Beat cream cheese, 1/2 cup of the sugar and vanilla with electric mixer until well blended. Add eggs, one at a time, mixing on low speed after each addition just until blended. Remove 1 cup plain batter; place in small bowl. Stir remaining 1/4 cup sugar, pumpkin and spices into remaining batter. Spoon pumpkin batter into crust; top with spoonfuls of reserved plain batter. Cut through batters with knife several times for marble effect.

Bake 45 minutes or until centre is almost set. Cool completely. Refrigerate 4 hours or overnight. Cut into 12 slices. Store leftover cheesecake in refrigerator.

Pineapple Cheesecake

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 (15 ounce) cans crushed pineapple, drained
1 3/4 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, mix cream cheese and sugar together. Stir in 1 can of pineapple and whipped topping to cream cheese mixture. Mix until smooth.

Pour mixture into crust and top with other can of pineapple. Cover and chill for 2 hours.

Cheesecake Dessert Squares

Ingredients

2 cups graham cracker crumbs
(about 32 squares)

1/3 cup sugar

1/2 teaspoon ground cinnamon

1/2 cup butter or margarine,
melted

FILLING:

3 (8 ounce) packages cream
cheese, softened

1 1/2 cups sugar

1 teaspoon vanilla extract

4 eggs, separated

Fresh fruit

Directions

In a small bowl, combine the cracker crumbs, sugar and cinnamon; stir in butter. Press into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 5 minutes.

In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add egg yolks; beat on low speed just until combined. In a small mixing bowl, beat egg whites until soft peaks form; fold into cream cheese mixture. Pour over crust. Bake for 28-39 minutes or until center is almost set. Cool on a wire rack for 30 minutes. Refrigerate overnight. Garnish with fruit.

Blue Cheese Jalapeno Poppers

Ingredients

2 eggs, beaten
1/4 cup milk
1 cup panko bread crumbs
1 teaspoon salt
1 teaspoon ground black pepper
1/2 tablespoon garlic powder
12 jalapeno chile peppers
1/2 cup crumbled bleu cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Mix together the egg and milk in a small bowl. In a separate bowl, mix together the panko crumbs, salt, pepper, and garlic powder.

Cut jalapenos in half lengthwise. Remove the seeds. Stuff each jalapeno half with equal portions of the blue cheese. Place the halves back together and secure with toothpicks. Dip each stuffed jalapeno in the egg mixture and then coat with the panko mixture. Arrange the breaded peppers on a baking sheet.

Bake in preheated oven until golden brown, about 15 minutes.

Spiral Cheese Slices

Ingredients

1 (8 ounce) package refrigerated
crescent rolls
1/4 cup chopped green onions
1/8 teaspoon garlic powder
1/4 cup shredded Cheddar
cheese

Directions

Remove crescent dough from tube; do not unroll. Cut into eight slices; place on an ungreased baking sheet. Top with green onions. Sprinkle with garlic powder and cheese; lightly press cheese into slices. Bake at 375 degrees F for 14-16 minutes or until golden brown. Serve warm.

Green Garlic and Ham Scrambled Eggs with

Ingredients

1 tablespoon butter
1 onion, chopped
2 garlic scapes, sliced
1/2 cup cubed cooked ham
6 eggs
1/4 cup milk
1 teaspoon salt
1 teaspoon ground black pepper
1/2 cup shredded white Cheddar cheese

Directions

Melt the butter in a skillet over medium heat. Cook the onion, garlic scapes, and ham in the melted butter until the onion is tender, about 5 minutes.

Beat the eggs, milk, salt, and pepper together in a small bowl; pour into the skillet and cook, stirring continually, until the eggs have nearly set, but are still slightly moist. Add about half the Cheddar cheese; cook and stir until the eggs are completely cooked, about 5 minutes. Top with the remaining Cheddar cheese to serve.

Dead Man's Cheese Ball

Ingredients

1 1/4 pounds sharp Cheddar cheese, shredded
1 cup sour cream
1/4 cup butter, melted and cooled
1 tablespoon prepared horseradish
1 teaspoon prepared hot mustard
2 dashes chipotle hot sauce
1 clove garlic, minced
1/4 cup port wine
1/2 cup black sesame seeds

Directions

In the container of a food processor, combine the Cheddar cheese, sour cream, butter, horseradish, hot mustard, chipotle sauce, garlic and port wine. Pulse until smooth. You can use a potato masher in a large bowl but it will take longer.

Line a bowl with plastic wrap, and fill with the cheese mixture. Cover and refrigerate for at least 2 hours, or overnight.

Toast the sesame seeds in a dry skillet over medium heat just until fragrant, about 3 minutes. Gather the plastic wrap around the cheese mixture and form into a ball. Remove the plastic wrap and roll the ball in sesame seeds to coat. Place in the center of a platter and surround with your favorite chips or crackers.

Mustard Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 medium onion, finely chopped
2 garlic cloves, minced
2 tablespoons prepared mustard
2 tablespoons paprika
1/4 teaspoon salt
1/8 teaspoon pepper
1 tablespoon caraway seeds

Directions

In a mixing bowl, beat cream cheese and butter until smooth. Add the onion, garlic, mustard, paprika, salt and pepper. Spread onto an 8-in. serving platter; sprinkle with caraway seeds. Cover and refrigerate until serving.

Sausage Cheese Balls

Ingredients

2 pounds pork sausage
1 1/2 cups buttermilk baking mix
16 ounces shredded Cheddar cheese
1/2 cup diced onion
1/2 cup chopped celery
1/2 teaspoon garlic powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the sausage, baking mix, cheddar cheese, onion, celery and garlic powder. Mix well and form into 1 inch balls.

Place on ungreased cookie sheet 1/2 inch apart. Bake for 15 minutes or until golden brown.

Libby's® Pumpkin Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup butter
1/4 cup granulated sugar
3 (8 ounce) packages cream cheese
1 cup granulated sugar
1/4 cup packed light brown sugar
2 large eggs
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
2/3 cup NESTLE® CARNATION® Evaporated Milk
2 tablespoons cornstarch
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 (16 ounce) container sour cream
1/3 cup granulated sugar
1 teaspoon vanilla extract

Directions

PREHEAT oven to 350 degrees F.

COMBINE graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1 inch up side of ungreased 9-inch springform pan. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

BEAT cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust.

BAKE for 55 to 60 minutes or until edge is set but center still moves slightly.

COMBINE sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over surface of warm cheesecake. Bake for 5 minutes. Cool on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan.

Boysenberry Cashew Cheesecake Ice Cream

Ingredients

1 cup graham cracker crumbs
3 tablespoons sugar
4 tablespoons butter or margarine, melted
2 cups buttermilk
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) package cream cheese
1/8 cup lemon juice
1 tablespoon lemon zest
1 pinch salt
1/4 cup coarsely chopped cashews
1/4 cup boysenberry preserves

Directions

Preheat an oven to 350 degrees F (175 degrees C). In a small bowl, combine graham cracker crumbs, sugar, and melted butter. Press mixture evenly into the bottom of a pie pan. Bake for 8 minutes, and remove from oven. When cool, break into small pieces.

Combine buttermilk, sweetened condensed milk, cream cheese, lemon juice, zest, and salt in a blender or food processor. Process until smooth. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

Mix in cashews and pieces of graham cracker crust. Gently fold in preserves to create a ribbon effect. Transfer to the freezer for 1 hour to harden.

Almond-Turkey Cheese Spread

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup sour cream
1/2 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/2 pound smoked deli turkey, finely chopped
1 cup shredded Cheddar cheese
1/2 cup slivered almonds, chopped
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese, sour cream, Worcestershire sauce and garlic powder until combined. Stir in the turkey, cheddar cheese and almonds. Serve with crackers. Refrigerate leftovers.

Chili Cheese Puff

Ingredients

5 eggs
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1 cup cottage cheese
2 cups shredded Monterey Jack cheese
1/4 cup butter or margarine, melted
1 (4 ounce) can chopped green chilies, drained

Directions

In a large mixing bowl, beat eggs well. Stir in next five ingredients. Add green chilies. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Serve immediately.

Blue Cheese with Capers and Red Onion

Ingredients

8 ounces blue cheese
1/4 cup olive oil
1 tablespoon lemon juice
1 tablespoon red wine vinegar
2 cloves garlic, minced
1 teaspoon dry mustard
1/4 teaspoon ground black pepper
1 small red onion, chopped
1 tablespoon capers, or to taste

Directions

Crumble blue cheese onto a serving plate. Mix together the olive oil, lemon juice, wine vinegar, garlic, mustard powder and black pepper. Drizzle over the cheese. Sprinkle red onion and capers over the top. Serve right away, or chill up to a full day before serving.

Old-Fashioned Cheese Potatoes

Ingredients

1/4 cup butter or margarine
1/4 cup all-purpose flour
2 teaspoons salt
1/2 teaspoon pepper
2 1/2 cups milk
1 1/2 cups shredded, processed
American cheese
6 medium potatoes, peeled and
thinly sliced

Directions

In a saucepan, melt butter. Add the flour, salt and pepper; cook and stir until a thick paste forms. Gradually add milk. Cook and stir until the mixture begins to thicken. Add cheese; cook and stir until melted. Place potatoes in a greased 3-in. x 9-in. x 2-in baking dish. Pour sauce over potatoes. Bake, uncovered, at 350 degrees F for 1 hour or until potatoes are tender.

Avocado Lime Cheesecake

Ingredients

1 1/2 cups cream
3/4 cup white sugar
1 1/2 ripe avocados, peeled and pitted
2 (3 ounce) packages cream cheese, softened
1/2 cup fresh lime juice
1 (8 inch) prepared graham cracker crust

Directions

Heat the cream in a small saucepan until small bubbles appear around edges. Remove from heat and stir sugar into the cream until it dissolves. Transfer to a medium bowl, and allow to cool.

Combine the avocado and cream cheese in a food processor and blend until smooth. Add the lime juice and process until smooth, then whisk into the cooled cream mixture.

Fill an ice cream maker with the mixture, and freeze according to the manufacturer's instructions.

Spoon into the prepared pie crust. Smooth surface with a spatula. Freeze at least 2 hours in freezer before serving.

Cheese Soup V

Ingredients

1/2 cup chopped celery
1/3 cup chopped carrot
3/4 cup water
2 tablespoons butter
1/2 onion, chopped
1/3 cup all-purpose flour
2 cups whole milk
1 1/3 cups chicken broth
1 3/4 cups shredded Cheddar
cheese

Directions

In a small saucepan, combine celery, carrot and water. Bring to a boil, then reduce heat and simmer until tender.

Meanwhile, in a large saucepan over medium heat, melt butter. Cook onion in butter until tender. Stir in flour and milk and cook until thickened. Stir in broth, cheese and vegetables with their liquid. Stir until cheese is melted and elements are well combined. Serve hot.

Good For You Macaroni and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
2 tablespoons butter
2 tablespoons all-purpose flour
1 (12 fluid ounce) can evaporated milk
1/2 cup water
1 pinch red pepper flakes, or to taste
1 pinch ground nutmeg, or to taste
salt and pepper to taste
1/2 cup canned garbanzo beans, rinsed and drained
1/2 cup dry bread crumbs
1/4 cup grated Parmesan cheese
1 cup mashed sweet potatoes
1 cup sour cream
2 cups shredded, yellow sharp Cheddar cheese, divided
1/2 cup shredded, white extra-sharp Cheddar cheese, divided
2 tablespoons butter

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still very firm to the bite, about 5 minutes. Drain well in a colander set in the sink, and rinse with cold water until cold; set aside.

Meanwhile, melt 2 tablespoons of butter in a large saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the evaporated milk and water into the flour mixture, and bring to a simmer over medium heat. Season to taste with red pepper flakes, nutmeg, salt, and pepper. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the garbanzo beans into a blender. Cover, and puree until smooth. Scrape the puree into a small bowl and stir in the bread crumbs and Parmesan cheese; set aside.

Once the sauce has thickened, whisk in the sweet potatoes and sour cream; return to a simmer. Whisk in half of the yellow and white Cheddar cheeses until melted. Stir in the macaroni until well coated with the sauce, then pour half into the prepared baking dish. Sprinkle the remaining Cheddar cheeses ovetop, then cover with the remaining macaroni. Smooth the top, then dot with the garbanzo bean mixture and the remaining 2 tablespoons of butter.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 30 to 40 minutes. Allow the dish to rest for 5 minutes before serving.

Cheddar Cheese Puffs

Ingredients

1 cup shredded Cheddar cheese
1/2 cup all-purpose flour
1/4 cup butter or margarine,
softened
1/2 teaspoon ground mustard

Directions

In a bowl, combine all ingredients; mix well. Roll into 1-in. balls. Place at least 1 in. apart on an ungreased baking sheet. Bake at 400 degrees for 12-15 minutes or until lightly browned. Serve warm.

Curry-Chutney Cheese Mold

Ingredients

3 (8 ounce) packages cream cheese, softened
1 cup sour cream
3/4 cup real bacon bits
1/2 cup finely chopped green onions
2 teaspoons curry powder
1 cup salted peanuts, finely chopped
1 cup raisins, finely chopped
ADDITIONAL INGREDIENTS (FOR EACH CHEESE MOLD):
1/2 cup chutney
1/2 cup flaked coconut, toasted
Assorted crackers

Directions

In a large bowl, combine the cream cheese, sour cream, bacon, onions and curry powder. Fold in peanuts and raisins. Lightly press into two 3-cup freezer dishes coated with nonstick cooking spray.

Cover and freeze one mold for up to 1 month. Cover and freeze the second mold for at least 1 hour; unmold onto a serving plate. Top with chutney and coconut. Serve with crackers.

Dream Cream Cheese Pie

Ingredients

1 cup confectioners' sugar
1 (8 ounce) package cream cheese
1 (12 ounce) container frozen whipped topping, thawed
3 bananas
2 (9 inch) prepared graham cracker crusts
1 (21 ounce) can apple pie filling

Directions

Slice bananas, and arrange on the bottom of each pie crust.

Mix confectioners' sugar, cream cheese, and nondairy whipped topping with an electric mixer for about 2 minutes. Divide mixture into pie shells. Top with fresh fruit or pie filling of your choice.

Chill in freezer for 2 hours, or leave in refrigerator over night.
Serve!!!

Cheese Ravioli with Three Pepper Topping

Ingredients

1 pound cheese ravioli
3 tablespoons olive oil
1 small onion, diced
1 green bell pepper, thinly sliced
1/2 red bell pepper, thinly sliced
1/2 yellow bell pepper, thinly sliced
2 cups chicken broth, divided
1/4 teaspoon crushed red pepper flakes

Directions

Bring a large pot of lightly salted water to a boil. Cook ravioli in boiling water for 8 to 10 minutes, or until done; drain.

Heat olive oil in large skillet over medium heat. Saute onion and bell peppers until tender. Add one cup of the broth, season with pepper flakes, and simmer 5 minutes. Stir in remaining broth, and cook until most of broth has evaporated. Spoon pepper mixture over ravioli.

Home-Baked Macaroni & Cheese

Ingredients

1 (400 g) package KRAFT Deluxe Original Cheddar Pasta and Sauce
1/2 cup KRAFT Mozza-Cheddar Shredded Cheese, divided
1/2 cup light sour cream
1/4 teaspoon cayenne pepper
6 30% Less Fat RITZ Crackers, crushed
1 tablespoon non-hydrogenated margarine, melted
2 cups frozen peas, cooked

Directions

Heat oven to 375 degrees F.

Prepare Dinner as directed on package. Stir in 1/4 cup shredded cheese, sour cream and pepper.

Spoon into greased 1-1/2-L baking dish; top with remaining shredded cheese, then combined cracker crumbs and margarine.

Bake 20 minutes Let stand 5 minutes before serving. Serve with peas.

Cheese Spread Dice

Ingredients

3 (8 ounce) packages cream cheese, softened, divided
2 cups shredded Italian cheese blend or mozzarella cheese
1 small onion, finely chopped
1 tablespoon Worcestershire sauce
1 tablespoon minced fresh parsley
1 teaspoon milk
8 medium pitted ripe olives
Assorted crackers

Directions

In a mixing bowl, combine two packages of cream cheese, shredded cheese, onion, Worcestershire sauce and parsley. Press into a plastic wrap-line 8-in. x 4-in. x 2-in. loaf pan. Cover and refrigerate overnight.

Remove from pan; cut in half widthwise. Stack one on top of the other on a serving plate. In a mixing bowl, beat milk and remaining cream cheese until smooth. Spread over cube. Cut olives in half; arrange on top and sides of dice. Serve with crackers.

Cheeseburger Pie

Ingredients

1 (9 inch) pie shell
1 pound lean ground beef
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1/2 cup tomato sauce
1/2 cup dried bread crumbs, seasoned
1/2 teaspoon seasoning salt
2 cups shredded Cheddar cheese
1 egg, beaten
1/4 cup milk
1 tablespoon Worcestershire sauce
1/4 teaspoon ground white pepper
1/2 cup tomato sauce
1/2 cup cocktail sauce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Crumble ground beef into a large skillet. Saute over medium heat 1 minute, then add onion and green pepper. Continue to saute until onion begins to brown, about 5 minutes. Mix in 1/2 cup tomato sauce, bread crumbs, and seasoning salt. Spoon mixture into pastry shell.

In a medium bowl, mix together cheese, egg, milk, Worcestershire sauce, and white pepper. Spread mixture over meat filling. Cover edges of crust with strips of aluminum foil.

Bake in preheated oven for 15 minutes. Remove foil and bake an additional 15 minutes, until topping is puffy and lightly browned. Allow to set 10 to 15 minutes before serving. Make garnish sauce by mixing together 1/2 cup tomato sauce and cocktail sauce. Garnish each slice of pie with a spoonful of sauce.

Cheese Biscuits II

Ingredients

2 cups all-purpose flour
2 teaspoons white sugar
4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cream of tartar
1/2 cup shortening
2/3 cup shredded Cheddar cheese
1/4 cup chopped green bell pepper
2 tablespoons chopped pimento peppers
2/3 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl, combine the flour, sugar, baking powder, salt, and cream of tartar. Cut in the shortening with a pastry blender. Add the grated cheese, green bell pepper, and pimento; mix with a fork. Stir in milk and mix well.

Turn the dough out onto a floured surface and knead 5 times. Roll out to a rectangular shape and cut into squares using a knife or pizza cutter. Place onto an ungreased baking sheet.

Bake for 15 minutes, or until browned.

Sesame Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 1/2 cups finely shredded Cheddar cheese
1/2 cup finely chopped celery
1/3 cup finely chopped onion
1/2 teaspoon garlic salt
1/2 teaspoon hot pepper sauce
1/3 cup sesame seeds, toasted
Assorted crackers

Directions

In a mixing bowl, combine the cream cheese, cheddar cheese, celery, onion, garlic salt, seasoned salt and hot pepper sauce; beat until well blended. Shape into a ball; roll in sesame seeds. Cover and refrigerate. Remove from the refrigerator 15 minutes before serving. Serve with crackers.

Garlic Cheese Bread

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup sour cream
1/4 cup grated Parmesan cheese
2 tablespoons mayonnaise
2 tablespoons minced fresh parsley
1 tablespoon minced green onions
6 cloves garlic, minced
1 (1 pound) loaf French bread, cut into 1 inch slices

Directions

In a mixing bowl, combine the first seven ingredients. Beat until blended. Spread on one side of each slice of bread and place on ungreased baking sheets. Broil 4 in. from the heat for 3 minutes or until cheese is melted and lightly browned.

Cream Cheese Macadamia Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 (8 ounce) package cream
cheese, softened
3/4 cup packed brown sugar
4 teaspoons grated orange peel
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
3/4 cup coarsely chopped salted
macadamia nuts* or almonds

Directions

In a mixing bowl, cream the butter, cream cheese, brown sugar, orange peel and vanilla. Combine flour and baking powder. Gradually add to the creamed mixture; mix well. Fold in nuts. Cover and refrigerate for 1 hour or until firm. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets; flatten slightly. Bake at 400 degrees F for 9-11 minutes or until lightly browned. Remove to wire racks to cool.

Carrot Cheese Soup

Ingredients

2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 medium carrot, diced
2 green onions, sliced
2 tablespoons diced fully cooked ham
2 cups hot chicken broth
1/3 cup shredded Cheddar cheese
1 tablespoon minced fresh parsley
1/8 teaspoon pepper
1 dash hot pepper sauce

Directions

In a saucepan, melt the butter; stir in flour until smooth. Cook and stir over medium heat for 2 minutes. Add carrot, onions and ham; cook and stir for 1 minute. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the cheese, parsley, pepper and hot pepper sauce; heat until the cheese is melted and the vegetables are tender.

Mini Raspberry PHILLY Cheesecakes

Ingredients

4 PEEK FREANS Lifestyle
Selections Shortcake Biscuits,
crushed
1 (250 g) package PHILADELPHIA
Light Cream Cheese Spread
1 cup low-fat cottage cheese
3 tablespoons sugar
1/4 teaspoon vanilla
1/4 cup light sour cream
1 teaspoon cornstarch
1 egg
2 tablespoons KRAFT Pure Red
Raspberry Jam

Directions

Heat oven to 350 degrees F. Sprinkle biscuit crumbs evenly onto bottoms of a paper-lined mini cheesecake pan; set aside. Beat cream cheese, cottage cheese, sugar and vanilla in medium bowl with electric mixer until well blended. Add sour cream and cornstarch; mix well. Add egg; beat just until blended. Spoon evenly into prepared muffin cups.

Bake 30 min or until centres are almost set. Cool completely. Refrigerate at least 3 hours. Remove cheesecakes from pan just before serving; discard paper liners. Place cheesecakes on serving plate.

Microwave jam in microwaveable bowl on HIGH 25 sec. or just until warmed. Spoon over cheesecakes. Store leftovers in refrigerator.

Vicksburg Cheese Ball

Ingredients

1/3 (8 ounce) package shredded Cheddar cheese
1/3 (8 ounce) package cream cheese, softened
1/3 (3 ounce) package Roquefort cheese
2 tablespoons paprika
1 cup chopped mixed nuts

Directions

In a medium bowl, blend the Cheddar cheese, cream cheese and Roquefort cheese with a fork until smooth.

On a large sheet of wax paper, sprinkle paprika. Form cheese mixture into desired shape, and roll in the paprika until covered.

Sprinkle mixed nuts on wax paper. Roll cheese mixture in mixed nuts until coated. Place in a medium bowl between sheets of wax paper, and chill in the refrigerator until serving.

Egg and Cheese Puffs

Ingredients

1 pound bacon
10 eggs, beaten
1 (16 ounce) container cottage cheese
1 pound Monterey Jack cheese, shredded
1 (7 ounce) can diced green chile peppers, drained

1/2 cup all-purpose flour
1/2 cup butter, melted
1 teaspoon baking powder
1/2 teaspoon salt

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine eggs, cottage cheese, Monterey Jack cheese, chile peppers and bacon. Cover and refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Remove cheese mixture from refrigerator; stir in flour, butter, baking powder and salt. Spoon batter into 24 lightly greased muffin cups.

Bake in preheated oven for 25 to 30 minutes, until puffs are slightly golden on top.

Sopapilla Cheesecake Dessert

Ingredients

3 (8 ounce) packages cream cheese, softened
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
2 (8 ounce) cans crescent roll dough

1/2 cup melted butter
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 cup sliced almonds

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the cream cheese with 1 1/2 cups of sugar, and the vanilla extract in a bowl until smooth. Unroll the cans of crescent roll dough, and use a rolling pin to shape the each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough.

Drizzle the melted butter evenly over the top of the cheesecake. Stir the remaining 1/2 cup of sugar together with the cinnamon in a small bowl, and sprinkle over the cheesecake along with the almonds.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 45 minutes. Cool completely in the pan before cutting into 12 squares.

Bill's Blue Cheese Dressing

Ingredients

3/4 cup sour cream
1 1/3 cups mayonnaise
1 teaspoon Worcestershire sauce
1/2 teaspoon dry mustard
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
4 ounces blue cheese, crumbled

Directions

In a large bowl, whisk together the sour cream, mayonnaise and Worcestershire sauce. Season with mustard, garlic powder, salt and pepper. Stir in blue cheese. Cover, and refrigerate for 24 hours before serving.

Homestyle Beef, Macaroni and Cheese

Ingredients

2 cups elbow macaroni
1 pound ground beef
1 (10.25 ounce) can condensed tomato soup
1 (11.5 ounce) can tomato juice
1 (10 ounce) can whole kernel corn, drained
1 1/2 cups shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain excess fat. In the large pot, combine macaroni, beef, tomato soup, tomato juice and corn; heat through. Stir in cheese.

Crispy Cheese Twists

Ingredients

6 tablespoons butter or margarine,
softened
1 garlic clove, minced
1/8 teaspoon pepper
1 cup shredded Cheddar cheese
2 tablespoons milk
1 tablespoon minced fresh parsley
1 tablespoon snipped fresh dill
1 cup all-purpose flour

Directions

In a mixing bowl, combine the butter, garlic and pepper; beat until light and fluffy. Stir in cheese, milk, parsley and dill. Gradually add flour, mixing thoroughly.

Divide dough into 20 pieces. Roll each piece into a 10-in. log; cut each in half and twist together. Place 1 in. apart on an ungreased baking sheet. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks.

Reva's Potato Cheese Soup

Ingredients

4 cups diced potatoes
1 cup chopped celery
1/4 cup chopped parsnip
1 cup chopped onion
1 cup chopped carrot
1 quart chicken broth
1/4 teaspoon dried marjoram
1/2 teaspoon salt
ground black pepper to taste
1/2 pound Cheddar cheese,
cubed

Directions

In a large pot over medium heat, combine potatoes, celery, parsnips, onion, carrots and broth. Stir in marjoram, salt and pepper and simmer until vegetables are tender, about 20 minutes.

Puree in batches in a blender or food processor or using an immersion blender. Return to pan, adjust seasonings, and bring to a boil. Stir in cheese until just melted. Remove from heat and serve.

Caramel Raisin Cheesecake

Ingredients

2 1/2 cups raisins
1/2 cup water
1 1/2 cups gingersnap cookie crumbs
5/8 cup white sugar
1/3 cup butter
3 (8 ounce) packages cream cheese
2 teaspoons vanilla extract
3 eggs
1/2 cup caramel ice cream topping

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine raisins and water in a microwave safe bowl, cover and microwave on high for 3 minutes. Let stand for 20 minutes then drain.

Melt the butter or margarine. Combine cookie crumbs, 1/4 cup of the white sugar, and the melted butter or margarine. Press the cookie crumb mixture into the bottom of one 9 inch springform pan. Set aside 1 cup of the raisins for the topping. Sprinkle the remaining raisins evenly over the crust.

In a large bowl beat the cream cheese until light. Gradually beat in the remaining 2/3 cup of white sugar. Beat in the eggs and the vanilla. Pour cream cheese mixture over raisins and crust.

Bake at 325 degrees F (165 degrees C) for 55 minutes. Turn off oven and leave oven door ajar for 1 hour. Remove cake from oven and let cool completely. Cover and refrigerate for 4 hours or overnight. To serve, combine remaining raisins and caramel or butterscotch topping. Spread over the top of the cake. Makes 12 servings.

Parmesan Cheese Straws

Ingredients

1/2 cup butter (no substitutes),
softened
2/3 cup grated Parmesan cheese
1 cup all-purpose flour
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
1/4 cup milk

Directions

In a small mixing bowl, beat butter and Parmesan cheese until well blended. Add the flour, salt and cayenne; mix well. Divide dough in half. On a lightly floured surface; roll each portion into an 18-in. x 3-in. rectangle. Cut into 3-in. x 1/2-in. strips.

Place 1-in. apart on lightly greased baking sheets; brush with milk. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Store in an airtight container.

Cheese Stuffed Olives

Ingredients

4 ounces cream cheese, softened
1/2 cup goat cheese, softened
1/4 cup freshly grated Parmesan
cheese
8 leaves fresh basil, chopped
1 bulb roasted garlic
salt and pepper to taste
2 (8 ounce) jars jumbo or extra
large olives

Directions

Place cream cheese, goat cheese, Parmesan, basil, roasted garlic, and salt and pepper into a food processor; pulse until smooth and well blended. Spoon filling into a cookie press or pastry bag (a plastic baggie with the corner cut out will also work), and fill olives.

Vegan Cream 'Cheese' Frosting

Ingredients

1/2 cup vegan cream cheese
substitute (such as Tofutti[®])
1/2 cup soy margarine
1 teaspoon vanilla extract
1/4 cup soy flour
2 cups confectioners' sugar

Directions

Beat the cream cheese and margarine together with the vanilla extract in a mixing bowl with an electric hand mixer until light. Beat in the soy flour, followed by the confectioners' sugar until light and fluffy. Refrigerate at least 20 minutes before using.

Chocolate Turtle Cheesecake

Ingredients

7 ounces caramels
1/4 cup evaporated milk
3/4 cup chopped pecans
1 (9 inch) prepared chocolate
cookie crumb crust
6 ounces cream cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup hot fudge topping

Directions

Place caramels and evaporated milk in a saucepan. Heat over low heat, stir continually until smooth for about five minutes. Stir in 1/2 cup chopped pecans. Pour into pie crust.

Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds more.

Pour pudding mix over caramel layer, covering completely. Chill, loosely covered, until set (it usually takes about 15 minutes).

Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Cheese Log

Ingredients

2 (8 ounce) packages cream cheese
1 (2 ounce) package dried beef, chopped
1 1/2 tablespoons Worcestershire sauce
4 green onions, chopped
1 pinch monosodium glutamate (MSG)
1 cup chopped pecans
1/4 cup chopped parsley

Directions

Combine the cream cheese, dried beef, Worcestershire sauce, green onions, and monosodium glutamate; mix well, and refrigerate until chilled.

Mix together the chopped pecans and parsley. Roll cheese into log or ball, and roll in pecans and parsley to cover.

Salmon Fettuccini with Blue Cheese and Olives

Ingredients

8 ounces dry fettuccini noodles
3 tablespoons olive oil
1/2 cup finely chopped onion
1/2 cup finely chopped green bell pepper
2 tablespoons dried Italian seasoning
1/2 cup pitted kalamata olives
1 lemon, juiced
1 (14.75 ounce) can red salmon, drained
1 (8 ounce) container light sour cream
1 (8 ounce) container low-fat plain yogurt
2 ounces blue cheese, crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large heavy skillet over medium heat. Saute onion and bell pepper until onion is soft and translucent. Add Italian seasoning and kalamata olives. Stir in lemon juice, and cook 10 minutes, or until liquid is reduced. Stir in salmon, sour cream, yogurt and blue cheese. Toss with cooked pasta until evenly coated.

Mom's Macaroni and Cheese

Ingredients

1 1/2 cups uncooked elbow macaroni
5 tablespoons butter, divided
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
1 cup shredded Cheddar cheese
2 ounces processed cheese food (eg. Velveeta), cubed
2 tablespoons dry bread crumbs

Directions

Cook macaroni according to package directions. Meanwhile, in a saucepan, melt 4 tablespoons butter over medium heat. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the cheeses, stirring until cheese is melted. Drain macaroni.

Transfer macaroni to a greased 1-1/2-qt. baking dish. Pour cheese sauce over macaroni; mix well. Melt the remaining butter; add the bread crumbs. Sprinkle over top. Bake, uncovered, at 375 degrees F for 30 minutes or until heated through and topping is golden brown.

Maple Cream Cheese Frosting

Ingredients

11 ounces cream cheese,
softened
2/3 cup butter, softened
4 cups confectioners' sugar
1/4 cup maple syrup

Directions

Beat the cream cheese and butter together in a large bowl until well combined; add 4 cups of confectioner's sugar and maple syrup and beat until smooth. Store in refrigerator until needed.

Cheesecake

Ingredients

3 (8 ounce) packages cream cheese
1 cup white sugar
1/4 teaspoon almond extract
1/4 teaspoon salt
5 eggs
1 cup sour cream
2 tablespoons white sugar
1/4 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). In a large bowl, combine cream cheese, 1 cup sugar, almond extract, eggs and salt. Beat until smooth. Pour into a greased deep dish pie plate.

Bake at 325 degrees F (165 degrees C) for 45 to 50 minutes. Remove from oven and let cool for 20 minutes.

To Make Topping: combine sour cream, 2 tablespoons sugar and 1/4 teaspoon vanilla extract and stir until smooth. Spread evenly on top of the baked cheesecake, then bake 10 minutes at 325 degrees F (165 degrees C) to set the top.

Let cool, refrigerate several hours before serving.

Sun Dried Tomato and Asiago Cheese Bread

Ingredients

1 cup water
2 tablespoons extra virgin olive oil
1 teaspoon lemon juice
2 tablespoons white sugar
2 tablespoons instant powdered milk
1 teaspoon salt
2 1/2 cups bread flour
1/2 cup amaranth flour
2 tablespoons chopped sun-dried tomatoes
1/4 cup grated Asiago cheese
1 teaspoon dried basil (optional)
1/2 teaspoon freshly ground black pepper
1 teaspoon active dry yeast

Directions

Place all ingredients into bread machine in order given.

Bake according to bread machine directions for regular bake.

Macaroni 'n' Cheese Italiano

Ingredients

2 cups uncooked elbow macaroni
3/4 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped green pepper
2 teaspoons olive oil
1/2 cup meatless spaghetti sauce
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/8 teaspoon cayenne pepper
2 cups fat-free milk
1 1/4 cups shredded reduced-fat Cheddar cheese
1/2 cup shredded part-skim mozzarella cheese
2 tablespoons grated Parmesan cheese
2 plum tomatoes, seeded and diced

Directions

Prepare pasta according to package directions until cooked but firm. Meanwhile, in a large nonstick skillet, saute the onion, celery and green pepper in oil until tender. Stir in spaghetti sauce, basil and oregano. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain macaroni; stir into sauce. Transfer to a 2-qt. baking dish coated with nonstick cooking spray; set aside.

In a saucepan, combine the flour, salt, nutmeg and cayenne. Gradually stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheddar and mozzarella cheeses until melted. Pour over macaroni mixture. Top with Parmesan cheese and tomatoes. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly and golden brown. Let stand for 5 minutes before serving.

Gelatin Ring with Cream Cheese Balls

Ingredients

2 (3 ounce) packages raspberry gelatin
2 cups boiling water
2 (16 ounce) cans whole berry cranberry sauce
1 (8 ounce) package cream cheese
1 cup ground walnuts

Directions

In a bowl, dissolve gelatin in boiling water. Stir in the cranberry sauce until well blended. Pour into a 6-cup ring mold coated with nonstick cooking spray; refrigerate overnight or until firm.

Roll cream cheese into 3/4-in. balls; coat with walnuts. Unmold gelatin onto a serving platter; place the cream cheese balls in the center of the ring.

Cheese-Stuffed Hawaiian Pizza

Ingredients

2 (10 inch) flour tortillas
1 1/2 cups shredded part-skim
mozzarella cheese, divided
1/4 cup pizza sauce
1/2 cup pineapple tidbits, drained
3/4 cup diced fully cooked ham

Directions

Place one tortilla on a baking sheet coated with nonstick cooking spray. Sprinkle with 1 cup cheese. Top with second tortilla; spread with pizza sauce. Sprinkle with pineapple, ham and remaining cheese. Bake at 375 degrees F for 15 minutes or until tortillas are crisp and cheese is melted.

Three Cheese Chicken Bake

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
3 tablespoons butter or margarine
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) can sliced mushrooms, drained
1 (2 ounce) jar chopped pimientos, drained
1/2 teaspoon dried basil
1 (8 ounce) package noodles, cooked
3 cups diced cooked chicken
2 cups ricotta or cottage cheese
2 cups shredded Cheddar cheese
1/2 cup grated Parmesan cheese
1/4 cup buttered bread crumbs

Directions

In a skillet, saute onion and green pepper in butter until tender. Remove from the heat. Stir in the soup, mushrooms, pimientos and basil; set aside. In a large bowl, combine noodles, chicken and cheeses; add mushroom sauce and mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 40 to 45 minutes or until bubbly. Sprinkle with crumbs. Bake 15 minutes longer.

Holiday Cheese Spread

Ingredients

3 (8 ounce) packages cream cheese, softened
2 (4.5 ounce) cans deviled ham spread
1 pound Colby cheese, shredded
1/4 cup chopped green olives
2 tablespoons prepared mustard
1/2 teaspoon dry mustard
1 1/2 teaspoons chopped fresh chives
1/2 teaspoon celery salt
1/2 teaspoon cayenne pepper
1/2 teaspoon garlic salt

Directions

In a large bowl, mix the cream cheese, deviled ham, Colby cheese, green olives, and prepared mustard. Season with dry mustard, chopped fresh chives, celery salt, cayenne pepper, and garlic salt. Cover and refrigerate until serving.

Chipotle Blue Cheese Dip

Ingredients

1 (7 ounce) can chipotle peppers
in adobo sauce
1 cup mayonnaise
2 tablespoons milk
1 1/2 cups chunky blue cheese
dressing

Directions

Puree the chipotle peppers with the adobo sauce in a blender until smooth. Add the mayonnaise, milk, and dressing; blend again until thoroughly mixed.

Strawberry Blue Cheese Salad

Ingredients

1/2 cup chopped pecans
3 tablespoons raspberry vinegar
3 tablespoons balsamic vinegar
3 tablespoons olive oil
6 cups mixed salad greens
2 cups diced fresh strawberries
8 ounces crumbled blue cheese
1/2 cup diced red onion

Directions

Place the pecans in a skillet over medium heat. Tossing frequently, toast until lightly browned.

In a bowl, whisk together the raspberry vinegar, balsamic vinegar, and olive oil.

In a large bowl, mix the toasted pecans, greens, strawberries, blue cheese, and red onion. Toss with the vinegar and olive oil dressing mixture to serve.

Italian Cheese Balls

Ingredients

1 pound ricotta cheese
1 (8 ounce) package cream cheese
1/4 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon vanilla extract
2 teaspoons grated lemon zest
2 eggs, beaten
4 egg whites
3/4 cup white sugar

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a medium bowl, mix together the ricotta cheese, cream cheese, flour, salt, vanilla, lemon zest and eggs. In a separate bowl, whisk together the egg whites and sugar. Pour into the cheese mixture, and mix until well blended. Roll into balls about the size of a golf ball, and place in a glass baking dish.

Bake for 45 minutes in the preheated oven, or until golden brown on top.

Cream Cheese Finger Cookies

Ingredients

1/2 cup butter, softened
4 ounces cream cheese, softened
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 tablespoon sugar
Dash salt
1 cup finely chopped pecans
confectioners' sugar

Directions

In a large mixing bowl, cream the butter and cream cheese until light and fluffy. Beat in vanilla. Combine the flour, sugar and salt; gradually add to creamed mixture. Stir in pecans (dough will be crumbly).

Shape tablespoonfuls into 2-in. logs. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 12-14 minutes or until lightly browned. Carefully roll warm cookies in confectioners' sugar; cool on wire racks.

Mini Cheese Biscuits

Ingredients

2 cups biscuit/baking mix
1/2 cup shredded Cheddar cheese
2 garlic cloves, minced
2/3 cup milk
2 tablespoons butter or margarine, melted
1/4 teaspoon garlic powder

Directions

In a bowl, combine biscuit mix, cheese and garlic. With a fork, stir in milk just until moistened. Drop by rounded tablespoonfuls onto a lightly greased baking sheet. Bake at 450 degrees F for 9-11 minutes or until golden brown. Combine butter and garlic powder; brush over biscuits.

Individual Upside-down Goat Cheese Souffles

Ingredients

1/3 cup walnuts, toasted and finely chopped
1/4 cup flour
3 tablespoons butter
2/3 cup milk
1 (125 gram) package Paillot de chevre cheese, diced
3 egg yolks
salt and freshly ground pepper, to taste
5 egg whites
gourmet lettuce
homemade vinaigrette

Directions

Preheat an oven to 175 degrees C (350 degrees F).

In a small bowl, combine the walnuts and 2 teaspoons of flour. Generously butter 6 ramekins. Sprinkle some of the nut mixture into each ramekin, tipping so that the nuts stick to the bottom and sides. Discard any excess.

In a small saucepan, melt the butter and add the remaining flour. Cook 3 minutes over medium heat then add the milk. Bring to a boil, stirring constantly, cook 2 minutes, remove from heat and let cool in the pan.

Add the Paillot de chevre cheese, egg yolks, salt and pepper and stir well. Set aside on the counter.

In a bowl, beat the egg whites until almost stiff. Delicately fold one third at a time into the cheese mixture.

Divide the mixture among the 6 ramekins. Cook in a bain-marie (hot water bath) in the middle of the oven for about 25 minutes. Carefully remove the whole pan from the oven and leave the ramekins in the bain-marie for 15 minutes.

Run a sharp knife around the edge of each souffle and gently unmold upside-down onto a parchment-lined baking sheet. Refrigerate.*

Before serving, preheat the oven to 210 degrees C (425 degrees F). Place the souffles in the middle of the oven and heat until they puff up, about 10 minutes. Serve on a bed of gourmet lettuce that has been tossed with the vinaigrette of your choice.

Chili Cheese Dip

Ingredients

1 pound process American
cheese, cubed
1 (15 ounce) can chili con carne
without beans
1 (4 ounce) can chopped green
chilies
Tortilla chips

Directions

Combine cheese, chili and chilies in a saucepan or fondue pot. Heat over medium-low, stirring frequently, until the cheese melts. Serve warm with tortilla chips.

Layered Basil Cheese Spread

Ingredients

2 (8 ounce) tubs whipped cream cheese
1 medium tomato, seeded and finely chopped
1 cup firmly packed fresh basil leaves
3/4 cup finely shredded Parmesan cheese
1/2 cup firmly packed fresh parsley leaves
1/4 cup pine nuts or slivered almonds*
2 cloves garlic, chopped
3 tablespoons olive oil
28 KEEBLER® TOWN HOUSE TOPPERS® Original Crackers or KEEBLER® TOWN HOUSE® Original Crackers

Directions

Line 3 1/2-to 4-cup bowl or mold with plastic wrap, allowing excess wrap to extend over sides. Set aside.

In medium bowl gently stir together cream cheese and tomato. Set aside.

In food processor bowl combine basil, Parmesan cheese, parsley, pine nuts and garlic. Cover and process until very finely chopped. With food processor running, slowly add oil through feed tube. Process until mixture is consistency of soft butter.

Spread one-third of cream cheese mixture in prepared bowl. Top with one-half of basil mixture. Repeat layers. Spread remaining cheese mixture on top. Cover and refrigerate at least 4 hours.

On serving plate invert bowl. Remove plastic wrap. Garnish with tomato and fresh basil, if desired. Serve with crackers.

Three-Cheese Spaghetti Bake

Ingredients

1 (16 ounce) package spaghetti
2 cups shredded mozzarella cheese, divided
3/4 cup grated Parmesan cheese
1/2 cup grated Romano cheese
3 eggs, beaten
1 tablespoon olive or vegetable oil
2 teaspoons garlic powder
salt and pepper to taste
1 (28 ounce) jar spaghetti sauce

Directions

Cook spaghetti according to package directions; drain. Add 1 cup mozzarella cheese, Parmesan, Romano, eggs, oil, garlic powder, salt and pepper. Press into a greased 13-in. x 9-in. x 2-in. baking dish. Top with spaghetti sauce. Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with the remaining mozzarella. Bake 10 minutes longer or until heated through and cheese is melted.

Mini Cheesecakes

Ingredients

12 vanilla wafers
2 (8 ounce) packages cream
cheese, softened
2 eggs
2 tablespoons lemon juice
2/3 cup white sugar
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line muffin tins with 12 paper baking cups. Place a vanilla wafer in each one.

In a medium mixing bowl beat cream cheese until fluffy. Add eggs, lemon juice, and sugar. Beat until smooth and thoroughly combined.

Fill each baking cup 2/3 full with cream cheese mixture.

Bake in preheated oven for 15 to 17 minutes. Cool on a rack. Top with fruit pie filling. Pipe whipped cream or sweetened cream cheese into a rosette on top of each cheesecake just prior to serving, if desired.

Potato Soup with Fish and Cheese

Ingredients

4 tablespoons margarine
1 teaspoon paprika
2 small onion, chopped
4 cups water
10 potatoes, diced
2 cups half-and-half cream
1/2 pound cod fillets, cubed
2 eggs, lightly beaten
1 1/2 cups shredded Muenster
cheese
salt to taste

Directions

Melt the butter or margarine in a large saucepan, and add the paprika. Saute the onions in this mixture until they are soft. Add the water, bring it to the boil, and add the potatoes. Simmer gently until the potatoes are almost done. Depending on the size of the potatoes it may be necessary to add more water during cooking.

Add cream or milk and the fish; continue cooking, stirring occasionally, until potatoes begin to fall apart. If they remain very firm, mash them gently in the pan with a masher or wooden spoon.

Add a little of the potato mixture to the beaten eggs, and then stir eggs into the soup. Remove from heat, and stir in the cheese. Correct the seasoning, and serve at once.

Dill Wrapped Cream Cheese

Ingredients

1 (8 ounce) can refrigerated
crescent roll dough
1 (8 ounce) package cream
cheese
1 teaspoon dried dill weed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Unroll dough on lightly floured surface and press seams together. Sprinkle one side of block of cream cheese with enough dill to cover. Place cream cheese, dill side down, in center of dough. Sprinkle with more dill to cover. Bring sides of dough up around cheese block and seal to completely enclose.

Bake at 350 degrees F (175 degrees C) for approximately 15 minutes. Serve warm.

Miniature Cheesecakes

Ingredients

24 vanilla wafer cookies
3 (8 ounce) packages cream
cheese, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1 (12 ounce) can cherry pie filling

Directions

Preheat oven to 325 degrees F (165 degrees C). Line 24 muffin cups with paper or foil baking liners. Place one vanilla wafer in each cup.

In large bowl, beat cream cheese and sugar until smooth. Beat in the eggs one at a time, then stir in the nutmeg and vanilla. Pour mixture evenly into prepared muffin cups, filling each 2/3 full. Bake for 20 minutes or until set. Cool completely, then top with cherry pie filling. Cover and refrigerate until ready to serve.

Frozen Lite Chocolate Cheesecake Pie

Ingredients

1/2 cup Karo® Lite Syrup
1/2 cup fat-free half and half
1/3 cup semi-sweet chocolate chips
2 tablespoons cocoa powder
2 tablespoons sucralose sweetener
1 tablespoon sugar
1 (8 ounce) package fat-free cream cheese, softened, cut into cubes
1 teaspoon Spice Islands® Pure Vanilla Extract
1 1/2 cups reduced-calorie whipped topping
1 (9 inch) chocolate cookie crumb crust

Directions

Heat syrup and half and half in a microwave-safe container for 1 minute. Stir in chocolate chips and heat for 30 seconds; stir until smooth and well blended. Pour mixture into blender or food processor; add cocoa, sucralose, sugar, cream cheese and vanilla.

Blend on medium speed in blender until very smooth. Add whipped topping and mix until uniformly blended.

Pour into crust. Cover and freeze for at least 6 hours. Remove from freezer and thaw for 15 to 30 minutes before serving. Garnish with additional whipped topping and cocoa, if desired.

Pickled Cheese

Ingredients

7 ounces feta cheese
4 sprigs fresh thyme
7 fluid ounces white wine vinegar
1 teaspoon honey

Directions

Rinse the feta cheese, and pat dry with paper towels. Cut into half-inch cubes. In a 1 pint glass jar, place a layer of cheese cubes, followed by a layer of thyme. Repeat layers until the jar is nearly full. Whisk together the white wine vinegar and honey; pour over the cheese until the jar is full. Screw the lid on, and leave in the refrigerator to marinate for at least one day.

Holiday Cheese Ball

Ingredients

1 (8 ounce) package cream cheese
1 (2.5 ounce) package smoked sliced beef, chopped
3 green onions, finely chopped
1 dash hot pepper sauce

Directions

Combine cream cheese, beef, onions and pepper sauce with hands or an electric mixer. Shape into a ball. Chill at least 1 hour before serving with crackers.

Easy Mac and Cheese Soup

Ingredients

1 (14 ounce) package uncooked
macaroni and cheese
1 cup chopped broccoli
1/2 cup chopped onion
1 cup water
2 1/2 cups milk
1 (11 ounce) can condensed
cream of Cheddar cheese soup
1 cup cubed cooked ham

Directions

Cook macaroni according to package directions; drain. Do not stir in the sauce.

In a medium saucepan, combine broccoli, onion and water. Bring to a boil and cook until broccoli is tender. Stir in macaroni, cheese mixture from package, milk, soup and ham. Return to a boil briefly. Serve hot.

Fluffy Two Step Cheesecake I

Ingredients

1 (8 ounce) package cream
cheese
1/3 cup white sugar
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl beat together the cream cheese and sugar until smooth. Gently fold in the whipped topping. Spoon into the prepared crust. Refrigerate 3 hours, or until set.

Tom's Sweet Pimento Cheese

Ingredients

1 (8 ounce) package cream cheese, softened
12 ounces shredded mild Cheddar cheese
1/2 cup creamy salad dressing (such as Miracle Whip®)
1/4 teaspoon garlic salt
1 teaspoon white sugar
2 tablespoons sweet pickle juice
1/2 cup sweet pickle relish
1 (4 ounce) jar chopped pimentos, drained

Directions

Beat the cream cheese and Cheddar cheese together with an electric mixer in a large bowl until light and fluffy. Beat in the salad dressing, garlic salt, sugar, and pickle juice, scraping down the sides of the mixing bowl. Stir in the pickle relish and pimentos. Refrigerate for at least one hour before serving.

Nickie's Apple-Pecan Cheesecake

Ingredients

Crust

1 1/2 cups graham cracker crumbs
1/4 cup melted butter
2 tablespoons packed brown sugar

Filling

4 (8 ounce) packages cream cheese, softened
1 cup packed brown sugar
1 teaspoon vanilla extract
1 cup sour cream

4 eggs

Topping

4 cups apples (about 3) - peeled, cored, and chopped
1/2 cup packed brown sugar
3/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 9x13 inch baking dish with aluminum foil, extending the foil sheets over the side of the dish.

To make the crust, mix the graham cracker crumbs, butter, and 2 tablespoons brown sugar together in a bowl until evenly blended. Press evenly over the bottom of the prepared baking dish.

To make the filling, beat the cream cheese, 1 cup brown sugar, and vanilla together in a mixing bowl until evenly blended. Beat in the sour cream. On low speed, add the eggs, one at a time, just until blended. Pour the mixture over the crust.

To make the topping, place the apples in a bowl, and toss with 1/2 cup brown sugar, pecans, and cinnamon until evenly blended.

Bake in preheated oven until center is almost set, about 55 minutes. Cool, and refrigerate 4 hours, or overnight.

Before cutting, allow the cheesecake to sit 30 minutes at room temperature, then lift from the baking dish using the extended aluminum foil sheets, and place on a cutting board or serving plate. Remove the aluminum foil, and cut into 16 squares.

Original Blue Cheese Coleslaw

Ingredients

1 cup crumbled blue cheese
2 lemons, juiced
1/3 cup mayonnaise
salt and black pepper to taste
6 stalks celery, thinly sliced
4 green onions with tops, thinly sliced
1 (16 ounce) package shredded coleslaw mix with red and green cabbage and carrots

Directions

Lightly mix together the blue cheese, lemon juice, mayonnaise, and salt and pepper in a large salad bowl. Stir in the celery, green onions, and bagged coleslaw, and mix until well-coated.

Mock Cheese Cake Pie

Ingredients

1 cup plain yogurt
1 (3.5 ounce) package instant
vanilla pudding mix
1 (16 ounce) can cherry pie filling
3 tablespoons white sugar
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl combine yogurt and instant vanilla pudding. Mix well. Stir in cherry pie filling. Pour filling into pie crust and chill for 30 to 60 minutes.

Sun-Dried Tomato Goat Cheese Spread

Ingredients

1 cup soft goat cheese
1/3 cup chopped sun-dried
tomatoes
3 cloves garlic, minced
1 tablespoon chopped fresh
parsley

Directions

Combine the goat cheese, tomatoes, garlic, and parsley in a food processor; mix until thoroughly combined.

Black 'n' White Cheesecake Bars

Ingredients

2 cups semisweet chocolate chips
1/2 cup butter
2 cups graham cracker crumbs
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 egg
1 teaspoon vanilla extract

Directions

In a double boiler or microwave, melt chocolate chips and butter, stirring occasionally. Stir in the graham cracker crumbs. Set aside 1/4 cup for topping. Press the remaining crumbs into an ungreased 13-in. x 9-in. x 2-in. baking pan.

In a mixing bowl, beat cream cheese until smooth. Gradually beat in milk, egg and vanilla. Pour over crust. Sprinkle with reserved crumbs. Bake at 325 degrees F for 25-30 minutes or until lightly browned. Cool. Refrigerate 3 hours or until completely chilled. Cut into bars. Store in the refrigerator.

Figs Oozing with Goat Cheese

Ingredients

8 fresh figs
1/2 cup goat cheese, softened
8 grape leaves, drained and rinsed
1/2 cup honey
skewers

Directions

Preheat grill for medium heat.

Make a small incision in the bottom of each fig (large enough to hold pastry bag tip). Place goat cheese in pastry bag with plain tip. Fill figs with goat cheese by squeezing a small amount of cheese into the bottom of each fig. The figs will plump up when filled. Wrap each fig with a grape leaf, and skewer 2 to 3 figs on each skewer.

Lightly oil the grill grate. Place fig skewers on hot grill. Cook for 2 to 3 minutes, turning once. Drizzle with honey, and serve.

Fluffy 2-Step Cheesecake Minis

Ingredients

12 NILLA Wafers
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/3 cup sugar
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1/4 cup BAKER'S ANGEL FLAKE
Coconut

Directions

Place 1 wafer on bottom of each of 12 paper-lined medium muffin cups; set aside. Beat cream cheese and sugar in large bowl with wire whisk or electric mixer until well blended. Add 2-1/4 cups of the whipped topping; mix well. Spoon evenly into muffin cups.

Refrigerate 3 hours or overnight. Spread tops with remaining whipped topping. Sprinkle with coconut just before serving. Store leftover cheesecakes in refrigerator.

Cool Lemon Cheesecake

Ingredients

1 HONEY MAID Honey Graham,
crushed, divided
2/3 cup boiling water
1 (0.3 ounce) package JELL-O
Lemon Flavor Sugar Free Gelatin
1 cup BREAKSTONE'S or
KNUDSEN 2% Milkfat Low Fat
Cottage Cheese
1 (8 ounce) container
PHILADELPHIA 1/3 Less Fat
Cream Cheese
2 cups thawed COOL WHIP LITE
Whipped Topping
1 cup light cherry pie filling

Directions

Spray 9-inch springform pan with cooking spray. Sprinkle with 1/2 the graham crumbs; set aside.

Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved. Pour into blender. Add cottage cheese and reduced-fat cream cheese; blend until smooth, stopping occasionally to scrape down side of blender. Pour into large bowl. Stir in COOL WHIP with whisk. Pour into prepared pan. Sprinkle with remaining graham crumbs.

Refrigerate 4 hours or until firm. Top with pie filling just before serving.

Chocolate Mint Cheesecake

Ingredients

1 (9 ounce) package thin chocolate wafers
3 (1 ounce) squares bittersweet chocolate
3 tablespoons white sugar
7 tablespoons butter
12 (1 ounce) squares bittersweet chocolate
4 (8 ounce) packages cream cheese
1 3/4 cups white sugar
4 eggs
1/2 cup heavy whipping cream
1/2 cup unsweetened cocoa powder
1 tablespoon vanilla extract
1 1/2 cups sour cream
1/4 cup white sugar
1/2 cup heavy whipping cream
1 tablespoon butter
6 (1 ounce) squares bittersweet chocolate
1 teaspoon peppermint extract

Directions

Grind the chocolate wafers and 3 ounces of chocolate in a food processor; the crumbs should be small. Mix in 3 tablespoons of sugar. Melt 7 tablespoons of butter or margarine, and add it to the chocolate crumbs. Press into the bottom of a 9 inch springform pan.

Melt 12 ounces of chocolate, and cool slightly. Blend in cream cheese, 1 3/4 cups sugar, eggs, 1/2 cup cream, cocoa, vanilla, and peppermint extract. Pour this in crust. Bake for one hour at 350 degrees F (175 degrees C). Cool overnight.

In a small bowl, mix together the sour cream and 1/4 cup sugar. Pour on top of cooled cheesecake. Bake for 20 minutes at 350 degrees F (175 degrees C). Chill for 6 to 8 hours.

To decorate the cheesecake make a chocolate icing. In a small saucepan, simmer 1/2 cup cream and 1 tablespoon butter. Add to this 6 ounces of chocolate, and stir until melted. Remove from heat. Freeze until the mixture is piping consistency (stir occasionally). Using a pastry bag, pipe a lattice on the top.

Meredith's Cheesecake

Ingredients

1 cup crushed cinnamon graham
crackers
3 tablespoons butter, softened

3 (8 ounce) packages cream
cheese
1 cup white sugar
4 eggs, beaten
1 pint sour cream
1 cup heavy whipping cream
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine the cracker crumbs and butter; coat the bottom of a 9 inch springform pan.

In a large bowl, mix cream cheese and sugar until smooth. Stir in eggs, sour cream, heavy cream, and vanilla. Pour into pan.

Bake for 1 hour and 15 minutes. Turn off oven and let cake remain in closed oven for another 1 hour and 15 minutes. Take out and cool to room temperature. Refrigerate for 3 to 4 hours before serving.

Shahi Paneer (Royal Cheese)

Ingredients

1/2 pound paneer, cubed
hot water to cover
1 pinch ground turmeric
4 teaspoons cooking oil
2 red onions, minced
4 teaspoons minced fresh ginger root
2 cloves garlic, minced
1/4 teaspoon garam masala
1 (14 ounce) can diced tomatoes
salt to taste
1/2 teaspoon white sugar
3/4 cup heavy cream
1/4 cup chopped fresh cilantro

Directions

Place the paneer cubes in a deep bowl. Pour enough hot water over the paneer to cover; sprinkle the turmeric into the water. Set aside to allow the hot water to soften the paneer. Drain.

Heat the oil in a large pot over medium heat. Fry the onions in the oil until they begin to change color. Add the ginger and garlic and fry together another 5 minutes. Sprinkle the garam masala into the mixture; cook and stir for 2 minutes. Pour the tomatoes into the mixture; season with salt and stir. Continue cooking until the oil begins to separate, another 5 to 7 minutes. Stir the sugar into the mixture and remove from heat. Set aside to cool.

Blend the tomato mixture in a blender until you have a smooth sauce; return the sauce to the pot and heat over medium heat until warm, about 5 minutes. Stir the cream into the sauce. Gently fold the paneer into the sauce to coat. Garnish with cilantro to serve.

Cream Cheese Pineapple Pie

Ingredients

1 (9 inch) unbaked pastry shell
1 (8 ounce) package cream
cheese, softened
1 (16 ounce) container vanilla
yogurt
1 cup pineapple preserves

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a mixing bowl, beat cream cheese until smooth. Add the yogurt and preserves; pour into crust. Cover and freeze for 8 hours or overnight. Remove from the freezer 30 minutes before cutting.

Cheese Dip with Beer

Ingredients

1 (1 pound) loaf round
pumpernikel rye bread
1 (8 ounce) package shredded
Cheddar cheese
1 (8 ounce) package shredded
mozzarella cheese
1 (8 ounce) package cream
cheese, softened
1 cup beer
1 teaspoon garlic salt

Directions

Cut a large hole in the top of the loaf of bread to form a bowl; set onto a serving platter.

Melt the cream cheese in a large saucepan over medium heat; stir in the Cheddar cheese, mozzarella cheese, beer, and garlic salt; heat, stirring continually, until all the cheese is melted; pour the hot cheese mixture into the bread bowl.

Very, Very, Very Good Cheesecake

Ingredients

1 cup butter, room temperature
4 (8 ounce) packages cream
cheese, softened
1 1/2 cups white sugar
5 eggs, room temperature
2 cups heavy cream
1 1/2 tablespoons cornstarch
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan.

Using an electric mixer, beat the butter, cream cheese and sugar until light and fluffy. Beat in the eggs, one at a time, until blended. Stir in the heavy cream, cornstarch and vanilla.

Wrap the bottom of the springform pan with aluminum foil. Line a roasting pan with a damp kitchen towel. Place cheesecake pan on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the cheesecake pan. Bake for 60 minutes, or until center of the cheesecake is just firm. Cool at room temperature for 1 hour. Refrigerate until set before removing from pan.

Macaroni and Cheese IV

Ingredients

2 (12 ounce) packages elbow macaroni
1 pound lean ground beef
1 (46 fluid ounce) can tomato juice
1 (28 ounce) can diced tomatoes with juice
4 cups shredded sharp Cheddar cheese
1 onion, chopped (optional)

Directions

In a large pot with boiling salted water cook macaroni pasta until al dente. Drain.

In a large skillet cook ground beef until no pink remains. Drain excess grease.

In a large bowl add the tomato juice, diced tomatoes, cooked ground beef, cooked and drained pasta, one package of the grated cheese, and mix well. Pour into a 2 quart casserole baking dish. Spread remaining package of grated cheese over the top.

In a 425 degree F (220 degree F) oven bake until the cheese on top is melted, then broil until the cheese is golden brown.

Pepperoni Cheese Ravioli

Ingredients

1 (25 ounce) package frozen cheese ravioli
1/2 pound fresh mushrooms, sliced
1 (3.25 ounce) package sliced pepperoni, diced
1 small onion, cut into wedges
1 tablespoon butter or margarine
1 (8 ounce) can tomato sauce
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/8 teaspoon cayenne pepper
1/2 cup sour cream

Directions

Cook ravioli according to package directions. Meanwhile, in a large saucepan, saute mushrooms, pepperoni and onion in butter until onion is tender. Stir in tomato sauce, Parmesan cheese, garlic powder, basil, oregano and cayenne; heat through. Remove from the heat; stir in sour cream. Drain ravioli; toss with cream sauce.

Apple Cinnamon Cheesecake by EAGLE BRAND®

Ingredients

1/2 cup butter or margarine,
softened
1/4 cup firmly packed light brown
sugar
1 cup all-purpose flour
1/4 cup quick cooking oats
1/4 cup finely chopped walnuts
1/2 teaspoon ground cinnamon
2 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk (NOT
evaporated milk)
3 large eggs
1/2 cup frozen apple juice
concentrate, thawed
2 medium all-purpose apples,
cored and sliced

Cinnamon Apple Glaze:

1 tablespoon butter
1/4 cup apple juice concentrate,
thawed
1 teaspoon cornstarch
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 300 degrees F. In small bowl, beat 1/2 cup butter and sugar until fluffy. Add flour, oats, walnuts and cinnamon; mix well. Press firmly on bottom and halfway up side of 9-inch springform pan. Bake 10 minutes.

Beat cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth (do not overbeat). Add eggs and apple juice concentrate; mix well. Pour into prepared pan. Bake 45 minutes or until center springs back when lightly touched. Cool.

Cook apples in remaining 1 tablespoon butter until tender-crisp in large skillet. Arrange on top of cheesecake; drizzle with Cinnamon Apple Glaze. Chill. Store leftovers covered in refrigerator.

Apple Cinnamon Glaze: In small saucepan, combine apple juice concentrate, cornstarch and ground cinnamon; mix well. Over low heat, cook and stir until thickened. (Makes about 1/4 cup)

Sirecz (Easter Cheese)

Ingredients

12 eggs
1 quart milk
1 cup white sugar
1 tablespoon vanilla extract
1 pinch ground nutmeg

Directions

In an electric mixer, beat the eggs until mixed well.

Transfer the eggs to a double boiler and stir in milk, sugar, vanilla and nutmeg. Cook over a medium heat for 30 minutes. Use a metal slotted spoon and constantly stir the bottom of the pan to prevent scorching.

When the mixture looks just like cooked scrambled eggs, pour it carefully into a cheesecloth-lined colander. Carefully gather the ends of the cheesecloth in your hands and pull them together until the cheese forms into a ball. Tie the cheesecloth tightly at the top of the ball. Tie the cheesecloth ends over a faucet or to the handle of a kitchen cabinet (place a bowl under to catch the whey dripping down) and let hang for about 3 hours.

Untie the cheesecloth and wrap the cheesecloth ball in plastic wrap before refrigerating. The cheese will keep for about a week. Slice and serve.

Creamy Cheese Bread

Ingredients

1/2 cup sour cream
1/2 cup mayonnaise
1 cup shredded Swiss cheese
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (1 pound) loaf French bread, sliced

Directions

Preheat the broiler.

In a medium bowl, mix sour cream, mayonnaise, Swiss cheese and dry Italian-style salad dressing mix.

Spread the mixture generously on the French bread slices. Arrange slices in a single layer on a large baking sheet.

Broil in the preheated oven 3 to 5 minutes, or until cheese is melted and bread is lightly browned.

Cheese Filled Triangles

Ingredients

3 tablespoons olive oil
1 onion, finely chopped
1 (10 ounce) package frozen
chopped spinach - thawed,
drained and squeezed dry
1 teaspoon salt
1 (4 ounce) package feta cheese,
crumbled
1/2 cup cottage cheese
1 egg, beaten
1 (16 ounce) package phyllo
dough
1 cup unsalted butter, melted

Directions

Heat olive oil in a medium saucepan over medium heat. Slowly cook and stir onion until tender, about 5 minutes. Mix in spinach and salt. Stir in feta cheese, cottage cheese and egg. Cook and stir until thickened, 5 to 10 minutes. Reduce heat to simmer.

Preheat oven to 400 degrees F (200 degrees C).

Unroll phyllo dough sheets one at a time on a flat surface. Brush with unsalted butter. Cut into strips approximately 5 inches wide. Place 1 tablespoon of the onion, spinach and feta mixture at one end of each dough strip. Fold the end of the strip over the filling so that it forms a triangle. Continue folding the strip in triangles until a small, triangular stuffed pastry remains. Brush with unsalted butter. Repeat with remaining phyllo dough.

Arrange stuffed triangles on a large baking sheet. Bake in the preheated oven 12 to 15 minutes, until golden brown. Serve warm.

Ham and Cheese Bowties

Ingredients

8 ounces farfalle (bow tie) pasta
1/4 cup butter
1 clove garlic, minced
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon ground black pepper
2 cups milk
1/2 teaspoon prepared mustard
2 1/2 cups shredded Colby cheese
4 ounces cooked ham, julienned
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt butter. Sauté garlic 30 seconds. Whisk in flour, salt and pepper. Cook and stir until smooth. Pour in milk, a little at a time, stirring constantly. Bring to a boil for 1 minute. Stir in mustard and Colby. Continue to cook, stirring occasionally, until cheese is melted. Remove from heat and stir in pasta and ham.

Pour into a 2 quart baking dish. Sprinkle with Parmesan.

Bake 20 to 25 minutes, until bubbly and golden.

Stuffed Mushrooms with Swiss Cheese

Ingredients

12 large fresh mushrooms
5 tablespoons butter, melted
salt and pepper to taste
1/4 cup butter
1/2 cup chopped onions
1 tablespoon all-purpose flour
1/2 cup heavy cream
1/4 cup chopped fresh parsley
1/2 cup shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Remove stems from mushrooms. Finely chop stems and set aside. Arrange caps hollow side up in the baking dish. Drizzle with 5 tablespoons melted butter, and salt and pepper to taste.

Melt 1/4 cup butter in a medium saucepan over medium heat. Stir in the mushroom stems and onions, and cook 5 minutes, or until tender. Gradually blend in flour and heavy cream until smooth. Remove from heat. Mix in parsley.

Generously stuff mushroom caps with the mixture. Top with Swiss cheese.

Bake 15 to 20 minutes in the preheated oven, or until lightly browned.

Portobello Bruschetta with Three Cheeses

Ingredients

2 Roma (plum) tomatoes, diced
1/2 cup crumbled feta cheese
2 cups arugula, chopped
4 cloves garlic, minced
2 large portobello mushroom caps
2 tablespoons olive oil
2 tablespoons grated Parmesan cheese
4 slices fontina cheese
salt and pepper to taste

Directions

Preheat an oven to 425 degrees F (220 degrees C). Lightly grease a large baking sheet. Combine tomatoes, feta, arugula, and garlic in a small bowl.

Arrange mushroom caps, stem side up, on the prepared baking sheet. Drizzle each with 1 tablespoon olive oil and season with salt and pepper. Roast in preheated oven until mushrooms begin to soften, 5 to 7 minutes. Remove from oven.

Sprinkle caps with Parmesan cheese; divide tomato mixture evenly between each mushroom cap. Season with salt and pepper; drizzle with remaining 2 tablespoons olive oil. Top each mushroom with 2 slices of fontina cheese.

Return to oven until cheese is melted, but tomato mixture is still cool in the center, about 3 minutes.

Goat Cheese Stuffed Tomatoes

Ingredients

4 large fresh tomatoes
4 ounces goat cheese
1 tablespoon chopped bottled
roasted red peppers
2 tablespoons olive oil
2 tablespoons bread crumbs
1 tablespoon torn fresh basil
leaves
kosher salt and ground black
pepper to taste

Directions

Preheat the oven broiler.

Slice the tops off of the tomatoes and hollow out by removing the seeds.

In a bowl, mix the goat cheese and chopped red peppers together. Spoon an equal amount of the cheese mixture into each hollowed out tomato. Place stuffed tomatoes upright in a baking dish. Top each tomato evenly with the bread crumbs and torn basil. Drizzle with olive oil and season with salt and pepper.

Place under broiler for 5 to 10 minutes until bread crumbs are lightly browned.

Kerry's Asiago Cheese Hamburger

Ingredients

1 pound ground beef sirloin
1 tablespoon Worcestershire sauce
1/2 cup buffalo wing sauce
1 teaspoon freshly ground black pepper
1 teaspoon sea salt
1 teaspoon garlic powder
2 tablespoons olive oil
1/2 cup sweet onion, sliced
1/4 cup barbeque sauce
4 hamburger buns, split
1/4 cup Additional ketchup
1/2 cup grated Asiago cheese
8 slices cooked bacon

Directions

Mix the beef, Worcestershire sauce, buffalo wing sauce, pepper, salt, and garlic powder in a large bowl. Form mixture into four patties. Place the patties on a plate; cover. Refrigerate for at least 1 hour.

Preheat an outdoor grill for high heat.

Heat the olive oil in a skillet over medium-high heat. Cook and stir the onion in the olive oil until translucent, about 5 minutes; set aside.

Cook the beef patties on the preheated grill on one side for about 5 minutes; brush the top of each burger with 1 tablespoon of barbeque sauce; flip. Cook burgers until well done, or the internal temperature reaches 180 degrees F (85 degrees C), about five minutes more.

Place one burger on the bottom half of each bun. Top each burger with cooked onions, ketchup, Asiago cheese, and bacon slices; sandwich with top of bun and serve.

Tomato Soup and Grilled Cheese Sandwich

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Tomato
Soup
2 (10.75 ounce) cans water
8 teaspoons butter
8 slices Pepperidge Farm® White
Sandwich Bread
8 slices Kraft Singles (American
pasteurized prepared cheese
product)

Directions

Heat the soup and water in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally.

Spread the butter on the bread slices.

Place 4 bread slices, butter-side down, into a 12-inch skillet. Top with the cheese slices and remaining bread slices, butter-side up. Cook over medium heat until the sandwiches are lightly browned on both sides and the cheese is melted.

Southwestern Macaroni and Cheese with Adobo

Ingredients

1 (8 ounce) package elbow macaroni
3/4 pound lean ground beef
3 tablespoons adobo seasoning
2 teaspoons powdered jalapeno pepper
2 teaspoons olive oil

2 teaspoons butter
1/4 cup cream
1 cup light sour cream
4 cups shredded Cheddar cheese
2 cups fat-free cottage cheese
1/2 cup crumbled cotija cheese
1/2 teaspoon garlic powder
2 tablespoons chopped fresh cilantro
salt and white pepper to taste
1 cup canned diced green chiles

Directions

Preheat oven to 325 degrees F (165 degrees C). Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix ground beef with adobo seasoning and powdered jalapeno pepper. Roll into small, 1 inch meatballs. Heat olive oil in a large skillet over medium-high heat. Add meatballs, and cook until browned on all sides, then remove to drain on a paper towel-lined plate. The meatballs do not need to be thoroughly cooked at this point as they will finish cooking in the oven.

While the meatballs are cooking, melt the butter in a large saucepan over medium heat. Gently cook the butter until it begins to brown, and acquires a nutty fragrance, about 1 minute. Stir in the cream, sour cream, Cheddar cheese, cottage cheese, cotija cheese, garlic powder, and cilantro. Bring to a simmer, stirring constantly until the cheese has melted. Season to taste with salt and white pepper.

Stir the cooked macaroni and diced chiles into the cheese sauce, and pour into a 9x13 inch baking dish. Slice the meatballs in half, and place onto the pasta cut-side down.

Bake in preheated oven until the cheese sauce is bubbly, and the meatballs are no longer pink in the center, about 25 minutes.

TOLL HOUSE® Chocolate Cheesecake

Ingredients

1 (16.5 ounce) package NESTLE®
TOLL HOUSE® Refrigerated
Chocolate Chip Cookie Dough
2 (8 ounce) packages cream
cheese, softened
1 cup granulated sugar
4 (1 ounce) packets NESTLE®
TOLL HOUSE® CHOCO BAKE®
Pre-Melted Unsweetened
Chocolate Flavor
2 (8 ounce) containers frozen
whipped topping, thawed
1/2 cup NESTLE® TOLL HOUSE®
Semi-Sweet Chocolate Morsels,
melted

Directions

Preheat oven to 375 degrees F. Grease a 9-inch springform pan.

Slice dough into 16 pieces. Cover bottom of prepared pan with pieces. Allow to soften for 5 to 10 minutes. Using fingertips, pat dough gently to cover bottom.

Bake for 15 to 17 minutes or until light golden brown. Cool completely in pan on wire rack.

Combine cream cheese, sugar and CHOCO BAKE in a large mixing bowl until well blended. Add whipped topping; stir until just blended. Spoon over cookie crust; smooth top. Drizzle with melted chocolate. Cover; refrigerate for 3 to 4 hours or overnight. Remove sides of pan.

Brie Cheese Appetizer

Ingredients

1 (8 ounce) wheel Brie cheese
3 tablespoons apricot preserves
1/2 (17.5 ounce) package frozen
puff pastry, thawed
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Slice one wheel of Brie cheese in half so you have 2 circles of cheese. Spread apricot or peach preserves on (the cut side) half of one circle of brie. Make sandwich out of the two halves of Brie, so that the preserves are in the center of both halves. Wrap the entire wheel of Brie with one sheet of puffed pastry and flip the entire concoction onto the prepared cooking sheet so the seam is on bottom. Brush the puffed pastry with the egg white.

Bake for 30 minutes, or until the pastry is golden brown. Serve immediately.

Chocolate Chip Cream Cheese Muffins

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
1 egg, room temperature
1/2 cup cream
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/3 cup semi-sweet chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 12 muffin cups or use paper liners.

Beat cream cheese and butter together until fluffy. Beat in egg, cream and vanilla. Combine the flour, sugar, baking powder and salt. Stir flour mixture into cream cheese mixture until flour is moistened. Fold in chocolate chips. Spoon batter into prepared muffin cups filling them 3/4 full.

Bake in preheated oven until tops are golden, about 20 minutes.

Cheesy Cheeseburger Pizzas

Ingredients

1/2 pound lean ground beef
1/2 cup diced pepperoni
1 1/4 cups pizza sauce
1 cup crumbled feta cheese
1/2 teaspoon Worcestershire sauce
1/2 teaspoon hot pepper sauce
salt and ground black pepper to taste
cooking spray
1 (10 ounce) can refrigerated biscuit dough
1 egg yolk
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Reduce heat to medium. Drain excess fat. Stir in pepperoni, pizza sauce and feta cheese. Season with Worcestershire sauce, hot pepper sauce, salt and pepper. Continue cooking for 1 minute, stirring constantly.

Lightly coat a cookie sheet with cooking spray. Separate biscuits and place on cookie sheet at least 3 inches apart. With bottom of a glass, press each biscuit to form a 4 inch round biscuit with 1/2 inch rim around the outside edge. Beat together egg yolk and 1/4 tsp water. Brush sides and edges of biscuits with egg mixture.

Spoon about 1/4 cup beef mixture into each biscuit cup. Sprinkle with mozzarella cheese.

Bake in preheated oven for 15 to 20 minutes, or until biscuits are golden brown, and cheese is bubbly. Allow to cool for 2 minutes before serving.

Cheese Spaghetti

Ingredients

1 pound spaghetti
1/4 cup butter
1/4 cup milk
1 pound diced processed
American cheese
1 teaspoon garlic powder
1 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Return to pot over low heat. Stir in butter until melted. Stir in milk and cheese until melted and smooth. Season with garlic powder and pepper and serve.

Slovak Easter Cheese (Cirak)

Ingredients

4 cups milk
12 eggs
1 teaspoon salt

Directions

Measure milk into a bowl, and set over a saucepan filled half way with simmering water. Heat until warm to the touch, then gradually start cracking eggs into the milk while stirring almost constantly. This will scorch very easily. Continue to stir slowly once all of the eggs are in, until the mixture resembles scrambled eggs.

Pour into a cheesecloth bag and tie tightly. Hang from the sink faucet or over a bowl and allow to drain for 1 to 2 hours. Place on a cooling rack set over a pan or bowl and set a heavy object on top to press out the liquid. A cool cast iron skillet weighted with heavy cans works well. Press for about 2 hours.

Carefully remove the weights and cheesecloth bag from the cheese. Refrigerate the cheese for several hours or overnight before slicing and serving.

Spiderweb Cheesecake

Ingredients

1 (.25 ounce) envelope unflavored gelatin
1/4 cup cold water
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
1/2 cup whipping cream
1 teaspoon vanilla extract
1 (9 inch) prepared chocolate crumb crust
2 tablespoons semisweet chocolate chips
1 tablespoon butter or margarine

Directions

In a small saucepan, sprinkle gelatin over water; let stand for 1 minute. Heat gelatin; stir until dissolved. Remove from the heat; cool slightly. In a mixing bowl, beat the cream cheese and sugar until smooth. Gradually beat in cream, vanilla and gelatin mixture until smooth. Pour into crust.

In a microwave, melt chocolate chips and butter; stir until smooth. Transfer to a heavy-duty resealable bag; cut a small hole in a corner of bag. Pipe a circle of chocolate in center of cheesecake. Pipe evenly spaced thin concentric circles about 1/2 in. apart over filling. Beginning with the center circle, gently pull a toothpick through circles toward outer edge. Wipe toothpicks clean. Repeat to complete web pattern. Cover and refrigerate for at least 2 hours before cutting.

Marbled Pumpkin Cheesecake

Ingredients

1 1/2 cups crushed gingersnap cookies

1/2 cup finely chopped pecans

1/3 cup butter, melted

2 (8 ounce) packages cream cheese, softened

3/4 cup white sugar, divided

1 teaspoon vanilla extract

3 eggs

1 cup canned pumpkin

3/4 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the crushed gingersnap cookies, pecans, and butter. Press into the bottom, and about 1 inch up the sides of a 9 inch springform pan. Bake crust 10 minutes in the preheated oven. Set aside to cool.

In a medium bowl, mix together the cream cheese, 1/2 cup sugar, and vanilla just until smooth. Mix in eggs one at a time, blending well after each. Set aside 1 cup of the mixture. Blend 1/4 cup sugar, pumpkin, cinnamon, and nutmeg into the remaining mixture.

Spread the pumpkin flavored batter into the crust, and drop the plain batter by spoonfuls onto the top. Swirl with a knife to create a marbled effect.

Bake 55 minutes in the preheated oven, or until filling is set. Run a knife around the edge of the pan. Allow to cool before removing pan rim. Chill for at least 4 hours before serving.

Spruced-Up Cheese Spread

Ingredients

1 (4 ounce) jar diced pimientos,
drained, divided
1 small onion, grated
1 cup mayonnaise
1 tablespoon prepared mustard
1 tablespoon Worcestershire
sauce
1 teaspoon celery seed
1/2 teaspoon paprika
1/4 teaspoon garlic salt
3 cups finely shredded sharp
Cheddar cheese
2 tablespoons finely chopped
pecans
1/3 cup minced fresh parsley

Directions

Set aside 2 tablespoons pimientos for topping. In a bowl, combine remaining pimientos and the next seven ingredients. Stir in cheese. Transfer to a serving bowl; sprinkle with pecans, parsley and reserved pimientos.

Cottage Cheese Spinach Chicken

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed
1/2 yellow onion, chopped
1 cup cottage cheese
4 skinless, boneless chicken breast halves
2 tablespoons Cajun-style seasoning
2 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Squeeze excess water out of thawed spinach; in a large bowl, mix spinach with onion and cottage cheese and set aside.

Season chicken breasts with Cajun-style seasoning, then place 1/4 of cheese/spinach mixture in the center of each breast and fold in half. Secure with toothpicks and place in a lightly greased 9x13 inch baking dish.

Drizzle with melted butter and bake at 350 degrees F (175 degrees C) for about 25 minutes, or until chicken is cooked through and juices run clear.

Chili 'N' Cheese Grits

Ingredients

2 cups water
2 cups milk
1 cup grits
2 egg yolks
1 cup shredded Cheddar cheese,
divided
1/4 cup butter or margarine,
cubed
1 (4 ounce) can chopped green
chilies, drained
1 teaspoon salt

Directions

In a large saucepan, bring water and milk to a boil. Add grits, cook and stir over medium heat for 5 minutes or thickened. In a small bowl, beat egg yolks. Stir a small amount of hot grits into yolks; mix well. Return all to the pan, stirring constantly.

Add 3/4 cup cheese, butter, chilies and salt. Pour into a greased 1 -1/2-qt. baking dish. Sprinkle with remaining cheese. bake, uncovered, at 350 degrees F for 30-35 minutes or until golden brown.

Pumpkin Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
2 cups pumpkin puree
14 ounces sweetened condensed milk
3 eggs
1 teaspoon pumpkin pie spice
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.

Brownie Chocolate Chip Cheesecake

Ingredients

1 (19.5 ounce) package Pillsbury®
Classic Traditional Fudge
Brownies
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 large eggs
2 teaspoons vanilla extract
1/2 cup mini chocolate chips

Directions

Preheat oven to 350 degrees F. Grease bottom only of 9-inch springform pan. Prepare brownie mix as package directs for chewy brownies. Spread evenly in prepared pan. Bake 35 minutes or until set.

In large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Add eggs and vanilla; mix well. Stir in chocolate chips. Pour into prepared pan.

Reduce oven temperature to 300 degrees F. Bake 50 minutes or until set. Cool. Chill thoroughly. Remove side of springform pan. Garnish as desired. Store leftovers covered in refrigerator.

Three-Cheese Pasta Skillet

Ingredients

3 cups uncooked corkscrew-shaped pasta
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup water
1/8 teaspoon ground black pepper
1 cup shredded two-cheese blend
1/3 cup grated Parmesan cheese
1 (2.8 ounce) can French's® French Fried Onions

Directions

Cook pasta according to package directions. Drain.

Mix soup, water, pepper, cheeses and 2/3 cup onions in skillet. Heat to a boil.

Add pasta and top with remaining onions. Cover and cook over low heat 2 minutes or until hot.

PHILLY Chocolate Turtle Cheesecake

Ingredients

1 1/4 cups finely chopped toasted pecans
2 tablespoons non-hydrogenated margarine, melted
2 tablespoons sugar
32 KRAFT Caramels, chopped
3 tablespoons milk
3 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened
3/4 cup white sugar
3 eggs
1 (8 ounce) package BAKERS Semi-Sweet Chocolate, melted, cooled slightly
1/2 cup pecan halves, toasted

Directions

Heat oven to 350 degrees F. Cover bottom of 9 inch springform pan with parchment paper. Combine chopped pecans, margarine and 2 tablespoon sugar; press onto bottom of pan. Microwave caramels and milk in microwaveable bowl on MEDIUM 4 to 5 minutes or until caramels are completely melted and mixture is well blended, stirring every 2 minutes. Spread over crust to within 1 inch of edge; cool.

Beat cream cheese and remaining sugar with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in chocolate; pour over caramel layer.

Bake 45 to 50 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Sprinkle with pecans halves just before serving.

Chocolate Mint Cheesecake Bars

Ingredients

2 cups finely crushed creme-filled chocolate sandwich cookie crumbs
1/2 cup butter or margarine, melted
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 eggs
1 tablespoon peppermint extract
1/2 cup semi-sweet chocolate chips
2 teaspoons Crisco® All-Vegetable Shortening
14 creme de menthe thin candies, chopped

Directions

Preheat oven to 325 degrees F. In medium bowl, combine cookie crumbs and butter; mix well. Press crumb mixture firmly on bottom of 9-inch baking pan. Bake 6 minutes. Cool.

In medium bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, eggs and peppermint extract until smooth. Pour over cooled cookie base and bake for 25 to 30 minutes. Cool 20 minutes; chill.

Just before serving, in heavy saucepan, melt chocolate chips and shortening. Drizzle over top of chilled cheesecake bars. Sprinkle chopped chocolate mint candies over the top. Cut into bars. Store leftovers covered in refrigerator.

Beverly Hills Cheesecake

Ingredients

2 (9 inch) prepared graham cracker crusts
2 (8 ounce) packages cream cheese
2 1/2 teaspoons grated lemon zest
1 teaspoon vanilla extract
1/2 cup white sugar
3 eggs
B
2 cups sour cream
1/2 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cream cheese, lemon zest and vanilla until smooth. Stir in 1/2 cup sugar, then beat in the eggs, one at a time until blended.

Pour the cheesecake mixture into the prepared graham cracker crusts, being careful to distribute it evenly. Shake the pans gently to settle the batter, then bake in the preheated oven for 25 minutes. Remove the cheesecakes, but do not turn off the oven. Allow cheesecakes to cool before topping.

For the sour cream topping: Whisk together the sour cream, 1/2 cup sugar and vanilla until blended. Distribute the topping mixture over the two cooled cheesecakes. Bake cheesecakes in 350 degree F (175 degrees C) oven for an additional 10 minutes. Cool completely, then refrigerate until serving.

Zesty Hominy and Cheese

Ingredients

3 (15 ounce) cans white hominy, drained
1 (8 ounce) container sour cream
2 cups shredded Cheddar cheese
1 (4 ounce) can chopped green chile peppers
1 pinch cayenne pepper (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, mix together hominy, sour cream, cheddar cheese, chilies and cayenne pepper.

Bake for 25 minutes in the preheated oven, or until heated through.

Apricot Cheese Bread

Ingredients

2 (3 ounce) packages cream cheese, softened
1/3 cup sugar
1 egg
1 tablespoon all-purpose flour
1 teaspoon grated orange peel

DOUGH:

1 cup dried apricots
1 1/2 cups warm water
2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 egg
1/2 cup orange juice
1/4 cup vegetable oil
1/4 cup water
1/2 cup chopped pecans

Directions

In a mixing bowl, beat the cream cheese, sugar, egg, flour and orange peel until smooth; set aside. Soak apricots in warm water for 15 minutes; drain well. Cut apricots into small pieces; set aside. In a large mixing bowl, combine the dry ingredients. In another bowl, beat the egg, orange juice, oil and water. Stir into the dry ingredients just until moistened. Fold in pecans and apricots. Spoon two-thirds of the batter into a greased and floured 10-in. fluted tube pan. Top with cream cheese filling and remaining batter. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Wrap in plastic wrap and refrigerate before slicing.

Layered Strawberry Cheesecake Bowl

Ingredients

3 cups sliced fresh strawberries
3 tablespoons sugar
2 (8 ounce) packages
PHILADELPHIA Neufchatel
Cheese, softened
1 1/2 cups cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
2 cups thawed COOL WHIP LITE
Whipped Topping, divided
2 cups frozen pound cake cubes
(1 inch)
1 square BAKER'S Semi-Sweet
Chocolate

Directions

Combine berries and sugar; refrigerate until ready to use. Beat Neufchatel with mixer until creamy. Gradually beat in milk. Add dry pudding mix; mix well.

Blend in 1-1/2 cups COOL WHIP. Spoon half into 2-1/2-qt. bowl.

Top with layers of cake, berries and remaining Neufchatel cheese mixture. Refrigerate 4 hours. Melt chocolate; drizzle over trifle. Top with remaining COOL WHIP.

Ham 'n' Cheese Biscuit Twists

Ingredients

2/3 cup all-purpose flour
3/4 teaspoon baking powder
1/8 teaspoon salt
4 teaspoons shortening
1/2 cup shredded Cheddar cheese
1/3 cup milk
1 (4.5 ounce) can deviled ham spread

Directions

In a bowl, combine flour, baking powder and salt. Cut in shortening until the mixture resembles coarse crumbs. Stir in cheese. Stir in milk just until moistened. Turn onto a floured surface; knead 5-6 times. Roll into a 10-in. x 6-in. rectangle.

Spread ham salad over half of dough. Fold dough over to form a 5-in. x 6-in. rectangle; seal edges with water. cut into six 1-in. strips. Twist strips and place on an ungreased baking sheet. Bake at 400 degrees F for 15-18 minutes or until golden brown.

Curried Chipotle Potato, Spinach and Cheese

Ingredients

4 small red potatoes
2 tablespoons olive oil
curry paste, to taste
2 tablespoons cream
4 slices Muenster cheese
2 (10 inch) flour tortillas
2 cups baby spinach, rinsed and dried
1/4 cup chipotle salsa, or to taste

Directions

Bring a small pot of salted water to a boil. Cook potatoes in boiling water until tender but still firm, about 15 minutes. Drain, cool and chop.

Heat olive oil in a large skillet over medium-high heat; add potatoes and cook until warm. Stir in curry paste and cream over low heat. Place two slices of cheese on each tortilla and microwave individually for fifteen to twenty-five seconds until melted.

To assemble, divide the potatoes and spinach evenly between the tortillas and add chipotle salsa to taste. Heat in the microwave for twenty seconds, then enclose the tortillas around the filling.

Cheeseburger Pasta 'n Vegetables Dinner

Ingredients

1 pound ground beef
1 small onion, chopped
1 small tomato, chopped
1 3/4 cups water
1/2 cup milk
1 tablespoon I Can't Believe It's
Not Butter!B® Spread
1 (4.4 ounce) package KnorrB®
Sides PlusB„Ÿ Veggies - Cheddar
Cheese Pasta With Broccoli &
Carrots

Directions

Brown ground beef with onion in 12-inch nonstick skillet over medium-high heat; drain. Remove ground beef mixture and set aside.

Bring tomato, water, milk and spread to a boil in same skillet over high heat. Stir in KnorrB® Sides PlusB„Ÿ Veggies - Cheddar Cheese Pasta with Broccoli & Carrots and continue boiling over medium heat, stirring occasionally, 9 minutes or until pasta is tender.

Stir in ground beef mixture; heat through.

Potato, Broccoli and Cheese Soup

Ingredients

2 cups chopped onion
2 tablespoons margarine
2 1/2 pounds peeled and cubed potatoes
5 cups boiling water
4 cubes chicken bouillon
3 cups fresh broccoli, cooked and drained
salt and pepper to taste
3 cups shredded Cheddar cheese

Directions

In a large stock pot saute onion in butter. Add potatoes, water and bouillon cubes. Cover, bring to boil and then reduce heat to medium and cook until potatoes are tender, about 15 minutes.

Remove tough outer skin of broccoli stems and cook broccoli. Once cooked add to soup.

In a blender or food processor puree half of the soup and return to stock pot. Season with salt and pepper.

Add cheese and heat soup through until cheese is melted. Serve warm.

Amber Beer Cheese Dip

Ingredients

2 (10 ounce) packages extra-sharp Cheddar cheese (such as Cracker Barrel®), shredded
3 tablespoons minced garlic
1 (12 ounce) bottle amber beer
1/4 teaspoon cayenne pepper, or to taste

Directions

Place the shredded cheese and garlic in the bowl of a food processor. With food processor running, slowly pour in the beer, scraping sides of the bowl as necessary; process until evenly blended. Season with cayenne pepper to taste. Transfer to a serving bowl, cover, and chill until ready to serve.

Peach Cheesecake

Ingredients

3/4 cup baking mix
1 (1.5 ounce) package instant
vanilla pudding mix
1/2 cup milk
3 tablespoons butter, softened
1 egg
1 (15 ounce) can canned peaches
- drained with 3 tablespoons juice
reserved
8 ounces cream cheese
1/2 cup sugar
1 tablespoon sugar
1/2 teaspoon ground cinnamon

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter an 8-inch square baking dish.

Beat the baking mix, vanilla pudding mix, milk, butter, and egg together with an electric mixer in a bowl for 2 minutes; pour into the buttered dish. Chop the peaches and scatter over the mixture.

Beat the cream cheese, 1/2 cup sugar, and reserved peach juice together in a bowl; pour over the peaches. Stir together the 1 tablespoon sugar and cinnamon in a small bowl; sprinkle over the cream cheese mixture.

Bake in the preheated oven until set in the center, 30 to 35 minutes.

Cheese Enchiladas

Ingredients

1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 teaspoons Creole-style seasoning
1 (12 ounce) package corn tortillas
1 (8 ounce) package Cheddar cheese, shredded, divided
1 onion, diced
1 (6 ounce) can sliced ripe olives
1 (6 ounce) can sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine tomato sauce, tomato paste and Creole-style seasoning.

Warm tortillas in microwave, or in oven; dip them in the tomato sauce mixture and lay them in a 9x13 inch casserole dish. Fill each tortilla with cheese, onion, olives and mushrooms; roll. Repeat until dish is full. Sprinkle a small amount of cheese on top.

Bake in preheated oven for 25 to 30 minutes, or until cheese is melted and bubbly.

Green Tea Cheesecake

Ingredients

2 (8 ounce) containers fat-free
cream cheese, softened
2 eggs, beaten
3/4 cup white sugar
1 tablespoon green tea powder
2 teaspoons vanilla extract
1 (9 inch) prepared graham
cracker pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the cream cheese and sugar until smooth. Mix in the green tea powder, eggs, and vanilla extract until lightly and creamy; pour into the prepared crust.

Bake in preheated oven for 25 minutes, or until the center jiggles evenly when the cake is shaken lightly. Refrigerate 1 hour before serving.

Chickie Cheese Sandwiches

Ingredients

8 slices bread
4 teaspoons prepared mustard
8 slices fully cooked ham
8 slices mozzarella cheese
1/2 cup finely shredded Cheddar cheese
4 pitted ripe olives

Directions

Place bread on an ungreased baking sheet. Spread each slice with mustard; top with ham. Using a 3-1/2-in. egg-shaped cutter, cut mozzarella cheese into egg shapes (discard trimmings or save for another use). Using a sharp knife, cut zigzags in the middle of each egg shape. Place on ham, leaving 1 in. of space between the two pieces.

For each chick, sprinkle cheddar cheese between the two egg pieces. Broil 4 in. from the heat for 2-3 minutes or until the cheese is melted. Cut olives into eight triangles for beaks and 16 small pieces for eyes. Arrange on chicks.

PHILADELPHIA 3-STEP Lemon Cheesecake Bars

Ingredients

1 1/2 cups soft coconut macaroon
cookie crumbs
2 tablespoons margarine, melted
2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1/2 teaspoon grated lemon zest
1 tablespoon fresh lemon juice
1/2 tablespoon imitation vanilla
2 eggs

Directions

Preheat oven to 350 degrees F. Mix crumbs and margarine. Press firmly onto bottom of greased 8-inch square baking pan.

Beat cream cheese, sugar, lemon zest, lemon juice and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, one at a time, beating just until blended after each addition. Pour over crust.

Bake 20 to 25 min. or until center is almost set. Cool. Refrigerate at least 3 hours or overnight. Cut into bars to serve. Store leftover bars in refrigerator.

Crunchy Cheese Toasts

Ingredients

1 (1 pound) loaf French bread
1/2 cup olive or vegetable oil
1 teaspoon dried thyme
1/4 teaspoon cayenne pepper
2 cups shredded Mexican blend
cheese or Cheddar cheese

Directions

Cut French bread into 54 slices, about 1/4 in. thick. Place on ungreased baking sheets. In a small bowl, whisk the oil, thyme and cayenne until blended. Brush over bread slices. Sprinkle with cheese. Bake at 300 degrees F for 12-15 minutes or until bread is golden brown and cheese is bubbly. Serve warm.

Cheese and Garden Vegetable Pie

Ingredients

1 (9 inch) deep dish pie crust
3 vine-ripened tomatoes
1 small onion
1/4 cup chopped green bell pepper
3/4 cup mayonnaise
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded mozzarella cheese
3 slices bacon
2 slices bacon, for topping

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake the pie shell for 9 to 10 minutes or until browned. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Cut the tomatoes into bite size pieces, dice the onion and the green bell pepper.

In a large bowl, mix the mayonnaise, cheeses, vegetables and bacon. Spoon into the baked pie shell. Top with additional crumbled bacon.

Bake at 350 degrees F for 25 minutes or until edges brown.

Cream Cheese Cherry Dessert

Ingredients

3 cups Rice Chex® cereal,
crushed
3/4 cup packed brown sugar
1 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup butter or margarine,
melted
2 (8 ounce) packages cream
cheese, softened
1 cup sugar
1 teaspoon vanilla extract
2 eggs
2 (21 ounce) cans cherry pie filling
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a large bowl, combine the cereal, brown sugar, walnuts, coconut and butter; set aside 1 cup for topping. Press remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking dish; set aside.

In a mixing bowl, beat the cream cheese, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Pour over the crust. Bake at 350 degrees F for 25-30 minutes or until center is almost set. Cool completely on a wire rack.

Spread pie filling over cream cheese layer; top with whipped topping. Sprinkle with reserved crumb mixture. Refrigerate for at least 1 hour before serving.

Chocolate Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese
1/4 cup confectioners' sugar
1/4 cup heavy whipping cream
1 cup semisweet chocolate chips

Directions

In double boiler melt chips and add heavy cream, mix until smooth take off of heat.

In mixing bowl cream together sugar and cream cheese until smooth, slowly add chocolate mixture. Mixture will thicken up as the chocolate cools.

Pea 'n' Cheese Salad

Ingredients

1 (20 ounce) package frozen peas, thawed
1 cup chopped celery
2 hard-cooked eggs, chopped
1/4 cup chopped green onions
1 cup cubed Cheddar cheese
1/2 cup thinly sliced radishes
1 cup mayonnaise
3 tablespoons sweet pickle relish
1 teaspoon sugar
1 teaspoon seasoned salt
1 teaspoon ground mustard

Directions

In a bowl, combine the first six ingredients.

In a small bowl, combine the mayonnaise, relish and seasonings. Stir into pea mixture. Cover and refrigerate until serving.

Fancy-But-Easy Mac N' Cheese

Ingredients

1 small red onion, diced
1 (16 ounce) package small pasta shells
salt and ground black pepper to taste
1 pinch garlic salt
1 tablespoon butter
1/4 cup brown sugar
3 (11 ounce) cans condensed cream of Cheddar cheese soup
2/3 cup shredded Havarti cheese
1/4 cup grated Parmesan cheese
1 1/3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the diced onion in a large pot of lightly-salted water; bring to a boil. Cook the pasta until al dente, 8 to 10 minutes; drain. Transfer the onion and pasta to a casserole dish; season with salt, pepper, and garlic salt. Stir the butter and brown sugar into the pasta mixture until the butter melts. Add the Cheddar cheese soup, Havarti cheese, Parmesan cheese and 1/3 cup of Cheddar cheese; stir well. Sprinkle remaining Cheddar cheese over top of the dish.

Bake in preheated oven about 45 minutes. Change oven setting to 'Broil' and cook until top is golden brown, about 4 minutes.

Dill, Feta and Garlic Cream Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (8 ounce) package feta cheese, crumbled
3 cloves garlic, peeled and minced
2 tablespoons chopped fresh dill

Directions

In a medium bowl, thoroughly blend cream cheese, feta cheese, garlic, and dill with an electric mixer. Cover, and refrigerate at least 4 hours.

Easy Four Cheese Lasagna

Ingredients

16 ounces uncooked lasagna noodles
1 (26 ounce) can spaghetti sauce
1 pound cottage cheese
8 ounces shredded mozzarella cheese
8 ounces shredded Cheddar cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend tomato sauce and cottage cheese together until smooth. Spoon a little of the sauce mixture in the bottom of a 9x13 baking dish. Place a layer of cooked noodles over the sauce, and sprinkle a portion of the mozzarella, the cheddar and the parmesan over the noodles. Repeat layering of sauce, noodles and cheese; finish with a cheese layer.

Bake in preheated oven 30 to 45 minutes, until cheese is bubbly and golden.

Cream Cheese Bells

Ingredients

7 tablespoons butter (no substitutes), softened
1 (8 ounce) package cream cheese, softened
2 egg yolks
2 1/2 cups all-purpose flour
FILLING:
2 1/2 cups ground pecans
1/2 cup sugar
1/4 cup butter (no substitutes), melted
1 egg white
confectioners' sugar

Directions

In a mixing bowl, cream butter and cream cheese. Beat in egg yolks. Gradually add the flour. Cover and refrigerate overnight. Remove from refrigerator about 1 hour before rolling.

For filling, combine the nuts, sugar, butter and egg white; set aside. Divide dough into fourths. On a floured surface, roll out each portion to 1/8-in. thickness. Cut with a 2-3/4-in. round cookie cutter. Place 1 in. apart on ungreased baking sheets. Place 1 teaspoon filling in center of each circle. Shape into a cone by folding edges of dough to meet over filling. Moisten edges with water and pinch edges together.

Bake at 350 degrees F for 12-15 minutes or until lightly browned. Cool on wire racks. Sprinkle cooled cookies with confectioners' sugar.

Awesome Broccoli-Cheese Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup mayonnaise
1 egg, beaten
1/4 cup finely chopped onion
3 (10 ounce) packages frozen chopped broccoli
8 ounces shredded sharp Cheddar cheese
salt to taste
ground black pepper to taste
2 pinches paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a medium bowl, whisk together condensed cream of mushroom soup, mayonnaise, egg and onion.

Place frozen broccoli into a very large mixing bowl. (I like to use my large stainless steel bowl to mix this recipe thoroughly.) Break up the frozen broccoli. Using a rubber spatula, scrape soup-mayonnaise mixture on top of broccoli, and mix well. Sprinkle on cheese and mix well. Spread mixture into prepared baking dish, and smooth top of casserole. Season to taste with salt, pepper and paprika.

Bake for 45 minutes to 1 hour in the preheated oven.

Raspberry Supreme Cheesecake

Ingredients

2 cups graham cracker crumbs
1 cup chopped toasted almonds
1/2 cup sugar
2/3 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (6 ounce) package raspberry flavored gelatin
2 cups hot water
2 (10 ounce) packages frozen raspberries, partially thawed
2 cups whipped cream
1/4 cup toasted slivered almonds

Directions

Combine the first four ingredients. Press into the bottom of a 13-in. x 9-in. x 2-in. baking pan; chill for 30 minutes. Meanwhile, beat cream cheese, milk, lemon juice and vanilla until smooth. Pour over crust; chill. Dissolve gelatin in water. Add raspberries and stir until completely thawed; chill until very thick. Pour over filling. Chill until set. Before serving, top with whipped cream and almonds. Store in refrigerator.

Cheese Souffles

Ingredients

3 tablespoons butter or margarine
3 tablespoons all-purpose flour
1/4 teaspoon ground mustard
dash cayenne pepper
1 cup milk
1 cup shredded Cheddar or Swiss cheese
4 eggs, separated

Directions

In a saucepan, melt butter. Stir in the flour, mustard and cayenne until smooth; gradually add the milk. bring to a boil; cook and stir for 1-2 minutes or until thickened. Reduce heat; stir in cheese until melted. Remove from the heat. Stir a small amount of hot mixture into egg yolks; return all to the pan, stirring constantly. Cool slightly.

In a mixing bowl, beat egg whites until stiff peaks form. Fold into egg yolk mixture. Pour into four greased 10-oz. souffle dishes or custard cups. Bake at 350 degrees F for 20 minutes or until a knife inserted near the center comes out clean. Serve immediately.

Cream Cheese Frosting II

Ingredients

2 (8 ounce) packages cream
cheese, softened
1/2 cup butter, softened
2 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

In a medium bowl, cream together the cream cheese and butter until creamy. Mix in the vanilla, then gradually stir in the confectioners' sugar. Store in the refrigerator after use.

Cirak (Egg Cheese Roll)

Ingredients

12 eggs
1 cup white sugar
1/4 teaspoon salt
2 teaspoons vanilla extract
1 dash ground nutmeg
6 cups milk

Directions

Line a large colander with a cheesecloth, allowing it to hang over the sides.

Crack eggs into a large mixing bowl and beat slightly. Stir in sugar, salt, vanilla and nutmeg. Set aside.

Heat milk in large saucepan over low heat until almost boiling, do not scorch. Slowly stir in egg mixture, whisking constantly. Cook over low heat, stirring, until the mixture binds.

Pour the hot mixture into the cheesecloth colander. Lift cheesecloth out of bowl, squeezing to remove as much liquid as you can. Tie cloth up tightly. Let it hang over sink or bowl for up to 3 hours. Cover with a damp linen and place in refrigerator for at least 24 hours. Remove cheesecloth and slice to serve.

Gorgonzola Cheese Sauce

Ingredients

3 tablespoons butter
3 tablespoons all-purpose flour
3 cups milk
1/3 cup crumbled Gorgonzola cheese
1/4 teaspoon salt
1/4 teaspoon black pepper

Directions

Melt butter in a medium saucepan over medium-low heat. Stir in flour, then milk. When mixture begins to thicken, stir in cheese. Cook until cheese is melted and sauce reaches desired consistency. Season with salt and pepper.

Mac and Cheese I

Ingredients

2 cups macaroni
1/2 cup nonfat cottage cheese
1 egg white
1/2 packet artificial sweetener
1/4 cup reduced fat processed
cheese food, cubed
1/4 cup lowfat buttermilk
1/4 teaspoon liquid smoke
flavoring
1/2 cup crushed saltine crackers

Directions

Cook pasta in a large pot of boiling salted water until al dente.
Grease a 2 quart casserole dish.

In a food processor, blend cottage cheese until smooth.

In large bowl, combine cottage cheese, egg white, sweetener, cheese food, buttermilk and liquid smoke until well mixed. Stir in pasta. Pour into prepared dish. Top with crushed crackers.

Bake at 400 degrees F (205 degrees C) for 30 minutes.

Spicy Smoky Macaroni and Cheese with Turkey

Ingredients

1 (16 ounce) package uncooked shell pasta
10 slices turkey bacon
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed
3/4 cup heavy cream
1/2 cup fat free half-and-half
1 teaspoon paprika
1/2 teaspoon cayenne pepper
3/8 teaspoon smoked paprika

Directions

Bring a large pot with lightly salted water to a rolling boil. Stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, place the turkey bacon strips between two paper towels on a microwave-safe plate. Cook in the microwave on High until the bacon is crispy, 4 to 6 minutes depending on the microwave. Allow the bacon to cool; crumble and set aside.

Once the pasta has cooked and is draining, combine the processed cheese, cream, and half-and-half in the pot that was used to cook the pasta. Cook and stir over medium heat until the cheese has melted and the sauce is bubbly. Remove from the heat; stir in the paprika, smoked paprika, cayenne pepper, and crumbled turkey bacon. Stir the cooked pasta into the sauce until evenly coated.

Rich and Creamy Cheesecake Squares

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1/2 cup butter flavored shortening
1 tablespoon milk
1/2 cup chopped pecans

1 (8 ounce) package cream cheese, softened
2 eggs
3 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, combine cake mix, 2 eggs, melted shortening, milk and chopped pecans. Mix with fork or at low speed of electric mixer until cake mix is moistened. Turn into pan. Spread evenly.

In a large bowl, beat cream cheese until smooth. Beat in 2 eggs, confectioners' sugar and vanilla until smooth. Spread evenly over cake base.

Bake in the preheated oven for 35 minutes. Edges and top will be light golden brown and will have a slightly shiny appearance. Cool completely, then cut into squares.

Bacon, Egg, and Cheese Strata

Ingredients

12 thick slices white bread, cut into 1 inch cubes
1/4 cup crumbled cooked bacon
2 cups shredded Cheddar cheese
1 1/2 cups chopped fresh mushrooms (optional)

12 eggs
2 1/2 cups half-and-half
1 teaspoon Dijon mustard

Directions

Toss cubed bread with bacon, cheese, and mushrooms, and pour into a 9x13 inch baking dish. Whisk together eggs, half-and-half, and mustard until smooth, then pour evenly over cubed bread. Cover dish with plastic wrap, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Remove plastic wrap from the baking dish, and bake strata in preheated oven until the top is golden brown, and the eggs are set, about 1 hour. Let stand for 10 minutes before serving.

Broiled SPAMB® and Cheese Open Face

Ingredients

3 slices bread
1 cup fully cooked luncheon meat
(such as SPAMB®), grated
1 cup shredded Cheddar cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Place the three slices of bread onto a baking sheet. Stir together the luncheon meat and Cheddar cheese in a bowl. Press the meat and cheese mixture on top of each slice of bread.

Broil in the preheated oven until the sandwiches are hot and the topping is beginning to brown on top, 3 to 5 minutes.

Philly Cheesesteak Casserole

Ingredients

1 (16 ounce) package bow tie pasta
2 tablespoons vegetable oil
2 onions, chopped
1 1/2 pounds lean ground beef
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10.75 ounce) can milk
1 (4 ounce) can sliced mushrooms
1/2 teaspoon dried thyme
3 cups shredded sharp Cheddar cheese
salt and pepper to taste

1 cup dry bread crumbs
3 tablespoons butter or margarine, melted
1 cup shredded sharp Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish. Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 minutes; drain, and set aside in a large bowl.

Heat vegetable oil in a skillet over medium heat. Sauté onions until they begin to soften. Add ground beef, and cook, stirring, until evenly browned. Drain off grease, and pour into the bowl with the pasta. Stir in the condensed soup, then measure the milk using the soup can. Add mushrooms, and thyme until well blended. Mix in 3 cups of the cheese, and season with salt and pepper. Spread into baking dish.

In a small bowl, mix together the bread crumbs and melted butter. Mix in remaining 1 cup cheese. Sprinkle the mixture evenly over the top of the baking dish.

Bake for 30 to 35 minutes in the preheated oven, or until topping is crispy and golden.

Swiss Cheese Canape Cups

Ingredients

8 slices sandwich bread, crusts removed
1/4 cup butter or margarine, softened
1 tablespoon minced fresh parsley
1 teaspoon prepared horseradish
1 teaspoon Dijon mustard
1 cup shredded Swiss cheese
1 egg white, lightly beaten

Directions

Cut each slice of bread into four squares. Press squares into greased miniature muffin cups. In a bowl, combine the butter, parsley, horseradish and mustard. Stir in cheese. Add egg white; mix well. Place about 3/4 teaspoonful in each bread cup. Bake at 400 degrees F for 6-8 minutes or until filling is set and edges of bread are golden brown. Serve warm.

Green Beans with Blue Cheese

Ingredients

1 pound fresh green beans, cut
into 2 inch pieces
1/4 cup bacon drippings
3 ounces crumbled blue cheese
1/2 cup chopped walnuts, toasted
salt and pepper to taste

Directions

Place green beans in a saucepan with one inch of water in the bottom. Bring to a boil over medium-high heat, and cook for 5 minutes, or until tender-crisp. Remove from heat, drain, and set aside.

Heat the bacon drippings in a large skillet over medium heat. Add green beans, and toss to coat. Saute until the beans are heated through. Sprinkle with nuts and crumbled blue cheese. Season with salt and pepper to taste.

Beef Burger Pie with Cheese Puff

Ingredients

2 tablespoons shortening
2 tablespoons chopped onion
1 pound ground beef
1 teaspoon salt
1/8 teaspoon ground black pepper
3 tablespoons all-purpose flour
1 (16 ounce) can diced tomatoes with juice
1/2 teaspoon Worcestershire sauce
1 (15 ounce) can carrots, drained
1 (15 ounce) can cut green beans, drained

1 cup sifted all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon mustard powder
1/2 teaspoon salt
2 tablespoons shortening
1/4 cup shredded sharp Cheddar cheese
1/2 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Melt 2 tablespoons of shortening in a large skillet over medium-high heat. Add the onion and ground beef to the pan, and cook until onion is tender and beef is browned, stirring frequently and crumbling beef. Drain fat. Season with 1 teaspoon of salt and pepper, then sprinkle 3 tablespoons of flour over the top. Pour in the tomatoes and Worcestershire sauce, and stir to blend everything. Cook for a few minutes, until slightly thickened. Stir in the carrots and green beans, then transfer to a 2 quart casserole dish.

In a medium bowl, stir together 1 cup of flour, baking powder, mustard powder and 1/2 teaspoon of salt. Cut in 2 tablespoons of shortening until only small lumps remain, then stir in the cheese and milk to make a thick batter. Spoon over the top of the casserole, and spread evenly.

Bake for 25 to 30 minutes in the preheated oven, until the top of the puff is golden brown.

Bacon Cheese Treats

Ingredients

1 (8 ounce) package cream cheese, softened
1 (12 ounce) jar bacon bits
1 pinch ground black pepper, or to taste
1/4 cup diced onion
2 (8 ounce) packages refrigerated crescent roll dough

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the cream cheese, bacon bits, pepper and onion.

On a lightly floured surface, unroll the crescent rolls lengthwise and form into a long rectangle. Thinly spread the cream cheese mixture on the dough. Starting with the long edge of the rectangle, roll the dough into a long, thin roll. Slice the roll into 1/4 inch thick pieces. Place rolls on a lightly greased baking sheet.

Bake in preheated oven for 15 minutes, or until brown.

Broccoli Cheese Soup V

Ingredients

3 (10 ounce) packages frozen
chopped broccoli
3 (14.5 ounce) cans chicken broth
6 tablespoons margarine
1 onion, chopped
1/2 cup all-purpose flour
2 cups milk
1 1/2 pounds processed cheese
food (eg. Velveeta), cubed
1 pinch ground white pepper

Directions

In a large pot over medium heat, simmer the broccoli in the broth for 15 minutes. In a separate skillet over medium heat, melt the butter or margarine, add the onions and saute for 5 minutes, or to desired tenderness.

Add the flour to the onions and stir well, forming a pasty substance. Gradually add the milk and stir until thick. Add this mixture to the broccoli mixture in the pot and stir well. Then add the cheese, stirring until melted. Finally, add the pepper. (Note: Be careful not to let the soup boil, or the cheese will break down.)

Tiramisu Cheesecake

Ingredients

1 (12 ounce) package ladyfingers
4 tablespoons butter, melted
4 tablespoons coffee flavored
liqueur
3 (8 ounce) packages cream
cheese
1 (8 ounce) container mascarpone
cheese
1 cup white sugar
2 eggs
4 tablespoons all-purpose flour
1 (1 ounce) square semisweet
chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Place a pan of water on the bottom of oven.

Crush the package of ladyfingers to fine crumbs. Mix the melted butter into the crumbs. Moisten with 2 tablespoons of the coffee liqueur. Press into an 8 or 9 inch springform pan.

In a large bowl, mix cream cheese, mascarpone, and sugar until very smooth. Add 2 tablespoons coffee liqueur, and mix. Add the eggs and the flour; mix SLOWLY until just smooth. The consistency of the mascarpone can vary. If the cheesecake batter is too thick, add a little cream. Do not overmix at this point. Pour batter into crust.

Place pan on middle rack of oven. Bake for 40 to 45 minutes, or until just set. Open oven door, and turn off the heat. Leave cake to cool in oven for 20 minutes. Remove from oven, and let it finish cooling. Refrigerate for at least 3 hours, or overnight. Right before serving, grate the semi-sweet chocolate overtop.

Roasted Beet, Peach and Goat Cheese Salad

Ingredients

2 beets, scrubbed
1 bunch mache (lamb's lettuce),
rinsed and dried
1 bunch arugula, rinsed and dried
2 fresh peaches - peeled, pitted
and sliced
2 shallots, chopped
1/4 cup pistachio nuts, chopped
1 (4 ounce) package goat cheese,
crumbled
1/4 cup walnut oil
2 tablespoons balsamic vinegar
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Wrap each beet in two layers of aluminum foil, and place onto a baking sheet. Bake in the preheated oven until the beets are tender, about 1 hour and 20 minutes. Allow the beets to cool slightly, then remove the skins. Let the beets cool to room temperature, or refrigerate until cold. Once cooled, thinly slice the beets.

Place the mache and arugula into a large mixing bowl. Add the sliced beets and peaches; sprinkle with the shallots, pistachios, and goat cheese. In a separate bowl, whisk together the walnut oil, balsamic vinegar, salt, and pepper until emulsified, and pour over the salad mixture. Toss well, and serve.

Key Lime Cheesecakes with Raspberry Swirls

Ingredients

2 cups crushed shortbread cookies
1/4 cup melted butter
1 teaspoon grated lime zest

3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs, room temperature
3 teaspoons grated key lime zest
1/3 cup key lime juice
1 teaspoon vanilla extract
3/4 cup seedless black raspberry preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 mini muffin pans and line with fancy paper liners.

Combine the cookies, butter, and lime zest in a bowl until evenly moistened; press into the bottom of the prepared pans. I find a shot glass works wonderfully for this.

Bake in the preheated oven 5 minutes; allow to cool.

In a large bowl, stir together the cream cheese and sugar. Gradually stir in the eggs, key lime zest, key lime juice, and vanilla extract. Pour the mixture into the prepared cups, filling almost to the top. Spoon a drop of preserves on top of each one. Swirl preserves into the cream cheese mixture with a toothpick.

Bake in preheated oven 13 to 15 minutes. Allow to cool completely before removing from pans, 6 to 8 hours.

Cherry Swirled Cheesecake

Ingredients

1 1/4 cups chocolate cookie crumbs
1/4 cup granulated sugar
1/3 cup butter or margarine, melted
1 (21 ounce) can cherry pie filling or topping
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 large eggs
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Preheat oven to 300 degree F. Combine cookie crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.

In blender container, puree cherry filling until smooth. In bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, lemon juice and vanilla; mix well.

Pour half of batter into pan; top with 1/2 cup puree. Repeat with one more layer of batter and puree. With knife, swirl puree into cream cheese mixture.

Bake 50 to 55 minutes or until center is set. Cool. Chill. Serve with remaining puree. Store leftovers covered in refrigerator.

Cherry Cream Cheese Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (21 ounce) can light cherry pie filling
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Beat cream cheese until light and fluffy. Gradually add sweetened condensed milk, and continue beating until smooth and combined. Add lemon juice and vanilla; mix well.

Fill graham cracker crust evenly. Refrigerate until set; this will take between 2 to 4 hours. Just before serving, spread the cherry pie filling over the top of the pie.

Orange Cream Cheese Frosting

Ingredients

3 ounces cream cheese, softened
2 tablespoons butter, softened
1 teaspoon orange zest
2 tablespoons fresh orange juice
2 1/2 cups confectioners' sugar
3/4 cup chopped walnuts

Directions

Beat cream cheese, butter or margarine, orange peel, and orange juice until creamy. Beat in confectioner's sugar until blended and smooth.

Spread about 1 1/2 teaspoons on each cooled cookie. Sprinkle with walnuts.

Let icing set 1 to 2 hours. Refrigerate in an airtight container with waxed paper between layers up to 1 week.

Cottage Cheese Loaf I

Ingredients

1 (16 ounce) container low-fat cottage cheese
4 cups crushed cornflakes cereal
1 onion, chopped
1 tablespoon olive oil
1/4 cup vegetable oil
1/4 teaspoon salt
1 cup milk
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x9 inch cooking dish with cooking spray.

Heat 1 tablespoon oil in medium skillet. Saute the onion until soft and translucent.

In a large bowl combine cottage cheese, cornflake crumbs, egg, oil and sauteed onion. Gradually stir in the milk to moisten. You might only need 1/2 cup of the milk, the mixture should be moist but not soupy.

Spread the cottage cheese mixture into the prepared pan and bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until bubbly and a knife inserted in the center comes out clean.

Canadian Bacon Macaroni and Cheese

Ingredients

1 cup elbow macaroni
6 strips Canadian-style bacon
2 tablespoons margarine
2 1/2 tablespoons all-purpose flour
1 cup canned tomatoes, half-drained
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

While macaroni is boiling, fry or broil bacon and place on paper towelling to drain. Cut into bite size pieces.

Melt margarine in a large saucepan over medium low heat. Stir in flour, then tomatoes and wait for sauce to thicken, stirring occasionally. When thickness is to your liking, stir in cheese until it has melted. Stir in cooked macaroni and bacon and heat through. Serve hot.

Nutty Cheese Crock

Ingredients

1 cup shredded Cheddar cheese
3/4 cup butter or margarine,
softened
3/4 cup grated Parmesan cheese
1/4 cup chopped salted peanuts
1/4 cup Dijon mustard
1 clove garlic, minced

Directions

In a mixing bowl, combine all ingredients; beat on medium until blended. Serve on crackers. Store in the refrigerator.

Broccoli Cheese Casserole

Ingredients

1 (16 ounce) package frozen chopped broccoli
2 tablespoons water
1 (16 ounce) jar process cheese sauce
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (8 ounce) cans sliced water chestnuts, drained
4 cups cooked white rice
1 (2.25 ounce) package blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Place broccoli in saucepan with 2 tablespoons water. Bring water to a boil; reduce heat to medium. Cover; cook 5 minutes. Uncover; cook 2 to 3 more minutes, separating broccoli occasionally. Drain well.

In a small pot, cook cheese and soup together until smooth.

Combine cheese and soup, broccoli, water chestnuts, and rice in the casserole dish. Cover with almonds.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until the casserole is bubbly.

Chocolate-Berry No-Bake Cheesecake

Ingredients

2 squares BAKER'S Semi-Sweet Chocolate
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
1/3 cup sugar
2 cups COOL WHIP DIPS Chocolate
1 OREO Pie Crust (6 oz.)
1 1/2 cups halved strawberries

Directions

Microwave chocolate in small microwaveable bowl on HIGH 1 minute; stir until chocolate is completely melted. Set aside.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add chocolate; mix well. Gently stir in COOL WHIP DIPS. Spoon into crust.

Refrigerate 3 hours or until set. Top with strawberries just before serving. Store leftover pie in refrigerator.

Ham 'N' Cheese Quiche

Ingredients

2 (9 inch) pastry shells
2 cups diced fully cooked ham
2 cups shredded sharp Cheddar cheese
2 teaspoons dried minced onion
4 eggs
2 cups half-and-half cream
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Line unpricked pastry shells with a double thickness of heavy-duty foil. Bake at 400 degrees F for 5 minutes. Remove foil; bake 5 minutes longer.

Divide ham, cheese and onion between the shells. In a bowl, whisk eggs, cream, salt and pepper. Pour into shells. Cover and freeze for up to 3 months. Or cover edges with foil and bake at 400 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5-10 minutes before cutting.

Beer Cheese Soup IV

Ingredients

2 cups cauliflower florets
1 tablespoon margarine
1/2 cup chopped onion
1 clove garlic, minced
1 teaspoon Worcestershire sauce
1 (12 fluid ounce) can or bottle
beer
1 (14.5 ounce) can chicken broth
3 tablespoons cornstarch
3 tablespoons water
2 cups half-and-half cream
2 cups shredded Cheddar cheese

Directions

In a small saucepan over medium heat, cook cauliflower in water to cover until just tender, 5 to 10 minutes. Drain and set aside.

In a large pot over medium heat, melt margarine. Stir in onion, garlic and Worcestershire and cook until onion is translucent. Pour in beer and bring to a boil. Pour in chicken broth and return to a boil. Then reduce heat, stir in cauliflower, and heat through.

In a small bowl, combine cornstarch and 3 tablespoons water, stirring to dissolve. Set aside. Stir half-and-half and Cheddar into the soup until the cheese melts. Stir in cornstarch mixture and continue to cook and stir until soup thickens. Serve at once.

Potato (Velveeta®) Cheese Soup

Ingredients

8 cups water
2 pounds shredded potatoes
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed
1/4 cup chopped onion, or to taste
4 cubes chicken bouillon
1 teaspoon chopped fresh parsley
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 teaspoons Cajun seasoning blend (such as Tony Chachere's®)

Directions

Combine the water, potatoes, processed cheese, onion, bouillon, parsley, salt, pepper, and Cajun seasoning in a large pot. Bring to a boil over high heat. Reduce heat to medium-low; cover and simmer until the potatoes are tender, about 30 minutes.

Spicy Blue Cheese Hamburgers

Ingredients

- 1 pound lean ground beef
- 1/2 cup crumbled blue cheese
- 1/2 cup minced onion
- 1/2 cup hot chicken wing sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon freshly ground black pepper
- 1 teaspoon prepared yellow mustard
- 4 hamburger buns, split

Directions

In a medium bowl, mix together the ground beef, blue cheese and onion. Season with Worcestershire sauce, mustard, and pepper. Mix well, using your hands if necessary. Form into four patties, and place on a plate. Cover and refrigerate for 1 hour.

Preheat an outdoor grill for high heat. Remove the hamburger patties from the refrigerator, and pour enough hot wing sauce over them to cover the top surface. Allow to sit for 10 minutes.

Place hamburgers on the hot grill, and cook for about 5 minutes per side, until no longer pink. The internal temperature should be at 180 degrees F (85 degrees C) if taken with a meat thermometer. For extra spicy burgers, baste with additional wing sauce while cooking. Serve on buns.

Rachel's Cream Cheese Fruit Salad

Ingredients

2 pears
2 apples, cored and chopped
2 ripe bananas, sliced
1 pint fresh strawberries, sliced
3 cups seedless grapes
1/2 lemon, juiced
8 ounces fat-free strawberry cream cheese
1/2 cup packed light brown sugar
2 teaspoons vanilla extract
1/2 tablespoon ground cinnamon
1 cup fat-free pretzels, broken

Directions

Combine the pears, apples, bananas, strawberries and grapes. Add lemon juice and toss.

Blend together the cream cheese, brown sugar, vanilla and cinnamon; add the fruit and pretzels. Fold together. Serve immediately with a dollop of lite whipped topping or refrigerate until chilled.

Broccoli with Poppy Seed Butter and Parmesan

Ingredients

2 cups fresh broccoli florets
1/4 cup melted unsalted butter
1 teaspoon poppy seeds
1/8 teaspoon paprika
1/8 teaspoon salt
1/4 teaspoon pepper
1/3 cup grated Parmesan cheese

Directions

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 6 minutes; drain. Meanwhile, stir together the melted butter, poppy seeds, paprika, salt, and pepper. Toss the broccoli with the butter sauce. Sprinkle with Parmesan cheese to serve.

Seattle Cream Cheese Dogs

Ingredients

1/4 cup butter
1 Walla Walla or other sweet onion, thinly sliced
1 (4 ounce) package cream cheese
4 hot dogs, or your favorite sausages
4 hot dog buns
brown mustard
sauerkraut (optional)

Directions

Preheat grill or grill pan for medium-high heat.

Melt butter in a skillet over medium heat. Add onions, and cook slowly until the onions have softened and turned deep brown, about 15 minutes. Warm the cream cheese over low heat in a small skillet until very soft.

Grill hot dogs until well browned. Lightly grill hot dog buns on both sides.

To assemble cheese dogs, spread warm cream cheese on toasted hot dog bun, add hot dog or sausage, top with onions, mustard and sauerkraut, if desired.

Indian Matar Paneer (Cottage Cheese and Peas)

Ingredients

- 1 gallon whole milk
- 1 lemon, juiced
- 2 teaspoons olive oil
- 1 tablespoon cumin seeds
- 1 onion, finely chopped
- 1 red bell pepper, finely chopped
- 1/2 cup canned whole kernel corn
- 1/2 cup frozen peas
- 1/2 teaspoon garam masala
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon chili powder
- 1/4 cup chopped fresh cilantro

Directions

In a large saucepan, bring the milk to a boil. Stir in the lemon juice. Continue cooking 15 minutes, stirring constantly, until curds have formed. Using a cheese cloth, separate the cheese from remaining liquid, and set aside.

Heat the olive oil in a skillet over medium heat. Stirring constantly, cook the cumin seeds and onion in the skillet until golden brown. Mix in the bell pepper, corn, and peas. Season with garam masala, turmeric, and chili powder. Continue to cook and stir 10 minutes, until vegetables are tender.

Mix the cheese into the skillet. Reduce heat to low, cover, and continue cooking 10 minutes. Sprinkle with cilantro to serve.

Home-Style Cheese Muffins

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 egg, lightly beaten
1 cup milk
1/4 cup butter or margarine,
melted
2/3 cup shredded Cheddar
cheese

Directions

In a bowl, combine flour, baking powder and salt. Mix egg, milk and butter; stir into dry ingredients just until moistened. Fold in cheese. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-25 minutes or until golden brown.

Bacon Cheese Puffs

Ingredients

1 pound sliced bacon
2 1/2 cups shredded Cheddar cheese
2 tablespoons prepared mustard
1 cup mayonnaise
1 pound sliced pumpernickel party bread

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to broil.

In a medium bowl combine the bacon, cheese, mustard and mayonnaise. Stir well. Arrange party bread on a cookie sheet. Spoon mixture onto each slice of bread.

Broil for 5 minutes, or until bubbly.

Cream Cheese Candies

Ingredients

1 (3 ounce) package cream
cheese, softened
1/4 teaspoon peppermint extract
3 cups confectioners' sugar

Directions

In a small mixing bowl, beat cream cheese with peppermint extract. Beat in half the confectioners' sugar until smooth. Knead in remaining confectioners' sugar until fully incorporated. Shape dough into 1/2 inch balls, place on baking sheets, flatten with a fork, and allow to stand 1 hour to harden. Store in airtight containers in refrigerator.

Onion Cheese Cornbread

Ingredients

1 large onion, chopped
2 cups sour cream
2 eggs, beaten
1 (15.25 ounce) can cream-style white corn
1/2 teaspoon ground white pepper
1/2 cup unsalted butter
2 (8 ounce) packages white cornbread mix
2/3 cup buttermilk
1/2 teaspoon salt
2 cups shredded sharp Cheddar cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish, and set aside to cool slightly.

Melt butter in a skillet over medium heat. Add the onions, and saute until tender. Remove from heat, stir in the sour cream, and set aside.

In a large bowl, stir together the cornbread mixes, eggs, buttermilk, corn, salt and pepper until smooth. Spread evenly in the prepared pan. Stir half of the shredded cheese into the sour cream and onion mixture, then spread over the batter in the pan. Sprinkle remaining cheese over the top.

Bake for 25 to 30 minutes in the preheated oven, until nicely browned and firm.

Easy Pineapple Cheesecake

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup SLENDA® No Calorie Sweetener, Granulated
2 (15 ounce) cans crushed pineapple, drained
1 3/4 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, mix cream cheese and SLENDA® Granulated Sweetener together. Stir in 1 can of pineapple and whipped topping to cream cheese mixture. Mix until smooth.

Pour mixture into crust and top with other can of pineapple. Cover and chill for 2 hours.

Baked Homemade Macaroni and Cheese

Ingredients

2 1/2 cups elbow macaroni
1/4 cup butter
1/4 cup all-purpose flour
4 cups milk
1/2 teaspoon salt
1 pound shredded Cheddar cheese
1/4 cup butter, melted
1 sleeve buttery round crackers, crushed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a boil over high heat. Stir in the macaroni, and cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Combine 1/4 cup butter, flour, milk, salt, and Cheddar cheese in a large saucepan over medium heat; cook and stir until the cheese is melted and the mixture thickens, 7 to 10 minutes. Add the macaroni and stir to coat. Pour the mixture into a 9x13 inch baking dish. Mix the 1/4 cup melted butter and crushed crackers together in a bowl; scatter the cracker mixture evenly over the macaroni mixture.

Bake in preheated oven until golden brown on top, about 45 minutes.

Orange Chocolate Cheesecake

Ingredients

2 cups vanilla wafer crumbs
6 tablespoons butter, melted
1/4 cup sugar

FILLING:

4 (8 ounce) packages cream
cheese, softened
1 cup sugar
4 eggs
1 cup sour cream
10 (1 ounce) squares white
chocolate, melted

TOPPING:

1 cup sour cream
3 tablespoons sugar
1/2 teaspoon orange extract
2 (11 ounce) cans mandarin
oranges, well drained

Directions

Combine the first three ingredients; press onto the bottom and 1 -1/2 in up the sides of a greased 10-in. springform pan. Bake at 350 degrees F for 10 minutes; cool completely.

In a mixing bowl, beat cream cheese, sugar, eggs and sour cream just until blended. Add chocolate. Pour into crust. Bake at 350 degrees F for 1 to 1-1/4 hours or until center is nearly set. Cool to room temperature, about 2 hours.

Combine sour cream, sugar and extract; spread over filling. Bake at 450 degrees F for 5-7 minutes or until set. Chill, uncovered, 1 hour. Arrange oranges on cheesecake. Cover and chill at least 4 hours.

Cheese Potato Puff

Ingredients

12 medium potatoes, peeled and cubed
2 cups shredded Cheddar or Swiss cheese, divided
1 1/4 cups milk
1/3 cup butter or margarine, softened
1 teaspoon salt
2 eggs, beaten

Directions

Place the potatoes in a saucepan and cover with water; cover and bring to a boil. Cook until tender, about 15-20 minutes. Drain and mash. Add 1-3/4 cups cheese, milk, butter and salt; cook and stir over low heat until cheese and butter are melted. Fold in eggs. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes. Sprinkle with the remaining cheese. Bake 5 minutes longer or until golden brown.

Cheese Dipping Sauce

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1 teaspoon salt
1 cup milk
1 cup shredded Cheddar cheese
1 teaspoon prepared mustard
salt and pepper to taste

Directions

In a medium-size saucepan, melt butter or margarine. Mix in flour and 1 teaspoon of salt. Stir continually until the mixture is simmering.

Slowly pour milk into the mixture. Continue stirring over a medium heat until the mixture has thickened. Stir in cheese and mustard. Continue stirring until all of the cheese is melted and the dip is smooth. Serve warm after adding salt and pepper to taste.

Olive and Blue Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
3 tablespoons butter, softened
1 cup crumbled bleu cheese
1 tablespoon chopped fresh chives
1/2 cup chopped green olives

Directions

In a medium bowl, mix together the cream cheese, butter and blue cheese. Stir in the olives and chives. Spoon onto plastic wrap and gather into a ball. Refrigerate for at least 30 minutes. To serve, unwrap and place on a serving tray. Surround with your favorite crackers.

Pineapple Cheese Casserole

Ingredients

3 (15 ounce) cans pineapple chunks
2 1/2 cups shredded Cheddar cheese
8 tablespoons pineapple juice
8 tablespoons all-purpose flour
1 cup white sugar
30 buttery round crackers, crushed
1/2 cup butter, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine pineapple chunks, cheese, pineapple juice, flour and sugar. Spoon into a 9x13 inch baking dish. Top with crushed crackers and butter slices.

Bake in preheated oven for 30 minutes.

Chocolate Cheesecake II

Ingredients

1 1/2 cups chocolate cookie crumbs
2 tablespoons white sugar
1/4 cup butter, melted
1/4 cup semisweet chocolate chips
1/4 cup heavy whipping cream
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
1/3 cup unsweetened cocoa powder
3 eggs
1 teaspoon vanilla extract
1 1/2 cups semisweet chocolate chips
1/4 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan.

In a small bowl, mix together 1 1/2 cups chocolate wafer crumbs, 2 tablespoons sugar, and melted butter. Press onto the bottom and 1 1/2 inch up the sides of the prepared 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for 10 minutes. Allow to cool. Reduce oven temperature to 325 degrees F (165 degrees C).

To Make Filling: In a small saucepan, heat 1/4 cup whipping cream and 1/4 cup chocolate chips, stirring constantly, until chips are melted. Remove from heat.

In a large mixing bowl, beat cream cheese and 1 cup of sugar until smooth. Add cocoa and beat well. Add eggs and beat on low until just blended. Stir in 1 teaspoon vanilla and reserved chocolate mixture until blended. Pour over crust. Bake at 325 degrees F (165 degrees C) for 45 to 50 minutes or until center is almost set.

To Make Topping: In a small saucepan, heat 1/4 cup whipping cream and 1 teaspoon vanilla until just before boiling. Stir constantly and be careful not to boil over. Have 1 1/2 cups chocolate chips ready in a small bowl. Pour in the hot cream and stir with a spoon until smooth. Spread over baked cheesecake and refrigerate overnight.

Southern Made Cheese Ball

Ingredients

3 (8 ounce) packages cream cheese, softened
1 tablespoon Worcestershire sauce
1 tablespoon onion powder
1 tablespoon garlic powder
1/4 cup chopped green onions
1 tablespoon chili powder
1 tablespoon Creole-style seasoning
1 cup shredded Cheddar cheese
1 cup diced cooked ham
1 tablespoon creamy salad dressing, e.g. Miracle Whip B„Ÿ

Directions

In a large bowl, mix by hand cream cheese, Worcestershire sauce, onion powder, garlic powder, green onions, chili powder, Creole-style seasoning, Cheddar cheese, ham and creamy salad dressing. Form the mixture into one or more balls. Chill in the refrigerator at least 1 hour before serving.

Eric's Best New York Style Cheesecake

Ingredients

4 (8 ounce) packages cream cheese, softened
1 cup unsalted butter, softened
1 1/2 cups sour cream
1/2 cup heavy whipping cream
1 3/4 cups white sugar
1/8 cup cornstarch
1 fluid ounce amaretto liqueur
1 teaspoon vanilla extract
5 eggs
1 egg yolks

Directions

Bring all ingredients to room temperature. Place oven shelf in the center of oven and preheat to 375 degrees F (190 degrees C). Wrap the outside of a 9 inch springform pan with foil. Generously butter the inside of the pan.

In a large bowl, beat cream cheese and butter until smooth. Mix in sugar and cornstarch. Blend in sour cream and whipping cream. Add amaretto and vanilla. Stir in eggs and egg yolk one at a time, mixing thoroughly between each addition. Pour batter into prepared pan.

Pour mixture into prepared springform pan. Place pan in another pan at least one inch wider than cake pan and add warm water to the outer pan to create a water bath for the cake (this prevents cracks in your cheesecake). Bake on the center rack of oven for 70 minutes.

Turn oven off and allow to cool with oven door open for one hour. Then remove cake from water bath and chill at least 3 hours before removing from springform pan.

Three-Onion Pie with Feta or Goat Cheese

Ingredients

2 tablespoons vegetable oil
1 yellow onion, chopped
1 red onion, chopped
2 tablespoons dry white wine
2 leeks, bulb only, sliced into rings
2 eggs, beaten
3 tablespoons chopped fresh parsley
1 tablespoon chopped fresh dill weed
1 tablespoon chopped fresh tarragon
1/2 cup crumbled feta cheese
1 plum tomatoes, thinly sliced
1 cup fine bread crumbs
ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet. Add the yellow and red onions, and saute over moderate heat for 5 minutes. Stir in the wine, then add the leeks. Saute for another 15 minutes, stirring frequently, or until the onions are golden and the leeks are limp. Remove from heat.

In a mixing bowl, combine the beaten eggs with dill, tarragon, feta cheese, pepper, and 2 tablespoons parsley. Stir in the onion mixture.

Oil a 10 inch tart pan, and line the bottom generously with bread crumbs. Pour in the onion mixture. Ring the outside edge of the pie with tomato slices, and sprinkle the remaining 1 tablespoon parsley in the center. Sprinkle a light layer of bread crumbs over the entire top.

Bake for 40 to 45 minutes, or until the mixture is set and the top is golden. Let stand for 10 minutes, then cut into wedges and serve.

Bob's Blue Cheese Dressing

Ingredients

- 1 cup crumbled blue cheese
- 1 cup mayonnaise
- 1 cup sour cream
- 2 teaspoons lemon juice
- 1 teaspoon hot pepper sauce
- 2 teaspoons Worcestershire sauce
- 2 tablespoons chopped fresh parsley
- 1 tablespoon honey
- 1 teaspoon ground black pepper
- 1 teaspoon sea salt

Directions

In a large bowl, whisk together the blue cheese, mayonnaise, sour cream, lemon juice, hot pepper sauce, Worcestershire sauce, parsley, honey, pepper, and salt. Chill until serving.

Cottage Cheese Blintzes

Ingredients

Crepes:

3 eggs
1 cup milk
2 tablespoons vegetable oil
3/4 cup all-purpose flour
1 teaspoon vegetable oil, or as needed

Filling:

2 (16 ounce) containers small curd cottage cheese, very well drained
2 egg yolks
1/4 cup white sugar
2 tablespoons lemon juice

1 teaspoon vegetable oil, or as needed

Directions

Whisk together the eggs, milk, and 2 tablespoons of vegetable oil in a bowl; gradually add in the flour, whisking to remove all lumps.

Brush a small skillet with 1 teaspoon vegetable oil, and heat over medium-high heat. Pour about 2 tablespoons of batter per crepe into the heated skillet, and tilt the pan to completely cover the surface with batter. Crepes should be about 5 inches in diameter. Cook the crepes until golden on the bottom, and set but not wet on top, 1 to 2 minutes per crepe. Don't flip the crepes. Set the cooked crepes aside.

Mix the cottage cheese, egg yolks, sugar, and lemon juice in a bowl until very well combined. To fill, place a crepe in front of you on a work surface with the cooked side up, and place about 1/4 cup of cheese filling in the center of the crepe. Fold the right and left edges of the crepe over the filling, and roll the crepe over to seal the filling in, making a compact little roll filled with cheese. Set the blintzes aside.

Heat 1 teaspoon of vegetable oil in a large skillet over medium-low heat, and place the filled blintzes into the hot skillet. Pan-fry the blintzes until golden brown on each side, about 2 minutes per side. Eat hot or cold.

Broccoli Cheese Soup VI

Ingredients

4 cups chicken broth
1 cup water
1 cup half-and-half
4 ounces shredded Cheddar cheese
1/2 cup all-purpose flour
1/2 teaspoon dried onion flakes
1/4 teaspoon ground black pepper
4 cups broccoli florets

Directions

In a large pot over medium high heat, combine the broth, water, half-and-half, cheese, flour, onion flakes and ground black pepper. Whisk all together to break up any lumps.

Bring to a boil and reduce heat to low. Stir in the broccoli and simmer for 15 to 20 minutes, or until broccoli is tender.

Lemon Souffle Cheesecake with Blueberry

Ingredients

1 1/4 cups graham cracker crumbs
2 tablespoons brown sugar, packed
1 tablespoon butter, melted

4 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 large egg yolks
1 tablespoon finely grated lemon zest
1/4 cup fresh lemon juice
1 teaspoon vanilla extract
1/2 cup sour cream
4 large egg whites
1/3 cup white sugar

3 cups fresh blueberries or frozen blueberries, thawed
1/3 cup white sugar
1 teaspoon fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9 inch springform pan. Cut an 18 inch square of aluminum foil, and wrap around the outside bottom of the pan.

To make the crust, mix the graham cracker crumbs and brown sugar together in a bowl. Stir in the melted butter until thoroughly blended. Press the mixture evenly into the bottom of the prepared pan.

Bake in preheated oven until golden brown, about 8 minutes. Remove pan from oven and cool on a rack.

To make the filling, place the cream cheese in a mixing bowl; beat until creamy, about 2 minutes. Continue beating while gradually adding 1 cup sugar. Beat until sugar is thoroughly blended. Beat in the egg yolks, one at a time, scraping the sides of the bowl after each addition. Mix in the lemon zest, lemon juice, vanilla, and sour cream until well blended.

Beat the egg whites in a clean bowl until soft peaks form. Continue beating while gradually adding 1/3 cup sugar in a slow stream, until stiff peaks form. Do not overbeat. Gently fold 1/3 of the meringue into the cream cheese mixture. Repeat twice more with remaining meringue, mixing carefully to not deflate the egg whites, until no meringue streaks remain. Pour the filling into the prepared pan, and place in a large baking pan. Pour hot (not boiling) water into the baking pan up to 1 inch on the sides of the springform pan.

Bake in preheated oven until the top is almost set, 50-55 minutes. Turn off the heat, prop the oven door open about 2 inches, and allow cake to rest in the oven until completely set, about 1 hour longer. Refrigerate at least 4 hours, or overnight before serving.

To make the topping, place 1 cup blueberries and sugar in a saucepan; cook over medium heat until berries begin to break, 6-8 minutes. While still hot, strain the berries through a sieve or cheesecloth placed over a bowl, reserving the juice. Discard berry pulp. Allow the juice to cool.

Mix remaining 2 cups blueberries and lemon juice together in a large bowl. Stir in the strained blueberry juice. Just before serving, pour the blueberry topping over the cheesecake.

Pepperidge Farm® Ham and Cheddar Cheese

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells
3/4 cup cubed cooked ham
6 slices tomato
1 (10.75 ounce) can Campbell's® Condensed Cheddar Cheese Soup
1/3 cup milk
2 teaspoons Worcestershire sauce
1/2 teaspoon dry mustard
Paprika

Directions

Bake, cool and remove the pastry 'tops' according to the package directions. Divide the ham among the pastry shells and top with the tomato slices.

Heat the soup, milk, Worcestershire and mustard in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring often. Pour the soup mixture over the pastry shells. Sprinkle with the paprika.

Caramelized Onion and Blue Cheese Orzo

Ingredients

1 pound uncooked orzo pasta
2 tablespoons butter
3 tablespoons olive oil
4 onions, sliced
6 1/2 ounces blue cheese,
crumbled
3 1/2 ounces mascarpone cheese
2 cups shredded spinach
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, heat butter and oil in a large skillet over low heat. Cook onion in this mixture until golden brown, 20 to 30 minutes. Remove from pan with a spoon and drain on paper towels.

In a large bowl, combine blue cheese, mascarpone and onion and mix well. Toss cheese mixture with spinach and pasta, season with salt and pepper and serve.

Peach Cheesecake Bars

Ingredients

2 cups all-purpose flour
1/4 cup white sugar
1/2 teaspoon salt
3/4 cup butter
1/3 cup corn syrup

2 (8 ounce) packages cream
cheese, softened
3 eggs
1 cup corn syrup
2 teaspoons vanilla extract
3/4 cup peach preserves

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a medium bowl mix together the flour sugar and salt. Cut in the butter until the mixture is fine and crumbly. Stir in 1/3 cup corn syrup until a dough forms. Press into the bottom of the prepared pan.

In another bowl, beat cream cheese and eggs using an electric mixer, until smooth and creamy. Mix in 1 cup corn syrup and vanilla until well blended. Spread evenly over the crust.

Bake for 35 to 40 minutes in the preheated oven, until the edges are light brown. Remove from the oven and spread peach preserves over the hot filling immediately. Chill for at least 3 hours before cutting into small squares.

The Ultimate Apple Cinnamon Grilled Cheese

Ingredients

2 purchased cinnamon buns
4 slices aged Cheddar cheese, divided
4 slices Brie cheese, divided
4 slices deli ham, shredded (divided)
1 small apple - peeled, cored, and sliced (divided)
2 tablespoons butter
2 eggs
1/4 cup milk

Directions

Slice each bun in half, and place the slices on a work surface. To assemble a sandwich, place the toppings in this order: bottom of cinnamon bun, 1 slice Cheddar cheese, 1 slice of Brie cheese, apple slices, shredded ham, 1 slice of Brie cheese, 1 slice of Cheddar cheese, top of cinnamon bun. Repeat for 2nd sandwich, and gently press each sandwich together.

Melt butter in a skillet over medium heat. Whisk eggs and milk together in a bowl.

Dip both sides of each sandwich quickly into the egg mixture, and pan-fry the sandwiches until golden brown on each side, about 2 minutes per side.

Green Pea Salad With Cheese

Ingredients

2/3 cup mayonnaise
salt and pepper to taste
1/3 cup diced red bell pepper
1 cup diced celery
3 large sweet pickles, chopped
1 (16 ounce) package frozen green peas, thawed
3/4 cup cubed Cheddar cheese
6 leaves lettuce

Directions

In a large bowl, mix together mayonnaise, salt, pepper, red (or green) pepper, celery and pickles until combined. Stir in peas and cheese. Chill until ready to serve. Serve over lettuce leaves.

Cheeseburger Pepper Cups

Ingredients

4 medium sweet red, yellow or green peppers
1/2 pound ground beef
1/4 cup finely chopped onion
2 cups cooked brown rice
1 (6 ounce) can tomato paste
2 tablespoons ketchup
1 tablespoon Worcestershire sauce
1 tablespoon spicy brown mustard
1/2 teaspoon garlic salt
1/4 teaspoon pepper
1 cup vegetable broth
1 cup shredded Cheddar cheese

Directions

Cut peppers in half lengthwise and remove seeds; set aside. In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. stir in the rice, tomato paste, ketchup, Worcestershire sauce, mustard, garlic salt and pepper. Spoon into peppers.

Place in a greased 13-in. x 9-in. x 2-in. baking dish; pour broth around the peppers. Cover and bake at 350 degrees F for 30 minutes. Sprinkle with cheese. Bake, uncovered, 5 minutes longer or until heated through.

Chocolate Turtle Cheesecake

Ingredients

7 ounces caramels
1/4 cup evaporated milk
3/4 cup chopped pecans
1 (9 inch) prepared chocolate
cookie crumb crust
6 ounces cream cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup hot fudge topping

Directions

Place caramels and evaporated milk in a saucepan. Heat over low heat, stir continually until smooth for about five minutes. Stir in 1/2 cup chopped pecans. Pour into pie crust.

Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds more.

Pour pudding mix over caramel layer, covering completely. Chill, loosely covered, until set (it usually takes about 15 minutes).

Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Fudge Truffle Cheesecake

Ingredients

Chocolate Crumb Crust
1 1/2 cups vanilla wafer crumbs
6 tablespoons confectioners' sugar
1/3 cup unsweetened cocoa powder
1/3 cup butter, melted

3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (12 ounce) package semisweet chocolate chips, melted
4 eggs
2 teaspoons vanilla extract
Melted semi-sweet chocolate (optional)

Directions

Preheat oven to 300 degrees F. Prepare Chocolate Crumb Crust.

Chocolate Crumb Crust: In medium bowl, combine vanilla wafer crumbs (about 45 wafers), confectioners' sugar, cocoa powder and butter. Press firmly on bottom and 1/2 inch up side of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients; mix well.

Pour into prepared pan.

Bake 1 hour and 5 minutes or until center is set.

Cool. Chill in refrigerator at least 4 hours.

To serve, drizzle with additional melted chocolate if desired. Store leftovers covered in refrigerator.

Blue Cheese, Avocado, and Grape Salad

Ingredients

1 (10 ounce) bag mixed salad greens
2 tablespoons shredded Mexican four-cheese blend
1/2 cup red seedless grapes
1 avocado, pitted, peeled and sliced
1/4 cup blue cheese salad dressing

Directions

Divide the mixed salad greens between two large plates or bowls. Place half of the shredded cheese, grapes, and sliced avocado on each serving dish. Drizzle blue cheese dressing on each salad.

Blue Cheese Dressing

Ingredients

6 ounces blue cheese, crumbled
2 cups mayonnaise
1 cup sour cream
2 tablespoons vegetable oil
2 tablespoons vinegar
1 teaspoon garlic salt
1 teaspoon onion salt
1 teaspoon salt
1/2 teaspoon pepper

Directions

Place all ingredients in a blender; cover and process on medium speed until smooth, about 1 minute. Cover and refrigerate.

Roast Beef and Cheese Roll Ups

Ingredients

- 1 pint ricotta cheese
- 1 egg
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons Italian-style seasoning
- 1 pound shredded mozzarella cheese, divided
- 1 (16 ounce) jar spaghetti sauce
- 1 pound deli sliced roast beef

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the ricotta cheese, egg, garlic powder, onion powder, Italian-style seasoning and half the mozzarella cheese and mix well. Place a spoonful of mixture onto a slice of roast beef and roll. Repeat with remaining beef.

Spread 1/2 cup of the spaghetti sauce on the bottom of a 9x13 inch casserole dish. Place the beef rolls in the baking dish seam side down. Pour the remaining sauce over the beef rolls.

Bake covered at 375 degrees F (190 degrees C) for 40 minutes, add the remaining mozzarella cheese over the top and bake for an additional 3 minutes, uncovered, until cheese is melted.

Creamed Cottage Cheese Pie

Ingredients

1 (9 inch) pie shell
1 1/2 cups cottage cheese,
creamed
4 tablespoons melted butter
1/2 cup white sugar
1/4 teaspoon salt
1 tablespoon all-purpose flour
1 tablespoon lemon zest
2 eggs
1/2 cup raisins
1/2 cup chopped walnuts
(optional)
1/4 cup milk

Directions

Preheat oven to 400 degrees F (205 degrees C).

Separate the eggs.

Press the cheese through a sieve 2 times. Add the butter, sugar, salt, flour, lemon zest, unbeaten egg yolks, raisins, chopped walnuts and milk. Stir well.

Beat the egg whites until stiff peaks form. Fold the egg whites into the cream cheese mixture.

Bake at 400 degrees F (205 degrees C) for 30 minutes or until browned and firm.

Cream Cheese Coffee Cakes

Ingredients

1/2 cup butter or margarine
1 cup sour cream
1/2 cup sugar
1 teaspoon salt
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 eggs, lightly beaten
5 cups all-purpose flour
CREAM CHEESE FILLING:
11 ounces cream cheese, softened
1/2 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
GLAZE:
2 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract

Directions

In a saucepan, melt butter over low heat. Remove from the heat. Stir in sour cream, sugar and salt; cool to 110 degrees F-115 degrees F. In a mixing bowl, dissolve yeast in warm water. Add the eggs, sour cream mixture and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a mixing bowl, beat filling ingredients until smooth; set aside. Punch dough down. Turn onto a lightly floured surface; divide into four portions. Roll each into a 12-in. x 10-in. rectangle; spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place seam side down on greased baking sheets. With a scissors, cut two-thirds of the way through dough at 1-in. intervals. Cover and let rise until doubled, about 45 minutes.

Bake at 350 degrees F for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool. Combine glaze ingredients; drizzle over coffee cakes.

Beer Cheese Soup V

Ingredients

3/4 cup butter
1/2 cup diced celery
1/2 cup diced carrots
1/2 cup diced onion
3/4 cup all-purpose flour
1/2 teaspoon ground dry mustard
1 (14.5 ounce) can chicken broth
5 ounces shredded Cheddar cheese
5 ounces shredded Monterey Jack cheese
1/2 cup grated Parmesan cheese
1 (12 fluid ounce) can or bottle beer

Directions

In a large saucepan over medium high heat, melt butter. Cook celery, carrots and onion in butter until onion is translucent. Stir in flour and mustard to coat vegetables. Pour in chicken broth and simmer until slightly thickened. Puree mixture in a blender or food processor or using an immersion blender. Return to pot.

When pureed mixture is hot, begin to stir in Cheddar, Monterey Jack and Parmesan, a little at a time, alternately with the beer, until all is fully incorporated and melted. Serve at once.

Cheese and Bacon Potato Rounds

Ingredients

4 baking potatoes, cut into 1/2 inch slices
1/4 cup melted butter
8 slices bacon - cooked and crumbled
8 ounces shredded Cheddar cheese
1/2 cup chopped green onions

Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush both side of potato slices with butter; place them on an ungreased cookie sheet. Bake in the preheated 400 degrees F (200 degrees C) oven for 30 to 40 minutes or until lightly browned on both sides, turning once.

When potatoes are ready, top with bacon, cheese, and green onion; continue baking until the cheese has melted

Bacon Cheeseburger Upside Down Pizza

Ingredients

8 slices bacon
1 pound ground beef
1 onion, chopped
1 green bell pepper, chopped
1 1/2 cups pizza sauce
3 roma (plum) tomatoes, chopped
4 ounces shredded Cheddar cheese

2 eggs
1 cup milk
1 tablespoon vegetable oil
1 cup all-purpose flour
1/4 teaspoon salt

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain. Crumble and set aside 2 slices. Crumble remaining 6 slices.

Preheat oven to 400 degrees F (200 degrees C).

In a large saucepan over medium-high heat, saute the beef, onion and bell pepper until beef is browned. Drain, and stir in the 6 slices crumbled bacon and pizza sauce. Spoon mixture into an ungreased 9x13 inch pan. Sprinkle with tomatoes and top with the cheese.

In a medium bowl, beat the eggs slightly. Mix in milk and oil, then add the flour and salt. Beat for 2 minutes at medium speed. Pour evenly over the meat mixture. Sprinkle with the remaining bacon.

Bake in preheated oven for 20 to 30 minutes, or until topping is lightly puffed and deep, golden brown.

Tri-Color Chopped Salad with Pine Nuts and

Ingredients

Vinaigrette:

1 tablespoon Dijon mustard
1 tablespoon red wine vinegar
1 tablespoon chopped fresh oregano
3 tablespoons extra-virgin olive oil
salt and pepper to taste

1 cup chopped radicchio
1 cup chopped Belgian endive leaves
2 cups chopped arugula
1/4 cup freshly grated Parmigiano-Reggiano cheese
1/4 cup toasted pine nuts

Directions

For the vinaigrette: Whisk together the mustard, red wine vinegar and chopped oregano in a small bowl. Whisk in the olive oil until the consistency is smooth and creamy. Season with salt and pepper to taste. Set aside.

Toss together the radicchio, Belgian endive, arugula, grated Parmigiano-Reggiano cheese and pine nuts in a large salad bowl. Pour the vinaigrette over the salad ingredients and toss lightly to coat. Divide onto four chilled salad plates and serve.

Double Layer Pumpkin Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1/2 cup pumpkin puree
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground nutmeg
1 (9 inch) prepared graham cracker crust
1/2 cup frozen whipped topping, thawed

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.

Cheese Ball - Easy

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup shredded cooked corned beef
1 teaspoon prepared horseradish

Directions

In a medium bowl, mix together cream cheese, corned beef and horseradish using your hands. Form into a ball, wrap in plastic wrap, and refrigerate for several hours or overnight for best flavor. Serve with crackers.

Hidden Cheeseburger

Ingredients

2 pounds ground beef
2 small dill pickles, minced
1 small onion, minced
2 tablespoons grated Parmesan cheese
1 tablespoon mayonnaise
1 tablespoon ketchup
1 teaspoon minced garlic
salt and pepper to taste

2 tablespoons olive oil
2 tablespoons all-purpose flour
1 pound frozen bread dough, thawed
8 slices American cheese
1 tablespoon melted butter

Directions

Combine the ground beef, pickles, onion, Parmesan cheese, mayonnaise, ketchup, garlic, salt, and pepper in a bowl. Form the mixture into 4 patties.

Heat the olive oil in a skillet over medium heat. Cook the hamburger patties in the hot oil until the burgers are cooked to your desired degree of doneness, 8 to 10 minutes for well done.

Line a baking sheet with parchment paper, and set aside. Cover a flat surface with the flour. Divide the bread dough into 4 even pieces; roll each piece into a flattened rectangle on the floured surface at least twice the size of the American cheese slices. Place one slice of American cheese on each piece of dough; top each with one of the cooked patties and another slice of American cheese. Fold the dough over the top of the meat and cheese. Pinch the dough around the edges to seal completely. Arrange on the prepared baking sheet with the seam side facing downward. Brush the tops with the melted butter; move to a warm area and allow to rise for 20 minutes.

Preheat an oven to 425 degrees F (220 degrees C).

Bake in the preheated oven until the bread has browned, about 20 minutes.

Cottage Cheese Bread II

Ingredients

3/4 cup warm water (110 degrees F/45 degrees C)
1 cup cottage cheese, room temperature
2 tablespoons vegetable oil
1 egg
3 cups all-purpose flour
2 tablespoons white sugar
1/4 teaspoon baking soda
1 teaspoon salt
1 3/4 teaspoons active dry yeast

Directions

Add the ingredients to the pan of your bread machine in the order suggested by the manufacturer, and Start. You can use more bread flour if the dough seems too sticky.

Huckleberry Cheese Pie

Ingredients

BUTTER CRUNCH CRUST:

1/4 cup brown sugar
1/2 cup butter
1/2 cup finely chopped nuts
1 cup all-purpose flour

CHEESE FILLING:

1 (8 ounce) package cream
cheese, softened
3/4 cup confectioners' sugar
1 teaspoon vanilla
1 cup whipped cream or frozen
non-dairy topping, thawed

FRUIT TOPPING:

1/2 cup sugar
1 1/2 tablespoons cornstarch
Dash salt
1/2 cup water
2 cups fresh huckleberries*,
divided
1/2 tablespoon butter

Directions

Blueberries may be substituted for huckleberries. Combine crust ingredients as for pie crust, cutting butter into mixture; mixture will be crumbly. Spread mixture on baking sheet; bake at 400 degrees F for about 20 minutes, stirring occasionally. Remove from oven. While mixture is still hot, press into a 9-in. pie pan, using a small-diameter aluminum pie pan to help press crumbs into form. Cool completely. For cheese filling, blend cheese, sugar and vanilla until smooth; gently stir in whipped cream or topping. Pour or spoon filling into cooled crust; refrigerate. For topping, combine sugar, cornstarch and salt in saucepan. Add water, mixing to blend, and 1 cup berries. Cook, stirring, until thickened. Add butter and remaining berries. Cool topping; pour over filling. Top with additional whipped cream, if desired.

'So This Is What Heaven Tastes Like!' Cream

Ingredients

1 1/2 cups margarine, softened
1 (8 ounce) package cream cheese, softened
1 1/2 cups white sugar
3 eggs
2 tablespoons vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons salt
2 cups semisweet chocolate chips
1 cup chopped walnuts (optional)
1/2 cup well-drained chopped maraschino cherries (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Beat the margarine, cream cheese, and sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the margarine mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour, salt, chocolate chips, and walnuts until just incorporated. Fold in the maraschino cherries; mixing just enough to evenly combine. Spread the batter evenly in the prepared pan.

Bake in the preheated oven until a toothpick inserted in the center comes out nearly clean, about 25 minutes. Watch closely - the finished bars will be very pale in color. Remove from oven immediately if the sides begin to pull away from the pan. Cool pan on a wire rack before cutting into bars.

German Chocolate Cheesecake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 (8 ounce) packages cream cheese, softened
1 1/2 cups sugar
4 eggs, lightly beaten
FROSTING:
1 cup sugar
1 cup evaporated milk
1/2 cup butter, cubed
3 egg yolks, beaten
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1 cup chopped pecans

Directions

Prepare cake batter according to package directions; set aside. In a small mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined.

Pour half of the cake batter into a greased 13-in. x 9-in. x 2-in. baking dish. Gently pour cream cheese mixture over batter. Gently spoon remaining batter over top; spread to edge of pan.

Bake at 325 degrees F for 70-75 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 1 hour.

For frosting, combine sugar, milk, butter and egg yolks in a heavy saucepan. Cool and stir over medium-low heat until thickened and a thermometer reads 160 degrees F. Remove from the heat. Stir in vanilla; fold in coconut and pecans. Cool until frosting reaches spreading consistency. Frost cooled cake. Refrigerate leftovers.

Peppery Goat Cheese Ravioli with Pineapple

Ingredients

1 (10 ounce) package goat cheese
1 teaspoon extra-virgin olive oil
1/3 cup fresh, coarsely ground black pepper, or to taste, lightly toasted
1/2 teaspoon salt

1 pound fresh pasta sheets
1/2 cup extra virgin olive oil

1/4 cup extra-virgin olive oil
1/2 large onion, finely diced
1 teaspoon salt
1 teaspoon ground black pepper
1 large yellow heirloom tomato, peeled and chopped
1 large red heirloom tomato, peeled and chopped
3/4 cup fresh pineapple, chopped
4 1/2 teaspoons herbes de Provence
1 1/2 cups tomato sauce
1 clove garlic
1 pinch salt
5 leaves basil, chopped
1 cup coarsely chopped baby arugula

Directions

Preheat an oven to 400 degrees F (200 degrees C). Mix goat cheese, 1 teaspoon olive oil, toasted black pepper, and 1/2 teaspoon salt in a bowl until smooth. Set aside.

Roll pasta sheets to 1/16-inch thickness. Cut pasta into 2 1/2-inch circles, or desired shape. Place 1 heaping teaspoon of the goat cheese filling in the center of each pasta circle. Dab the edge of the pasta with a little water, then fold and seal the pasta to create a half moon. Arrange ravioli on a baking sheet and drizzle with 1/2 cup olive oil.

Bake ravioli in the preheated oven until golden brown and lightly crisp, 7 to 12 minutes. Remove from oven and set aside.

Heat 1/4 cup olive oil in a skillet over medium heat. Stir in the onion, 1 teaspoon of salt and 1 teaspoon of pepper; cook and stir until the onion has softened and turned translucent, about 5 minutes. Increase heat to medium-high, and stir in the yellow and red tomatoes, pineapple, and herbes de Provence. Cook and stir for 5 minutes, and stir in the tomato sauce. Crush garlic with 1 pinch of salt, and add to the sauce. Simmer for 30 minutes, stirring occasionally. Remove from heat and stir in basil and arugula. Toss the ravioli lightly in the sauce to coat, and serve immediately.

Creamy Macaroni and Cheese

Ingredients

1 tablespoon salt
1 pound elbow, shell or other bite-size shaped pasta
2 (12 fluid ounce) cans evaporated milk
1 cup chicken broth
3 tablespoons butter
1/3 cup flour
1 1/2 tablespoons Dijon mustard
1/2 cup grated Parmesan cheese
Freshly ground black pepper
1 pound grated extra-sharp cheddar cheese

Directions

Bring 2 quarts of water to boil in large soup kettle. Add salt and pasta. Using package directions as a guide, cook until al dente. Drain. To prevent sticking, drain and immediately pour onto a large lipped baking sheet and let cool while preparing sauce.

Meanwhile, microwave the milk and chicken broth in a 4-cup Pyrex measuring cup or bowl until hot and steamy (not boiling). Melt butter in the empty pasta pot; whisk in flour, then hot milk mixture. Continue to whisk until thick and bubbly, 3 to 4 minutes. Whisk in mustard, Parmesan and pepper. Turn off heat, stir in cheddar until melted.

Add drained pasta (and optional flavoring ingredients, see notes) to sauce, and stir until everything is well combined over low heat. Stir to heat through, and thin with a little water if the sauce is too thick. Serve hot.

Blue Cheese Walnut Toasts

Ingredients

1 French baguette, cut into 1/3 inch thick slices
1/4 cup butter, melted
4 ounces crumbled blue cheese
1/4 cup butter, softened
salt and pepper to taste
1/2 cup chopped walnuts
1/2 cup chopped fresh parsley

Directions

Preheat the oven to 400 degrees F (200 degrees C). Brush one side of each slice of bread with melted butter, and place butter side up on a baking sheet. Bake for 7 minutes, or until lightly toasted.

In a small bowl, stir together the blue cheese, softened butter, salt and pepper. Spread this mixture over the tops of the toasted bread slices, then sprinkle with chopped walnuts.

Bake for 6 minutes in the preheated oven, or until the topping is melted and bubbly. Arrange on a serving tray and garnish with chopped parsley.

Cheesecake Dessert

Ingredients

1 (18.25 ounce) package vanilla flavored cake mix
4 (8 ounce) packages cream cheese
4 eggs
4 teaspoons vanilla extract
1 1/3 cups white sugar
2 (10 ounce) packages frozen raspberries, thawed
1/2 cup white sugar
1/2 cup kirschwasser
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Prepare cake mix according to package instructions. Pour into 9x13 inch pan and set aside. In a large bowl, beat cream cheese, eggs, vanilla and 1 1/3 cups sugar until light and fluffy. Carefully spread over cake batter.

Bake in preheated oven for 1 hour. Allow to cool.

To make raspberry topping: In the bowl of a food processor or blender, combine the raspberries, 1/2 cup sugar, and 1/2 cup kirschwasser. process until pureed.

Zucchini Cheese Garlic Appetizer

Ingredients

4 cups grated zucchini
1 3/4 cups biscuit baking mix
3/4 cup grated Parmesan cheese
1 cup shredded sharp Cheddar cheese
4 eggs, beaten
1/2 cup vegetable oil
1 large finely chopped onion
4 cloves chopped garlic
3 tablespoons dried parsley
1/2 teaspoon salt
3/4 teaspoon dried oregano

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, combine the zucchini, biscuit baking mix, Parmesan, Cheddar, eggs, vegetable oil, onion, garlic, parsley, salt and oregano. Spread the mixture into a greased 9x13 inch baking pan and bake 25 to 30 minutes, until golden brown.

Allow the mixture to cool. Cut into small squares and serve warm or cold.

Fried Mac and Cheese Balls

Ingredients

1 (7.25 ounce) package macaroni and cheese mix
2 tablespoons butter
1/4 cup milk
1 cup shredded Cheddar cheese
3/4 cup pimento cheese spread
1 cup shredded Italian cheese blend

2 cups Italian seasoned bread crumbs
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/2 teaspoon ground black pepper
1/2 teaspoon white sugar
1/4 teaspoon salt
1 pinch cayenne pepper, or to taste

4 eggs
3 tablespoons milk
4 cups peanut oil for frying, or as needed

Directions

Fill a pot with lightly salted water and bring to a rolling boil over high heat. Stir in the macaroni, and return to a boil. Cook, uncovered, stirring occasionally, until the macaroni is cooked through but still firm to the bite, about 7 minutes. Drain. Stir in the 2 tablespoons butter, the 1/4 cup milk, and the cheese packet from the package.

While the macaroni is still hot, stir in the Cheddar cheese, pimento cheese spread, and Italian cheese blend, and continue to stir until melted. Place the macaroni and cheese mixture in a container and refrigerate until firm, about 4 hours.

Line a baking sheet with parchment paper. Remove the macaroni mixture from the refrigerator, and, using a cookie scoop, scoop into balls. Place mac balls on the prepared baking sheet and freeze for at least 2 hours.

Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C).

Whisk the bread crumbs with the paprika, chili powder, black pepper, sugar, and cayenne in a shallow dish; set aside. Beat the eggs with the 3 tablespoons milk in a small bowl. Remove the mac balls from the freezer, coat in the egg wash, and then dredge in breading.

Fry the mac balls in small batches until golden brown, 3 to 5 minutes. Drain briefly on a paper towel-lined plate; serve hot.

Ham 'N' Cheese Wedges

Ingredients

2 cups biscuit/baking mix
2 eggs
2/3 cup milk
2 tablespoons finely chopped onion
1 tablespoon vegetable oil
1/2 teaspoon prepared mustard
1 1/4 cups shredded Cheddar cheese, divided
1 cup cubed fully cooked ham
1 tablespoon butter or margarine, melted
2 tablespoons sesame seeds

Directions

In a mixing bowl, combine the first six ingredients; mix well. Stir in 1 cup cheese and the ham. Spread in a greased 10-in. quiche dish or pie plate. Brush with butter; sprinkle with sesame seeds. Bake at 350 degrees F for 30-35 minutes or until set and lightly browned. Bake 5-10 minutes longer or until the cheese is melted. Let stand for 5 minutes before cutting. Serve warm.

Chickpea and Cheese Salad

Ingredients

1 (19 ounce) can garbanzo beans, drained
4 green onions, finely chopped
1 green bell pepper, diced
1 red bell pepper, diced
1 tablespoon dried chives
1 tablespoon dried dill weed
1 cup Havarti cheese cubes
1 tablespoon red wine vinegar
1/4 cup olive oil
salt and pepper to taste
2 teaspoons chopped fresh parsley

Directions

Mix the garbanzo beans, green onions, green bell pepper, red bell pepper, chives, dill, and Havarti cheese in a large bowl.

Whisk the red wine vinegar, olive oil, salt, and pepper together in a separate bowl; pour the mixture over the salad and toss to coat. Sprinkle parsley over the salad to garnish.

Summer Pasta with Basil, Tomatoes and Cheese

Ingredients

2 pounds vine ripened tomatoes, seeded and diced
3 cloves garlic, minced
1/2 cup chopped fresh basil
1 tablespoon chopped fresh mint leaves
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon crushed red pepper flakes
1/2 cup olive oil
1/4 cup cream sherry
12 ounces spaghetti
1/2 cup freshly grated Asiago cheese
2 cups fontina cheese, shredded

Directions

In a medium bowl, toss together tomatoes, garlic, basil, mint, salt and black pepper, hot pepper flakes, olive oil, and cream sherry. Let stand at room temperature for up to 2 hours, stirring occasionally.

Cook the pasta In a large pot of boiling salted water until tender, but firm to the bite.

Drain the pasta, and transfer to a large serving bowl. Drain 1/4 cup of the liquid from the tomato mixture, and toss with the pasta to coat. Add cheese, and toss until it begins to melt. Add the tomato mixture, and toss until mixed.

Broccoli Cheese Soup VIII

Ingredients

2 1/2 (16 ounce) packages
chopped frozen broccoli, thawed
2 cups half-and-half cream
4 cups water, divided
2 pounds processed cheese,
cubed
1 teaspoon salt
1 teaspoon ground black pepper
1/2 teaspoon garlic powder
1 cup cornstarch

Directions

Steam the broccoli in a steamer or in a colander over boiling water until tender and bright green, 15 minutes. Set aside.

In a large microwave safe bowl, combine half-and-half, 2 cups water and cheese. Cook in microwave until cheese is melted and smooth, stirring every 2 minutes. Stir in salt, pepper and garlic powder and cook 2 minutes more. In a separate bowl, combine cornstarch and remaining 2 cups water, stirring to dissolve. Whisk the cornstarch mixture into the soup. Return the soup to the microwave, heating and stirring every 2 minutes until thick. Stir in broccoli; heat once more and serve.

Sarah's Savoury Bread and Cheese Pudding

Ingredients

4 slices white bread
2 slices Cheddar cheese
2 eggs, beaten
1/8 cup milk
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Make 2 cheese sandwiches by placing cheese slice between 2 bread slices and pressing together. Cut each sandwich into 4 triangles and arrange in a lightly greased 9x13 inch baking dish.

Mix together beaten eggs, milk, salt and pepper; pour mixture over sandwiches and sprinkle with grated cheese. (Note: Vary amounts if needed; sandwiches do not need to be totally covered in egg mixture, but egg should soak in and leave a little in the bottom of the dish.)

Bake for 20 minutes or until golden brown, checking frequently.

Chili Cheese Snacks

Ingredients

2 (3 ounce) packages cream cheese, softened
1 cup shredded Cheddar cheese
1/4 cup chopped green chiles
1/4 cup chopped ripe olives, drained
2 teaspoons dried minced onion
1/4 teaspoon hot pepper sauce
2 (8 ounce) cans refrigerated crescent rolls

Directions

In a small mixing bowl, beat cream cheese. Add the cheddar cheese, chilies, olives, onion and hot pepper sauce. Separate each tube of crescent dough into four rectangles; press perforations to seal.

Spread cheese mixture over dough. Roll up jelly-roll style, starting with a long side. Cut each roll into 10 slices; place on greased baking sheets. Bake at 400 degrees F for 8-10 minutes or until golden brown.

Peach and Cream Cheese Torte

Ingredients

1/2 cup butter
1/3 cup white sugar
3/4 cup all-purpose flour
2/3 cup chopped pecans
1/2 teaspoon vanilla extract

1 (8 ounce) package cream cheese
1 egg
1/4 teaspoon almond extract
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 (28 ounce) can peach slices, drained
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 450 degrees F (230 degrees C).

To make the crust, mix butter, 1/3 cup sugar, flour, pecans and 1/2 teaspoon vanilla extract in a bowl. Press into the bottom of a 10-inch pie plate.

Bake the crust in preheated oven for 5 minutes. Remove and allow to cool.

Meanwhile, beat the cream cheese, egg, almond extract, 1/4 cup sugar, and 1/2 teaspoon vanilla extract in a bowl until smooth. Gently fold the peach slices into the cream cheese mixture. Spread the filling over the cooled crust. Sprinkle the cinnamon over the top.

Bake in preheated oven for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) and continue to cook for 20 to 25 minutes more.

Ham and Cheese Omelet Casserole

Ingredients

8 eggs
1 cup milk
salt and pepper to taste
2 cups diced ham
1 cup shredded American cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs in a large bowl, making sure that they are mixed very well and have a 'frothy' top. Add the milk, salt and pepper. Mix well. Stir in ham, then add cheese pieces and stir well. Pour mixture into a well greased 4 quart casserole dish and bake in the preheated oven for 50 to 60 minutes or until top is lightly browned.

Cheese Loaf

Ingredients

3 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups shredded Cheddar cheese
1 1/2 cups milk
2 tablespoons butter, melted

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a loaf pan.

Stir together flour, baking powder, salt, and cheese in a large bowl. Mix in milk and melted butter. Stir to form a soft dough. Spoon dough into prepared pan.

Bake in preheated oven, until a toothpick inserted in the center of the loaf comes out clean, about 34 to 40 minutes. Remove from pan to cool.

Baked Macaroni and Cheese I

Ingredients

2 slices bacon
8 ounces penne pasta
1 onion, chopped
1 clove garlic, minced
3 cups shredded Cheddar cheese
2 tablespoons butter
3 tablespoons all-purpose flour
2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a medium skillet saute the chopped onion, and minced garlic. Take off heat and add chopped cooked bacon and set aside.

To make the sauce, in a medium saucepan melt the butter or margarine over low heat. Once melted, add the flour and stir constantly for 2 minutes. Gradually add milk and continue stirring until thickened. Stir in 2 cups of the grated Cheddar cheese and stir until melted.

Combine cooked pasta, sauteed vegetables and sauce. Pour into a 2 quart casserole dish. Add the last cup of grated Cheddar cheese to top of mixture.

Bake uncovered in preheated oven until cheese on top is melted and brown, 15 to 20 minutes. Serve warm.

Buffalo Chicken Cheese Dip with Wonder Bread

Ingredients

6 slices WonderB® Classic White Sandwich Bread, crusts removed
1 (8 ounce) package fat-free cream cheese, softened
1 cup light sour cream
1/3 cup Buffalo wing sauce
1 (9.75 ounce) can white chunk chicken breast, drained and flaked with fork
2 cups shredded Cheddar cheese
1/2 cup bleu cheese crumbles

Directions

Preheat oven to 400 degrees F.

Cut slice of bread into four strips. Place on baking sheet. Bake for 6 minutes turn and continue to bake for 5 to 7 minutes or until toasted and crisp; set aside.

Combine cream cheese, sour cream, wing sauce, chicken and Cheddar cheese. Spoon into a 1 1/2-quart baking dish that has been sprayed with nonstick spray coating.

Bake 30 minutes or until hot through. Sprinkle with bleu cheese crumbles.

Serve hot with toasted Wonder Bread strips.

Nutty Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese
1/4 cup butter, softened
4 cups sifted confectioners' sugar
1 cup chopped pecans

Directions

In a large bowl, beat softened butter and cream cheese until well blended.

Add powdered sugar and vanilla. Beat until creamy and add chopped nuts. Spread on cooled cake.

Blue Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup crumbled blue cheese
1 cup shredded sharp Cheddar cheese
1/4 cup minced onion
1 tablespoon Worcestershire sauce
1 cup chopped walnuts

Directions

In a medium bowl, stir together the cream cheese, blue cheese, Cheddar cheese, onion and Worcestershire sauce. Transfer to a separate bowl that has been lined with plastic wrap. Cover and refrigerate overnight.

The next day, gather the cream cheese mixture into a ball. Spread the walnuts out on a dinner plate. Roll the cheese ball in nuts until coated. Refrigerate or serve immediately.

Herbed Cream Cheese With Scallions and Tuna

Ingredients

3 scallions (green onions), roughly chopped
1 teaspoon grated lemon zest (peel)
1 teaspoon dried basil
2 teaspoons lemon juice
8 ounces light cream cheese
6 ounces canned white albacore tuna, drained and broken into small chunks
Salt and pepper, to taste

Directions

Process scallions, zest and basil in a food processor until minced. Add lemon juice and cream cheese; pulse until combined. Transfer to a small bowl. Stir in tuna, and season with salt and pepper. Refrigerate.

Cream Cheese Ball

Ingredients

3 (8 ounce) packages cream cheese, softened
1 green bell pepper, chopped
3 green onions, minced
1 (8 ounce) can crushed pineapple with juice
1 tablespoon seasoning salt
2 cups finely chopped walnuts

Directions

Place cream cheese in a medium size mixing bowl. Mix until cream cheese is soft. Mix in bell pepper, green onions, crushed pineapple, and seasoning salt.

Line another mixing bowl with plastic wrap. Form the mixture into a ball and place it on the plastic wrap. Cover the bowl and refrigerate until the ball has set, 2 hours or more.

When ready to serve, roll the cheese ball in the nuts and serve.

Parmesan Cheese Twists

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1/4 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley
1/2 teaspoon dried oregano leaves, crushed

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 degrees F. Mix egg and water. Mix cheese, parsley and oregano.

Unfold pastry on lightly floured surface. Roll into 14x10-inch rectangle. Cut in half lengthwise. Brush both halves with egg mixture. Top 1 rectangle with cheese mixture. Place remaining rectangle over cheese-topped rectangle, egg-side down. Roll gently with rolling pin to seal.

Cut crosswise into 28 (1/2-inch) strips. Twist strips and place 2 inches apart on greased baking sheet, pressing down ends. Brush with egg mixture.

Bake 10 minutes or until golden. Serve warm or at room temperature. Makes 28 appetizers.

Ultimate Cheese Spread

Ingredients

1 (5 ounce) jar processed cheese spread
1 (3 ounce) package cream cheese, softened
1/2 cup butter

Directions

Place processed cheese spread, cream cheese and butter in a medium bowl. Blend together with an electric mixer. Refrigerate until serving.

Best Ever Cheesecake

Ingredients

1 cup sifted all-purpose flour
1/4 cup white sugar
1 teaspoon lemon zest
1/2 cup butter
1 egg yolk, beaten
1/4 teaspoon vanilla extract
20 ounces cream cheese
1/8 teaspoon vanilla extract
1/2 teaspoon lemon zest
1 1/2 tablespoons all-purpose flour
1/8 teaspoon salt
5/8 cup white sugar
2 eggs
1 egg yolk
2 tablespoons heavy whipping cream

Directions

Preheat oven to 400 degrees F (205 degrees C).

To Make Dough Crust: Combine 1 cup of the flour, 1/4 cup of the sugar and 1 teaspoon grated lemon peel. Cut in the butter or margarine until the mixture resembles coarse crumbs. Stir in the beaten egg yolk and 1/4 teaspoon vanilla. Pat 1/3 of the dough into the bottom of one 9 inch springform pan with the sides removed. Bake at 400 degrees F (205 degrees C) for 6 minutes. Let cool then butter sides of pan and attach to bottom. Pat the remaining dough evenly on the sides to a height of 2 inches.

To Make Filling: Preheat oven to 500 degrees F (260 degree C). Stir cream cheese to soften, then beat until fluffy add 1/8 teaspoon vanilla and 1/2 teaspoon grated lemon peel.

Mix 1 1/2 tablespoons flour, 1/8 teaspoon salt and the remaining sugar together. Gradually blend this mixture into the cream cheese mixture. Add the eggs and the egg yolk one at a time, beating well after each one. Gently stir in the heavy cream. Pour batter into the prepared crust.

Bake at 500 degrees F (260 degrees C) for 5 to 8 minutes or until top edge of crust is golden. Reduce heat to 200 degrees F (100 degrees C) and continue baking for 1 hour. Remove cake from oven and cool in pan for at least 3 hours. Remove sides of pan to serve.

Ultimate Cheese Ball

Ingredients

3 (8 ounce) packages cream cheese, softened
1 bunch green onions, finely chopped
1 (8 ounce) jar dried beef, chopped
1 cup chopped pecans

Directions

In a medium bowl, mix the cream cheese, green onions and dried beef. Form the mixture into a ball. Sprinkle with pecans. Chill in the refrigerator approximately 2 hours before serving.

Carrot Cake with PHILLY Cream Cheese Icing

Ingredients

CAKE:

2 cups flour
2 teaspoons MAGIC Baking Powder
1 teaspoon baking soda
1 tablespoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash of ground cloves
1/2 teaspoon salt
4 eggs
1 1/4 cups oil
2 cups granulated sugar
2 cups grated carrots
1 (19 ounce) can crushed pineapple, well drained
1/2 cup chopped walnuts or pecans

ICING:

1 (250 g) package PHILADELPHIA Brick Cream Cheese, softened
1/4 cup butter, melted
2 cups icing sugar
1 teaspoon lemon juice
1/2 teaspoon grated lemon peel

Directions

Cake: Heat oven to 350 degrees F. Sift together flour, baking powder, baking soda, spices and salt in medium bowl; set aside. Beat eggs and oil in large bowl with wire whisk until well blended. Gradually add granulated sugar, mixing until blended. Add flour mixture, carrots, pineapple and walnuts; mix well. Pour into greased and floured 12-cup fluted tube pan or 10-inch (3-L) tube pan.

Bake 50 min. to 1 hour or until wooden toothpick inserted in centre comes out clean. Cool 10 min.; loosen from sides of pan with spatula or knife and gently remove cake. Cool completely on wire rack.

Icing: Beat cream cheese and butter in large bowl with electric mixer until well blended. Gradually add icing sugar, juice and peel, beating until well blended after each addition. Spread on top of cake. Store leftover cake in refrigerator.

Blue Cheese Fried Potatoes

Ingredients

2 tablespoons butter
2 russet potatoes, sliced into 1/4 inch slices
1 large onion, cut into 1/4-inch thick rings
1 (4 ounce) package blue cheese crumbles
3 slices bacon, cooked and crumbled
salt and ground black pepper to taste

Directions

Melt the butter in a large skillet over medium heat. Add the potatoes and onions. Cook until the onions are golden brown and the potatoes are tender, 15 to 20 minutes. Stir in the blue cheese and bacon, continue to cook until the blue cheese begins to melt. Season with salt and pepper.

Cream Cheese Ham Omelet

Ingredients

1/2 cup chopped sweet onion
2 teaspoons olive oil
1 cup egg substitute
1/2 cup diced fully cooked lean ham
1/4 teaspoon seasoned salt
1/8 teaspoon pepper
1/8 teaspoon paprika
3 tablespoons reduced-fat cream cheese, cubed

Directions

In a 10-in. nonstick skillet, saute onion in oil until tender. Reduce heat to medium; add egg substitute. As eggs set, lift edges, letting uncooked portion flow underneath. When the eggs are set, sprinkle ham and seasonings over one side. Top with cream cheese cubes. Fold omelet over filling. Cover and let stand for 1-2 minutes or until cream cheese is melted.

Cream Cheese and Parmesan Bread Spread

Ingredients

1/2 cup softened butter
1/2 cup cream cheese, softened
1/4 cup Parmesan cheese
4 cloves garlic, pressed
1 1/2 teaspoons Italian seasoning

Directions

Mix the butter, cream cheese, Parmesan cheese, garlic, and Italian seasoning in a bowl until evenly blended.

Shrimp and Feta Cheese Pasta

Ingredients

3 tablespoons olive oil
1 pound shrimp, peeled and deveined
5 cloves garlic, minced
1 tablespoon white wine
1 pound linguine pasta
2 tomatoes, chopped
1 teaspoon dried oregano
1/2 teaspoon dried basil
1 (6 ounce) package crumbled feta cheese

Directions

In a medium skillet over medium heat, heat 2 tablespoons olive oil. Cook shrimp, garlic and white wine for 5 minutes, or until shrimp is pink. Remove shrimp with slotted spoon and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, cook tomatoes with remaining 1 tablespoon oil, oregano and basil over medium heat in wine mixture until tender, 10 minutes.

Toss hot pasta with shrimp, tomato sauce and feta. Feta will melt slightly. Serve.

White Chocolate Blueberry Cheesecake

Ingredients

CRUST:

2 cups crushed graham crackers
1 cup slivered almonds
1/2 cup white sugar
1/4 cup clarified butter, melted
2 tablespoons caramel topping

FILLING:

1 pound white chocolate,
chopped
4 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
4 eggs, beaten
2 egg yolks
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

TOPPING:

1/2 cup white sugar
1 teaspoon cornstarch
1/4 cup water
1 pint fresh blueberries
2 teaspoons lemon juice

Directions

Preheat oven to 275 degrees F (135 degrees C). Make the crust: In a food processor, blend together the graham cracker crumbs, almonds and sugar until the almonds are ground fine. Pour in the melted butter and caramel while processing, until mixture is combined. Press the mixture onto the bottom, and half way up the side of a 10 inch springform pan.

Make the filling: In a metal bowl over a pan of barely simmering water, melt the white chocolate, stirring until smooth. Remove from heat and set aside. In a large bowl, beat the cream cheese and 3/4 cup sugar until smooth. Beat in the eggs and the egg yolks, one at a time. Beat in the flour and the vanilla and blend in the melted white chocolate slowly, beating until the filling is well combined. Pour filling into crust.

Bake in the middle of preheated oven for 1 hour. Then turn off the heat, and crack the oven door an inch, letting the cheesecake cool in the oven to room temperature. Cover loosely and refrigerate overnight before removing from pan.

Make the topping: In a saucepan, combine 1/2 cup sugar and cornstarch. Stir in water and blueberries. Bring to a boil, then simmer for 10 minutes, stirring occasionally. Press through a fine sieve. Stir in lemon juice, allow to cool, and store in a glass jar.

Tuna Cheese Mac

Ingredients

1 cup uncooked egg noodles
2 1/2 cups sharp Cheddar cheese,
shredded
1/4 cup milk
1/4 cup butter
1/3 cup cottage cheese
2 tablespoons sour cream
1 (12 ounce) can tuna, drained
1 1/2 cups green peas

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan over medium heat, combine cheddar cheese, milk, butter, cottage cheese, and sour cream; stir until melted.

Pour cooked noodles into the cheese mixture and stir until well mixed. Stir in canned tuna and green peas; heat thoroughly.

Cheese Ball I

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup grated Parmesan cheese
1/4 cup mayonnaise
1/2 teaspoon dried oregano
1/2 teaspoon Worcestershire sauce
1/2 teaspoon dried chives
1/2 teaspoon garlic powder

Directions

In a medium-size mixing bowl, combine cream cheese, Parmesan cheese, mayonnaise, oregano, Worcestershire sauce, chives and garlic powder. Mix well. Shape the mixture into a ball and refrigerate it until ready to serve.

Mini Blue Cheese Rolls

Ingredients

1/4 cup butter or margarine
1/2 cup blue cheese
1 (11 ounce) can refrigerated
breadsticks

Directions

In a saucepan, melt the butter and blue cheese over low heat. Unroll dough and cut each breadstick into six pieces; place in a foil-lined 11-in. x 7-in. x 2-in. baking pan. Pour cheese mixture over dough. Bake at 400 degrees F for 20 minutes or until butter is absorbed and rolls are lightly browned. Carefully lift foil out of pan; place on a serving dish. Serve hot.

Macaroni and Cheese with Chicken and Broccoli

Ingredients

1 recipe Creamy Macaroni and Cheese
4 cups small broccoli florets
2 cups shredded roasted chicken
1 cup fresh Italian plum tomatoes, seeded if desired
1/4 cup fresh basil leaves, torn into pieces or snipped with scissors

Directions

Follow recipe for Creamy Macaroni and Cheese, adding broccoli to the boiling pasta during the last 3 minutes of cooking. Drain, then proceed to make the cheese sauce as directed. Stir chicken, tomatoes and basil along with the sauce into the hot pasta. Serve hot.

Cream Cheese Fruit Salad

Ingredients

1 (8 ounce) package cream cheese
1/4 cup white sugar, or to taste
1 (12 ounce) container frozen whipped topping, thawed
3 bananas, peeled and sliced
1 (15.25 ounce) can crushed pineapple, drained
1 (15.25 ounce) can fruit cocktail, drained
1 large Jonagold apple, peeled and chopped
1/2 cup sweetened flaked coconut
1 (4 ounce) jar maraschino cherries, drained and halved (optional)
1/2 cup chopped pecans (optional)
1/2 cup golden raisins (optional)

Directions

Beat the cream cheese and sugar together in a large bowl. On high speed, beat in the whipped topping. Fold in the bananas, pineapple, fruit cocktail, apple, and coconut. If desired, mix in the maraschino cherries, pecans, and raisins. Pour the salad into a serving bowl, and chill 1 hour before serving.

White Cheese Sauce

Ingredients

1 cup butter
3 cups shredded Monterey Jack cheese
1 cup sour cream
2 (4 ounce) cans diced green chilies, drained

Directions

Melt butter in a saucepan over medium heat. Reduce heat to medium-low, and stir in shredded cheese until melted. Mix in sour cream and green chilies, and cook, stirring occasionally just until heated through. Do not allow to boil.

Isolde's German Cheesecake

Ingredients

3/8 cup butter
1/2 cup white sugar
1 egg
1 teaspoon baking powder
1 1/3 cups all-purpose flour

18 ounces quark
3 tablespoons oil
3/4 cup white sugar
1 individual packet vanilla sugar
1 (3 ounce) package non-instant
vanilla pudding mix
2 egg yolks
1 egg
2 1/8 cups milk
2 tablespoons fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan.

In a medium bowl, mix together the butter and sugar until smooth. Mix in 1 egg, then stir in the baking powder and flour. Knead together into dough. Press into the bottom and up the sides of the prepared pan.

Mix together the quark, oil, 3/4 cup white sugar, vanilla sugar, and pudding mix in a large bowl until smooth. Blend in the egg yolks, egg, milk, and lemon juice; pour mixture into the prepared pan.

Bake in preheated oven until the filling no longer moves when you shake the pan, about 1 hour.

Cranberry Cream Cheese Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 1/2 cups oats
3/4 cup firmly packed brown sugar
1 cup butter or margarine, softened
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/4 cup lemon juice
1 tablespoon brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

Preheat oven to 350 degrees F. In large bowl, combine flour, oats, 3/4 cup brown sugar and butter; mix until crumbly. Reserving 1 1/2 cups crumb mixture, press remainder firmly on bottom of greased 13x9-inch baking pan. Bake 15 minutes.

In small mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; stir in lemon juice. Spread evenly over prepared crust. In small bowl, combine remaining 1 tablespoon sugar and cornstarch; stir in cranberry sauce. Spoon evenly over cream cheese layer. Top with reserved crumb mixture.

Bake 40 minutes or until golden. Cool. Chill. Cut into bars. Store covered in refrigerator.

Three Cheese Noodle Bake

Ingredients

2 cups egg noodles
1 cup cottage cheese
1/2 cup sour cream
3 tablespoons grated Parmesan cheese
1 egg
2 cups shredded Cheddar cheese
1 teaspoon Worcestershire sauce
1/4 cup milk
1/4 teaspoon salt
1/4 teaspoon ground black pepper
3 tablespoons butter

Directions

Cook noodles al dente. Drain and rinse. Set aside.

In a large mixing bowl, mix together cottage cheese, sour cream, parmesan, 1 egg, 1 cup cheddar cheese, Worcestershire sauce, milk, butter or margarine, and salt and pepper. Stir in cooked noodles. Spread into a 9 inch square baking dish, top with remaining shredded cheese.

Bake at 300 degrees F (150 degrees C) for one hour, or until set.

Four-Cheese Pizza

Ingredients

1 (1 pound) loaf frozen bread dough, thawed
1 large sweet red pepper, chopped
1 large green pepper, chopped
1 cup shredded mozzarella cheese
3/4 cup shredded Swiss cheese
1/2 cup grated Parmesan cheese
1/2 cup crumbled feta cheese
2 tablespoons minced fresh parsley
1 tablespoon minced fresh basil
3 plum tomatoes, thinly sliced
1 tablespoon olive or vegetable oil
2 garlic cloves, minced

Directions

On a lightly floured surface, roll dough into a 15-in. x circle. Transfer to a greased 14-in. pizza pan; build up edges slightly. Prick dough several times with a fork. Bake at 400 degrees F for 8-10 minutes or until lightly browned. Remove from the oven.

Reduce heat to 375 degrees F. Sprinkle chopped peppers, cheeses, parsley and basil over crust. Arrange tomato slices over top. In a small bowl, combine oil and garlic; brush over tomatoes. Bake for 15-20 minutes or until cheese is melted. Let stand for 5 minutes before cutting.

Mexcellent Cheeseburgers

Ingredients

1 pound ground beef chuck
1 dash hot pepper sauce, or to taste
1 avocado - peeled, pitted and sliced
3 slices Monterey Jack cheese, cut into 2 inch wide strips
3 jumbo English muffins, split and toasted
3 teaspoons Dijon mustard
1 (4 ounce) can diced green chile peppers, drained

Directions

Divide the ground beef into three even portions. Season each one with some hot pepper sauce. I ball up the meat, and poke my finger into it, then fill the hole with hot sauce. Flatten into patties just a little larger than the English muffins.

Heat a skillet over medium-high heat. Cover, and cook the beef patties for about 4 minutes per side, or until well done. Top each patty with two pieces of cheese in a criss cross pattern. Cover, and turn off the heat.

Arrange the toasted English muffins on a serving plate. Spread the bottom half with a thin coating of Dijon mustard. Place a few slices of avocado over the mustard, and use a fork to mash into the nooks and crannies. Place the beef patties on top of the avocado, and top with a layer of green chilies. Plop the other halves of the English muffins on top. Serve and enjoy!

Blue Cheese, Bacon and Chive Stuffed Pork

Ingredients

2 boneless pork loin chops,
butterflied
4 ounces crumbled blue cheese
2 slices bacon - cooked and
crumbled
2 tablespoons chopped fresh
chives
garlic salt to taste
ground black pepper to taste
chopped fresh parsley for garnish

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a shallow baking dish.

In a small bowl, mix together the blue cheese, bacon and chives. Divide into halves, and pack each half into a loose ball. Place each one into a pocket of a butterflied pork chop, close, and secure with toothpicks. Season each chop with garlic salt and pepper. Keep in mind that the blue cheese will be salty. Place in the prepared baking dish.

Bake for 20 minutes in the preheated oven, or it may take longer if your chops are thicker. Cook until the stuffing is hot, and chops are to your desired degree of doneness. Garnish with fresh parsley and serve.

Mango Chutney Cheese Ball

Ingredients

11 ounces cream cheese, at room temperature
1 cup golden raisins
1 (2.1 ounce) package cooked bacon, diced
1 bunch green onions, chopped
3 tablespoons sour cream
1 (9 ounce) jar mango chutney

Directions

In a medium bowl, stir together the cream cheese, raisins, bacon, green onions and sour cream. Form into a ball, and wrap in plastic wrap. Refrigerate for at least 3 hours or overnight before serving.

To serve, place the cheese ball on a serving tray, and pour the mango chutney over it. Surround with crackers for dipping.

Cheese Ball III

Ingredients

2 (5 ounce) containers sharp
processed cheese food
5 ounces blue cheese at room
temperature
8 ounces cream cheese, softened
3 tablespoons red wine vinegar
1 teaspoon garlic salt
1/2 cup chopped nuts

Directions

In a medium-sized bowl, combine sharp cheddar processed cheese food, blue cheese, cream cheese, red wine vinegar, and garlic salt. Mix well. Cover and refrigerate until firm.

Shape into one large ball or two small ones. Roll in chopped nuts.

Golden Cheese Yeast Bread

Ingredients

6 cups all-purpose flour
2 cups shredded Cheddar cheese
3 tablespoons sugar
2 (.25 ounce) packages active dry yeast
2 teaspoons salt
2 cups warm milk
1 egg

Directions

In a large mixing bowl, combine 3 cups flour, cheese, sugar, yeast and salt. Add milk and egg; beat on low speed until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half and shape into two loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pans to cool on wire racks.

Blueberry Cream Cheese Pound Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/4 cup white sugar
1/4 cup water
3/4 cup vegetable oil
3 eggs
1 (8 ounce) package cream cheese, room temperature
1 (16.5 ounce) can blueberries, drained, juice reserved

1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix, pudding mix and sugar. Make a well in the center and pour in water, oil, eggs and cream cheese. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in the blueberries. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Make Glaze: In a small bowl, combine confectioners' sugar with 2 tablespoons reserved juice from the blueberries. Drizzle over cooled cake.

Cream Cheese and Smoked Beef

Ingredients

1 (8 ounce) package cream cheese with chives
1/2 cup creamy salad dressing, e.g. Miracle Whip
1 pinch garlic powder
1 teaspoon lemon juice concentrate
1 (16 ounce) package thinly sliced smoked beef

Directions

In a medium-size mixing bowl, combine cream cheese, salad dressing, garlic powder, lemon juice and smoked beef. Mix well. Cover and refrigerate for at least one hour to let all of the flavors mix.

Caramel Pecan Cheesecake

Ingredients

1 cup graham cracker crumbs
1/2 cup ground pecans
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/2 teaspoon ground nutmeg
1/4 cup margarine, melted
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1/4 cup caramel ice cream topping
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, ground pecans, sugar, cinnamon, apple pie spice and nutmeg. Pour in the melted butter. Mix well and press into the bottom of a 9 inch springform pan.

In a large bowl, Beat cream cheese, 1/2 cup sugar and vanilla until smooth. Beat in the eggs one at a time. Pour filling into crust.

Bake in the preheated oven for 70 minutes, or until filling is set. Allow to cool.

In a small bowl, combine caramel topping and chopped pecans. Spread evenly over cooled cheesecake. Refrigerate at least 4 hours before serving.

Cafeteria Macaroni and Cheese

Ingredients

8 ounces macaroni
1 1/2 cups milk
1 1/2 teaspoons ground mustard
1 teaspoon Worcestershire sauce
3/4 teaspoon salt
1 dash hot pepper sauce
1 1/2 tablespoons butter
3 1/2 cups shredded Cheddar cheese, divided
1/2 cup bread crumbs
2 tablespoons butter, melted
1/2 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Heat the milk in a small saucepan. Stir in mustard, Worcestershire sauce, salt, and hot sauce. Set aside.

Stir 1 1/2 tablespoons butter and 3 cups cheese into the drained macaroni. Pour the hot milk mixture over the cheese and macaroni. Transfer to prepared baking dish. Sprinkle remaining 1/2 cup cheddar on top. Combine the bread crumbs with the melted butter, and spread over the top. Sprinkle with paprika.

Bake in preheated oven for 30 minutes, and then place under the broiler for 1 to 2 minutes.

Marinated Mushrooms with Blue Cheese

Ingredients

1/4 cup blue cheese, crumbled
1 cup vegetable oil
2 tablespoons lemon juice
1/4 cup white wine vinegar
2 cloves garlic, minced
2 teaspoons seasoning salt
1 teaspoon white sugar
1/2 teaspoon dry mustard
hot sauce to taste
2 cups fresh mushrooms, stems removed

Directions

In a medium bowl, mix together the blue cheese, vegetable oil, lemon juice, white wine vinegar, garlic, seasoning salt, white sugar, dry mustard and hot sauce. Stir in the mushrooms. Cover and refrigerate 4 to 6 hours before serving.

Quick and Easy Pimento Cheese

Ingredients

2 cups shredded sharp Cheddar cheese
2 cups shredded Colby cheese
2 (4 ounce) jars diced pimento peppers, drained
1/2 (16 ounce) jar creamy salad dressing (e.g. Miracle Whip)
salt and pepper to taste

Directions

In a medium bowl combine Cheddar cheese, Colby cheese, pimentos, creamy salad dressing, salt and pepper. Add more or less creamy salad dressing to achieve desired texture. Mix well.

Cranberry Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
2 tablespoons honey
1/4 teaspoon ground cinnamon
1 (16 ounce) can whole berry cranberry sauce
1/3 cup slivered almonds, toasted
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese, sour cream, honey and cinnamon until smooth. Spread onto a serving dish or plate. In a bowl, stir cranberry sauce until it reaches spreading consistency; spread over cream cheese mixture. Sprinkle with almonds. Cover and refrigerate for 2-3 hours. Serve with crackers.

Gourmet Cheese Potatoes

Ingredients

10 pounds potatoes, quartered
1/2 onion, grated
2 (10.75 ounce) cans condensed Cheddar cheese soup
1 1/2 cups milk
2 1/2 cups sour cream
1 pound processed cheese, cubed
2 tablespoons butter, diced
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place potatoes and onions in a 9x13 inch casserole dish.

In a medium saucepan combine soup, milk, sour cream and processed cheese; heat until cheese is melted. Pour over potatoes. Dot with butter and covered with shredded cheese.

Bake in preheated oven for 1 hour.

Roasted Red Pepper and Goat Cheese Frittata

Ingredients

2 tablespoons olive oil
6 small red potatoes, thinly sliced
1 cup diced roasted red peppers
2 tablespoons minced garlic
salt and pepper to taste
1/2 teaspoon minced fresh basil
6 eggs
1/3 cup heavy cream
1/2 cup crumbled goat cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Heat the olive oil in a cast-iron skillet over medium heat, and spread the potatoes into the hot pan in an even layer. Cover the skillet, and cook the potatoes until they start to turn tender, about 10 minutes. Stir in the red peppers and garlic, and sprinkle with salt and pepper. Cook and stir the potato mixture until the garlic begins to soften, about 2 minutes, sprinkle on the basil, and cook the mixture, stirring occasionally, until the basil is cooked, about 2 more minutes.

Whisk the eggs and cream together in a bowl, and pour the egg mixture over the vegetables in the skillet. Sprinkle the top with goat cheese, cover the skillet, and reduce the heat to low. Cook until the eggs are set but not dry, 3 to 5 minutes. Uncover the skillet, and place it under the broiler until the top of the frittata has browned, about 2 minutes.

Rich Cream Cheese Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 (8 ounce) package cream cheese, softened
1 egg
1 teaspoon vanilla extract
1/3 cup white sugar
1/4 teaspoon salt
3 eggs
1/4 cup white sugar
1 cup light corn syrup
1 teaspoon vanilla extract
1 1/4 cups chopped pecans
1 cup semi-sweet chocolate chips

Directions

In a small bowl, blend together cream cheese, 1 egg, 1 teaspoon vanilla, 1/3 cup sugar, and salt. Mix by hand until mostly smooth. Spread mixture into the bottom of the unbaked pie shell. Sprinkle with chopped pecans.

In another bowl, slightly beat 3 eggs. Stir in 1/4 cup sugar, corn syrup, and 1 teaspoon vanilla; blend well. Fold in chopped chocolate or chocolate chips. Very CAREFULLY pour corn syrup mixture over pecans. Cover pie crust edge with a strip of foil to prevent excessive browning.

Bake at 375 degrees F (190 degrees C) for 35 to 45 minutes, or until center is set. Cool completely. Store in refrigerator.

Cottage Cheese Meat Loaf

Ingredients

1 cup small curd cottage cheese
1 egg, lightly beaten
1/4 cup ketchup
2 tablespoons chopped onion
1 tablespoon prepared mustard
1/2 cup quick-cooking oats
1 teaspoon salt
1/8 teaspoon pepper
1 pound lean ground beef
1/3 cup grated Parmesan cheese

Directions

In a bowl, combine the first eight ingredients. Add beef and mix well. Press into an ungreased 8-in. square baking pan. Bake at 350 degrees F for 20 minutes. Sprinkle with Parmesan cheese; bake 10-15 minutes longer or until meat is no longer pink. Drain; let stand 10 minutes before cutting.

Mississippi Mud Cheesecake

Ingredients

Crust:

1 1/2 cups finely crushed animal cracker cookies
3/4 cup white sugar
1 tablespoon instant coffee granules
1/4 cup melted butter

Cheesecake:

1 1/2 cups white sugar
1/3 cup unsweetened cocoa powder
2 teaspoons instant coffee granules
3 tablespoons cornstarch
3 (8 ounce) packages cream cheese, softened
4 eggs
1 teaspoon vanilla extract
1/2 cup chopped pecans

Topping:

1/2 cup semisweet chocolate chips
2 tablespoons milk
1/2 cup marshmallow creme
1/4 cup chopped pecans

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan with cooking spray.

Mix together the animal cracker crumbs, 3/4 cup sugar, and 1 tablespoon instant coffee granules in a bowl. Pour in the melted butter and mix until evenly moistened. Press into the prepared springform pan and set aside.

To make the filling, combine 1 1/2 cups sugar, the cocoa powder, 2 teaspoons instant coffee, and the cornstarch in the bowl of an electric mixer; stir until blended. Add the softened cream cheese and beat until the sugar mixture has been incorporated and no lumps of cream cheese remain. Beat in the eggs, one at a time, adding the vanilla extract with the last egg. Fold in 1/2 cup of chopped pecans, then pour into the prepared crust.

Bake in the preheated oven for 15 minutes; reduce heat to 200 degrees F (95 degrees C) and continue baking 2 hours. Turn off the oven, and let the cheesecake stand in the oven for 2 hours more before opening the door. Remove and cool to room temperature.

Once the cheesecake has cooled, melt the chocolate chips and milk in a small saucepan over low heat. Remove the cheesecake from the springform pan, and spread the marshmallow cream evenly over the top. Spread or drizzle the chocolate over the marshmallow cream and sprinkle 1/4 cup of chopped pecans overtop. Chill completely before serving.

Spicy Grilled Cheese Sandwich

Ingredients

2 tablespoons butter or margarine
4 slices white bread
2 slices American cheese
1 roma (plum) tomato, thinly sliced
1/4 small onion, chopped
1 jalapeno pepper, chopped

Directions

Heat a large skillet over low heat. Spread butter or margarine onto one side of two slices of bread. Place both pieces buttered side down in the skillet. Lay a slice of cheese on each one, and top with slices of tomato, onion and jalapeno. Butter one side of the remaining slices of bread, and place on top buttered side up. When the bottom of the sandwiches are toasted, flip and fry until brown on the other side.

Blueberry Cream Cheese Pound Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup white sugar
3 eggs
1 (8 ounce) package cream cheese, room temperature
1/2 cup vegetable oil
1 teaspoon vanilla extract
1 1/4 cups blueberries

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and sugar. Make a well in the center and pour in eggs, cream cheese, oil and vanilla. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in blueberries. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Cottage Cheese Potato Salad

Ingredients

3 eggs
4 large potatoes
1 cup diced celery
1/2 cup sliced radishes
1/2 cup diced green bell pepper
1/2 cup diced green onion
1 cup cottage cheese
3/4 cup mayonnaise
2 teaspoons salt, or to taste
1/4 teaspoon black pepper
1 tablespoon sliced black olives

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold.

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Rinse the potatoes in cold water, and allow to cool. Slice the cooled potatoes into a large salad bowl.

Chop 2 hard-cooked eggs into the bowl with the potatoes, and mix in the celery, radishes, green pepper, and green onion. Stir together the cottage cheese and mayonnaise in a bowl, and pour over the potato mixture. Toss lightly to combine, and season to taste with salt and pepper. Slice the remaining hard-cooked egg, arrange the slices on top of the salad for a garnish, and sprinkle with black olives.

Ham Bagels With Honey Mustard Cream Cheese

Ingredients

1/2 cup whipped cream cheese
2 tablespoons Dijon mustard
1 tablespoon honey
4 bagels, split
8 slices deli-style ham

Directions

Mix the cream cheese, mustard, and honey in a small bowl.

Spread cream cheese mixture over cut sides of 4 bagel halves. Top evenly with ham. Sandwich with the remaining bagel halves.

Spinach Cheese Phyllo Squares

Ingredients

6 sheets phyllo dough
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
2 1/2 cups shredded part-skim
mozzarella cheese
1 1/2 cups shredded reduced-fat
Cheddar cheese
1 1/2 cups fat-free cottage cheese
4 eggs
1 1/2 teaspoons dried parsley
flakes
3/4 teaspoon salt
6 egg whites
1 1/2 cups fat-free milk

Directions

Layer three phyllo sheets in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray, lightly spraying the top of each sheet with nonstick cooking spray.

In a bowl, combine the spinach, cheese, 2 eggs, parsley flakes and salt; spread over phyllo dough. Top with remaining phyllo sheets, lightly spraying the top of each sheet with nonstick cooking spray. Using a sharp knife, cut into 12 squares; cover and chill for 1 hour. Beat egg whites, milk and remaining eggs; pour over casserole. Cover and refrigerate overnight.

Remove from the refrigerator 1 hour before baking. Bake, uncovered, at 375 degrees F for 40-50 minutes or until a knife inserted near the center comes out clean and top is golden brown. Let stand for 10 minutes before cutting.

Grilled Cheese, Cinnamon, and Apple Sandwich

Ingredients

1 tablespoon softened butter
2 slices white bread
1 small apple - peeled, cored, and sliced
1/2 teaspoon ground cinnamon
1 slice American cheese

Directions

Place a skillet over medium heat. Spread butter evenly and completely over one side of each bread slice. Arrange the apple slices on the unbuttered side of one of the bread slices. Sprinkle the cinnamon over the apples. Place the cheese slice atop the apples. Top with the remaining bread slice with the buttered side facing outward. Lie gently into the skillet. Cook sandwich on both sides until golden brown, 2 to 3 minutes per side.

Mexican Mac and Cheese

Ingredients

1 1/2 pounds lean ground beef
2 tablespoons dried onion flakes
2 (7.25 ounce) packages dry
macaroni and cheese
15 ounces nacho cheese dip
1 cup medium salsa
1 (7 ounce) can diced green chiles

Directions

In a medium skillet over medium-high heat, cook beef with onion flakes until beef is browned. Drain.

In a large saucepan, cook the macaroni and cheese according to package directions. Stir in the meat and onion mixture, nacho cheese dip, salsa and green chiles. Reduce heat and simmer 15 minutes, or until heated through.

Broccoli, Rice, Cheese, and Chicken Casserole

Ingredients

2 cups water
2 cups uncooked instant rice
2 (10 ounce) cans chunk chicken, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup butter
1 cup milk
1 (16 ounce) package frozen chopped broccoli
1 small white onion, chopped
1 pound processed cheese food

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, bring the water to a boil. Mix in the instant rice, cover, and remove from heat. Let stand 5 minutes.

In a 9x13 inch baking dish, mix the prepared rice, chicken, cream of mushroom soup, cream of chicken soup, butter, milk, broccoli, onion, and processed cheese.

Bake in the preheated oven for 30 to 35 minutes, or until cheese is melted. Stir halfway through cooking to help cheese melt evenly.

Santa Fe Cheesecake

Ingredients

1 cup crushed tortilla chips
3 tablespoons butter, melted
2 (8 ounce) packages cream cheese, softened
2 eggs, lightly beaten
2 cups shredded Monterey Jack cheese
1 (4 ounce) can chopped green chilies, drained
1 cup sour cream
1 cup chopped yellow bell pepper
1/2 cup chopped green onions
1/3 cup chopped tomato

Directions

Combine tortilla chips and butter; press onto the bottom of a greased 9-in. springform pan. Place on a baking sheet. Bake at 325 degrees F for 15 minutes.

In a large mixing bowl, beat the cream cheese and eggs on low speed just until combined. Stir in Monterey Jack cheese and chilies; pour over crust. Bake for 30-35 minutes or until center is almost set.

Place pan on a wire rack. Spread sour cream over cheesecake. Carefully run a knife around edge of pan to loosen; cool for 1 hour. Refrigerate overnight. Remove sides of pan just before serving. Garnish with yellow pepper, onions and tomato. Refrigerate leftovers.

Wedge Salad with Elegant Blue Cheese Dressing

Ingredients

1/2 pound crumbled blue cheese
1/4 cup sour cream
1/3 cup buttermilk
1/2 cup mayonnaise
1/4 cup red wine vinegar
1 tablespoon extra-virgin olive oil
1 1/2 tablespoons white sugar
1 clove garlic, minced
ground black pepper to taste

1 head iceberg lettuce, cut into 8 wedges
2 roma tomatoes, diced
1 small red onion, thinly sliced
1/2 pound crumbled blue cheese

Directions

Combine 1/2 pound blue cheese, sour cream, buttermilk, mayonnaise, vinegar, olive oil, sugar, garlic, and pepper in a bowl; blend using a hand mixer; chill until serving.

Build the salad by placing 1 lettuce wedge on each of 8 plates. Drizzle equal amounts of dressing over each wedge. Scatter tomatoes, onion, and 1/2 pound blue cheese over each salad.

Mini Cheesecake Bites

Ingredients

1 (9.5 ounce) package Pepperidge Farm® Mini Puff Pastry Shells
1/2 (8 ounce) package cream cheese, softened
2 tablespoons confectioners' sugar
1/4 cup thawed frozen whipped topping
1/4 teaspoon vanilla extract
Thinly sliced fresh fruit, prepared pie filling and/or melted chocolate

Directions

Bake, cool and remove the "tops" of the shells according to the package directions.

Stir the cream cheese and sugar in a small bowl with a whisk until it's smooth. Fold the whipped topping and vanilla extract into the cream cheese mixture.

Spoon about 2 teaspoons of the cream cheese mixture into each shell. Top with the fruit, pie filling and/or chocolate.

Refrigerate for 1 hour before serving.

Broccoli Cheese Soup

Ingredients

1/2 cup butter
1 onion, chopped
1 (16 ounce) package frozen
chopped broccoli
4 (14.5 ounce) cans chicken broth
1 (1 pound) loaf processed cheese
food, cubed
2 cups milk
1 tablespoon garlic powder
2/3 cup cornstarch
1 cup water

Directions

In a stockpot, melt butter over medium heat. Cook onion in butter until softened. Stir in broccoli, and cover with chicken broth. Simmer until broccoli is tender, 10 to 15 minutes.

Reduce heat, and stir in cheese cubes until melted. Mix in milk and garlic powder.

In a small bowl, stir cornstarch into water until dissolved. Stir into soup; cook, stirring frequently, until thick.

Banana Split Cheesecake

Ingredients

2 1/2 cups graham cracker crumbs
3/4 cup melted butter
4 cups confectioners' sugar
2 (8 ounce) packages cream cheese
1 (8 ounce) can crushed pineapple, drained
3 medium bananas, quartered
1 (12 ounce) container frozen whipped topping, thawed
8 maraschino cherries, halved
1/4 cup chocolate syrup
1/2 cup pecan halves

Directions

Blend the melted butter or margarine with the graham crackers and press into the bottom of one 9x12 inch pan.

Blend the confectioner's sugar and the cream cheese together until smooth. Spread over the graham cracker crumb layer. Layer the crushed pineapple and the bananas over the cream cheese layer. Then spread the whipped topping over the top. Decorate with maraschino cherry halves. Drizzle chocolate syrup over the top and sprinkle with pecans. Chill for at least 4 hours then serve.

Miguelina's Poblanos and Cheese

Ingredients

4 fresh poblano chile peppers
2 cups oil for frying, or as needed
8 ounces queso asadero
1/2 cup all-purpose flour for coating

Directions

Rinse the poblano peppers, and remove the stem and core. Remove any remaining seeds. Heat a heavy skillet over high heat. Place peppers in the skillet, and cook until blistered and blackened. Turn frequently to blacken all of the skin. You want to make sure that no part of the pepper remains crispy. Place the peppers into a paper bag, fold the top closed, and let the peppers steam for a few minutes to loosen the skin.

Heat about 1/2 inch of oil in a large heavy skillet over medium-high heat.

Rinse the peppers under cold running water to remove as much of the black skin as possible. Don't get prissy about it; you can eat the skins, even if they're black - most people like some of the black skin. Next, WASH your hands well with soap and water, or you'll be sorry later when you touch your eyes or mouth.

Insert a nice thick piece of cheese into each pepper, and secure the opening with a toothpick. Coat the peppers in flour. Gently place the peppers into the hot oil, and reduce the heat to medium. Fry for 3 to 5 minutes per side. Don't try to turn them over until the bottom has a firm crust on it. Try to avoid letting the cheese run out. When both sides are slightly browned and the coating is firm, remove from the pan, and drain on paper towels.

Balsamic Bleu Cheese Salad

Ingredients

2 cups mixed baby greens
1 cup leaf lettuce - rinsed, dried
and torn into bite-size pieces
8 ounces blue cheese, crumbled
1 cup chopped walnuts
1 tablespoon balsamic vinegar
2 tablespoons olive oil
2 teaspoons lemon juice

Directions

In a medium bowl, toss together the mixed greens, leaf lettuce, cheese and walnuts. Set aside.

In a small bowl, whisk together the balsamic vinegar, olive oil and lemon juice. Pour over the salad mixture and toss well.

Sugar Free Mocha Cheesecake

Ingredients

1 1/2 cups sugar free chocolate wafer cookie crumbs
1 1/2 cups chopped pecans
4 tablespoons butter
3 (8 ounce) packages cream cheese, softened
1 cup brown sugar substitute
3 eggs
1 teaspoon vanilla extract
4 teaspoons instant espresso coffee powder
2 tablespoons all-purpose flour
1 cup sour cream

Directions

Preheat oven to 400 degrees F (205 degrees C).

Combine the chocolate wafer cookie crumbs, pecans and butter or margarine and mix well. Press into the bottom and 1/2 up the sides of one 9 inch springform pan.

In a large bowl, with an electric mixer on medium speed, beat together the cream cheese and brown sugar substitute until fluffy. Beat in the eggs, vanilla and espresso until smooth and well blended. Approximately 2 minutes. Add the flour and sour cream and beat until smooth. Scrape filling into the prepared crust and smooth top.

Bake at 400 degrees F (205 degrees C) for 15 minutes then reduce oven temperature to 300 degrees F (150 degrees C) and continue baking for 25 to 30 minutes or until cheesecake is set around the edges but still jiggles slightly in the center. Let cake cool for 2 to 3 hours then refrigerate until well chilled. Approximately 6 hours or overnight. One hour before serving, run a knife around the edge of the pan and remove the cake from the springform pan. Slice and serve.

Pumpkin Cheesecake I

Ingredients

2 (8 ounce) packages cream cheese
3/4 cup white sugar
1 (15 ounce) can pumpkin puree
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
2 eggs
1/4 teaspoon salt
2 prepared 8 inch pastry shells

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the cream cheese and the sugar, add the pumpkin and the spices. Beat in eggs one at a time. Add salt. Beat until creamy. Pour the batter evenly into the two pastry shells.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until the knife inserted in the center comes out clean. Let cool then top with whipped topping, if desired.

Four-Cheese Macaroni

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
3 cups milk
2 cups shredded Cheddar cheese
1 1/2 cups shredded Swiss cheese
1/2 cup crumbled blue cheese
1/2 cup grated Parmesan cheese

Directions

Cook macaroni according to package directions. Meanwhile, in a 5-qt. Dutch oven over medium heat, melt butter. Stir in flour, salt and pepper until smooth. Bring to a boil; boil and stir for 2 minutes. Gradually add milk, stirring constantly. Reduce heat to low; add cheeses and stir until melted. Drain macaroni; add to cheese sauce and stir until well coated.

Chocolate Cheese Candy

Ingredients

1/2 (1 pound) loaf processed
cheese food, cubed
2 (16 ounce) packages
confectioners' sugar
1 cup margarine
1/2 cup unsweetened cocoa
powder
1/2 cup semisweet chocolate
chips
1 teaspoon vanilla extract
1/2 cup chopped walnuts
(optional)

Directions

In a saucepan, combine the processed cheese, cocoa, chocolate chips and margarine. Set over medium-low heat; cook, stirring frequently, until melted and well blended.

Remove from the heat and stir in the vanilla, confectioners' sugar and walnuts. Pour into a greased 9x13 inch baking dish. Allow to cool and then cut into small squares.

Apple Ham Grilled Cheese

Ingredients

- 4 slices ham, chopped
- 1 small apple - peeled, cored and finely chopped
- 1 tablespoon mayonnaise
- 2 slices Cheddar cheese
- 4 slices bread
- 2 tablespoons butter
- 2 eggs
- 4 tablespoons milk

Directions

Mix ham and apple with mayonnaise in a small bowl. Spread onto two slices of bread. Top each one with a slice of cheese and a second slice of bread.

Melt butter over medium heat in a large skillet. Whisk together eggs and milk in a small bowl. Quickly dip both sides of the sandwich into the egg mixture. Fry sandwiches in pan for 1 to 2 minutes per side, or until golden brown. Watch carefully. You want the sandwiches to be golden in color and the egg to be cooked.

Pimento Cheese Spread II

Ingredients

1 (4 ounce) jar pimento peppers,
chopped with juice reserved
1 cup mayonnaise
1 pound shredded sharp Cheddar
cheese
1/2 cup chopped pecans
salt and freshly ground black
pepper to taste

Directions

In a medium bowl, stir together the chopped pimentos, their juice, and the mayonnaise. Add the cheese, and stir until thoroughly coated. Stir in the pecans and season with salt and pepper. Serve immediately, or refrigerate until serving.

Elegant Rhubarb Cheesecake

Ingredients

1 cup all-purpose flour
1/4 cup SLENDA® No Calorie Sweetener, Granulated
1/2 cup butter
3 cups chopped rhubarb
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1 tablespoon all-purpose flour
2 (8 ounce) packages cream cheese
1/2 cup SLENDA® No Calorie Sweetener, Granulated
2 eggs

1 cup sour cream
2 tablespoons SLENDA® No Calorie Sweetener, Granulated
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, combine 1 cup flour, 1/4 cup SLENDA® Granulated Sweetener and 1/2 cup butter. Mix until crumbly and pat into the bottom of a 9 inch springform pan.

In a medium bowl, toss together the chopped rhubarb, 1/2 cup SLENDA® Granulated Sweetener and 1 tablespoon flour. Pour onto crust. Bake in preheated oven for 15 minutes. Remove from oven and set aside. Reduce oven temperature to 350 degrees F (175 degrees C).

In a large bowl, beat the cream cheese and 1/2 cup SLENDA® Granulated Sweetener until creamy. Beat in the eggs one at a time. Pour over hot rhubarb in the pan.

Bake in the preheated oven for 30 minutes, or until filling is set. Cover with sour cream topping while still hot.

To make the sour cream topping: In a small bowl, combine 1 cup sour cream, 2 tablespoons SLENDA® Granulated Sweetener and 1 teaspoon vanilla. Mix well and spread on top of cake.

Cream Cheese Basil Summer Squash

Ingredients

3 yellow squash, cubed
1 clove garlic, minced
1 (8 ounce) package cream cheese, cubed
1 tablespoon dried basil leaves
salt to taste

Directions

In a glass serving dish, combine the squash pieces and garlic. Season with salt, cover with plastic wrap, and microwave for 5 to 8 minutes on high, or until tender. Stir after every 3 to 4 minutes.

Sprinkle the cream cheese over the top, and return to the microwave, uncovered for about 1 minute, or until the cheese is melted. Stir until the cheese is smooth and blended into the squash. Let set for a minute or two before serving.

Baked Macaroni and Cheese

Ingredients

1 (12 ounce) package macaroni
1 egg
2 cups milk
2 tablespoons butter, melted
2 1/2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2-quart baking dish.

In a large pot of salted water, lightly boil the macaroni for about 5 minutes until half-cooked.

Whisk the egg and milk together in a large cup. Add butter and cheese to the egg and milk. Stir well.

Place the lightly cooked macaroni in the prepared baking dish. Pour the egg and cheese liquid over the macaroni, sprinkle with salt and pepper, and stir well. Press the mixture evenly around the baking dish.

Bake uncovered, for 30 to 40 minutes, or until the top is brown.

Cream Cheese Ranch Potatoes

Ingredients

8 baking potatoes, peeled and quartered
1 (8 ounce) package cream cheese, softened
1 (1 ounce) package dry Ranch-style dressing mix
1 cup sour cream
1/2 cup butter, softened

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 25 minutes. Drain and mash.

In a large bowl beat the cream cheese and dressing mix until smooth. Stir in mashed potatoes, sour cream and butter; beat until desired consistency is reached.

Christy's Awesome Hot Ham and Cheese

Ingredients

2 slices whole grain bread
2 teaspoons butter
2 slices Swiss cheese
2 thin slices deli ham
1 teaspoon mayonnaise
1 teaspoon whole grain mustard

Directions

Preheat a skillet over medium-high heat.

Spread one side of each slice of bread with 1 teaspoon butter. Place one slice, butter-side down in the hot skillet. Top with Swiss cheese and ham. Spread the unbuttered side of the second slice of bread with mayonnaise and mustard; place it, butter-side up on top of the sandwich. Cook until the sandwich is golden brown and the cheese is melted, about 3 minutes per side.

Easy Add-In Macaroni and Cheese

Ingredients

1 (7.25 ounce) package uncooked macaroni and cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup margarine
3 tablespoons sour cream
1 cup shredded Cheddar cheese
12 buttery round crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook the macaroni according to directions on the box. Remove from heat, drain, and add soup, 1/4 cup of the margarine, sour cream, shredded cheese, and the cheese packet from the box. Do not use milk as directed on the box.

Pour in a small casserole dish and top with crumbled crackers. Melt the remaining margarine and pour over the crackers. Bake in a preheated oven for 25 minutes.

Pineapple Lemon Cheese Pie

Ingredients

1 (8 ounce) can crushed pineapple, drained with juice reserved
1/2 cup water
1 (3 ounce) package lemon flavored gelatin mix
1 (8 ounce) package cream cheese
1/4 cup confectioners' sugar
2 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1/4 cup graham cracker crumbs (optional)

Directions

Combine pineapple juice and water until it makes one cup. Pour into medium saucepan and heat until boiling. Stir in gelatin until dissolved; set aside.

In a large bowl, beat together cream cheese, sugar and pineapple until blended and creamy. Slowly add the gelatin mixture and continue beating. Cover and refrigerate mixture until it begins to set; do not let it set up completely.

Remove from refrigerator and fold in whipped topping. Spoon entire mixture into graham cracker crust. Sprinkle graham cracker crumbs on top of pie if desired and then refrigerate for about an hour.

Easy Mac and Cheese Muffins

Ingredients

2 cups uncooked elbow macaroni
1 tablespoon butter
1 egg, beaten
1 cup milk
1 1/2 cups shredded sharp Cheddar cheese
1 1/2 cups shredded mozzarella cheese
1/2 cup seasoned dry bread crumbs
2 teaspoons olive oil
1/2 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a muffin tin with nonstick cooking spray. In a small bowl, stir together the bread crumbs, olive oil and salt; set aside.

Bring a large pot of lightly salted water to a boil. Add the macaroni and cook for about 8 minutes, it should still be a little bit firm. Remove from the heat, drain and return to the pan; stir in the butter and egg until pasta is evenly coated. Reserve 1/2 cup of sharp Cheddar cheese and stir the remaining Cheddar cheese, milk and mozzarella cheese into the pasta. Spoon into the prepared muffin tin. Sprinkle the reserved cheese and the bread crumb mixture over the tops.

Bake for 30 minutes in the preheated oven, or until the topping is nicely browned. Allow the muffins to cool for a few minutes before removing from the pan. This will allow the cheese to set and they will hold their muffin shape.

Cheese and Pecan Pasta Salad

Ingredients

1 pound spaghetti
2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup torn fresh basil leaves
1 tablespoon chopped fresh oregano
1 teaspoon salt
1 teaspoon ground black pepper
1/2 cup half-and-half cream
1/2 cup olive oil
1 green bell pepper, seeded and thinly sliced
1 red bell pepper, seeded and thinly sliced
1/2 cup chopped fresh parsley
2/3 pound Jarlsberg cheese, cut into matchsticks
1/2 cup toasted, chopped pecans
1/4 pound grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente. Drain and toss with 2 tablespoons olive oil in a large bowl; set aside.

Whisk together the garlic, basil, oregano, salt, pepper, half-and-half, and 1/2 cup olive oil in a bowl. Toss with the cooked spaghetti. Add the green bell pepper, red bell pepper, parsley, Jarlsberg, and pecans. Toss the salad again to mix, and sprinkle with Parmesan cheese to serve.

Cottage Cheese, Avocado, and Black Bean Salsa

Ingredients

1 ear corn, husked and cleaned
1 (15 ounce) can reduced sodium black beans
1 (32 ounce) container 1% fat cottage cheese
1 avocado - peeled, pitted, and diced
2 roma (plum) tomatoes, seeded and diced
2 cups salsa
1 (13.5 ounce) package tortilla chips, if desired

Directions

Place corn on the cob in a microwave safe dish with 1/4 inch of water. Cover, and microwave on medium high for 4 minutes, or until tender. Cool under running water, and slice kernels from cob. Set aside.

Cook the black beans in a small saucepan over medium heat until warm and tender, about 10 minutes. Strain, and rinse under cold water to remove liquid and excess sodium. Set aside.

Place the cottage cheese in a mixing or serving bowl. Peel, pit, and dice the avocado into bite size pieces, and add to the cottage cheese. Cut the tomatoes in half lengthwise, remove seeds, and dice into bite size pieces. Add to the cottage cheese along with the corn, black beans, and salsa. Stir until well blended. Cover and refrigerate until ready to serve. Serve with tortilla chips, if desired.

Cottage Cheese Loaf

Ingredients

1 cup cottage cheese
1 cup packed brown sugar
3 eggs
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1/2 cup candied mixed fruit peel

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Smooth cottage cheese in a blender or force through strainer. Put into bowl. Beat in sugar. Add eggs one at a time, beating well after each addition. Set aside.

Measure flour, baking powder, soda, salt, walnuts, and mixed peel into a second bowl. Mix together well. Pour into first bowl. Stir to moisten. Scrape into greased 9x5x3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for about 1 hour. Cool for 10 minutes before turning out to finish cooling on rack. Wrap well. Serve with butter.

Cream Cheese Apple Muffins

Ingredients

1 (3 ounce) package cream cheese, softened
3/4 cup sugar
2 eggs
1/2 cup milk
1/4 cup butter or margarine, melted
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup peeled, diced tart apples
1/2 cup bran flakes cereal
TOPPING:
1 1/2 teaspoons sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the cream cheese, sugar, eggs, milk, butter, lemon juice and vanilla; beat until smooth. Combine the flour, baking powder, baking soda and salt; stir into cream cheese mixture just until moistened. Fold in apples and bran flakes.

Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Blue Cheese Potato Salad

Ingredients

4 slices bacon
2 pounds red new potatoes
1/2 cup olive oil
3 tablespoons white vinegar
1 bunch green onions, chopped
1/2 teaspoon salt
1 teaspoon ground black pepper
1 1/2 ounces blue cheese,
crumbled

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop, leaving skins on.

In a large bowl, whisk together the oil, vinegar, green onions, salt and pepper. Add the potatoes, bacon and cheese and toss to coat.

Sweet and Savory Cheese Ball

Ingredients

1 pound sliced bacon
1 pound shredded Cheddar cheese, room temperature
1 bunch green onions, chopped
1 cup mayonnaise
1/2 cup strawberry preserves

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, mix bacon, Cheddar cheese, green onions and mayonnaise. Adjust the amount of mayonnaise as needed, using just enough to make the mixture stick together.

Mold the mixture into a ball. Spread ball with strawberry preserves. Chill in the refrigerator until serving.

Cheeseburger Soup I

Ingredients

1/2 pound ground beef
3/4 cup chopped onion
3/4 cup shredded carrots
3/4 cup chopped celery
1 teaspoon dried basil
1 teaspoon dried parsley
4 tablespoons butter
3 cups chicken broth
4 cups cubed potatoes
1/4 cup all-purpose flour
2 cups cubed Cheddar cheese
1 1/2 cups milk
1/4 cup sour cream

Directions

In a large pot, melt 1 tablespoon butter or margarine over medium heat: cook and stir vegetables and beef , until beef is brown.

Stir in basil and parsley. Add broth and potatoes. Bring to a boil, then simmer until potatoes are tender, about 10-12 minutes.

Melt the remainder of butter and stir in flour. Add the milk, stirring until smooth.

Gradually add milk mixture to the soup, stirring constantly. Bring to a boil and reduce heat to simmer. Stir in cheese. When cheese is melted, add sour cream and heat through. Do not boil.

Ham 'N' Cheese Stromboli

Ingredients

1 (1 pound) loaf frozen white bread dough, thawed
1/2 pound sliced Swiss cheese
1/2 pound thinly sliced deli ham
1 cup shredded Cheddar cheese
1 cup shredded Colby cheese
1 (16 ounce) package frozen chopped broccoli, thawed and drained
1/2 teaspoon garlic powder

Directions

On a floured surface, roll dough into an 18-in. x 12-in. rectangle. Layer with Swiss cheese, ham, cheddar cheese, Colby cheese and broccoli to within 1 in. of edges; sprinkle with garlic powder. Roll up jelly-roll style, starting with a long side; seal seams and ends.

Place seam side down on a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400 degrees F for 20 minutes. Cover loosely with foil; bake 15-20 minutes longer. Let stand for 10 minutes before slicing.

Oma's Cottage Cheesecake

Ingredients

1/4 cup butter
1 cup graham cracker crumbs
2 tablespoons white sugar
1/4 teaspoon ground cinnamon

2 cups cottage cheese
1/2 cup milk
2 eggs
3 tablespoons all-purpose flour
2 tablespoons lemon juice
1 teaspoon vanilla extract
2/3 cup white sugar
1/4 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Melt butter in an 8 inch square pan. Stir in graham cracker crumbs, 2 tablespoons sugar and 1/4 teaspoon cinnamon. Pat over bottom and onto sides of dish. Set aside.

In a blender, combine cottage cheese, milk, eggs, flour, lemon juice, vanilla, 2/3 cup sugar and 1/4 teaspoon salt. Blend until smooth. Pour into prepared crust.

Bake in the preheated oven for 60 minutes, or until filling is firm. Allow to cool completely.

Blue Cheese Coleslaw

Ingredients

1/2 cup blue cheese salad dressing
1/2 cup mayonnaise
salt and pepper to taste
1 (16 ounce) bag coleslaw mix
1 (2.5 ounce) package cooked real bacon pieces (such as Hormel[®])
1 cup quartered cherry tomatoes

Directions

Combine mayonnaise, salad dressing, salt, and pepper in a large bowl. Stir in the coleslaw mix and bacon. Add the tomatoes, and toss gently. Cover, and refrigerate for 1 hour or overnight before serving.

Cheese and Broccoli Chicken Soup

Ingredients

1/2 cup butter
1 cup all-purpose flour
11 cups water
3 cubes chicken bouillon
2 pounds skinless, boneless
chicken breast halves - cut into
bite-size pieces
2 heads fresh broccoli, cut into
florets
1 1/2 teaspoons salt
1 teaspoon ground black pepper
1 cup light cream
3 cups shredded Cheddar cheese

Directions

In a 5-quart pot, melt butter over medium heat. Mix in flour, stirring constantly until a thick paste forms. Remove from pot, and set aside.

In same pot, combine water, bouillon cubes, chicken, broccoli, salt and pepper. Bring to boil over high heat. Reduce heat to medium low, and simmer for 45 minutes.

Stir in the flour mixture a little bit at a time until soup thickens. Simmer 5 minutes. Reduce heat, and stir in cream. Mix in cheese 1 cup at a time, and stir until melted.

Blue Cheese Bites

Ingredients

1 (10 ounce) package refrigerated
biscuit dough
1/2 cup butter, melted
5 ounces blue cheese, crumbled

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9-inch pie plate with non-stick cooking spray.

Slice each biscuit into quarters, arrange them in the prepared pie plate. Pour melted butter over the biscuits, then sprinkle the biscuits with blue cheese.

Bake for 8 to 10 minutes.

Cheese Corn Casserole

Ingredients

3 tablespoons butter
1 cup sliced onion
1 (8.5 ounce) package corn bread mix
1/2 cup milk
1 cup cream-style corn
1 dash hot pepper sauce
1 cup sour cream
1 cup shredded sharp Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 10x10 inch pan with non-stick cooking spray.

ina medium skillet, saute onions in butter over medium heat until soft; set aside.

In a medium sized bowl, combine corn muffin mix, milk, corn and hot sauce.

Pour cornbread into baking dish and layer with onions, followed by sour cream and cheese.

Bake for 25 to 30 minutes, cover for last 15 minutes.

Swiss Cheese Salad

Ingredients

- 1 cup sliced green onions
- 1 cup sliced celery
- 1 cup diced green pepper
- 1 cup sliced stuffed green olives
- 1/3 cup vegetable oil
- 2 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- salt and pepper to taste
- 6 cups shredded lettuce
- 2 cups shredded Swiss cheese

Directions

In a small bowl, combine onions, celery, green pepper and olives. In another bowl, whisk together oil, vinegar, mustard, salt and pepper. Pour over vegetables and refrigerate several hours or overnight. Just before serving, place lettuce in a large salad bowl; add the cheese and dressing with vegetables. Toss lightly.

Blueberry and Banana Cream Cheese Pie

Ingredients

1/2 cup chopped pecans
3 ripe bananas
1 (16 ounce) package frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese
1 (21 ounce) can blueberry pie
filling
1 cup white sugar
1 recipe pastry for a 9 inch single
crust pie

Directions

Press pecans into unbaked pie shells. Bake at 350 degrees F (175 degrees C) until light brown.

Slice bananas into cooled crusts.

Cream sugar and cream cheese together. Add nondairy whipped topping to cream cheese mixture. Pour mixture over bananas in both pie pans.

Top pies with blueberries. Chill at least 4 hours before serving, or freeze for later use. Enjoy!

Pecan Cream Cheese Squares

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1/2 cup butter, softened
2 cups chopped pecans
1 (8 ounce) package cream cheese, softened
3 2/3 cups confectioners' sugar

Directions

In a mixing bowl, combine cake mix, 1 egg and butter. Stir in pecans; mix well. Press into a greased 13-in. x 9-in. x 2-in. baking pan. In a mixing bowl, beat the cream cheese, sugar and remaining eggs until smooth. Pour over pecan mixture. Bake at 350 degrees F for 45-55 minutes or until golden brown. Cool on a wire rack; cut into squares. Store in the refrigerator.

Cream Cheese Garlic Spread

Ingredients

2 (8 ounce) packages cream
cheese, softened
1/2 teaspoon garlic powder
1 tablespoon dried chives

Directions

Beat cream cheese, garlic powder, and chives together in a bowl until smooth.

Lemon Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup butter
1/2 cup confectioners' sugar
1 tablespoon powdered lemonade mix
1/4 cup graham cracker crumbs

Directions

In a medium bowl, mix the cream cheese, butter, confectioners' sugar and lemonade mix using an electric mixer. Refrigerate for 3 hours.

When the mixture is completely chilled, shape into a ball and roll in graham cracker crumbs. Serve on a platter with your favorite crackers.

Mandarin Orange Cheesecake

Ingredients

1/2 cup crushed chocolate wafers
2 tablespoons butter, melted
4 1/2 teaspoons sugar
4 ounces cream cheese, softened
1 tablespoon orange marmalade
1 cup whipped topping
1 (11 ounce) can mandarin
oranges, drained

Directions

In a small bowl, combine the wafer crumbs, butter and sugar. Press onto the bottom and 1/2 in. up the sides of an ungreased 6-in. springform pan. Place on a baking sheet. Bake at 375 degrees F for 5 minutes. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and marmalade until blended. Fold in whipped topping. Arrange two-thirds of the oranges over the crust. Spread with cream cheese mixture. Decorate with remaining oranges. Cover and refrigerate for 2 hours before serving.

Jalapeno-Garlic-Onion Cheeseburgers

Ingredients

1 fresh jalapeno chile pepper,
finely chopped
2 cloves garlic, minced
1 small onion, finely chopped
1 pound lean ground beef
4 slices pepperjack cheese
4 hamburger buns

Directions

Preheat grill for high heat.

Mix jalapeno pepper, garlic, onion, and ground beef in a medium bowl. Form into four patties.

Brush grill grate with oil. Grill hamburger patties 5 minutes per side, or until well done. Top with pepperjack cheese, and serve on buns.

Kalamata Olive, Tomato, and Cheese Melt

Ingredients

1 (16 ounce) package rotini pasta
2 tablespoons olive oil
1 small onion, chopped
1 jalapeno pepper, chopped
1/2 medium green bell pepper, chopped
1 (28 ounce) can diced tomatoes
1/2 cup red wine
20 kalamata olives, pitted and chopped
2/3 cup crumbled feta cheese
2/3 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat oil in a large heavy skillet over medium heat. Saute onion, jalapeno, and green bell pepper until onions are soft and translucent. Stir in tomatoes, wine, and kalamata olives. Simmer 15 minutes. Toss pasta with sauce until evenly coated. Pour into a 9x13 inch baking dish. Sprinkle with feta cheese and Cheddar cheese.

Bake 5 minutes in the preheated oven. Set oven to broiler setting. Broil for 5 minutes, or until topping is golden brown and bubbly.

Lemon Cheesecake

Ingredients

2/3 cup vanilla wafer crumbs
1/3 cup slivered almonds
3 tablespoons sugar
2 tablespoons butter or margarine,
melted
11 ounces cream cheese,
softened
1/3 cup sugar
3 tablespoons heavy whipping
cream
2 tablespoons lemon juice
1 teaspoon grated lemon peel
1/2 teaspoon vanilla extract
2 eggs, lightly beaten
TOPPING:
1 cup sliced fresh strawberries
1 tablespoon sugar

Directions

In a blender or food processor, combine the wafer crumbs, almonds and sugar. Add butter; cover and process until blended. Press on the bottom and 1-1/2-in up the sides of a greased 6-in. springform pan. Bake at 350 degrees F for 7-9 minutes, until crust is set and just starting to brown. Cool on a wire rack.

In a mixing bowl, beat cream cheese until smooth. Gradually beat in sugar. Beat on high speed for 2 minutes. Stir in the cream, lemon juice, peel and vanilla. Add eggs; beat just until blended. Pour into crust.

Bake at 350 degrees F for 35-40 minutes or until center is almost set. Cool for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. (Cheesecake may dip in center.) Refrigerate overnight. Remove sides of pan.

For sauce, in a bowl, combine strawberries and sugar. Let stand for 15-30 minutes. Serve over cheesecake.

Ham and Cheese Baked Frittata

Ingredients

6 tablespoons CRISCO® Oil
4 cups frozen shredded potatoes
1 1/2 teaspoons salt, divided
1/2 teaspoon freshly ground black pepper
1 pound baked ham, cut into 1/2-inch cubes
12 eggs
6 tablespoons milk
1/2 teaspoon Italian seasoning
2 cups shredded Cheddar, Monterey Jack, or Swiss cheese
1 1/2 cups chunky salsa, heated

Directions

Heat oven to 350 degrees F.

Heat CRISCO® Oil in 10- or 12-inch skillet on medium heat.

Add potatoes. Sprinkle with 1/2 teaspoon salt and pepper. Cook 8 minutes or until almost brown. Add ham. Cook 2 to 3 minutes more. Turn occasionally with spatula.

Blend eggs with milk, Italian seasoning and remaining 1 teaspoon salt while potatoes are cooking. Place the potatoes into a 9" x 13", casserole dish sprayed with CRISCO® Non-Stick Cooking Spray. Stir the eggs into the potatoes.

Bake covered at 350 degrees F for 15 minutes.

Remove from oven. Sprinkle with cheese and return to the oven.

Bake 15 minutes more or until cheese is melted and eggs are set. Turn oven to broil and continue to cook, about 2 minutes, or until top is nicely browned. Allow to cool 10 minutes before cutting into 8 squares. Serve topped with heated salsa.

Italian Ricotta Cheese Pie

Ingredients

- 1 cup graham cracker crumbs
- 2 tablespoons butter
- 1 cup honey
- 4 eggs
- 4 cups ricotta cheese
- 1 tablespoon honey
- 2 teaspoons vanilla extract
- 2 tablespoons whole wheat flour
- 2 teaspoons lemon zest, cut into thin slivers
- 2 tablespoons blanched slivered almonds
- 1 tablespoon shelled pumpkin seeds

Directions

In a small mixing bowl, combine graham cracker crumbs, butter and honey and mix well. Place in a 9 inch springform pan and spread evenly across the bottom. Refrigerate 30 minutes to chill.

Preheat oven to 325 degrees F (165 degrees C).

In a large electric mixer bowl, combine ricotta and eggs (beat in one at a time until incorporated). Add tablespoon of honey, vanilla and flour. Beat until smooth. Fold in lemon peel and almonds. Pour mixture into chilled crust and scatter pumpkin seeds on top.

Bake for 1 hour or until just firm and lightly colored on top. Turn oven off, open door and leave pie inside to cool for 30 minutes.

Remove pie from oven, refrigerate and chill for 2 hours to overnight before serving.

Blue Cheese and Pear Tartlets

Ingredients

4 ounces blue cheese, crumbled
1 ripe pear - peeled, cored, and chopped
2 tablespoons light cream
ground black pepper to taste
1 (2.1 ounce) package mini phyllo tart shells

Directions

Prebake phyllo shells according to package directions. Set aside to cool.

Mix together blue cheese, pear, and cream. Season to taste with pepper. Spoon mixture into cooled shells.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Serve warm.

Pineapple Cheesecake Squares

Ingredients

1/2 cup all-purpose flour
3 tablespoons sugar
1/4 teaspoon salt
1/4 cup butter or margarine

FILLING:

1 (8 ounce) can crushed pineapple
1 (8 ounce) package cream
cheese, softened
3 tablespoons sugar
1 tablespoon all-purpose flour
1 egg
1 cup milk
1 teaspoon vanilla extract
Ground cinnamon

Directions

In a bowl, combine the flour, sugar and salt; cut in butter until crumbly. Press into the bottom of an ungreased 8-in. square baking pan. Bake at 325 degrees F for 12 minutes. Cool. Meanwhile, drain pineapple, reserving juice; set pineapple and juice aside. In a mixing bowl, beat cream cheese, sugar and flour. Add egg and mix until smooth. Add pineapple juice. Gradually add milk and vanilla. Sprinkle pineapple over crust. Slowly pour filling over pineapple. Sprinkle with cinnamon. Bake at 325 degrees F for 1 hour or until a knife inserted near the center comes out clean. Cool to room temperature. Chill; cut into squares. Keep refrigerated.

Cheese Dip II

Ingredients

1 (2 pound) loaf processed cheese, cubed
1 1/2 pounds ground beef
2/3 cup water
1 (1.25 ounce) package taco seasoning mix
1 (16 ounce) jar picante sauce

Directions

Melt processed cheese in a slow cooker set for high heat. Stir occasionally to avoid burning.

Place ground beef in a large skillet. Cook over medium high heat until evenly brown. Drain beef, and mix in water and taco seasoning mix. Cook and stir 2 to 4 minutes.

Stir seasoned beef into the melted processed cheese. Mix in salsa. Cook and stir until well blended. Serve warm.

Chili Cheese Dip I

Ingredients

60 ounces chili with beans
2 (8 ounce) packages cream
cheese, softened
2 cups shredded Cheddar cheese

Directions

In a slow cooker, combine chili, cream cheese, and Cheddar cheese. Set the slow cooker to a low temperature, and let the dip cook until all of the cheeses have melted. Serve warm.

Cheese Wizards

Ingredients

1 pound lean ground beef
1 (16 ounce) jar processed cheese sauce
salt and pepper to taste
16 ounces cocktail rye bread

Directions

Preheat the broiler.

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble.

In a medium bowl, mix together the beef, processed cheese sauce, salt and pepper. Spread the mixture on the slices of cocktail rye.

Place the slices on a large baking sheet, and broil 5 minutes, or until the cheese sauce is melted.

Just Cheese Soup

Ingredients

1/2 cup butter
3/4 cup finely chopped onion
1/2 cup chopped carrot
1/2 cup all-purpose flour
2 tablespoons cornstarch
1 quart chicken stock
1 quart milk
1/8 teaspoon baking powder
3 cups shredded Cheddar cheese
salt and pepper to taste
chopped fresh parsley for garnish

Directions

Melt butter in a large pot over medium heat. Add the onion and carrot, and cook, stirring frequently until tender. Whisk in the flour and cornstarch, and cook for about a minute stirring constantly. Gradually whisk in the chicken stock and milk so that no lumps form.

Cook over medium heat, stirring constantly until the mixture is starting to thicken, 10 to 15 minutes. Remove from heat. Stir in the baking powder, and shredded cheese, and season with salt and pepper. Garnish with parsley before serving.

Cheese Fondue

Ingredients

1 cup dry white wine
1/2 pound shredded Swiss cheese
1/2 pound shredded Gruyere cheese
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 (1 pound) loaf French bread, cut into 1 inch cubes

Directions

Simmer wine in fondue pot. Add Swiss cheese, Gruyere cheese, 1/4 pound at a time. Stir after each addition of cheese until melted. Stir in flour. When all the cheese has melted, stir in salt and nutmeg. Serve with cut-up French bread.

Best Ever Cheese Fudge

Ingredients

2 cups butter
1 pound processed cheese food,
cubed
4 (16 ounce) packages
confectioners' sugar
1 cup cocoa
1 tablespoon vanilla extract
2 tablespoons chopped peanuts

Directions

Melt together butter and cheese.

Mix in confectioner's sugar and cocoa into the butter mixture. Stir in vanilla and nuts. Spread on two big cookie sheets. Cool. Cut. Store in refrigerator.

Pineapple Cream Cheese Pie

Ingredients

2 (9 inch) pie shell
1/3 cup white sugar
2 tablespoons cornstarch
1 (20 ounce) can crushed pineapple with juice
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1/2 teaspoon salt
2 eggs
1/2 teaspoon vanilla extract
1/2 cup milk
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Pineapple Layer: In a medium saucepan combine 1/3 cup sugar, cornstarch, and pineapple with juice. Cook over low heat, stirring occasionally, until mixture is the consistency of jelly.

To Make Cream Cheese Layer: In a medium mixing bowl, whip cream cheese until fluffy. Whip in sugar and salt until mixture is smooth. Add eggs, vanilla, and milk. Beat mixture until all ingredients are thoroughly combined. Mixture will be liquidy.

Pour half of pineapple mixture into each pastry shell. Pour half of cream cheese mixture over each pineapple layer. Sprinkle with chopped walnuts if desired.

Bake in preheated oven for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake an additional 50 minutes, until tops of pies begin to brown. Chill before serving. Top with whipped cream if desired.

Barb's Famous Broccoli and Cheese

Ingredients

5 (10 ounce) packages frozen broccoli florets
2 (1 pound) loaves processed cheese (i.e. Velveeta®), cubed
1 pint sour cream
1 cup margarine, melted
2 1/2 cups coarsely crushed buttery round crackers

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the broccoli into a large saucepan and fill with about 1 inch of water. Bring to a boil, and cook just until tender, about 3 minutes. Drain and transfer to a 4 quart casserole dish.

In a separate pan, combine the processed cheese and margarine. Cook over medium heat, stirring constantly, until cheese has melted. Remove from the heat and stir in the sour cream. Pour evenly over the broccoli in the casserole. Stir together the crackers and margarine; spread over the top of everything.

Bake in the preheated oven until the top is browned, about 25 minutes.

Asparagus and Tomato Salad with Yogurt-Cheese

Ingredients

1 (10 ounce) package frozen cut asparagus, thawed
1 tomato, chopped
2 tablespoons thinly sliced green onion
3 tablespoons nonfat plain yogurt
1 tablespoon grated Parmesan cheese
1 teaspoon prepared mustard
10 leaves lettuce

Directions

Thaw frozen asparagus and drain well. In a medium bowl, combine the asparagus, tomatoes, onions and set aside.

In a small bowl, whisk together the yogurt, cheese and mustard. Add to the vegetable mixture and toss until well coated. To serve, line salad plates with romaine lettuce leaves and spoon salad on top.

Bruschetta 'n Cheese Stuffed-Chicken Breasts

Ingredients

1 (19 ounce) can diced tomatoes with garlic and olive oil, undrained
1 1/4 cups KRAFT Mozzarella Shredded Cheese, divided
1/4 cup chopped fresh basil
1 (120 g) package STOVE TOP Stuffing Mix for Chicken
8 small boneless skinless chicken breasts
1/3 cup KRAFT Signature Roasted Red Pepper with Parmesan Dressing

Directions

Heat oven to 350 degrees F.

Mix tomatoes, 1/2 cup cheese and basil in medium bowl. Add stuffing mix; stir just until moistened.

Place 2 chicken breasts in large freezer-weight resealable plastic bag. Pound with meat mallet or side of heavy can until chicken is 1/4 inch thick. Remove from bag; place, top-sides down, on cutting board. Repeat with remaining chicken. Spread chicken with stuffing mixture. Starting at 1 narrow end, tightly roll up each breast. Place, seam-sides down, in 13x9-inch baking dish. Drizzle with dressing.

Bake 40 minutes or until chicken is done (170 degrees F). Sprinkle with remaining cheese; bake 5 minutes or until melted.

Georgia's Famous Holiday Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup dried minced onion
2 tablespoons Worcestershire sauce
1 (8 ounce) can mushroom stems and pieces, drained and chopped
1/4 cup chopped fresh parsley

Directions

Mix together cream cheese, onion, and Worcestershire sauce. Fold in the chopped mushrooms. Shape the mixture into a ball and pat the parsley around the outside of the ball. Refrigerate for 1 to 3 hours before serving.

Pasta with Blue Cheese and Walnuts

Ingredients

1/4 cup coarsely chopped walnuts
4 ounces blue cheese, crumbled
2 tablespoons olive oil
1/2 pound uncooked spaghetti
1 clove garlic, minced

Directions

Cook pasta in a large pot of boiling water until al dente.

Meanwhile, heat oil in heavy skillet. Add garlic, and saute for a few minutes. Stir in walnuts, and saute for several more minutes.

Drain pasta, and divide into 2 plates. Top with saute and blue cheese.

Chocolate Cherry Cheesecake

Ingredients

2 cups chocolate wafer crumbs
6 tablespoons butter (no substitutes), melted
Cheesecake:
4 (8 ounce) packages cream cheese, softened
1 cup sugar
2 teaspoons vanilla extract
4 eggs
4 (1 ounce) squares white baking chocolate, melted and cooled
1 (10 ounce) jar maraschino cherries, drained, rinsed and quartered
1/2 cup chopped pecans
Topping:
3 (1 ounce) squares semisweet chocolate
2 tablespoons butter (no substitutes)
1 1/2 teaspoons shortening
1/2 (1 ounce) square white baking chocolate

Directions

In a bowl, combine chocolate crumbs and butter. Press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Bake at 350 degrees F for 8 minutes. Cool on a wire rack. In a mixing bowl, beat the cream cheese until smooth. Add sugar and vanilla; mix well. Add eggs; beat on low speed just until combined. Stir in melted chocolate; mix well. Gently fold in cherries and pecans. Pour into crust. Bake at 350 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. In a saucepan, melt semisweet chocolate, butter and 1 teaspoon shortening until smooth. Cool for 2 minutes; pour over cheesecake. Spread over the top and let it run down the sides. Cool. In a small saucepan, melt white chocolate and remaining shortening. Drizzle over the top. Cool. Store in the refrigerator.

Goat Cheese and Tomato Pizza

Ingredients

1 (6 ounce) can tomato paste
3/4 cup water
1/4 cup olive oil
1 tablespoon Italian seasoning
1/2 teaspoon garlic salt
1/8 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
2 roma (plum) tomatoes, diced
2 (6.5 ounce) packages dry pizza crust mix
6 roma (plum) tomatoes, thinly sliced
4 ounces goat cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

In small saucepan, mix tomato paste with water and oil, and stir in chopped tomato. Season with Italian seasoning, garlic salt, cayenne pepper, and ground pepper. Simmer over low heat for 20 minutes.

Meanwhile, mix pizza dough according to directions on box. Spread onto a greased cookie sheet or pizza pan. When sauce is done, spread over crust. Arrange sliced tomatoes over sauce, and top with small chunks of goat cheese.

Bake for 15 minutes, or until crust is golden brown.

Pesto Grilled Cheese Sandwich

Ingredients

2 slices Italian bread
1 tablespoon softened butter,
divided
1 tablespoon prepared pesto
sauce, divided
1 slice provolone cheese
2 slices tomato
1 slice American cheese

Directions

Spread one side of a slice of bread with butter, and place it, buttered side down, into a nonstick skillet over medium heat.

Spread the top of the bread slice in the skillet with half the pesto sauce, and place a slice of provolone cheese, the tomato slices, and the slice of American cheese onto the pesto.

Spread remaining pesto sauce on one side of the second slice of bread, and place the bread slice, pesto side down, onto the sandwich. Butter the top side of the sandwich.

Gently fry the sandwich, flipping once, until both sides of the bread are golden brown and the cheese has melted, about 5 minutes per side.

Macaroni and Cheese with Sausage, Peppers and

Ingredients

1 recipe Creamy Macaroni and Cheese
1 pound Italian sausage, removed from casings
1 medium-large onion, thinly sliced
1 bell pepper, thinly sliced
1/4 cup fresh basil, torn in pieces

Directions

Follow the recipe for Creamy Macaroni and Cheese.

Heat a 10-inch skillet over medium-high heat. Cook sausage, breaking it up as it fries, until it loses its raw color, 3 to 4 minutes. Add onion and pepper slices, and saute until soft, about 5 minutes. Add basil, then stir mixture into macaroni. Serve hot.

Lime Cheesecake Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lime juice
1 1/2 teaspoons vanilla extract
1 (8 inch) graham cracker crust
1 (8 ounce) container frozen whipped topping, thawed
Lime slices and fresh mint (optional)

Directions

In a mixing bowl, beat cream cheese until smooth. Add milk, lime juice and vanilla; beat until smooth. Pour into the crust. Refrigerate for 2 hours. Spread with whipped topping; refrigerate 1 hour longer. Garnish with lime and mint if desired.

Blueberry Egg and Cheese Bagel

Ingredients

1 blueberry bagel, split
1 teaspoon butter
1 egg
salt and pepper to taste
1 slice American cheese

Directions

Toast bagel to desired doneness. Spread with butter.

Meanwhile, cook egg to desired doneness on a hotplate or in a microwave; salt and pepper to taste.

To assemble, place the slice of American cheese onto the cut side of the bottom half of the bagel. Place the cooked egg on top of the cheese, and top with the remaining half of bagel.

Easy Cream Cheese Danish

Ingredients

2 (10 ounce) cans refrigerated crescent roll dough
2 (8 ounce) packages cream cheese, diced
3/4 cup white sugar
1 1/2 teaspoons lemon juice
1 teaspoon vanilla extract
2 teaspoons sour cream

1 cup confectioners' sugar
1 tablespoon milk
1 tablespoon butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

Line bottom of baking pan with 1 can of crescent rolls. Pinch all seams together to seal.

In a large bowl, mix together cream cheese, white sugar, lemon juice, vanilla extract and sour cream. Spread filling on top of rolls. Place second can of rolls on top of filling.

Bake in preheated oven for 20 to 30 minutes.

In a small bowl, stir together confectioners' sugar, milk and butter. After Danish has cooled, drizzle with icing.

Cream Cheese Sugar Cookies

Ingredients

1 cup white sugar
1 cup butter, softened
1 (3 ounce) package cream cheese, softened
1/2 teaspoon salt
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 egg yolk
2 1/4 cups all-purpose flour

Directions

In a large bowl, combine the sugar, butter, cream cheese, salt, almond and vanilla extracts, and egg yolk. Beat until smooth. Stir in flour until well blended. Chill the dough for 8 hours, or overnight.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface, roll out the dough 1/3 at a time to 1/8 inch thickness, refrigerating remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain for frosting, or brush with slightly beaten egg white and sprinkle with candy sprinkles or colored sugar.

Bake for 7 to 10 minutes in the preheated oven, or until light and golden brown. Cool cookies completely before frosting.

Cakey Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup confectioners' sugar
1 teaspoon ground cinnamon
1/3 cup butter, melted

1 cup white sugar
1/4 cup heavy cream
2 (16 ounce) packages cottage cheese
4 egg yolks
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
2 teaspoons lemon juice
1 teaspoon grated lemon zest
4 egg whites
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, confectioners' sugar and cinnamon. Reserve 1/2 cup of this mixture and set aside. Stir in butter to remaining crumb mixture. Mix well and press into the bottom and 1 inch up the side of a 9 inch springform pan. Chill in refrigerator.

In a large bowl, stir together sugar and heavy cream until sugar is dissolved. Beat in cottage cheese, egg yolks, flour, vanilla, lemon juice and lemon zest.

In a large glass or metal mixing bowl, beat egg whites and salt until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into crust. Sprinkle top with reserved crumb mixture.

Bake in preheated oven for 1 hour, or until filling is just set. Turn the oven off, and let cake cool in oven, with the door closed, for 1 hour. Chill in refrigerator.

Goat Cheese and Arugula over Penne

Ingredients

5 1/2 ounces goat cheese
2 cups coarsely chopped arugula,
stems included
1 cup quartered cherry tomatoes
1/4 cup olive oil
2 teaspoons minced garlic
1/2 teaspoon ground black
pepper
1/2 teaspoon salt
8 ounces penne pasta

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Crumble goat cheese into a large serving bowl. Add arugula, cherry tomatoes, olive oil, garlic, and salt and pepper.

Drain pasta, and toss with goat cheese mixture.

Blue Cheese and Asparagus Pizza

Ingredients

1 bunch asparagus, trimmed and snapped into pieces
1 teaspoon olive oil, or as needed
salt and black pepper to taste
1/2 cup pizza sauce
1 (14 ounce) prebaked pizza crust (such as Boboli®)
3/4 cup crumbled blue cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place asparagus on a baking sheet; drizzle with olive oil and sprinkle with salt and pepper.

Bake the asparagus in the preheated oven for 10 minutes.

While asparagus is baking, spread the pizza sauce over the pizza crust. Distribute asparagus pieces and crumbles of blue cheese evenly over the pizza.

Return pizza to center rack of preheated oven; bake until the cheese is melted and bubbling, 8 to 10 more minutes.

Asparagus and Goat Cheese Quesadillas

Ingredients

2 tablespoons extra virgin olive oil, divided
1/2 pound fresh asparagus, cut into 1 1/2 inch pieces
salt and pepper to taste
2 (10 inch) flour tortillas
4 ounces herbed goat cheese
1/4 cup chopped fresh cilantro
fresh cilantro sprigs, for garnish

Directions

Heat 1 tablespoon olive oil in a skillet over medium-low heat, and cook the asparagus, stirring occasionally, until tender and lightly browned. Season with salt and pepper, and remove from heat.

Spread one side of each tortilla with 1/2 the goat cheese. Place 1/2 the asparagus and 1/2 the cilantro on each tortilla, and fold tortillas in half over contents to form quesadillas. Brush the outsides of the quesadillas with remaining oil.

Place the quesadillas in a skillet over medium-low heat, and cook 3 minutes on each side, or until lightly browned. Cut in half and garnish with cilantro to serve.

Chili Cheese Turnovers

Ingredients

2 (10 ounce) containers
refrigerated pizza crust
2 cups shredded Mexican cheese
blend
1 (15 ounce) can chili without
beans
1 (15 ounce) can ranch-style
beans or chili beans, drained
1 (10 ounce) can diced tomatoes
with green chilies, drained
1 cup sour cream

Directions

On a lightly floured surface, press pizza dough into two 12-inch squares. Cut each into four 6-inch squares. In a bowl, combine the cheese, chili and beans. Spoon 1/2 cup in the center of each square. Fold dough diagonally over filling; press edges to seal.

Place in two greased 15-in. x 10-in. x 1-in. baking pans. Bake at 425 degrees F for 13-18 minutes or until golden brown. Cool for 5 minutes. Meanwhile, in a small bowl, combine tomatoes and sour cream. Serve with turnovers.

Quick and Easy Grilled Cheese

Ingredients

- 1 tablespoon butter, softened
- 2 slices bread
- 2 slices sharp Cheddar cheese
- 1 tablespoon chopped parsley
- 1 teaspoon chopped basil
- 1 teaspoon oregano
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh dill

Directions

Spread 1/2 tablespoon of butter on one side of each piece of bread. Lie the slices of Cheddar on one of the slices of bread on the unbuttered side. Sprinkle the parsley, basil, oregano, rosemary, and dill on the other slice of bread on its unbuttered side. Sandwich the two slices of bread together with the buttered sides facing outwards.

Heat a skillet over medium heat. When skillet is hot, gently lie the sandwich in the skillet; cook on each side for 3 minutes until cheese has melted.

Brown Sugar Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons unsalted butter
2 tablespoons light brown sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
1 tablespoon honey

Directions

Melt butter and allow to cool.

In a large bowl, combine cream cheese, butter, brown sugar, vanilla and almond extract. Beat with an electric mixer. When mixture starts to stiffen, stop mixer and add honey.

Continue to beat until light and fluffy. Do not over mix, or it will collapse.

Spread immediately and store cake in refrigerator.

Apple Cheese Pizza

Ingredients

1/2 cup cream cheese
1 (12 inch) prepared pizza crust
3 large apples
1 1/2 cups shredded Cheddar cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread cream cheese over pizza crust and arrange apple slices to cover crust. Sprinkle cheese on top.

Bake for 30 minutes in preheated oven.

Killer Bacon-Cheese Dogs

Ingredients

8 slices bacon
8 all-beef hot dogs
8 hot dog buns
8 slices Swiss cheese
1/2 cup barbeque sauce, or
amount to taste
1 small red onion, diced

Directions

Preheat an outdoor grill for medium-high heat. Lightly oil grate, and set 4 inches from the heat.

Place the bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels.

Place hot dogs on grill; cook until browned, 5 to 8 minutes, turning once, or until done to suit your taste. Lightly grill hot dog buns.

To assemble sandwiches, place a slice of cheese and bacon on each roll. Add a hot dog, top each with 1 tablespoon barbeque sauce, or desired amount, and red onion.

Cheese Wafers

Ingredients

1/2 cup butter, softened
1 1/2 cups all-purpose flour
1/2 pound shredded Cheddar cheese
1 teaspoon salt
1 pinch crushed red pepper flakes
1 dash hot pepper sauce
3/4 cup chopped pecans

Directions

In a medium size mixing bowl, blend together butter or margarine and flour. Mix in the Cheddar cheese, salt, red pepper, hot pepper sauce, and pecans. Form the dough into a roll, wrap in parchment paper, and refrigerate over night.

Preheat oven to 350 degrees F (175 degrees C).

Slice dough into very thin wafers. Bake for 15 to 20 minutes, or until crisp.

Cheese Squares

Ingredients

4 eggs
1 pound shredded Cheddar cheese
1 teaspoon minced onion
2 jalapeno peppers, seeded and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the eggs into a food processor, and process until light and frothy. Add Cheddar cheese, onion, and jalapeno peppers, and process until smooth. Pour into an ungreased 8x8 inch baking pan.

Bake in the preheated oven until set, 25 to 30 minutes. Cool for 5 minutes; cut into squares to serve.

Potato Cheese Casserole

Ingredients

4 pounds potatoes, peeled
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1/4 cup milk
1 teaspoon salt
1/4 teaspoon pepper
1 cup chopped green pepper
1/2 cup shredded Cheddar cheese
1/2 cup grated Parmesan cheese
1/2 cup snipped chives
1 (2 ounce) jar diced pimientos, drained

Directions

Cook potatoes in boiling water until tender; drain and mash. Add cream cheese, butter, milk, salt and pepper; mix well. Stir in green pepper, cheeses, chives and pimientos. Spread in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 50-60 minutes or until browned and heated through.

Banana Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 cup mashed ripe bananas
1 teaspoon lemon juice
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) graham cracker crust
STRAWBERRY TOPPING:
2 tablespoons white sugar
1 teaspoon cornstarch
1 1/4 cups sliced fresh strawberries
5 drops red food coloring (optional)

Directions

In a bowl, beat cream cheese and sugar until smooth. Combine bananas and lemon juice; add to cream cheese mixture. Fold in whipped topping. Pour into crust. Cover and refrigerate for 1 hour or until set.

In a saucepan, combine sugar and cornstarch. Stir in strawberries and food coloring if desired. Let stand for 5 minutes. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Drizzle some over pie. Cut into wedges; serve with remaining topping.

Amy's Marvelous Marbled Cheesecake

Ingredients

1 1/2 cups crushed chocolate
graham crackers
6 tablespoons butter, softened

2 (1 ounce) squares semisweet
chocolate, chopped
2 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, combine graham cracker crumbs and butter. Mix well and press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

In a large bowl, beat the softened cream cheese, sugar and vanilla until creamy and smooth. Blend in the eggs one at a time. Remove 1 cup of cream cheese mixture and combine with melted chocolate.

Spread plain batter into the crust. Drop the chocolate mixture randomly over the top. With the tip of a knife, Swirl the batter to create a marble effect.

Bake in the preheated oven for 30 to 35 minutes, or until center is set. Cool to room temperature, then refrigerate for 3 hours or overnight before serving.

Black Forest Cheesecakes

Ingredients

12 chocolate sandwich cookies
with creme filling
2 (8 ounce) packages cream
cheese, softened
3/4 cup sugar
1/3 cup baking cocoa
1 teaspoon vanilla extract
2 eggs
1 (21 ounce) can cherry pie filling
1/2 cup whipped topping

Directions

Remove cookie top from each sandwich cookie; crush and set aside. Place cream-topped cookies in foil-lined muffin cups, cream side up. In a mixing bowl, beat cream cheese, sugar, cocoa and vanilla until fluffy. Beat in eggs until blended. Fill muffin cups three-fourths full. Sprinkle 1/4 cup reserved cookie crumbs over top (discard remaining crumbs or save for another use). Bake at 325 degrees F for 20-25 minutes or until set. Cool completely. Cover and refrigerate for at least 2 hours. Just before serving, top each cheesecake with about 2 tablespoons of pie filling. Top with a dollop of whipped topping.

Beer Cheese Pretzel and Dip

Ingredients

1 (16 ounce) package hot bread roll mix with yeast
1 cup shredded sharp Cheddar cheese
1 1/4 cups beer
1 egg, beaten
2 tablespoons kosher salt

1 (8 ounce) package cream cheese, diced and softened
1 (8 ounce) package processed cheese, cubed
3/4 teaspoon garlic powder
1/2 cup beer, room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the hot bread roll mix with yeast and Cheddar cheese.

In a microwave or small saucepan, heat the beer to almost boiling. Stir beer and egg into the flour mixture and knead 5 minutes. Allow the dough to rest 5 minutes, then roll into desired shape. Sprinkle with kosher salt.

Bake 25 minutes in the preheated oven, or until golden brown.

In a food processor, blend the cream cheese, processed cheese, garlic powder and room temperature beer. Refrigerate until serving with the baked dough.

Feta Cheese and Bacon Stuffed Breasts

Ingredients

8 tablespoons olive oil
2 teaspoons lemon juice
4 cloves crushed garlic
1 tablespoon dried oregano
salt and pepper to taste
4 skinless, boneless chicken
breasts
4 slices feta cheese
4 slices bacon, fried and drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine the oil, lemon juice, garlic, oregano, salt and pepper. Mix together. Place chicken in a 9x13 inch baking dish and pour oil mixture over chicken.

Stuff each chicken breast with 1 slice feta cheese and 1 slice bacon. Secure open sides with toothpicks.

Bake uncovered at 350 degrees F (175 degrees C) for 30 to 35 minutes.

My Own Macaroni and Cheese

Ingredients

2 slices bacon
4 cups macaroni
1 pinch dried basil
1 teaspoon olive oil
1 (14.5 ounce) can stewed tomatoes
1 cup shredded Cheddar cheese
1 green bell pepper, chopped
2 carrots, chopped
1 cup shredded Cheddar cheese
1 tomato, sliced
2 teaspoons dried basil

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In large pot, cook macaroni pasta in boiling salted water with a pinch of basil and one teaspoon of olive oil until al dente. Rinse with cool water. Drain.

Meanwhile, use a blender to mash the whole peeled tomatoes. In a large bowl combine mashed tomatoes, 1 cup of the grated Cheddar cheese, chopped bacon and bell green pepper, bacon, and chopped carrots. Mix well. Add the cooked macaroni and toss well to coat evenly.

Place in 2 quart baking dish. Sprinkle the remaining 1 cup grated Cheddar cheese and 2 teaspoons basil on top. Layer the sliced tomatoes over all.

Bake in preheated oven for 20 minutes.

Sausage, Egg, and Cheese Scramble

Ingredients

6 links pork sausage
6 eggs
3/4 cup milk
3/4 cup shredded sharp Cheddar
cheese

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and chop into bite-size pieces; set aside.

While sausage is cooking, beat eggs and milk together. Pour eggs into griddle. Add cheese and cook until eggs are set. Stir in sausage and serve warm.

Beef Steaks With Blue Cheese

Ingredients

2 (6 ounce) beef tenderloin filets, 1 1/2 inches thick
2 ounces blue cheese, crumbled
2 tablespoons butter, softened
2 slices white bread, crusts removed and cubed
1 tablespoon olive oil
2 tablespoons grated Parmesan cheese

Directions

Place meat on broiler pan. Broil 4-6 in. from the heat for 5-8 minutes on each side or until meat is browned and cooked to desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F).

Meanwhile, in a bowl, combine the blue cheese and butter; set aside. In a skillet, saute bread cubes in oil until golden brown. Sprinkle with Parmesan cheese. Top steaks with blue cheese mixture and sprinkle with croutons; broil 1 minute longer or until cheese is slightly melted.

Pea 'n' Cheese Salad

Ingredients

1 (20 ounce) package frozen peas, thawed
1 cup chopped celery
2 hard-cooked eggs, chopped
1/4 cup chopped green onions
1 cup cubed Cheddar cheese
1/2 cup thinly sliced radishes
1 cup mayonnaise
3 tablespoons sweet pickle relish
1 teaspoon sugar
1 teaspoon seasoned salt
1 teaspoon ground mustard

Directions

In a bowl, combine the first six ingredients. In a small bowl, combine the mayonnaise, relish and seasonings. Stir into pea mixture. Cover and refrigerate until serving.

Spicy Melted Cheese Dip

Ingredients

1/2 pound ground beef
1/2 pound ground pork sausage
2 pounds processed cheese food,
cubed
1 (10 ounce) can diced tomatoes
with green chile peppers, with
liquid

Directions

Place ground beef and ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

In a medium saucepan over low heat, melt processed cheese food. Stir in diced tomatoes with green chile peppers while processed cheese food is melting.

Drain ground beef and ground sausage. Mix into the processed cheese food mixture. Transfer to a medium dish and serve warm.

Cottage Cheese Pie

Ingredients

2 cups cottage cheese
3/4 cup white sugar
1/4 teaspoon salt
2 egg yolks
1 (3 ounce) package egg custard mix
2 teaspoons vanilla extract
3/4 cup milk
1/4 teaspoon lemon juice
3 tablespoons butter, melted
2 egg whites, stiffly beaten
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

Blend together the cottage cheese, sugar, salt and egg yolks. Beat in the custard mix, vanilla, milk, lemon and butter or margarine. Fold in the egg whites. Pour the mixture into the pastry shell and bake in the preheated oven for 30 minutes. Let cool and serve.

Jeremy's Philly Steak and Cheese Sandwich

Ingredients

1 teaspoon butter
1/2 white onion, sliced
1/2 red onion, sliced
8 fresh mushrooms, sliced
1 clove garlic, minced
6 ounces beef sirloin, thinly sliced
3/4 cup cream cheese, softened
1 teaspoon Worcestershire sauce
salt and pepper to taste
1 French baguette, cut in half lengthwise
1/2 cup shredded Swiss cheese

Directions

Melt butter in a large skillet over medium-high heat. Saute the white and red onions, mushrooms, and garlic until tender. Remove from the pan, and set aside.

Place the sliced beef in the pan, and fry until no longer pink, about 5 minutes. Reduce heat to low, and stir in the cream cheese and Worcestershire sauce, cooking and stirring until the beef is well coated. Season with salt and pepper to taste.

Meanwhile, preheat your oven's broiler.

Place beef mixture onto bottom half of the baguette, then cover the beef with the onion mixture. Place Swiss cheese over the onion mixture. Place open sandwich under a hot broiler until the cheese is melted. Place top of baguette onto the toppings, and serve.

Deni's Strawberry Cheese Pie

Ingredients

1 (9 inch) pie crust, baked
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 teaspoon vanilla extract
2 cups fresh strawberries, sliced

Directions

In a medium mixing bowl, whip cream cheese until fluffy. Add condensed milk and whip until smooth. Add lemon juice and vanilla extract. Mix until all ingredients are thoroughly combined.

Pour cream cheese mixture into baked pastry shell. Top with strawberries. Chill at least 2 hours before serving.

Creamy Cheesecake

Ingredients

1 (9 inch) prepared graham cracker crust
16 ounces cream cheese
2 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat softened cream cheese slightly. Add eggs, sugar, vanilla, and lemon zest. Beat until light and fluffy. Pour mixture into crust.

Bake at 350 degrees F (175 degrees C) until firm, about 25 minutes. Let cheesecake cool then top with cherry or blueberry pie filling, if desired. Refrigerate for at least 8 hours before serving.

Cheese Sausage Strata

Ingredients

1 1/2 pounds bulk pork sausage
9 eggs, lightly beaten
3 cups milk
9 slices bread, cubed
1 1/2 cups shredded Cheddar cheese
1/2 pound sliced bacon, cooked and crumbled
1 1/2 teaspoons ground mustard

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. Add the eggs, milk, bread, cheese, bacon and mustard. Transfer to a greased shallow 3-qt. baking dish. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees F for 60-65 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Blue Cheese and Walnut Wafers

Ingredients

1/2 cup butter
4 ounces blue cheese
1 1/4 cups all-purpose flour
1/8 teaspoon salt
1/3 cup finely chopped walnuts

Directions

Mix the butter, blue cheese, flour, and salt in a food processor, and process until smooth. Transfer to a bowl, and stir in the walnuts. Cover, and chill 5 minutes in the refrigerator.

Divide dough in half. Form each half into a log shape. Wrap in plastic wrap, and refrigerate 1 hour, until firm.

Preheat oven to 350 degrees F (175 degrees C). Slice the dough logs into 1/4 inch rounds, and arrange rounds on a baking sheet.

Bake 12 minutes in the preheated oven.

Pecan Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
3 eggs, room temperature
1/2 teaspoon vanilla extract
1/2 cup pecan liqueur
1 cup sour cream
1/4 cup confectioners' sugar
1 teaspoon pecan liqueur
1 cup ground pecans
1/2 cup graham cracker crumbs
1 1/2 tablespoons white sugar
1/2 teaspoon ground cinnamon
3/4 cup pecan halves

Directions

Combine 2 cups graham cracker crumbs, 1/2 cup white sugar, 1 teaspoon cinnamon, and melted butter or margarine. Press firmly into the bottom of a 10 inch springform pan.

In a large bowl, blend the cream cheese and 1 1/4 cup white sugar with an electric mixer at medium speed until well blended. Add the eggs, one at a time, blending well. Add vanilla extract. Add 1/2 cup liqueur, and blend for 5 minutes. Pour the filling on top of the crust

Preheat the oven to 350 degrees F (175 degrees C). Bake for approximately 1 hour. The cake should be golden brown, and will have risen to the top of the pan. Turn off the heat, and let cool in the oven for 2 1/2 hours. When cool, remove the rim of the springform pan.

In a small bowl, mix the sour cream, confectioners' sugar, and 1 teaspoon liqueur together. Spoon onto the top of the cooled cheesecake.

In a small bowl, combine the finely ground pecans, finely ground graham cracker crumbs, 1 1/2 tablespoons white sugar, and cinnamon. Sprinkle the pecan topping on the cheesecake. Carefully press the pecan topping into the sides of the cheesecake. Garnish the top and sides with pecan halves.

Little Mickey's Favorite Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup finely chopped peanuts
3/4 teaspoon ground cinnamon
3/4 cup butter, melted
3 (8 ounce) packages cream cheese
3/4 cup peanut butter
1 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
2 eggs
1 egg yolk
1/4 cup half-and-half cream
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Line the outside of a 9 inch springform pan with aluminum foil.

To Make Crust: In a medium bowl, combine graham cracker crumbs, peanuts, and cinnamon. Stir in butter. Press the mixture onto the bottom and sides of an ungreased 8 or 9 inch springform pan, and set aside.

To Make Filling: In a large mixing bowl, beat cream cheese, peanut butter, sugar, flour, and vanilla with an electric mixer until smooth. Add eggs and egg yolk all at once, beating on low speed until combined. Stir in half-and-half and chocolate chips.

Pour batter into the springform pan. Place the pan in a large baking pan, pour boiling water into the baking pan until it comes 1/2 way up the sides of the spring form pan. Bake in the preheated oven for 40 to 50 minutes.

Let cake cool completely, and keep in refrigerator for at least 4 hours before serving.

Pumpkin Pecan Cheesecake

Ingredients

1/2 cup chopped pecans
1/4 cup packed brown sugar
2 tablespoons butter, softened
1 (8 ounce) package cream
cheese, softened
1/3 cup packed brown sugar
2 eggs
3/4 cup pumpkin butter
1 (9 inch) prepared graham
cracker crust

Directions

Combine pecans and 1/4 cup brown sugar; cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed of an electric mixer until smooth. Add 1/3 cup brown sugar; beat well. Add eggs one at a time, beating well after each addition. Stir in pumpkin butter. Pour mixture into crust.

Bake at 350 degrees F (175 degrees C) for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack. Cover, and chill for at least 4 hours.

Seasoned Cottage Cheese

Ingredients

2 pounds small curd cottage cheese
1/2 teaspoon caraway seed
1 1/2 teaspoons white sugar
1 teaspoon monosodium glutamate (MSG)
1/2 teaspoon ground white pepper
1 tablespoon fresh chives, chopped
1/2 teaspoon celery salt

Directions

In a large bowl, mix together cottage cheese, caraway seed, sugar, monosodium glutamate (MSG), white pepper, chives and celery salt. Allow the mixture to chill in the refrigerator 8 to 12 hours, or overnight, before serving.

Devil Crab Cream Cheese Ball

Ingredients

1 pound imitation crabmeat
1 (8 ounce) package cream
cheese, softened
1 onion, chopped
1 cup chopped celery
1 tablespoon Worcestershire
sauce

Directions

Mix together imitation crab, cream cheese, onion, celery, and Worcestershire sauce. Form into a ball, place on a plate, and cover loosely with plastic wrap. Refrigerate until firm.

Tuna Wellingtons with Pimento Cheese Sauce

Ingredients

1 egg
1 (6 ounce) can canned tuna
1/4 cup mayonnaise
2 tablespoons diced dill pickles
2 tablespoons chopped pimento
1 tablespoon chopped green bell pepper
2 cups all-purpose flour, sifted
3 teaspoons baking powder
1 teaspoon salt
1/3 cup vegetable shortening
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped pimento
2/3 cup milk

3 tablespoons butter
3 tablespoons diced green bell pepper
3 tablespoons all-purpose flour
1 1/2 cups milk
1 1/2 cups shredded sharp Cheddar cheese
2 tablespoons minced pimento
1/2 teaspoon salt
1 cup shredded sharp Cheddar cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large mixing bowl, combine tuna fish, mayonnaise, egg, pickles, 2 tablespoons pimentos, and 1 tablespoon chopped green bell pepper. Mix well, and set bowl aside.

Sift together 2 cups flour, baking powder, and salt. Cut in vegetable shortening until mixture resembles coarse crumbs. Stir in 1 cup Cheddar cheese and 2 tablespoons chopped pimento. Add 2/3 cup milk and stir until mixture forms a ball. Knead about 15 times.

Roll out dough 1/4 inch thick. Cut into 3 inch rounds (should be about 20 rounds total). Spoon a tablespoon of the tuna mixture onto the top half of each round (using 10 rounds). Moisten the edges of these 10 rounds with water and place each of the remaining 10 rounds over each tuna-layer round. Press edges together with the tines of a fork and prick the tops to vent the dough. Place on a cookie sheet.

Bake tuna rounds at 450 degrees F (230 degrees C) for 12 to 15 minutes.

To Make Cheese Sauce: In a double-boiler, heat 3 tablespoons butter and add 3 tablespoons chopped bell pepper; cook until softened. Blend in 3 tablespoons flour, and mix until smooth. Add 1 1/2 cups milk and cook, stirring constantly, until thickened. Sift in 1 1/2 cups Cheddar cheese, 2 tablespoons chopped pimento and 1/2 teaspoon salt. Continue to cook until cheese has completely melted.

Serve Tuna Wellingtons with the cheese sauce poured over them.

Pumpkin Hummus, Caramelized Onion and

Ingredients

1/4 cup olive oil, or as needed
2 pounds onions, thinly sliced
3 tablespoons brown sugar
1/3 cup balsamic vinegar
1/2 pound bacon
10 pieces lavash or other flatbread
5 cups pumpkin hummus
3 Granny Smith apples - peeled,
cored and cut into matchsticks
5 cups shredded fontina cheese

Directions

Heat the olive oil in a large saucepan over medium heat. Add the onions; cook and stir until they turn soft and begin to turn golden brown, about 10 minutes. Stir in the brown sugar, and continue cooking and stirring until the onions are deep brown, about 10 minutes more. Pour in the balsamic vinegar, and simmer until the vinegar has reduced and become syrupy.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate then crumble and set aside.

Preheat an oven to 375 degrees F (190 degrees C).

To assemble the pizzas, spread each piece of lavash with 1/2 cup of pumpkin hummus and place onto a baking sheet. Sprinkle with about 1/4 cup of the caramelized onions. Top with some of the apple and crumbled bacon. Finally, sprinkle with 1/2 cup of fontina cheese.

Bake in the preheated oven until the pizza is hot and the cheese is bubbly and golden brown, about 10 minutes.

Ground Beef and Rice with Cheese

Ingredients

1 cup white rice
1 cup water
1 pound ground beef
3 (10.75 ounce) cans condensed tomato soup
3 tablespoons chili powder
8 slices processed cheese food (such as Velveeta®)

Directions

Bring the rice and water to a boil in a saucepan. Reduce heat to medium-low; cover, and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 400 degrees F (200 degrees C). Grease a 1-quart baking dish.

While the rice is cooking, heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the condensed tomato soup and chili powder; cook until heated through.

Spread 1/3 of the rice into the bottom of the prepared baking dish and cover with 1/3 of the ground beef mixture. Place 2 slices of processed cheese over the meat, then cover with 2 more layers of rice and meat. Arrange the remaining 6 slices of cheese over the top.

Bake in the preheated oven until the casserole has heated through and the cheese is bubbly and browned, about 20 minutes.

Sloppy Joe Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1 pound lean ground beef
1 (14.5 ounce) can diced tomatoes, undrained
1 (6 ounce) can tomato paste
1 (1.3 ounce) envelope Sloppy Joe seasoning mix
1 small onion, finely chopped
1/4 cup butter
1/4 cup all-purpose flour
1 teaspoon salt
1 teaspoon ground mustard
1/4 teaspoon pepper
3 cups half-and-half cream
1 tablespoon Worcestershire sauce
4 cups shredded Cheddar cheese, divided

Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet, cook beef over medium heat until no longer pink; drain. Add the tomatoes, tomato paste and sloppy joe mix. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally.

Drain macaroni; set aside. In a large saucepan, saute onion in butter until tender. Stir in the flour, salt, mustard and pepper until smooth. Gradually add cream and Worcestershire sauce. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat. Stir in 3 cups cheese until melted. Add macaroni; mix well.

Spread two-thirds of the macaroni mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Spread beef mixture to within 2 in. of edges. Spoon remaining macaroni mixture around edges. Cover and bake at 375 degrees F for 30 minutes. Uncover; sprinkle with remaining cheese. Bake 5-6 minutes longer or until cheese is melted.

Fudge Truffle Cheesecake

Ingredients

1 1/2 cups vanilla wafer crumbs
1/2 cup confectioners' sugar
1/3 cup unsweetened cocoa powder
1/3 cup butter, softened
2 cups semi-sweet chocolate chips
3 (8 ounce) packages cream cheese
1 (14 ounce) can sweetened condensed milk
4 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large mixing bowl, mix together crushed vanilla wafers, confectioners' sugar, cocoa, and butter or margarine by hand. Press ingredients into a 9 inch springform pan.

In the top of a double boiler, melt the chocolate chips, making sure that they are very smooth.

In a large bowl, beat cream cheese until fluffy with an electric mixer. Gradually beat in condensed milk until smooth. Mix in melted chocolate, eggs, and vanilla. Beat with electric mixer on low speed until the ingredients are thoroughly blended. Pour the filling into the prepared crust.

Bake at 300 degrees F (150 degrees C) for 55 minutes. The cake will seem underbaked in the center, but will continue to cook after you remove it from the oven.

Cream Cheese Corn Bake

Ingredients

1 3/4 cups frozen corn
4 ounces cream cheese, cubed
2 tablespoons butter or margarine,
cubed
2 tablespoons canned chopped
green chiles
1 small garlic clove, minced
1/8 teaspoon salt
Dash pepper

Directions

In a bowl, combine all the ingredients. Place in a greased 3-cup baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly around the edges. Stir before serving.

Chunky Blue Cheese Dressing

Ingredients

1/4 cup milk
3 cups mayonnaise
1 cup sour cream
4 ounces crumbled blue cheese
2 teaspoons garlic salt

Directions

Place the milk, mayonnaise, sour cream, blue cheese and garlic salt in a blender. Cover and process until smooth. Refrigerate until serving.

Pleasing Cheese Potatoes

Ingredients

1 (32 ounce) package tater tots
3 eggs, lightly beaten
2 (10.75 ounce) cans condensed
cream of potato soup, undiluted
1 cup sour cream
1/4 cup chopped green pepper
1/4 cup chopped onion
4 cups shredded Cheddar cheese

Directions

Arrange Tater Tots in a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the eggs, soup, sour cream, green pepper and onion until blended. Stir in the cheese. Pour over Tater tots. Bake, uncovered, at 350 degrees F for 50-55 minutes or until bubbly and golden brown. Let stand for 10 minutes before serving.

Creamy Pepper Jack Cheese Soup

Ingredients

1/4 cup butter
2 tablespoons all-purpose flour
1 small onion, grated
6 cloves garlic, minced
1 (14.25 ounce) can low-sodium chicken broth
2 cups milk
2 1/2 cups shredded pepperjack cheese
1 teaspoon Worcestershire sauce
1/4 teaspoon hot pepper sauce, such as Tabasco
ground black pepper to taste
1/4 cup chopped cilantro leaves

Directions

Melt butter in a large saucepan over medium heat. Stir in flour and cook until the flour begins to turn golden brown, about 5 minutes. Add onion and garlic, cook until the onion softens and turns translucent, about 3 minutes.

Slowly whisk in chicken broth and milk. Bring to a simmer over medium-high heat, then reduce heat to medium-low, and continue to simmer, stirring occasionally, for 15 minutes until thickened and smooth.

Remove from the heat and immediately whisk in the shredded cheese until it has melted and the soup is smooth. Season with Worcestershire sauce, hot pepper sauce, and black pepper. Ladle in to serving bowls, and sprinkle with cilantro to garnish.

Chilled Cranberry Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
2 tablespoons sugar
2 teaspoons grated orange peel, divided
1/3 cup butter or margarine, melted
1 (.25 ounce) envelope unflavored gelatin
1/4 cup orange juice
1 (8 ounce) package cream cheese, softened
1 (16 ounce) can whole berry cranberry sauce
1 1/2 cups heavy whipping cream

Directions

In a bowl, combine the cracker crumbs, sugar and 1 teaspoon orange peel; stir in butter. Press onto the bottom of a greased 9-in. springform pan. Bake at 350 degrees F for 10 minutes. Cool completely. In a small saucepan, sprinkle gelatin over orange juice and let stand for 1 minute. Cook over low heat, stirring until gelatin is completely dissolved; cool slightly. Meanwhile, in a icing bowl, c=beat cream cheese and remaining orange peel until blended. Beat in cranberry sauce until smooth. Beat in cooled gelatin mixture; mix well.

In a mixing bowl, beat cream until stiff peaks form. Fold into cream cheese mixture. Pour over crust. Refrigerate for 3-4 hours before serving. Carefully run a knife around the edge of pan to loosen. Remove sides of pan. Refrigerate leftovers.

Strawberry Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup sugar
1/3 cup butter or margarine, melted
2 (10 ounce) packages frozen sweetened strawberries, thawed
1 tablespoon cornstarch
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
3 eggs
1 tablespoon water

Directions

Combine graham cracker crumbs, sugar and butter. Press onto the bottom of an ungreased 9-in. springform pan. Refrigerate for 30 minutes. In a blender or food processor, combine strawberries and cornstarch; cover and process until smooth. Pour into a saucepan; bring to a boil. Boil and stir for 2 minutes. Set aside 1/3 cup strawberry sauce; cool. Cover and refrigerate remaining sauce for serving. In a mixing bowl, beat cream cheese until light and fluffy. Gradually beat in milk. Add lemon juice; mix well. Add eggs, beat on low just until combined. Pour half of the cream cheese mixture over crust. Drop half of the reserved strawberry mixture by 1/2 teaspoonfuls onto cream cheese layer. Carefully spoon remaining cream cheese mixture over sauce. Drop remaining strawberry sauce by 1/2 teaspoonfuls on top. With a knife, cut through top layer only to swirl strawberry sauce. Bake at 300 degrees F for 45-50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. Thin chilled strawberry sauce with water if desired; serve with cheesecake. Store in the refrigerator.

Spinach Cheese Tortellini

Ingredients

1 (19 ounce) package frozen cheese tortellini
1/2 pound sliced fresh mushrooms
1/2 cup butter
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 large tomato, diced
1 (8 ounce) package cream cheese, cubed
3/4 cup milk
3 tablespoons grated Parmesan cheese
1 teaspoon garlic salt
1 teaspoon Italian seasoning
1/2 teaspoon pepper

Directions

Cook tortellini according to package directions. Meanwhile, in a large skillet, saute mushrooms in butter until tender. Add the spinach and tomato; cook and stir for 3 minutes. Stir in the remaining ingredients.

Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 15 minutes or until cheese is melted, stirring occasionally. Drain tortellini; add to skillet. Cook 2-3 minutes or until bubbly.

Pumpkin Cheesecake I

Ingredients

2 (8 ounce) packages cream cheese
3/4 cup white sugar
1 (15 ounce) can pumpkin puree
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
2 eggs
1/4 teaspoon salt
2 prepared 8 inch pastry shells

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the cream cheese and the sugar, add the pumpkin and the spices. Beat in eggs one at a time. Add salt. Beat until creamy. Pour the batter evenly into the two crusts.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until the knife inserted in the center comes out clean. Let cool then top with whipped topping, if desired.

Garden Veggie Cheese Soup

Ingredients

1/2 cup butter
1/4 cup diced celery
1 teaspoon onion powder
7 cups chicken broth
4 cups chopped cauliflower
1/2 cup chopped carrots
1/2 cup fresh green beans, cut
into 1 inch pieces
1 pound processed cheese,
cubed
1/2 cup cooking sherry
2 cups milk
1 tablespoon garlic powder
1 teaspoon salt
2 pinches ground nutmeg
2/3 cup cornstarch
1 cup water

Directions

In a large pot over medium heat, melt butter. Stir in celery and onion powder and cook 5 minutes. Pour in chicken broth and stir in cauliflower, carrots and green beans. Simmer until tender, about 10 to 15 minutes.

Stir in cheese until melted. Stir in sherry, milk, garlic powder, salt, and nutmeg. Combine cornstarch and water in a bowl until cornstarch is dissolved. Stir into soup. Cook, stirring, until thickened and heated through.

Chili-Cheese Spoon Bread

Ingredients

1/2 cup egg substitute
1 egg
1 (8.75 ounce) can whole kernel corn, drained
1 (8 ounce) can cream-style corn
1 cup reduced-fat sour cream
1 cup shredded reduced-fat Cheddar cheese
1 cup shredded reduced-fat Mexican cheese blend or part-skim mozzarella cheese
1 (4 ounce) can chopped green chilies, drained
1/2 cup cornmeal
2 tablespoons butter or stick margarine, melted
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/8 teaspoon cayenne pepper

Directions

In a large bowl, beat egg substitute and egg. Add the remaining ingredients; mix well. Pour into a 9-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Serve warm.

Bleu Cheese Coleslaw

Ingredients

1 (16 ounce) package shredded coleslaw mix
1/4 cup finely chopped sweet onion
1/2 cup cider vinegar
3 tablespoons white sugar
1 teaspoon salt
1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup crumbled blue cheese
salt and pepper to taste

Directions

Toss together the coleslaw mix and onion in a bowl. In a saucepan, mix the vinegar, sugar, and 1 teaspoon salt. Bring to a boil. When sugar has dissolved, pour over the slaw mix and onion. Toss to coat, and let stand 15 minutes.

Drain the slaw mix in a colander, and return to the bowl. Toss with mayonnaise, sour cream, and blue cheese. Season with salt and pepper. Cover and chill at least 1 hour in the refrigerator before serving.

Homemade Fresh Cheese

Ingredients

1 gallon whole milk
1/4 cup white or cider vinegar
1 pinch salt

Directions

Pour the milk into a large pot, and heat until the temperature reaches 195 degrees F (90 degrees C), or almost boiling. Stir constantly to prevent scorching on the bottom of the pot. When the milk reaches the temperature, remove from the heat, and stir in the vinegar. Let stand for 10 minutes.

Line a strainer with cheesecloth, and set over the sink or a large pot or bowl. The milk should separate into a white solid part, and a yellowish liquid (whey). Stir the salt into the milk, then pour through the cloth-lined strainer. Let the curds continue to drain in the strainer for 1 hour. Discard the whey.

After the cheese has finished draining, pat into a ball, and remove from the cheese cloth. Wrap in plastic and store in the refrigerator until ready to use. Fresh cheese will usually last about a week.

Pineapple Cheesecake Squares

Ingredients

2 cups all-purpose flour
1/2 cup confectioners' sugar
1/2 cup sliced almonds
2/3 cup butter

2 (8 ounce) packages cream
cheese
1/2 cup white sugar
2 eggs
2/3 cup unsweetened pineapple
juice

1/4 cup all-purpose flour
1/4 cup white sugar
1 (20 ounce) can crushed
pineapple, drained with juice
reserved
1/2 cup heavy cream, whipped

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine 2 cups flour, confectioners' sugar, and almonds. Cut in butter until mixture resembles coarse crumbs. Press into the bottom of a 9x13 inch pan. Bake in preheated oven for 15 to 20 minutes.

While the crust is baking, prepare the cream cheese layer. In a large bowl, beat the cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in 2/3 cup unsweetened pineapple juice. Pour over hot crust and bake for about 20 minutes more in preheated oven. Allow to cool completely.

Make the topping: In a saucepan, combine 1/4 cup flour, 1/4 cup sugar and 1 cup reserved pineapple juice. Bring to a boil and stir for 1 minute. Remove from heat and stir in crushed pineapple. Cool completely. When cool, fold in whipped cream. Spread topping over cream cheese layer. Refrigerate 4 hours before serving.

Cream Cheese Won Tons

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (6.5 ounce) can minced clams
2 green onions, chopped
2 (8 ounce) cans water chestnuts, drained
1 teaspoon paprika
1 teaspoon ground black pepper
1 (14 ounce) package small won ton wrappers
3 cups vegetable oil for frying

Directions

In a medium-sized mixing bowl, combine cream cheese, clams, green onions, water chestnuts, paprika and ground black pepper. Place about 1 teaspoon of filling into the won ton skin and seal corner to corner forming a triangle.

In a large skillet, heat oil to a high temperature. Fry the won tons until they are browned on both sides. Drain on paper towels and serve hot.

Lite Cheesecake

Ingredients

1 (16 ounce) package cottage cheese
2 egg yolks, beaten
3/4 cup milk
1/2 cup white sugar
1 pinch salt
2 (.25 ounce) envelopes unflavored gelatin
1/2 cup boiling water
1/8 cup lemon juice
2 egg whites
1 (9 inch) prepared graham cracker crust

Directions

Force cottage cheese through a sieve, or pulse until creamy in a food processor or blender; set aside

In a medium saucepan, combine egg yolks, milk, sugar and salt. Cook over medium heat, stirring constantly, until mixture is thickened; remove from heat. In a small bowl, dissolve gelatin in water. Stir into the custard mixture. Stir in creamed cottage cheese and lemon juice.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold whites into cheese mixture. Pour filling into graham cracker crust. Chill for several hours in the refrigerator before serving.

Pumpkin Layer Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1/2 cup pumpkin puree
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine cream cheese, sugar and vanilla. With an electric mixer, beat on medium speed until smooth. Blend in eggs. Reserve 1 cup of cream cheese mixture and set aside. Pour remaining mixture into pie crust.

Into the reserved cream cheese mixture, stir pumpkin puree, cinnamon, cloves and nutmeg. Pour over the top of the plain filling in the crust.

Bake in the preheated oven for 35 to 40 minutes, or until center of pie is almost set. Allow to cool, then refrigerate 4 hours or overnight.

Basic Cheese Polenta

Ingredients

1 cup cornmeal
1 cup cold water
1 teaspoon salt
3 cups boiling water
1 cup grated Parmesan cheese

Directions

In a mixing bowl combine cornmeal, cold water and salt. Grease a loaf pan.

Bring the remaining 3 cups of water to a rolling boil and stir in the cornmeal mixture. Bring the mixture back to a boil while stirring constantly. Reduce heat to a simmer and stir in the cheese.

Let the mixture simmer for 20 to 30 minutes; stirring frequently. Allow the polenta to simmer until it becomes very thick. Spread the mixture into the loaf pan and refrigerate at least 4 hours before serving.

Smoked Salmon Cheesecake

Ingredients

2 tablespoons grated Parmesan cheese
2 tablespoons fine dry bread crumbs
3 tablespoons butter
1 cup chopped onion
1 cup chopped green bell pepper
28 ounces cream cheese, softened
4 egg
1/3 cup heavy cream
1/2 pound smoked salmon, chopped
1/2 cup shredded Swiss cheese
3 tablespoons grated Parmesan cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly butter an 8 inch springform pan. Mix 2 tablespoons Parmesan cheese with the breadcrumbs. Sprinkle this mixture into the pan; turn and tap pan to coat inside of pan. Wrap a large piece of foil underneath and up the sides of the pan. Be careful not to tear any holes in the foil.

In a medium skillet or frying pan, melt butter over medium heat. Add onions and green peppers and saute until tender, about 5 minutes. Remove from heat and let cool slightly.

In a large bowl, beat together cream cheese, eggs and cream until well blended. Fold in onions, peppers, salmon, Swiss cheese, 3 tablespoons Parmesan cheese, salt and pepper. Pour into prepared pan.

Place the wrapped springform pan inside a large roasting pan. Place the pans in the oven and pour enough boiling water into the outside pan to come 2 inches up the side of the springform pan.

Bake until firm to the touch, about 1 hour and 40 minutes. Carefully remove both pans from the oven and turn off the heat. Lift springform pan out of the water and return it to the oven. Let stand in the cooling oven for 1 hour. Transfer to a wire rack and let cool completely.

Pumpkin Cheesecake

Ingredients

CRUST:

1 cup graham cracker crumbs
1 tablespoon sugar
4 tablespoons butter or margarine,
melted

FILLING:

2 (8 ounce) packages cream
cheese, softened
3/4 cup sugar
1 (16 ounce) can pumpkin
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 eggs

TOPPING:

2 cups sour cream
2 tablespoons sugar
1 teaspoon vanilla extract
12 pecan halves

Directions

Combine crust ingredients. Press into bottom of a 9-in. springform pan; chill.

For filling, beat cream cheese and sugar in a large mixing bowl until well blended. Beat in pumpkin, spices and salt. Add eggs, one at a time, beating well after each. Pour into crust. Bake at 350 degrees F for 50 minutes.

Meanwhile, for topping, combine sour cream, sugar and vanilla. Spread over filling; return to the oven for 5 minutes. Cool on rack; chill overnight. Garnish each slice with a pecan half.

Lemon Cheese Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1/3 cup vegetable oil
1 (8 ounce) package cream cheese, softened
1/3 cup sugar
1 teaspoon lemon extract

Directions

In a bowl, combine the dry cake mix, one egg and oil until crumbly. Set aside 1 cup for topping. Press the remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15 minutes.

In a small mixing bowl, beat cream cheese until smooth; add the sugar, extract and remaining egg. Spread over crust. Sprinkle with reserved crumb mixture. Bake for 25-30 minutes or until golden brown. Cool on a wire rack. Refrigerate leftovers.

Three Cheese Garlic Scalloped Potatoes

Ingredients

1 1/2 pounds Yukon Gold potatoes, thinly sliced
2 tablespoons butter, divided
1 pint heavy cream
2 cloves garlic, thinly sliced
salt and pepper to taste
2 cups shredded Cheddar cheese
4 slices provolone cheese
1/2 cup grated Parmesan or Romano cheese

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 1 1/2 quart or larger casserole dish with butter or nonstick spray.

Layer half of the potato slices in the bottom of the casserole dish. Dot with half of the butter cut or pinched into small pieces. Arrange half of the garlic slices over the potatoes, then pour half of the heavy cream over. Sprinkle one cup of Cheddar cheese over the layer, and season with salt and pepper. Repeat layering of potatoes, garlic, cream and Cheddar cheese, then top with the slices of provolone cheese. Season again with salt and pepper.

Bake for 1/2 hour in the preheated oven, then sprinkle the Parmesan or Romano cheese over the top. This will create a semi-hard cheese crust. Continue baking uncovered for another 30 minutes, or until potatoes are tender when tested with a fork.

Double Cheese Crab Dip

Ingredients

1 cup Pace® Picante Sauce OR
Pace® Thick & Chunky Salsa
1 teaspoon chili powder
1 (8 ounce) package cream
cheese, softened
1 (8 ounce) can refrigerated
pasteurized crabmeat
1 cup shredded Cheddar cheese
1/4 cup sliced pitted ripe olives
Pita triangles, tortilla chips or fresh
vegetables

Directions

Heat the oven to 350 degrees F.

Stir the picante sauce and chili powder in a small bowl. Spread the cream cheese in the bottom of a 9-inch pie plate. Top with the picante sauce mixture, crabmeat, Cheddar cheese and olives.

Bake for 15 minutes or until the mixture is hot and bubbling. Top with additional picante sauce. Serve with the pita triangles, tortilla chips or fresh vegetables for dipping.

New York Cheesecake III

Ingredients

1 1/2 cups all-purpose flour
1/3 cup white sugar
1 egg, beaten
1/2 cup butter, softened
2 1/2 pounds cream cheese,
softened
1 3/4 cups white sugar
3 tablespoons all-purpose flour
5 eggs
2 egg yolks
1/4 cup heavy whipping cream

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly coat a 10 inch springform pan with spray oil. Note: You could use a 9x13 inch pan instead.

To make the crust: Combine 1 1/2 cups flour, 1/3 cup sugar, 1 egg and 1/2 cup butter or margarine. Spread to the edges of the pan. Prick all over with a fork, then bake 15 minutes at 400 degrees F (200 degrees C). Allow to cool.

Increase oven temperature to 475 degrees F (245 degrees C). In a large bowl, combine cream cheese, 1 3/4 cups sugar, 3 tablespoons flour, 5 eggs and the yolks and mix thoroughly. Add cream and mix only enough to blend.

Pour filling over crust and bake for 10 minutes at 475 degrees F (245 degrees C). Reduce temperature to 200 degrees F (95 degrees C) and continue to bake for one hour. Turn oven off, but leave cake in for another hour. Don't worry if it looks a little jiggly in the center.

Chill overnight. This is imperative! If desired, top with your favorite fruit or serve plain.

Pumpkin Spice Cake with Cinnamon Cream

Ingredients

1 (15 ounce) can canned pumpkin puree
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 (18.25 ounce) package yellow cake mix with pudding
1/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract

1/2 cup butter, softened
4 (3 ounce) packages cream cheese, softened
2 cups confectioners' sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Whisk together the pumpkin, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, mix together the cake mix and oil. Beat in the eggs, then fold in the pumpkin mixture. Stir in the vanilla.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make cream cheese frosting: Cream together the butter and cream cheese until light and fluffy. Beat in the confectioners' sugar, mixing until smooth. Stir in the cinnamon and vanilla. Spread frosting over cooled cake.

Zippy Cheese Bites

Ingredients

5 eggs
3 cups shredded Monterey Jack cheese
3 cups shredded Cheddar cheese
3/4 cup picante sauce
Assorted crackers

Directions

In a bowl, beat eggs; add cheese. Pour half into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon the picante sauce over top. Top with remaining egg mixture. Bake, uncovered, at 350 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean. Let stand for 15 minutes. Cut into 1-in. squares. Serve warm on crackers. Refrigerate any leftovers.

Tuna and Goat Cheese Stuffed Tomatoes

Ingredients

6 large tomatoes
salt and pepper, to taste
4 ounces crumbled goat cheese
8 ounces mascarpone cheese,
room temperature
1 (12 ounce) can albacore tuna in
water, drained and flaked
1/2 cup finely chopped red onion
1/2 cup finely chopped cucumber
1/2 cup finely chopped
mushrooms
1/2 cup finely chopped red bell
pepper
1/2 cup finely chopped celery
1 teaspoon minced garlic
1 tablespoon toasted sesame
seeds
2 teaspoons sunflower seeds
2 tablespoons shredded
Parmesan cheese
1 teaspoon garlic salt, or to taste
1 teaspoon onion powder, or to
taste
salt and pepper, to taste
1 tablespoon dried parsley flakes,
for garnish (optional)
1 teaspoon Worcestershire sauce
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a thin slice off the top of each tomato, and gently scoop out pulp and seeds, leaving a 1/2 inch wall. Finely dice 1/2 cup of the pulp and set aside. Season the inside of each hollowed tomato with pinches of salt and pepper.

Mix reserved diced tomato pulp, goat cheese, mascarpone cheese, tuna, red onion, cucumber, mushrooms, red pepper, celery, garlic, and sesame seeds in a large bowl.

Scoop mixture into tomato shells up to the top of each tomato. Place on a foil-lined baking sheet.

Sprinkle each tomato with sunflower seeds, Parmesan cheese, garlic salt, onion powder, salt, and pepper. If desired, sprinkle each tomato with parsley flakes and Worcestershire sauce.

Bake in the preheated oven for 25 minutes, then broil right before serving until tops are lightly browned, about 1 to 2 minutes.

Campbell's Baked Macaroni and Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 (10.75 ounce) can milk
1/8 teaspoon ground black
pepper
2 cups hot cooked corkscrew-
shaped pasta or shell-shaped
pasta
1 tablespoon dry bread crumbs
2 teaspoons butter or margarine

Directions

Mix soup, milk, black pepper and pasta in 1-qt. baking dish.

Mix bread crumbs and butter and sprinkle over pasta mixture.

Bake at 400 degrees F. for 20 min. or until hot.

Jagic (Assyrian Cheese Spread)

Ingredients

1 cup butter, room temperature
1 (24 ounce) carton cottage cheese
3 green onions, minced
3 stalks celery, minced
1 jalapeno pepper, seeded and minced, or to taste
1 tablespoon chopped fresh dill
1/4 cup chopped fresh cilantro
salt to taste

Directions

Beat the butter and cottage cheese together in a bowl with a whisk or fork until smooth. Stir in the green onions, celery, jalapeno, dill, and cilantro. Season with salt.

Old-Fashioned Macaroni, Tomato, and Cheese

Ingredients

3 cups elbow macaroni
3 tablespoons butter, melted
2 cups shredded sharp Cheddar cheese
1 (14.5 ounce) can petite diced tomatoes in juice
3 large eggs
2 1/2 cups milk
1 (4 ounce) package cream cheese, softened
1/3 cup grated Parmesan cheese
1 teaspoon brown mustard
2 dashes hot sauce (such as Tabasco®)
1/2 cup chopped fresh parsley
1/4 teaspoon ground nutmeg
1 tablespoon ground black pepper
1 teaspoon salt
1/4 teaspoon paprika, or to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare an 8 quart baking dish with cooking spray.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Pour into the prepared baking dish and add the butter, Cheddar cheese, and diced tomatoes; stir.

Combine the eggs, milk, cream cheese, Parmesan cheese, brown mustard, hot sauce, parsley, nutmeg, pepper, and salt in a food processor; pulse until smooth; pour over the macaroni. Sprinkle paprika over everything.

Bake in the preheated oven until the middle is set, 45 to 50 minutes.

Spinach and Cheese Pie

Ingredients

2 pounds spinach, washed and chopped
1 onion, chopped
1/2 pound fresh mushrooms, sliced
3 tablespoons vegetable oil
2 cups ricotta cheese
2 tablespoons dried basil
2 eggs
1 cup feta cheese
3/4 cup butter, melted
1 (16 ounce) package phyllo dough

Directions

Steam the spinach until just wilted.

In a medium skillet heat the oil until hot and saute the onions and mushrooms. Stir together with the spinach.

In a medium bowl, beat the eggs well. Stir in the ricotta, feta, and basil.

Butter a deep dish pie pan. Place a sheet of phyllo on the bottom of the pan, and brush melted butter over the sheet. Repeat until there are 5 or 6 sheets in the pan. Spread the ricotta mixture over the phyllo. Layer 5 or 6 more sheets of filo brushed with butter on top of the cheese. Spread spinach mixture over the phyllo. Top the pie with 5 or 6 more sheets of phyllo brushed with butter. Trim dough to the edge of the pie dish.

Bake at 375 degrees F (175 degrees C) for about 1 hour, or until pie is golden brown.

Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese
1 (8 ounce) can crushed pineapple, drained
1 tablespoon diced onion
1 tablespoon chopped green bell pepper
1/4 tablespoon seasoning salt
1 cup chopped pecans

Directions

Mix together the cream cheese, pineapple, onion, bell pepper and seasoning salt.

Form into a ball and roll in chopped pecans. Chill and serve with butter crackers.

Canada Day Nanaimo Bar Cheesecake

Ingredients

2 1/2 cups crushed chocolate
cream-filled sandwich cookies
(such as OREO® Cookies)
1/2 cup butter, melted
1/4 cup chopped pecans
1/2 cup flaked coconut
4 (8 ounce) packages cream
cheese, softened
1 cup white sugar
1/4 cup custard powder (such as
Bird's® Custard Powder)
4 eggs
6 (1 ounce) squares semisweet
chocolate
1/2 cup heavy cream

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir together the cookie crumbs, melted butter, pecans, and coconut in a bowl until the mixture is well combined. Press into the bottom of a 9x13-inch baking dish, and refrigerate while making filling.

Beat cream cheese, sugar, and custard powder in a large bowl with an electric mixer until light and fluffy, and beat in eggs, 1 at a time, beating each until fully incorporated before adding the next. Layer the filling over the crust.

Bake in the preheated oven until the center is almost set, about 40 minutes. Refrigerate the cheesecake until fully cold, at least 3 hours.

Melt the semisweet chocolate in a saucepan over very low heat with the cream, and stir until the mixture is smooth and well blended. Pour the chocolate mixture over the cheesecake, spread with a spatula to cover the middle layer, and refrigerate until the topping is firm, 15 to 20 minutes. Serve cold. Store leftovers in refrigerator.

Irish Cream Chocolate Cheesecake

Ingredients

1 1/2 cups chocolate cookie crumbs
1/3 cup confectioners' sugar
1/3 cup unsweetened cocoa powder
1/4 cup butter

3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
1/4 cup unsweetened cocoa powder
3 tablespoons all-purpose flour
3 eggs
1/2 cup sour cream
1/4 cup Irish cream liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together the cookie crumbs, confectioners' sugar and 1/3 cup cocoa. Add melted butter and stir until well mixed. Pat into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes; set aside. Increase oven temperature to 450 degrees F (230 degrees C).

In a large bowl, combine cream cheese, white sugar, 1/4 cup cocoa and flour. Beat at medium speed until well blended and smooth. Add eggs one at a time, mixing well after each addition. Blend in the sour cream and Irish cream liqueur; mixing on low speed. Pour filling over baked crust.

Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce oven temperature to 250 degrees F (120 degrees C), and continue baking for 60 minutes.

With a knife, loosen cake from rim of pan. Let cool, then remove the rim of pan. Chill before serving. If your cake cracks, a helpful tip is to dampen a spatula and smooth the top, then sprinkle with some chocolate wafer crumbs.

Pimento (Red Pepper) Cheese-Bacon Burgers

Ingredients

1/3 cup Hellmann's® or Best Foods® Real Mayonnaise
1/4 teaspoon Kosher salt
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne powder
1/4 pound extra sharp white Cheddar cheese, coarsely grated
1/4 pound extra sharp yellow Cheddar cheese, coarsely grated
1/3 cup drained and finely chopped roasted red peppers or piquillo
1 1/2 pounds lean ground beef, shaped into burgers
4 hamburger buns
8 thick slices double smoked bacon, crisp-cooked

Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise, salt, pepper and cayenne in large bowl with fork. Stir in cheese and roasted peppers. Cover and refrigerate at least 30 minutes.

Meanwhile, shape ground beef into 4 patties. Season, if desired, with salt and black pepper; set aside.

Grill or pan fry burgers, turning once, 8 minutes or until desired doneness. During last 30 seconds of cooking, evenly top each burger with cheese mixture, then cook covered until cheese melts slightly. Arrange burgers on buns, then evenly top with bacon.

Figs with Goat Cheese, Pecans and Bacon

Ingredients

6 figs, halved
6 ounces goat cheese
1/2 cup toasted, chopped pecans
3 slices bacon, cut in half

Directions

Preheat the broiler.

Stuff fig halves with goat cheese. Press pecans into the cheese. Wrap each stuffed fig half with half a slice of bacon, securing with toothpicks.

Arrange on a medium baking sheet. Broil 5 minutes, or until bacon is evenly brown and crisp and goat cheese is bubbly and lightly browned.

Cheese Dip I

Ingredients

2 (8 ounce) packages cream
cheese, softened
2 (5 ounce) containers sharp
processed cheese food
2 bunches green onions, finely
chopped, white parts only

Directions

In a medium bowl, mix together the cream cheese, sharp processed cheese food and green onions until well blended.

Cheeseburger Pancakes

Ingredients

- 1 pound ground beef
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/4 cup chopped green pepper
- 1 (10.75 ounce) can condensed tomato soup, undiluted
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon celery seed
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup shredded Cheddar cheese
- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 egg
- 1 cup milk

Directions

In a skillet, cook beef, onion, celery and green pepper until meat is no longer pink and vegetables are tender; drain. Stir in soup, Worcestershire sauce, celery seed, salt and pepper. Remove from the heat; cool slightly. Stir in cheese.

In a bowl, combine the flour and baking powder. Combine the egg and milk; stir into dry ingredients just until moistened. Add beef mixture; mix well. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle. Cook for 4-6 minutes on each side or until golden brown.

Brazilian Cheese Puffs (Pao de Queijo)

Ingredients

1/4 cup canola oil
1/4 cup water
1 teaspoon salt
1 cup tapioca starch
1 egg
1/3 cup plain yogurt
1/2 cup grated Parmesan cheese
1/2 cup grated mozzarella cheese

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Combine the canola oil, water, and salt in a saucepan and bring to a boil. Place the tapioca starch in a metal bowl; pour the oil and water mixture over the tapioca; mix thoroughly. Beat in the egg. Stir in the yogurt, Parmesan cheese, and mozzarella cheese. Pour the mixture into mini-muffin tins.

Place on middle rack of the preheated oven. Reduce heat to 350 degrees F (175 degrees C). Bake until slightly golden, 25 to 30 minutes.

Holiday Pumpkin Cake with Rum-Cream Cheese

Ingredients

Cake:

2 cups self-rising flour
3 teaspoons pumpkin pie spice
1 1/2 cups white sugar
1/2 cup light brown sugar, packed
1/2 cup vegetable oil
1/4 cup melted butter
1/2 cup unsweetened applesauce
1 1/2 teaspoons vanilla extract
3 cups unsweetened canned pumpkin puree
4 eggs, lightly beaten

Glaze:

1 (4 ounce) package cream cheese, softened
1 tablespoon butter, softened
2 cups confectioners' sugar
1 teaspoon rum extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt cake pan.

Sift the flour and pumpkin pie spice together into a bowl. In another mixing bowl, beat the white and brown sugar, vegetable oil, butter, applesauce, vanilla, pumpkin, and eggs together until smooth. Gradually beat the flour mixture into the pumpkin mixture, 1/2 cup at a time, until completely smooth and well blended. Pour the batter into the prepared Bundt pan.

Bake in preheated oven until a wooden skewer inserted into the cake comes out clean. If not done, place a sheet of aluminum foil over the top of the pan, and bake 10 minutes more. Cool the cake in the pan 30 minutes before inverting onto a serving plate. Cool completely before glazing.

To make the glaze, mix the cream cheese with the butter, confectioners' sugar, rum extract, and milk in a bowl. Heat in a microwave oven for 15 seconds. Drizzle spoonfuls over the cooled cake. Refrigerate until ready to serve.

Cheeseball II

Ingredients

1 (8 ounce) package cream cheese
8 ounces shredded Cheddar cheese
1 (8 ounce) package shredded Monterey Jack cheese
1 teaspoon monosodium glutamate (MSG)
1 teaspoon Worcestershire sauce
1 (6 ounce) package sliced ham, chopped
6 ounces thin-sliced beef luncheon meat

Directions

Combine the cream cheese, Cheddar cheese, Jack cheese, monosodium glutamate, Worcestershire sauce, ham and beef. Mix together well and form into ball. Refrigerate until chilled.

Grandma Covington's Cheese Apple Pie Crust

Ingredients

3/4 cup sifted all-purpose flour
1/4 cup cornmeal
1/2 teaspoon salt
1/2 cup shredded Cheddar
cheese
1/3 cup shortening
2 1/2 tablespoons cold water

Directions

In a medium bowl sift flour, cornmeal and salt together, stir in cheese. Cut in shortening until mixture forms coarse crumbs.

Add the water one tablespoon at a time; mix until dough just holds together. Form into a ball.

Roll out dough to 1/8 of an inch on a lightly floured board; place in a 9 inch pie dish. Use as directed in pie recipe.

Southern Macaroni and Cheese

Ingredients

1 (16 ounce) package uncooked elbow macaroni
3 (8 ounce) containers cottage cheese
1 (16 ounce) container sour cream
3 eggs
2 cups shredded sharp Cheddar cheese
1/4 teaspoon cayenne pepper
1 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine cooked pasta, cottage cheese, sour cream, eggs, Cheddar cheese and cayenne pepper. Mix well and transfer to prepared dish. Sprinkle with paprika.

Cover loosely with aluminum foil and bake 40 minutes.

Tomato Cold Soup with Parmesan Cheese Ice

Ingredients

18 plum tomatoes, chopped
6 leaves fresh basil, julienned
2 cups extra-virgin olive oil, or as needed
1/2 cup freshly grated Parmesan cheese
1/4 cup cream
salt to taste
freshly ground black pepper to taste

Directions

Place the tomatoes and basil into a large pot or bowl. Use a stick blender, food processor, or blender to puree the tomatoes and basil together. Gradually blend in the oil to form a good emulsion. If pureeing the mixture in smaller batches, add a bit of oil to each one. Season with salt and ground black pepper, but remember, the Parmesan ice cream will be salty. Place the tomato preparation in the refrigerator while the ice cream is prepared.

Heat the cream in a small saucepan over medium heat. Stir in the Parmesan cheese, and continue to cook and stir until the cheese is melted, and the mixture is uniform. Season with a dash of freshly ground black pepper, and remove to a small bowl to cool. This will temper the mixture, so it will freeze more smoothly and evenly. When the cheese mixture has cooled a bit, place it in the freezer.

Take the tomato mixture from the refrigerator, and pass it through a chinois, food mill or strainer with medium holes to remove bits of peel and seeds. The result should be a creamy liquid, not a tomato juice.

Serve the cold soup in small bowls or large cups. Make little balls with the frozen cheese using a dessert spoon. Place a little ball of the Parmesan ice cream into each bowl just before serving.

Lemon Cheese Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1/3 cup vegetable oil
3 eggs
6 egg yolks
1 1/2 cups white sugar
1 cup butter
1/4 cup all-purpose flour
1 cup fresh lemon juice
4 tablespoons grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake layer pans.

Combine the cake mix, instant vanilla pudding, milk, vegetable oil and the 3 whole eggs. Mix until blended. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cakes test done. Set aside cakes to cool.

To Make Lemon Cheese Filling: In the top half of a double boiler combine the egg yolks, white sugar, butter or margarine, flour, grated lemon rind and lemon juice. Cook stirring constantly over medium heat until mixture is thick enough to spread. Let cool before spreading between cooled cake layers.

Sage Cream Cheese

Ingredients

1/2 cup fresh sage
1 clove garlic
2 (8 ounce) packages cream
cheese, softened
3 tablespoons frozen lemonade
concentrate, thawed

Directions

Combine the fresh sage and garlic in the container of a food processor. Pulse until finely chopped. In a small bowl, blend together the cream cheese and lemonade concentrate. Stir in the garlic and sage. Cover and refrigerate for at least one day before serving for best flavor.

Garlic and Basil Goat Cheese

Ingredients

1 gallon goat's milk
1/2 cup distilled white vinegar
2 tablespoons minced fresh basil
3 large cloves garlic, minced
salt to taste

Directions

Pour the goat's milk into a large pot. Cook over medium-high heat until small bubbles form, and the milk becomes foamy. Do not bring to a boil. Remove from the heat, and stir in the vinegar; let stand 10 minutes to curdle.

Line a colander with a double layer of cheesecloth. Pour the curdled milk into the cheesecloth to separate the curds from the whey. Gather up the sides of the cheesecloth, and gently squeeze as much remaining whey from the curds as you can. Place the cheese into a mixing bowl, and stir in basil and garlic. Season to taste with salt, then cover, and refrigerate until cold.

Corn Cheese Chowder

Ingredients

1/4 cup butter, melted
1/4 cup chopped onion
1/4 cup all-purpose flour
4 cups milk
2 (15 ounce) cans creamed corn
1 1/2 cups shredded American cheese
1 teaspoon salt
1/4 teaspoon white pepper

Directions

Using a saute pan over medium heat, saute onion in butter until tender.

Add flour and stir, it will form a paste like consistency.

Add milk and stir until thickened. Add corn, cheese and season with salt and pepper.

Heat through, until the cheese melts and then serve hot.

Shrimp Scampi Cheesecake Appetizer

Ingredients

1 tablespoon olive oil
1 onion
6 teaspoons minced garlic
1 pound fresh shrimp, peeled and deveined
12 shells puff pastry, baked
4 tablespoons butter or margarine
3 (8 ounce) packages cream cheese, softened
4 eggs
1/2 cup heavy cream
16 ounces smoked Gouda, grated
2 teaspoons salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-low heat, warm oil and saute onions and garlic until onions are translucent; set aside to cool. When cool, pour off liquid reserving garlic.

Cut shrimp into 1/2 inch pieces, reserving 12 uncut for garnish. In a large skillet over medium-low heat, melt butter and add reserved garlic and all shrimp; cook shrimp for 2 to 4 minutes or until done.

Remove center circle and a small portion of inside of cooled puff pastry shells.

In a medium bowl, beat cream cheese until creamy; add one egg at a time and beat until well mixed. Add cream, Gouda, onions, shrimp and salt.

Spoon filling into puff pastry shells.

Bake in preheated oven for 20 to 25 minutes or until filling is browned on top. Garnish with whole shrimp and chopped chives; serve.

Pumpkin Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
2 cups pumpkin puree
14 ounces sweetened condensed milk
3 eggs
1 teaspoon pumpkin pie spice
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.

1-Dish Pepperoni Cheese Pizza Bake

Ingredients

Batter:

Mazola Pure® Cooking Spray

1 3/4 cups all-purpose flour

2 envelopes Fleischmann's®

RapidRise Yeast

2 teaspoons sugar

1/2 teaspoon salt

3/4 cup very warm water (120 degrees F to 130 degrees F)

2 tablespoons olive oil

Topping:

1/2 cup pizza sauce

2 ounces pepperoni slices

2 cups shredded mozzarella cheese

Directions

Mix batter ingredients in a pre-sprayed 9-1/2-inch deep dish pie plate. Spread pizza sauce evenly over batter.

Top dough with pepperoni slices. Firmly push pepperoni into batter. Sprinkle with cheese.

Bake by placing in a cold oven; set temperature to 350 degrees F. Bake for 30 minutes or until done.

Broccoli-Cheese Corn Bread

Ingredients

4 eggs
1/2 cup butter or margarine,
melted
3/4 teaspoon salt
1 (8.5 ounce) package corn
bread/muffin mix
1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
1 cup shredded Cheddar cheese
1 medium onion, chopped

Directions

In a bowl, combine eggs, butter and salt. Stir in corn bread mix just until blended. Stir in the remaining ingredients. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Slice and serve warm.

Cream Cheese Cookies III

Ingredients

1/3 cup butter
1/3 cup packed brown sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
8 ounces cream cheese
1/4 cup white sugar
1 egg
2 tablespoons milk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter and sugar. Add flour and nuts. Pat into a 9 x 9 pan. (Reserve some for top.) Bake for 12 minutes.

Cream together cream cheese, sugar and add remaining ingredients. Pour on top of crust. Sprinkle reserved crumbs over top. Bake for 20 minutes. Let cool.

Philly Cheese Steak

Ingredients

1 pound fresh steak (rib-eye, round, or sirloin)*
1 large yellow onion, sliced thin
3 tablespoons Kikkoman Teriyaki Marinade & Sauce
4 soft sandwich rolls
1 (8 fl oz) jar cheese spread

Directions

Add oil to a large non-stick skillet. Saute onions and 2 tablespoons of teriyaki sauce until the onions are soft. Add the sliced meat and cook until meat browns slightly, add remaining 1 tablespoon of teriyaki sauce and stir to combine. Place cheese on the meat and stir until melted, mixing meat, onions and cheese together. Scoop meat mixture onto sandwich rolls.

Hot Ham 'n' Cheese

Ingredients

1/4 cup butter or margarine,
softened
2 tablespoons horseradish
mustard
2 tablespoons finely chopped
onion
2 teaspoons poppy seeds
4 hamburger buns, split
8 slices fully cooked ham
4 slices Swiss cheese

Directions

In a bowl, combine the butter, mustard, onion and poppy seeds. Spread over cut sides of buns. Layer ham and cheese on bottom halves; replace tops. Wrap each sandwich in foil; place on a baking sheet.

Bake at 350 degrees for 25-30 minutes or until cheese is melted.

Rocky Road No-Bake Cheesecake

Ingredients

3 squares BAKER'S Semi-Sweet Chocolate, divided
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
1/3 cup sugar
1/4 cup milk
2 cups thawed COOL WHIP Whipped Topping
3/4 cup JET-PUFFED Miniature Marshmallows
1/3 cup chopped PLANTERS COCKTAIL Peanuts
1 (6 ounce) OREO Pie Crust

Directions

Microwave 1 of the chocolate squares in small microwaveable bowl on HIGH 1 minute; stir until chocolate is completely melted. Set aside.

Beat cream cheese, sugar and milk in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Gently stir in whipped topping, marshmallows and peanuts. Coarsely chop remaining 2 chocolate squares; stir into cream cheese mixture. Spoon into crust.

Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

Trini Mango Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 graham cracker crust, unbaked

1 1/4 cups mango nectar
1/3 cup white sugar
2 tablespoons cornstarch
2 cups ripe mangoes, peeled, pitted, and diced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix 3/4 cup of sugar into the cream cheese. Mix in the eggs one at a time, then stir in the vanilla. Pour this batter into the graham cracker crust, and smooth over the top.

Bake in preheated oven until the edges have puffed up but the middle still jiggles, about 30 minutes. Allow to cool for 30 minutes, then refrigerate until cold, about 3 hours.

While the cheesecake is baking, pour 1 cup of the mango nectar and 1/3 cup of sugar into a saucepan, and bring to a boil over medium-high heat, dissolving the sugar. Dissolve the cornstarch in the remaining 1/4 cup of nectar, and stir into the boiling saucepan until thickened and clear, about 30 seconds. Place diced mango into a heatproof bowl, and toss with the thickened sauce. Allow to cool to room temperature, then pour over the cheesecake. Serve cold.

Three-Cheese Pasta Shells

Ingredients

1 (16 ounce) jar salsa
1 (8 ounce) can no-salt-added tomato sauce
1/2 cup shredded carrots
1/2 cup shredded zucchini
1/2 cup sliced fresh mushrooms
1/4 cup chopped green onions
1 garlic clove, minced
1 teaspoon canola oil
1 (15 ounce) container reduced-fat ricotta cheese
1/4 cup grated Parmesan cheese
1/4 cup shredded part-skim mozzarella cheese
1/4 cup egg substitute
2 teaspoons dried basil
16 jumbo pasta shells, cooked and drained

Directions

In a bowl, combine the salsa and tomato sauce; spread half in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray.

In a skillet, saute the carrot, zucchini, mushrooms, onions and garlic in oil until crisp-tender. remove from the heat. stir in the cheeses, egg substitute and basil. Stuff into pasta shells; place in prepared baking dish. Top with the remaining salsa mixture. Cover and bake at 350 degrees F for 40-45 minutes or until heated through.

Mac and Cheese Veggie Bake

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Cheddar
Cheese Soup
1 1/2 cups milk
2 tablespoons Dijon-style mustard
1 1/2 cups frozen sugar snap peas
1 medium green or red pepper,
diced
3 cups elbow pasta, cooked and
drained
1/4 cup water
2 tablespoons butter, melted
4 cups Pepperidge Farm® Corn
Bread Stuffing

Directions

Stir the soup, milk, mustard, snap peas, pepper and pasta in a 3-quart shallow baking dish.

Stir the water and butter in a large bowl. Add the stuffing and mix lightly to coat. Sprinkle the stuffing over the pasta mixture.

Bake at 400 degrees F. for 30 minutes or until it's hot and bubbling.

Raspberry Cheesecake Stuffed French Toast

Ingredients

1 cup milk
2 tablespoons vanilla extract
1 cup white sugar
2 tablespoons cinnamon
4 eggs, beaten
1 cup raspberry puree
4 ounces cream cheese, softened
1 loaf French bread, cut into 1
inch slices
butter
confectioners' sugar for dusting
nutmeg, for topping

Directions

In a bowl, whisk milk, vanilla, sugar, and cinnamon into the beaten eggs until well blended. Set aside. In a separate bowl, cream together raspberry puree and cream cheese until smooth. Make 'sandwiches' by cutting each slice of bread in half and spreading raspberry-cheese mixture in the center, then top with the other half.

Melt butter over medium heat in a large skillet or griddle. Dip bread into egg mixture, coating thoroughly. Cook until well-browned on both sides, about 5 minutes. Dust with confectioners' sugar and nutmeg. Serve immediately.

Crab with Stilton Cheese

Ingredients

1/4 cup butter
1/2 pound fresh mushrooms,
thinly sliced
1/2 cup white wine
12 ounces cooked crabmeat
1/4 cup chopped green onions
1/4 pound seedless red grapes,
halved
4 ounces Stilton cheese, crumbled

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a saucepan over medium heat, add mushrooms and white wine. Cook stirring until mushrooms are slightly softened, and about 1/4 cup white wine remains. Remove the mushrooms, and set aside.

Arrange the crabmeat in the bottom of a small baking dish. Layer with the mushrooms, green onions, and grapes. Drizzle with the butter and wine mixture, and top with Stilton cheese.

Bake 10 to 12 minutes in the preheated oven, until the dish is heated through and bubbly.

Cheeseburger Vegetable Soup

Ingredients

1 pound lean ground beef
1/2 cup shredded carrots
1/2 cup chopped celery
1/2 cup chopped onion
3 cups chicken broth
2 cups cooked white rice
1 (15 ounce) can mixed vegetables, drained
1 pound processed cheese food (eg. Velveeta), cubed
1 (11 ounce) can condensed cream of Cheddar cheese soup
2 1/2 cups milk
8 ounces sour cream

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Simmer carrots, celery, onion, and broth for about 10 minutes or until soft.

Add rice, mixed vegetables, beef, Velveeta, cheese soup, and milk, and cook until cheese is melted. Do not boil. Add sour cream and chives just before serving.

Vegetable Cheese Soup II

Ingredients

1 (16 ounce) package frozen mixed vegetables
2 (10.75 ounce) cans condensed cream of chicken soup
2 1/2 cups water
1 tablespoon minced onion
1/4 tablespoon garlic powder
salt to taste
ground black pepper to taste
32 ounces processed cheese food, cubed

Directions

In a large microwave bowl, cook vegetables in microwave for 10 minutes on high. Stir and rotate midway.

On a large slow cooker, mix soup and water. Add onions, vegetables, and garlic, salt, and pepper to taste, and mix. Add cheese and mix. Simmer approximately 2 hours or until soup is creamy and cheese is melted.

Chicken Breast Stuffed with Spinach Blue Cheese

Ingredients

8 slices bacon
4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup crumbled blue cheese
2 tablespoons all-purpose flour
1/8 teaspoon ground black pepper
1/4 teaspoon salt
2 tablespoons olive oil

Directions

Cook bacon until crisp. I prefer to use an indoor grill. Bacon can also be cooked in a skillet over medium-high heat, or the microwave at about 1 minute per slice. Drain on paper towels, and set aside.

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the spinach and blue cheese. Crumble in the bacon, and stir to distribute.

Lay the chicken breast halves out on a clean surface, and distribute the spinach mixture evenly onto the centers of them. Fold the chicken over the filling, and secure with toothpicks. Stir together the flour, salt and pepper on a dinner plate. Roll the chicken in the flour to coat.

Heat the oil in a skillet over medium-high heat. Quickly brown each piece of chicken on top and bottom. Remove to a lightly greased baking dish, and cover with a lid or aluminum foil.

Bake for 30 minutes in the preheated oven, until chicken juices run clear, and filling is hot.

Swiss Cheese Soup

Ingredients

6 cups chicken stock
10 cloves garlic, crushed
4 tablespoons unsalted butter
4 tablespoons all-purpose flour
1/2 cup white wine
2 1/2 cups shredded Swiss
cheese

Directions

Place the stock in a large pot over high heat. Bring to a boil, stir in the garlic and reduce heat to low.

In separate skillet over medium heat, combine the butter and flour and stir well for a few minutes. Add the garlic and stock mixture along with the wine, stirring constantly. Bring to a boil to thicken.

Stir in the cheese and serve immediately. (Do NOT allow to boil once cheese has been added, and do not allow to sit long or the cheese will separate out.)

PHILLY Sugar Shack Maple Walnut Cheesecake

Ingredients

16 CHRISTIE Maple Leaf Cookies,
finely crushed
1/4 cup finely chopped walnuts
1/3 cup butter, melted
3 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
3/4 cup maple syrup, divided
3 eggs
2 tablespoons walnut pieces

Directions

Heat oven to 350 degrees F. Combine crushed cookies, finely chopped walnuts and butter; press firmly onto bottom of 9 inch springform pan.

Beat cream cheese and 1/2 cup of the maple syrup in large bowl with electric mixer on medium speed until well blended. Add eggs, one at a time, mixing just until blended after each addition. Pour over crust.

Bake 45 to 50 minutes or until centre is almost set. Cool completely. Refrigerate 4 hours or overnight. Drizzle with remaining 1/4 cup maple syrup just before serving. Sprinkle with walnut pieces. Store leftover cheesecake in refrigerator.

Special Cheese Manicotti

Ingredients

1 (8 ounce) package manicotti shells
2 1/2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
3 tablespoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground nutmeg
1 egg, lightly beaten
3/4 cup sour cream
1/3 cup prepared Italian salad dressing
1/2 cup shredded zucchini
1 (14 ounce) jar spaghetti sauce

Directions

Cook manicotti according to package directions; rinse in cold water and drain. In a large bowl, combine 2 cups mozzarella cheese, Parmesan cheese, parsley, salt, pepper and nutmeg. Stir in the egg, sour cream, salad dressing and zucchini.

Carefully stuff manicotti (see page 58); place in a greased 13-in. x 9-in. x 2-in. baking dish. Pour spaghetti sauce over top. bake, uncovered, at 350 degrees F for 35 minutes. Sprinkle with remaining mozzarella. Bake 5 minutes longer or until heated through.

OREO Mini PHILLY Cheesecakes

Ingredients

2 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1/2 cup sugar
2 eggs
12 OREO Cookies
3 (1 ounce) squares BAKER'S
Semi-Sweet Baking Chocolate
1 cup thawed COOL WHIP
Whipped Topping

Directions

Heat oven to 350 degrees F.

Beat cream cheese and sugar in large bowl with mixer until well blended. Add eggs, 1 at a time, beating on low speed after each just until blended.

Place 1 cookie in bottom of each of 12 paper-lined muffin cups. Fill with batter.

Bake 20 minutes or until centres are almost set. Cool. Refrigerate 3 hours. Melt chocolate as directed on package; drizzle over cheesecakes. Top with COOL WHIP.

Garlic Cheese Quick Bread

Ingredients

3 cups self-rising flour*
1 cup shredded sharp Cheddar cheese
1/4 cup sugar
1 teaspoon garlic powder
1 1/2 cups milk
1/4 cup vegetable oil
1 egg

Directions

In a large bowl, combine flour, cheese, sugar and garlic powder. In another bowl, whisk the milk, oil and egg. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-66 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Brunch Cream Cheese Muffins

Ingredients

1/2 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1/2 teaspoon lemon zest
1/8 teaspoon vanilla extract
2 eggs
3/4 cup milk
1/2 cup vegetable oil
2 cups all-purpose flour
1/3 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil bottoms only of medium muffin tins.

Mix together cream cheese, 1/4 cup white sugar, lemon peel, vanilla, and 1 egg with an electric mixer. Set filling aside.

In a large bowl, mix together flour, 1/3 cup white sugar, baking powder, and salt until well blended. Beat remaining egg, and stir in milk and oil; pour into flour mixture, and stir until moistened. Fill muffin cups about 1/2 full. Spoon 1 teaspoon filling onto batter. Top with batter to 3/4 full.

Bake 30 to 35 minutes. Don't brown these; muffins should be light in color. Roll while still hot in sifted confectioners' sugar.

Pineapple Cheesecake

Ingredients

1 cup finely crushed NILLA Wafers
3 tablespoons butter or margarine, melted
1/2 teaspoon ground cinnamon
1 envelope KNOX Unflavored Gelatine
1 (8 ounce) can crushed pineapple, drained, liquid reserved
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
3/4 cup sugar
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed

Directions

Mix wafer crumbs, butter and cinnamon; press firmly onto bottom of 9-inch springform pan. Set aside.

Sprinkle gelatine over reserved pineapple liquid in small saucepan. Let stand 1 minute. Cook on low heat 5 minutes until gelatine is completely dissolved, stirring occasionally. Beat cream cheese and sugar with electric mixer on medium speed until well blended. Gradually add gelatine mixture, mixing until blended. Refrigerate until slightly thickened.

Add pineapple and whipped topping to gelatine mixture; stir gently until well blended. Pour over crust. Refrigerate several hours or until firm. Store leftover cheesecake in refrigerator.

Garlic Cheese Bread

Ingredients

3 tablespoons mayonnaise
1 tablespoon grated Parmesan cheese
1 garlic clove, minced
1 dash paprika
2 tablespoons finely shredded Cheddar cheese
2 French bread rolls, halved lengthwise

Directions

In a small bowl, combine the mayonnaise, Parmesan cheese, garlic and paprika; stir in cheddar cheese. Place rolls cut side up on a baking sheet; broil 6 in. from the heat for 1 minute or until lightly browned. Spread with cheese mixture. Broil 1 minute longer or until bubbly and lightly browned.

Passover Cheesecake With Strawberry Sauce

Ingredients

2 cups soft coconut macaroon
cookie crumbs (Kosher for
Passover)
6 tablespoons margarine, melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup white sugar
4 eggs
2 tablespoons grated orange peel
1 (10 ounce) package frozen
strawberries in lite syrup, thawed,
drained, reserving 1/4 cup syrup
(Kosher for Passover)
2 teaspoons orange juice

Directions

Mix cookie crumbs and margarine. Press onto bottom and 1 inch up sides of lightly greased 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Beat cream cheese and sugar with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing well after each addition. Blend in peel; pour over crust.

Bake for 50 to 60 minutes or until center is almost set. Loosen cake from rim of pan; cool before removing rim of pan. Refrigerate. Place strawberries in blender or food processor container; cover. Blend until smooth. Strain. Stir in reserved syrup and juice. Serve with cheesecake.

Amish Custard Cottage Cheese Pie

Ingredients

1 (16 ounce) package small curd cottage cheese
1 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon fresh lemon juice
1 pinch salt
3 egg yolks
3 egg whites
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
2 (9 inch) pie shell

Directions

Place cottage cheese in strainer and let drain for about 1 hour or until most of liquid has been drained.

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine cottage cheese, sugar, flour, lemon juice, salt, egg yolks, evaporated milk, and regular milk. Mix well.

In a separate clean bowl, beat egg whites until firm. Fold into batter until smooth. Pour into pie crusts.

Bake for 15 minutes at 425 degrees F (220 degrees C), then reduce oven to 350 degrees F (175 degrees C) and bake for an additional 25 minutes or until knife inserted in center comes out clean.

Cool on racks, then refrigerate. Flavor improves if served a day after baking.

Grilled Cheese with Tomato

Ingredients

1 tablespoon butter or margarine,
softened
2 slices Italian bread
1/3 cup shredded mozzarella
cheese
2 slices tomato
1/4 teaspoon dried oregano
1/4 teaspoon dried basil

Directions

Spread butter on one side of each slice of bread. Place one slice, butter side down, in a skillet; top with half of the cheese. Layer with tomato and remaining cheese; sprinkle with oregano and basil. Top with remaining bread, butter side up. Cook over medium heat until golden brown on both sides.

Green Apple Salad with Toasted Almonds, Shaved

Ingredients

1 cup apple cider
1/4 cup apple cider vinegar,
divided
1 shallot, minced
1/4 cup extra virgin olive oil
1 tablespoon fresh tarragon, torn
3 packets Stevia Extract In The
Raw®
Sea salt to taste
Fresh cracked black pepper to
taste
2 firm Granny Smith apples, cored
and sliced thick
3 ribs celery, peeled and thinly
sliced
1/4 cup whole almonds, toasted
1 tablespoon chopped fresh
chives
2 ounces Manchego cheese
shaved slices (may substitute hard
Gouda or Parmigiano Reggiano)

Directions

In small saucepan combine apple cider and 2 tablespoons apple cider vinegar. Heat to boiling and continue boiling until liquid is reduced to a syrup. Set aside to cool.

Mix remaining vinegar with the shallots, olive oil, tarragon, Stevia Extract In The Raw, honey (optional), salt and pepper. Whisk vigorously to combine until stevia dissolves.

In medium bowl toss together apples, celery, almonds and chives. Blend in vinaigrette.

Assemble salad on small plates, stacking the apples mixture and cheese in alternating layers.

Drizzle with cider reduction to finish and enjoy.

Mocha Blanca Cheesecake

Ingredients

1 cup crushed vanilla wafers
2 tablespoons butter, melted
1 tablespoon white sugar
1 tablespoon unsweetened cocoa powder
1 tablespoon instant coffee powder
2 tablespoons coffee-flavored liqueur
4 (1 ounce) squares semisweet chocolate, grated
4 cups cream cheese, softened
1 cup white sugar
4 eggs
1 cup sour cream
2 tablespoons white sugar
1 teaspoon coffee flavored liqueur
1 teaspoon unsweetened cocoa powder

Directions

To Make Crust: Combine the crumbs, 2 tablespoons melted butter or margarine, 1 tablespoon sugar, and 1 tablespoon cocoa with a fork. Press into bottom of a 9 inch springform pan. Wrap the pan bottom in aluminum foil. Refrigerate while preparing the filling.

To Make Filling: Grate the semisweet chocolate, and put it into the top of a double boiler. Place over hot water. When almost melted, remove from heat and stir until completely melted. Chocolate can also be melted in a microwave, stirring frequently.

Combine the cream cheese and the sugar; mix with an electric mixer until well blended.

Dissolve the coffee powder in the coffee liqueur. Add the coffee mixture and the chocolate to the cream cheese mixture. Blend well.

Add the eggs one at a time, mixing until just blended after each egg.

Pour the filling into the crust, smoothing the top.

Place the pan in a large baking pan, pour boiling water into the baking pan until it comes 1/2 way up the sides of the spring form pan.

Bake in a preheated 350 degree F (175 degree C) oven for 1 hour.

Remove the pan from the oven, and remove the springform pan from the water bath. Discard the water.

To Make Topping: Stir together the sour cream, 2 tablespoons sugar, 1 teaspoon coffee liqueur and 1 teaspoon of cocoa. Spread over the top of the hot cheesecake. Put back in the oven for 5 minutes.

Refrigerate at least 4 hours, if possible overnight.

Gianduja Chocolate Cheesecake

Ingredients

4 sheets phyllo dough
1/2 cup butter, melted
8 ounces gianduja chocolate,
chopped
1 (1 ounce) square unsweetened
chocolate, chopped
2 pounds mascarpone cheese
3/4 cup white sugar
4 egg yolks
1/4 cup hazelnut liqueur
4 egg whites

Directions

Preheat oven to 300 degrees F (150 degrees C.) Butter a 9 inch springform pan. Lay one sheet of phyllo dough in the pan. Tuck it into the pan and let the edges overhang the rim. Brush with butter and layer a second sheet of phyllo. Butter this sheet. Continue until you have used all four sheets of phyllo. End with butter. Use as little butter as possible. Cover the phyllo-filled pan with a damp cloth.

In the top of a double boiler, heat gianduia chocolate and unsweetened chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the mascarpone cheese until smooth. When no lumps remain, begin to beat in the sugar a little at a time. Beat in the egg yolks one at a time incorporating each yolk completely before adding the next. Finally beat in the melted and cooled chocolates and the liqueur.

Beat the egg whites until they just get stiff. Do not over beat. Fold 1/3 of the egg whites into the cheese mixture, then quickly fold in the remaining whites until no streaks remain. Be careful not to deflate the whites as much as possible. Pour the filling into the phyllo-lined pan. Tuck the edges of the phyllo into the pan making a bit of a rim.

Bake in the preheated oven for 45 to 60 minutes, or until filling is set. It will still seem a little loose in the center. When the cake appears done, turn off the oven, prop open the oven door with a wooden spoon and let the cake remain in the oven for another hour. Then place the cake in the refrigerator until completely chilled.

Habanero and Goat Cheese Meat Loaf

Ingredients

- 1 pound ground sirloin
- 1 tomato, diced
- 4 mushrooms, diced
- 1 small green bell pepper, diced
- 1 small red bell pepper, diced
- 1 small orange bell pepper, diced
- 3 cloves garlic, minced
- 1 bunch green onions, diced
- 1/2 cup bread crumbs
- 1 egg
- 1 bunch cilantro, chopped
- 1/4 cup Worcestershire sauce
- 3 ounces goat cheese
- 1 habanero pepper, diced
- 1/4 cup bread crumbs
- 1/2 (8 ounce) package extra sharp Cheddar cheese, sliced
- 2 jalapeno peppers, sliced

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the sirloin, tomato, mushrooms, green bell pepper, red bell pepper, orange bell pepper, garlic, green onion, 1/2 cup bread crumbs, egg, cilantro, and Worcestershire sauce in a large mixing bowl; mix together with your hands until evenly incorporated. Shape the mixture into a cylinder about the size of a loaf pan. Create a center channel in the loaf; load the goat cheese and diced habanero pepper into the middle of the channel and roll it up, folding the cheese and pepper into the center of the loaf. Place the loaf into a loaf pan. Sprinkle 1/4 cup bread crumbs over the top of the loaf. Place the Cheddar cheese slices around the edges of the pan. Arrange the jalapeno pepper slices on the top of the loaf.

Bake the meat loaf in the preheated oven until cooked completely through and no longer pink, about 1 hour. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Allow to rest 7 to 10 minutes before slicing to serve.

Macaroni 'n' Cheese for Two

Ingredients

1/3 cup sour cream
1/3 cup milk
1 cup shredded sharp Cheddar cheese
3/4 cup elbow macaroni, cooked and drained
2 tablespoons chopped onion
Paprika

Directions

In a bowl, combine sour cream and milk. Stir in the cheese, macaroni and onion if desired. Transfer to a greased 2-1/2-cup baking dish; sprinkle with paprika. Cover and bake at 325 degrees F for 25 minutes or until heated through.

Chocolate Bliss Cheesecake

Ingredients

18 OREO Chocolate Sandwich Cookies, finely crushed
2 tablespoons butter or margarine, melted
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
3/4 cup sugar
1 teaspoon vanilla
8 (1 ounce) squares BAKER'S Semi-Sweet Baking Chocolate, melted, cooled slightly
3 eggs

Directions

Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix cookie crumbs and butter; press firmly onto bottom of pan.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 55 min. to 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in refrigerator.

Tex-Mex Macaroni and Cheese

Ingredients

1 pound lean ground beef
1 (1.25 ounce) package taco seasoning mix
1 (7.3 ounce) package white Cheddar macaroni and cheese mix

Directions

In a large skillet, brown beef and drain off excess fat. Add taco seasoning and water according to seasoning package directions and simmer for 10 minutes or until liquid is absorbed. Set aside.

Prepare macaroni and cheese according to package directions. Combine beef mixture and macaroni and cheese. Mix together and serve.

Broccoli Cheese Cornbread

Ingredients

4 eggs
1 (10 ounce) package chopped frozen broccoli, thawed and drained
1 cup cottage cheese
1 onion, chopped
1/2 cup butter, melted
1 (8.5 ounce) package self-rising cornmeal
1 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 11x7 inch baking pan.

In a large mixing bowl, combine cornmeal mix and salt. In a separate bowl, mix together eggs, cottage cheese, onion and butter. Stir the egg and cheese mixture into the flour mixture. Fold in the broccoli. Pour batter into prepared pan.

Bake in preheated oven for 30 minutes, or until a toothpick inserted into the center of the pan comes out clean.

Zucchini and Blue Cheese Side

Ingredients

2 tablespoons extra-virgin olive oil
2 zucchini, halved lengthwise and sliced
1 clove garlic, minced
1 (14.5 ounce) can fire roasted chopped tomatoes (such as Hunts®)
1/4 cup crumbled blue cheese

Directions

Heat the olive oil in a large skillet over medium-high heat. Place the zucchini and garlic in the skillet, cover. Cook until zucchini is just tender, about 5 minutes. Stir in tomatoes; heat until warmed through. Remove from heat; sprinkle immediately with blue cheese. Cover, and allow cheese to soften before serving.

Cheeseburger Noodle Casserole

Ingredients

1 pound ground beef
8 ounces spaghetti
1 (14.5 ounce) can peeled and diced tomatoes
1 packet dry onion soup mix
1 cup sour cream
1/2 teaspoon dried basil
1/4 teaspoon garlic powder
salt and pepper to taste
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium high heat, saute the ground beef for 5 minutes, or until browned; drain excess fat.

Prepare the spaghetti according to package directions; drain water.

In a 2 quart casserole, combine the browned beef, cooked spaghetti, tomatoes, onion soup mix, sour cream, basil, garlic powder and salt and pepper to taste. Mix together well.

Cover dish and bake in preheated oven for 15 minutes. Top with the cheese and bake, uncovered, for 15 more minutes.

Five Spice Turkey Cheeseburgers

Ingredients

- 1/2 cup dry bread crumbs
- 1 egg white
- 1 tablespoon diced white onion
- 1 tablespoon soy sauce
- 1 teaspoon minced fresh ginger root
- 1/2 teaspoon Chinese five-spice powder
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground black pepper
- 1 pound ground turkey
- 4 slices Gouda cheese
- 4 onion rolls, halved
- 1/2 cup fresh spinach leaves (optional)
- 4 pineapple rings

Directions

Whisk together the bread crumbs, egg white, onion, soy sauce, minced ginger, five-spice powder, ground ginger, and pepper in a large bowl. Mix in turkey until just combined. Shape turkey mixture into four patties.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Cook on the preheated grill until the patties are no longer pink in the center, about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Place a slice of gouda cheese on each patty; continue grilling until cheese has melted, about 1 minute. While the turkey patties are cooking, place the pineapple rings on the grill until softened, 2 to 3 minutes per side.

Assemble the burgers by placing a turkey patty on half of an onion roll, then top with the grilled pineapple. Divide the spinach leaves evenly among the burgers, then top with the other half of the onion roll.

Allie's Delicious Macaroni and Cheese

Ingredients

1 (8 ounce) package elbow macaroni
5 tablespoons butter
5 tablespoons all-purpose flour
1 quart warm milk (110 degrees F/45 degrees C)
salt and pepper to taste
1 pinch cayenne pepper
1/4 pound cubed ham
5 ounces cubed Cheddar cheese
5 ounces mozzarella cheese, cubed
5 ounces Monterey Jack cheese, cubed
paprika to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In medium saucepan, melt butter and stir in flour to make a roux. Cook 1 to 2 minutes, stirring constantly, then whisk in warm milk a little at a time to make a white sauce. Bring to a boil, then reduce heat and simmer. Mix in salt, pepper, and cayenne, and stir frequently until sauce thickens.

Remove pan from heat and stir in cheddar, mozzarella, jack and ham. Combine pasta with sauce and stir well. Pour into baking dish. Use paprika to make a decorative pattern on top. Bake 45 to 60 minutes, or until top is the desired crispiness. Let rest 20 minutes before serving.

Fluffy Two Step Cheesecake II

Ingredients

11 ounces fat-free cream cheese,
softened
1 cup confectioners' sugar
1 (8 ounce) container fat free
frozen whipped topping, thawed
1 (9 inch) low fat graham cracker
pie crust

Directions

In a large bowl, beat cream cheese and confectioners' sugar until smooth. Gently fold in whipped topping. Spoon into crust. Refrigerate for 2 hours or until set.

Warm Jalapeno Cheese Dip

Ingredients

1 (12 ounce) can evaporated milk
2 tablespoons butter
3 tablespoons flour
1/2 teaspoon ground turmeric
8 ounces shredded pepper Jack cheese
1 cup prepared salsa
2 tablespoons fresh lemon juice
Salt and ground black pepper

Directions

Microwave milk in a 1-quart Pyrex measuring cup until steamy. Meanwhile, melt butter in a large saucepan over medium heat. Whisk in flour and turmeric until smooth, then whisk in milk until creamy and thick. Whisk in cheese. (Dip can be refrigerated in an airtight container up to 3 days.) When ready to serve, return cheese sauce to saucepan; stir in salsa and lemon juice, and slowly rewarm. Adjust seasonings, including salt and pepper to taste, and serve.

Aunt Phyllis' Magnificent Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup butter
1 tablespoon instant Cheddar cheese sauce mix
2 cups shredded Cheddar cheese
2 tablespoons thinly sliced green onion
1 tablespoon lemon juice
1 teaspoon dried parsley
1/2 cup chopped walnuts to taste

Directions

In a medium-sized mixing bowl, blend cream cheese and butter or margarine. Stir in cheese sprinkle, Cheddar cheese, green onion, lemon juice and parsley. Shape mixture into 2 large balls or logs, and roll them in the chopped walnuts. Refrigerate until ready to serve.

Mac 'n' Cheese Soup

Ingredients

1 (14 ounce) package deluxe
macaroni and cheese dinner mix
9 cups water, divided
1 cup fresh broccoli florets
2 tablespoons finely chopped
onion
1 (10.75 ounce) can condensed
cheddar cheese soup, undiluted
2 1/2 cups milk
1 cup chopped fully cooked ham

Directions

Set aside cheese sauce packet from macaroni and cheese mix. In a large saucepan, bring 8 cups water to a boil. Add macaroni; cook for 8-10 minutes or until tender.

Meanwhile, in another large saucepan, bring remaining water to a boil. Add broccoli and onion; cook for 3 minutes. Stir in soup, milk, ham and contents of cheese sauce packet; heat through. Drain macaroni; stir into soup.

Raspberry Kielbasa over Cheese Grits

Ingredients

- 1 1/2 cups milk
- 1/2 cup water
- 1 cup dry grits
- 1 cup shredded Cheddar cheese
- 2 tablespoons olive oil
- 1 (16 ounce) package kielbasa sausage, sliced into 1/2 inch pieces
- 1 cup sliced fresh mushrooms
- 1 cup diced onion
- 1 cup raspberry preserves

Directions

In a saucepan, combine the water and milk. Bring to boil, then stir in the grits, reduce the heat to low, and simmer until thick, about 10 minutes. Stir in the cheese, and remove from the heat.

Heat the olive oil in a large skillet over medium heat. Add the sausage, mushrooms and onion; cook and stir until browned. Stir in the preserves, and simmer until sausage and mushrooms are coated and sauce is smooth, about 5 minutes. Serve over cheese grits.

Strawberry Cream Cheese Clouds

Ingredients

2 (10 ounce) packages puff pastry shells
2 pounds fresh strawberries
1 tablespoon white sugar
2 (8 ounce) packages cream cheese
1/2 cup white sugar
1 tablespoon vanilla extract
2 cups heavy cream

Directions

Bake the frozen pastry shells as instructed on the box. Each box contains six pastry shells. Using two boxes, all twelve will fit on a large baking sheet. After they are done, remove top and hollow out the inside of pastries. Set tops aside to use later as garnish.

Slice strawberries lengthwise into medium-thin pieces. Sprinkle with 1 tablespoon sugar and set aside to chill in a medium bowl.

In a large bowl, beat together cream cheese, 1/2 cup sugar and vanilla until smooth. In a separate large mixing bowl, whip heavy cream until stiff peaks form (about 3 minutes). Fold whipped cream into cream cheese mixture. Set aside and chill.

Fill each pastry with cream cheese until it just reaches the top. Spoon strawberries over top. Use the pastry tops as a garnish with a dollop of the cream cheese mixture and a strawberry slice on top.

Three Cheese Manicotti II

Ingredients

1 (8 ounce) package manicotti shells
4 cups shredded mozzarella cheese, divided
2 cups ricotta cheese
1 cup grated Parmesan cheese, divided
1 tablespoon minced garlic
1 egg
2 tablespoons dried basil
2 (26 ounce) jars pasta sauce

Directions

Bring a large pot of lightly salted water to a boil. Add manicotti and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a bowl, mix 3 cups mozzarella cheese, ricotta cheese, 1/2 cup Parmesan cheese, garlic, egg, and basil. Stuff cooked manicotti with the mixture.

Spread about 2 cups pasta sauce over the bottom of the prepared baking dish. Arrange stuffed manicotti in the dish, and cover with remaining sauce. Sprinkle with remaining mozzarella cheese.

Bake 15 minutes in the preheated oven. Sprinkle with remaining Parmesan, and continue baking 10 minutes, until mozzarella is melted and bubbly.

Blue Cheese Dressing

Ingredients

1 cup mayonnaise
2 tablespoons minced onion
1 tablespoon minced garlic
1/4 cup chopped fresh parsley
1/2 cup sour cream
1 tablespoon lemon juice
1 tablespoon distilled white vinegar
1/4 cup blue cheese, crumbled
salt and pepper to taste

Directions

In a small mixing bowl, combine mayonnaise, onion, garlic, parsley, sour cream, lemon juice, vinegar, and blue cheese. Season with salt and pepper to taste. Cover, and refrigerate for at least one hour before serving.

Olive Cheese Nuggets

Ingredients

2 cups shredded Cheddar cheese
1 1/4 cups all-purpose flour
1/2 cup butter or margarine,
melted
1/2 teaspoon paprika
36 stuffed olives

Directions

In a small mixing bowl, beat cheese, flour, butter and paprika until blended. Pat olives dry; shape 1 teaspoon of cheese mixture around each. Place 2 in. apart on ungreased baking sheets. Bake at 400 degrees F for 12-15 minutes or until golden brown.

Ham and Cheese Biscuits

Ingredients

24 heat and serve pull-apart rolls
1 1/2 pounds shaved fully cooked ham
6 slices Swiss cheese, quartered
1/4 cup butter or margarine, melted
1 tablespoon prepared mustard
1/2 teaspoon Worcestershire sauce
1 tablespoon poppy seeds

Directions

Separate rolls. Evenly divide ham and cheese into 24 portions and place in the center of each roll. Place in a greased 13-in x 9-in. x 2-in. baking pan. Combine butter, mustard and Worcestershire sauce; mix well. Pour over rolls. Sprinkle with poppy seeds. Bake at 350 degrees F for 10-15 minutes.

Mom's Gourmet Grilled Cheese Sandwich

Ingredients

2 slices sourdough bread
1 tablespoon butter
1 tablespoon grated Parmesan cheese
1 slice American cheese
1 slice Cheddar cheese

Directions

Heat a skillet over medium heat. Butter one side of each slice of bread. Sprinkle Parmesan cheese onto the buttered sides. Place one slice buttered side down in the skillet, and place a slice of American cheese and a slice of Cheddar cheese on it. Top with the remaining slice of bread, butter side up. Fry until golden on each side.

Nutty Goat Cheese Bites

Ingredients

1 French baguette, cut into 1/2 inch slices
1 (8 ounce) tub spreadable goat cheese
1/2 cup finely chopped pecans
12 red seedless grapes, halved

Directions

Pour chopped nuts into a bowl, and set aside. Spread each bread slice with approximately 1 tablespoon goat cheese. Dip into the pecans to thoroughly coat the cheese. Arrange on a plate, and push a grape half into the top of the cheese on each slice.

Cheese Vegetable Soup II

Ingredients

2 cups chopped carrots
2 cups chopped celery
2 cups chopped onion
2 cups chicken broth
1 cup margarine, softened
10 tablespoons cornstarch
1 gallon milk
4 pounds processed cheese food,
cubed

Directions

Place the carrots, celery, onions and chicken broth in a large pot. Cook over medium high heat until tender, about 15 minutes. Mix the cornstarch with the butter until smooth and set aside.

In a separate pot heat the milk, but do not boil. Slowly add the cornstarch/butter mixture to the milk and stir together until smooth. Add this mixture to the vegetables and continue to cook over medium heat. Slowly add the cheese to the soup, stirring constantly, until cheese is melted. Serve hot or cold.

Creamy Pimento Cheese

Ingredients

1 (8 ounce) package cream cheese, softened
2 cups shredded extra-sharp Cheddar cheese
1/3 cup mayonnaise
1 pinch garlic powder
1 (4 ounce) jar diced pimentos, drained

Directions

Beat the cream cheese at medium speed with an electric mixer until creamy; add Cheddar cheese and continue beating until light and fluffy. Beat in mayonnaise and garlic powder; stir in pimento. Cover and chill for at least 1 hour.

Cheese and Nut Log

Ingredients

1 1/2 cups shredded Cheddar cheese
1 (8 ounce) package cream cheese, softened
2 green onions, finely chopped
1/4 small red bell pepper, diced
1 clove garlic, minced
2 teaspoons Worcestershire sauce
4 ounces blue cheese, crumbled
2 tablespoons milk
1/3 cup chopped pistachio nuts

Directions

In a small bowl, mix the Cheddar cheese and 1/2 the cream cheese with an electric mixer until well blended. Mix in the green onions, red bell peppers, garlic and Worcestershire sauce. Chill in the refrigerator 30 minutes.

In a small bowl, mix the blue cheese, milk and remaining cream cheese with the electric mixer until well blended.

Shape the chilled Cheddar cheese mixture into an 8 inch log. Spread the blue cheese mixture evenly over the top and sides of the log. Cover with pistachio nuts. Chill in the refrigerator 2 to 3 hours before serving.

Strawberry Cheesecake Martini

Ingredients

1 fluid ounce cranberry juice
1 fluid ounce vanilla flavored
vodka
1/2 fluid ounce grenadine syrup
1 strawberry

Directions

Pour the cranberry juice, vodka, and grenadine into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with a strawberry on the rim of the glass to serve.

Cheese Blintzes

Ingredients

1 (1 pound) loaf white bread
4 tablespoons white sugar
2 teaspoons ground cinnamon
2 (8 ounce) packages cream cheese, softened
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup butter, melted
1 pint sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a cookie sheet generously with non-stick cooking spray.

Trim crusts from bread and roll the slices flat.

In a small bowl combine sugar and cinnamon to make a mixture.

In a large mixing bowl, mix softened cream cheese, milk and vanilla until smooth. Spread this mixture onto each slice of flattened bread. Roll each bread slice up. Dip bread/cream cheese rolls in melted butter, roll the blintzes immediately in the sugar-cinnamon mixture. Cut rolls into 1 inch pieces. Arrange the blintzes on the prepared cookie sheet.

Bake for 10 minutes. Serve with sour cream.

Ham and Cheese Breakfast Quiche

Ingredients

2 (12 ounce) packages frozen hash brown potatoes
1/3 cup butter, melted
1 cup cooked diced ham
1 cup shredded Monterey Jack cheese
2 eggs
1/2 cup heavy whipping cream

Directions

Preheat oven to 425 degrees F (220 degrees C).

Squeeze any excess moisture from the potatoes and combine them with the melted butter or margarine in a small bowl. Press this mixture into the bottom and sides of an ungreased 10 inch pie pan.

Bake at 425 degrees F (220 degrees C) for 25 minutes.

Remove pan from oven and arrange the ham and cheese evenly over the potatoes. In a separate small bowl, beat together the eggs and the cream. Pour this over the ham and cheese.

Return pan to oven and bake for 425 degrees F (220 degrees C) for 30 minutes, or until the custard has completely set.

Caramel Apple Cheesecake

Ingredients

1 (21 ounce) can LUCKY LEAF®
Apple Pie Filling
1 (9 inch) graham cracker crust
2 (8 ounce) packages cream
cheese, softened
1/2 cup sugar
1/4 teaspoon vanilla extract
2 eggs
1/4 cup caramel topping
12 pecan halves
2 tablespoons chopped pecans

Directions

Preheat the oven to 350 degrees. Reserve 3/4 cup of apple filling; set aside. Spoon the remaining filling into the crust. Beat together the cream cheese, sugar, and vanilla until smooth. Add the eggs and mix well. Pour this over the LUCKY LEAF Pie Filling. Bake for 35 minutes, or until the center of the cake is set. Cool to room temperature.

Mix the reserved LUCKY LEAF Pie Filling and caramel topping in a small saucepan and heat for about 1 minute, or until spreadable. Spoon the apple-caramel mixture over the top of the cheesecake and spread evenly. Decorate the edge of the cake with pecan halves and sprinkle with chopped pecans. Refrigerate the cake until ready to serve.

Philly Cheesesteak Skillet Meal

Ingredients

2 cups uncooked elbow macaroni
1 pound lean ground beef
1 medium onion, chopped
2 green bell pepper, seeded and chopped
salt and pepper to taste
1 (8 ounce) package processed cheese food, cubed
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk, or as needed

Directions

Bring a pot of lightly salted water to a boil. Add the macaroni, and cook until tender, about 8 minutes. Drain.

Meanwhile, place the ground beef and onion into a large skillet, and cook, stirring to crumble, until meat is no longer pink, and onion is tender. Just before the beef is done, add the bell peppers, and cook until tender, but still green. Season with salt and pepper. Stir in the cheese food, condensed soup and milk to make a thick sauce.

Remove from the heat, and stir in the macaroni noodles. Serve and enjoy!

Tofu Cheesecake

Ingredients

2 (12 ounce) packages extra firm
tofu, drained and cubed
1 cup white sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 cup vegetable oil
2 tablespoons lemon juice
1 (9 inch) prepared graham
cracker crust

Directions

Preheat an oven to 350 degrees F (175 degrees C).

In a blender or food processor, combine tofu, sugar, vanilla, salt, vegetable oil, and lemon juice. Blend until smooth. Pour into the pie crust.

Bake in the preheated oven until slightly brown, 20 to 30 minutes. Remove from the oven to cool. Refrigerate until chilled.

Cheese Frenchy Sandwiches

Ingredients

1/4 cup mayonnaise
8 slices bread
8 slices processed American cheese
1 egg
1/2 cup milk
1/4 teaspoon salt
1 cup crushed saltine crackers
vegetable oil for frying

Directions

Spread mayonnaise on one side of each slice of bread. Top four slices with two cheese slices. Top with remaining bread, mayonnaise side down. Cut each sandwich into four triangles.

In a bowl, beat the egg, milk and salt. Dip sandwiches into egg mixture, then roll in cracker crumbs. Wrap in foil and freeze for up to 1 month.

In a skillet, heat 1 in. of oil to 375 degrees F. Fry a few frozen sandwiches at a time for 2 minutes on each side or until golden brown.

Blueberries n' Cheese Squares

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
1 (8 ounce) package cream cheese
1/4 cup milk
2 tablespoons confectioners' sugar
1 (21 ounce) can blueberry pie filling
1 cup heavy whipping cream
3 tablespoons white sugar
1 teaspoon vanilla extract

Directions

In a small bowl, stir together the graham cracker crumbs and butter. Set aside 1/2 cup for topping, and press the rest of the crumbs into the bottom of a 7x11 inch baking pan. Set aside to chill in the refrigerator.

In a small bowl, beat the cream cheese, sugar and milk until smooth. Spread evenly over the chilled crumb layer. Spread the pie filling over the cream cheese layer, and chill while preparing the whipped cream. In a chilled bowl, whip the heavy cream, sugar and vanilla until stiff, spread over the top of the blueberry layer. Sprinkle the top with the remaining graham cracker crumb mixture and keep chilled until serving time.

Chocolate Caramel Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup cocoa powder
1 cup sugar
3/4 cup melted butter

2 cups sugar
3/4 cup water
1 1/2 cups heavy cream
8 ounces bittersweet chocolate,
coarsely chopped
3/4 cup sour cream
3 (8 ounce) packages cream
cheese
4 eggs
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat a 10-inch springform pan with nonstick cooking spray.

Combine the graham cracker crumbs with the cocoa powder and 1 cup sugar. Toss with melted butter. Press into the bottom and 1 to 2-inches up the sides of the prepared springform pan.

Bring 2 cups sugar and the water to a boil in a large, heavy-bottomed pot. Reduce heat to medium-low, and continue to cook without stirring until the mixture has turned a deep, golden color, 30 to 45 minutes. Remove from the heat, and carefully pour in the heavy cream (the mixture will bubble vigorously). Return the caramel to the stove over low heat, and stir until completely liquefied. Stir in the chocolate until melted, then stir in the sour cream. Remove from heat and set aside.

Beat the cream cheese until fluffy in an electric mixer. Add caramel mixture, and blend well, scraping the sides of the bowl occasionally. Add eggs, one at a time, scraping the bowl after each addition. Add the vanilla with the last egg. Mix until well incorporated, then pour mixture into prepared pan.

Place pan into a hot water bath with the water coming half way up the sides of the springform pan. Bake in the center of the preheated oven until the center has set, about 1 hour 15 minutes. The cheesecake is done when the middle 3 or 4 inches are still a little wobbly. Chill completely before serving.

Appetizer Cheese Bake

Ingredients

1 egg, lightly beaten
1 cup mayonnaise
1/8 teaspoon ground black pepper
3 cups finely shredded Cheddar cheese
1 onion, finely chopped

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray a 1-quart baking dish with cooking spray.

In a bowl, mix the egg, mayonnaise, and pepper. Stir in the Cheddar cheese and onion, and transfer to the prepared dish.

Bake 25 minutes in the preheated oven, until golden brown.

Frozen Peanut Butter Cheesecake

Ingredients

1/3 cup butter
1 cup semisweet chocolate chips
2 1/2 cups crispy rice cereal

1 (8 ounce) package cream cheese, softened
2 (5 ounce) cans sweetened condensed milk
3/4 cup peanut butter
2 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup whipped cream
1/2 cup chocolate fudge sauce

Directions

In a heavy sauce pan over low heat, melt the butter and chocolate chips. Remove from heat and gently stir in rice cereal until coated. Press into the bottom and sides of a 9 inch pie plate. Chill 30 minutes.

In a large bowl, beat cream cheese until fluffy. Gradually beat in condensed milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped cream. Pour into prepared crust. Drizzle chocolate topping over pie and freeze for 4 hours or until firm. Keep in freezer until ready to serve, and return leftovers to the freezer as well

Cheese Soup II

Ingredients

5 cups cubed potatoes
2 cups carrots, sliced diagonally
2 cups chopped celery
1 cup chopped onion
2 1/2 cups water
1 tablespoon salt
1 (16 ounce) package frozen
chopped broccoli
6 cubes chicken bouillon
1/2 cup margarine
1 tablespoon ground mustard
1/2 teaspoon ground black
pepper
2 pounds processed cheese food
(eg. Velveeta), cubed
2 cups milk
1/2 cup all-purpose flour

Directions

In a 4 quart casserole dish combine cubed potatoes, carrots, celery, onion, water and salt. Microwave on high for 15 minutes or until vegetables are crisp tender.

Stir in broccoli, bouillon cubes, margarine, dry mustard, pepper, and processed cheese. Set aside.

In a small bowl combine the milk and flour and blend until smooth. Slowly add to cheese mixture, stirring until blended. Microwave on medium-high (70 percent) for 20 minutes, or until temperature reaches 160 degrees.

Cottage Cheese Salad

Ingredients

1 (16 ounce) container cottage cheese, drained
4 roma (plum) tomatoes, chopped
4 green onions, chopped
2 medium cucumbers, peeled and diced
salt and pepper to taste

Directions

In a medium bowl, stir together the cottage cheese, tomatoes, green onions, and cucumbers. Season with salt and pepper to taste. Chill until serving.

Chocolate Turtle Cheesecake I

Ingredients

2 cups vanilla wafer crumbs
2 tablespoons unsalted butter,
melted
1 (14 ounce) package individually
wrapped caramels
1 (5 ounce) can evaporated milk
1 cup chopped pecans
2 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together the cookie crumbs and melted butter. Press into the bottom of a 9 inch springform pan.

In a heavy saucepan over low heat, melt the caramels with the evaporated milk. Heat and stir frequently until smooth. Pour caramel sauce into crust, and top with pecans.

In a large bowl, combine cream cheese, sugar and vanilla; beat well until smooth. Add eggs one at a time, mixing well after each addition. Melt the chocolate, and blend into cream cheese mixture. Pour chocolate batter over pecans.

Bake in preheated oven for 40 to 50 minutes, or until filling is set. Loosen cake from the edges of pan, but do not remove rim until cooled to prevent the top from cracking. Chill in refrigerator for 4 hours, or overnight.

Curried Cheese Bites

Ingredients

1 (4.25 ounce) can black olives,
chopped
1/2 cup pitted green olives,
chopped
1 1/2 cups shredded Cheddar
cheese
1/2 teaspoon salt
1/2 teaspoon curry powder
6 English muffins, split in half

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine olives, green onions, cheese, salt and curry powder. Spread this mixture on top of the sliced muffins. Arrange muffins on a cookie sheet.

Bake at 375 degrees F (190 degrees C) until cheese is melted and slightly browned, about 10 minutes. Cut muffins into bite-sized wedges.

Cheese Cake Cups

Ingredients

16 vanilla wafer cookies
2 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line muffin pans with cupcake papers.

Place one wafer cookie in the bottom of each cupcake paper. In a medium bowl, cream together cream cheese and sugar. Beat in eggs and vanilla until smooth. Pour over wafers in cupcake papers.

Bake in preheated oven 15 minutes, until golden and set.

Four Cheese Baked Ziti

Ingredients

2 cups half-and-half
1/2 teaspoon dried basil
1/4 teaspoon crushed red pepper flakes
1 1/4 cups shredded provolone cheese
1 1/4 cups shredded mozzarella cheese
1 1/4 cups shredded Swiss cheese
2 tablespoons grated Parmesan cheese
2 egg yolks, beaten
8 ounces ziti pasta
salt to taste
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart ovenproof casserole dish; set aside.

Cook pasta in a large pot of boiling salted water until al dente. Drain.

Meanwhile, bring half-and-half, basil, and crushed red pepper to a simmer in a heavy, large saucepan over medium high heat. Add cheeses 1 handful at a time, stirring constantly until cheeses are melted and smooth. Remove from heat, and stir in egg yolks. Season with salt and black pepper to taste. Mix in pasta. Spoon into prepared dish.

Bake until heated through, approximately 10 minutes. Serve hot.

Coffee Cream Cheese Spread

Ingredients

2 (3 ounce) packages cream
cheese, softened
1/4 cup confectioners' sugar
1/2 teaspoon instant coffee
granules

Directions

In a small mixing bowl, beat cream cheese, confectioners' sugar and coffee granules until light and fluffy. Serve with bread, bagels or toast. Store in the refrigerator.

Pumpkin Pecan Cheesecake

Ingredients

1 1/2 cups finely chopped pecans
2 tablespoons sugar
2 tablespoons butter, melted
CREAM CHEESE FILLING:
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1/2 teaspoon vanilla extract
1 egg, lightly beaten
PUMPKIN FILLING:
2 eggs
1 1/4 cups canned pumpkin
1 cup evaporated milk
1/2 cup sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
Dash salt
1/2 cup chopped pecans

Directions

In a small bowl, combine the pecans, sugar and butter. Press onto the bottom and 3/4 in. up the sides of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 400 degrees F for 10 minutes.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Add egg; beat on low speed just until combined. Spread over crust. In another mixing bowl, combine the eggs, pumpkin, milk, sugar, cinnamon, ginger, nutmeg and salt; pour over the cream cheese layer.

Reduce heat to 350 degrees F. Bake for 55-60 minutes or until a knife inserted into pumpkin layer comes out clean. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Sprinkle with pecans. Chill overnight. Remove sides of pan before cutting. Refrigerate leftovers.

No-Bake Cheesecake

Ingredients

1 1/2 cups semisweet chocolate chips
11 ounces cream cheese, softened
1/4 cup sugar
1 (8 ounce) carton frozen whipped topping, thawed
1 chocolate crumb crust (9 inches)

Directions

Melt the chocolate chips in a microwave or double boiler; stir until smooth. In a mixing bowl, beat cream cheese and sugar. Beat in melted chocolate and whipped topping at low speed. Pour into the crust. Cover and refrigerate for at least 4 hours.

Mexican TVP and Cheese

Ingredients

1 cup texturized vegetable protein (TVP)
3/4 cup boiling water
cooking spray
1/2 onion, chopped
3 cloves garlic, crushed
2 tomatoes, chopped
2 teaspoons ground cumin
1 cup shredded Mexican blend cheese
2 tablespoons minced chipotle peppers in adobo sauce, or to taste

Directions

In a small bowl, stir together the texturized vegetable protein and boiling water. Set aside.

Heat a large skillet over medium heat, and spray with cooking spray. Add onion, and cook just until it begins to brown. Add the garlic, and cook for a minute. Stir in tomatoes and cumin. Reduce heat to medium-low, cover and simmer for 5 minutes, or until thickened.

Stir the TVP into the tomato sauce along with the chipotle peppers. Remove from heat, and stir in the shredded cheese. Serve as is, or use as a stuffing for peppers.

Layered Pineapple-Lemon Cheesecake Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
2 cups thawed COOL WHIP
Whipped Topping
1 (8 ounce) can crushed
pineapple, drained, divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1 (3.4 ounce) package JELL-O
Lemon Flavor Instant Pudding
1 1/3 cups cold milk

Directions

Beat cream cheese and sugar in large bowl with whisk until well blended. Stir in COOL WHIP and half the pineapple.

Spread into crust.

Beat pudding mix and milk in medium bowl with whisk 2 min. (Mixture will be thick.) Stir in remaining pineapple. Spoon over pie. Refrigerate several hours or until chilled.

Cottage Cheese Fluff

Ingredients

3 cups low-fat cottage cheese
2 (0.3 ounce) packages sugar-free
lemon flavored gelatin mix
1 (8 ounce) container lite frozen
whipped topping, thawed

Directions

Place the cottage cheese in a food processor and blend until creamy. Whisk in the flavored gelatin powder then fold in the thawed whipped topping. Refrigerate until serving.

Crustless Almond Cheesecake

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup sugar
1 egg
1/8 teaspoon almond extract
TOPPING:
1/2 cup sour cream
4 teaspoons sugar
1/2 teaspoon vanilla extract
Assorted fresh fruit

Directions

In a small mixing bowl, beat the cream cheese and sugar for 2 minutes or until smooth. Add the egg and almond extract; beat on low speed just until combined.

Pour into a 7-in. pie plate coated with nonstick cooking spray. Bake at 350 degrees F for 25 minutes. Remove to a wire rack; cool for 5 minutes.

Combine topping ingredients; spread over cream cheese filling. Bake 7-8 minutes longer or until set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; refrigerate for at least 1 hour before serving. Serve with assorted fruit if desired.

Sun-Dried Tomato Cheesecake Squares

Ingredients

1 1/4 cups all-purpose flour
6 tablespoons butter
1 egg
1/2 cup oil-packed sun-dried tomatoes
1 tablespoon olive oil
6 cloves garlic, chopped
2 teaspoons chopped fresh oregano
3 eggs
16 ounces cream cheese
1 cup sour cream
1/2 cup chopped green onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

To Make Crust: In a medium bowl blend flour and butter or margarine until mixture resembles coarse crumbs. Add egg and blend just until dough begins to clump. Press dough onto the bottom of a lightly greased 9x13 inch baking dish (dough will be thin). Bake in the preheated oven for about 10 minutes, until lightly golden. Let cool and set aside (Note: Keep oven on at same heat.)

To Make Filling: Place tomatoes, reserved oil, garlic and oregano in a blender or food processor. Chop finely. Blend in eggs. Add cream cheese (should be room temperature) and blend all until smooth. Add sour cream and blend until all mixed together.

Transfer mixture to a medium bowl and stir in green onion. Season with salt and pepper to taste and pour filling into reserved crust. Bake in the preheated oven until filling puffs up and is light brown, about 20 minutes. Cool to room temperature and cut into squares. Serve.

Summer Berry Cheese Pie

Ingredients

1 pint fresh strawberries, sliced, divided
1 tablespoon lemon juice
2/3 cup sugar, divided
1 (8 ounce) package cream cheese, softened
1 teaspoon grated lemon peel
1 (9 inch) graham cracker crust
2 tablespoons cornstarch
3 drops red food coloring (optional)
1 pint fresh blueberries

Directions

In a bowl, combine half of the strawberries and lemon juice; mash berries. Add 1/3 cup plus 2 tablespoons sugar; set aside. In a mixing bowl, combine cream cheese, lemon peel and remaining sugar. Spread into the crust. In a saucepan, combine cornstarch and reserved strawberry mixture until blended. Bring to a boil; boil and stir for 2 minutes. Stir in food coloring if desired. Cool slightly. Fold in blueberries and remaining strawberries. Spread over cream cheese mixture. Cover and refrigerate for at least 3 hours.

Mac and Cheese Henwood Style

Ingredients

1/2 (16 ounce) package fusilli
(spiral) pasta
1/4 cup margarine
1 tablespoon minced onion
1/4 cup all-purpose flour
2 cups milk
4 ounces processed cheese food
1/4 cup blue cheese crumbles
1/4 cup cubed Cheddar cheese
1 teaspoon salt
1 pinch ground black pepper
1/4 teaspoon dry mustard

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fusilli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a casserole dish.

Melt the margarine in a large saucepan over medium heat; cook the onion in the melted margarine until translucent, about 5 minutes. Whisk the flour into the onion mixture; cook 1 minute more. Slowly pour the milk into the mixture while whisking until the milk is entirely incorporated. Add the cheese food, blue cheese, Cheddar cheese, salt, pepper, and mustard; cook and stir continually the cheese has melted and the mixture is thick; fold the pasta into the mixture. Pour the mixture into the prepared casserole dish.

Bake in the preheated oven until the top begins to brown, about 20 minutes.

Calico Cheese Dip

Ingredients

4 cups shredded Monterey Jack cheese
1 (4 ounce) can chopped green chilies
1 (2.25 ounce) can sliced ripe olives, drained
4 green onions, sliced
3 medium tomatoes, seeded and diced
1/2 cup minced fresh parsley
1 envelope Italian salad dressing mix
Tortilla chips

Directions

In a mixing bowl, combine the cheese, chilies, olives, onions, tomatoes and parsley. Prepare salad dressing mix according to package directions; pour over cheese mixture and mix well. Serve immediately with tortilla chips.

Pimento Cheese Spread

Ingredients

1 (4 ounce) jar chopped pimento peppers
1 pound shredded Cheddar cheese
1 large onion, grated
1 pinch garlic powder
1 dash Worcestershire sauce
ground black pepper to taste
1 tablespoon mayonnaise

Directions

In a medium bowl, mash the pimentos using a fork. Mix in cheese, onion, Worcestershire sauce, and mayonnaise. Season to taste with garlic powder and black pepper. Spoon mixture into a container large enough to hold the pimento spread, and store in the refrigerator.

PHILLY Cheesecake Brownies

Ingredients

1 (440 gram) package brownie mix
1/2 cup applesauce
3 egg whites, divided
1/4 cup water
1 (250 g) package PHILADELPHIA
Light Brick Cream Cheese
Spread, softened
1/2 cup sugar
1/4 cup flour

Directions

Heat oven to 350 degrees F.

Mix brownie mix, applesauce, 2 egg whites and water until well blended. Pour into 13x9-inch pan sprayed with cooking spray.

Beat cream cheese spread, sugar, flour and remaining egg white with mixer until well blended; spoon over brownie batter. Swirl gently with knife.

Bake 28 to 30 minutes or until toothpick inserted in centre comes out with fudgy crumbs. (Do not overbake.) Cool completely.

The Cheese Thing

Ingredients

1 (16 ounce) package penne pasta
1/4 cup low fat margarine
2 1/2 cups shredded reduced fat
Colby cheese
1 (28 ounce) can diced tomatoes
with green chile peppers
1 tablespoon white sugar
1/2 teaspoon salt

Directions

Cook pasta according to package directions. Drain.

Stir together pasta, margarine, cheese, diced tomatoes, sugar, and salt. Place in a 9 x 13 inch pan.

Bake at 400 degrees F (205 degrees C) for 40 to 60 minutes. The pasta will stick up and brown slightly, so you may want to cover with foil.

Grilled Cheese Sandwich

Ingredients

4 slices white bread
3 tablespoons butter, divided
2 slices Cheddar cheese

Directions

Preheat skillet over medium heat. Generously butter one side of a slice of bread. Place bread butter-side-down onto skillet bottom and add 1 slice of cheese. Butter a second slice of bread on one side and place butter-side-up on top of sandwich. Grill until lightly browned and flip over; continue grilling until cheese is melted. Repeat with remaining 2 slices of bread, butter and slice of cheese.

Broccoli and Cheese Casserole

Ingredients

3 cups water
1 (10 ounce) package yellow rice
1 (16 ounce) package frozen
chopped broccoli
1 (16 ounce) jar process cheese
sauce

Directions

In a saucepan bring water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

Preheat oven to 400 degrees F (200 degrees C).

While the rice is cooking, place frozen broccoli in large skillet. Heat stove to low-medium and defrost broccoli. When the broccoli is 90% defrosted add processed cheese sauce to the broccoli and let melt. When rice has completed cooking add broccoli-cheese mixture and rice to 9x13 baking dish and mix well.

Place casserole in the preheated 400 degrees F (200 degrees C) oven for 10 minutes; or until heated through.

Mac and Cheese II

Ingredients

8 ounces elbow macaroni
2 tablespoons butter
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
8 ounces cubed processed
cheese food

Directions

In a large pot with boiling salted water cook elbow macaroni until al dente. Drain.

In a medium saucepan, over medium heat melt butter or margarine. Whisk flour and stir vigorously. Add milk and cook until thick and bubbly, about 5 to 7 minutes. Add cheeses and stir until completely melted.

In a large bowl mix together the drained pasta and cheese sauce mixture. Toss to coat evenly.

Pour into a greased 2 quart casserole dish. Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes. Let stand 10 minutes before serving.

Zucchini and Cheese

Ingredients

2 tablespoons unsalted butter
1 large zucchini, chopped
1 large white onion, chopped
4 tomatoes, chopped
1 large green bell pepper,
chopped
dried Italian seasoning to taste
1 (8 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Melt the butter in a skillet over medium heat. Stir in the zucchini and onion, and cook 5 minutes, or until onion is golden brown.

In the prepared casserole dish, mix the zucchini, onion, tomatoes, and green pepper. Season with Italian seasoning, and top with cheese.

Bake 25 minutes in the preheated oven, or until cheese is melted and bubbly.

Cream Cheese Cookies I

Ingredients

1 cup butter, softened
1 (3 ounce) package cream
cheese, softened
1 cup white sugar
1 egg yolk
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease cookie sheets.

In a large bowl, cream together butter, cream cheese, and sugar until light and fluffy. Beat in egg yolk and vanilla. Stir in flour until well blended. Drop dough by spoonfuls or use a cookie press to place onto prepared cookie sheets. If using floral cookie press design, make an indentation in the center with a thimble, fill with preserves, or press candy into center.

Bake for 15 minutes in preheated oven. Cookies should be pale.

Nippy Cheese

Ingredients

1 (3 ounce) package cream cheese
1 tablespoon mayonnaise
1 tablespoon heavy cream
2 tablespoons sweet pickle relish
1 tablespoon finely chopped onion
1 teaspoon prepared horseradish
3 drops hot pepper sauce
1/8 teaspoon garlic salt

Directions

In a medium bowl, beat together the cream cheese, mayonnaise and heavy cream until smooth and creamy.

Mix in the sweet pickle relish, onion, horseradish, hot pepper sauce and garlic salt. Cover and chill in the refrigerator at least 1 hour before serving.

Tuscan Cream Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
2 teaspoons chopped garlic
1 teaspoon salt
1 (14 ounce) can artichoke hearts, drained and chopped
1/3 cup chopped black olives
8 green onions, chopped
3 ounces sun-dried tomatoes, softened and chopped
1/4 cup chopped parsley
1 tablespoon chopped fresh chives

Directions

In a medium bowl, mix cream cheese, garlic and salt; stir and blend in artichoke hearts and olives.

Add green onions, tomatoes, parsley and chives; gently mix together.

Refrigerate for several hours or overnight to blend flavors; serve.

Cheese Squares with Jelly

Ingredients

1/4 pound processed cheese food
1/2 cup butter
1/4 cup brown sugar
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons any flavor fruit jam

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a mixing bowl, combine the processed cheese food, butter, brown sugar, flour, baking powder and salt. Set aside 1/4 of the mixture.

In a greased 8x8 inch baking pan, place the remaining mixture. Cover the mixture with jam. Crumble the reserved 1/4 mixture over the layer of jam.

Bake for 25 minutes.

Place the baked mixture in the refrigerator for 2 hours or until chilled. Cut into squares and serve.

Chicken with Pepper Cheese Sauce

Ingredients

1/4 cup all-purpose flour
1 teaspoon ground black pepper
1 teaspoon cayenne pepper
3 skinless, boneless chicken breast halves - cut into 1 inch pieces
2 tablespoons olive oil
1 red bell pepper, seeded and chopped
1 onion, chopped
1 clove garlic, minced
1/2 jalapeno pepper, seeded and minced
3/4 cup chicken broth
2 teaspoons Worcestershire sauce
1/2 cup milk
1 tablespoon all-purpose flour
1/2 cup sour cream
1 cup shredded Monterey Jack cheese
1 (12 ounce) package uncooked linguini pasta

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta and cook for 8 minutes, or until tender. Drain.

Meanwhile, in a shallow dish, mix together 1/4 cup flour, black pepper and cayenne pepper. Coat the chicken in the flour mixture, shaking off the excess. Heat the oil in a large skillet over medium heat. Add chicken pieces and cook until browned on the outside and no longer pink inside. Remove to a plate and keep warm.

Add the bell pepper, onion, garlic and jalapeno pepper to the skillet; cook and stir over medium heat for about 5 minutes. Stir in the chicken broth, Worcestershire sauce and milk. Bring to a simmer. Stir in 1 tablespoon of flour and simmer over medium-low heat until the sauce starts to thicken.

Remove from the heat and stir in sour cream and Monterey Jack cheese until melted. Return chicken to the pan and stir to coat with sauce. Serve chicken and sauce over pasta.

Cheesecake Cupcakes

Ingredients

3 (8 ounce) packages cream cheese
1 cup white sugar
5 eggs
1 teaspoon vanilla extract
8 ounces sour cream
1 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cupcake pans with paper cupcake liners.

In a medium bowl, cream together the cream cheese and 1 cup of sugar. Stir in the eggs one at a time, then mix in the vanilla. Spoon into cupcake pans to fill about 2/3 to 3/4 full.

Bake for 30 minutes in the preheated oven, until golden brown. Remove from the oven and cool for 5 to 10 minutes.

To make the sour cream topping, whisk together the sour cream, 1 cup sugar, and vanilla until smooth. Spoon into the well on the top of each cupcake.

Return to the oven and bake for an additional 5 to 7 minutes, until set. Set cupcake pans on racks to cool, do not remove cupcakes from the pan until they are completely cool. For a finishing touch, you can add a dollop of your favorite pie filling on top.

Bacon Cheese Muffins

Ingredients

2 cups all-purpose flour
1 cup shredded Cheddar cheese
8 bacon strips, cooked and crumbled
2 tablespoons sugar
3 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon lemon-pepper seasoning
1 egg
1 cup milk
1/4 cup vegetable oil

Directions

In a large bowl, combine the first eight ingredients. In a another bowl, beat the egg, milk and oil. Stir into dry ingredients just until moistened. Fill greased muffin cups two-thirds full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

Cherry Cream Cheese Dessert

Ingredients

3/4 cup graham cracker crumbs
2 tablespoons sugar
2 tablespoons butter or margarine,
melted

FILLING:

1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can sweetened
condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

In a bowl, combine the cracker crumbs, sugar and butter. Divide among eight dessert dishes, about 4 rounded teaspoonsfuls in each. In a small mixing bowl, beat cream cheese until smooth. Gradually add milk until blended. Beat in lemon juice and vanilla. Spoon 1/4 cup into each dish. Top with pie filling, about 1/4 cup in each.

Ham and Cheese Muffins

Ingredients

2 cups self-rising flour*
1/2 teaspoon baking soda
1 cup milk
1/2 cup mayonnaise
1/2 cup finely chopped fully
cooked ham
1/2 cup shredded Cheddar
cheese

Directions

In a large bowl, combine flour and baking soda. Combine remaining ingredients; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 425 degrees F for 16-18 minutes or until muffins test done.

Spinach Cheese Puffs

Ingredients

1 cup milk
1/2 cup butter (no substitutes)
1 teaspoon salt
1 cup all-purpose flour
4 eggs
1 (10 ounce) package frozen
chopped spinach, thawed and
well drained
1 cup shredded Swiss cheese
1/2 cup grated Parmesan cheese

Directions

In a saucepan, bring the milk, butter and salt to a boil over medium heat. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until the mixture is smooth and shiny. Stir in spinach and cheese. Line baking sheets with foil and grease the foil. Drop batter by tablespoonfuls 1-1/2 in. apart onto prepared baking sheets. Bake at 375 degrees F for 23-28 minutes or until puffed and golden brown. Remove to wire racks. Serve warm. Refrigerate any leftovers.

Cherry Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (8- or 9-inch) baked pie shell or graham cracker crumb crust
1 (21 ounce) can cherry pie filling, chilled

Directions

In large bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® sweetened condensed milk until smooth. Stir in lemon juice and vanilla.

Pour into crust; chill 4 hours or until set. Top with desired amount of cherry pie filling before serving. Store leftovers covered in refrigerator.

Sourdough Cheese Bread

Ingredients

1 (1 1/2) pound round loaf
sourdough bread
1 cup butter
1 tablespoon Dijon mustard
1 teaspoon lemon juice
1 tablespoon poppy seeds
1 tablespoon seasoned salt (such
as Spice Islands® Beau Monde
Seasoning)
1 tablespoon minced onion
1 pound Swiss cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Cut a checkerboard pattern into the sourdough bread round by cutting 5 or more slices about 1 inch apart into the sourdough bread round with a serrated knife, taking care not to cut all the way through the loaf. Rotate the bread a quarter turn, and cut 5 or more slices going the other way, to finish the checkerboard pattern. The slices will still be attached at the bottom.

Melt the butter over low heat in a saucepan, and stir in the mustard, lemon juice, poppy seeds, seasoned salt, and onion until the mixture is well combined. Place the bread loaf onto the prepared baking sheet, and carefully pour the butter mixture all over the bread, including in the cracks between squares, letting the butter mixture soak into the bread. Stuff slices of Swiss cheese into the spaces between the bread squares.

Bake in the preheated oven until the cheese is melted and bubbling, and the loaf is browned, about 30 minutes. To serve, let guests pull the bread apart into individual squares.

Three Cheese Baked Ziti

Ingredients

1 (15 ounce) container ricotta cheese
2 eggs, beaten
1/4 cup grated Parmesan cheese
1 (16 ounce) package ziti pasta, cooked and drained
1 (26 ounce) jar Ragu® Chunky Pasta Sauce
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F. In large bowl, combine ricotta cheese, eggs and Parmesan cheese; set aside.

In another bowl, thoroughly combine pasta and Pasta Sauce.

In 13 x 9-inch baking dish, spoon 1/2 of the pasta mixture; evenly top with cheese mixture, then remaining pasta mixture. Sprinkle with mozzarella cheese. Bake 30 minutes or until heated through. Serve, if desired, with additional heated Sauce.

Maple Pumpkin Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup sugar
1/4 cup butter, melted
FILLING:
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (15 ounce) can solid pack pumpkin
3 egg, lightly beaten
1/4 cup maple syrup
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
TOPPING:
4 teaspoons cornstarch
2 tablespoons water
2 tablespoons butter
1/2 cup maple syrup
1/2 cup raisins
1/2 cup coarsely chopped walnuts

Directions

In a small bowl, combine the cracker crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside.

In a large mixing bowl, beat the cream cheese and milk until smooth. Beat in pumpkin. Add eggs; beat on low speed just until combined. Add syrup, cinnamon and nutmeg. Pour over crust.

Place pan on a baking sheet. Bake at 325 degrees F for 70-75 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of the pan to loosen. Cool 1 hour longer.

In a small bowl, combine the cornstarch and water until smooth. In a small saucepan, melt the butter; add syrup and cornstarch mixture.

Bring to a boil over medium-high heat, stirring constantly. Cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in raisins and walnuts. Cool to lukewarm. Spoon over cheesecake. Refrigerate overnight. Remove sides of pan.

Easy Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
2 cups cherry pie filling
1 (9 inch) prepared graham cracker crust

Directions

Cream together cream cheese and condensed milk until smooth.

Add lemon juice and blend well.

Pour into graham cracker crust.

Top with fruit pie filling.

Chill for 2 hours before serving.

Wilted Spinach with Cherries and Goat Cheese

Ingredients

1 tablespoon olive oil
2 cloves garlic, minced
1 small onion, chopped
1/4 cup dried cherries
1 cup sliced fresh mushrooms
1 (10 ounce) bag fresh baby spinach
2 tablespoons crumbled goat cheese

Directions

Heat olive oil in a large skillet over very low heat. Add garlic, onion, cherries, and mushrooms; cook and stir, without browning garlic, until onion is tender, about 5 minutes. Toss in spinach, and cook and stir until spinach is just wilted, about 3 minutes.

Remove from heat. Top with crumbled goat cheese just before serving.

Cheese and Sausage Appetizers

Ingredients

1 pound shredded Cheddar cheese, room temperature
1/2 pound butter or margarine, softened
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon black or cayenne pepper
8 ounces pork sausage, cooked and drained

Directions

In large mixer bowl, combine cheese, butter, flour, salt and pepper. Beat with electric mixer on medium-low speed. Stir in cooked sausage. Form dough into 1-in. balls; place on ungreased baking sheet. Bake at 400 degrees F for 15-20 minutes or until light golden brown. Serve warm or cold. Store in refrigerator or freezer.

Beet Salad with Goat Cheese

Ingredients

4 medium beets - scrubbed,
trimmed and cut in half
1/3 cup chopped walnuts
3 tablespoons maple syrup
1 (10 ounce) package mixed baby
salad greens
1/2 cup frozen orange juice
concentrate
1/4 cup balsamic vinegar
1/2 cup extra-virgin olive oil
2 ounces goat cheese

Directions

Place beets into a saucepan, and fill with enough water to cover. Bring to a boil, then cook for 20 to 30 minutes, until tender. Drain and cool, then cut in to cubes.

While the beets are cooking, place the walnuts in a skillet over medium-low heat. Heat until warm and starting to toast, then stir in the maple syrup. Cook and stir until evenly coated, then remove from the heat and set aside to cool.

In a small bowl, whisk together the orange juice concentrate, balsamic vinegar and olive oil to make the dressing.

Place a large helping of baby greens onto each of four salad plates, divide candied walnuts equally and sprinkle over the greens. Place equal amounts of beets over the greens, and top with dabs of goat cheese. Drizzle each plate with some of the dressing.

Chili Cheese Soup

Ingredients

1 large onion, chopped
2 celery ribs, chopped
2 medium carrots, shredded
1/2 cup butter or margarine
1/2 cup all-purpose flour
2 teaspoons ground mustard
2 teaspoons paprika
3 teaspoons Worcestershire sauce
2 (14.5 ounce) cans chicken broth
3 cups milk
2 (4 ounce) cans chopped green chilies
1/2 teaspoon liquid smoke
(optional)
1 (16 ounce) jar process cheese sauce

Directions

In a Dutch oven, saute the onion, celery and carrots in butter until tender. Stir in the flour, mustard, paprika and Worcestershire sauce until blended. Gradually add broth and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in chilies and Liquid Smoke if desired. Stir in cheese sauce until melted.

Chile Cheese Squares

Ingredients

2 (16 ounce) packages shredded Cheddar cheese
2 (4 ounce) cans chopped green chile peppers, juice reserved
12 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, place 1/2 of the shredded Cheddar cheese. Top with green chile peppers. Top the chiles with the remaining cheese.

In a blender, mix eggs with the juice from the chile peppers. Pour the egg mixture over the cheese mixture.

Bake in the preheated oven 30 to 40 minutes. Cool before cutting into squares.

Chocolate Cheesecake III

Ingredients

10 graham crackers
1/3 cup white sugar
5 tablespoons butter, melted

2 (8 ounce) packages cream cheese
1 cup white sugar
4 eggs
1 pint heavy whipping cream
8 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (190 degrees C). Grind graham crackers in a food processor.

In a small bowl, or in the food processor, stir together the graham cracker crumbs, white sugar and melted butter. Press into the bottom, and 1 inch up the sides of a 9 inch springform pan.

Bake for 15 minutes in the preheated oven, set aside to cool. Turn the oven down to 350 degrees F (175 degrees C). Chop the semisweet chocolate into pieces and melt over a double boiler along with the cream. Stir occasionally until melted, then set aside to cool.

In a medium bowl, beat the cream cheese and sugar until soft. Stir in the eggs, one at a time, mixing well between additions. Stir in the chocolate mixture until fully incorporated. Pour into the prepared crust.

Bake for 55 to 60 minutes in the preheated oven. Let cake cool to room temperature, then refrigerate for at least 8 hours before serving.

Ham and Cheese Bagels

Ingredients

1 (3 ounce) package cream cheese, softened
6 miniature bagels, split
3 ounces thinly sliced fully cooked ham
4 ounces Cheddar cheese, thinly sliced
6 thin slices tomato
1 tablespoon chopped red onion
1/4 cup pineapple tidbits
1/4 teaspoon dried parsley flakes

Directions

Spread cream cheese over cut sides of bagels. Place on an ungreased baking sheet with cream cheese side up. Cut the ham and cheddar cheese into 2-in. squares; place over cream cheese. Top half of the bagels with tomato and onion and half with pineapple and parsley. Bake at 350 degrees F for 10 minutes or until cheese is melted.

Three Cheese Breakfast Bake

Ingredients

1/2 (1 pound) loaf French bread,
cut into 1 inch cubes
3 tablespoons butter, melted
1/4 pound Swiss cheese,
shredded
1/4 pound Monterey Jack cheese,
shredded
2 cups diced cooked ham
8 eggs, beaten
1 1/2 cups milk
1 teaspoon Dijon mustard
salt and pepper to taste
3/4 cup sour cream
1/3 cup grated Parmesan cheese

Directions

Arrange bread in the bottom of a lightly greased medium baking dish, and drizzle with butter. Top with Swiss cheese, Monterey Jack cheese, and ham.

In a medium bowl, blend eggs, milk, and mustard. Season with salt and pepper. Pour into the baking dish. Cover, and refrigerate 8 hours, or overnight.

Preheat oven to 325 degrees F (165 degrees C). Blend sour cream and Parmesan cheese in a small bowl, and set aside.

Bake the layered mixture 1 hour in the preheated oven.

Spread sour cream mixture over the surface of the baked dish, and continue cooking about 10 minutes, until surface is lightly browned. Allow to sit about 15 minutes before serving.

Dried Beef Cheese Spread

Ingredients

3 (8 ounce) packages cream cheese, softened
2 1/2 teaspoons lemon juice
1 1/2 teaspoons garlic powder
1 (4 ounce) jar dried beef, finely chopped
4 green onions, chopped
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese, lemon juice and garlic powder until smooth. Beat in beef and onions. Serve with crackers.

Quick Cheese Puffs

Ingredients

2 tablespoons butter or margarine,
softened
3 slices white bread
2 eggs
1 cup milk
1/2 cup shredded Cheddar
cheese
1/4 teaspoon onion salt
8 drops hot pepper sauce

Directions

Spread butter on one side of each slice of bread. Cut bread into strips; place strips, buttered side down, on the bottom and around the sides of two greased 10-oz. baking dishes. In a bowl, beat eggs and milk. Add cheese, onion salt and hot pepper sauce. Pour over bread. Place the dishes on a baking sheet. Bake, uncovered, at 350 degrees F for 30-35 minutes or until puffed and golden brown. Serve immediately.

Cream Cheese and Prosciutto Stuffed Chicken

Ingredients

1 (8 ounce) package reduced-fat cream cheese
1/2 cup minced red onion
3 cloves garlic, minced
1/2 teaspoon ground black pepper

4 skinless, boneless chicken breast halves
8 slices prosciutto
8 leaves fresh basil

3 tablespoons olive oil
3 tablespoons butter
3 tablespoons all-purpose flour
1/2 cup white wine (optional)
2 cups chicken broth

Directions

Mix the cream cheese, red onion, garlic, and black pepper together in a small bowl; set aside. Place the chicken breasts between two sheets of waxed paper on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to a thickness of 1/4 inch.

Spread the cream cheese mixture over the flattened chicken breasts, then place two slices of prosciutto and two leaves of basil over the cream cheese on each breast. Roll the chicken breasts over the filling, and secure with toothpicks. Cover, and refrigerate 1 hour to overnight.

Heat the olive oil in a large skillet over medium-high heat. Add the chicken breasts; cook until browned on all sides, about 10 minutes. Remove the chicken from the pan, and set aside. Whisk the butter and flour into the skillet until the butter melts and the flour turns golden, about 1 minute. Stir in the white wine, and cook for 1 minute. Pour in the chicken broth, and return to a boil. Reduce heat to medium-low; simmer for a few more minutes. Return the chicken breasts to the skillet, and cover; cook until the chicken is no longer pink in the center, about 5 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Swiss Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/3 cup white sugar
1/4 cup ground walnuts
1 teaspoon ground cinnamon
6 tablespoons melted butter
2 cups cottage cheese
1 (8 ounce) package cream cheese, softened
2 cups finely shredded Swiss cheese
1 cup white sugar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon salt
6 eggs
1/3 cup all-purpose flour
2 pears - peeled, cored and chopped
3/4 cup currant jelly

Directions

For crust combine graham cracker crumbs, sugar, ground nuts, cinnamon and melted butter. Press onto bottom and part way up sides of a 9 inch springform pan. Chill crust while preparing filling.

Preheat oven to 350 degrees F (175 degrees C).

For filling, beat cottage cheese in small mixing bowl on high speed of mixer until almost smooth -- about 5 minutes. Set aside. Beat cream cheese in large mixing bowl until light and fluffy. Beat in Swiss cheese and cottage cheese until well-blended - about 3 minutes - on medium speed of mixer. Beat in sugar, extracts and salt. Beat in egg yolks, one at a time, beating well after each addition. Gradually blend in flour. Beat egg whites until soft peaks form. Gently fold into cheese mixture. Spoon into crust.

Bake 60 - 65 minutes or until center is set.

Turn oven heat off. Open oven door and let cake cool in oven. It is normal for the cake to sink slightly in center. Refrigerate several hours or overnight. Place cake on serving plate. Carefully remove sides of pan.

For glaze place pears (apples can be used) in a decorative pattern on top of cheesecake. Heat currant jelly in small saucepan over low heat, stirring constantly, until melted. Spoon small amount over pear slices. Refrigerate glazed cake at least one hour. To serve, reheat jelly and spoon a small amount over each piece.

Blueberry Shortbread Cheesecake

Ingredients

3/4 cup unsalted butter
2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 teaspoon salt

2 (8 ounce) packages cream
cheese, softened
3 eggs
1 cup white sugar
1 pint sour cream
1 teaspoon vanilla extract
zest from 1 lemon

1 quart blueberries
1 cup white sugar
3 tablespoons cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine the butter, flour, sugar, and salt in a food processor. Process until mixture begins to form small lumps; press into the bottom of a 2-quart baking dish.

Bake in preheated oven until golden brown, about 20 minutes; remove from oven. Reduce oven's heat to 325 degrees F (165 degrees C).

Beat the cream cheese and 1 cup of sugar in a bowl until soft and creamy. Stir in the eggs one at a time, until smooth. Gradually stir in the sour cream, vanilla, and lemon zest. Pour the mixture over the crust.

Bake until firm to the touch, 45 to 55 minutes. Meanwhile, make the topping by combining the blueberries, sugar, and cornstarch in a large saucepan over medium heat; cook until thickened. Allow mixture to cool.

Pour the cooled blueberry mixture over top of the cream cheese layer. Chill assembled cheesecake in refrigerator overnight.

Quick Cream Cheese Pie

Ingredients

1 (18.75 ounce) can ready-to-use strawberry glaze
1 (9 inch) prepared graham cracker crust
4 cups sliced fresh strawberries
1 (8 ounce) package cream cheese, softened
1 cup cold milk
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping

Directions

Spread a thin layer of the fruit glaze onto the bottom and sides of the pie crust. Top with a single layer of fresh fruit.

In a large bowl, beat cream cheese until smooth. Mix in milk until all cream cheese lumps are gone. Add pudding mix and beat until completely blended. Fold in 1/2 of the whipped topping until blended.

Spoon 1/2 the mixture into the pie crust. Add another layer of fruit glaze and fruit, then the rest of the cream cheese mixture. Put on final layer of fruit glaze and fruit; top with remaining whipped topping. Decorate the top of the pie with remaining fresh fruit. Cover and refrigerate overnight.

Broccoli and Cheese Brunch Casserole

Ingredients

8 ounces pork sausage
1 (10 ounce) package chopped frozen broccoli, thawed and drained
1 1/2 cups shredded Cheddar cheese, divided
1 cup ricotta cheese
8 eggs, lightly beaten
1/4 cup milk
1 teaspoon ground black pepper
1/2 teaspoon salt
1 roma (plum) tomato, thinly sliced

Directions

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a bowl, mix cooked sausage, broccoli, and 1/2 cup Cheddar cheese. In a separate bowl, mix 1/2 cup Cheddar cheese, ricotta cheese, eggs, milk, pepper, and salt. Spoon the sausage mixture into the prepared baking dish. Spread the Cheddar and ricotta mixture over the sausage mixture. Sprinkle with remaining Cheddar. Arrange tomato slices on top.

Cover with aluminum foil, and bake 30 minutes in the preheated oven. Uncover, and bake for an additional 15 minutes. Let stand for 10 minutes before serving.

Excellent Broccoli Cheese Soup

Ingredients

3/4 cup butter
3/4 cup all-purpose flour
9 cups chicken stock
9 cups milk
1 teaspoon salt
1 1/2 teaspoons white pepper
5 cups fresh broccoli florets
1 1/2 pounds processed cheese,
shredded
3 cups shredded Cheddar cheese

Directions

Melt the butter in a large pot over medium heat, and mix in the flour. Reduce heat to low, and cook, stirring constantly, about 2 minutes. Mix in the chicken stock and milk, and season with salt and white pepper. Bring to a boil, reduce heat to low, and simmer about 10 minutes.

Bring a pot of lightly salted water to a boil. Place the broccoli in the boiling water, and cook 2 minutes, or until just tender. Remove from heat, drain, and set aside.

Gradually mix the processed cheese and Cheddar cheese into the large pot until melted. Mix in the broccoli. Continue cooking about 5 minutes.

Cream Cheese Crust

Ingredients

1/2 cup cream cheese
1 1/2 cups all-purpose flour
1/2 cup butter

Directions

Soften cream cheese and butter and mix together incorporating flour a little at a time.

Roll out with a rolling pin between 2 wax papers. Transfer to a 9-inch pie plate and prick with fork before half-baking to prevent shrinkage. Bake for about 10 minutes at 350 degrees F (175 degrees C).

Tex-Mex Beef and Cheese Enchiladas

Ingredients

2 pounds ground beef
3 tablespoons chili powder
2 tablespoons paprika
1 tablespoon ground cumin
1 tablespoon garlic powder
1 teaspoon salt
1 (8 ounce) can tomato sauce
4 cups water
1/2 cup all-purpose flour, divided
1 1/2 teaspoons sugar
2 tablespoons cooking oil
12 (6 inch) corn tortillas
4 cups shredded American cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the ground beef in a large skillet over medium heat. Cook, stirring to crumble, until no longer pink. Drain off grease and season with chili powder, paprika, cumin, garlic powder, and salt. Mix in the tomato sauce and 2 cups of the water. Simmer over low heat. Mix the remaining water with the flour and sugar until flour is dissolved; stir into the simmering meat sauce. Simmer until thickened, about 10 minutes.

While the sauce is cooking, heat oil in another skillet over medium-high heat. Warm tortillas in the hot oil until pliable. Fill each tortilla with a little bit of cheese, and place in a 9x13 inch baking dish, reserving some of the cheese to sprinkle on top. Pour the meat sauce evenly over the rolled tortillas. Top with remaining cheese.

Bake for 25 minutes in the preheated oven, until cheese is melted and lightly browned.

Pumpkin Cheese Bread II

Ingredients

1 (8 ounce) package cream cheese
1/2 cup white sugar
1 tablespoon all-purpose flour
1 egg
1 tablespoon orange zest
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon pumpkin pie spice
1 cup pumpkin puree
1/2 cup vegetable oil
2 eggs
1 1/2 cups white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 8x4 inch loaf pans.

In a medium bowl, combine cream cheese, 1/2 cup sugar, 1 tablespoon flour, 1 egg and orange zest; beat until smooth. Set aside. Sift together 1 2/3 cup flour, baking soda, salt, cinnamon, cloves and pumpkin pie spice; set aside

Place pumpkin, vegetable oil, 2 eggs and 1 1/2 cup sugar in a large bowl; beat well. Stir the pumpkin mixture into the flour mixture just until combined. Fold in the pecans if desired. Pour 1/2 of the pumpkin batter into the loaf pans. Spoon cream cheese mixture on top of this layer and then pour on the remaining batter.

Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into center of the loaf comes out clean. Cool bread in pans for 10 minutes before removing to a wire rack to cool completely.

April's Roasted Red Pepper Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (8 ounce) package finely shredded Cheddar cheese
1 teaspoon garlic powder
1 pinch cayenne pepper
1 1/2 teaspoons Worcestershire sauce
1/3 cup jarred roasted red pepper, drained and chopped
1/2 cup chopped fresh parsley

Directions

In a medium bowl, mix together the cream cheese, Cheddar cheese, garlic powder, cayenne pepper and Worcestershire sauce. Use a hand mixer. Stir in the roasted red peppers last. Spoon the mixture onto plastic wrap, and cover with another piece of plastic wrap. Shape into a ball, and roll in parsley to coat. Refrigerate until serving.

Easy Cheese and Ham Scalloped Potatoes

Ingredients

5 Yukon Gold potatoes, peeled and thinly sliced
1 small onion, chopped
1 clove garlic, minced
1 cup shredded sharp Cheddar cheese
1 1/2 cups cubed fully cooked ham
1 quart heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes, onion, garlic, Cheddar cheese, and ham in a 9x13 inch baking dish. Gently stir until well combined. Pour the cream over the potato mixture.

Bake in the preheated oven until the potatoes are tender, about 1 hour.

Hot Buffalo Chicken, Bacon, and Cheese

Ingredients

6 slices bacon
1/2 cup mayonnaise
1/4 cup sour cream
2 tablespoons hot buffalo wing sauce
1 loaf Italian bread, cut in half lengthwise
3 cups shredded meat from a rotisserie chicken
8 slices pepperjack cheese
1/4 cup roasted red bell peppers, drained and sliced (optional)

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned. Drain the bacon slices on a paper towel-lined plate.

Combine the mayonnaise, sour cream, and hot sauce in a small bowl. Spread both halves of the bread with the mayonnaise mixture. Place chicken on bottom half of bread; layer bacon and cheese on top of chicken. Fold the top half of the bread over the bottom, and wrap with foil.

Bake for 20 to 25 minutes. Add a layer of red pepper slices on top of the bacon and cheese, if desired. Cut into slices, and serve.

Legion Cheese Dip

Ingredients

1/2 pound shredded Cheddar cheese
2 cups shredded American cheese
1/4 teaspoon garlic salt
1 (4 ounce) jar chopped pimento peppers
5 tablespoons creamy salad dressing

Directions

In a medium bowl, mix together Cheddar cheese, American cheese, garlic salt, pimentos and salad dressing. Refrigerate covered until ready to serve.

Blue Cheese Appetizer Pizza

Ingredients

1 (1 pound) loaf frozen bread dough, thawed
3 tablespoons olive oil
2 teaspoons dried basil
2 teaspoons dried oregano
1 teaspoon garlic powder
1 small red onion, thinly sliced, pulled into rings
2 plum tomatoes, chopped
1 cup shredded part-skim mozzarella cheese, divided
3 ounces crumbled blue cheese
2 tablespoons grated Parmesan cheese

Directions

Divide bread dough in half. Press each portion onto the bottom of a 12-in. pizza pan coated with nonstick cooking spray; build up edges slightly. Prick dough several times with a fork. Cover and let rise in a warm place for 30 minutes.

Brush dough with oil. Combine the basil, oregano and garlic powder; sprinkle over dough. Bake at 425 degrees F for 10 minutes. Arrange onion and tomatoes over crust; sprinkle with cheeses. Bake 8-10 minutes longer or until golden brown.

Creamy Cream Cheese Frosting

Ingredients

1 (3 ounce) package cream
cheese
1 3/4 cups confectioners' sugar
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a large bowl, beat cream cheese and sugar until smooth. Fold in
whipped topping.

Amaretto Cheesecake III

Ingredients

2/3 cup graham cracker crumbs
3 tablespoons white sugar
5 tablespoons butter

2 (8 ounce) packages cream cheese
1/2 cup white sugar
1/2 teaspoon almond extract
1/4 teaspoon salt
2 eggs
3 tablespoons amaretto liqueur

1 (8 ounce) container sour cream
1 tablespoon white sugar
1/2 teaspoon almond extract
1 tablespoon amaretto liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, butter and 3 tablespoons sugar. Mix well and press into the bottom of a 9 inch springform pan.

In a large bowl, beat cream cheese and 1/2 cup sugar until smooth. Beat in almond extract and salt. Blend in the eggs, one at a time, on low speed. Stir in 3 tablespoons amaretto liqueur. Pour batter into crust.

Bake in the preheated oven for 40 to 45 minutes, or until golden brown and filling is set. Allow to cool completely.

Make the topping: In a small bowl, combine sour cream, 1 tablespoon sugar, 1 teaspoon almond extract and 1 tablespoon amaretto liqueur. Mix well and spread over top of cooled cake. Refrigerate 4 to 6 hours before removing from pan.

Crisp Cheese Twists

Ingredients

1 1/4 cups all-purpose flour
1/2 cup cornmeal
1 teaspoon salt
1/4 cup shortening
1 1/4 cups shredded Cheddar cheese
1/3 cup cold water
grated Parmesan cheese

Directions

In a large bowl, combine the flour, cornmeal and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in cheddar cheese. Sprinkle with 1/3 cup water. Toss with a fork (if dough is dry, add water, 1 teaspoon at a time, until dough forms a ball). Wrap tightly in plastic wrap; refrigerate for 1 hour or until firm.

Divide dough in half. On a lightly floured surface, roll each portion into an 11-in. x 10-in. rectangle. Cut into 5-in. x 1/2-in. strips. Carefully twist each strip and place on greased baking sheets, pressing ends down.

Bake at 425 degrees F for 7-9 minutes or until golden brown. Immediately sprinkle twists with Parmesan cheese. Cool on wire racks. Store in an airtight container.

Three Cheese Green Salad

Ingredients

1 large head leaf lettuce - rinsed,
dried and torn into bite-size
pieces
1 cup cubed Swiss cheese
1 cup crumbled feta cheese
1 cup shredded Parmesan cheese
1 cup toasted pecan pieces
1/2 cup olive oil
1/2 cup white balsamic vinegar
1 tablespoon Italian seasoning
1 tablespoon freshly ground black
pepper

Directions

Combine lettuce, Swiss cheese, feta cheese, Parmesan cheese and pecans in a large bowl. In a small bowl, whisk together oil, vinegar, Italian seasoning, and pepper. Add dressing to salad and toss well.

Portobello Mushroom, Fresh Peppers and Goat

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 tablespoon olive oil
2 cloves garlic, minced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
2 portobello mushrooms, thinly sliced
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
4 ounces goat cheese, crumbled
3 tablespoons balsamic vinegar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet, or round pizza pan.

Spread pizza dough out evenly on the prepared pan. Drizzle with olive oil. Sprinkle the garlic over the crust. Arrange red and yellow bell peppers, mushrooms and artichoke hearts on top, then dot with pieces of goat cheese. Drizzle balsamic vinegar over the top.

Bake for 15 to 20 minutes in the preheated oven, until the edges are golden brown.

Pineapple Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup minced celery
1/2 cup chopped green bell pepper
1 teaspoon minced onion
1 (20 ounce) can crushed pineapple, drained
1 cup chopped pecans

Directions

In a medium mixing bowl, combine cream cheese, celery, bell pepper, onion, and crushed pineapple. Divide the mixture in half and form two balls out of the mixture. Roll each ball in the pecans. Chill until ready to serve.

Garlic and Cheese Bruschetta

Ingredients

1 cup fat free cream cheese
6 tablespoons nonfat sour cream
2 tablespoons fat-free
mayonnaise
1 cup shredded reduced fat Swiss
cheese
1/4 cup freshly grated Parmesan
cheese
2 tablespoons minced parsley
1 tablespoon minced green onions
2 cloves garlic, peeled and
minced
2 (1 pound) loaves French bread,
cut diagonally in 1 inch slices
1/4 teaspoon ground black
pepper

Directions

Preheat the broiler.

In a medium bowl, blend fat free cream cheese, nonfat sour cream and fat-free mayonnaise with an electric mixer until smooth. Stir in 1/2 the reduced fat Swiss cheese, Parmesan cheese, parsley, green onions and garlic.

Arrange bread slices in a single layer on a medium baking sheet. Lightly toast under the broiler. Remove from heat.

Spread French bread slices with the cream cheese mixture. Sprinkle with remaining Swiss cheese. Broil under the preheated broiler approximately 1 1/2 minutes, until cheese is melted. Remove from heat and sprinkle with ground black pepper.

Pineapple Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
1 (20 ounce) can crushed pineapple, drained
1 (8 ounce) carton frozen whipped topping, thawed
2 (3 ounce) packages ladyfingers
1 pint fresh strawberries, sliced

Directions

In a large mixing bowl, beat the cream cheese and sugar until smooth. Stir in pineapple. Fold in whipped topping. Place ladyfingers around the sides and on the bottom of a greased 9-in. springform pan. Pour filling into pan. Cover and refrigerate for 8 hours or overnight. Remove sides of pan. Top with strawberries.

Dried Fruit Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons honey
1/2 (8 ounce) package mild Cheddar cheese, shredded
1 (6 ounce) package dried mixed fruit, chopped
1 cup chopped pecans

Directions

In a medium bowl combine cream cheese and honey; beat until smooth. Stir in cheese and chopped fruit; mix well.

Form into a ball and roll in chopped nuts. Chill for at least 3 hours.

Guacamole Cilantro Lime Cheeseburger

Ingredients

Guacamole

2 avocados - halved, peeled, and pitted
1/2 lime, juiced
1 teaspoon chili powder
1 fresh jalapeno peppers, seeded and minced
1/2 cup chopped cilantro
1/4 cup minced onion
1 1/2 teaspoons minced garlic
1/4 teaspoon salt to taste

Burger

2 pounds lean ground beef
1/2 lime, juiced
1 tablespoon minced garlic
1/2 cup diced onion
1/2 cup diced tomatoes
6 slices Monterey Jack cheese
6 hamburger buns

Directions

Preheat an outdoor grill for medium heat.

To make the guacamole, mash the avocado in a medium bowl with the juice of half a lime, chili powder, jalapeno, cilantro, 1/4 cup onion, and 1 1/2 teaspoons of minced garlic; season to taste with salt, and set aside.

In a large bowl, mix together beef, the juice of half a lime, 1 tablespoon garlic, 1/2 cup diced onion, and tomatoes. Form the meat into 6 patties.

Cook the burgers to desired doneness on the preheated grill. Add a slice of cheese to each burger during the last minute of cooking. Serve on toasted buns with a dollop of guacamole.

Rum and Chocolate Cheesecake

Ingredients

1 cup ground almonds
1 cup whole wheat flour
2/3 cup margarine

2 (12 ounce) packages firm tofu
1 1/2 cups demerara sugar
7 tablespoons unsweetened
cocoa powder
1/4 cup sunflower seed oil
1/2 cup soy milk
1/4 cup dark rum
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C.) In a medium bowl, combine ground almonds and whole wheat flour. Cut in margarine until a dough is formed. Press dough into the bottom and half-way up the sides of a 9 inch springform pan.

In a blender or food processor, crumble the tofu. Add sugar, cocoa, oil, soy milk, rum and vanilla. Process until smooth and creamy. Pour filling into crust.

Bake in the preheated oven for 75 minutes, or until filling is set. Allow to cool on a rack and then chill thoroughly in refrigerator before attempting to remove from the pan.

Best Farmers' Market Pimento Cheese

Ingredients

1 cup grated mild white Cheddar cheese (such as Vermont white Cheddar)
2 tablespoons finely chopped pimento
2 1/2 tablespoons finely chopped red onion
2 1/2 tablespoons finely chopped green onion (white and light green parts)
4 drops Worcestershire sauce
2 tablespoons mayonnaise, or as needed

Directions

Stir together the Cheddar cheese, pimento, red onion, green onion, and the Worcestershire sauce. Stir in mayonnaise 1 tablespoon at a time to achieve desired texture.

PHILADELPHIA Chocolate-Vanilla Swirl

Ingredients

20 OREO Cookies, crushed
3 tablespoons non-hydrogenated
margarine, melted
4 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1 cup sugar
1 teaspoon vanilla
1 cup sour cream
4 eggs
6 squares BAKER'S Semi-Sweet
Baking Chocolate, melted, cooled

Directions

Heat oven to 325 degrees F. Mix cookie crumbs and margarine; press onto bottom of foil-lined 13x9-inch pan. Bake 10 min.

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing after each just until blended.

Reserve 1 cup batter. Stir chocolate into remaining batter; pour over crust. Top with spoonfuls of reserved batter.

Swirl batters with knife. Bake 40 min. or until centre is almost set. Cool. Refrigerate 4 hours.

Bacon Cheeseburger Cake

Ingredients

- 1 (18.25 ounce) package yellow cake mix
- 1 (13 ounce) package brownie mix
- 2 (12 fluid ounce) cans vanilla frosting
- yellow food coloring
- red food coloring
- 3 vanilla wafer cookies
- 1 large roll of red fruit leather
- 4 caramels, with stripes
- 8 yellow chewy fruit-flavored candy squares
- 1 (16 ounce) container chocolate frosting
- 1 large roll of green fruit leather
- 2 teaspoons sesame seeds

Directions

Preheat oven according to instructions on cake mix box; prepare mix. Grease and flour a 9 inch pan, and a shallow metal bowl at least 9 inches in diameter. Fill the 9 inch cake pan 2/3 full with cake batter; pour the remaining batter into the prepared metal bowl (this will be the top of your "bun"). Bake according to directions, remove from pans, and cool on a wire rack.

Grease and flour a 9 inch pan. Prepare brownie batter, and bake according to instructions on box. Remove from pan, and cool on a wire rack. Shave off the sharp edges of the brownie, making it resemble a hamburger patty.

Place 1/4 cups of vanilla frosting in a heavy duty plastic sandwich bag, and color with yellow food coloring to make your mustard. Repeat a second time using the red food coloring to make your ketchup. Place remaining frosting in a bowl, and color with a mix of red and yellow food coloring until you arrive at the color of a hamburger bun.

Cut the cookies in half and wrap with pieces of red fruit leather to create your tomatoes. Unwrap the caramels, and heat in microwave for 10 to 15 seconds to slightly soften. Roll the caramels individually between sheets of waxed paper to create bacon strips. Microwave the chewy fruit-flavored candy squares, place together, and roll between sheets of waxed paper to create your cheese slice; trim into a square shape.

To assemble, place bottom bun on your serving dish, and spread with some of the hamburger bun frosting. Place brownie on top of this, and spread it with chocolate frosting. Decorate edges with the tomatoes, bacon, cheese, mustard, and ketchup; use the green fruit leather as lettuce. Place top bun over this and spread with the remaining hamburger bun frosting; sprinkle with sesame seeds.

Mini Cheesecakes II

Ingredients

12 vanilla wafers
2 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs

Directions

Line muffin tin with foil liners. Place 1 vanilla wafer in each liner.

Mix cream cheese, vanilla, and sugar with an electric mixer on medium speed until well blended. Add eggs, and mix well. Pour over wafers, filling 3/4 full.

Bake for 25 minutes at 325 degrees F (165 degrees C). Remove from pan when cool. Chill.

Mocha Cheesecake Brownie Bars

Ingredients

1/4 cup unsalted butter
2 (1 ounce) squares semisweet chocolate, chopped
1/3 cup all-purpose flour
1/3 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 pinch salt
1/3 cup heavy whipping cream
1 (8 ounce) package cream cheese, softened
2/3 cup white sugar
1 egg
1 egg yolk
1/4 cup sour cream
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract
1/3 cup mini semi-sweet chocolate chips
1 1/2 tablespoons instant coffee powder
1/3 cup confectioners' sugar
1 cup sour cream

Directions

First make the brownie crust. Begin by melting butter in medium saucepan over low heat. Add 2 ounces chopped chocolate to the butter; stir until chocolate melts, and remove from heat. Whisk in 1/3 cup flour, 1/3 cup sugar, 1 large egg, 1/2 teaspoon vanilla extract, and pinch of salt. Spread batter in thin layer on bottom of greased and floured 8 x 8 x 2 inch pan.

Bake at 350 degrees F (175 degrees C) until tester toothpick inserted into center comes out with only moist crumbs attached, about 10 minutes. Cool.

Next make the filling. In a small saucepan, stir cream and coffee powder over medium-high heat until coffee powder dissolves. Cool.

Beat cream cheese and 2/3 cup sugar in large bowl until light and fluffy. Beat in 1 egg and yolk. Add 1/4 cup sour cream, 1 tablespoon flour, 1/2 teaspoon vanilla, and the coffee mixture; beat until smooth. Stir in chocolate chips. Spoon filling evenly over brownie crust.

Reduce oven temperature to 325 degrees F (165 degrees C). Bake about 35 minutes, or until filling puffs slightly around the edges and center is set. Cool completely on rack. Cover pan with foil, and chill overnight.

Now make the topping. In a small saucepan, stir 1 cup sour cream and confectioners' sugar over low heat until sugar dissolves; do not boil. Spread topping evenly over filling. Cool slightly. Cover and chill until topping sets, at least 2 hours. Cut dessert into 24 bars. Serve cold.

Cheese Crisps

Ingredients

1 cup butter or margarine,
softened
2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
2 cups shredded sharp Cheddar
cheese
3 cups crisp rice cereal

Directions

In a mixing bowl, cream the butter until fluffy. Slowly mix in the flour, salt and cayenne pepper. Stir in cheese and cereal. Shape into 1 -1/2-in. balls and place on ungreased baking sheets. Bake at 350 degrees F for 15-17 minutes or until lightly browned. Serve warm or cold.

Avocado Cheese Bread

Ingredients

2 avocados - peeled, pitted, and mashed
2 eggs, beaten
1 (8 ounce) container lemon-flavor yogurt
1 cup shredded Monterey Jack cheese
1 cup self-rising corn meal mix
1 tablespoon fajita seasoning

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the avocados, eggs, yogurt, cheese, cornmeal, and fajita seasoning until well blended. Spread the mixture evenly into the greased pan.

Bake for 17 minutes in the preheated oven, or until the top turns golden brown and a toothpick inserted into the center comes out clean.

Cream Cheese-Filled Coffeecake With Fruit

Ingredients

Crumble topping:

3/4 cup all-purpose flour

1/2 cup dark brown sugar

1/2 teaspoon ground cinnamon

6 tablespoons butter, melted but not hot

Optional:

1/2 cup of your choice - coarsely chopped nuts (walnuts, pecans, almonds), old-fashioned oatmeal or sweetened flaked coconut

Optional cream cheese filling:

8 ounces softened cream cheese

1/2 cup sugar

1 egg

1 teaspoon vanilla extract

Coffeecake batter:

1 1/2 cups all-purpose bleached flour

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

5 tablespoons butter, at room temperature

1/2 cup sugar

1 egg

1/4 cup plain low-fat yogurt

Optional fruit (or chocolate) filling:

1/2 cup of your choice - raspberry or strawberry jam; peach, cherry, or pineapple preserves; apple butter; orange marmalade or mini chocolate chips

Directions

Adjust oven rack to lower-middle position and heat oven to 375 degrees. Spray a 9-inch square metal baking pan with cooking spray. Fold a 17-inch length of heavy-duty foil to 8 1/2 inches wide and fit in the pan bottom and up 2 sides, so you can use the foil overhang as a handle to pull the baked cake from the pan.

Topping: Use hands to thoroughly mix ingredients in a medium bowl, pressing together to form large clumps; set aside.

Cream cheese filling: Beat cream cheese and sugar with an electric mixer until thoroughly mixed. Beat in egg and vanilla until smooth; set aside.

Cake: Mix flour, baking powder, baking soda and salt in a medium bowl; set aside.

Beat butter and sugar with an electric mixer set on medium-high until light and fluffy. Beat in egg until smooth. Beat in half the dry ingredients, then the remaining yogurt. Beat until ingredients are fully incorporated.

Spread batter evenly over prepared pan. Spread cream cheese filling over batter. Dollop fruit filling (or sprinkle chocolate chips) over cream cheese filling. Finally, sprinkle evenly with crumble topping, pressing on it lightly to adhere.

Bake until batter is fully set and topping is golden brown, about 45 minutes. Transfer pan to a wire rack to cool for 5 minutes. Run a thin-bladed knife around the sides, then use foil handles to pull cake from pan onto the wire rack. Cool to room temperature and serve. Can be covered with foil and stored at room temperature for one day.

Blue Cheese Burgers

Ingredients

3 pounds lean ground beef
4 ounces blue cheese, crumbled
1/2 cup minced fresh chives
1/4 teaspoon hot pepper sauce
1 teaspoon Worcestershire sauce
1 teaspoon coarsely ground black pepper
1 1/2 teaspoons salt
1 teaspoon dry mustard
12 French rolls or hamburger buns

Directions

In a large bowl, mix the ground beef, blue cheese, chives, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover, and refrigerate for 2 hours.

Preheat grill for high heat. Gently form the burger mixture into about 12 patties.

Oil the grill grate. Grill patties 5 minutes per side, or until well done. Serve on rolls.

Sweet Cottage Cheese and Bananas

Ingredients

1/2 cup cottage cheese
2 teaspoons honey
1 banana, sliced

Directions

In a small serving bowl, stir together the cottage cheese, honey, and banana slices. Serve or eat immediately.

Super Easy Cheese Dip

Ingredients

1 cup processed cheese sauce
(such as Cheez Whiz®)
1 cup creamy salad dressing
(such as Miracle Whip®)
1 cup sour cream
2 tablespoons dry onion soup mix

Directions

Whisk cheese sauce, salad dressing, sour cream, and dry onion soup mix in a large bowl. Transfer dip to serving dish. Refrigerate until cold, about 20 minutes.

Crunchy Cheese Nibblers

Ingredients

1 cup finely shredded Cheddar cheese
1 cup crushed potato chips
1/2 cup all-purpose flour
1/4 cup butter, softened
1 teaspoon ground mustard

Directions

In a bowl, combine all ingredients. Shape dough into 3/4-in. balls. Place on ungreased baking sheets and flatten slightly. Bake at 375 degrees F for 5-8 minutes or until golden brown. Remove to a wire rack. Serve warm.

Cheesecake Praline Squares

Ingredients

2 1/2 cups all-purpose flour
1 cup butter, melted
2/3 cup finely chopped pecans
2 tablespoons confectioners'
sugar

FILLING:

3 (8 ounce) packages cream
cheese, softened
2/3 cup sugar
1 (14 ounce) can sweetened
condensed milk
2 teaspoons vanilla extract
1/2 teaspoon grated lemon peel
4 eggs, lightly beaten

TOPPING:

1 cup packed brown sugar
1 cup heavy whipping cream
1 cup chopped pecans
1 1/2 teaspoons vanilla extract

Directions

In a bowl, combine the flour, butter, pecans and confectioners' sugar. Press into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 20-24 minutes or until lightly browned. Cool on a wire rack.

In a large mixing bowl, beat cream cheese and sugar until smooth. Add the milk, vanilla and lemon peel. Add eggs; beat on low speed just until combined. Pour over crust. Bake at 350 degrees F for 35-40 minutes or until edges are lightly browned. Cool on a wire rack.

In a saucepan, combine brown sugar and cream. Cook and stir over medium heat until mixture comes to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Remove from the heat; stir in pecans and vanilla. Pour over cheesecake. Refrigerate for 4 hours or overnight. Cut into squares.

Spinach and Goat Cheese Salad with Beetroot

Ingredients

1 cup walnuts, coarsely chopped
2 tablespoons white sugar
1/3 (15 ounce) can pickled beets
1/4 cup cider vinegar
1 teaspoon chicken bouillon granules
1/2 teaspoon garlic powder
1 teaspoon white sugar
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 cup vegetable oil
1/2 pound baby spinach, rinsed and dried
4 ounces goat cheese, crumbled

Directions

In small saucepan over medium heat, cook and stir the walnuts and sugar until walnuts are lightly browned and sugar is caramelized. Thoroughly coat the walnuts with the sugar.

In a blender or food processor, blend the beets with cider vinegar, bouillon granules, garlic powder, sugar, salt, and pepper. Gradually blend in the oil.

In a large bowl, toss together the sugar-coated walnuts and spinach. Before serving, drizzle with the blended beet mixture, toss, and sprinkle with goat cheese.

Ham and Cheese Pasta Bake

Ingredients

1 (16 ounce) package rotini pasta
1 (26 ounce) jar onion and garlic spaghetti sauce
1 pound thickly sliced honey baked ham, cut into 1/2 inch cubes
1 teaspoon minced garlic
1 teaspoon black pepper
1/2 teaspoon onion powder
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine dry pasta, spaghetti sauce, ham, garlic, onion powder and pepper. Fill sauce jar with water, and pour over mixture. Mix well, and spoon into 9x13 inch casserole dish. Cover tightly with foil.

Bake in preheated oven for 35 minutes. Carefully remove foil, then sprinkle with mozzarella and Parmesan cheese. Bake for 5 minutes, or until cheese is melted.

Light Pimento Cheese

Ingredients

2 (8 ounce) packages pimento
cheese food
8 ounces nonfat cottage cheese
2 teaspoons sweet pickle relish
(optional)

Directions

Place pimento cheese, cottage cheese, and sweet pickle relish in a blender and blend until smooth. Keep cheese in a closed plastic container until ready to use.

Braided Peppery Cheese Rolls

Ingredients

4 1/4 cups all-purpose flour
3 tablespoons sugar
2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
1 teaspoon coarsely ground pepper
1 1/2 cups milk
1/4 cup butter
2 eggs
1/2 cup shredded Cheddar cheese

Directions

In a large mixing bowl, combine 2 cups flour, sugar, yeast, salt and pepper. In a saucepan, heat milk and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 2 minutes. Add 1 egg and 1/2 cup flour; beat 2 minutes longer. Stir in cheese and enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 30 minutes.

Punch dough down. Turn onto a floured surface; cover and let rest for 15 minutes. Divide into 36 pieces. Shape each into a 6-in. rope. Braid three ropes together. Pinch ends to seal. Repeat with remaining dough. Place on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes.

Beat remaining egg; brush over braids. Bake at 375 degrees F for 15-17 minutes or until golden brown. Remove from pan to a wire rack to cool.

Lemon Cheesecake Dessert

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup finely chopped pecans
1/3 cup sugar
1/3 cup butter or margarine, melted
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
2 eggs
1/2 cup lemon juice

Directions

In a bowl, combine the cracker crumbs, pecans and sugar. Add butter; mix well. Set aside 1/2 cup. Press the remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 325 degrees F for 8 minutes.

Meanwhile, in a small mixing bowl, beat the cream cheese until smooth. Add the milk, eggs and lemon juice; beat until smooth. Spoon over crust. Sprinkle with the reserved crumb mixture. Bake for 30 minutes or until center is almost set. Cool on a wire rack. Store in the refrigerator.

Cheesecake Ice Cream

Ingredients

1 quart lowfat 1% milk
2 (8 ounce) packages reduced fat
cream cheese, softened
1 1/2 cups white sugar
1/3 cup triple sec
1 tablespoon vanilla extract
1 pinch salt

Directions

Place milk, cream cheese, sugar, triple sec, vanilla extract, and salt into a blender; blend until smooth. Freeze in the bowl of an ice cream maker according to the manufacturer's instructions.

ZiZi's Simple Cheese Onion Pie

Ingredients

2 (9 inch) refrigerated pie crusts
5 sweet onions, sliced
8 ounces sharp Cheddar cheese
freshly ground pepper
1/4 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place one pie crust into a deep-dish pie pan. Layer the bottom with half of the onions and half of the cheese. Season to taste with pepper. Layer with the remaining onions and cheese; season with pepper. Pour milk over the pie filling. Place the remaining pie crust on top of the filling. Make small holes in the crust to allow steam to escape.

Bake in preheated oven for 40 to 45 minutes. Remove, and let cool 15 minutes before serving.

Smoky Potato Cheese Soup

Ingredients

1 onion, chopped
1/4 cup margarine
2 (14.5 ounce) cans chicken broth
6 potatoes, peeled and cubed
1 pound smoked sausage
1 pound processed cheese,
cubed
2 (12 fluid ounce) cans evaporated
milk
ground black pepper to taste
1 tablespoon cornstarch

Directions

Saute the onions in butter or margarine in a large pan.

Add the chicken broth and the cubed potatoes. Slice the smoked sausage into bite size pieces, and add to the soup. Simmer over medium heat until the potatoes are soft.

Using a potato masher, lightly mash the potato mixture to break up the cubes a little bit, but not mashing as completely as you would for mashed potatoes.

Add the cubed cheese, and stir until melted. Stir in the evaporated milk. Season with black pepper. The soup should be pretty thick, but you can thicken it further with a paste of cornstarch and water. Use about 1 tablespoon of cornstarch at a time, and add it to the soup until you have reached the desired thickness.

Squash with Tomato and Feta Cheese

Ingredients

2 cups peeled and cubed acorn squash
2 eggs
1/3 cup heavy cream
2 green onions, chopped
1/4 green bell pepper, diced
1 cup dry bread stuffing mix
1/4 cup grated Parmesan cheese
1 teaspoon salt
1/2 teaspoon cracked black peppercorns
1 sprig fresh rosemary
2 tablespoons crumbled feta cheese
2 roma (plum) tomatoes, thinly sliced
cracked black pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

In a steamer basket over boiling water, steam the squash 10 minutes, or until tender. Remove from heat, and mash with a fork.

In a medium bowl, blend the eggs and heavy cream. Mix in the squash, 3/4 of the green onions, green bell pepper, dry stuffing mix, and Parmesan cheese. Season with salt and pepper. Transfer to the prepared casserole dish. Press the rosemary sprig into the center of the mixture. Top with feta cheese, tomato slices, and remaining green onions. Season with pepper.

Bake 45 minutes in the preheated oven, until lightly browned. Discard rosemary sprig before serving.

Apricot Cream Cheese Thumbprints

Ingredients

1 1/2 cups butter, softened
1 1/2 cups white sugar
1 (8 ounce) package cream cheese, softened
2 eggs
2 tablespoons lemon juice
1 1/2 teaspoons lemon zest
4 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 cup apricot preserves
1/3 cup confectioners' sugar for decoration

Directions

In a large bowl, cream together the butter, sugar, and cream cheese until smooth. Beat in the eggs one at a time, then stir in the lemon juice and lemon zest. Combine the flour and baking powder; stir into the cream cheese mixture until just combined. Cover, and chill until firm, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Roll tablespoonfuls of dough into balls, and place them 2 inches apart on ungreased cookie sheets. Using your finger, make an indentation in the center of each ball, and fill with 1/2 teaspoon of apricot preserves.

Bake for 15 minutes in the preheated oven, or until edges are golden. Allow cookies to cool on the baking sheets for 2 minutes before removing to wire racks to cool completely. Sprinkle with confectioner's sugar.

Cheese Straws

Ingredients

2 cups all-purpose flour
2 cups shredded sharp Cheddar cheese
3/4 cup margarine
1 teaspoon baking powder
1/4 teaspoon cayenne pepper
1/2 teaspoon salt
1/2 cup water

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease or line a baking sheet with parchment paper.

Combine the flour, baking powder, cayenne pepper, salt, grated cheese and butter or margarine in a bowl and mix until well combined. Add water a little bit at a time to make a very stiff dough.

On a lightly floured surface, roll pieces of the dough into just slightly thicker than pencil shaped sticks. Cut sticks into 4 to 5 inch lengths. Arrange the pieces on the baking sheet.

Bake at 400 degrees F (205 degrees C) for 5 minutes or until browned.

Cheese Strata

Ingredients

6 slices Pepperidge Farm®
Toasting White Bread, cut into
cubes
1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1 cup milk
4 eggs
1 1/2 cups shredded Swiss
cheese

Directions

Place the bread cubes into a greased 2-quart shallow baking dish. Beat the soup, milk, eggs and cheese in a medium bowl with a fork or whisk. Pour the milk mixture over the bread cubes. Stir and press the bread cubes into the milk mixture to coat. Cover and refrigerate for 4 hours or overnight. Uncover the baking dish.

Bake at 350 degrees F for 45 minutes or until a knife inserted in the center comes out clean.

Cheesecake

Ingredients

1 (9 inch) graham cracker crust
1 (8 ounce) package cream cheese
1 cup white sugar
1/2 cup confectioners' sugar
1 cup sour cream
1/4 cup milk
2 teaspoons vanilla extract
3 eggs

1 cup sour cream
1/4 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups fresh strawberries, halved
1 cup fresh blueberries
1 cup strawberry glaze

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, beat the cream cheese, white sugar and 1/2 cup confectioners sugar until smooth. Beat in 1 cup sour cream, milk and 1 teaspoon vanilla. Slowly beat in eggs, one at a time. Pour filling into crust.

Bake in the preheated oven for 25 minutes, or until filling is set. Cool for 20 minutes. Preheat oven to 425 degrees F (220 degrees C.)

In a small bowl, combine 1 cup sour cream, 1/4 cup confectioners' sugar and 1 teaspoon vanilla. Mix until smooth, then spread over cheesecake. Bake in preheated oven for 5 minutes. Allow to cool, then refrigerate for at least 1 hour.

Arrange strawberries and blueberries on top of the cheesecake. Spoon strawberry glaze over berries. Refrigerate several hours before serving.

Cheesecake Supreme

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup white sugar
1/4 cup butter, melted
5 (8 ounce) packages cream cheese, softened
5 eggs
2 egg yolks
1 3/4 cups white sugar
1/8 cup all-purpose flour
1/4 cup heavy whipping cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

Mix the graham cracker crumbs, 1/2 cup of the white sugar, and the melted butter together. Press mixture into the bottom of one 9 or 10 inch springform pan.

In a large bowl, combine cream cheese, eggs and egg yolks; mix until smooth. Add the remaining 1 3/4 cups white sugar, the flour and the heavy cream. Blend until smooth. Pour batter into prepared pan.

Bake at 400 degrees F (200 degrees C) for 10 minutes, then turn oven temperature down to 200 degrees F (100 degrees C) and continue baking for 1 hour, or until filling is set. Let cheesecake cool, then refrigerate.

Mackie's Cream Cheese Mints

Ingredients

2 pounds confectioners' sugar
1 (8 ounce) package cream cheese
2 teaspoons peppermint extract
2 teaspoons butter flavored extract
2 teaspoons lemon extract
1/2 teaspoon green food coloring
1 teaspoon yellow food coloring

Directions

In medium bowl, cream together confectioners' sugar and cream cheese until smooth. Divide into three sections and mix peppermint extract and green food coloring into the first, butter flavored extract and 1/2 teaspoon yellow food coloring into the second, and lemon extract and the remaining 1/2 teaspoon yellow food coloring into the third.

Roll each section out onto a flat surface and cut with small cookie cutters, or press into candy molds. Allow individual mints to air dry for 2 hours. Then refrigerate or freeze until serving.

Cheese Ball II

Ingredients

1 (2 ounce) can black olives,
drained and chopped
1 (4 ounce) jar diced pimento
peppers, drained
8 green onions, finely chopped
1 pound butter, softened
8 (8 ounce) packages cream
cheese, softened
4 ounces blue cheese, crumbled
1 cup chopped almonds or other
nut

Directions

In a medium bowl, combine olives, pimentos and green onions; mix well.

Combine butter or margarine, cream cheese and blue cheese; stir in olive mixture.

Shape into balls or logs and roll in chopped nuts; serve.

Cream Cheese Bars I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, melted
1 egg, beaten
1 (8 ounce) package cream cheese, softened
2 eggs, beaten
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 15 x 10 inch sheet pan.

Mix together cake mix, butter or margarine, and 1 egg. Press mixture into pan.

In a small bowl, mix together cream cheese, 2 eggs, and confectioners' sugar. Pour mixture on top of cake mixture.

Bake for 15 minutes. Reduce temperature to 300 degrees F (150 degrees C), and bake for 30 to 35 minutes. Cool, and cut into squares.

Swiss Chard with Pinto Beans and Goat Cheese

Ingredients

- 1 1/2 tablespoons vegetable oil
- 1 1/2 tablespoons butter
- 2 cloves garlic, minced
- 1 pinch red pepper flakes
- 1 bunch Swiss chard - rinsed, stems removed and cut into 1/2 inch slices
- 1 (15.5 ounce) can pinto beans, rinsed and drained
- 1 small tomato, chopped
- salt and pepper to taste
- 1 tablespoon fresh lime juice
- 3 tablespoons goat cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease an 8 or 9 inch square baking dish.

Heat the oil and butter in a large skillet over medium heat. Add garlic and red pepper flakes; cook and stir until fragrant, about 1 minute. Add Swiss chard, cover and cook for 4 minutes. Uncover and mix in the pinto beans, tomato, lime juice, salt and pepper. Cover and continue cooking until the chard is wilted, about 4 more minutes.

Transfer the chard to the baking dish and dot with goat cheese, pushing it down into the dish.

Bake for 15 minutes in the preheated oven, or until the goat cheese is warmed.

Double Cheese Casserole

Ingredients

1 (12 ounce) package uncooked egg noodles
1 pound lean ground beef
1 large onion, diced
1 (15 ounce) can tomato sauce
4 ounces cream cheese
12 ounces cottage cheese
1 (8 ounce) container sour cream
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook egg noodles according to package directions.

While noodles are cooking, brown the ground beef and onion in a large skillet over medium high heat. Reduce heat to low, add the tomato sauce, stir well, and let simmer for 1 minute. Add the cream cheese and cottage cheese, stirring together until well blended. Then stir in the egg noodles and sour cream until all ingredients are well mixed. Pour into a 2 quart casserole dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Season with salt and pepper to taste.

Ricotta Cheese Stuffed Shells

Ingredients

1 (14.5 ounce) can CONTADINA®
Diced Tomatoes with Italian Herbs
8 ounces CONTADINA® Tomato
Sauce
6 ounces CONTADINA® Italian
Paste with Roasted Garlic
24 shell pasta, dried, jumbo
1 cup chopped onion
1 tablespoon olive oil
1 cup chicken broth or water
2 eggs, beaten
15 ounces ricotta cheese
2 cups mozzarella cheese,
shredded

Directions

Cook pasta according to package directions; drain. Meanwhile, cook onion, in oil in large skillet until tender. Stir in undrained tomatoes, tomato sauce, tomato paste and broth. Season to taste with salt and pepper, if desired.

Combine eggs, ricotta cheese, and 1 cup mozzarella cheese. Spoon filling into shells. Arrange in 3-quart baking dish. Spoon sauce over shells.

Bake, covered, at 375 degrees F, 20 minutes. Sprinkle with remaining mozzarella. Bake, uncovered, 5 minutes more until heated through and cheese is melted.

Colby Cheesecake

Ingredients

1 1/2 cups crushed zwieback toast
1/3 cup white sugar
2 teaspoons ground nutmeg
6 tablespoons butter, melted
2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 tablespoons all-purpose flour
3 tablespoons milk
1 teaspoon vanilla extract
1/8 teaspoon salt
3 eggs
2 (8 ounce) containers vanilla yogurt
2 cups shredded Colby cheese

Directions

For crust, combine the zwieback crumbs, 1/3 cup sugar, nutmeg and melted butter. Press onto bottom and part way up sides of a 9 inch springform pan. Chill crust while preparing filling.

Preheat oven to 450 degrees F (230 degrees C).

For filling, beat cream cheese in large mixer bowl until fluffy. Stir in Colby cheese, sugar, flour, milk, vanilla and salt. Beat on medium speed of mixer until well-blended -- about 3 minutes. Beat in eggs, one at a time, beating well after each addition. Pour into chilled crust. Bake for 10 minutes.

Reduce oven temperature to 250 degrees F (120 degrees C). Bake until center of cake is set -- about 40 minutes.

Remove from oven and let stand 10 minutes. Spread yogurt over top. Return to oven and bake 10 minutes. Cool completely on wire rack. Chill several hours or overnight. To serve, place cake on serving plate. Carefully remove sides of pan.

Fruity Cream Cheese Spread

Ingredients

1 (8 ounce) package cream
cheese, softened
1 (8 ounce) can crushed
pineapple, drained
1/2 cup sliced fresh strawberries

Directions

In a medium bowl, combine cream cheese, pineapple, and strawberries. Stir until well blended.

Yogurt Cheese

Ingredients

3 cups plain yogurt
1/2 teaspoon salt
1/2 teaspoon pepper
1 tablespoon minced garlic

Directions

Line a strainer with two layers of cheesecloth. In a medium bowl, mix together the yogurt, salt, pepper and garlic.

Pour into the cheesecloth lined strainer. Place the strainer over another bowl to catch the liquid, and refrigerate for 1 to 2 days, until all of the liquid has drained off. Empty the drainage bowl occasionally so you can see when the cheese has stopped draining.

Transfer cheese to a covered container, and store in the refrigerator for up to two weeks.

Macaroni and Cheese Bake

Ingredients

2 (10.75 ounce) cans condensed
cream of chicken soup
3/4 cup milk
1 pound elbow macaroni
4 tomatoes, sliced
12 slices processed sharp
Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a medium saucepan, heat soup and milk over medium heat until simmering. Remove from heat and stir in macaroni. Pour macaroni mixture into 9x13 baking dish. Place a layer of tomatoes, then a layer of cheese slices over macaroni. Repeat.

Bake for 25 minutes or until cheese is golden and bubbly.

Twice Baked Sweet Potatoes with Ricotta Cheese

Ingredients

3 medium sweet potatoes
1 teaspoon olive oil
2 shallots, finely chopped
1/2 cup fat-free ricotta cheese
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground ginger
1 tablespoon brown sugar
1/4 cup grated Parmesan cheese
2 1/2 tablespoons chopped fresh sage

Directions

Preheat oven to 400 degrees F (200 degrees C). Pierce potatoes with a fork and bake until soft, about 1 hour. Remove from oven and cool until potatoes can be handled, about 20 minutes.

Reduce oven temperature to 350 degrees F (175 degrees C). Grease a large baking sheet.

Meanwhile, place olive oil in small skillet over medium heat. Add shallots and cook and stir until softened and beginning to brown, about 10 minutes. Set aside.

Cut potatoes in half lengthwise and scoop out pulp, leaving a thin shell. Set shells aside. Place pulp into a blender or food processor and blend until smooth. Add ricotta, salt, pepper, ginger, and sugar to the blender; blend until smooth.

Return potato mixture to a bowl; stir in shallots, Parmesan cheese, and sage. Spoon mixture back into potato skins. Place potatoes on prepared baking sheet.

Bake until heated through, about 30 minutes.

Goat Cheese Arugula Pizza - No Red Sauce!

Ingredients

1 unbaked pizza crust
6 tablespoons prepared pesto sauce
3 roma tomatoes, thinly sliced
1 (8 ounce) package seasoned goat cheese
2 cloves garlic, peeled and thinly sliced
1 cup fresh arugula
1 teaspoon olive oil

Directions

Preheat oven according to pizza package instructions.

Dab pesto onto the center of the pizza base, and spread toward the outer edges. Cut the goat cheese into thin coins, and spread or crumble across the pizza. Arrange tomato slices over goat cheese. Sprinkle with garlic. Brush the crust edges lightly with olive oil.

Place pizza directly on preheated oven rack. Bake for 5 to 10 minutes, or until the crust edges are golden.

After taking pizza out of the oven, allow to cool for a few minutes so that the cheese has time to set. After a couple of minutes, cover the pizza with a few handfuls of arugula. Cut, serve, and enjoy!

Guinness® and Chocolate Cheesecake

Ingredients

1 cup crushed chocolate cookies
1/4 cup butter, softened
2 tablespoons white sugar
1/4 teaspoon unsweetened cocoa powder

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1/2 pound semisweet chocolate chips
2 tablespoons heavy cream
1 cup sour cream
1 pinch salt
3/4 cup Irish stout beer (e.g. Guinness®)
2 teaspoons vanilla extract

1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9 inch springform pan with butter.

Combine the crushed cookies, butter, 2 tablespoons sugar, and cocoa in a small bowl; mix; press into the bottom of the prepared springform pan.

Place the cream cheese in a large bowl and beat with an electric mixer set to low speed until smooth. While beating, slowly add 1 cup sugar and then the eggs, one at a time. Continue beating until smooth.

Combine the chocolate chips and heavy cream in a microwave-safe bowl. Heat in the microwave until the chocolate is completely melted, stirring every 30 seconds. Beat the chocolate into the cream cheese mixture. Add the sour cream, salt, beer, and vanilla; blend until smooth. Pour the mixture over the crust. Place the pan into a large, deep baking dish. Fill the dish with water to cover the bottom half of the springform pan.

Bake the cheesecake in the water bath in the preheated oven for 45 minutes; turn oven off; leave the cheesecake in the oven with oven door slightly ajar another 45 minutes; remove from oven. Run a knife along the edge of the cheesecake to loosen from pan. Chill in refrigerator at least 4 hours.

Melt the semisweet chocolate in a small bowl using the microwave. Make chocolate clovers by dropping 3 small drops of melted chocolate close to one another on waxed paper. Drag a toothpick from between two dots outward to make the stem; chill until hardened. Arrange the chocolate clovers on top of the chilled cheesecake for decoration.

Cheese Squares

Ingredients

1 (8 ounce) package Cheddar cheese
2 eggs
1/4 cup milk
1 cup bread crumbs
2 cups vegetable oil

Directions

Cut the block of cheese lengthwise in half (to make thinner pieces) and then into squares or triangles.

Mix eggs and milk in small bowl. Dip the cheese pieces into this mixture. Coat moistened cheese thoroughly with bread crumbs. Refrigerate for 30 minutes or freeze for 10 minutes to firm up the breaded cheese.

Heat oil in shallow pan to a medium-high temperature. Make sure the oil is only 1/2 way up the cheese squares. Pan fry the squares until they are lightly browned. Flip them only once. Drain on paper towels.

Oyster Macaroni and Cheese

Ingredients

1 1/2 cups seashell pasta
1 tablespoon vegetable oil
1/2 cup chopped green bell pepper
1/3 cup chopped green onion
1 (10.75 ounce) can condensed Cheddar cheese soup
1 (10 ounce) jar oysters, drained and cut into thirds
1 teaspoon salt (optional)
1 tablespoon Dijon mustard
2 cups shredded sharp Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a saucepan of water to a boil. Add the seashell pasta, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat the oil in a skillet over medium heat. Add the pepper and onion; cook and stir until tender. Stir in the cheese soup, salt and mustard. Mix in the macaroni and oysters so they are evenly distributed. Spoon half of the mixture into a 2 quart casserole dish. Cover with half of the Cheddar cheese. Top with remaining oyster mixture and remaining cheese.

Bake covered for 15 minutes in the preheated oven. Then uncover, and continue baking for 20 minutes, or until hot and bubbly.

Blueberry Cheesecake

Ingredients

1 cup graham cracker crumbs
2 tablespoons white sugar
1/4 cup melted butter
2 (8 ounce) packages cream cheese, softened
1 cup sour cream
3/4 cup white sugar
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
4 eggs
2 cups frozen blueberries, dry pack
1/3 cup blueberry jelly

Directions

Combine crumbs, 2 tablespoons sugar and butter. Pat mixture into the bottom of a 9 inch springform pan.

Mash cream cheese until soft and creamy. Gradually beat in sour cream, 3/4 cup sugar, vanilla and flour. Beat in eggs one at a time.

Pour mixture into crumb-lined pan. Bake in a preheated 325 degree F (165 degrees C) oven for 1 hour or until firm to the touch.

Cool and then remove cake from pan by loosening edges with a knife. Place frozen blueberries on top of cake. Melt jelly and spoon over blueberries to glaze. Chill until ready to serve.

Master Recipe for Rich and Creamy Cheesecake

Ingredients

1 tablespoon softened butter
3 tablespoons crumbs from
Famous Chocolate Wafers,
graham crackers or ginger snaps,
OR
1 (3 ounce) package soft
ladyfingers (24 total) left whole,
but trimmed to fit pan (optional)
3 (8 ounce) packages cream
cheese, at room temperature
1 cup sugar
3 large eggs, at room temperature
2 teaspoons vanilla extract
1/4 cup heavy cream
1/4 cup sour cream
Heavy-duty foil for pan

Directions

Adjust oven rack to middle position, and heat oven to 325 degrees. Brush interior of a 9-inch springform pan with butter. Add crumbs of choice and tilt pan in all directions to evenly coat, or line pan sides with ladyfingers. Tear off two long strips of heavy-duty foil, overlap in a cross pattern, and set the pan in the middle. Bring up sides, crimping around exterior top of the pan and forming a tight seal. Set it in a roasting pan large enough to hold it.

Beat cream cheese with an electric mixer until smooth. Gradually add sugar and beat on medium speed until fully incorporated. Scrape down bowl sides and beat again until smooth. Add eggs, one at a time, scraping down bowl after each addition to ensure a creamy batter. Slowly beat in vanilla, then cream and sour cream. (Meanwhile, bring tea kettle of water to a boil, then turn off heat.)

Pour batter into prepared pan. Set the roasting pan on oven rack and pour in enough boiling water to come halfway up the side of the springform pan. Bake until cake perimeter is set but center still jiggles, about 40 minutes (some flavor variations will take longer). Turn off heat and leave oven door ajar; let cheesecake sit in oven so the residual heat continues to cook it, about 30 minutes.

Remove pan from water; set on a wire rack. Let cool to room temperature. Cover and refrigerate until well-chilled, about 3 hours (can be refrigerated up to 4 days). Run a sharp knife around the edge of the pan, loosen the spring siding and serve.

Dilly Cheese Wheat Bread

Ingredients

2/3 cup milk
1/2 cup hot water
1 teaspoon salt
1 tablespoon sugar
1 tablespoon dried dill weed
1 cup whole wheat flour
2 cups bread flour
2 teaspoons bread machine yeast
1/2 cup grated Cheddar cheese
1/2 cup grated Asiago or
Parmesan cheese

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select the white bread light crust setting; press Start. If your machine has a Fruit setting, add the Cheddar and Asiago cheeses at the signal, or about 5 minutes before the kneading cycle has finished.

Wave Your Flag Cheesecake

Ingredients

1 quart strawberries, divided
1 1/2 cups boiling water
2 pkg. (4 serving size) JELL-O
Brand Strawberry Flavor Gelatin
Ice cubes
1 cup cold water
1 (10.75 ounce) loaf pound cake,
cut into 10 slices
1 1/3 cups blueberries, divided
2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed

Directions

Slice 1 cup of the strawberries; set aside. Halve the remaining 3 cups strawberries; set aside. Stir boiling water into dry gelatin mixes in large bowl at least 2 min. until completely dissolved. Add enough ice to cold water to measure 2 cups. Add to gelatin; stir until ice is completely melted. Refrigerate 5 min. or until gelatin is slightly thickened (consistency of unbeaten egg whites).

Meanwhile, line bottom of 13x9-inch dish with cake slices. Add sliced strawberries and 1 cup of the blueberries to thickened gelatin; stir gently. Spoon over cake slices. Refrigerate 4 hours or until set.

Beat cream cheese and sugar in large bowl with wire whisk or electric mixer until well blended; gently stir in whipped topping. Spread over gelatin. Arrange strawberry halves on cream cheese mixture to resemble the stripes of a flag. Arrange remaining 1/3 cup blueberries on cream cheese mixture for the stars. Store any leftover dessert in refrigerator.

Minty Middle Cheesecake

Ingredients

Crust

1 1/2 cups all-purpose flour
2 tablespoons cocoa powder
3 tablespoons sugar
1/2 cup vegetable oil
1/4 cup ice water
2 ounces unsweetened baking chocolate, chopped
4 tablespoons sugar
3 tablespoons butter or margarine

Filling

16 ounces cream cheese, at room temperature
1/2 cup white chocolate flavored syrup
1/4 cup all-purpose flour
2 egg, beaten
2 tablespoons mint jelly

Directions

Preheat oven to 400 degrees F (205 degrees C).

For the crust, mix flour, cocoa, and 3 tablespoons sugar together in a bowl. Stir in oil and water until well blended. Press dough into the bottom and up the sides of a well-greased 8 inch springform cake pan.

Place baking chocolate and 4 tablespoons sugar in a microwave safe bowl. Microwave for 1 minute, stir, and continue heating until chocolate is completely melted. Add butter, and heat for another 30 seconds. Stir, and spread over bottom of the crust. Refrigerate or freeze crust while preparing filling.

In a large bowl, beat cream cheese to soften. Add white chocolate syrup and flour, and stir until well blended. Add one egg at a time until all are just incorporated into the mixture. Set aside.

Pour 1/2 cup of filling into a small bowl, and stir in mint jelly. Pour half of original filling into prepared pan, spreading evenly over crust. Pour in mint filling, spreading as evenly as possible without blending into bottom layer, then top with remaining filling.

Bake cake in the preheated oven at 400 degrees F (205 degrees C) for 10 minutes. Reduce heat to 200 degrees F (95 degrees C), and continue baking for another 30 minutes. When done baking, open oven door and allow cake to cool completely to prevent cracking, about 3 hours. Cover and refrigerate until ready to serve.

Easy Ham and Cheese Appetizer Sandwiches

Ingredients

1 cup butter, softened
3 tablespoons poppy seeds
1 onion, grated
1 tablespoon Worcestershire sauce
2 tablespoons prepared Dijon-style mustard
2 (12 ounce) packages white party rolls
1/2 pound chopped cooked ham
5 ounces shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together butter, poppy seeds, onion, Worcestershire sauce and prepared Dijon-style mustard.

Slice rolls in half horizontally and set aside tops. Spread bottoms with the butter mixture. Top with ham and Swiss cheese. Replace tops.

Arrange rolls in a single layer in a medium baking dish. Bake in the preheated oven 10 to 12 minutes, until rolls are lightly browned and cheese is melted.

Cherry-Cheese Cake

Ingredients

1 (18.25 ounce) package white cake mix
2 (8 ounce) packages cream cheese, softened
4 cups confectioners' sugar
1 pint whipping cream, whipped
2 (21 ounce) cans cherry pie filling

Directions

Prepare cake mix according to package directions. Pour into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 350 degrees F for 20 minute or until a wooden pick inserted near the center comes out clean. Cool.

In a mixing bowl, beat the cream cheese and sugar until fluffy; fold in the whipped cream. Spread over each cake. Top with pie filling. Chill 4 hours or overnight.

Tim's Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1/2 cup butter
4 tablespoons all-purpose flour
ground black pepper to taste
2 cups milk
1 1/2 cups shredded white Cheddar cheese
4 slices day-old bread, torn into small pieces
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and reserve.

In a large sauce pan, melt 4 tablespoons butter or margarine over medium heat. Add flour and some ground black pepper to taste; stirring until paste-like consistency. Add milk to mixture and stir continually until mixture starts to thicken; slowly stir in cheese 1 cup at a time until all cheese is melted.

Preheat oven to 350 degrees F (175 degrees C).

Pour cheese mixture over macaroni. Mix well and pour into a lightly greased 9x13 inch baking dish. Place bread pieces on top of macaroni mixture and season with salt and pepper to taste. Melt 4 tablespoons butter or margarine and pour over bread. Bake in preheated oven for 25 to 30 minutes or until bubbly and golden brown. Serve.

Tomato Bacon Grilled Cheese

Ingredients

8 slices bacon
1/4 cup butter, softened
8 slices white bread
8 slices American cheese
8 slices tomato

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Heat a large skillet over medium heat. Spread butter onto one side of each slice of bread. Lay 4 slices of bread, butter side down, in the skillet. Top with a slice of cheese, 2 slices tomato, bacon, and another slice of cheese. Cover with a slice of bread, butter side out. Fry sandwiches until golden on both sides.

Rich Chocolate Cheesecake

Ingredients

1 1/2 cups chocolate wafer crumbs
1/4 cup butter or margarine, melted
2 tablespoons sugar
1/4 cup finely chopped almonds
FILLING:
3 (8 ounce) packages cream cheese, softened
3/4 cup sugar
3 eggs
1/3 cup strong brewed coffee
1 teaspoon vanilla extract
3/4 cup baking cocoa
1 cup semisweet chocolate chips
TOPPING:
1 cup sour cream
2 tablespoons brown sugar
1 teaspoon vanilla extract
1/2 cup sliced almonds

Directions

In a bowl, combine the first four ingredients. Press onto the bottom and 1 in. up the sides of a 9-in. springform pan; set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Stir in coffee and vanilla; mix well. Beat in cocoa just until blended. Stir in chocolate chips. Pour into prepared crust. Place pan on a baking sheet. Bake at 375 degrees F for 30-35 minutes or until center is almost set.

Remove from the oven; increase temperature to 425 degrees F. Combine the sour cream, brown sugar and vanilla until smooth. Spread over warm cheesecake; sprinkle with nuts. Bake for 10 minutes or until lightly browned.

Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool for 1 hour longer. Chill overnight. Remove sides of pan. Refrigerate leftovers.

Simple Mac and Cheese

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
1/2 cup shredded Cheddar
cheese
1 1/2 cups macaroni

Directions

Cook pasta in a large pot of boiling salted water until al dente.
Drain.

Mix together condensed soup and cheese. Using the empty soup
can, measure 1 can of milk; mix into the soup mixture. Stir in
cooked pasta. Dump into a greased casserole dish, and cover.

Bake at 325 degrees F (165 degrees C) for 45 minutes.

Bacon Blue Cheese Flat Iron Salad

Ingredients

2 pounds flat iron steaks
2 tablespoons vegetarian
Worcestershire sauce
1 teaspoon salt
2 teaspoons fresh-ground black
pepper
1 pound sliced bacon
1/2 head shredded iceberg lettuce
1/2 head red leaf lettuce, torn
1 (10 ounce) bag baby salad
greens
1 cup blue cheese salad dressing
1/2 pound crumbled blue cheese
1/2 pound shredded Cheddar
cheese (optional)

Directions

Rub the flat iron steaks with Worcestershire sauce, salt, and pepper; set aside. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown and crispy. Remove bacon to cool on a paper towel lined plate, while leaving the grease in the skillet.

Heat the bacon grease over medium-high heat until it begins to smoke. Place the flat iron steaks in the hot grease, and cook until done to desired degree of doneness, 3 to 4 minutes per side for medium. Once done, remove the steaks and keep warm.

Place the iceberg lettuce, red leaf lettuce, and baby greens into a large salad bowl. Toss with the blue cheese dressing, then sprinkle with the blue cheese and cheddar cheese. Crumble the bacon and sprinkle overtop. Thinly slice the flat iron steak, and arrange over the salad.

No Bake Cheesecake I

Ingredients

3/4 cup finely ground graham cracker crumbs
3/4 cup pecan sandies cookies
3 tablespoons butter
3 tablespoons white sugar
8 ounces cream cheese
1/3 cup white sugar
2 tablespoons lemon juice
1/2 cup heavy whipping cream, whipped
1/2 cup sliced fresh strawberries (optional)

Directions

In a bowl, mix together crushed cookies and graham crackers with melted butter and the 3 tablespoons sugar.

Press into a 7 inch springform pan. Place in refrigerator until ready for use.

In another bowl, beat cream cheese, 1/3 cup of sugar and lemon juice.

Whip cream, and fold into cream cheese mixture.

Spread into pan.

Top with sliced strawberries (optional). Freeze for 1 hour, covered with foil.

Place in refrigerator 30 minutes before serving.

Spiderweb Pumpkin Cheesecake

Ingredients

1 3/4 cups chocolate wafer crumbs

1/4 cup butter or margarine, melted

FILLING:

3 (8 ounce) packages cream cheese, softened

3/4 cup sugar

1/2 cup packed brown sugar

3 eggs

1 (15 ounce) can solid pack pumpkin

2 tablespoons cornstarch

3 teaspoons vanilla extract

1 1/2 teaspoons pumpkin pie spice

TOPPING:

2 cups sour cream

3 tablespoons sugar

2 teaspoons vanilla extract

SPIDERWEB GARNISH:

1 cup sugar

1/8 teaspoon cream of tartar

1/3 cup water

4 (1 ounce) squares semisweet chocolate, melted

Directions

Combine wafer crumbs and butter; press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Set aside. In a mixing bowl, beat cream cheese and sugars until smooth. Add eggs; beat on low speed just until combined. Whisk in pumpkin, cornstarch, vanilla and pumpkin pie spice just until blended. Pour into crust. Place on a baking sheet. Bake at 350 degrees F for 60-65 minutes or until center is almost set. Cool on a wire rack for 10 minutes.

Combine topping ingredients; spread over filling. Bake at 350 degrees F for 6 minutes. Cool on a wire rack for 10 minute. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan; set aside.

For spiderwebs, draw six 3-in. x 2-in. half circles on two sheets of parchment paper on top; tape both securely to work surface. In a saucepan, bring the sugar, cream of tartar and water to a boil over medium heat. Boil, without stirring, until mixture turns a light amber color and candy thermometer reads 350 degrees F. Immediately remove from the heat and stir. Cool, stirring occasionally, for 10-15 minutes or until hot sugar mixture falls off a metal spoon in a fine thread.

Using a spoon or meat fork, carefully drizzle syrup over half-circle outlines and inside the outlines to form spiderwebs; reheat syrup if needed. Cool completely. Place melted chocolate in a resealable plastic bag; cut a small hole in a corner of bag. Pipe 1-in. spiders onto parchment or foil; cool completely. With remaining melted chocolate, pipe two or three dots on each web; attach spiders.

Remove sides of springform pan. Cut cheesecake; place a web on top of each slice and remaining spiders on the side. Refrigerate leftovers.

Blue Cheese Bread Pudding

Ingredients

4 tablespoons butter, softened
1 onion, chopped
3 cloves garlic, minced
20 ounces cubed French bread
1 pound blue cheese, crumbled
5 eggs, lightly beaten
5 egg yolks
3 cups heavy cream
1 tablespoon salt
1 tablespoon ground black pepper

Directions

Melt the butter in a skillet over medium-low heat, and cook the onion and garlic 20 minutes, until soft and golden brown.

Arrange 1/2 the bread cubes in the bottom of a 9x13 inch baking pan. Layer with 1/2 the blue cheese and the onion mixture. Top with remaining bread cubes and cheese.

In a small bowl, whisk together the eggs, egg yolks, heavy cream, salt and pepper. Pour over top layer of bread cubes in pan. Set aside for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake pudding 40 minutes in the preheated oven. Cover pan and continue baking 15 minutes, or until set and golden brown. Allow to sit 15 minutes before serving.

Ham 'n' Cheese Potato Salad

Ingredients

2 1/2 pounds red potatoes
1 cup mayonnaise
1/2 cup sour cream
2 tablespoons Dijon mustard
1 teaspoon celery seed
1/2 teaspoon salt
1/4 teaspoon pepper
8 ounces Monterey Jack cheese,
cubed
2 cups diced fully cooked ham
3/4 cup chopped fresh tomatoes
1/4 cup sliced green onions
1/4 cup minced fresh parsley

Directions

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain.

Meanwhile, in a large salad bowl, combine mayonnaise, sour cream, mustard, celery seed, salt and pepper; mix well. Cut potatoes into cubes. Add to mayonnaise mixture and toss to coat. Add remaining ingredients; mix well. Cover and refrigerate for at least 2 hours.

Olive Cheese Bread

Ingredients

1/2 cup butter or margarine,
melted
1/2 cup mayonnaise
1 (2.25 ounce) can sliced ripe
olives, drained
2 green onions, chopped
1 1/2 cups shredded Monterey
Jack cheese
1 (1 pound) loaf unsliced French
bread

Directions

In a bowl, combine the first five ingredients.

Slice bread in half widthwise and lengthwise; place on a baking sheet. Spread cheese mixture over cut sides of bread.

Bake at 350 degrees for 15-20 minutes or until the cheese is melted.

Spicy Slow Cooker Mac-n-Cheese

Ingredients

2 (11 ounce) cans condensed Cheddar cheese soup
2 3/4 cups water
1 (16 ounce) package uncooked shell pasta
1/2 pound andouille sausage, sliced into rounds
1 cup sour cream
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
salt and black pepper to taste

Directions

Stir the condensed soup and water together in a slow cooker until smooth. Add the shell pasta and andouille sausage. Set the slow cooker to High; cook 2 hours, stirring frequently to prevent sticking.

Once the pasta is tender, stir in the sour cream, Cheddar, and mozzarella until the cheeses melt. Season to taste with salt and pepper. Remove from heat, and allow to rest 15 minutes before serving.

Cream Cheese Pinwheels

Ingredients

3 3/4 cups all-purpose flour
1/3 cup sugar
1 (.25 ounce) package quick-rise yeast
1 teaspoon grated lemon peel
1/2 teaspoon salt
1/2 cup milk
1/3 cup butter or margarine, softened
1/4 cup water
1 egg
1 egg white
FILLING:
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1 tablespoon lemon juice
EGG WASH:
1 egg white
1 teaspoon water
1 tablespoon sugar

Directions

In a mixing bowl, combine 2 cups flour, sugar, yeast, lemon peel and salt. In a saucepan, heat milk, butter and water to 120 degrees F-130 degrees F. Add to dry ingredients; beat until moistened. Add egg and egg white; beat on medium speed for 2 minutes. Stir in enough remaining flour to form a soft dough. Cover and let rest for 10 minutes. Turn onto a lightly floured surface. Roll into a 12-in. square; cut into sixteen 3-in. squares.

Combine filling ingredients; spoon onto center of each square. To form pinwheels, diagonally cut dough from each corner to within 3/4 in. of the center. Fold every other point toward the center, overlapping pieces. Moisten center edges with water; pinch to seal. Place 3 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 45 minutes.

Beat egg white and water; brush over pinwheels. Sprinkle with sugar. Bake at 350 degrees F for 15-20 minutes or until lightly browned. Remove from pans to cool on wire racks.

Four Cheese Roasted Vegetables

Ingredients

2 russet potatoes, peeled and cut into 1-inch pieces
2 carrots, pared and cut into 1/2-inch slices
1 tablespoon olive oil
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 teaspoon salt
1/4 teaspoon black pepper
1 large zucchini, cut into 1/2-inch pieces
1 large red bell pepper, cut into 1/2-inch pieces
2 cloves garlic, minced
2 cups SARGENTO® Shredded Reduced Fat 4 Cheese Italian Cheese
Fresh basil sprigs (optional)

Directions

Place potatoes and carrots in greased 13x9-inch baking dish. Drizzle with oil. Sprinkle with basil, oregano, salt and pepper. Toss lightly to coat.

Bake in preheated 425 degrees F oven 20 minutes. Stir in zucchini, bell pepper and garlic. Return to oven. Bake 20 minutes or until vegetables are tender.

Sprinkle vegetables with cheese. Return to oven 2 minutes or just until cheese melts. Garnish with basil, if desired.

Poppy Seed Cheese Bread

Ingredients

1 (1 pound) loaf unsliced Italian bread
1/2 cup butter, softened
2 tablespoons mayonnaise
1 tablespoon Dijon mustard
1 tablespoon lemon juice
1 tablespoon poppy seeds
2 teaspoons dried minced onion
1 1/4 cups shredded Swiss cheese

Directions

Cut bread into 1-in. slices to within 1/4 in. of bottom. In a small bowl, combine the butter, mayonnaise, mustard, lemon juice, poppy seeds and onion. Spread over each slice of bread; sprinkle cheese between the slices.

Place the loaf in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 8-10 minutes or until the cheese is melted and the bread is crisp.

Cider Cheese Fondue

Ingredients

3/4 cup apple cider or apple juice
2 cups shredded Cheddar cheese
1 cup shredded Swiss cheese
1 tablespoon cornstarch
1/8 teaspoon pepper
1 (1 pound) loaf French bread,
cubed

Directions

In a large saucepan, bring cider to a boil. Reduce heat to medium-low. Toss the cheeses with cornstarch and pepper; stir into cider. Cook and stir for 3-4 minutes or until cheese is melted. Transfer to a small ceramic fondue pot or slow cooker; keep warm. Serve with bread cubes.

Bohemian Macaroni and Cheese

Ingredients

2 (7.25 ounce) packages dry macaroni and cheese
1 green bell pepper, chopped
1 onion, chopped
1 large tomato, chopped
1 pound bacon - cooked and crumbled

Directions

Prepare both boxes of macaroni and cheese according to package directions.

Meanwhile, in a large bowl mix together the chopped bell green pepper, onion, tomato, and crumbled bacon.

Mix in prepared macaroni and cheese to large bowl with vegetables and bacon. Stir to incorporate ingredients evenly. Pour into a 9x13 inch baking dish.

Bake in a preheated 350 degree F (175 degree C) oven for 45 to 60 minutes, or until crispy on top. Serve warm.

Cherry Cheese Pie II

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust
1 (21 ounce) can cherry pie filling

Directions

In a large bowl, beat cream cheese until fluffy. Beat in milk until smooth. Stir in lemon juice and vanilla, then pour whole mixture into graham cracker crust.

Cover and refrigerate for 3 hours, or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Lazy Baked Macaroni and Cheese

Ingredients

1 pound uncooked macaroni
2 tablespoons butter, melted
1 pound shredded American cheese
2 (12 fluid ounce) cans evaporated milk
2 cups water
4 eggs
2 teaspoons mustard powder
1 teaspoon salt
1/2 teaspoon ground white pepper
1/4 teaspoon cayenne pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a shallow three-quart baking dish, toss uncooked macaroni and melted butter together, to coat the macaroni and the inside of the dish. Add cheese, and stir lightly to distribute. In a medium bowl, whisk together the evaporated milk, water, eggs, mustard powder, salt, white pepper and cayenne pepper. Pour into the baking dish with the macaroni.

Bake uncovered for 45 minutes, or until the center is set. Remove from the oven, and let stand for 5 minutes before serving.

Macaroni and Cheese III

Ingredients

1 (16 ounce) package macaroni
2 1/2 cups shredded sharp
Cheddar cheese
1/2 cup plain yogurt
1 tablespoon butter
1 (14.5 ounce) can stewed
tomatoes
1/8 teaspoon celery seed
salt to taste
ground black pepper to taste
1/4 tablespoon dried basil

Directions

In a large pot cook macaroni pasta in boiling salted water until al dente. Drain well.

In a large saucepan over medium heat, melt the grated Cheddar cheese, plain yogurt, butter or margarine, and tomatoes. Cook until smooth. Add salt, black pepper, basil to taste, celery seed and cooked pasta to saucepan. Stir until blended. Shut off burner and let sit for 10 minutes with lid on, stirring occasionally.

Serve warm.

Turnip and Blue Cheese Gratin

Ingredients

2 cloves garlic, smashed
salt and pepper to taste
3/4 cup half-and-half cream
2 teaspoons dried thyme
1 bay leaf
1 large leek - cleaned, and cut into
1/4 inch thick rounds
2 large turnips, peeled and sliced
1 cup cubed butternut squash
4 large mushrooms, sliced
2 large carrots, sliced
1 teaspoon chopped fresh
rosemary
1/2 cup crumbled blue cheese
1/4 cup shredded Gruyere cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 2 quart casserole dish, rub with one of the garlic cloves, and sprinkle with a little salt. Set aside.

Heat the half-and-half in a small saucepan over medium heat. Add the thyme, bay leaf and both garlic cloves. Remove from the heat just before it boils.

Place the leek, turnip, squash, mushrooms and carrots into a large saucepan and fill with about 1 inch of water. Bring to a boil, cover and steam over medium heat for about 5 minutes. Drain and layer vegetables into the prepared casserole dish. Sprinkle rosemary in between the layers. Season with salt and pepper and sprinkle blue cheese and Gruyere cheese over the top. Strain the half-and-half and pour into the casserole.

Bake, uncovered, in the preheated oven until vegetables are tender and sauce is thick, about 40 minutes. Uncover for the last 20 minutes to allow the top to brown.

Seafood Omelets with Creamy Cheese Sauce

Ingredients

Filling:

1/4 cup chicken broth
1 tablespoon Dijon mustard
1/4 cup heavy cream
2 tablespoons butter
1 (6 ounce) can crab
1 (6 ounce) can salad shrimp

Sauce:

1/4 cup heavy cream
1 teaspoon Dijon mustard
1 cup shredded Cheddar cheese
1 dash nutmeg
Salt and pepper to taste

Omelets:

4 eggs, beaten
1/4 cup heavy cream
Salt and pepper to taste

Directions

Prepare the filling by stirring Dijon mustard into chicken broth in a saucepan until dissolved. Bring to a simmer over medium-high heat, then add 1/4 cup cream and 2 tablespoons butter. Reduce heat to medium, and simmer until reduced by half, then stir in crab and shrimp; keep warm over low heat.

Prepare the sauce by warming 1/4 cup cream, and 1 teaspoon mustard over medium heat. Once hot, whisk in the shredded cheese, then season to taste with nutmeg, salt, and pepper. Keep warm over low heat.

Whisk eggs, 1/4 cup cream, salt, and pepper together until smooth. Heat an 8-inch non-stick skillet over medium heat, and lightly oil with cooking spray. Pour 1/4 cup of the egg mixture into hot pan, and swirl to make a thin, even layer of egg. Cook until firmed, then flip and cook for a few seconds more to firm the other side.

To prepare omelets, spoon some of the seafood filling into the lower half of each omelet. Roll up into a cylinder. Serve 2 per person bathed with Cheddar sauce.

Mocha Cheese Pie

Ingredients

8 ounces semisweet chocolate chips
1 tablespoon instant coffee powder
1 tablespoon boiling water
2 (8 ounce) packages cream cheese, softened
1/3 cup white sugar
3 eggs
1/4 cup frozen whipped topping, thawed
1 (9 inch) pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a double boiler, over hot (not boiling) water, melt chocolate morsels; stir until smooth, and set aside.

In a cup, dissolve coffee in 1 tablespoon boiling water.

In a large bowl, beat cream cheese and sugar together until smooth. Add eggs one at a time, beating well after each addition. Add melted chocolate and coffee; mix well, then blend in frozen whipped topping.

Pour mixture into pie shell and bake in preheated oven for 35 to 40 minutes. Turn oven off and allow pie to stand in oven with door ajar for 15 minutes. Remove from oven and let cool. Refrigerate 20 to 30 minutes before serving. Garnish with whipped topping and chocolate curls just prior to serving, if desired.

Ham and Cheese Chop Chop

Ingredients

6 eggs
1 tablespoon milk
1 1/2 cups cubed smoked ham
3/4 cup shredded Cheddar
cheese

Directions

Preheat a skillet over medium heat. Combine eggs and milk in a large bowl; beat well.

Add ham to preheated skillet and warm until juicy. Add eggs and stir regularly until they start to set. While eggs are still soft, add cheese. Cook until eggs are firm and cheese is melted. Season with salt and pepper to taste and serve.

Blue Cheese and Onion

Ingredients

8 ounces blue cheese, crumbled
1 red onion, halved and thinly sliced
1/3 cup olive oil
1 tablespoon lemon juice
1 tablespoon red wine vinegar
2 cloves garlic, chopped
1/2 teaspoon mustard powder
1/4 teaspoon black pepper
1 (1 pound) loaf cocktail rye bread

Directions

In a glass dish or serving bowl, layer the blue cheese and onion. Mix together the olive oil, lemon juice, vinegar, garlic, mustard powder and pepper. Pour over the blue cheese and onions, and let stand for 1 hour at room temperature to marinate. Serve on cocktail rye slices.

Carrot Casserole with Cheese

Ingredients

8 cups sliced carrots
1 large onion, diced
1 tablespoon butter
1/4 cup heavy cream
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 cups processed cheese food
1/2 cup fine dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add carrots and cook until tender but still firm, about 15 minutes. Drain and place in a 2 quart casserole dish. Stir in onion, butter, cream, salt, pepper and cheese; mix well. Sprinkle bread crumbs over the top.

Bake in preheated oven for 50 minutes.

Cheese Pennies

Ingredients

1 cup butter, melted
2 cups all-purpose flour
1 (16 ounce) package shredded Cheddar cheese
1 (1 ounce) envelope dry onion soup mix

Directions

In a medium bowl, knead together butter, all-purpose flour, Cheddar cheese and dry onion soup mix. Divide into two equal portions. Form each portion into a log shape. Wrap with wax paper. Chill at least 1 hour in the refrigerator, until firm.

Preheat oven to 350 degrees F (175 degrees C).

Cut the log shapes into slices approximately 1/4 inch thick.

Arrange slices in a single layer on a large baking sheet. Bake 20 to 25 minutes in the preheated oven, or until lightly browned.

Italian Cheese Bread

Ingredients

1 1/4 cups warm water
3 cups bread flour
1/2 cup shredded pepperjack cheese
2 teaspoons Italian seasoning
1 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese
2 tablespoons brown sugar
1 1/2 teaspoons salt
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread or Basic cycle. Start.

Fennel with Rosemary, Shallots and Goat Cheese

Ingredients

8 baby fennel bulbs, trimmed
1 tablespoon butter
4 1/2 teaspoons minced garlic
4 1/2 teaspoons minced fresh rosemary
1 shallot, quartered lengthwise
2 cups dry white wine
salt and pepper to taste
6 ounces goat cheese, crumbled

Directions

Preheat oven to 425 degrees F (220 degrees C). Bring a large pot of lightly salted water to a boil. Add baby fennel, and cook until just tender, about 10 minutes, then drain.

Butter the bottom of a shallow baking dish, and sprinkle with garlic, rosemary, and shallots. Arrange the fennel in the baking dish, and pour in the white wine. Season with salt and pepper.

Bake uncovered in preheated oven for 30 minutes, basting occasionally. Set the oven to Broil, then sprinkle the fennel with crumbled goat cheese. Broil for a few minutes until the cheese has melted.

Chocolate Cream Cheese Frosting

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 tablespoon vanilla extract
1/8 teaspoon salt
2 tablespoons evaporated milk

Directions

Have all ingredients at room temperature. Melt the chocolate in a double boiler or microwave oven.

In a large bowl, beat cream cheese until fluffy. Pour melted chocolate into cream cheese and mix on medium speed until well blended. Add vanilla and pinch of salt. Slowly mix in the confectioners sugar.

Scrape the sides of the bowl and increase mixer speed to medium-high. Slowly add evaporated milk until the frosting is spreading consistency.

Ham 'n' Cheese Egg Bake

Ingredients

1 1/2 cups shredded Cheddar cheese
1/2 cup shredded mozzarella cheese
1/2 pound fresh mushrooms, sliced
6 green onions, sliced
1 medium sweet red pepper, chopped
2 tablespoons butter or margarine
1 3/4 cups cubed fully cooked ham
1/4 cup all-purpose flour
8 eggs
1 3/4 cups milk
salt and pepper to taste

Directions

Combine the cheeses; sprinkle into a greased 13-in. x 9-in. x 2-in. baking dish. In a large skillet, saute the mushrooms, onions and red pepper in butter; stir in ham. Spoon over the cheese. In a bowl, combine the flour, eggs, milk, salt and pepper. Pour over ham mixture; cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Broccoli Cheese Bites

Ingredients

5 cups vegetable oil for frying
1 (16 ounce) package chopped frozen broccoli, thawed and drained
4 cups shredded sharp Cheddar cheese
3 1/2 cups dry bread crumbs
salt and pepper to taste

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Place broccoli in a medium saucepan with 1 cup boiling water. Return to a boil. Cook covered until firm but tender, about 5 minutes.

In a medium saucepan over low heat, melt the Cheddar cheese. Mix in the broccoli. Allow the mixture to cool and thicken approximately 15 minutes.

In a medium bowl, mix the bread crumbs, salt and pepper. Spread the mixture onto a large piece of wax paper.

Form the broccoli cheese mixture into balls and roll in the bread crumb mixture until thoroughly coated.

Deep fry the balls until golden brown, about 5 minutes. Drain on paper towels.

Ham and Cheese Salad

Ingredients

2 cups chopped ham
1 cup shredded Cheddar cheese
2 stalks celery, chopped
1/3 cup mayonnaise
1 1/2 tablespoons prepared mustard

Directions

In a food processor, combine the ham and celery; pulse until finely chopped. Add cheese and pulse until mixed.

Place mixture in a bowl and add the mayonnaise and mustard. Mix well; serve on sandwich or pita bread.

Absolutely the BEST Rich and Creamy Blue

Ingredients

2 1/2 ounces blue cheese
3 tablespoons buttermilk
3 tablespoons sour cream
2 tablespoons mayonnaise
2 teaspoons white wine vinegar
1/4 teaspoon sugar
1/8 teaspoon garlic powder
salt and freshly ground black pepper

Directions

In a small bowl, mash blue cheese and buttermilk together with a fork until mixture resembles large-curd cottage cheese. Stir in sour cream, mayonnaise, vinegar, sugar, and garlic powder until well blended. Season to taste with salt and pepper.

Cheeseburger Loaf

Ingredients

1 pound ground beef
1 small onion, chopped
2/3 cup shredded Cheddar cheese
1/3 cup shredded mozzarella cheese
1/4 cup ketchup
1 1/2 teaspoons salt, divided
1/4 teaspoon pepper
1 3/4 cups all-purpose flour
1 tablespoon baking powder
1/4 cup shortening
3/4 cup milk

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Add onion, cheeses, ketchup, 1/2 teaspoon salt and pepper; set aside. In a bowl, combine the flour, baking powder and remaining salt. Cut in shortening until mixture resembles coarse crumbs. Using a fork, stir in milk until mixture forms a ball. On a floured surface, roll out dough into a 15-in. x 10-in. rectangle. Spread meat mixture to within 1 in. of edges. Roll up, jelly-roll style, starting with a long side. Pinch edges to seal. Place seam side down on an ungreased baking sheet. Bake at 425 degrees F for 30 minutes or until golden brown. Cut into slices.

Broccoli Cheese Pie

Ingredients

1 head fresh broccoli, chopped

1 cup shredded Cheddar cheese
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon dry mustard
1/4 cup butter, melted

1 tablespoon butter
1 onion, chopped
1/4 pound fresh mushrooms,
sliced
2 tablespoons all-purpose flour
1 cup half-and-half cream
1 teaspoon salt
1/4 teaspoon ground nutmeg
3 eggs, beaten

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring about 1 inch water to a boil in a pot. Place the chopped broccoli in a steamer basket over boiling water, and steam 5 minutes, or until tender but firm.

In a bowl, mix the Cheddar cheese, 3/4 cup flour, 1/2 teaspoon salt, and mustard. Mix in 1/4 cup butter until evenly moist. Press into the bottom and sides of an 8 inch pie dish.

Melt the 1 tablespoon butter in a skillet over medium heat, and saute the onion and mushrooms until tender. Stir in 2 tablespoons flour, half and half, 1 teaspoon salt, and nutmeg. Bring to a boil, and cook 1 minute. Remove from heat. Mix in steamed broccoli. Gradually stir in eggs. Transfer to the pie crust.

Bake 15 minutes in the preheated oven. Reduce heat to 375 degrees F (190 degrees C), and continue baking 20 minutes, until a knife inserted in the center comes out clean.

Sicilian Homemade Ricotta Cheese

Ingredients

1 gallon whole milk
1 quart buttermilk
1 pint heavy cream
1 tablespoon kosher salt
18-inch squares cheesecloth

Directions

Line a large colander or sieve with 4 layers of cheesecloth. Set aside.

Heat milk, buttermilk, heavy cream, and salt in a large, heavy, nonreactive saucepan over medium-low heat, stirring occasionally for the first 10 minutes. Continue heating, without stirring, until the temperature reaches 190 degrees F. Remove from heat and let stand for 1 hour. The mixture will be separated into white curds and clear whey.

Using a slotted spoon, ladle approximately 1/4 of the curds into the cheesecloth-lined colander. Gather up the corners of the top cheesecloth and secure closed with a zip tie. Repeat with the rest of the curds, cheesecloth, and zip ties. Use the last zip tie to thread all of the cheeses together. Suspend the cheeses over a large wooden spoon over a large bowl, and let drain for 2 hours.

Place the four cheeses, still in cloth, in a bowl in the refrigerator overnight. In the morning, cut zip ties, and transfer cheese to an airtight container.

Cinnamon Cherry Cheesecake Squares

Ingredients

CRUST:

24 crushed cinnamon graham crackers

1/2 cup butter or margarine, melted

1/4 cup sugar

FILLING:

2 (8 ounce) packages cream cheese, softened

1/2 cup sugar

3 eggs

1 teaspoon vanilla extract

TOPPING:

2 cups sour cream

1/4 cup sugar

1 teaspoon vanilla extract

1 (16 ounce) can cherry pie filling

Directions

Combine all crust ingredients and press into the bottom of a 12-in. x 7-1/2-in. x 2-in. baking pan. For filling, beat cream cheese and sugar in a mixing bowl. Add eggs, one at a time, beating well after each addition. Add vanilla. Pour into crust; bake at 350 degrees F for 25 minutes. Meanwhile, for topping, combine the sour cream, sugar and vanilla. Spread over pie and bake an additional 5 minutes. Cool to room temperature; chill at least 4 hours. Cut into squares and top each serving with a spoonful of cherry filling.

Vegan Cheesecake

Ingredients

1 (12 ounce) package soft tofu
1/2 cup soy milk
1/2 cup white sugar
1 tablespoon vanilla extract
1/4 cup maple syrup
1 (9 inch) prepared graham
cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender, combine the tofu, soy milk, sugar, vanilla extract and maple syrup. Blend until smooth and pour into pie crust.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Remove from oven and allow to cool; refrigerate until chilled.

Cheese-Stuffed Potatoes

Ingredients

2 medium baking potatoes
1 small onion, finely chopped
2 tablespoons water
1/2 cup cottage cheese
1/4 cup buttermilk
3 tablespoons grated Parmesan cheese
salt and pepper to taste
2 tablespoons thinly sliced green onions

Directions

Bake potatoes at 400 degrees F for 1 hour or until tender. Cut a thin slice off the top of each potato and discard. Scoop out pulp, leaving a thin shell. In a small mixing bowl, mash pulp; set aside.

In a small skillet, cook and stir onion in water for 2-3 minutes or until tender. Add mashed potatoes, cottage cheese, buttermilk, Parmesan cheese, salt and pepper. Stir until blended and heated through. Spoon into potato shells. Sprinkle with green onion.

Crunchy Cheesecake Bars

Ingredients

1 cup all-purpose flour
1/3 cup packed brown sugar
6 tablespoons butter or margarine
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1 egg
2 tablespoons milk
1/4 teaspoon grated lemon peel
2 tablespoons lemon juice
1/2 teaspoon vanilla extract
3/4 cup chopped nuts

Directions

In a medium bowl, mix flour and brown sugar. Cut in butter until mixture resembles fine crumbs. Set aside 1/2 cup for topping; press remaining crumbs into bottom of ungreased 8-in. x 8-in. x 2-in. baking pan. Bake at 350 degrees F for 15 minutes. Meanwhile, in a mixing bowl, beat cream cheese on medium speed for 30 seconds. Add sugar; beat until fluffy. Add egg, milk, lemon peel, juice and vanilla; mix well. Spread over baked crust. Combine nuts with reserved crumbs; sprinkle over cream cheese mixture. Bake 20-25 minutes more or until done. Cool in pan on wire rack.

Swiss Cheese Noodle Bake

Ingredients

1 pound ground beef
1 pound bulk Italian sausage
2 (26 ounce) jars chunky style
pasta sauce (such as Prego®)
1 (16 ounce) package broad egg
noodles
3 (8 ounce) packages sliced Swiss
cheese (such as Sargento®)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Cook ground beef and sausage in a large, deep skillet until well browned, about 5 minutes. Drain fat. Stir in pasta sauce. Bring to a simmer.

While sauce is simmering, bring a large pot of salted water to a boil over high heat. Stir in the egg noodles. Boil until cooked through, but is still firm to the bite, about 5 minutes. Drain well.

Spoon half of the meat sauce into the prepared baking dish. Top with half of the cooked noodles, and 1 1/2 packages of cheese slices. Repeat with remaining sauce, noodles, and cheese.

Place uncovered dish in preheated oven. Bake, until cheese is melted and browned, about 40 minutes. Let stand 5 minutes before serving.

Baked Macaroni and Cheese III

Ingredients

1 (16 ounce) package elbow macaroni
1/2 cup evaporated milk
2 eggs
1 (8 ounce) container sour cream
1 teaspoon seasoning salt
1/2 teaspoon black pepper
1 1/2 cups shredded Cheddar cheese
1/2 cup grated Parmesan cheese
1 tablespoon butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In a bowl mix milk, eggs, sour cream, seasoning salt, and pepper. Layer macaroni, cheddar cheese, and milk mixture until pan is full. Sprinkle Parmesan cheese and pour melted butter on top.

Bake in a preheated oven for 20 to 30 minutes or until milk mixture is done.

Insanely Amazing Jalapeno Cheese Dip

Ingredients

1 (4 ounce) can diced jalapeno peppers
1 cup shredded Parmesan cheese
1/2 cup shredded Cheddar cheese
1 cup mayonnaise
1 (4 ounce) can chopped green chilies
1 round loaf sourdough bread

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine jalapeno peppers, Parmesan cheese, Cheddar cheese, mayonnaise, and green chilies in a bowl. Cut the top off of the sourdough bread and hollow out the center to create a bowl. Fill the bread bowl with the jalapeno mixture.

Bake in the preheated oven for 30 minutes.

Ham 'n' Cheese Potato Bake

Ingredients

1 (24 ounce) package frozen
O'Brien hash brown potatoes
2 cups cubed fully cooked ham
3/4 cup shredded Cheddar
cheese, divided
1 small onion, chopped
2 cups sour cream
1 (10.75 ounce) can condensed
cheddar cheese soup, undiluted
1 (10.75 ounce) can condensed
cream of potato soup, undiluted
1/4 teaspoon pepper

Directions

In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion.

In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well. Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheese.

Bake, uncovered, at 350 degrees for 60-65 minutes or until bubbly and potatoes are tender. Let stand for 10 minutes before serving.

Cheating Cheeseburger Macaroni

Ingredients

1 (8 ounce) package dry penne pasta
1 1/2 pounds ground beef
1/4 cup chopped onion
1 (10.75 ounce) can condensed cream of onion soup
1 (10.75 ounce) can condensed cream of chicken soup with herbs
1 (10.75 ounce) can condensed Cheddar cheese soup
1 cup water
1/4 cup sour cream (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add penne, and cook for 8 to 10 minutes, or until tender. Drain.

Heat a large skillet over medium-high heat. Add ground beef and onion; cook, stirring to crumble the beef, until evenly browned. Drain off excess grease, and mix in the cream of onion soup, cream of chicken soup, and Cheddar cheese soup, along with the water and sour cream. Simmer over medium heat for a few minutes. Stir in the cooked pasta, and serve immediately.

Smoked Gouda Mac and Cheese

Ingredients

1 (16 ounce) package seashell pasta
2 1/2 tablespoons butter
2 tablespoons all-purpose flour
2 1/2 cups milk
1/2 teaspoon salt
1/4 teaspoon ground white pepper
4 ounces smoked Gouda cheese, shredded

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 10 inch casserole dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a small saucepan over medium heat. Stir in the flour and cook until a roux forms. Stir in the milk, salt and pepper; cook, stirring constantly, until sauce is smooth and thick and coats the back of a spoon. Remove from heat and stir in cheese.

Combine cooked pasta and cheese sauce; transfer to prepared dish.

Bake in preheated oven for 15 minutes, or until heated through.

Baby Greens and Goat Cheese Wrap

Ingredients

1 (12 inch) whole wheat tortilla
1 cup mixed baby salad greens
4 cherry tomatoes, chopped
2 tablespoons crumbled goat cheese
2 tablespoons diced roasted red peppers
1/2 tablespoon shredded mozzarella cheese
balsamic vinegar to taste
olive oil to taste

Directions

Lay the tortilla out flat, and arrange the baby greens across the tortilla. Sprinkle the cherry tomatoes, goat cheese, roasted red pepper, and mozzarella cheese evenly across the greens. Drizzle with balsamic vinegar and olive oil.

Fold the bottom of the tortilla up about 2 inches to enclose the filling, and roll the wrap tightly.

Broccoli Cheese Chicken and Stuffing

Ingredients

4 1/2 cups Pepperidge Farm®
Herb Seasoned Stuffing
2 tablespoons butter, melted
3/4 cup water
1 (10 ounce) package frozen
chopped broccoli, thawed
6 skinless, boneless chicken
breast halves
Paprika
1 (10.75 ounce) can Campbell's®
Condensed Broccoli Cheese Soup
(Regular or 98% Fat Free)
1/3 cup milk

Directions

Crush 1/2 cup stuffing and mix with 1 tbsp butter in small bowl. Set aside.

Mix water, remaining butter and broccoli in large bowl. Add remaining stuffing and mix lightly. Spoon into 3-qt. shallow baking dish. Arrange chicken over stuffing. Sprinkle with paprika.

Stir soup and milk in small bowl. Pour over chicken. Sprinkle crushed stuffing mixture over soup mixture.

Bake at 400 degrees F for 40 minutes or until chicken is cooked through.

Feta Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
4 ounces feta cheese, crumbled
4 tablespoons olive oil
5 green onions, finely chopped
3 cloves garlic, minced
4 teaspoons dried dill weed
2 teaspoons dried oregano
1 teaspoon cracked black pepper

Directions

In a large bowl, combine cream cheese, feta cheese, olive oil, green onions and garlic. Season with dill, oregano and pepper. Mix well, and form into 2 balls. Cover, and chill for 2 hours.

Cream Cheese Christmas Cookies

Ingredients

1 cup butter
1 (8 ounce) package cream cheese
1 cup white sugar
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped pecans
1/2 cup green decorator sugar
48 pecan halves
1/2 cup red decorator sugar

Directions

In a large bowl, cream butter and cream cheese. Add sugar and vanilla. With electric mixer at medium speed, beat until light and fluffy. In medium sized bowl, combine flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes.

On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night.

Preheat oven to 325 degrees F (170 degrees C).

Line cookie sheets with foil. Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices. Place on prepared cookie sheets; top each cookie with a pecan half. Bake for 15 - 18 minutes, or until bottom of cookie is lightly browned when lifted. These look so nice for Christmas.

Sausage Cheese Grits

Ingredients

1 pound bulk spicy pork sausage
4 cups water
1 cup quick-cooking grits
4 ounces shredded Gouda cheese
3 tablespoons butter
1/4 teaspoon hot pepper sauce
3 eggs, beaten

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cook the sausage in a large skillet over medium-high heat, stirring until the sausage is crumbly and lightly browned. Drain off the grease and place the sausage in a bowl. Meanwhile, bring the water to a boil in a large saucepan over high heat. Stir in the grits, and reduce heat to medium-low. Cook and stir constantly for 5 minutes until the grits are tender, or follow package directions.

Stir together the sausage, cheese, butter, hot pepper sauce, and eggs. Fold in the grits until combined, then spread into an ungreased, small casserole dish. Bake in the preheated oven until golden brown on top, 30 to 40 minutes.

Baked Cream Cheese Appetizer

Ingredients

1/2 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) package cream cheese
1/2 teaspoon dried dill weed
1 egg yolk, beaten

Directions

Unroll dough on a lightly floured surface; press together seams to form a 12 x 4 inch rectangle. Sprinkle one side of the cream cheese with half of the dill weed. Place brick of cream cheese dill side down in center of dough. Sprinkle dill on top of cream cheese. Enclose cream cheese by bringing sides of dough together and pressing edges to seal. Place dough on lightly greased cookie sheet. Brush with beaten egg.

Bake at 350 degrees F (175 degrees C) for 15 to 18 minutes. Serve warm.

Tofu, Red Onions, Walnuts, and Blue Cheese

Ingredients

1 cup uncooked long grain white rice
2 cups water
1/2 cup chopped walnuts
1 tablespoon butter
1 large red onion, sliced, separated into rings
2 cloves garlic, minced
1 cup vegetable broth
1/2 teaspoon dried sage
1/2 teaspoon dried tarragon
salt and pepper to taste
1 tablespoon olive oil
1 (14 ounce) package firm tofu, drained and cut into 1/2 inch strips
1 cup crumbled blue cheese

Directions

Bring the rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Place the walnuts on a baking dish, and bake 10 minutes, stirring frequently, until lightly toasted. Remove from heat.

Melt the butter in a skillet over medium heat, and cook the onion until tender. Mix in garlic, and cook 1 minute. Stir in the broth, and season with sage, tarragon, salt, and pepper. Continue cooking 10 minutes, stirring often.

Heat the oil in a separate skillet. Dredge the tofu in the toasted walnuts, and cook in the skillet about 4 minutes on each side, until lightly browned. Mix any remaining walnuts and the onion and broth mixture into the skillet. Cook until heated through. Serve over rice, and top with blue cheese.

Easy PHILLY OREO Cheesecake

Ingredients

24 OREO Cookies, divided
3 tablespoons butter, melted
3 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 eggs

Directions

Heat oven to 350 degrees F. Place 16 of the cookies in resealable plastic bag. Flatten bag to remove excess air, then seal bag. Finely crush cookies by rolling a rolling pin across the bag. Place in bowl. Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Chop or crush remaining 8 cookies. Gently stir half of the chopped cookies into cream cheese batter. Pour over prepared crust; sprinkle with the remaining chopped cookies.

Bake 45 min. or until centre is almost set. Cool. Refrigerate 3 hours or overnight. Cut into 12 pieces. Store leftover cheesecake in refrigerator.

Beer Cheese Soup I

Ingredients

1/2 cup chopped green onions
1 cup sliced celery
1 cup sliced carrots
8 ounces fresh mushrooms, sliced
3/4 cup butter
1/2 cup all-purpose flour
1 teaspoon mustard powder
5 cups chicken broth
1 small head cauliflower
1 (12 fluid ounce) can or bottle
beer
8 ounces sharp Cheddar cheese,
shredded
2 tablespoons grated Parmesan
cheese
salt to taste
ground black pepper to taste

Directions

Saute green onions, celery, carrots, and mushrooms in butter. Mix flour and dry mustard into sauteed vegetables. Add chicken broth, bring to a boil.

Break up cauliflower into bite-size pieces, steam until just tender.

Reduce heat of sauteed vegetables to a simmer, add cauliflower, beer, and cheeses. Simmer 15-20 minutes. Add salt and pepper to taste. Check seasonings.

Beer Cheese Soup III

Ingredients

4 cubes chicken bouillon
1 (12 fluid ounce) can or bottle
beer
4 cups water
1 1/2 cups cubed potatoes
1 cup chopped celery
1 cup diced carrots
1 cup chopped onion
1 (20 ounce) package frozen
cauliflower and broccoli
2 (10.75 ounce) cans condensed
cream of chicken soup
1 pound processed cheese food
(eg. Velveeta), cubed

Directions

In a large pot over medium high heat, dissolve the bouillon in the beer and water. Add the potatoes, celery, carrots and onion, mix well and allow to cook for 15 to 20 minutes.

Stir in the cauliflower and broccoli mix, and heat for 10 more minutes. Finally, add the condensed chicken soup and the cheese. Reduce heat to low and allow the cheese to melt, stirring often.

Ham, Potato, and Cheese Soup

Ingredients

12 potatoes, peeled and cubed
2 large onions, finely chopped
2 pounds processed cheese food
(eg. Velveeta)
1 pound chopped ham
ground black pepper to taste
3 1/2 tablespoons all-purpose
flour
1 cup milk

Directions

Place potatoes, onion, and cubed ham in large stockpot. Cover with water. Cook until potatoes are almost tender.

Remove about one cup of the cooked potatoes and mash in a bowl with the back of a fork. Add some of the liquid from the pan (about a tablespoon at a time) along with the flour till you have a thick paste. Add this back to the pot.

Place the cheese (either whole or cubed) in the pot. Let the soup simmer until the cheese melts and is thick. Add ground black pepper to taste and stir in the milk.

Sun-dried Tomato and Blue Cheese Burgers

Ingredients

3 pounds uncooked lean ground beef
1 cup diced sun-dried tomatoes
4 ounces blue cheese
1/2 cup minced fresh chives
1 tablespoon steak sauce
1/4 teaspoon hot pepper sauce
1/4 tablespoon Worcestershire sauce
1 teaspoon coarsely ground black pepper
1 1/2 teaspoons salt
1 teaspoon dry mustard
12 hamburger rolls

Directions

In a large bowl, mix the ground beef, sun-dried tomatoes, blue cheese, chives, steak sauce, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover and refrigerate for two hours.

Preheat an outdoor grill for high heat. Gently form mixture into twelve equally-sized patties.

Grill burgers for five minutes per side, or to desired doneness. Serve on rolls.

Authentic German Cheesecake

Ingredients

- 1 1/2 cups white sugar
- 2 tablespoons cornstarch
- 3 tablespoons all-purpose flour
- 2 (8 ounce) packages cream cheese, softened
- 1 pound small curd cottage cheese
- 1/2 cup butter, softened
- 4 medium eggs
- 1 1/2 tablespoons lemon juice
- 1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease the bottom and halfway up the sides of a 9 inch springform pan. Mix together the sugar, cornstarch, and flour and set aside.

Combine the cream cheese and cottage cheese; beat with an electric mixer at high speed until smooth and fluffy. Beat in the softened butter. Gradually add the sugar mixture, beating until combined. Add the eggs one at a time, blending well and scraping down the bowl after each addition. Stir in the lemon juice and vanilla and mix just until smooth.

Pour the batter into the prepared pan and bake for 1 hour and 10 minutes. Turn off the oven and let the cheesecake rest in the oven with the door closed for 2 hours. Remove and cool on a wire rack. Chill for 4 hours or overnight.

Cream Cheese Bars II

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 egg yolk
1 teaspoon vanilla extract

2 (8 ounce) packages refrigerated crescent rolls
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch pan.

In a medium bowl, cream together the cream cheese and 1 cup sugar until smooth. Stir in the egg yolk and vanilla. Unwrap one package of crescent rolls and cover the bottom of the prepared pan with the unrolled crescents, pressing the seams together to seal. Spread the cream cheese mixture over the crescents. Unwrap the second package of rolls and lay them over the top of the cream cheese layer, pressing seams together to form a solid layer. Combine the remaining 1/4 cup of sugar and cinnamon, sprinkle over the top.

Bake for 30 to 35 minutes in the preheated oven, until the top begins to brown. Cool and cut into bars.

Blue Cheese Broccoli Salad

Ingredients

2 heads fresh broccoli, with stalks
2 tomatoes, seeded and coarsely
chopped
1 cup blue cheese dressing
salt to taste
ground white pepper to taste

Directions

Cut the florets from the broccoli. With a vegetable peeler, peel the stalks, and slice 1/2 inch thick. Bring a large pot of water to a boil. Immerse the broccoli florets and stalks in the boiling water for 1 to 2 minutes, until bright green. Drain and cool.

In a bowl, mix the broccoli, tomatoes, and blue cheese dressing. Season with salt and white pepper.

Mouse's Macaroni and Cheese

Ingredients

1 1/2 cups uncooked elbow macaroni
1/4 cup butter
2 tablespoons all-purpose flour
1 teaspoon mustard powder
1 teaspoon ground black pepper
2 cups milk
8 ounces American cheese, cubed
8 ounces processed cheese food (eg. Velveeta), cubed
1/4 cup seasoned dry bread crumbs

Directions

Preheat oven to 400 degrees F (205 degrees C). Butter a 1 1/2 quart casserole dish. Bring a saucepan of lightly salted water to a boil. Add macaroni, and cook until not quite done, about 6 minutes. Drain.

In a separate saucepan, melt the butter over medium heat. Blend in the flour, mustard powder, and pepper until smooth. Slowly stir in the milk, beating out any lumps. Add the American and processed cheeses, and stir constantly until the sauce is thick and smooth.

Drain noodles, and stir them into the cheese sauce. Transfer the mixture to the prepared casserole dish. Sprinkle bread crumbs over the top.

Cover the dish, and bake for 20 to 25 minutes, or until sauce is thick and bubbly.

Baked Cod with Boursin Herb Cheese

Ingredients

2 tablespoons butter, melted
2 pounds fresh cod fillets
1 (4 ounce) package Boursin
cheese with herbs, room
temperature
1 (14.5 ounce) can diced tomatoes
with garlic, onion, and peppers,
drained
salt and ground black pepper to
taste
2 tablespoons shredded
Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Pour 1 tablespoon melted butter into baking dish to coat bottom. Arrange the cod fillets in the dish. Pat fillets dry using a paper towel. Spread the Boursin cheese evenly over the fillets. Pour the tomatoes over the tops. Season with salt and pepper to taste. Sprinkle with Parmesan cheese. Drizzle with remaining 1 tablespoon butter.

Bake, uncovered, in preheated oven for 25 minutes.

Peppery Cheese Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup sour cream
1 egg, beaten
2 tablespoons sugar
1 teaspoon salt
2 1/3 cups all-purpose flour
1 cup shredded Cheddar cheese
1/2 teaspoon pepper

Directions

Dissolve yeast in water. Add the sour cream, egg, sugar, salt and 2/3 cup flour; beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Fold in cheese and pepper. Do not knead. Divide in half. Place in a greased 8-in. x 4-in. x 2-in. loaf pan. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350 degrees F for 35-40 minutes. Cool for 10 minutes before removing from pan to a wire rack.

Shrimp over Cheese Grits

Ingredients

4 1/2 cups water
1/2 cup cream
1 3/4 cups hominy grits
6 ounces processed cheese,
cubed
1 tablespoon olive oil
1/2 green bell pepper, sliced
1/2 red bell pepper, sliced
1 Vidalia onions, thinly sliced
1 clove garlic, minced
1 1/2 pounds fresh shrimp, peeled
and deveined
salt and ground black pepper to
taste
1 dash hot pepper sauce
(optional)

Directions

Combine the water and cream in a saucepan over medium heat. Bring to a boil, and stir in the grits. When the grits start to thicken, stir in the processed cheese, and simmer, stirring occasionally until grits are thick and ready to eat, about 10 minutes.

While you are waiting on the grits, heat the olive oil in a large skillet over medium-high heat. Saute the green and red peppers with the onion and garlic. When the grits are almost done, add the shrimp to the saute mixture, and cook for about 5 more minutes, or just until the shrimp is cooked through. Season with salt and pepper to taste.

Serve the cheese grits with a generous helping of the shrimp saute over them. Add a dash of hot pepper sauce for heat if you like.

Bacon Cheese Potatoes

Ingredients

8 medium potatoes
1/2 cup finely chopped onion
1 pound process American
cheese, cubed
1 cup mayonnaise
1/2 pound sliced bacon, cooked
and crumbled
3/4 cup sliced black olives
Chopped fresh parsley
Paprika

Directions

Peel the potatoes; place in a saucepan and cover with water. Cook until tender but firm; drain and cube. In a bowl, mix potatoes with onion, cheese and mayonnaise. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with bacon and olives. Cover and bake at 350 degrees F for 30 minutes or until heated through. If desired, sprinkle with parsley and paprika.

Grammy's Amazing Cheese Ball

Ingredients

1 cup chopped peanuts
1/2 cup chopped fresh parsley
8 ounces processed American cheese
8 ounces blue cheese, crumbled
1 (8 ounce) package cream cheese, softened
1 teaspoon minced garlic
1 tablespoon Worcestershire sauce
2 teaspoons hot pepper sauce

Directions

Combine peanuts and parsley in a small bowl and set aside.

Combine cheeses, garlic, Worcestershire sauce and hot pepper sauce in large bowl. Mix well. Chill in refrigerator for 1 hour.

Form chilled cheese mixture into ball shape. Roll in peanut and parsley mixture.

Strawberry Oatmeal Cream Cheese Bread

Ingredients

1/3 cup milk
1/3 cup strawberries, mashed
1/3 cup cream cheese, diced
1 tablespoon butter
2 tablespoons honey
1 teaspoon salt
1/2 cup rolled oats
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Start.

Goat Cheese Crostini with Grape Salsa

Ingredients

1 cup red grapes, diced
1 cup blue and/or black grapes, diced
1/2 small red onion, finely chopped
1 jalapeno pepper, finely chopped
3 tablespoons chopped fresh cilantro or flat leaf parsley
Fresh cilantro or parsley leaves for garnish
2 tablespoons red wine vinegar
4 slices whole grain bread, quartered
6 ounces herbed goat cheese, slightly softened
1/3 cup Hellmann's® or Best Foods® Real Mayonnaise

Directions

Combine grapes, onion, jalapeno pepper, cilantro and vinegar in medium bowl. Season, if desired, with salt and pepper. Let stand at least 30 minutes.

Preheat oven to 375 degrees F. Arrange bread on large baking sheet in a single layer and bake, turning once, 8 minutes or until lightly golden brown and crisp on both sides. Remove and let cool.

Combine goat cheese with Hellmann's® or Best Foods® Real Mayonnaise in small bowl until smooth. Season, if desired, with salt and pepper. Evenly spread cheese mixture onto crostinis, then top with grape salsa.

Cottage Cheese Dumplings

Ingredients

2 cups all-purpose flour
salt and pepper to taste
1 egg
1 cup milk
1 (8 ounce) container cottage cheese
1 (12 fluid ounce) can evaporated milk
2 tablespoons butter

Directions

In large bowl mix flour, pinch of salt and egg. Add milk a little at a time until dough is elastic. Roll out dough on floured surface and cut into three-inch circles. Place a teaspoon of cottage cheese on one circle, fold over and seal the edges by pressing together firmly. Repeat with remaining circles.

Melt butter in large skillet over low heat. Fry dumplings in skillet until browned. Add evaporated milk, salt and pepper to taste, and simmer for one hour.

Orzo and Tomato Salad with Feta Cheese

Ingredients

1 cup uncooked orzo pasta
1/4 cup pitted green olives
1 cup diced feta cheese
3 tablespoons chopped fresh parsley
3 tablespoons chopped fresh dill
1 ripe tomato, chopped
1/4 cup virgin olive oil
1/8 cup lemon juice
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook orzo for 8 to 10 minutes, or until al dente; drain, and rinse with cold water.

When orzo is cool, transfer to a medium bowl and mix in olives, feta cheese, parsley, dill, and tomato. In a small bowl, whisk together oil and lemon juice. Pour over pasta, and mix well. Season with salt and pepper to taste. Chill before serving.

Gorgonzola Cheese Salad

Ingredients

8 ounces Gorgonzola cheese, crumbled
1/2 teaspoon dried oregano
1 clove garlic, crushed
1/2 teaspoon dried tarragon
1/2 teaspoon dried basil
1/3 cup olive oil
1 cup milk
1 tablespoon red wine vinegar
2 heads Boston lettuce, cored and shredded
1 avocado, diced
1/4 cup walnuts

Directions

Place the Gorgonzola cheese, oregano, garlic, tarragon, basil, olive oil, milk, and vinegar in a blender or food processor. Blend until smooth.

In a large bowl, toss the Gorgonzola dressing with lettuce, avocado, and walnuts.

Cheese Popcorn Snack

Ingredients

4 quarts plain popped popcorn
1/4 cup butter or margarine,
melted
1/2 teaspoon garlic salt
1/2 teaspoon onion salt
2 cups shredded Cheddar cheese

Directions

Place popcorn in two 13-in. x 9-in. x 2-in. baking pans. Drizzle with melted butter. Combine garlic salt and onion salt; sprinkle over popcorn. Top with cheese. Bake at 300 degrees F for 5-10 minutes. Serve immediately.

Cheesecake Cookie Cups

Ingredients

12 pieces NESTLE® TOLL
HOUSE® Refrigerated Chocolate
Chip Cookie Bar Dough
1 (8 ounce) package cream
cheese
1/2 cup NESTLE® CARNATION®
Sweetened Condensed Milk
1 large egg
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

PREHEAT oven to 325 degrees F. Paper-line 12 muffin cups.

PLACE one piece of cookie dough in each muffin cup.

BAKE for 10 to 12 minutes or until cookie has spread to edge of cup.

BEAT cream cheese, sweetened condensed milk, egg and vanilla extract in medium bowl until smooth. Pour about 3 tablespoons cream cheese mixture over each cookie in cup.

BAKE for additional 15 to 18 minutes or until set. Cool completely in pan on wire rack. Top with pie filling. Refrigerate for 1 hour.

Frozen Peppermint Cheesecake

Ingredients

2 cups chocolate wafer cookie or sandwich cookie crumbs
1/4 cup granulated sugar
1/4 cup butter or margarine, melted
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 teaspoons peppermint extract
2 cups whipping cream, whipped
Red food coloring (optional)
Smucker's® Chocolate Fudge
Spoonable Ice Cream Topping, if desired

Directions

Combine cookie crumbs and sugar. Add butter; mix well. Line 9-inch round cake or springform pan with foil. Press 2 cups crumbs firmly on bottom and part way up sides in prepared pan. Chill.

In large bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk until smooth. Stir in extract and food coloring, (optional); mix well. Fold in whipped cream. Pour filling into pan. Cover; freeze 6 hours or until firm. Garnish with topping. Store leftovers covered in freezer.

Chocolate Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/2 cup sugar
1/4 cup baking cocoa
6 tablespoons butter or margarine, melted

FILLING:

3 (8 ounce) packages cream cheese, softened
3/4 cup sugar
3 eggs
1 cup semisweet chocolate chips, melted
1 teaspoon almond extract
1/2 teaspoon vanilla extract

TOPPING:

1/4 cup semisweet chocolate chips
1/3 cup whipping cream
1 tablespoon honey

Directions

In a bowl, combine the cracker crumbs, sugar and cocoa; stir in butter. Press onto the bottom and 1-in. up the side of a greased 9-in. springform pan; set aside. In a small mixing bowl, beat the cream cheese and sugar until smooth. Add the eggs; beat on low speed just until combined. Stir in melted chocolate and extracts just until blended. Pour into crust.

Bake at 350 degrees F for 45-50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate until completely cooled.

In a saucepan over low heat, melt chocolate chips, cream and honey; stir until smooth. Remove from the heat; cool for 5 minutes. Remove sides of springform pan. Pour topping over the cheesecake. Chill for at least 4 hours or until topping is set. Refrigerate leftovers.

Cream Cheese Corn

Ingredients

3 pounds whole corn kernels,
cooked
1/2 cup butter
1 (8 ounce) package cream
cheese

Directions

Combine the corn, butter or margarine and the cream cheese in a medium sized saucepan. Cook over medium heat for about 20 minutes. Serve hot.

Shrimp Cognac and Baked Cheese Grits

Ingredients

6 cups water
3/4 teaspoon salt
2 cups yellow grits
1 3/4 teaspoons salt
1/2 teaspoon ground black pepper
1/2 cup unsalted butter
2 tablespoons minced garlic
1 (8 ounce) package shredded Cheddar cheese
3 eggs
1 cup whole milk

1/4 cup clarified butter
2 tablespoons minced garlic
1 leek, halved and cut into 1/4-inch pieces
2 ounces fresh morel mushrooms, chopped
3 ounces fresh oyster mushrooms, chopped
3 ounces fresh chanterelle mushrooms, chopped
2 tomatoes, peeled, seeded, and chopped
1 tablespoon Creole seasoning
1/2 cup cognac
1/2 cup shrimp stock
1/3 cup veal stock
1 pound peeled and deveined gulf shrimp
2 tablespoons chopped fresh thyme
3 tablespoons unsalted butter
salt and black pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Bring the water and 3/4 teaspoon of salt to a boil in a large pot. Whisk in the grits and return to a boil. Reduce heat to low, and cook, stirring frequently until the grits are tender and very thick, about 30 minutes. Remove from the heat, and stir in 1 3/4 teaspoons of salt and 1/2 teaspoon of pepper, 1/2 cup butter, 2 tablespoons garlic, and the Cheddar cheese until the cheese has melted. Beat the eggs in a bowl with the milk until smooth, then stir into the grits until evenly combined. Pour into the prepared baking dish.

Bake in the preheated oven until the grits are hot in the center, and the top is golden brown, about 1 hour.

Meanwhile, melt the clarified butter in a skillet over medium heat. Stir in 2 tablespoons of garlic, and cook until golden, about 2 minutes. Add the leeks, and cook 1 minute more. Stir in the morel mushrooms, oyster mushrooms, chanterelle mushrooms, tomatoes, and Creole seasoning; cook and stir until the mushrooms begin to release their liquid, about 3 minutes. Pour in the cognac and simmer 2 minutes before pouring in the shrimp stock and veal stock. Return to a simmer, and cook until the liquid has reduced by half. Stir in the shrimp, thyme, and 3 tablespoons of butter. Cook and stir over low heat until the shrimp is no longer translucent, about 4 minutes; season to taste with salt and pepper.

Serve the shrimp and mushroom sauce alongside the baked grits.

Swirled Pumpkin and Cream Cheese Cheesecake

Ingredients

1 1/2 cups gingersnap cookie crumbs
1/4 cup butter, softened
24 large marshmallows
1/2 (14 ounce) can sweetened condensed milk
1/2 cup pumpkin puree
1 (8 ounce) package cream cheese, softened
2 teaspoons ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
salt to taste
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
3 caramels
1/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare the crust by combining the cookie crumbs and margarine. Press into a 9 inch pie plate and bake at 350 degrees F (175 degrees C) for 10 minutes.

Prepare the filling in a microwave safe bowl by combining the marshmallows, milk and pumpkin. Cook on medium heat and stir until all marshmallows are melted and mixture is smooth.

Beat in cream cheese, cinnamon, ginger, cloves, salt and vanilla; fold in 1/2 container whipped topping.

Melt caramel in microwave and drizzle 2 tablespoons over crust. Pour filling into crust and top with remaining whipped topping, pecans and any remaining cookie crumbs. Drizzle remaining caramel over top. Refrigerate for 8 hours or until chilled.

Pupusas de Queso (Cheese-Stuffed Tortillas)

Ingredients

2 cups masa harina
1 cup water
1 cup queso fresco, crumbled

Directions

Stir the masa harina and water together in a mixing bowl until smooth; knead well. Cover bowl, and let the dough rest 5 to 10 minutes.

Shape the dough into eight, 2 inch diameter balls. On a lightly floured surface, roll out each ball into 6 inch diameter round. Sprinkle 1/4 cup queso fresco over each round. Place a second tortilla over the cheese, and pinch the edges together to seal in the cheese.

Heat ungreased skillet over medium-high heat. Place one tortilla into the skillet at a time, and cook until cheese melts and tortillas are lightly browned, about 2 minutes on each side.

Cranberry Cheese Bars

Ingredients

2 cups all-purpose flour
1 1/2 cups rolled oats
3/4 cup brown sugar
1 cup butter, softened
1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 tablespoon brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour, oats and 3/4 cup of brown sugar. Cut in the butter until the mixture is crumbly. Reserve 1 1/2 cups of this mixture and press the remaining mixture into the bottom of a 9x13 inch pan.

Bake for 15 minutes in the preheated oven. Meanwhile, in a small bowl, beat cream cheese with sweetened condensed milk until light and fluffy. Stir in the lemon juice and spread the mixture evenly over the prepared crust. Empty the can of cranberry sauce into a small bowl and stir in the cornstarch and brown sugar. Spoon over the cream cheese layer. Sprinkle the top with the reserved crust mixture.

Bake for 35 to 40 minutes in the preheated oven, until top is golden. Let cool completely before cutting into bars. Store covered in the refrigerator.

Mike's Favorite Grilled Cheese

Ingredients

2 slices bread
2 tablespoons butter, divided
2 slices processed American
cheese

Directions

Heat a small skillet to medium high heat. Spread a thin layer of butter on one side of both bread slices; place one slice bread, buttered-side-down, in hot skillet. Immediately place both cheese slices on bread and cover with second bread slice, butter-side-up. When first side is browned, turn over and brown other side. Remove from heat and let cool 2 to 3 minutes before serving.

Spinach Cheese Squares

Ingredients

2 tablespoons butter
3 eggs
1 cup all-purpose flour
1 cup milk
1 teaspoon baking powder
1 pound shredded Cheddar cheese
2 (10 ounce) packages frozen chopped spinach
1 tablespoon minced onion

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place butter or margarine in a 9x13 inch baking dish and melt butter in oven. Remove when melted, approximately 3 minutes.

In large mixing bowl, beat eggs well. Mix in flour, milk and baking powder. When the dough is well combined, mix in cheese, spinach, and onion. Spoon mixture into the baking dish with melted butter.

Bake for 35 minutes. Let cool 45 minutes then cut into bite-size squares.

Passover Chocolate Cheesecake

Ingredients

2 1/2 cups crushed chocolate macaroon cookies
1/3 cup butter, melted

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 teaspoons matzo meal
1/4 cup milk
1/2 teaspoon vanilla extract
3 eggs
1 cup semisweet chocolate chips
1 teaspoon butter

Directions

Preheat the oven to 375 degrees F (190 degrees C). In a small bowl, stir together the crushed macaroons and butter. Press into the bottom of a 9 inch springform pan. Bake for 15 minutes in the preheated oven; remove and cool.

In a medium bowl, stir cream cheese and sugar together until well blended. Stir in matzo meal, milk and vanilla until smooth. Mix in the eggs one at a time.

Combine the chocolate chips and butter in a small microwave-safe dish. Heat at 30 second intervals until melted, stirring at each interval. Stir into the cream cheese batter. Pour the batter over the cooled crust and smooth the top.

Bake in the preheated oven for 40 minutes, or until the center appears solid when jiggled slightly.

Cream Cheese Jalapeno Hamburgers

Ingredients

2 cups seeded and chopped
jalapeno pepper
2 (8 ounce) packages cream
cheese, softened
2 pounds ground beef
8 hamburger buns, split

Directions

Preheat a grill for medium heat. When hot, lightly oil the grate. In a medium bowl, stir together the jalapenos and cream cheese.

Divide the ground beef into 16 portions and pat out each one to 1/4 inch thickness. Spoon some of the cream cheese mixture onto the center of 8 of the patties. Top with the remaining patties, pressing the edges together to seal.

Grill for about 10 minutes per side, or until well done, taking care not to press down on the burgers as they cook. This will make the cheese ooze out. Serve on buns with your favorite toppings.

Chocolate Mousse Cheesecake

Ingredients

1/2 cup chocolate cookie crumbs
1 pinch ground cinnamon
8 (1 ounce) squares semisweet chocolate
1 tablespoon butter
2 (8 ounce) packages cream cheese, softened
1 cup heavy whipping cream
1 teaspoon vanilla extract
2/3 cup white sugar
2 eggs, beaten
1 1/2 tablespoons unsweetened cocoa powder
1 1/2 cups water

Directions

Grease an 8 inch springform pan that will fit inside the pressure cooker. Mix chocolate wafer crumbs and cinnamon together. Sprinkle on the bottom of springform pan, pressing gently.

Melt chocolate and butter together and set aside.

With a food processor or electric mixer, process cream cheese until smooth. Add chocolate mixture, and process until mixture is well-mixed and uniformly colored. Add cream, vanilla extract, sugar, and eggs. Beat well. Sieve cocoa powder over batter, and pulse or mix on low speed until cocoa is thoroughly incorporated. Pour mixture over crumbs in pan. Cover cake with a piece of waxed paper. Cover entire pan with aluminum foil.

Add water to pressure cooker. Place pan on the trivet in pressure cooker. Seal cooker. Bring up to 15 pounds (high) pressure. Reduce heat to stabilize pressure, and cook 45 to 50 minutes. Remove cooker from heat, and let the pressure drop on its own. Remove cheesecake from cooker, and let cool to room temperature in pan on a wire rack.

Remove cheesecake from pan, and refrigerate for 8 hours before serving.

Cheesy Grilled Cheese

Ingredients

2 teaspoons butter
1 slice Cheddar cheese
1 slice Muenster cheese
1 slice provolone cheese
2 slices rye bread

Directions

Preheat your oven's broiler.

Butter one side of each slice of bread, and place butter side down on a baking sheet. Place cheese slices on top of each piece of bread.

Broil until cheese is bubbly and slightly brown. Remove from the oven, and press the two pieces of bread together cheese to cheese.

Cinnamon Cream Cheese Pie

Ingredients

1 cup HERSHEY®'S Cinnamon Chips
1/4 cup milk
1/4 cup water
1 (.25 ounce) envelope unflavored gelatin
1 (8 ounce) package cream cheese
3/4 cup brown sugar
1 cup frozen whipped topping, thawed
1 (9 inch) graham cracker crust
1/2 cup chopped pecans
1 cup HERSHEY®'S Cinnamon Chips, coarsely chopped

Directions

In a small saucepan, melt 1 cup HERSHEY'S Cinnamon Chips and milk over low heat. Stir constantly until chips are thoroughly melted, and then set aside to cool.

In a small saucepan, combine water and gelatin. Stir over low heat, until gelatin is completely dissolved; set aside to cool. To hasten the cooling, place saucepan in a bowl of ice water.

In a large mixing bowl, beat cream cheese and brown sugar together until smooth. Stir in the cooled chocolate and gelatin, and beat thoroughly. Fold in 1 cup of cool whip. Spread into graham cracker crust. Spread remaining frozen whipped topping on top. Sprinkle with chopped pecans and chopped HERSHEY'S Cinnamon Chips. Refrigerate for 2 hours before serving. Keep refrigerated.

Broccoli Cheese Skillet Potatoes

Ingredients

2 tablespoons butter
1 small onion, sliced
1 (10.75 ounce) can Campbell's®
Condensed Broccoli Cheese Soup
(Regular or 98% Fat Free)
1/3 cup milk
1/8 teaspoon ground black
pepper
1 1/4 pounds potatoes, cooked
and sliced 1/4-inch thick
Chopped fresh parsley for garnish

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the onion and cook until it's tender.

Stir the soup, milk, pepper and potatoes in the skillet and heat through. Sprinkle with parsley.

Dried Beef Cheese Ball

Ingredients

8 ounces cream cheese
3 ounces dried beef
2 green onions, chopped
1/4 teaspoon onion salt
1 1/4 teaspoons monosodium
glutamate (MSG)
1 tablespoon Worcestershire
sauce

Directions

In a medium bowl, combine cream cheese, dried beef, and chopped onions. Mix well, then season with onion salt, monosodium glutamate, and Worcestershire sauce. Form into a ball, and refrigerate.

Daniel's Favorite Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1 1/2 tablespoons vanilla extract
1 egg
1/4 cup all-purpose flour
1/2 cup milk
1 (9 inch) graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together cream cheese, sugar, and egg by hand. Gradually mix in flour. Stir in vanilla. Blend in milk until smooth; add more liquid if batter is too thick to pour. Pour into graham or pastry shell.

Bake for 40 minutes, or until top is golden brown. Refrigerate overnight.

Fat-Free Cream Cheese Frosting

Ingredients

1 (8 ounce) package fat-free cream cheese
1/2 cup pink grapefruit juice
1/2 cup cold fat-free milk
2 (3.4 ounce) packages instant vanilla pudding mix
1 (8 ounce) container fat free frozen whipped topping, thawed

Directions

In a large mixing bowl, beat cream cheese until fluffy; gradually beat in juice and milk. Add pudding mix. Beat on medium speed for 2 minutes. Fold in whipped topping. Store in refrigerator.

Marie's Homemade Mac and Cheese

Ingredients

2 pounds uncooked elbow
macaroni
2 (10.75 ounce) cans condensed
Cheddar cheese soup
4 eggs, beaten
2 3/4 cups milk
2 pounds Cheddar cheese,
shredded, divided
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a 9x13 inch baking dish combine soup, eggs, milk, half of the cheese, cooked macaroni, salt and pepper. Mix well and then top with remaining cheese.

Cover and bake 45 minutes in the preheated oven. Remove cover and bake for another 10 to 15 minutes, until top is lightly browned.

Spinach Cheese Ball

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
2 (8 ounce) packages cream cheese, softened
1 (4 ounce) can water chestnuts, drained and chopped
1 (.4 ounce) packet dry vegetable soup mix
2 tablespoons mayonnaise
1 cup finely shredded Cheddar cheese
1/2 cup chopped walnuts

Directions

In a large bowl, mix together the spinach, cream cheese, water chestnuts, vegetable soup mix, mayonnaise and Cheddar cheese until well blended. Form into a ball, and roll in chopped walnuts. If the mixture is too soft to form a ball, refrigerate for about 30 minutes to set. Wrap the cheese ball in plastic wrap, and refrigerate overnight to blend the flavors before serving with your favorite crackers.

Lemon Cheesecake

Ingredients

1 (9 inch) reduced fat graham cracker pie crust
2 (8 ounce) packages cream cheese
1/2 cup white sugar
1 1/2 tablespoons all-purpose flour
2 1/2 tablespoons lemon juice
1/2 cup egg substitute
1 (8 ounce) container nonfat lemon yogurt

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, beat cream cheese and sugar until smooth. Beat in flour. Beat in lemon juice and egg substitute. Stir in yogurt. Pour into crust.

Bake in the preheated oven for 50 to 60 minutes, or until filling is set. Allow to cool. Refrigerate at least 4 hours before serving.

Broccoli Crawfish Cheese Soup

Ingredients

6 cups chicken broth
4 cups fresh chopped broccoli
1/4 cup chopped onion
1/4 cup margarine
1 tablespoon minced garlic
1 pound crawfish
1 teaspoon hot pepper sauce
Creole seasoning to taste
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of celery soup
2 cups milk
4 tablespoons cornstarch
1/2 cup water
8 ounces shredded Cheddar cheese

Directions

In a large pot over high heat, combine the chicken broth and the broccoli. Cook about 3 to 5 minutes, or until tender. Set aside. In a large skillet, saute the onions in the butter or margarine for about 5 minutes or until lightly browned. Add the garlic, crawfish or shrimp, hot pepper sauce and Creole seasoning. Saute another 5 minutes and add to the broccoli and broth.

In a separate bowl, mix together the cream of chicken soup, the cream of celery soup, and the milk. Mix the cornstarch and cold water and stir into the soup mixture. Mix well. Add mixture to the broccoli and broth. Cook over medium heat, stirring constantly until thick and bubbly. Stir in cheese. Reduce heat to low and stir until cheese is blended. DO NOT BOIL.

Zucchini Ribbons With Goat Cheese

Ingredients

1 tablespoon olive oil
1 tablespoon unsalted butter
1/4 cup finely minced shallot
1 clove garlic, finely minced, or to taste
1/2 teaspoon crushed red pepper flakes, or to taste
1/2 cup chicken broth
2 large zucchini, sliced into long ribbons using a vegetable peeler, discarding the seedy core
1/4 cup thinly sliced basil leaves
2 1/2 ounces goat cheese, crumbled
salt and pepper to taste

Directions

Heat the olive oil and butter in a large skillet over medium heat until the butter melts; cook and stir the shallot until softened, about 5 minutes. Stir in the garlic and red pepper flakes; cook and stir until the garlic softens and releases its fragrance, about 3 more minutes. Pour in the chicken broth and zucchini ribbons, and cook, lightly stirring, until the chicken broth has come to a boil and the zucchini strips are cooked through but not mushy, about 4 minutes. Remove from the heat, season with salt and pepper to taste, and sprinkle with finely sliced basil leaves and crumbled goat cheese.

Pecan Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted

3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
3 eggs
1/2 teaspoon vanilla extract
1/2 cup pecan liqueur

1 cup sour cream
1/4 cup confectioners' sugar
1 teaspoon pecan liqueur
1 cup ground pecans
1/2 cup finely ground graham cracker crumbs
1 1/2 tablespoons white sugar
1/2 teaspoon ground cinnamon
3/4 cup pecan halves

Directions

Combine 2 cups graham cracker crumbs, 1/2 cup white sugar, 1 teaspoon cinnamon, and melted butter or margarine. Press firmly into the bottom of a 10 inch springform pan.

In a large bowl, blend the cream cheese and 1 1/4 cup white sugar with an electric mixer at medium speed until well blended. Add the eggs, one at a time, blending well. Add vanilla extract. Add 1/2 cup liqueur, and blend for 5 minutes. Pour the filling on top of the crust

Preheat the oven to 350 degrees F (175 degrees C). Bake for approximately 1 hour. The cake should be golden brown, and will have risen to the top of the pan. Turn off the heat, and let cool in the oven for 2 1/2 hours. When cool, remove the rim of the springform pan.

In a small bowl, mix the sour cream, confectioners' sugar, and 1 teaspoon liqueur together. Spoon onto the top of the cooled cheesecake.

In a small bowl, combine the finely ground pecans, finely ground graham cracker crumbs, 1 1/2 tablespoons white sugar, and cinnamon. Sprinkle the pecan topping on the cheesecake. Carefully press the pecan topping into the sides of the cheesecake. Garnish the top and sides with pecan halves.

Italian Cheese Loaf

Ingredients

1 (1 pound) loaf French bread
2 cups diced fresh tomatoes
1 cup shredded mozzarella cheese
1 cup shredded Cheddar cheese
1 medium onion, finely chopped
1/4 cup grated Romano cheese
1/4 cup chopped ripe olives
1/4 cup Italian salad dressing
1 teaspoon chopped fresh basil
1 teaspoon chopped fresh oregano

Directions

Cut top half off loaf of bread; set aside. Carefully hollow out bottom of loaf, leaving a 1/2-in. shell (discard removed bread or save for another use). In a bowl, combine the remaining ingredients; mix well. Spoon into bread shell; replace top. Wrap in foil. bake at 350 degrees F for 25 minutes or until cheese is melted. Slice and serve warm.

Three Cheese Macaroni with Tomatoes

Ingredients

2 pounds elbow macaroni
8 ounces Colby-Jack cheese,
cubed
8 ounces Cheddar cheese, cubed
8 ounces white Cheddar cheese,
cubed
2 (14 ounce) cans stewed
tomatoes, undrained, crushed
1 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Bring a large pot of lightly salted water to a boil. Place macaroni in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In the baking dish, mix the cooked macaroni, Colby-Jack cheese, Cheddar cheese, white Cheddar cheese, and tomatoes with juice. Sprinkle bread crumbs evenly over top.

Bake 30 minutes in the preheated oven, until bubbly and lightly brown.

Sweet Grilled Cheese

Ingredients

2 slices white bread
2 slices American cheese
2 teaspoons brown sugar
2 teaspoons softened butter

Directions

Heat a skillet over medium heat. Spread butter onto one side of a piece of bread and place butter side down in the skillet. Place one piece of cheese on top of the bread, then sprinkle with brown sugar. Top with the other slice of cheese. Butter the other slice of bread and place on top with the butter side up. Fry on each side until golden brown, 3 to 5 minutes per side.

Spinach Cheese Appetizers

Ingredients

1/2 cup butter, melted
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
3 eggs
1 cup milk
2 (10 ounce) packages frozen
chopped spinach, thawed and
squeezed dry
4 cups shredded Monterey Jack
cheese

Directions

Pour butter into a 13-in. x 9-in. x 2-in. baking dish; tilt to coat. In a bowl, combine the flour, salt and baking powder. Whisk eggs and milk; stir into dry ingredients just until blended. Fold in spinach and cheese. Pour into prepared dish.

Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Cool for 5 minutes; cut into small squares. Serve immediately or transfer to a freezer container. May be frozen for up to 3 months.

Heavenly Chipped Chocolate and Hazelnut

Ingredients

1/3 cup semisweet chocolate chips
1 1/2 cups vanilla wafer crumbs
3/4 cup hazelnuts - toasted, skinned and coarsely chopped
2 tablespoons white sugar
3 tablespoons butter, melted

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs, lightly beaten
3 tablespoons hazelnut liqueur
1 cup semisweet chocolate chips

2/3 cup semisweet chocolate chips
13 skinned, toasted hazelnuts
4 tablespoons sour cream
1 tablespoon hazelnut liqueur

Directions

Using a blender or a food processor, finely chop 1/3 cup semisweet chocolate chips. Place in a small mixing bowl. Add vanilla wafer crumbs, ground hazelnuts, 2 tablespoons white sugar, and melted butter or margarine. Mix until well combined. Press onto the bottom and up the sides of a 9 inch springform pan. Bake in a preheated 300 degrees F (150 degrees C) oven for 15 minutes. Cool.

In a large bowl, beat the cream cheese until fluffy. Gradually add 1 cup white sugar; mix well. Add the eggs and 3 tablespoons liqueur. Mix until well blended. Coarsely chop 1 cup of the semisweet chocolate chips, and add to the cream cheese mixture. Stir. Pour batter into the cooled crust.

Bake at in a preheated 350 degrees F (175 degrees C) oven for 1 hour. Let cake cool for 1 hour. Remove outer ring from pan. Then let cool completely.

Melt 2/3 cup semisweet chocolate chips over hot (not boiling) water. Stir until smooth. Dip 13 hazelnuts into the chocolate, covering one-half of each nut. Shake off the excess chocolate. Place on a waxed-paper lined plate. Chill until set.

To the remaining melted chocolate, add sour cream. Mix well. Stir in 1 tablespoon liqueur. Spread glaze on top of the cooled cheesecake. Garnish with chocolate dipped hazelnuts.

Chili Cheese Dip II

Ingredients

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can chili with beans
1 pinch chili powder
1/2 tablespoon white sugar
1 (16 ounce) package corn chips

Directions

Cover cream cheese with chili in 1-1/2 quart microwaveable casserole dish. Cover and microwave until the chili and cream cheese stir together easily and become hot and bubbly. Add chili powder and sugar to taste. Serve hot with chips.

The Best Unbaked Cherry Cheesecake Ever

Ingredients

Graham Cracker Crust

1 1/4 cups graham cracker crumbs
1/4 cup margarine, softened
1/4 cup sugar

Filling

1 (8 ounce) package cream cheese
1 cup powdered sugar
1 teaspoon vanilla extract
1 cup heavy cream, whipped
1 (12.5 ounce) can cherry pie filling (or other filling of your choice)

Directions

Mix together graham cracker crumbs, margarine, and sugar in a bowl until well incorporated and crumbly. Press into a pie plate, going up the sides as much as possible.

Beat together the cream cheese, sugar, and vanilla in a bowl until smooth and spreadable. Whisk whipped cream into cream cheese mixture until smooth. Pour cream cheese into prepared crust. Smooth the top with a spatula, and refrigerate until firm, about 2 to 3 hours. Spread the cherry pie filling over the top, and refrigerate until serving.

Cheese Onion Garlic Bread

Ingredients

2 French baguettes, cut into 3/4 inch diagonal slices
1 large minced onion
8 cloves minced garlic
1/4 cup butter
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 cup mayonnaise

Directions

Preheat the broiler.

Slice the French baguettes diagonally into 3/4 inch slices.

In a medium skillet over medium heat, melt the butter. Combine the onions and garlic in the skillet. Cook and stir until tender. Set aside to cool.

In a mixing bowl, combine the mozzarella cheese, Parmesan cheese and mayonnaise.

On a cookie sheet, arrange the French bread slices in a single layer. Spread the onion and garlic mixture on the bread slices. Spread the cheese and mayonnaise mixture over the onion and garlic mixture on the bread slices. Broil about 5 minutes, until the cheese is bubbly and slightly browned. Serve immediately.

Cherry Cheese Pie

Ingredients

3/4 cup all-purpose flour
3 tablespoons sugar
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
1 (21 ounce) can cherry pie filling
1 (8 ounce) package cream
cheese, softened
1/3 cup sugar
1 egg
1 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar and salt. Add butter; stir until combined. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Pour pie filling into crust.

In a mixing bowl, beat cream cheese, sugar, egg and vanilla until smooth. Carefully spread around outside edges of pie, leaving a 3-in. circle of cherries exposed in the center. Bake for 30-35 minutes or until edges begin to brown. Cool on a wire rack. Refrigerate for several hours before serving.

Zucchini and Corn Topped with Cheese

Ingredients

2 tablespoons vegetable oil
6 medium zucchini, sliced
1/2 medium onion, chopped
1 (15.25 ounce) can whole kernel corn, drained
1 (14.5 ounce) can diced tomatoes, drained
2 teaspoons garlic powder
salt and pepper to taste
1/2 pound shredded Monterey Jack cheese
1/2 pound shredded sharp Cheddar cheese

Directions

Heat oil in a medium saucepan over medium heat, and saute the zucchini and onion 5 to 7 minutes, until onion is tender. Mix in the corn. Stir in the diced tomatoes. Season with garlic powder, salt, and pepper. Cover, and cook 15 minutes, or until zucchini is soft.

Remove the saucepan from heat. Mix in the Monterey Jack cheese and Cheddar cheese. Cover, and let stand until cheeses are melted, about 5 minutes.

Grilled Cheese with Tomato, Peppers and Basil

Ingredients

8 (1 ounce) slices bread
4 slices Cheddar cheese
1 large tomato, sliced
2 serrano peppers, seeded and thinly sliced
2 teaspoons dried basil
salt and pepper to taste
2 tablespoons butter

Directions

Butter one side of each slice of bread, and place 4 of the slices butter-side down on a griddle over medium heat.

On each piece of bread, place one slice of cheese, 1 slice of tomato, and a few slices of serrano pepper. Sprinkle dried basil and salt and pepper to taste. Top each sandwich with a slice of buttered bread, butter-side up.

Grill sandwiches until golden brown, about 2 to 3 minutes each side.

Sweet Potato Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup white sugar
1/4 cup butter, melted
2 pounds sweet potatoes
3 (8 ounce) packages cream cheese, softened
7/8 cup white sugar
1/3 cup sour cream
1/4 cup heavy whipping cream
3 eggs
3/4 cup packed brown sugar
1/4 cup butter
1/4 cup heavy whipping cream
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Mix together graham cracker crumbs, 1/4 cup sugar, and 1/4 cup melted butter or margarine. Press mixture into the bottom of a 9 1/2 inch springform pan. Bake 10 minutes. Cool. Don't turn the oven off.

Place potatoes in a baking dish. Bake until a knife inserted in center goes through easily, about 1 hour. Don't turn oven off. Cool sweet potatoes enough to handle, peel, and puree.

Transfer 1 1/2 cups of sweet potato puree to a large bowl. Add cream cheese, 3/4 cup + 2 tablespoons white sugar, sour cream and 1/4 cup cream; beat until smooth. Beat in eggs one at a time, blending well after each. Pour filling into crust.

Bake until tester inserted in center comes out clean, 1 hour. Turn off the oven. Let cake stand 1 hour in oven with door ajar.

Combine brown sugar and 1/4 cup butter or margarine in a heavy small saucepan. Stir over low heat until sugar dissolves. Increase heat, and bring to a boil. Mix in 1/4 cup cream, then nuts. Pour hot topping over cheesecake. Refrigerate.

Easy Sausage Cheese Balls

Ingredients

1 pound sausage
4 cups shredded Cheddar cheese
3 cups baking mix

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, combine the sausage, cheese, and dry baking mix. Mix together, and shape mixture into walnut-sized balls. Place on a foil-lined cookie sheet.

Bake for 12 to 15 minutes. Serve hot.

Two Step Creamy Cheesecake

Ingredients

1 (8 ounce) package cream
cheese, softened
1/3 cup white sugar
1 (12 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust
1/2 pint sliced fresh strawberries

Directions

Beat cream cheese and sugar until smooth. Fold in whipped topping. Spoon mixture into graham crumb crust. Refrigerate for 2 hours.

Once the cheesecake has set, garnish with sliced strawberries. Serve.

Quick Ziti with Swiss Cheese and Ham

Ingredients

1 (16 ounce) package ziti pasta
8 slices Swiss cheese, diced
8 slices ham, chopped
2 tablespoons vegetable oil

Directions

Bring a large pot of lightly salted water to a boil. Add the ziti pasta, and cook for 8 minutes, or until tender. Drain.

Meanwhile, heat the oil in a small skillet over medium-high heat. Fry the ham in the oil until browned, stirring constantly. Remove from the heat and set aside. When the pasta is done and drained, mix in the ham and Swiss cheese until cheese is melted.

Cheesecake Pops

Ingredients

3 (8 ounce) packages cream cheese, softened
3/4 cup sugar
1/3 cup sour cream
3 tablespoons all-purpose flour
1 teaspoon vanilla
1/4 teaspoon salt
3 eggs
24 lollipop sticks
10 ounces white confectioners' coating
miniature semisweet chocolate chips
toasted coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat cream cheese and sugar in a large bowl until smooth. Mix in the sour cream and blend thoroughly, scraping down the sides of the bowl. Add the flour, vanilla and salt and mix well. Add the eggs one at a time, blending thoroughly before adding the next egg, but do not overbeat. Pour batter into a 9-inch springform pan.

Bake in the preheated oven for 50 minutes or until the edges of the cake just begin to turn golden. Cool on a wire rack for 1 hour, then refrigerate for 3 hours or overnight.

Use a small cookie scoop to scoop out round balls of cheesecake. Roll them into 1 1/2-inch balls and place on a cookie sheet lined with waxed paper. Push a lollipop stick into each cheesecake ball. Place the tray in the freezer until firm, about 30 minutes.

Melt the white confectioners' coating (or semi-sweet chocolate). Dip each cheesecake pop into the melted coating. Then dip into one of the toppings. Place on waxed paper until coating is set. Refrigerate until ready to serve. Store in refrigerator.

Broccoli Cheese New Potato Bake

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Broccoli Cheese Soup
(Regular or 98% Fat Free)
1/2 cup sour cream or yogurt
1/4 teaspoon hot pepper sauce
1 1/2 pounds small new potatoes,
quartered
2 medium onions, cut into wedges
1/4 cup grated Parmesan cheese

Directions

Stir the soup, sour cream and hot pepper sauce in a large bowl.
Add the potatoes and onions and toss to coat.

Arrange the potato mixture in a 2-quart shallow baking dish.
Sprinkle with the Parmesan cheese. Bake at 375 degrees F for 50
minutes or until the potatoes are tender.

Broccoli Cheese Layer Bake

Ingredients

2 (16 ounce) packages frozen
chopped broccoli
2 (11 ounce) cans condensed
cream of Cheddar cheese soup
2 (10.75 ounce) cans condensed
cream of chicken soup
2 cups seasoned croutons

Directions

Preheat oven to 350 degrees F (175 degrees C). Cook broccoli in boiling salted water until tender.

Mix cheese and chicken soups in a large bowl. Add 2 cups of croutons; blend together well. Drain broccoli.

In a 15x10x2 inch baking pan, place half the cooked broccoli in a layer. Spoon half the soup mixture over the broccoli. Finish with a second layer of broccoli and top vegetable with remaining soup mix. Cover with aluminum foil.

Bake for 30 minutes or until bubbling.

Cheese Fondue with a Twist

Ingredients

- 1 large clove garlic
- 1 cup white wine
- 1 teaspoon lemon juice
- 8 ounces Gruyere cheese, shredded
- 4 ounces Emmentaler cheese, shredded
- 4 ounces Jarlsberg cheese, shredded
- 2 ounces smoked Gouda cheese, shredded
- 1 tablespoon cornstarch
- 1/2 teaspoon ground nutmeg
- 2 tablespoons balsamic vinegar
- 1 loaf French bread, cubed

Directions

Heat a ceramic fondue pot over medium-low heat. Once the pot is warm, rub the inside of the pot with the garlic clove. Pour the white wine and lemon juice into the pot. Mince the remainder of the garlic clove and add it to the pot. Stir in the Gruyere cheese, Emmentaler cheese, Jarlsberg cheese, and smoked Gouda cheese, a handful at a time, stirring constantly until all the cheeses are melted and the sauce is smooth.

Whisk together the cornstarch, nutmeg, and balsamic vinegar, and stir into the cheese sauce. Continue to heat while stirring, until thick and smooth. Keep fondue warm over low heat. Serve with French bread.

Ultimate Cheese Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 (8 ounce) package sliced Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained (optional)
1/2 cup butter or margarine, melted
1/4 teaspoon garlic powder

Directions

Cut bread diagonally into 1-1/2-in. slices to within 1/2 in. of bottom. Repeat cuts in opposite direction. Cut cheese into 1-in. squares. Place one cheese square and one mushroom if desired into each slit. Combine butter and garlic powder; spoon over the bread. Place on an ungreased baking sheet.

Bake at 350 degrees for 8-10 minutes or until cheese is melted.

Scalloped Cabbage with Ham and Cheese

Ingredients

1 medium head cabbage,
chopped
1 onion, chopped
1 1/2 cups cooked ham, diced
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1 teaspoon salt
3/4 cup processed American
cheese
2 tablespoons dry bread crumbs

Directions

Preheat oven to 300 degrees F (150 degrees C).

Steam cabbage and onion in a small amount of water until tender.
Add the ham. Place into a buttered baking dish.

In a skillet, melt butter over low heat. Stir in flour until smooth. Add milk, stirring until smooth. Add salt, cheese and stir until melted. Pour over the cabbage mixture. Sprinkle with bread crumbs and dot with butter. Bake for 30 minutes.

Green Chili and Cheese Chicken

Ingredients

4 boneless, skinless chicken breasts
1 1/2 cups shredded pepperjack cheese
1 (4 ounce) can diced green chile peppers, drained
1 tablespoon dry fajita seasoning

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat a 9 inch square baking dish (or similar size) with cooking spray.

Make a deep cut into the side of each chicken breast half to form a pocket or 'purse'. Stuff 1/4 cup of cheese and about 1 tablespoon of the chilies onto each one. Close, and secure with a toothpick so that the cheese does not escape while in the oven. Place the stuffed chicken into the baking dish. Season with Fajita seasoning, and then sprinkle the remaining cheese and chilies over the top.

Bake uncovered for 30 minutes in the preheated oven, until the chicken juices run clear, and cheese is melted and lightly browned.

Walnut-Cheese Spinach Salad

Ingredients

2 cups fresh raspberries
1/3 cup sugar
1/3 cup vegetable oil
2 tablespoons white wine vinegar
or cider vinegar
1/4 teaspoon Worcestershire
sauce
1 (6 ounce) package fresh baby
spinach
1 small red onion, thinly sliced,
pulled into rings
1/2 cup crumbled feta cheese
1/2 cup chopped walnuts

Directions

In a saucepan over medium heat, bring raspberries and sugar to a boil. Cook for 1 minute. Strain and discard pulp. In a blender, combine the raspberry juice, oil, vinegar and Worcestershire sauce if desired; covered and process until smooth.

In a salad bowl, combine the spinach, onion, cheese and walnuts. Drizzle with desired amount of dressing; toss to coat. Refrigerate any remaining dressing.

Cheese and Pasta in a Pot

Ingredients

1 (16 ounce) package elbow macaroni
1 1/2 pounds ground beef
1 tablespoon vegetable oil
1 large onion, chopped
2 cloves garlic, chopped
1 (14 ounce) can stewed tomatoes, undrained
1 (16 ounce) jar spaghetti sauce
1 (12 ounce) can mushroom stems and pieces, undrained
2 cups sour cream
1 pound Colby-Monterey Jack cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown and crumbled. Drain, excess fat, and set aside.

Heat oil in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in garlic, and cook for 30 seconds. Add cooked beef, tomatoes, spaghetti sauce and mushrooms; bring to a boil. Reduce heat, and simmer 20 minutes.

In a 9x13 inch casserole dish, layer 1/2 of the pasta, 1/2 of the meat sauce, 1/2 of the sour cream and 1/2 of the shredded cheese. Repeat layers.

Cover, and bake in preheated oven for 45 minutes.

Bacon and Cheese Tartlets

Ingredients

1 (9.5 ounce) package Pepperidge Farm® Mini Puff Pastry Shells
1 cup shredded Cheddar cheese
1/3 cup mayonnaise
2 medium green onions, chopped
3 slices bacon, cooked and crumbled
1/8 teaspoon cracked black pepper

Directions

Bake, cool and remove the "top" of the shells according to the package directions. Reduce the oven temperature to 350 degrees F.

Stir the cheese, mayonnaise, green onions and bacon in a small bowl. Divide the cheese mixture among the shells. Bake for 5 minutes or until hot.

Italian Broccoli Cheese Bake

Ingredients

1 1/2 pounds fresh broccoli spears, cut into 1/4 inch slices
1/4 teaspoon salt
2 cups small curd 1% cottage cheese
2 egg whites
1/4 cup grated Parmesan cheese
3 tablespoons all-purpose flour
1/2 teaspoon Italian seasoning
3/4 cup meatless spaghetti sauce
1 cup shredded part-skim mozzarella cheese

Directions

In a large saucepan, bring 8 cups water to a boil. Add broccoli and salt; cover and boil for 5 minutes. Drain and pat dry. In a blender, combine the cottage cheese, egg whites, Parmesan cheese, flour and Italian seasoning; cover and process until smooth.

Place half of the broccoli in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray; top with half of the cottage cheese mixture. Repeat layers. Spoon spaghetti sauce over the top; sprinkle with mozzarella cheese. Bake, uncovered, at 375 degrees F for 25-30 minutes or until bubbly. Let stand for 5 minutes before serving.

Raspberry Cheesecake

Ingredients

2 (8 ounce) packages cream cheese
1 cup white sugar
1 pint heavy cream
4 (7 ounce) packages oval butter sandwich cookies with chocolate filling (eg Pepperidge Farm Milano)
1 (21 ounce) can raspberry pie filling

Directions

In a large bowl, cream together cream cheese and sugar. Set aside. In a separate bowl, whip cream until stiff peaks form. Fold whipped cream into cream cheese mixture.

Line the bottom and sides of a 9 inch springform pan with cookies. Pour half of the cheese mixture over the cookies. Top with half the raspberry filling and spread evenly. Place another layer of cookies over raspberry and repeat cheese and raspberry layers. Chill in refrigerator 4 hours or overnight before unmolding and serving.

Beer Cheese Philly Steak Casserole

Ingredients

1 tablespoon olive oil
2 green bell peppers, sliced
1 large onion, sliced thin
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 tablespoon olive oil
2 pounds rib-eye steak, sliced thin
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
3/4 loaf Italian bread, cut into 1 inch cubes
5 tablespoons butter
1/4 cup flour
1 (12 fluid ounce) can or bottle beer
2 teaspoons hot pepper sauce
1 1/2 teaspoons ground black pepper
1 teaspoon garlic powder
1 teaspoon dried parsley
1 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon Worcestershire sauce
1/2 teaspoon soy sauce
1 1/2 cups milk
1 cup shredded Monterey Jack cheese
1 cup shredded American cheese
8 ounces provolone cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon olive oil in a skillet over medium-low heat; add the bell pepper and onion to the skillet; season with 1/2 teaspoon salt, 1/2 teaspoon garlic powder, and 1/4 teaspoon pepper and cook until soft, about 20 minutes; set aside.

Pour 1 tablespoon olive oil into the skillet and raise the heat to medium; add the sliced steak to the hot oil until; season with 1/2 teaspoon salt, 1/2 teaspoon garlic powder, and 1/4 teaspoon pepper and cook until no longer pink, about 5 minutes. Remove from heat immediately.

Arrange the bread cubes in the bottom of a 9x13 dish. Layer the steak on the bread and then layer the pepper and onion mixture atop the steak; set aside.

Melt the butter in a saucepan. Whisk in the flour to make a paste. Pour in the beer, whisking continually until there are no lumps. Stir in the 1 1/2 teaspoons black pepper, 1 teaspoon garlic powder, parsley, onion powder, 1/2 teaspoon salt, paprika, Worcestershire sauce, soy sauce, 1 1/2 teaspoons black pepper, parsley, 1 teaspoon garlic powder, onion powder, 1/2 teaspoon salt, paprika, Worcestershire sauce, and soy sauce; stir. As the mixture thickens, pour in the milk. Add the Monterey Jack cheese and American cheese; stir until the cheese is melted. Pour the mixture over the assembled ingredients in the 9x13 pan. Top with provolone cheese slices.

Bake in preheated oven until the provolone cheese melts, about 20 minutes.

Caramel Macchiato Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
2 tablespoons white sugar
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1 (8 ounce) container sour cream
1/4 cup brewed espresso or strong coffee
2 teaspoons vanilla extract
pressurized whipped cream
caramel ice cream topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat a 9-inch springform pan with nonstick cooking spray.

Mix together the graham cracker crumbs, melted butter, and 2 tablespoons of sugar until well combined. Press into the bottom of the prepared springform pan, and 1 inch up the sides. Bake in preheated oven for 8 minutes, then remove to cool on a wire rack.

Reduce oven temperature to 325 degrees F (165 degrees C).

Beat the softened cream cheese in a large bowl with an electric mixer until fluffy. Gradually add 1 cup of sugar, beating until blended. Add eggs one at a time, beating well after each addition. Stir in sour cream, espresso and vanilla. Pour batter into the baked and cooled crust.

Bake cheesecake in the preheated oven for 1 hour and 5 minutes; then turn the oven off, partially open the door and allow the cheesecake to rest for 15 minutes more. Remove from the oven, and run a knife around the edges. Cool cheesecake on a wire rack to room temperature, then cover the springform pan with plastic wrap, and chill in the refrigerator for 8 hours.

To serve, cut the cheesecake into wedges and garnish each slice with whipped cream and caramel sauce.

Blue Cheese, Port, and Walnut Spread

Ingredients

1 pound blue cheese
1/2 cup unsalted butter, softened
1/3 cup port wine
1 1/2 cups chopped walnuts

Directions

In a food processor blend together cheese, butter, and port until the mixture is smooth. In a bowl, combine the cheese mix and the walnuts. Transfer the spread to a crock. Chill.

Cheese Rosti

Ingredients

6 large potatoes
6 tablespoons butter
8 ounces Swiss cheese, grated
salt to taste
ground black pepper to taste
2 tablespoons hot water

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, and let cool. Once cool, peel and grate potatoes.

Melt 3 tablespoons of butter in large nonstick skillet, add a layer of potatoes and a layer of cheese, sprinkle with salt and pepper. Repeat layers. Dot each layer with remaining butter. Sprinkle 2 tablespoons hot water over the top layer, cover and saute at low to medium heat until bottom layer browns. Turn with spatula and brown again.

Velvety Pumpkin Soup With Blue Cheese and

Ingredients

2 (15 ounce) cans pumpkin
1 quart chicken stock
1 cup half-and-half
1 shallot, minced
1/4 cup molasses
2 tablespoons butter
1 teaspoon pumpkin pie spice
1 teaspoon salt
1/4 teaspoon cayenne pepper
6 slices bacon
1 cup crumbled blue cheese

Directions

Stir together the pumpkin, chicken stock, half-and-half, shallot, molasses, butter, pumpkin pie spice, salt, and cayenne pepper in a large stockpot over low heat; simmer 10 minutes.

Meanwhile, place bacon in a large skillet over medium-high heat, and cook until crispy; remove to paper towels to drain, then cool and crumble.

Ladle soup into bowls. Top with bacon and blue cheese.

Laurie's Amaretto Mousse Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
1 (.25 ounce) package unflavored gelatin
1/2 cup cold water
3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
1 (5 ounce) can evaporated milk
1 teaspoon vanilla extract
1 teaspoon lemon juice
1/3 cup amaretto liqueur
3/4 cup heavy cream

Directions

In a medium mixing bowl, combine the graham cracker crumbs and melted butter. Mix well and press into the bottom of a 9 inch springform pan, and set aside to chill. In a saucepan, sprinkle the gelatin over the cold water and let sit for 1 minute. Then cook over low heat, stirring until gelatin is dissolved.

In a medium bowl, beat cream cheese with the sugar until soft and smooth. Gradually stir in the evaporated milk, vanilla and lemon juice. Scrape bottom of bowl between additions, then stir in the gelatin mixture and the amaretto. In a separate bowl, whip heavy cream to soft peaks. Fold whipped cream into the cream cheese batter.

Pour filling into the prepared crust and refrigerate for at least 8 hours before serving.

Cream Cheese and Chopped Dried Beef Ball

Ingredients

8 ounces shredded Cheddar cheese
3 ounces cream cheese
1/4 cup black olives
1/2 teaspoon Worcestershire sauce
onion salt
1 pinch garlic salt
1 pinch celery salt
1 (4 ounce) jar dried beef, chopped

Directions

In a large bowl, combine the Cheddar cheese, cream cheese, olives, Worcestershire sauce, onion salt, garlic salt and celery salt. Mix until smooth. Shape into ball, wrap in foil, and refrigerate until needed.

About 30 minutes before serving, remove foil from cheese ball and reshape if necessary. Roll chopped beef to completely coat. Chill several hours or overnight.

Banana Cheesecake with Caramel Sauce

Ingredients

2 cups graham cracker crumbs
1/3 cup margarine, melted
1/4 cup white sugar
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/2 cup mashed banana
1 (12 fluid ounce) can evaporated milk
1 (14 ounce) package individually wrapped caramels, unwrapped
1 banana, sliced

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the graham cracker crumbs, 1/4 cup sugar, and melted margarine. Press into the bottom of a greased 9x13 inch baking dish.

In another bowl, mix together the cream cheese and 3/4 cup sugar until smooth. Blend in the eggs one at a time, then stir in the vanilla and mashed banana. Pour into the prepared crust.

Bake for 30 minutes in the preheated oven, or until the center is set. Cool, and refrigerate for at least 3 hours.

Combine evaporated milk and caramels in a saucepan over medium heat. Cook stirring frequently until caramels are melted and the mixture is smooth. Garnish the cheesecake with banana slices, and drizzle caramel sauce over.

Waldorf Goat Cheese Salad

Ingredients

2 cups red leaf lettuce - rinsed,
dried and torn
2 tablespoons raspberry walnut
vinaigrette
1/2 cup seedless red grapes,
halved
2 tablespoons crumbled goat
cheese
2 tablespoons chopped pecans

Directions

Toss lettuce with dressing in a mixing bowl; transfer to a serving dish. Scatter grapes, goat cheese, and pecans on top, and enjoy!

Easy and Quick Cream Cheese Potatoes

Ingredients

15 small red potatoes, skin on
1 (8 ounce) package cream
cheese, cubed
2 tablespoons butter
5 green onions, chopped
1/2 teaspoon garlic salt
salt and pepper to taste

Directions

Cook potatoes in a large saucepan of boiling water until tender, about 15 minutes. Drain well.

Return potatoes to pan, and stir in the cream cheese, butter, and garlic salt. Use a fork to mash potatoes, leaving them fairly lumpy. Fold in green onions. Season with salt and pepper to taste.

Cherry Cheese Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 cups frozen whipped topping, thawed
1 (21 ounce) can cherry pie filling

Directions

In a medium mixing bowl, beat together softened cream cheese and sugar until light and fluffy. Fold in whipped topping and blend until mixture is smooth. Spread into graham cracker crust and spoon pie filling over top. Cover with plastic wrap and chill 2 hours before serving.

Spinach Cheese Pie

Ingredients

2 (9 inch) pie crusts
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1/2 teaspoon salt
1/2 teaspoon freshly ground black
pepper
1/4 teaspoon ground nutmeg
15 ounces ricotta cheese
8 ounces mozzarella cheese
1 cup grated Parmesan cheese
2 cups diced Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Press bottom pie crust into glass pie dish.

In a large bowl, combine the spinach, salt, pepper, nutmeg, ricotta, mozzarella, Parmesan, and Cheddar cheeses. Mix together well and pour into bottom pie crust. Place second pie crust on top of filling and trim edges.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Let stand 10 minutes and cut into wedges.

Cream Cheese Chicken

Ingredients

1 teaspoon butter
8 ounces fresh mushrooms, sliced
6 ounces cream cheese, softened
6 skinless, boneless chicken
breast halves
1 cup brown sugar
1/2 cup Dijon mustard
1/2 cup chopped walnuts

Directions

Preheat oven to 450 degrees F (230 degrees C).

Melt butter in a skillet over medium heat. Saute mushrooms until tender. Reduce heat to low, and stir in cream cheese until melted. Remove from heat.

Pound chicken breasts thin with a meat mallet. Spread with mushroom mixture, and roll up. In a small bowl, mix together brown sugar and Dijon mustard. Press mustard mixture onto chicken. Roll chicken in chopped nuts. Place in a baking dish.

Bake in preheated oven for 15 to 20 minutes, or until chicken is no longer pink, and juices run clear.

Cornmeal Bacon Waffles with Cheese Sauce

Ingredients

2 eggs
1 3/4 cups milk
1/4 cup vegetable oil
1 cup all-purpose flour
1 cup cornmeal
2 1/2 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt
1/2 pound thinly sliced bacon

1 (1 pound) loaf processed cheese, cubed
1/4 cup milk, or as needed

Directions

Preheat your waffle iron.

In a small bowl, mix together the eggs, milk and oil. In a larger bowl, stir together the flour, cornmeal, baking powder, sugar and salt. Make a well in the center, and pour in the milk mixture. Stir until well blended.

Pour 1/4 cup batter onto the heated waffle iron. Amount may be different for different irons. Place a strip of raw bacon over the batter across each section of the waffle iron. Close the lid, and cook until steam is no longer coming out, and the waffle is golden brown.

For the cheese sauce, melt processed cheese in a bowl in the microwave. Gradually stir in milk until you reach your desired thickness. Drizzle cheese sauce over waffles before serving.

Chocolate Chip Cheesecake I

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup white sugar
1/3 cup unsweetened cocoa powder
1/3 cup butter, melted
3 (8 ounce) packages cream cheese
1 (14 ounce) can sweetened condensed milk
3 eggs
2 teaspoons vanilla extract
1 cup mini semi-sweet chocolate chips
1 teaspoon all-purpose flour

Directions

Preheat oven to 300 degrees F (150 degrees C). Mix graham cracker crumbs, sugar, butter and cocoa. Press onto bottom and up the sides of a 9 inch springform pan. Set crust aside.

Beat cream cheese until smooth. Gradually add sweetened condensed milk; beat well. Add vanilla and eggs, and beat on medium speed until smooth. Toss 1/3 of the miniature chocolate chips with the 1 teaspoon flour to coat (this keeps them from sinking to the bottom of the cake). Mix into cheese mixture. Pour into prepared crust. Sprinkle top with remaining chocolate chips.

Bake at 300 degrees F (150 degrees C) for 1 hour. Turn off oven (do not open oven door) and leave the cake in the oven to cool in the oven for another hour. Remove from oven and cool completely. Refrigerate before removing sides of pan. Keep cake refrigerated until time to serve.

Blue Cheese Apple Salad

Ingredients

3 unpeeled red apples, cubed
2 teaspoons lemon juice
3 cups cubed cantaloupe
2 cups sliced celery
1/2 cup sour cream
1/2 cup crumbled blue cheese
1/3 cup mayonnaise or salad
dressing
Lettuce Leaves

Directions

In a large bowl, toss apples with lemon juice. Add cantaloupe and celery; mix well. In a small bowl, combine the sour cream, blue cheese and mayonnaise. Pour over apple mixture and toss to coat. Cover and refrigerate for 1 hour. Serve in a lettuce-lined bowl.

Neapolitan Cheesecake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons butter, melted

2 (1 ounce) squares white chocolate, chopped
1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract

1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1 egg
1/4 teaspoon vanilla
2 (1 ounce) squares chopped semisweet chocolate

1 (8 ounce) package cream cheese
1/4 cup white sugar
1 egg
1/2 teaspoon strawberry extract
1/3 cup frozen strawberries, thawed

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a small bowl, mix together the chocolate cookie crumbs and melted butter. Press into the bottom of a 9 inch springform pan. Bake for 8 minutes, and set aside to cool.

For the white filling, melt white chocolate in a metal bowl over simmering water, or a glass bowl in the microwave, stirring occasionally until smooth. In a medium bowl, mix together 1 package of cream cheese and 1/4 cup sugar until smooth. Mix in 1 egg and 1/2 teaspoon of vanilla until blended. Mix white chocolate into the batter. Set aside.

In another bowl, mix together 1 package of cream cheese and 1/4 cup sugar until smooth. Mix in 1 egg and 1/4 teaspoon of vanilla until blended. Melt semisweet chocolate in a metal bowl over simmering water, or a glass bowl in the microwave, stirring occasionally until smooth. Mix semisweet chocolate into the batter. Set aside.

In yet another bowl, mix together 1 package cream cheese and 1/4 cup sugar until smooth. Mix in 1 egg and 1/2 teaspoon of strawberry extract until blended. Mash or puree strawberries, and stir into the batter.

Preheat the oven to 400 degrees F (200 degrees C). Layer each flavor of cheesecake batter over the prepared crust, or drop spoonfuls of each in, and swirl them together, but do not mix.

Bake for 10 minutes in the preheated oven, then reduce the temperature to 300 degrees F (150 degrees C), and continue baking for 50 minutes, or until center is nearly set when jiggled. Remove from the oven, run a knife around the edge to loosen, and let cool completely. Refrigerate until chilled before removing from the pan. This may be served as is, or topped with preserves, ganache, or decorated as desired.

Cheeseburger Quiche

Ingredients

3/4 pound ground beef
1 medium onion, chopped
1/3 cup chopped green pepper
1 tablespoon all-purpose flour
1 tablespoon dried parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon pepper
1 cup evaporated milk
2 eggs, beaten
1 1/2 cups shredded Cheddar cheese
1 (9 inch) unbaked pastry shell

Directions

In a large skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the flour, seasonings, milk, eggs and cheese. Transfer to pastry shell. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Chili Cheese Potato Skins

Ingredients

10 medium baking potatoes
2 cups oil for frying, or as needed
1/4 cup margarine
salt to taste
1 pound ground beef
1 (1.25 ounce) package chili seasoning mix
1 pound processed cheese food, cubed
chili powder to taste

Directions

In a microwave, cook potatoes on high heat until soft, 15 to 20 minutes. Turn and rearrange potatoes for even cooking every few minutes.

Heat oil in a large, heavy skillet or deep-fryer to 375 degrees F (190 degrees C). Cut potatoes in half lengthwise, and scoop out center of potatoes, leaving about 1/4 inch on the skins. Place scooped out potato in a medium bowl, and mash together with margarine and salt. Set aside.

Fry skins in the hot oil, turning occasionally until golden brown, about 5 minutes. Drain on paper towels.

Preheat oven to 350 degrees F (175 degrees C). Place ground beef in a large skillet, and cook over medium-high heat until evenly brown; drain. Mix in chili seasoning and processed cheese. Cook and stir until cheese is melted.

Stuff potato skins with the ground beef mixture, and top with mashed potato mixture. Sprinkle the tops with chili powder. Arrange stuffed skins in a single layer on a large baking sheet, and bake in the preheated oven 15 minutes, or until mashed potatoes are lightly browned.

Rhubarb Cheesecake Pie

Ingredients

1/4 cup cornstarch
1 cup white sugar
1 pinch salt
1/2 cup water
3 cups chopped rhubarb
1 (9 inch) prebaked deep dish pie shell
1 (8 ounce) package cream cheese
2 eggs
1/2 cup white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a saucepan, combine cornstarch, 1 cup sugar, salt, water and rhubarb. Cook, stirring occasionally, until thickened. Pour into pie shell.

Bake in the preheated oven for 10 minutes. Remove from oven and reduce temperature to 325 degrees F (165 degrees C.)

In a medium bowl, beat cream cheese, eggs and 1/2 cup sugar until smooth. Pour over rhubarb in the pan.

Bake in the preheated oven for 35 minutes, or until filling is set.

Wild Rice Cheese Soup

Ingredients

1 pound ground Italian sausage
1 small onion, diced
1 cup uncooked wild rice
1 (10.75 ounce) can condensed cream of potato soup
1 (10.75 ounce) can condensed cream of chicken soup
1 cup milk
1 cup evaporated milk
1 pound processed cheese, cubed

Directions

In a medium skillet, fry the Italian sausage and onions until sausage is no longer pink. Drain and set aside. In a small saucepan, cook wild rice with 2 cups of water until tender; set aside.

In a stockpot, combine the cooked sausage and onions, rice, potato and chicken soups, milk, and evaporated milk. Cook over low heat until warm. Stir in the processed cheese and heat, stirring occasionally until cheese is melted.

Cheese Vegetable Soup I

Ingredients

1 pound ground beef
1 (10 ounce) package frozen corn
kernels
1 cup cubed potatoes
1 cup thinly sliced celery
1 cup sliced carrots
1/2 cup chopped onion
2 cups water
2 cubes beef bouillon cube
3/4 teaspoon hot pepper sauce
1 (16 ounce) jar processed cheese
sauce

Directions

Brown the ground beef and drain.

Put all ingredients except the cheese sauce in a crock pot. Cover and cook on low for 8 to 10 hours.

Add cheese sauce and gently stir until well blended.

Cream of Broccoli Cheese Soup II

Ingredients

2 quarts chicken broth
4 heads broccoli, chopped
1 small onion, chopped
2 carrots, chopped
1 bay leaf
1 (8 ounce) package processed cheese, cubed
1 pint half-and-half cream

Directions

In a large pot over medium heat, combine broth, broccoli, onion, carrots and bay leaf. Bring to a boil, then reduce heat and simmer until vegetables are tender. Remove bay leaf. (At this point, you may remove the broccoli stalks, carrots and onion and puree in a food processor, then return them to the pot, if desired.)

Stir in the cheese until melted. Adjust seasonings. Stir in half-and-half and heat through.

Tomato Cheese Crunch

Ingredients

6 tomatoes, peeled and sliced
1/2 cup thinly sliced onions
1 cup shredded Cheddar cheese
2 cups crushed plain potato chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Arrange half of the tomato slices in the bottom of the prepared baking dish. Sprinkle half of the sliced onion, and half of the shredded cheese, then half of the crushed potato chips. Repeat layers.

Bake for 30 minutes in the preheated oven, or until top is golden and crispy.

Chocolate Chip Cheesecake

Ingredients

1 individual package chocolate graham crackers, crushed
1/2 cup melted butter
2 tablespoons white sugar

2 (8 ounce) packages cream cheese, softened
1/2 cup brown sugar
2 eggs
1 egg yolk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C.) Mix cracker crumbs, melted butter and sugar. Press into the bottom and sides of a 9 inch pie plate. Refrigerate crust while making filling.

In a large bowl, beat cream cheese and brown sugar until smooth. Beat in the eggs and egg yolk. Stir in vanilla. Fold in the chocolate chips. Pour filling into pie crust.

Bake in the preheated oven for 50 minutes, or until filling is set.

Macaroni and Cheese Salad

Ingredients

1 1/2 cups macaroni
2 tablespoons cider vinegar
1 cup shredded Cheddar cheese
1/2 cup chopped green bell pepper
1/4 cup chopped celery
3 tablespoons thinly sliced green onion
8 cherry tomatoes
1 cup mayonnaise
salt and pepper to taste
1/4 teaspoon Beau Monde seasoning

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine pasta and vinegar. Mix well and allow to sit 15-20 minutes.

Add cheese, peppers, celery, green onions, tomatoes, mayonnaise and seasonings. Mix well and refrigerate until chilled.

Cheese Bread

Ingredients

1 (1 pound) loaf French bread,
sliced horizontally
4 tablespoons butter
1/2 cup mayonnaise
1 cup grated Parmesan cheese
4 ounces grated mozzarella
cheese
4 ounces shredded Cheddar
cheese
1/4 teaspoon garlic salt

Directions

Preheat the broiler.

Place the bread open faced on a cookie sheet. Spread the butter on the bread, then the mayonnaise. Sprinkle with Parmesan cheese, mozzarella cheese, Cheddar cheese and garlic salt.

Broil 6 to 8 minutes, until the cheese is melted and lightly browned.

Mushroom, Cheese, and Haddock Bake

Ingredients

1 tablespoon olive oil
1/2 bunch green onions, chopped
1 (6 ounce) package button mushrooms, chopped
2 pounds haddock fillets
salt and pepper to taste
1 tablespoon garlic powder
1/8 teaspoon dried red chile peppers
3 tablespoons butter
1/8 teaspoon dried parsley
3/4 cup shredded Colby-Monterey Jack cheese
1 lemon - cut into wedges, for garnish (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Heat olive oil in a skillet over medium-high heat, then add green onions and mushrooms; cook and stir until tender, about 5 minutes. Season haddock with salt, pepper, garlic powder and dried chile pepper and place in the baking dish. Top with green onion and mushroom mixture, then dot with butter. Sprinkle parsley on top.

Cover with foil and bake in the preheated oven for 15 minutes. Remove foil and top haddock with cheese and return baking dish to the oven. Continue baking until the fish flakes easily with a fork and the cheese is melted, 15 to 20 minutes.

Chili Cheese Fries

Ingredients

1 (32 ounce) package frozen seasoned french fries
2 tablespoons cornstarch
2 tablespoons water
2 cups low-fat milk
1 tablespoon margarine
8 slices American cheese, cut into pieces
1 (15 ounce) can chili without beans (such as Hormel®)

Directions

Prepare french fries as directed on the package.

Stir cornstarch and water in a small cup until cornstarch dissolves; set aside. Bring milk and margarine to a boil in a saucepan, stirring constantly. Reduce the heat and whisk the cornstarch mixture into the milk mixture, bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth. Add the cheese to the milk mixture and stir until the cheese has melted and is well combined.

Prepare chili as directed on the can. Pour the cooked chili and the cheese sauce over the top of the cooked french fries.

Huckleberry Cream Cheese Pie

Ingredients

1/2 cup finely chopped pecans
1 cup all-purpose flour
1/2 cup butter, room temperature
1 (4 ounce) package cream cheese, softened
1/2 cup white sugar
1/4 cup heavy cream, whipped
1 tablespoon fresh lemon juice
2/3 cup white sugar
1/4 cup cornstarch
1/2 cup water
1/4 cup fresh lemon juice
3 cups fresh or frozen huckleberries

Directions

Preheat oven to 350 degrees F (175 degrees C.)

Mix the chopped nuts, flour, and salt together in a small mixing bowl. Cut in butter until lumps are the size of small peas. Press into a 9 inch pie pan. Lightly press a double layer of aluminum foil into the pastry-lined pan. Bake in the preheated oven for 20 minutes, or until golden brown. Remove foil and set crust aside to cool.

Beat the cream cheese and 1/2 cup sugar together in a bowl until smooth. Fold in whipped cream and lemon juice. Spread over cooled crust. Refrigerate.

Combine 2/3 cup sugar, cornstarch, water, and 1/4 cup lemon juice in a saucepan. Stir in huckleberries and bring to a boil over medium heat, stirring constantly. Simmer and stir until thickened and no longer cloudy, about 2 minutes. Cool. Spread huckleberry mixture over cream cheese layer and refrigerate until ready to serve.

Veggies with Cheese Gravy

Ingredients

- 1/4 cup soy milk
- 2 tablespoons soy sauce
- 1 teaspoon honey
- 1/2 cup shredded Cheddar cheese
- 1 tablespoon olive oil
- 1 large zucchini, julienned
- 1 large yellow squash, julienned
- 1 large orange bell pepper, julienned
- 1 dash salt
- 1 dash pepper

Directions

Whisk the soy milk, soy sauce, honey, and Cheddar cheese together in a small bowl; set aside.

Heat the olive oil in a large saucepan over medium heat; cook the zucchini, squash, and bell pepper in the hot oil, stirring occasionally, for about 3 minutes. Pour the soy milk mixture over the vegetables. Increase heat to high and bring the mixture to a boil. Reduce heat to medium-low; cook and stir until the vegetables are tender, about 5 minutes. Season with salt and pepper to serve.

Deep-Dish Cheesecake Coffee Cake

Ingredients

3 cups buttermilk baking mix
1/4 cup white sugar
1/4 cup butter, melted
1/2 cup milk

1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (8 ounce) package cream
cheese, softened
1/4 cup strawberry, apricot or
raspberry preserves

Directions

Preheat oven to 375 degrees F (190 degrees C).

To make the crust, in a medium bowl, combine the baking mix, 1/4 cup sugar, melted butter and milk. Stir until a dough forms, then turn the dough out onto a clean surface that has been dusted with some baking mix. Knead for 30 turns. Pat the dough into the bottom and up the sides of an ungreased 9 inch round cake pan. In the same bowl, beat together the remaining 1/2 cup sugar, vanilla, eggs and cream cheese. Pour over the dough in the pan.

Bake for 30 minutes in the preheated oven, until the edges are golden and the filling is set. Allow the coffee cake to cool for 10 minutes, then spread the fruit preserves over the top.

Quick and Simple Broccoli and Cheese

Ingredients

1 (10 ounce) package frozen
broccoli florets, thawed
3 tablespoons butter, melted
salt and pepper to taste
1/2 cup shredded Cheddar
cheese

Directions

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and transfer to a microwave safe casserole dish.

Pour melted butter over broccoli (use more or less, to taste) and season with salt and pepper. Sprinkle cheese over the top and microwave, on high, for 1 minute, or until cheese is melted.

Bleu Cheese Macaroni

Ingredients

2 cups uncooked elbow macaroni
2 tablespoons butter
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cup sliced green bell pepper
1/2 cup sliced red bell pepper
3/4 cup heavy cream
1/3 cup all-purpose flour
1/2 cup plain yogurt
1 cup crumbled blue cheese
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a medium saucepan over medium heat combine butter, salt, pepper and bell peppers. Simmer until heated through. Stir in cream, flour, yogurt, bleu cheese and Parmesan cheese.

Stir cooked macaroni into cheese mixture and serve hot.

Broccoli and Four Cheese Calzones

Ingredients

1 1/3 cups warm water (110 degrees F/45 degrees C)
2 tablespoons olive oil
2/3 teaspoon salt
1/2 teaspoon dried oregano
4 cups bread flour
2 1/2 teaspoons active dry yeast
1 (10 ounce) package chopped frozen broccoli, thawed
1/4 teaspoon garlic powder
2 tablespoons olive oil
1/2 cup shredded provolone cheese
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
1/2 cup ricotta cheese
1 tablespoon olive oil

Directions

Place the water, olive oil, salt, oregano, bread flour, and yeast in the bread machine pan in the order recommend by the manufacturer. Select the dough cycle.

Meanwhile, to make the filling, squeeze out excess liquid from broccoli. In a large skillet saute the broccoli and garlic powder with the olive oil. Stir in the grated provolone cheese, grated Parmesan cheese, grated mozzarella cheese, and ricotta cheese.

Once bread cycle has finished, remove dough from machine and roll into 8 inch circles. Spread filling on one half of the circle leaving a border around it for closing. Close the calzone by folding the unfilled side on top of the filled side. Crimp the edges closed with your fingers or a fork. Place on a lightly greased baking pan. Let rise in a draft-free area for 30 minutes.

Brush tops lightly with olive oil. Bake in a preheated 500 degree F (260 degrees C) oven for 20 to 30 minutes, or until golden brown.

Cheesecake Chewies

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1/2 cup butter, melted
1 pound confectioners' sugar
2 eggs
8 ounces cream cheese
1/2 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch pan (non-coated).

Beat together cake mix, 2 eggs, and 1/2 cup melted butter, and pour into prepared pan.

In a separate bowl, mix confectioners' sugar, 2 eggs, cream cheese, and 1/2 cup melted butter. Beat well and pour on top of first layer.

Bake at 375 degrees F (190 degrees C) approximately 40 minutes. Cool completely and cut into squares.

Cherry Cheese Delight

Ingredients

1 cup all-purpose flour
1 cup chopped pecans
1/2 cup packed brown sugar
1/2 cup butter or margarine,
softened

FILLING:

2 (8 ounce) packages cream
cheese, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1 (12 ounce) container frozen
whipped topping, thawed
2 (21 ounce) cans cherry pie filling

Directions

In a bowl, combine flour, pecans and brown sugar. With a fork, stir in butter until crumbly. Lightly pat into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 18-20 minutes or until golden brown. Cool completely.

For filling, in a mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping. Carefully spread over crust. Top with pie filling. Cover and refrigerate for at least 2 hours.

Blueberry Cheese Danish

Ingredients

3/4 cup low-fat (1%) cottage cheese

1/3 cup sugar

1/3 cup 1% milk

1/4 cup canola oil

1 teaspoon vanilla extract

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

FILLING:

4 ounces reduced fat cream cheese

1/4 cup sugar

1 egg, separated

1 teaspoon grated lemon peel

1 teaspoon vanilla extract

1 cup fresh or frozen blueberries

1 tablespoon water

GLAZE:

1/2 cup confectioners' sugar

2 teaspoons lemon juice

Directions

In a blender or food processor, cover and process cottage cheese until smooth. Add sugar, milk, oil and vanilla; process until smooth. Combine the flour, baking powder and salt; add to cheese mixture. Process just until dough forms a ball (dough will be sticky). Turn onto a floured surface; knead 4-5 times. Place in a bowl; cover and refrigerate for 30 minutes.

In a mixing bowl, beat cream cheese and sugar until smooth. Add egg yolk, lemon peel and vanilla; mix well. Turn dough onto a 17-in. x 13-in. x piece of parchment paper. Roll into a 16-in. x 12-in. rectangle. Transfer with paper to a baking sheet.

Spread cream cheese mixture lengthwise in a 3-1/2-in.-wide strip down center of dough; sprinkle with blueberries. On each long side, cut 1-in.-wide strips about 3-3/4 in. into center. Fold alternating strips at an angle across berries. Pinch ends to seal and tuck under. Beat egg white and water; brush over dough.

Bake at 400 degrees F for 20-22 minutes or until golden brown. Remove to a wire rack. Combine glaze ingredients; drizzle over warm pastry. Refrigerate leftovers.

Basic Cheesecake

Ingredients

1 cup graham cracker crumbs
1/4 cup finely chopped walnuts
3 tablespoons brown sugar
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
5 tablespoons butter, melted

3 (8 ounce) packages cream cheese
1 cup white sugar
1 cup sour cream
1 cup heavy cream
3 tablespoons all-purpose flour
1 tablespoon vanilla extract
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, chopped walnuts, brown sugar, cinnamon, nutmeg and melted butter. Mix well and press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool.

In a large bowl, beat cream cheese and sugar together until smooth. Beat in sour cream and heavy cream. Blend in the flour and vanilla. With mixer on low speed, add eggs one at a time. Pour batter over crust.

Bake in the preheated oven for 60 to 70 minutes, or until center is almost set (filling will be soft). Refrigerate at least 6 hours or overnight before removing from pan.

Baked Lentils with Cheese

Ingredients

2 cups water
1 2/3 cups dry lentils
1 bay leaf
2 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon dried marjoram
1/4 teaspoon dried sage
1/4 teaspoon dried thyme
2 large onions, chopped
3 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes
2 large carrots, cut into 1/2 inch pieces
1 stalk celery, chopped
1 green bell pepper, chopped
1 1/2 cups shredded sharp Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a 3 quart casserole, combine the water and lentils. Season with the bay leaf, salt, pepper, marjoram, sage and thyme. Stir in onions, garlic, and stewed tomatoes.

Bake uncovered in the preheated oven for 30 minutes. Remove from the oven and stir in the carrots and celery. Cover and continue to bake until the lentils and vegetables are tender, about 40 minutes. Remove from the oven a third time, stir in the green bell pepper and sprinkle cheese over the top. Bake, uncovered, until cheese has melted, about 5 more minutes.

Quick Goat Cheese

Ingredients

4 quarts goat's milk
dried minced onion, to taste
1 pinch salt (optional)
1/3 cup distilled white vinegar

Directions

In a large sauce pot over medium heat, bring the milk to a slow boil; be careful not to scorch. Add dried onion and salt, if desired. As the milk really bubbles up, turn off the heat and pour in the vinegar; wait for the milk to curdle, then pour it through a cheesecloth-lined colander. Let cool, and enjoy!

Creamy Cheddar Cheese Soup

Ingredients

1/4 cup butter
1 onion, chopped
1/4 cup all-purpose flour
3 cups chicken broth
3 cups milk
1 pound shredded Cheddar cheese

Directions

In a 3 quart saucepan over medium-high heat, melt butter or margarine. Add onion and cook until tender, about 5 minutes. Stir in flour and cook until flour has blended with onion mixture.

Add chicken broth and cook, stirring constantly, until mixture is slightly thickened. Add milk and heat just to boiling, stirring constantly.

In covered blender at medium speed, blend about 1/4 of soup mixture at a time until smooth. Return to saucepan and, over medium heat, heat just to boiling. Remove from heat.

With wire whisk or slotted spoon, stir in cheese until melted. If cheese does not melt completely, cook over very low heat about 1 minute, stirring constantly.

Family Style Mac & Cheese

Ingredients

1/2 pound short pasta, cooked as per package directions
1 cup breadcrumbs
1/3 cup grated Parmesan cheese
3 tablespoons butter
3 tablespoons Robin Hood® All Purpose Flour
3 cups Regular, 2% or Fat Free Carnation® Evaporated Milk
2 teaspoons salt
4 cups grated Cheddar cheese

Directions

Combine breadcrumbs and parmesan cheese in a small bowl. Reserve.

Preheat oven to 375 degrees F (180 degrees C). Grease a 9 x 13 (3 L) baking dish.

Melt butter in medium saucepan, add flour and cook over low heat stirring for 1-2 minutes. Whisk in milk and salt. Bring to a boil, lower heat and cook for 5 minutes. Add 3 cups (750 mL) of Cheddar cheese, stirring until melted. Stir mixture into pasta. Pour into prepared dish.

Sprinkle with remaining Cheddar cheese, cover with breadcrumb mixture.

Bake in preheated oven 25-30 minutes or until golden brown and bubbling.

Pumpkin Cheese Bread I

Ingredients

2 1/2 cups white sugar
1 (8 ounce) package cream cheese
1/2 cup margarine, softened
4 eggs
1 (15 ounce) can canned pumpkin puree
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/4 teaspoon ground cloves
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, cream together sugar, cream cheese and margarine. Add the eggs, one at a time, mixing well after each addition. Blend in pumpkin; mixing until completely incorporated. Combine the flour, baking soda, salt, cinnamon, baking powder and cloves. Mix the dry ingredients into the pumpkin mixture; stirring just until moistened. Fold in the walnuts. Divide the batter evenly between the two pans.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a toothpick inserted into the center of a loaf comes out clean. Let cool in the pans for 5 minutes then remove from pans to cool completely on a wire rack.

Ultra Easy Cream Cheese Dip

Ingredients

4 (8 ounce) packages cream
cheese, room temperature
1 quart milk
garlic salt to taste

Directions

Place the cream cheese in a bowl. Using a fork, mash the cheese while gradually pouring in the milk to make a smooth mixture. Stir in garlic salt to taste.

Simple Feta Cheese Salad

Ingredients

3 tablespoons crumbled feta cheese
12 cherry tomatoes, thinly sliced
1/2 onion, diced
1 tablespoon olive oil
1 tablespoon lemon juice

Directions

In a bowl, mix the feta cheese, cherry tomatoes, onion, olive oil, and lemon juice. Serve immediately.

Chocolate Cheesecake I

Ingredients

2 cups graham cracker crumbs
2 tablespoons white sugar
1/3 cup melted butter
1 cup semisweet chocolate chips
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1/2 cup sour cream
3 tablespoons all-purpose flour
2 teaspoons vanilla extract
1/2 cup sour cream (optional)

Directions

Prepare crumb crust by combining cracker or wafer crumbs, butter or margarine, and 2 tablespoons sugar. Press mixture into bottom and 2 inches up sides of a 9 inch springform pan. Refrigerate.

Melt chocolate chips in top of a double boiler over hot water. Set aside.

Beat cream cheese and 1 cup sugar in a large mixing bowl until smooth and creamy. Blend in eggs. Gradually pour in chocolate mixture beating on low speed until well-blended. Add 1/2 cup sour cream, flour, vanilla. Blend until smooth. Pour into prepared crust.

Bake in a preheated oven at 350 degrees F (175 degrees C) for 55 - 60 minutes or until filling is firm. Turn oven off. Cool cheesecake 1 hour without opening door. Cool completely. Chill several hours or overnight. Garnish just before serving with sweetened sour cream made by combining 1 tablespoon sugar with 1/2 cup sour cream.

Asparagus Cheese Soup

Ingredients

2 cups water, divided
1 teaspoon chicken bouillon granules
1/4 teaspoon seasoned salt
1/4 teaspoon lemon-pepper seasoning
1/4 teaspoon white pepper
3/4 pound fresh asparagus spears, trimmed
4 slices process American cheese, diced
1 bacon strip, cooked and crumbled

Directions

In a small skillet, combine 1 cup water, bouillon, seasoned salt, lemon-pepper and white pepper. Add asparagus. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until asparagus is tender. Remove asparagus; cool slightly.

Cut off several asparagus tips and set aside. Cut remaining asparagus into larger pieces. Place asparagus pieces and cooking liquid in a blender or food processor; cover and process until smooth. In a saucepan, combine asparagus mixture and remaining water; heat through. Reduce heat; stir in cheese just until melted. Garnish with bacon bits and reserved asparagus tips.

White Chocolate Cherry Pecan Cheesecake

Ingredients

1 cup PLANTERS Pecan Halves,
toasted, divided
1 1/2 cups HONEY MAID Graham
Cracker Crumbs
1/4 cup sugar
1/4 cup margarine or butter,
melted
3 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 (14 ounce) can sweetened
condensed milk
1 (6 ounce) package BAKER'S
White Chocolate, melted
2 teaspoons vanilla, divided
4 eggs
1 (21 ounce) can cherry pie filling
1 cup thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 300 degrees F if using a silver 9-inch springform pan (or to 275 degrees F if using a dark nonstick 9-inch springform pan). Reserve 16 of the pecan halves for garnish. Finely chop remaining pecans; mix with graham crumbs, sugar and margarine. Press firmly onto bottom of pan.

Beat cream cheese in large bowl with electric mixer on medium speed until creamy. Gradually add sweetened condensed milk, beating until well blended. Add chocolate and 1 tsp. of the vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.

Mix pie filling and remaining 1 tsp. vanilla; spoon over cheesecake. Top with whipped topping and reserved pecans. Cut into wedges to serve. Store leftover cheesecake in refrigerator.

Rhubarb Cheesecake Dream Bars

Ingredients

1 cup all-purpose flour
1/2 cup butter, softened
1 tablespoon white sugar

1 cup white sugar
1/4 cup all-purpose flour
4 cups finely chopped rhubarb

1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1 egg

1/2 cup sour cream
1 tablespoon white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease an 11x7-inch baking dish.

In a bowl, mix together 1 cup flour, the softened butter, and 1 tablespoon sugar until well combined; press into the bottom of the prepared baking dish.

Bake the crust in the preheated oven until it starts to brown, about 10 minutes. Remove the crust. Reduce oven heat to 350 degrees F (175 degrees C).

Using the same bowl, thoroughly mix 1 cup sugar with 1/4 cup flour; stir in the rhubarb and toss to coat. Spread the rhubarb mixture over the baked crust. Using the same bowl, mash the cream cheese, 1/2 cup of sugar, and the egg until the mixture is creamy; spread over the rhubarb.

Bake in the oven until the rhubarb is bubbling and the topping is set, about 35 minutes.

In the same bowl, mix sour cream with 1 tablespoon of sugar; spread over the hot dessert. Allow to cool completely before cutting into bars. Refrigerate leftovers.

Sausage Cheese Bites Snack

Ingredients

1 pound mild pork sausage
4 cups buttermilk biscuit dry mix
2 cups shredded Cheddar cheese
1 cup water

Directions

Crumble sausage into a skillet; cook over medium heat until no longer pink. Drain.

In a large bowl, combine biscuit mix and cheese. Add the sausage and stir until well blended. Stir in water just until mixed. Shape into 1-1/2-in. balls.

Place on greased baking sheets. Bake at 375 degrees F for about 15 minutes or until golden.

Artichoke Cheese Dip

Ingredients

1/2 cup mayonnaise
1/2 cup shredded Cheddar cheese
1/2 cup shredded Monterey Jack cheese
1/8 teaspoon onion salt
1 teaspoon dried dill weed
1/8 teaspoon lemon pepper
1/2 (14 ounce) can artichoke hearts, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the mayonnaise, Cheddar cheese, Jack cheese, onion salt, dill weed, lemon pepper and artichoke hearts. Mix well and pour into a 2 quart baking dish.

Bake uncovered for 30 minutes. Serve with toasted French bread or garlic bread.

Bacon, Avocado and Cheese Omelet

Ingredients

Salsa:

2 cups finely chopped tomatoes, seeded
1/2 cup finely chopped onion
2 jalapeno peppers, or to taste, seeded and minced
4 tablespoons minced fresh cilantro
Salt and pepper to taste

Omelet:

3 tablespoons fresh lime or lemon juice
12 large eggs
6 tablespoons water
Salt and pepper to taste
3 tablespoons CRISCO® All-Vegetable Shortening or CRISCO® Stick, divided
9 slices lean bacon, cooked and crumbled
2 small avocados, peeled and cut into 1/2-inch pieces
1 1/2 cups coarsely grated Monterey Jack cheese

Directions

Stir together, in a small bowl, tomato, onion, jalapeno, cilantro, lime juice, and salt and pepper to taste.

Whisk together eggs, water, and salt and pepper to taste. Heat 1/2 tablespoon CRISCO®, in an 8-inch skillet, preferably non-stick, over moderately high heat, until the foam subsides. Pour in 1/6 the egg mixture evenly over bottom of skillet. Cook for 1 minute, or until it is set.

Sprinkle 1/2 the omelet with 1/6 of the bacon, 1/6 of the avocado and 1/6 of the Monterey Jack cheese; cook the omelet for 1 minute, or until it is set.

Fold omelet over the filling, transfer to a plate and keep warm.

Repeat in the same manner with the remaining CRISCO®, egg mixture, bacon, avocado and Monterey Jack cheese.

Serve omelets with the salsa.

Gourmet Grilled Cheese Sandwiches

Ingredients

1 (3 ounce) package cream cheese
3/4 cup mayonnaise
8 ounces shredded Colby-Monterey Jack cheese
3/4 teaspoon garlic salt
8 slices French bread
2 tablespoons butter

Directions

In a medium bowl, combine cream cheese, mayonnaise, shredded cheese and garlic salt. Beat until smooth.

Preheat a large skillet over medium heat. Spread cheese mixture on 4 slices of bread, then top with the other 4 bread slices. Lightly butter both sides of each sandwich. Place sandwiches in skillet, and grill until golden brown on both sides, about 4 minutes per side.

Frozen Strawberry Cheesecake Sandwich Cookies

Ingredients

1 3/4 cups graham cracker crumbs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup butter
1 1/4 cups packed brown sugar
1/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup finely chopped pecans
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 ounces frozen strawberries
1 cup whipped cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine graham cracker crumbs, flour, baking soda, salt, and cinnamon in a bowl. Set aside.

Beat the butter, brown sugar, and 1/4 cup white sugar with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto ungreased baking sheets.

Bake in the preheated oven until golden brown, about 9 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Meanwhile, beat the cream cheese and 1 cup white sugar in a large bowl until smooth. Place the strawberries in a blender or food processor. Blend until smooth. Stir strawberry puree into the cream cheese mixture, then fold in the whipped cream.

Assemble sandwiches by spreading the cheesecake filling onto the bottom of a graham cracker cookie, then topping with a similar sized cookie. Repeat until all the sandwiches are assembled. Freeze for at least one hour before serving.

Dill and Cheese Dip

Ingredients

2 cups cottage cheese
1 cup plain yogurt
1/2 teaspoon lemon juice
garlic powder to taste
1 cup shredded Cheddar cheese
dried dill weed to taste

Directions

In a medium bowl, blend cottage cheese, plain yogurt, lemon juice and garlic powder. Cover and place in the refrigerator approximately 1 hour, until chilled.

Stir Cheddar cheese into the cottage cheese mixture. Sprinkle with a layer of dried dill weed. Chill in the refrigerator until serving.

Cheese Olive Appetizers

Ingredients

1 (16 ounce) package hot roll mix
3/4 cup warm water (110 degrees F to 115 degrees F)
1 egg
1/4 cup butter or margarine, melted
1 cup shredded Cheddar cheese
1 tablespoon poppy seeds
TOPPING:
2 cups shredded Cheddar cheese
1 cup sliced stuffed olives
1/3 cup butter or margarine, melted
1 egg, beaten
1 tablespoon dried minced onion
1 teaspoon Worcestershire sauce

Directions

In a large bowl, dissolve yeast from hot roll mix in warm water. Add egg, butter, cheese and poppy seeds. Add flour from mix; blend well. Press into a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let rise in a warm place until doubled, about 45 minutes. Combine topping ingredients; spread over dough. Bake at 400 degrees F for 20-25 minutes or until golden brown. Cut into squares; serve warm.

Herbed Macaroni and Cheese

Ingredients

1 (7 ounce) package elbow macaroni
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/2 teaspoon Italian seasoning
1/4 teaspoon onion powder
salt and pepper to taste
1 cup milk
1/4 cup sour cream
3/4 cup shredded Cheddar cheese, divided
1/2 cup cubed Havarti or Muenster cheese
2 tablespoons grated Parmesan cheese
2 tablespoons Italian-style seasoned bread crumbs

Directions

Cook macaroni and drain well; place in a 1-1/2-qt. casserole and set aside. In a saucepan, melt butter over medium heat. Stir in flour and seasonings; gradually add milk. Cook and stir until thickened. Remove pan from heat; add sour cream, 1/2 cup cheddar cheese and all the Havarti or Muenster. Stir until melted. Pour sauce over macaroni and mix well. Combine Parmesan cheese, bread crumbs and remaining cheddar cheese; sprinkle over casserole. Bake at 350 degrees F for 15-20 minutes.

Cheese Ball III

Ingredients

1 (8 ounce) package cream cheese, softened
1 tablespoon mayonnaise
1 teaspoon lemon juice concentrate
1 (8 ounce) package shredded Cheddar cheese
1/4 cup chopped onion
1/2 cup chopped green olives

Directions

In a medium bowl, blend cream cheese, mayonnaise and lemon juice concentrate. Mix in Cheddar cheese, onion and green olives. Form the mixture into a ball shape. Cover and chill in the refrigerator 3 hours, or until firm, before serving.

Four Cheese Margherita Pizza

Ingredients

1/4 cup olive oil
1 tablespoon minced garlic
1/2 teaspoon sea salt
8 Roma tomatoes, sliced
2 (12 inch) pre-baked pizza crusts
8 ounces shredded Mozzarella cheese
4 ounces shredded Fontina cheese
10 fresh basil leaves, washed, dried
1/2 cup freshly grated Parmesan cheese
1/2 cup crumbled feta cheese

Directions

Stir together olive oil, garlic, and salt; toss with tomatoes, and allow to stand for 15 minutes. Preheat oven to 400 degrees F (200 degrees C).

Brush each pizza crust with some of the tomato marinade. Sprinkle the pizzas evenly with Mozzarella and Fontina cheeses. Arrange tomatoes ontop, then sprinkle with shredded basil, Parmesan, and feta cheese.

Bake in preheated oven until the cheese is bubbly and golden brown, about 10 minutes.

Green Bean Blue Cheese Salad

Ingredients

1 pound fresh green beans, cut
into 2 inch pieces
1/4 cup blue cheese, crumbled
1/4 red onion, thinly sliced
1/2 cup olive oil
4 tablespoons balsamic vinegar
1/2 cup pecan pieces, toasted
salt and pepper to taste

Directions

Place green beans in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Allow to cool.

In a medium bowl, combine beans, onion, blue cheese, and pecans. Stir in olive oil and balsamic vinegar. Season with salt and pepper. Chill for at least an hour before serving.

Sloppy Joe Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1 1/2 pounds ground beef
1 (14.5 ounce) can canned diced tomatoes
1 (6 ounce) can tomato paste
1 (1.3 ounce) envelope sloppy joe seasoning
1/4 cup butter
1 small onion, minced
1/4 cup all-purpose flour
1 teaspoon ground dry mustard
1 teaspoon salt
1/4 teaspoon ground black pepper
3 cups half-and-half
1 tablespoon Worcestershire sauce
4 cups shredded sharp Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Place macaroni in the pot, and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large casserole dish.

Place the ground beef in a skillet over medium heat, and cook until evenly brown. Drain grease. Mix in diced tomatoes, tomato paste, and sloppy joe seasoning. Reduce heat to low, and simmer 10 minutes.

Melt the butter in a large pot over medium-high heat. Stir in the onion, and cook until tender. Mix in flour, mustard, salt, and pepper. In a bowl, mix the half and half and Worcestershire sauce. Gradually whisk half and half mixture into the pot. Bring to a boil, and cook 1 minute, until slightly thickened. Remove from heat. Mix in 3 cups of cheese. Stir cooked pasta into the pot, evenly coating with the sauce. Transfer to the casserole dish. Layer with the beef mixture and top with remaining cheese.

Cover, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 10 minutes, until bubbly.

Restaurant Style Mac and Cheese

Ingredients

1 1/2 cups macaroni
6 ounces processed cheese,
shredded
1/2 cup shredded Cheddar
cheese
2 tablespoons heavy cream
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix into pasta, Cheddar cheese, processed cheese and cream. Sprinkle with salt.

Green Chile Cheese Beer Bread

Ingredients

1 cup chopped green chile pepper
1 cup shredded Cheddar cheese
3 cups self-rising flour
3 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Blend green chiles and cheese together in a blender until smooth.

In a large bowl, stir together chile mixture, flour, sugar and beer together in a large mixing bowl until you get a sticky dough. Scoop dough into prepared pan.

Bake in preheated oven for 60 minutes, or until the top is golden brown and the loaf sounds hollow when tapped.

Danny's Macaroni and Cheese

Ingredients

1 (8 ounce) package elbow macaroni
1 (14.5 ounce) can stewed tomatoes
1 (8 ounce) package shredded sharp Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook until almost done, about 8 minutes; drain.

Mix cooked macaroni with tomatoes and shredded cheese. Pour into a baking dish and bake in a preheated oven for 30 minutes.

Broccoli, Pepperoni and Three Cheese Calzones

Ingredients

2 1/4 teaspoons active dry yeast
1 1/2 cups warm water (110 degrees F/45 degrees C)
4 cups all-purpose flour
1 teaspoon salt
1 1/2 teaspoons white sugar
1 tablespoon olive oil
1 teaspoon salt
1 1/2 heads fresh broccoli
2/3 cup shredded provolone cheese
1/3 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 clove garlic, minced
1 cup diced pepperoni
1/4 cup olive oil
salt and pepper to taste
1 egg, beaten
1 tablespoon water
2 tablespoons cornmeal

Directions

In a large bowl, proof the yeast by blending it with 1/4 cup of the warm water. Let stand until it bubbles.

In a large bowl combine the flour, salt, and sugar. Blend in the one tablespoon of olive oil by rubbing the mixture between the palms of your hands. Make a well in the dry ingredients. Add proofed yeast mixture and work in by hand. Gradually add the remaining warm water. Blend well and gather into a ball.

Place one teaspoon of olive oil on a wooden board. Knead dough on board until smooth. Place dough in a greased bowl and cover with plastic wrap and a towel. Let rise in a warm place for 1 1/2 hours or until doubled in bulk.

Meanwhile, prepare calzone filling: separate the broccoli tops from the stalks. Soak in cool water with 1 teaspoon salt for 15 minutes. Rinse in cool water. Cook in a large pot of boiling water for 5 minutes. Drain well and chop into small pieces. Place in large bowl with provolone cheese, mozzarella cheese, Parmesan cheese, garlic, pepperoni, olive oil, salt, and ground black pepper.

Punch down dough and knead for one minute. Divide into six equal pieces. On a floured board, roll each section into a 8x10 inch rectangle.

In a small bowl combine the beaten egg and water. On the long side of the dough, place 2/3 cup filling in a strip one inch away from the edges of the dough. Flatten the filling with a spoon. Brush egg mixture over edges of dough. Fold the dough over the filling. Fold edges under 1/4 inch. Seal edges.

Sprinkle two 12x16 inch baking pans with cornmeal. Place three calzones on each baking pan. Brush remaining egg mixture on top of calzones. Prick tops of calzones with toothpick, making holes 1/2 inch apart on top of dough.

Bake in a preheated 375 degree F (190 degrees C) oven for 30 minutes, or until golden brown. Serve hot or cold.

Cheese-Stuffed Flank Steak

Ingredients

3/4 pound beef flank steak
1 (6 ounce) can pineapple juice
1 tablespoon Worcestershire sauce
1 small onion, chopped
1/2 teaspoon dried thyme
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon salt
1/8 teaspoon pepper
STUFFING:
1/2 cup soft bread crumbs
1/2 cup shredded Cheddar cheese
2 tablespoons chopped pecans
4 1/2 teaspoons finely chopped onion
4 1/2 teaspoons minced fresh parsley
1/4 teaspoon dried minced garlic
1 tablespoon vegetable oil

Directions

Flatten steak to 1/4-in. thickness. In a bowl, combine the pineapple juice, Worcestershire sauce, onion, thyme, rosemary, salt and pepper. Pour half of the marinade into a resealable plastic bag; add meat. Seal bag and turn to coat; refrigerate for 4-8 hours. Cover and refrigerate remaining pineapple juice mixture.

Drain and discard marinade from meat. For stuffing, in a bowl, combine the bread crumbs, cheese, pecans, onion, parsley and garlic. Sprinkle stuffing over meat. Roll up jelly-roll style, starting with a short side. Tie with kitchen string.

In a small skillet, brown meat in oil until browned on all sides. Pour reserved marinade into skillet. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Thicken pan juices if desired.

Fancy Pimento Cheese

Ingredients

20 ounces sharp Cheddar cheese
1/2 cup minced fresh chives
1/2 cup minced roasted red pepper
4 ounces cream cheese, softened
1/4 cup dill pickle juice
1/2 cup mayonnaise
1 tablespoon hot pepper sauce (such as Cholula®)
1 pinch ground black pepper

Directions

Using the smallest holes of a box grater, grate half the Cheddar cheese. Grate the remaining Cheddar cheese on the next larger size holes.

Stir together the Cheddar cheese, chives, roasted red pepper, cream cheese, pickle juice, mayonnaise, hot pepper sauce, and black pepper in a bowl until evenly combined.

Chocolate Cheesecake Bars

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
1/2 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
FILLING:
2 cups semisweet chocolate chips
1 (8 ounce) package cream cheese
1 (5 ounce) can evaporated milk
1 cup chopped walnuts
1/2 teaspoon almond extract

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour, baking powder and salt; gradually add to the creamed mixture until mixture resembles coarse crumbs (do not overmix). Set aside half for topping. Press the remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking pan.

For filling, in a large saucepan, add the chocolate chips, cream cheese and milk. Cook over low heat until chips are melted; stir until smooth and blended. Remove from the heat; stir in walnuts and extract.

Spread over crust; sprinkle with reserved crumb mixture. Bake at 375 degrees F for 35-40 minutes or until golden brown. Cool on a wire rack. Cut into bars.

Blue Cheese, Sweet Pecan, and Cranberry Spread

Ingredients

4 ounces crumbled blue cheese
4 ounces cream cheese, softened
1/2 cup chopped candied pecans
1/2 cup chopped dried
cranberries

Directions

Mix the blue cheese and cream cheese in a medium bowl. Stir in the pecans and cranberries. Serve at room temperature.

Cheese Ravioli with Fresh Tomato and Artichoke

Ingredients

2 (9 ounce) packages fresh cheese ravioli
1 teaspoon olive oil
1 tablespoon olive oil
1 pound roma tomatoes - peeled, seeded and chopped
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup chopped green onions
3 cloves crushed garlic
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Cook ravioli according to package directions.

While the pasta is cooking, prepare the sauce. In a large nonstick skillet, heat 1 tablespoon oil over a medium high flame. Add tomatoes, artichokes, scallions, garlic, and salt and pepper. Cook 2 to 3 minutes, stirring occasionally, until vegetables are warmed through. Remove from heat.

Drain pasta well. Transfer to a large bowl, and toss with 1 teaspoon oil. Add half of the sauce to the ravioli; toss gently, but thoroughly to mix. Transfer ravioli to a large serving platter. Pour remaining vegetable sauce over ravioli. Garnish with Parmesan cheese.

Green Turkey and Cheese

Ingredients

1 pound spinach, rinsed and chopped
1 1/2 cups cooked turkey, cubed
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch casserole dish.

Place the spinach in the prepared casserole dish. Top with the cubed turkey then with the grated cheese.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Wisconsin Cheese Soup II

Ingredients

1 cup sliced carrots
2 cups chopped broccoli
1 cup water
1 teaspoon chicken bouillon granules
1/4 cup chopped onion
1/4 cup butter
1/4 cup all-purpose flour
1/4 teaspoon ground black pepper
2 cups milk
2 cups shredded sharp Cheddar cheese

Directions

In a small saucepan over medium-high heat, combine carrots, broccoli, water, and bouillon. Bring to a boil. Cover, reduce heat, and simmer for 5 minutes. Remove from heat, and set aside.

In a large saucepan, cook onion in butter over medium heat until onion is translucent. Stir in flour and pepper; cook 1 minute. Stir in milk. Bring to a boil, then stir in cheese until melted. Stir in reserved vegetables and cooking liquid. Heat through, and serve.

Feta Cheese Foldovers

Ingredients

8 ounces feta cheese, crumbled
3 tablespoons finely chopped
green onions
1 egg, beaten
1 (17.5 ounce) package frozen
puff pastry, thawed
1 egg yolk, beaten with 1
teaspoon water

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, blend feta cheese, green onions, and egg. Cut pastry into 12 (3 inch) squares. Place a mounded tablespoon of feta mixture in the center of each square. Moisten edges with water, and fold pastry over filling to form a triangle. Press edges together firmly with a fork to seal. Lightly brush pastries with the egg yolk mixture.

Bake for 20 minutes in the preheated oven, or until golden brown. Serve warm or at room temperature.

Cheese Quesadillas

Ingredients

4 (6 inch) flour tortillas
1/2 cup salsa
2/3 cup shredded Cheddar
cheese

Directions

Place two tortillas on a greased baking sheet. Top each with salsa, cheese and remaining tortillas. Broil 4 in. from the heat for 3 minutes on each side or until golden brown. Cut into wedges.

Mary's Cheesecake

Ingredients

2 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/2 cup margarine, softened

4 (8 ounce) packages cream cheese, softened
1 1/2 cups white sugar
1 pint heavy cream
2 tablespoons all-purpose flour
7 eggs
2 teaspoons lemon juice
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix graham cracker crumbs, 1/4 cup sugar and margarine until well blended . Press mixture into a 9 inch springform pan.

In a large bowl, beat cream cheese with sugar until smooth. In a separate bowl, combine cream, flour, eggs, lemon juice and vanilla. Beat together, and then pour into cream cheese mixture. Mix well. Pour filling into prepared graham cracker crust.

Bake in the preheated oven for 65 minutes. Turn off oven, and cool cake in oven for 30 minutes. Prop door open and cool in oven for an additional 30 minutes. Remove from oven and cool completely. Refrigerate for as long as possible before serving.

Three-Cheese Deviled Eggs

Ingredients

6 hard-cooked eggs
3/4 cup mayonnaise
2 tablespoons finely shredded Monterey Jack cheese
2 tablespoons finely shredded Swiss cheese
2 tablespoons minced chives, divided
1/8 teaspoon ground mustard
1/8 teaspoon pepper
2 ounces processed cheese food (eg. Velveeta), cubed
1 dash paprika

Directions

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a bowl, mash the yolks. Add the mayonnaise, shredded cheeses, 1 tablespoon chives, mustard and pepper. In a microwave-safe bowl, melt the process cheese on high for 1-2 minutes; stir until smooth. Stir into yolk mixture. Pipe or spoon into egg whites. Sprinkle with paprika and remaining chives. Refrigerate until serving.

New York Cheesecake I

Ingredients

1 3/4 cups finely ground graham cracker crumbs
1/4 cup finely chopped walnuts
1/2 teaspoon ground cinnamon
1/2 cup melted butter
3 eggs
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1/4 teaspoon salt
2 teaspoons vanilla extract
1/2 teaspoon almond extract
3 cups sour cream

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix graham cracker crumbs, walnuts, cinnamon and melted butter together. Press on bottom and sides of a 9 inch springform pan.

Combine 3 well-beaten eggs, cream cheese, sugar, salt, vanilla and almond extract. Beat until smooth. Blend in the sour cream and pour into the crumb crust.

Bake at 375 degrees F (190 degrees C) for about 35 minutes or just till set. Cool. Chill well, about 4 or 5 hours. Filling will be soft. May be served as is or topped with your favorite fruit topping or glaze.

Pumpkin Cheese Swirled Pie

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup light corn syrup
1/2 teaspoon vanilla extract

1 cup pumpkin
2 eggs
1/2 cup evaporated milk
1/2 cup light corn syrup, divided
1/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/2 teaspoon salt
1 (9 inch) unbaked deep dish pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, whip the cream cheese. Gradually mix in 1/4 cup light corn syrup and vanilla extract, blending until smooth.

In a medium bowl, mix the pumpkin, eggs, evaporated milk, remaining light corn syrup, sugar, cinnamon, nutmeg, cloves, ginger and salt. Beat the mixture until smooth.

Place pie crust on a medium baking sheet and fill with the pumpkin mixture. Drop the cream cheese by rounded tablespoonfuls onto the pumpkin mixture. Using a knife, swirl the mixtures, creating a marbled effect.

Bake 50 to 60 minutes in the preheated oven, or until a knife inserted in the middle comes out clean. Cool on a wire rack.

Pumpkin Butter Cheesecake

Ingredients

Cake

1 (18.25 ounce) package yellow cake mix

1 egg

1/2 cup butter

Filling

1 (8 ounce) package cream cheese, softened

1 (15 ounce) can pumpkin

3 eggs

2 teaspoons vanilla extract

1/2 cup butter

4 cups confectioners' sugar, sifted

1 1/2 teaspoons ground cinnamon

1 1/2 teaspoons ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

To make the cake, stir the cake mix together with 1 egg and 1/2 cup butter in a mixing bowl until well blended. Pat the mixture evenly onto the bottom of the prepared baking dish.

To make the filling, beat the cream cheese and pumpkin together in a mixing bowl until smooth. Beat in the eggs, vanilla, and 1/2 cup butter until creamy and smooth. Gradually stir in the confectioners' sugar, cinnamon, and nutmeg until evenly blended. Spread the pumpkin mixture over the cake layer.

Bake in preheated oven until top is set, 40 to 50 minutes. Cool, and cut into squares to serve.

Cheeseburger Pasta

Ingredients

1 pound ground beef
1 (10.75 ounce) can
Campbell'sB® Condensed
Cheddar Cheese Soup
1 (10.75 ounce) can
Campbell'sB® Condensed
Tomato Soup (Regular or 25%
Less Sodium)
1 1/2 cups water
2 cups uncooked medium shell-
shaped pasta

Directions

Cook beef in skillet until browned. Pour off fat.

Add soups, water and pasta. Heat to a boil. Cook over medium heat 10 minutes or until done, stirring often.

Italian Meatball and Cheese Tortellini Soup

Ingredients

2 tablespoons butter
1 onion, diced
1 tablespoon minced fresh garlic
2 quarts beef stock
1 (12 ounce) can diced tomatoes
1/2 cup green beans
1/2 cup diced carrot
1/2 cup chopped kale
1 tablespoon Italian seasoning
1 bay leaf
1 pound frozen, cooked Italian-style meatballs - thawed
1 pound fresh cheese tortellini
2 tablespoons grated Parmesan cheese

Directions

Melt the butter in a large pot over medium-high heat; cook the onion and garlic in the melted butter until tender, 5 to 7 minutes. Pour the beef stock into the pot; add the tomatoes, green beans, carrot, kale, Italian seasoning, and bay leaf. Bring the mixture to a boil. Stir in the meatballs and tortellini; return to a boil and cook another 5 minutes. Ladle into bowls and top each with about 1 teaspoon Parmesan cheese to serve.

Three-Cheese Pesto Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
2 teaspoons sugar
4 tablespoons olive or vegetable oil, divided
1 1/2 teaspoons salt
3 1/2 cups all-purpose flour
1 cup fresh basil leaves
2 garlic cloves, minced
1 (8 ounce) package cream cheese, cubed
1/2 pound bulk Italian sausage
1 cup chopped onion
1 cup spaghetti sauce
1/3 cup grated Parmesan cheese
2 cups sliced fresh mushrooms
1 (2.25 ounce) can sliced ripe olives, drained
1 1/2 cups shredded Monterey Jack cheese

Directions

In a mixing bowl, dissolve yeast in warm water. Add sugar; let stand for 5 minutes. Add 3 tablespoons oil, salt and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, for pesto, place basil and garlic in a blender or food processor; cover and process until smooth. Transfer to a mixing bowl. Add cream cheese and remaining oil; beat until smooth. Set aside. In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain. Set aside.

Punch dough down. On a lightly floured surface, roll into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. build up edges slightly. Spread with pesto. Layer with the spaghetti sauce, Parmesan cheese, sausage mixture, mushrooms, olives and Monterey Jack cheese. Bake at 400 degrees F for 30-35 minutes or until crust is golden brown and cheese is melted.

Vegetarian Cottage Cheese Patties

Ingredients

3 eggs
1 1/2 cups cottage cheese
1 1/2 cups quick rolled oats
3 tablespoons wheat germ (optional)
1 (1 ounce) envelope dry onion soup mix
1 teaspoon dried thyme
2 tablespoons vegetable oil (for frying)
1 (10 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs into a large bowl. Stir in cottage cheese, rolled oats, wheat germ, dry onion soup mix, and dried thyme. Form into 8 patties.

Heat oil in a skillet over medium heat. Place patties in oil, and brown on both sides. Remove patties to a 9x13-inch baking dish.

Pour condensed soup into a small bowl. Stir in 1/2 can of water (or milk) to dilute, then pour over patties.

Bake in a preheated oven until the soup is bubbly, about 20 minutes.

Herman Reunion Cheese Ball

Ingredients

3 (8 ounce) packages cream cheese, softened
1/2 teaspoon minced garlic
1 tablespoon Worcestershire sauce
1 tablespoon hot pepper sauce
1 pound shredded Cheddar cheese
1 cup pecans, coarsely chopped
1/4 cup chopped fresh parsley

Directions

In an electric food processor or blender, combine cream cheese, garlic, Worcestershire sauce and hot pepper sauce. Blend well. Add Cheddar cheese and process until the Cheddar is fine, but still very visible. Shape the mixture into balls or logs. Wrap individually in plastic wrap and place in the freezer.

While the balls are in the freezer, combine the ground pecans and parsley in a shallow bowl. Remove the balls from the freezer and roll them in the pecan and parsley mixture.

PHILLY Lemon Cheesecake

Ingredients

2 cups HONEY MAID Graham
Crumbs
6 tablespoons butter, melted
4 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1 cup sugar
1 cup sour cream
1 lemon, zested and juiced
4 eggs

Directions

Heat oven to 325 degrees F.

Mix graham crumbs and butter. Reserve 1/4 cup crumb mixture; press remaining onto bottom of 13x9-inch pan.

Beat cream cheese and sugar in large bowl with mixer until well blended. Add sour cream, zest and juice; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust; sprinkle with reserved crumb mixture.

Bake 40 minutes or until centre is almost set; cool completely. Refrigerate 4 hours.

Irish Cream Cheesecake

Ingredients

1 cup graham cracker crumbs
3 tablespoons white sugar
3 tablespoons melted butter
3 (8 ounce) packages cream cheese
1 cup white sugar
2 teaspoons vanilla extract
1 cup sour cream
1/3 cup Irish cream liqueur
4 eggs
1 cup sour cream
1/4 cup white sugar

Directions

Mix together cracker crumbs, 3 tablespoons sugar, and melted butter. Press this crumb mixture into bottom of 9 inch springform pan with 2 3/4 inch high sides. Bake at 350 degrees F (175 degrees) until brown - about 8 minutes. Transfer crust to rack and cool. Maintain oven temperature.

Using electric mixer, beat cream cheese, 1 cup sugar and vanilla in large bowl until blended. Beat in 1 cup sour cream and liqueur. Add eggs one at a time, beating just until combined. Pour filling over crust in pan. Bake until edges are puffed, and center no longer moves when pan is shaken, about 1 to 1 1/2 hours. Transfer cheesecake to rack, and cool 10 minutes. Maintain oven temperature.

Mix 1 cup sour cream and 1/4 cup sugar in a small bowl until smooth. Press down edges of cheesecake, and spread mixture on top. Bake 10 minutes. Transfer cheesecake to rack and cool. Cover and refrigerate overnight. Release pan from cheesecake. Cut and serve.

Macaroni And Cheese II

Ingredients

2 (11 ounce) cans condensed cream of Cheddar cheese soup
1 3/8 cups milk
2 teaspoons prepared mustard
1/4 teaspoon ground black pepper
3 cups rotini pasta
2 tablespoons bread crumbs
1 tablespoon butter, melted

Directions

Cook pasta in a large pot of boiling, salted water until al dente. Drain.

In a large bowl, combine condensed soup, milk, mustard, and pepper. Stir in macaroni. Transfer mixture into a greased 2 quart casserole. Combine bread crumbs and melted butter or margarine in a cup. Sprinkle over macaroni mixture.

Bake at 400 degrees F (205 degrees C) for 25 minutes, or until hot and bubbling.

Cream Cheese Coffee Cake II

Ingredients

2 (3 ounce) packages cream cheese, softened
3 tablespoons confectioners' sugar
2 tablespoons lemon juice
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 (8 ounce) container sour cream

1/2 cup finely chopped walnuts
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. In a small bowl, beat cream cheese, confectioners' sugar and lemon juice until smooth; set aside. In a medium bowl, stir together flour, baking powder, baking soda, and salt; set aside.

In a large bowl, cream together the butter and 1 cup white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour half of batter into prepared pan. Spoon cream cheese mixture on top of batter to within 1/2 inch of pan edge. Spoon remaining batter over filling, spreading to pan edge. In a small bowl, combine chopped nuts, 2 tablespoons white sugar and 1/2 teaspoon cinnamon. Sprinkle over batter in pan.

Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate and serve warm.

Creamy Slow Cooker Potato Cheese Soup

Ingredients

1/4 cup butter
1/2 white onion, chopped
1/4 cup all-purpose flour
2 cups water
2 large carrots, diced
4 stalks celery, diced
1 tablespoon dried, minced garlic
salt and pepper to taste
1 cup milk
2 tablespoons chicken soup base
1 cup warm water
5 pounds russet potatoes, peeled and cubed
1 bay leaf
1 cup shredded Cheddar cheese
6 slices crisp cooked bacon, crumbled

Directions

Melt butter in a large saucepan over medium heat. Cook onion in butter until translucent. Stir in flour until smooth, then gradually stir in 2 cups water, carrots, celery, garlic, salt, and pepper. Heat through, then stir in milk. Dissolve chicken base in 1 cup warm water, and pour into vegetable mixture.

Place potatoes in slow cooker, and pour heated vegetable mixture into potatoes. Place bay leaf in pot.

Cover, and cook 5 hours on High, or 8 hours on Low.

Remove bay leaf. Puree about 4 cups of the soup in a blender or food processor, and then stir pureed soup into contents of slow cooker. Stir in cheese and bacon until cheese is melted.

Three Cheese Spaghetti Pie

Ingredients

6 ounces cooked and drained spaghetti
1 egg white
1/3 cup grated Parmesan cheese
1/2 pound lean ground beef
1 1/4 cups spaghetti sauce
1 egg yolk
3/4 cup ricotta cheese
1 teaspoon dried parsley
1 cup shredded mozzarella cheese
1 (9 inch) pie shell

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium size bowl, combine spaghetti, egg white and Parmesan cheese. Place mixture into a 9 inch pie shell.

In a skillet over medium heat, cook beef until browned. Add spaghetti sauce, stirring, and cook for 5 more minutes. Set aside.

In a medium size bowl combine egg yolk, ricotta, parsley and 1/2 cup of the mozzarella. Spread cheese mixture over spaghetti mixture in pie shell, spread meat sauce over cheese mixture and top with remaining 1/2 cup of mozzarella.

Cover pie with foil and bake at 375 degrees F (190 degrees C) for 35 minutes, removing foil during the last 10 minutes of cooking. Let stand before serving.

Red, White, and Blueberry Cheesecake Pie

Ingredients

8 sheets phyllo dough
1/4 cup butter, melted
2 (8 ounce) packages cream cheese
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups fresh blueberries
1/2 cup strawberry jelly

Directions

On a flat surface, place one sheet phyllo dough. Brush it with melted butter or margarine, and cover with another piece of phyllo. Repeat until all 8 sheets are used. Using kitchen scissors, cut layered phyllo into a 12 to 13 inch circle. Carefully press circle into a greased 9 inch pie plate; gently fan edges. Bake at 425 degrees F (220 degrees C) until edges are just golden, 6 to 8 minutes; cool slightly on a wire rack.

In a medium bowl, beat cream cheese, sugar, and vanilla with an electric mixer until light and fluffy. Beat in eggs until well combined. Fold in 1 cup of blueberries. Pour filling into prepared crust.

Bake at 350 degrees F (175 degrees C) until set, 40 to 50 minutes. To prevent over browning of crust, gently cover pie with foil for the last 25 minutes of baking. Cool completely on a wire rack.

In a small bowl, beat jelly until smooth; spread over cheese filling. Arrange 1 cup blueberries on top in a star pattern.

Onion Cheese Custard Bread

Ingredients

3/4 cup chopped onion
1 tablespoon vegetable oil
1 1/2 cups buttermilk
1 egg, lightly beaten
1 1/2 cups biscuit/baking mix
1 cup shredded sharp Cheddar cheese, divided
2 teaspoons poppy seeds
2 tablespoons butter or margarine, melted

Directions

In a skillet, saute onion in oil until golden brown, about 7 minutes. Set aside to cool. In a bowl, combine buttermilk and egg. Stir in biscuit mix, onion and 1/2 cup cheese. Pour into a greased 9-in. round baking pan. Sprinkle with poppy seeds and remaining cheese. Drizzle with butter. Bake at 400 degrees F for 30-35 minutes or until golden brown. Cool slightly. Cut into wedges.

Awesome Broccoli-Cheese Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup mayonnaise
1 egg, beaten
1/4 cup onions, chopped
3 (10 ounce) packages frozen chopped broccoli
8 ounces shredded sharp Cheddar cheese
salt and pepper to taste
1 dash paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a medium mixing bowl, whisk together condensed soup, mayonnaise, egg and onions.

Place frozen broccoli into a very large mixing bowl. (I like to use my large stainless steel bowl to mix this recipe thoroughly.) Break up the frozen broccoli. Using a rubber spatula, scrape soup-mayonnaise mixture on top of broccoli, and mix well. Sprinkle on cheese, and mix well. Spread mixture into prepared baking dish, and smooth top of casserole. Season with salt, pepper and paprika.

Bake for 45 minutes to 1 hour.

Broccoli Cheese Chicken

Ingredients

4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Broccoli Cheese Soup (Regular or 98% Fat Free)
1/3 cup milk
4 cups hot cooked medium egg noodles
Chopped fresh parsley

Directions

Place chicken in 2-quart shallow baking dish. Mix soup and milk. Spoon over chicken and bake at 400 degrees F. for 20 minutes or until chicken is done.

Serve with noodles and garnish with parsley.

Blue Cheese and Dried Cranberry Tossed Salad

Ingredients

4 hearts of romaine lettuce,
chopped
1/2 English cucumber, sliced
3/4 cup grape tomatoes, halved
1/2 cup chopped toasted pecans
1/2 cup dried cranberries
1/2 cup crumbled blue cheese
3/4 cup balsamic vinaigrette

Directions

Layer the romaine lettuce with the cucumber, grape tomatoes, pecans, cranberries, and blue cheese in a large salad bowl. Dress the salad with the balsamic vinaigrette before serving.

Cranberry, Glazed Walnut, Orange, Avocado, and

Ingredients

1 (5.5 ounce) package mixed salad greens with spinach
3/4 cup sweetened dried cranberries
3/4 cup glazed walnuts
1 (15 ounce) can mandarin oranges, drained
3/4 cup crumbled bleu cheese
1 avocado - peeled, pitted and diced
2 tablespoons cranberry vinaigrette salad dressing, or to taste

Directions

Place the salad greens into a salad bowl, and sprinkle with dried cranberries, walnuts, mandarin orange sections, blue cheese, and avocado chunks. Drizzle the salad with the dressing, toss, and serve.

Mushroom Crusted Ham and Cheese Pie

Ingredients

10 ounces fresh mushrooms,
coarsely chopped
1/4 cup finely chopped onion
1/4 cup butter
1/2 cup dry bread crumbs
2 tablespoons grated Parmesan
cheese
1/4 teaspoon salt
1/4 teaspoon black pepper
4 ounces shredded sharp
Cheddar cheese
1 (8 ounce) container herb and
garlic flavored cream cheese,
softened
4 eggs
1 dash hot pepper sauce
1 cup cooked ham, diced
1 tablespoon chopped fresh
parsley

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium pan, saute mushrooms and onion in 3 1/2 tablespoons of the butter until just tender, about 5 minutes. Stir in the bread crumbs, Parmesan, salt and pepper.

Butter the bottom and sides of a 10 inch deep dish pie pan with remaining butter. Press mushroom mixture into pan evenly on bottom and sides. Sprinkle shredded cheese over the mushrooms.

In a blender, beat together cream cheese, eggs and hot pepper sauce until well incorporated. Stir in diced ham. Pour over the shredded cheese and bake 30 minutes or until set in center. Garnish with fresh chopped parsley.

Cherry Chocolate Brownie Cheesecake

Ingredients

1 (8 ounce) package brownie mix
1 egg
3 tablespoons oil
1/2 cup mini semi-sweet
chocolate chips
3 (8 ounce) packages cream
cheese, at room temperature
3/4 cup sugar
3 eggs
1 (21 ounce) can LUCKY LEAF®
Cherry Pie Filling
Frozen whipped dessert topping,
thawed

Directions

Preheat oven to 350 degrees. Coat a 9-inch springform pan with cooking spray; set aside.

In a medium bowl, stir together brownie mix, one egg and oil until combined. Stir in chocolate pieces. Spread batter in prepared pan. Bake for 10 to 12 minutes or until brownie is just set. (It will not be completely done at this point.)

Meanwhile, in a large bowl, beat cream cheese and sugar on medium speed until well combined and smooth. Add in the eggs on low speed and set the mixture aside. Carefully spoon 1/2 can (1 cup) of pie filling into center of brownie, leaving a 2-inch brownie border along sides of pan. Dollop cream cheese mixture over surface; carefully spread to edges of pan.

Bake for 35 to 40 minutes or until center is set, but jiggles when the pan is lightly tapped. Cool in pan on a wire rack for 1 hour. Cover and chill at least 4 hours before serving. Top cheesecake with remaining cherry pie filling. Garnish with whipped topping, if desired.

Crustless Bacon and Cheese Quiche

Ingredients

5 green onions, chopped, divided
1 tomato, chopped, divided
12 slices OSCAR MAYER Bacon
1 cup sliced fresh mushrooms
12 eggs
1/3 cup BREAKSTONE'S
Reduced Fat Sour Cream
1 cup KRAFT Shredded Cheddar
Cheese
1 cup KRAFT Shredded
Mozzarella Cheese

Directions

Heat oven to 325 degrees F.

Reserve 2 tablespoons each onions and tomatoes. Cook bacon in large skillet until crisp. Remove bacon with slotted spoon to paper towels; reserve 1 tablespoon drippings in skillet. Add mushrooms to skillet; cook and stir 2 minutes or until tender. Remove from heat. Chop bacon. Add to skillet with onions and tomatoes; mix well.

Beat eggs and sour cream with whisk until well blended. Pour into greased 13x9-inch baking dish; top with bacon mixture and cheeses.

Bake 30 minutes or until center is set. Sprinkle with reserved onions and tomatoes. Let stand 5 minutes before cutting to serve.

Spinach Cheese Strata

Ingredients

1/2 cup chopped onion
1/4 cup chopped sweet red pepper
1/4 cup chopped green pepper
2 tablespoons butter or margarine
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 cups Wheat Chex® cereal
1/2 cup shredded Cheddar cheese
1/2 cup shredded Swiss cheese
6 eggs
2 cups milk
1/3 cup crumbled cooked bacon
1 teaspoon Dijon mustard
1 teaspoon salt
1/4 teaspoon white pepper

Directions

In a skillet, saute the onion and peppers in butter until crisp-tender. Remove from the heat. Add spinach and cereal; mix well. Spoon into a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with cheese. In a bowl, combine the eggs, milk, bacon, mustard, salt and pepper. Pour over cheese. Bake at 325 degrees F for 45-50 minutes or until knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Summer Feta Burger with Gourmet Cheese

Ingredients

1 (8 ounce) package cream cheese, softened
1 clove garlic, minced
2 tablespoons chopped fresh basil
1 tablespoon chopped fresh dill

2 tablespoons extra virgin olive oil
1 clove garlic, minced
1 red onion, minced
1 3/4 pounds ground beef
1/4 pound ground pork sausage
1 1/2 cups crumbled feta
1/4 cup red wine
1 egg
1 teaspoon salt
1 teaspoon fresh-ground black pepper

1 large heirloom tomato, sliced
1 medium red onion, sliced
8 leaves green leaf lettuce leaves
8 Kaiser rolls, split

Directions

In a medium bowl, combine cream cheese, 1 clove minced garlic, basil, and dill. Cover and set aside.

Heat the olive oil in a medium skillet over medium heat and cook 1 clove minced garlic and onion for 4 to 6 minutes, or until translucent. Remove from heat and allow to cool.

Preheat an outdoor grill for high heat and lightly oil grate.

While the grill is heating, gently mix together the cooked garlic and onion, ground beef, pork sausage, feta cheese, red wine, egg, salt, and pepper in a large bowl. Do not over work the meat mixture. Divide into 8 equal parts and form into patties.

Grill patties on preheated grill for 5 to 10 minutes per side, until well done. Toast the split buns on the grill for 1 to 2 minutes. Assemble the burgers by spreading 1 1/2 tablespoon of the cheese and herb spread to both the top and bottom of each roll. Place patties on the bottom half of the rolls and stack a slice of tomato, sliced red onion, and a leaf of lettuce on each burger. Add the roll tops and serve.

Apple Cheese Quick Bread

Ingredients

1/2 cup butter, softened
1/3 cup white sugar
1/3 cup honey
2 eggs
1 cup whole wheat flour
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 Granny Smith apples - peeled,
cored and shredded
4 ounces Swiss cheese, shredded
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the honey and eggs. In a separate bowl, sift together the whole wheat flour, all-purpose flour, baking powder, soda and salt. Add the flour mixture to the butter and egg mixture; mix until combined. Fold in the apple, cheese and walnuts. Spoon batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Turn the loaf out onto a wire rack and let cool completely.

Cornmeal Cheese Muffins

Ingredients

1 1/2 cups all-purpose flour
1/2 cup yellow cornmeal
1/4 cup sugar
1 tablespoon baking powder
3/4 teaspoon salt
1/2 cup small curd cottage cheese
3/4 cup milk
1/4 cup vegetable oil
1 egg
1/2 cup shredded Cheddar cheese
1/2 teaspoon dried thyme

Directions

In a mixing bowl, combine flour, cornmeal, sugar, baking powder and salt. In another bowl, mash cottage cheese with a fork; add milk, oil and egg. Add to dry ingredients; stir just until moistened. Fold in cheddar cheese and thyme. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 20-25 minutes or until golden brown. Cool in pan 5 minutes before removing to a wire rack.

Cheese-Stuffed Jalapenos

Ingredients

25 medium fresh jalapeno peppers
1 (8 ounce) package cream cheese, softened
3 cups finely shredded Cheddar cheese
1 1/2 teaspoons Worcestershire sauce
4 bacon strips, cooked and crumbled

Directions

Cut jalapenos in half lengthwise; remove seeds and membranes. In a large saucepan, boil peppers in water for 5-10 minutes (the longer you boil the peppers, the milder they become). Drain and rinse in cold water; set aside.

In a small mixing bowl, beat the cream cheese, cheddar cheese and Worcestershire sauce. Spoon 2 teaspoonfuls into each jalapeno half; sprinkle with bacon. Place on a greased baking sheet. Bake at 400 degrees F for 5-10 minutes or until cheese is melted. Serve warm.

Grilled Flat Iron Steak with Blue Cheese-Chive

Ingredients

2 tablespoons red wine vinegar
2 cloves garlic, minced
1 tablespoon cracked black pepper
1 teaspoon dried rosemary leaves, crumbled
1 teaspoon dried oregano
1/4 teaspoon kosher salt
1/4 cup olive oil
1 1/2 pounds flat iron steak
3 tablespoons softened unsalted butter
1 ounce crumbled blue cheese
1 tablespoon chopped fresh chives
1/8 teaspoon cracked black pepper

Directions

Whisk together vinegar, garlic, 1 tablespoon black pepper, rosemary, oregano, and kosher salt in a bowl along with the olive oil. Place the flat iron steak into a resealable plastic bag, and pour the marinade overtop. Squeeze the excess air from the bag and seal. Marinate in the refrigerator 30 minutes.

Preheat an outdoor grill for medium-high heat and lightly oil grate. Remove steak from the marinade, shake off excess, and discard the remaining marinade. Allow the steak to stand at room temperature for 15 minutes as the grill warms.

Mash together the butter, blue cheese, chives, and 1/8 teaspoon of black pepper; set aside. Cook the steak on the preheated grill to desired degree of doneness, about 5 minutes per side for medium-rare. Allow the steak to rest in a warm place for 10 minutes before slicing thinly across the grain. Serve with a dollop of blue cheese-chive butter.

Fruit 'N' Cheese Salad

Ingredients

8 cups torn salad greens
3 grapefruit, peeled and sectioned
1 cup halved seedless red grapes
3/4 cup crumbled blue cheese
1/2 cup thinly sliced red onion
1/4 cup chopped walnuts, toasted
1/4 cup cider or red wine vinegar
2 tablespoons olive or vegetable oil
2 tablespoons honey
1 tablespoon Dijon mustard
1/4 teaspoon salt

Directions

In a large bowl, combine greens, fruit, cheese, onion and nuts if desired. In a small bowl, whisk vinegar, oil, honey, mustard and salt if desired. Pour over salad and toss to coat.

Chicken and Cheese Stuffed Jumbo Shells

Ingredients

1 (12 ounce) package jumbo pasta shells
4 skinless, boneless chicken breast halves - cubed
1 onion, chopped
1 egg
1 cup dry bread crumbs
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
salt and pepper to taste
8 ounces shredded mozzarella cheese
8 ounces shredded Cheddar cheese
1 (29 ounce) can tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Separate shells and let stand, so they are not touching, on waxed paper or foil.

In large skillet over medium heat, combine chicken, onion, egg and bread crumbs. Cook until chicken is no longer pink. Season with oregano, basil, salt and pepper. Stir in three-quarters of the shredded mozzarella and cheddar; cook until cheeses melt.

Fill shells with chicken mixture, using a tablespoon, and place in a 9 x 13 baking dish. Cover the shells with the tomato sauce and top with the reserved cheese. Cover with foil and bake 45 minutes, or until lightly browned and bubbly.

Tantalizing Turkey and Blue Cheese Meatballs

Ingredients

- 4 cloves garlic
- 1/2 onion, cut into chunks
- 2 jalapeno peppers, halved and seeded
- 1 pound ground turkey
- 3 tablespoons blue cheese
- 1/2 cup bread crumbs
- 3 egg whites
- 3 tablespoons olive oil
- 1 1/2 tablespoons soy sauce
- 1 tablespoon dried parsley
- 1 tablespoon Italian seasoning
- 1 tablespoon ground black pepper
- 1 teaspoon chili powder

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a rimmed baking sheet with aluminum foil and set aside.

Pulse garlic cloves in a food processor until minced. Add onion and jalapeno, and pulse until minced again. Scrape the onion mixture into a large bowl along with the turkey, blue cheese, bread crumbs, egg whites, and olive oil. Season with soy sauce, dried parsley, Italian seasoning, pepper, and chili powder. Mix well.

Roll the mixture into 2 inch balls, and place onto prepared baking sheet. Bake in preheated oven until golden brown, and no longer pink in the center, about 25 minutes.

Christmas Cheese Cake

Ingredients

1 (3 ounce) package ladyfinger cookies
3 (8 ounce) packages cream cheese
1 cup white sugar
4 eggs
1 1/2 pints sour cream
1 tablespoon vanilla extract
1 tablespoon almond extract
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 375 degrees F (190 degrees C). Line the sides of one 10 inch springform pan with lady fingers then line the bottom with lady fingers (cutting lady fingers, if necessary).

Cream the cream cheese and sugar together. Add the eggs, one at a time, beating after each addition. Stir in the extracts and fold in the sour cream. Pour batter into the prepared pan. Cover tops of lady fingers with foil.

Bake at 375 degrees F (190 degrees C) for 50 to 60 minutes, until almost set in the middle. Remove cake from oven and let stand for 1/2 hour, then remove sides of pan. Place in the refrigerator for at least 24 hours. Before serving top with canned pie filling.

No Bake Cheesecake II

Ingredients

2 (8 ounce) packages cream cheese, softened
2 cups frozen whipped topping, thawed
1 cup white sugar
1 teaspoon vanilla extract
1 (21 ounce) can apple pie filling
1 (9 inch) prepared graham cracker crust

Directions

Beat cream cheese, sugar, and vanilla extract until smooth. Fold in Cool Whip.

Fill pie crust and top with pie filling. Chill 1 to 2 hours before serving.

Herb Cheese Butter

Ingredients

1/4 cup butter, softened
1 tablespoon grated Parmesan cheese
1 teaspoon chopped fresh parsley
1/4 cup dried oregano
1 pinch garlic powder
salt and pepper to taste (optional)

Directions

In a small bowl, stir together the butter, Parmesan cheese, parsley, oregano, garlic powder, salt and pepper. Refrigerate. Let stand at room temperature for 25 minutes before using.

Wisconsin Native's Beer Cheese Soup

Ingredients

1 1/2 cups diced carrots
1 1/2 cups diced onion
1 1/2 cups diced celery
2 cloves garlic, minced
1 teaspoon hot pepper sauce
1/8 teaspoon cayenne pepper
1/2 teaspoon salt
1/4 teaspoon black pepper
3 cups chicken broth
2 cups beer
1/3 cup butter
1/3 cup flour
4 cups milk or half and half
6 cups shredded sharp Cheddar cheese
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
1 teaspoon dry mustard
popped popcorn, for garnish

Directions

In a large saucepan over medium heat, stir together carrots, onion, celery, and garlic. Stir in hot pepper sauce, cayenne pepper, salt, and pepper. Pour in chicken broth and beer; simmer until vegetables are tender, about 12 minutes. Remove from heat.

Meanwhile, heat butter in a large soup pot over medium-high heat. Stir in flour with a wire whisk; cook, stirring until the flour is light brown, about 3 or 4 minutes. Gradually stir in milk, whisking to prevent scorching, until thickened. Remove from heat, and gradually stir in cheese. Keep warm.

Stir beer mixture into cheese mixture. Stir in Dijon mustard, Worcestershire sauce, and dry mustard. Adjust for hot pepper sauce. Bring to a simmer, and cook 10 minutes. Serve topped with popcorn.

Cadillac Pimento Cheese

Ingredients

1 1/2 cups shredded processed American cheese food
4 ounces cream cheese, softened
1/2 cup mayonnaise
1 (2 ounce) jar chopped pimento peppers
1/4 teaspoon onion powder
1/4 teaspoon cayenne pepper
1 dash garlic powder

Directions

In a bowl, mix the processed American cheese, cream cheese, mayonnaise, and pimentos. Season with onion powder, cayenne pepper, and garlic powder. Cover, and chill until ready to serve.

PHILADELPHIA Key Lime Cheesecake

Ingredients

1 1/4 cups HONEY MAID Graham
Cracker Crumbs
1/4 cup butter, melted
3 (250 g) packages
PHILADELPHIA Light Brick Cream
Cheese Spread, softened
3/4 cup sugar
2 limes, zested and juiced
3 eggs
3/4 cup thawed COOL WHIP Light
Whipped Topping

Directions

Heat oven to 350 degrees F. Mix graham crumbs and butter; press onto bottom of 9 inch springform pan.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add lime peel and juice; mix well. Add eggs, one at a time, beating on low speed after each addition just until blended. Pour over crust.

Bake 45 to 50 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim. Refrigerate at least 4 hours before serving. Top with whipped topping just before serving. Store leftovers in refrigerator.

Southwest Appetizer Cheesecake

Ingredients

2 cups crushed tortilla chips
2 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1 1/4 cups shredded Colby cheese
8 ounces cottage cheese
4 eggs
4 ounces chopped green chile peppers
8 ounces jalapeno cheese dip
8 ounces sour cream
1 tomato, chopped
4 ounces sour cream
2 (2 ounce) cans sliced black olives
2 bunches green onions, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine crushed tortilla chips and melted butter in a small mixing bowl. Press mixture into a 9-inch springform pan to form the crust.

In a large mixing bowl, combine cream cheese, Colby-Jack cheese, cottage cheese, eggs and green chile peppers. Spread this mixture evenly into the crust.

Bake for 1 hour. When finished baking, remove cake from oven and let cool 5 minutes.

Combine the jalapeno dip and 8 ounces sour cream in a small mixing bowl. Spread this mixture over the cheesecake to cover any cracks. Return to cake the oven and bake 10 minutes.

Remove the cake from the oven and let it cool for at least 4 hours. When cooled, dollop remaining sour cream on top of the cake (in the center). Arrange the tomatoes, black olives, and green onions around the sour cream in concentric circles.

Chili Cheese Dip III

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (15 ounce) can chili without beans
16 ounces shredded Cheddar cheese
1 (13.5 ounce) package nacho-flavor tortilla chips

Directions

Spread cream cheese on the bottom of a microwave-safe dish. Spread a layer of chili over the cream cheese. Finish with a layer of shredded cheddar cheese. Microwave for 5 minutes or until the cheese melts. Serve with spicy nacho tortilla chips.

No-Fuss Cinnamon Cheesecake

Ingredients

2 (10 ounce) cans refrigerated
crescent dinner rolls
2 (8 ounce) packages cream
cheese, softened
1 cup white sugar
1 tablespoon vanilla extract
1/2 cup butter, melted
1/2 cup white sugar
1 tablespoon ground cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Flatten one tube of crescent roll dough, and press into the bottom of a 9x13 inch pan. In a medium bowl, mix together the cream cheese with 1 cup sugar and vanilla until smooth. Spread the cream cheese mixture over the dough in the pan. Unroll the remaining crescent roll dough, and place over the top of the cream cheese layer. Spread melted butter over the top, and sprinkle the top with a mixture of 1/2 cup sugar and cinnamon.

Bake for 30 minutes in the preheated oven, or until top is lightly toasted. Cool, and refrigerate before serving.

Caramel Fudge Cheesecake

Ingredients

1 (10.25 ounce) package fudge brownie mix
1 (14 ounce) package caramels
1/4 cup evaporated milk
1 1/4 cups coarsely chopped pecans
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 eggs
2 (1 ounce) squares semisweet chocolate, melted
2 (1 ounce) squares unsweetened chocolate, melted

Directions

Prepare brownie batter according to the package directions. Spread into a greased 9-in. springform pan. Bake at 350 degrees for 20 minutes. Cool for 10 minutes on a wire rack.

Meanwhile, in a microwave-safe bowl, melt caramels with milk. Pour over brownie crust; sprinkle with pecans.

In a mixing bowl, combine the cream cheese and sugar; mix well. Add eggs, beating on low speed just until combined. Stir in melted chocolate. Pour over pecans.

Bake at 350 degrees for 35-40 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Run a knife around edge of pan to loosen; cool completely. Chill overnight.

Remove sides of pan before serving. Store leftovers in the refrigerator.

Jim C's Favorite Pimento Cheese

Ingredients

8 ounces extra sharp Cheddar cheese, grated
8 ounces processed cheese food (such as Velveeta®), cubed
1 cup mayonnaise
1/2 teaspoon hot pepper sauce (such as Tabasco®)
1/4 cup chopped onion
1 teaspoon Worcestershire sauce
1 (4 ounce) jar pimentos, drained
1/4 cup chopped pecans
1 red chile pepper, seeded and chopped

Directions

Place the Cheddar cheese, processed cheese, mayonnaise, pepper sauce, onion, Worcestershire sauce, pimentos, pecans, and red chile pepper in a food processor. Blend until smooth. Chill overnight for flavors to blend.

Rich Cheese Bread

Ingredients

2 cups water
1/2 cup cornmeal
1/2 teaspoon salt
1/2 cup molasses
2 tablespoons butter or margarine,
softened
5 cups bread flour
1 (.25 ounce) package active dry
yeast
all-purpose flour
8 ounces process American
cheese, cubed
additional cornmeal

Directions

In a saucepan, bring water, cornmeal and salt to a boil. Cook and stir until thickened. Remove from the heat. Add molasses and butter; cool to 120 degrees F-130 degrees F. In a mixing bowl, combine 2 cups bread flour and yeast. Add cornmeal mixture; beat until smooth. Stir in enough remaining bread flour to form a soft dough. Turn onto a surface dusted with all-purpose flour; knead until smooth and elastic, about 6-8 minutes. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Work half of the cheese cubes into each portion of dough. Shape into round loaves. Place in two greased 8-in. or 9-in. round baking pans. Sprinkle with additional cornmeal. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350 degrees F for 45-50 minutes or until golden brown. Remove from pan to wire racks to cool. Store in the refrigerator.

Sweet Potato Cheesecake

Ingredients

1 cup all-purpose flour
1/4 cup white sugar
1 1/2 teaspoons lemon zest
1 1/2 teaspoons orange zest
1/2 cup butter, chilled
1/2 cup flaked coconut
1 egg yolk, beaten
1 tablespoon water
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 tablespoons all-purpose flour
1 tablespoon grated lemon zest
1 tablespoon grated orange zest
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 cups cooked and mashed sweet potatoes
4 eggs
1/4 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, stir together 1 cup flour, 1/4 cup sugar, 1 1/2 teaspoons lemon zest and 1 1/2 teaspoons orange zest. Cut in butter until mixture resembles coarse crumbs; stir in coconut. Mix together egg yolk and water; stir into flour mixture. Form dough into ball.

Press slightly less than half the mixture onto the bottom of a 9 inch springform pan with the sides removed. Place on shallow baking sheet and bake for 15 minutes or until lightly browned. Let cool. Attach sides onto pan and press remaining mixture all the way up the sides of the pan; set aside.

To Make Filling: In a large bowl, combine cream cheese, 3/4 cup sugar, 3 tablespoons flour, 1 tablespoon lemon zest, 1 tablespoon orange zest, cinnamon and nutmeg. Beat until smooth. Blend in sweet potatoes and eggs. Stir in heavy cream. Pour mixture into prepared crust. Place pan in a shallow baking sheet.

Bake in preheated oven for 65 to 70 minutes or until center of the pie is nearly set.

Cool in pan on wire rack for 15 minutes. Using a small spatula or knife, loosen the crust from the sides of the pan; cool for an additional 30 minutes. Remove sides of the pan and allow pie to cool completely. Cover and refrigerate for at least 4 hours before serving.

Sausage Cheese Cornbread

Ingredients

1 pound ground sausage
1 small onion, chopped
1/4 cup chopped green bell pepper
1 1/2 cups self-rising cornmeal
2 eggs
1 (8 ounce) can creamed corn
1 1/2 cups shredded Cheddar cheese

Directions

Place sausage and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain well and set aside. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking pan or casserole.

In a large bowl, combine green pepper, cornmeal, eggs and creamed corn. Pour half of the batter into the prepared pan. Sprinkle batter with sausage, onions and cheese. Pour on remaining batter.

Bake in preheated oven until brown, about 35 to 45 minutes.

Roasted Red Pepper-Cheese Spread

Ingredients

1 (16 ounce) package shredded sharp Cheddar cheese
3/4 cup mayonnaise
1/2 cup diced roasted red bell peppers
2 teaspoons Worcestershire sauce

Directions

Blend the shredded cheese with the mayonnaise in a bowl. Stir in the roasted peppers and the Worcestershire sauce and blend thoroughly. Cover, and chill for at least 4 hours or overnight.

Nic's Easiest, Creamiest Macaroni and Cheese

Ingredients

1 (7.25 ounce) package macaroni and cheese

1 (10.75 ounce) can condensed cream of chicken soup

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, and return to pot.

Combine pasta with powdered cheese mixture and condensed soup. Mix until evenly coated.

Strawberry Cheese Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
4 tablespoons shortening
2 tablespoons butter
3 tablespoons cold water
1 (8 ounce) package cream cheese, softened
3/4 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream, whipped
1/2 teaspoon almond extract
1/4 cup chopped almonds
4 cups fresh strawberries, halved
1/4 cup currant jelly

Directions

Combine flour and salt in medium bowl. Cut in shortening and butter until all the flour is blended to form pea-sized crumbs. Sprinkle with water one tablespoon at a time. Toss lightly with a fork until dough forms a ball. Chill dough 15 to 30 minutes.

Roll dough between two sheets of wax paper into an 11 inch circle. Remove top sheet of wax paper and lay into 9 inch pie pan. Prick bottom and sides of pie shell thoroughly to prevent shrinkage.

Bake at 425 degrees F (220 degrees C) for 10 to 15 minutes or until lightly browned. Cool to room temperature.

Combine cream cheese and confectioner 's sugar in medium bowl. Beat with electric mixer at medium speed until smooth. Beat in vanilla and almond extracts. Fold in whipped cream and almonds by hand until well mixed. Pour into cooled crust. Refrigerate until firm.

Decorate pie with strawberries fully or just around the edge. Heat jelly in microwave oven just until soft and brush carefully over strawberries until glazed. Refrigerate until serving.

Breakfast Sausage White Cheese Pizza

Ingredients

12 ounces ground Italian sausage
1 tablespoon butter
1 cup chopped onion
1 (12 inch) prepared pizza crust
1 1/4 cups pizza sauce
12 ounces shredded mozzarella cheese
8 ounces pork sausage links, sliced
12 ounces shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Over medium-low heat melt butter in a large saucepan. Add onions. Cook slowly, stirring occasionally, until onions are soft.

Place crust on pizza pan. Spread pizza sauce over crust and add Italian sausage. Cover with mozzarella cheese and place sliced links over cheese. Spread Monterey Jack cheese on top of links..

Bake in preheated oven for 20 to 25 minutes, until golden.

Strawberry Cheesecake Quesadillas

Ingredients

4 (8 inch) flour tortilla
2 tablespoons softened cream cheese
2 tablespoons strawberry jam
1 tablespoon confectioners' sugar

Directions

Spread one side of 2 tortillas with 1/2 the cream cheese. Spread equal amounts jam over cream cheese. Spread remaining 2 tortillas with remaining cream cheese, and place on top of first 2 tortillas to form quesadillas.

Place quesadillas in a skillet sprayed with cooking spray over medium heat and cook 5 minutes on each side, until golden brown. Serve sprinkled with confectioners' sugar.

Cheese and Chive Crisps

Ingredients

1 cup butter, softened
3 cups shredded sharp Cheddar cheese
2 cups all-purpose flour
1/4 cup chopped fresh chives
1/2 teaspoon salt
1/2 teaspoon pepper sauce (such as Frank's Red Hot®)
1/4 teaspoon garlic powder
2 cups crisp rice cereal

Directions

In a large bowl, mix together the softened butter and cheese until well blended. Stir in flour, chives, salt, hot pepper sauce and garlic powder until thoroughly mixed. Stir in cereal. Divide the mixture into four parts, and roll into 6 inch long logs. Wrap in plastic wrap, and refrigerate until firm, about 1 hour.

Preheat the oven to 325 degrees F (165 degrees C). Unwrap the cheese logs, and slice into 1/4 inch thick rounds. Place on an ungreased cookie sheet.

Bake for 20 to 25 minutes in the preheated oven, until edges are crisp and slightly browned.

Cream Cheese Pickles

Ingredients

8 kosher dill pickles, patted dry
2 (8 ounce) packages cream
cheese, softened
2 1/2 ounces thin-sliced beef
luncheon meat

Directions

Spread or pat cream cheese around each pickle. Wrap 2 sheets of meat around each pickle. Refrigerate pickles overnight, slice before serving.

Crunchy Cheese Sandwiches

Ingredients

1 small onion, finely chopped
1 medium tomato, diced
1 stalk celery, chopped
1 green bell pepper, finely chopped
1 cup shredded Cheddar cheese
1/4 teaspoon chili powder
1/4 teaspoon salt
4 slices white bread

Directions

Preheat your oven's broiler.

In a medium bowl, stir together the onion, tomato, celery, bell pepper, cheese, chili powder and salt. Arrange slices of bread on a baking sheet or broiling pan. Top each one with 1/4 of the mixture, spreading out to the edges.

Broil for 4 to 5 minutes, or until cheese melts. Watch closely to prevent burning. Serve immediately.

Yummy Cheese Ball

Ingredients

1 pound bacon
2 (8 ounce) packages cream cheese, softened
3 tablespoons mayonnaise
1 green onion, chopped
1 cup chopped pecans

Directions

In a large skillet fry the bacon. Remove the bacon from the skillet and drain on paper towels. Chop or break the cooled bacon into small pieces.

In a medium-size mixing bowl, combine cream cheese, bacon, mayonnaise, and green onions. When mixed well, form 2 balls out of the mixture. Cover and refrigerate 3 to 4 hours, or overnight.

Before serving, roll the cheese balls in the chopped pecans.

Hot Bacon Cheese Spread

Ingredients

1 (1 pound) loaf unsliced round Italian bread
2 cups shredded Monterey Jack cheese
1 cup shredded Parmesan cheese
1 cup mayonnaise*
1/4 cup chopped onion
5 bacon strips, cooked and crumbled
1 garlic clove, minced

Directions

Cut top fourth off loaf of bread; carefully hollow out bottom, leaving a 1-in. shell. Cube removed bread and set aside. Combine the remaining ingredients; spoon into bread bowl. Replace top. Place on an ungreased baking sheet. Bake at 350 degrees F for 1 hour or until heated through. Serve with reserved bread cubes.

Vanilla Bean Cheesecake

Ingredients

1 (18 ounce) package vanilla sandwich cookies (such as Oreo Golden Original Sandwich Cookies®)
1 vanilla bean, split lengthwise and seeds scraped
1/4 cup butter, melted
2 pounds cream cheese, softened
1 1/2 cups white sugar
5 eggs
2 vanilla beans, split lengthwise and seeds scraped
1 tablespoon pure vanilla extract
3/4 cup sour cream
1/2 cup heavy cream

Directions

Preheat oven to 300 degrees F (150 degrees C), and lightly butter a 10 inch springform pan.

Place the sandwich cookies into a plastic bag, and crush with a rolling pin. Pour the crumbs into a bowl, and mix with the scraped seeds of 1 vanilla bean. Drizzle the crumbs with melted butter and stir to combine. Press the crumb mixture firmly into the bottom and up the sides of the springform pan, and set aside.

Place the softened cream cheese and sugar into the work bowl of an electric mixer, and beat for about 3 minutes on Medium speed, until the mixture is smooth. Beat in the eggs one at a time, incorporating each egg before adding the next one. Add the scraped seeds of 2 vanilla beans, the vanilla extract, sour cream, and heavy cream, and beat on Medium-High speed for about 1 minute, until the mixture is blended and smooth.

Pour the mixture into the cookie crumb crust, leaving about 2 inches of space from the top of the pan for the cake to expand as it bakes.

Place a baking dish onto the bottom rack of the preheated oven, and fill it halfway with boiling water. Place the cheesecake onto the middle rack, above the pan of boiling water, and bake until a small knife inserted into the middle of the cheesecake comes out clean, about 1 hour and 20 minutes.

Turn the oven off and let the cheesecake cool down inside the oven for 1 hour. Cover the cheesecake with plastic wrap, then aluminum foil, and refrigerate at least 4 hours or overnight before serving.

Savory Sausage, Cheese and Oat Muffins

Ingredients

1 1/4 cups all-purpose flour
3/4 cup old-fashioned oats
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon garlic powder
1 teaspoon onion powder
1/3 cup reduced-calorie
margarine, melted
1/2 cup egg substitute
1 cup nonfat buttermilk
3 meatless breakfast patties,
cooked and crumbled
2 teaspoons grated Parmesan
cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 12 cup muffin tin, or line with paper liners.

In a large bowl, stir together the flour, oats, baking powder, baking soda, salt, garlic powder, and onion powder. In a separate bowl, mix together the melted margarine, egg substitute, and buttermilk. Add the wet ingredients to the dry, and mix until just blended. Fold in the crumbled patties and Parmesan cheese. Spoon into the prepared muffin cups.

Bake for 8 to 12 minutes in the preheated oven, or until the top springs back when lightly touched. Cool in muffin tins on a wire rack.

Cream Cheese Spritz

Ingredients

1/2 cup shortening
1 (3 ounce) package cream cheese
1/3 cup white sugar
1 egg yolk
1 teaspoon lemon extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, cream together shortening, cream cheese, and sugar until light and fluffy. Beat in egg yolk, and lemon extract. Combine flour and salt; gradually mix into the creamed mixture in three additions, mixing well after each. Load dough into a cookie press, and press cookies onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, or until lightly golden. Let cool on the baking sheet for a few minutes before transferring to wire racks to cool completely.

Tangy Pear and Blue Cheese Salad

Ingredients

1/3 cup ketchup
1/2 cup distilled white vinegar
3/4 cup white sugar
2 teaspoons salt
1 cup canola oil
2 heads romaine lettuce, chopped
4 ounces crumbled blue cheese
2 pears - peeled, cored and
chopped
1/2 cup toasted chopped walnuts
1/2 red onion, chopped

Directions

In a small bowl, mix ketchup, vinegar, sugar, and salt. Gradually pour in oil, stirring constantly, until well blended.

In a large serving bowl, toss together lettuce, blue cheese, pears, walnuts, and red onion. Pour dressing over salad, and toss well to coat.

Asiago Toasted Cheese Puffs

Ingredients

- 1 cup grated Asiago cheese
- 1 teaspoon pressed garlic
- 1/3 cup mayonnaise
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- 1 pinch salt
- 1 pinch ground black pepper
- 1 French baguette, thinly sliced

Directions

Preheat the broiler.

In a mixing bowl, combine the Asiago, garlic, mayonnaise, oregano, thyme, parsley, salt and pepper. If the mixture does not hold together well, add more mayonnaise, if desired.

On a baking sheet, arrange the baguette slices in a single layer. Spread the Asiago mixture on the slices. Broil for 3 minutes, or until the cheese is melted and lightly browned. Serve immediately.

Grilled Eggplant, Tomato and Goat Cheese

Ingredients

1 medium eggplant, sliced into 1/4 inch rounds
2 large tomatoes, sliced
1 (11 ounce) log goat cheese
4 tablespoons olive oil
2 tablespoons balsamic vinegar
salt and pepper to taste

Directions

Preheat grill for medium heat.

In a large bowl, coat eggplant with olive oil and balsamic vinegar. Season with salt and pepper.

Arrange half of the eggplant slices on a tray. Place a slice of tomato and a slice of goat cheese on each slice of eggplant. Sprinkle a little salt and pepper on the tomatoes and cheese. Top with remaining slices of eggplant, and secure each bundle with a toothpick.

Lightly oil the grill grate. Remove toothpicks, and arrange bundles on grate. Cook about 7 to 8 minutes, then carefully flip. Continue cooking for 6 to 7 minutes.

Grilled Cheese, Pickle and Vidalia Onion Sandwich

Ingredients

3 tablespoons softened butter
2 slices whole wheat bread
2 slices sharp Cheddar cheese
1 dill pickle, sliced
2 thin slices Vidalia or other sweet onion

Directions

Butter one side of each slice of bread with 1 tablespoon of butter. Melt the remaining tablespoon of butter in a skillet over medium heat. Place one bread slice butter-side-down into the skillet, and top with the Cheddar cheese, pickle slices, and onion. Place the remaining slice of bread butter-side-up onto the sandwich. Cook until crispy and golden brown on both sides, 5 to 7 minutes.

Goat Cheese Salmon

Ingredients

4 salmon fillets
1/2 cup herbed goat cheese
1/4 cup prepared Dijon mustard
mayonnaise blend
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish.

Arrange the salmon fillets in the baking dish. Make small incisions in each fillet, and stuff with equal amounts of the herbed goat cheese. Spread equal amounts prepared Dijon mustard mayonnaise blend over each fillet. Season with salt and pepper.

Bake salmon 15 minutes in the preheated oven, or until easily flaked with a fork.

Football Sunday Beer Cheese Soup

Ingredients

2 tablespoons butter
2 tablespoons minced onion
1 teaspoon minced garlic
1 1/2 tablespoons Worcestershire sauce
1 (12 fluid ounce) can or bottle light beer
1 3/4 cups chicken broth
1 teaspoon ground mustard
2 cups half-and-half cream
3 cups shredded Cheddar cheese
1/4 cup flour
1/4 cup cornstarch
1/4 cup water
salt and pepper to taste

Directions

Melt the butter in a saucepan over medium heat; cook the onion and garlic in the butter until the onion is tender, about 5 minutes. Pour in the Worcestershire sauce and beer; bring to a boil for 3 to 5 minutes. Stir the chicken broth and mustard. Reduce heat to medium-low and pour in the half-and-half while stirring.

Toss together the shredded Cheddar cheese and flour in a bowl; add to the liquid mixture in small batches until melted.

Whisk together the cornstarch and warm water in a small bowl; stir into the cheese mixture; season with salt and pepper. Heat and stir until thick; serve hot.

Hannah's Cream Cheese Caramel Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1/2 cup packed brown sugar
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
3 tablespoons all-purpose flour
6 cups thinly sliced apples
1 (2.5 ounce) package caramel apple circle
1 tablespoon turbinado sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Roll out pastry and set aside.

In a large bowl, blend cream cheese and powdered sugar until smooth and creamy. Set aside.

In a medium bowl, combine brown sugar, cinnamon, nutmeg, and flour. Mix well. Add apples to cream cheese mixture and stir until apples are evenly coated. Add brown sugar mixture to apple mixture gradually, stirring after each addition.

Pour half of apple mixture into pastry-lined pie plate. Place caramel circle over top, then pour in remaining apple mixture. Cover with second pastry. Seal edges and cut steam vent in top. Sprinkle with coarse/turbinado sugar. Place pie on baking sheet covered with aluminum foil.

Bake in preheated oven for 45 minutes. If you notice overbrowning after 25 minutes, reduce heat to 350 degrees F (175 degrees C).

Southern Pimento Cheese

Ingredients

2 cups shredded extra-sharp Cheddar cheese
8 ounces cream cheese, softened
1/2 cup mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon ground cayenne pepper (optional)
1/4 teaspoon onion powder
1 jalapeno pepper, seeded and minced (optional)
1 (4 ounce) jar diced pimento, drained
salt and black pepper to taste

Directions

Place the Cheddar cheese, cream cheese, mayonnaise, garlic powder, cayenne pepper, onion powder, minced jalapeno, and pimento into the large bowl of a mixer. Beat at medium speed, with paddle if possible, until thoroughly combined. Season to taste with salt and black pepper.

Pasta Cheeseburger Soup

Ingredients

1 pound ground beef
1/2 cup chopped onion
3 cups water
1 (10.75 ounce) can condensed cheddar cheese soup, diluted
1 (10.75 ounce) can condensed tomato soup, undiluted
3 tablespoons dill pickle relish
1 cup small pasta shells, uncooked
Ketchup and mustard

Directions

In a large saucepan, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the water, soups and relish. Bring to a boil. Reduce heat; add pasta. Cook, uncovered for 15-20 minutes or until pasta is tender stirring occasionally. Drizzle each serving with ketchup and mustard.

Three-Cheese Jumbo Shells

Ingredients

1 pound ground beef
2/3 cup chopped onion
2 cups water
2 (6 ounce) cans tomato paste
1 tablespoon beef bouillon granules
1 1/2 teaspoons dried oregano
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
1 egg, beaten
24 jumbo pasta shells, cooked and drained

Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in water, tomato paste, bouillon and oregano. Cover and simmer for 30 minutes. Meanwhile, in a bowl, combine the ricotta cheese, 1 cup mozzarella, Parmesan cheese and egg; mix well. Stuff shells with the cheese mixture; arrange in a greased shallow 3-qt. baking dish. Spoon meat sauce over shells. Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with remaining mozzarella cheese. Bake 3-5 minutes longer or until cheese is melted.

Cream Cheese Appetizer

Ingredients

1 pound cream cheese, room temperature
1 cup Jamaican hot pepper sauce
assorted snack crackers

Directions

Place the cream cheese onto the center of a plate, and pour the hot pepper sauce over so that it drips down the sides. Serve with assorted crackers.

Spinach and Gorgonzola Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (10 ounce) package frozen chopped spinach, thawed and drained
6 ounces crumbled Gorgonzola cheese
1/2 cup slivered almonds

Directions

Stir together cream cheese and spinach in a large bowl; mix well. Gently fold in Gorgonzola crumbles. Shape cheese mixture into a ball. Roll cheese ball in slivered almonds. Wrap well; chill until firm, about 1 hour.

Fried Mozzarella Cheese Sticks

Ingredients

2 eggs, beaten
1/4 cup water
1 1/2 cups Italian seasoned bread crumbs
1/2 teaspoon garlic salt
2/3 cup all-purpose flour
1/3 cup cornstarch
1 quart oil for deep frying
1 (16 ounce) package mozzarella cheese sticks

Directions

In a small bowl, mix the eggs and water.

Mix the bread crumbs and garlic salt in a medium bowl. In a medium bowl, blend the flour and cornstarch.

In a large heavy saucepan, heat the oil to 365 degrees F (185 degrees C).

One at a time, coat each mozzarella stick in the flour mixture, then the egg mixture, then in the bread crumbs and finally into the oil. Fry until golden brown, about 30 seconds. Remove from heat and drain on paper towels.

White Chocolate Raspberry Cheesecake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons white sugar
1/4 cup butter, melted
1 (10 ounce) package frozen raspberries
2 tablespoons white sugar
2 teaspoons cornstarch
1/2 cup water
2 cups white chocolate chips
1/2 cup half-and-half cream
3 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract

Directions

In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch springform pan.

In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.

Gourmet Grilled Cheese

Ingredients

2 eggs, beaten
1 1/2 cups grated Romano cheese
1 (8 ounce) package fresh chevre
(goat) cheese
8 slices bread
8 slices tomato

Directions

Place the beaten eggs in a wide, shallow bowl, and set aside. Place the grated Romano cheese in a wide, shallow dish, and set aside.

Spread the goat cheese onto one side of each slice of bread. Sandwich two tomato slices between two pieces of bread, then dip both sides into the beaten egg. Allow the excess to drip off, then press the sandwiches into the grated Romano cheese, coating well on each side; set aside. Repeat to make 4 sandwiches.

Heat a large, nonstick skillet over medium heat. Cook the sandwiches until golden brown and crisp, about 3 minutes per side.

Macaroni and Cheese with Ham, Peas and

Ingredients

1 recipe Creamy Macaroni and Cheese
1 tablespoon olive oil
2 large shallots, thinly sliced
10 ounces cooked ham, cut into small dice
1/4 cup dry vermouth
1 cup frozen peas

Directions

Follow recipe for Creamy Macaroni and Cheese.

Heat oil in medium-high heat in a 10-inch skillet. Saute shallots until golden brown, 2 to 3 minutes. Add ham; continue to saute until meat begins to brown, about 2 minutes. Add vermouth and simmer until liquid almost evaporates, about a minute. Add peas. Stir mixture into macaroni and cheese. Serve hot.

Roasted Red Onions Stuffed With Mascarpone

Ingredients

4 large red onions, unpeeled
1 cup mascarpone cheese
4 cloves garlic, minced
1 shallot, diced
1 teaspoon minced fresh thyme

Directions

Preheat oven to 425 degrees F (220 degrees C).

Cut both ends off onions and place onto a baking sheet. Roast in preheated oven until centers are soft, about 15 minutes. Remove, and let onions cool.

Reduce heat to 350 degrees F (175 degrees C).

Peel onions and remove center core leaving 1/2 inch outer shell intact. Mince the center flesh and place in a bowl. Combine with mascarpone cheese, garlic, shallot, and thyme. Fill onion shells with cheese mixture and replace onto baking sheet.

Bake until the surface of the cheese bubbles, about 10 minutes. Serve hot.

Cream Cheese Cut-Outs I

Ingredients

1 cup butter, softened
1 (8 ounce) package cream
cheese, softened
1/2 cup sifted confectioners'
sugar
2 cups all-purpose flour
1/4 teaspoon salt

Directions

Cream butter and cream cheese until fluffy; gradually blend in sugar. Stir together flour and salt; stir into creamed mixture. Cover; chill dough several hours or overnight.

Preheat oven to 375 degrees F (190 degrees C).

Divide dough into thirds. On lightly floured surface, roll out dough, one section at a time. (Keep the other sections refrigerated.) Cut out with cookie cutter to desired shapes.

Place on ungreased cookie sheet. Bake until firm, but not brown, about 12 minutes. If desired, sift additional confectioners' sugar over slightly warm cookies.

Grandma's Mac and Cheese

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground mustard
1/8 teaspoon pepper
1 1/3 cups 2% milk
2/3 cup shredded Cheddar cheese
2/3 cup shredded Monterey Jack cheese
1/4 teaspoon Worcestershire sauce
1 1/2 cups cooked elbow macaroni

Directions

In a saucepan, melt butter. Stir in the flour, salt, mustard and pepper until smooth; gradually add milk. Bring to a boil; cook and stir for 1 minute or until thickened. Reduce heat. Add the cheeses and Worcestershire sauce; stir until cheese is melted. Fold in macaroni.

Pour into a 1-qt. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 10-15 minutes or until bubbly.

Chocolate Almond Marble Cheesecake

Ingredients

3 cups chocolate cookie crumbs
1/2 cup finely chopped almonds
1/4 cup white sugar
1/2 cup butter, melted

3 (1 ounce) squares bittersweet chocolate
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1 teaspoon almond extract
1 (16 ounce) container sour cream, room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine cookie crumbs, almonds, 1/4 cup sugar and melted butter. Mix well. Press into the bottom and halfway up the sides of a 10 inch springform pan.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the cream cheese and 1 cup sugar until smooth. Beat in the eggs one at a time. Fold in the almond extract and sour cream. Pour 1 1/2 cups of the filling into a smaller bowl. Stir the melted chocolate into the smaller bowl, then fold loosely back into plain filling. Pour into crust. With the tip of a knife, swirl the filling to create a marbled effect.

Bake in the preheated oven for 40 minutes. Turn off oven and let cake cool in oven for 1 hour, with the door closed. Cool at room temperature, then refrigerate overnight.

Chicken-Cheese-Fish

Ingredients

2 pounds skinless, boneless chicken breast halves
4 cups shredded Cheddar cheese
1 cup shredded Swiss cheese
4 (3 ounce) cans tuna packed in olive oil
2 (16 ounce) cans pink salmon, drained
2 cups heavy whipping cream
4 eggs, beaten
2 cups crumbled feta
1 cup shredded mozzarella cheese
2 cups ricotta cheese
1 (8 ounce) package cream cheese, softened
2 eggs, beaten
3 cups Italian seasoned bread crumbs
2 tablespoons butter, cut into small pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom of a large baking dish with the chicken breasts. Scatter Cheddar and Swiss cheese over top. Flake the tuna and salmon and layer evenly over the cheese. Mix whipping cream with the 4 beaten eggs in a bowl; pour over top of the dish.

Mix the feta, mozzarella and ricotta cheeses in a bowl; spread over the fish. Mix the cream cheese, 2 beaten eggs, and bread crumbs in a bowl; spread evenly over top of the cheese. Evenly arrange small pieces of butter over entire dish. Cover with aluminum foil.

Bake in preheated oven for 1 1/2 hours, or until heated through and golden brown on top.

Onion Cheese Biscuits

Ingredients

1/2 cup milk
1 egg
1 tablespoon butter or margarine,
melted
1 1/2 cups biscuit/baking mix
3/4 cup shredded Cheddar
cheese, divided
1/2 cup finely chopped onion
1 tablespoon poppy seeds

Directions

In a bowl, combine the milk, egg and butter. Add biscuit mix, 1/2 cup cheese and onion. Spoon into six greased muffin cups. Sprinkle with poppy seeds and remaining cheese. Bake at 400 degrees F for 12-14 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

My Mother's Mac and Cheese

Ingredients

2 cups elbow macaroni, cooked, drained
1 (28 ounce) can tomatoes with liquid, cut up
1/2 teaspoon onion salt
1/4 teaspoon pepper
2 cups shredded Cheddar cheese, divided
2 tablespoons butter or margarine

Directions

In a bowl, combine macaroni, tomatoes, onion salt, pepper and 1 -1/2 cups cheddar cheese. Pour into a greased 2-qt. baking dish. Dot with butter. Bake, uncovered, at 350 degrees F for 45 minutes. Sprinkle with remaining cheese; bake 15 minutes longer.

Pumpkin Cheesecake Bars

Ingredients

1 (16 ounce) package pound cake mix
3 eggs
2 tablespoons butter or margarine, melted
4 teaspoons pumpkin pie spice, divided
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (15 ounce) can pumpkin
1/2 teaspoon salt
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F. In large bowl, on low speed, combine cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of 15x10-inch jellyroll pan.

In large mixing bowl, beat cream cheese on low until fluffy. Gradually beat in sweetened condensed milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.

Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool. Chill; cut into bars. Store covered in refrigerator.

Ravioli with Cherry Tomatoes and Cheese

Ingredients

1 pint red and yellow cherry tomatoes, halved
1 (16 ounce) package shredded mozzarella cheese
1/3 cup fresh basil, chopped
1/2 cup olive oil
5 cloves garlic, minced
1 tablespoon chopped fresh parsley
salt and pepper to taste
1 (25 ounce) package frozen ravioli

Directions

In a large bowl, toss together the cherry tomatoes, mozzarella cheese, basil, olive oil, garlic, parsley, salt, and pepper. Let stand about 1 hour.

Bring a pot of lightly salted water to a boil, and cook the ravioli about 5 minutes, until tender and heated through. Drain, and toss with the cherry tomato mixture to serve.

Creole Macaroni and Cheese

Ingredients

1 (8 ounce) package elbow macaroni
1 cup andouille sausage, diced
4 tablespoons butter
3/4 cup bread crumbs
1/2 cup grated Parmesan cheese
1 onion, chopped
2 stalks celery, chopped
1 tablespoon all-purpose flour
1/2 teaspoon paprika
1/2 teaspoon prepared mustard
1 1/2 cups milk
1 cup grated Gruyere cheese
1 1/2 cups shredded Cheddar cheese
kosher salt to taste
black pepper to taste

Directions

Cook macaroni in a large pot of boiling water until al dente. Drain.

In a small pan, cook the andouille sausage over medium heat until done. Set aside. In the same pan, melt 1 tablespoon butter over medium heat. Add bread crumbs, and stir to coat. Cool, and then mix in Parmesan. Set aside.

In a medium saucepan, melt 1 tablespoon butter. Saute onions and celery until translucent. Transfer to a bowl.

In the same saucepan, melt 1 tablespoon butter over medium heat. Whisk in the flour, to make a white roux. Try not to let the roux brown at all, it should be white. Mix in paprika and mustard, then stir in milk. Bring to boil over medium heat, then add Gruyere and Cheddar cheeses. Simmer, stirring often, until thick enough to coat the back of a spoon, about 10 minutes. Season with salt and pepper to taste.

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 in pan, or similar sized casserole dish. Transfer cooked macaroni to the dish, and toss in the andouille sausage. Stir in the cheese mixture. Sprinkle the breadcrumb and Parmesan mixture evenly over the top.

Bake for 20 minutes, or until crust turns golden brown.

Pumpkin Cheesecake Pie

Ingredients

1 cup graham cracker crumbs
1/2 cup ground pecans
2 tablespoons white sugar
1/8 teaspoon ground ginger
1/4 cup butter, melted
1 (8 ounce) package cream cheese, softened
3/4 cup packed brown sugar
3 eggs, beaten
1 (15 ounce) can solid pack pumpkin puree
1/2 cup heavy whipping cream
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine graham cracker crumbs, ground pecans, white sugar, and 1/8 teaspoon ground ginger. Mix well, then pour in melted butter. Stir until butter is evenly distributed. Press mixture into a 9-inch pie plate. Set aside.

To Make Filling: In a large mixing bowl combine cream cheese and brown sugar. Beat until smooth, then add eggs, pumpkin, and cream. Mix well. Stir in cinnamon, ginger, nutmeg, cloves, and salt. Pour mixture into pie shell.

Bake in preheated oven for 35 to 40 minutes, until set in center. Chill before serving. Garnish with whipped cream and pecan halves if desired.

Old Fashioned Mac'n Cheese

Ingredients

4 cups cooked macaroni
2 tablespoons butter, melted
1 1/2 cups Cheddar cheese, cubed
1 1/2 cups Jack cheese, cubed
1 cup Kikkoman Panko Bread Crumbs
1 teaspoon seasoned salt
1/2 teaspoon black pepper
2 eggs, beaten
2 cups Kikkoman PEARL Original Soymilk

Directions

Heat oven to 350 degrees. Combine macaroni, cheese and seasonings. Place in an 8x13-inch baking dish. Combine eggs and soymilk and pour over macaroni. Sprinkle with Panko bread crumbs evenly over the top. Bake 40 minutes until browned on the crust.

Game Day Jalapeno Cheese Dip

Ingredients

1 pound ground beef
1 pound bulk spicy pork sausage
2 pounds American cheese, cut
into 1 inch cubes
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (4 ounce) can canned diced
green chiles, drained
1 (4 ounce) can canned diced
jalapeno peppers, drained

Directions

Brown ground beef and sausage in a large skillet over medium-high heat. Drain fat. Stir in the cheese cubes; cook over medium heat until melted, stirring constantly. Mix in the tomato sauce, tomato paste, green chiles, and jalapeno peppers. Stir well.

Transfer dip to a slow cooker set to Low to serve.

Aunt Rose's Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup shredded sharp Cheddar cheese
3 ounces blue cheese
1/2 cup butter, melted
1/2 cup finely chopped black olives
2 tablespoons finely chopped green onions
1 teaspoon garlic salt
2 dashes Worcestershire sauce
1 cup chopped walnuts

Directions

In a large bowl, mix the cream cheese, Cheddar cheese, blue cheese, butter, olives, green onions, garlic salt, and Worcestershire sauce. Cover, and refrigerate 30 minutes, until firm.

Form the mixture into 2 balls, and roll in the walnuts to coat.

Cinnamon-Peach Cottage Cheese Pancakes

Ingredients

- 4 eggs
- 1 cup cottage cheese
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 2 tablespoons butter, melted
- 1 peach, shredded
- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 pinch salt
- 3/4 teaspoon baking soda
- 1 teaspoon ground cinnamon

Directions

Mix eggs, cottage cheese, milk, vanilla, butter, and peach in a large bowl. Combine flour, sugar, salt, baking soda, and cinnamon in a small bowl. Stir flour mixture into the cottage cheese mixture until just combined.

Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle, and cook until bubbles form and the edges are dry. Flip, and cook until browned on the other side. Repeat with remaining batter.

Cheesecake Brownies

Ingredients

1 (19.8 ounce) package brownie mix
1 (8 ounce) package cream cheese
1 egg
1/3 cup white sugar

Directions

Prepare the brownie mix as directed by manufacturer. Preheat oven to temperature indicated on box. Grease a 9x13 inch pan.

Spread the brownie batter evenly into the prepared pan. Using an electric mixer, beat together the cream cheese, egg and sugar until smooth. Dollop the cream cheese mixture on top of the brownie batter. Swirl together using a knife or skewer.

Bake according to manufacturer's instructions. Brownies will be done when a toothpick inserted comes out clean. Cool in the pan, then cut into bars and serve.

Blue Cheese Stuffed Mushrooms with Grilled

Ingredients

1 pound fresh mushrooms, stems removed
8 ounces blue cheese
3 medium onions, sliced into rings
1/4 cup olive oil

Directions

Preheat an outdoor grill for high heat, and lightly oil grate. Fill mushroom caps with crumbled blue cheese.

Place onion slices and mushrooms (cheese side up) onto the prepared grill. Turn onions over frequently until tender. Do not turn over mushrooms. Grill until blue cheese has melted, and mushrooms are tender. Remove mushrooms to a serving plate, and top with grilled onions.

Zucchini Dutch Cheese Casserole

Ingredients

2 cups egg noodles
4 cups diced zucchini
1/2 cup water
1/4 cup butter or margarine
1 1/2 cups chopped mushrooms
1/2 cup chopped onion
1 clove garlic, chopped
1/4 cup flour
3/4 teaspoon salt
3/4 teaspoon dried basil
1 1/2 cups milk
1 1/2 cups shredded Gouda cheese

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the egg noodles, and cook until al dente, 8 to 10 minutes. Drain in a colander, rinse with cold water, and set aside.

Meanwhile, place the zucchini and water into a 2 quart, microwave safe casserole dish with lid. Cover and cook in the microwave on high for 6 minutes. Scrape the zucchini into the colander with the pasta and set aside. Place the butter, mushrooms, onion, and garlic into the casserole dish. Cook on high for 3 minutes, then stir in the flour, salt, and basil. Stir in the milk, then return the dish to the microwave and cook on high 5 minutes more, stirring every 2 minutes.

Stir the zucchini and pasta into the mushroom sauce along with 1 cup of the Gouda cheese. Cook for 6 more minutes on high, then sprinkle with the remaining cheese, and cook another minute until the cheese has melted.

Ricotta Cheese Pie I

Ingredients

1 1/2 cups ricotta cheese
2 eggs
1 teaspoon vanilla extract
1/2 cup white sugar
1 1/2 cups milk
2 tablespoons cornstarch
1 recipe pastry for a 9 inch single
crust pie
1/2 teaspoon ground cinnamon

Directions

Dissolve cornstarch in 1/2 cup milk.

Combine cornstarch and milk with ricotta, remaining 1 cup milk, eggs, vanilla, and sugar. Mix until well blended. Pour filling into unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a knife inserted into center comes out clean. Sprinkle top with cinnamon, and cool.

Mini Mushroom and Goat Cheese Tarts

Ingredients

1/2 sheet puff pastry
3 tablespoons butter
1/4 pound mushrooms, sliced
2 cloves garlic, crushed
1/2 cup crumbled goat cheese
4 teaspoons finely chopped fresh parsley

Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking tray.

Lay puff pastry out on a lightly floured surface and cut into 8 squares. Prick the squares in several places with a fork. Place the puff pastry squares on prepared baking sheet.

Bake the puff pastry squares for 7 minutes. Remove tray from the oven, flatten the squares using the backside of a spatula. Return puff pastry to the oven to bake until golden brown, 5 to 8 minutes. Remove from oven.

Meanwhile, melt butter in a skillet over high heat. Cook and stir the mushrooms and garlic in the butter until mushrooms are tender, 5 to 7 minutes. Remove from heat.

Top the baked puff pastry squares evenly with the mushroom mixture. Crumble goat cheese over mushrooms and sprinkle with parsley.

TOBLERONE-Topped Caramel Cheesecake

Ingredients

1 1/4 cups OREO Baking Crumbs
1/4 cup butter, melted
3 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
3/4 cup packed brown sugar
1 tablespoon vanilla
3 eggs
1/3 cup caramel ice cream
topping
1 (100 gram) bar TOBLERONE
Swiss Milk Chocolate, coarsely
chopped

Directions

Heat oven to 350 degrees F.

Mix crumbs and butter; press onto bottom of 9-inch springform pan.

Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 40 to 45 min. or until centre is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Spread caramel topping over cheesecake just before serving. Garnish with chopped chocolate.

Dilly Cream Cheese in Pastry

Ingredients

1 (10 ounce) can refrigerated
crescent roll dough
1 (8 ounce) package cream
cheese
1 tablespoon prepared
horseradish, or to taste
1 teaspoon dill weed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

On a lightly floured surface, unroll the crescent roll dough into a rectangle, and press all of the seams together to make a single sheet. Spread horseradish over the top of the block of cream cheese, then sprinkle with enough dried dill to cover. Place the block of cream cheese dill side down in the center of the sheet of dough. Sprinkle the other side with enough dill to cover. Wrap the dough around the cheese like a present, and seal any openings. Place on the prepared baking sheet.

Bake for about 20 minutes in the preheated oven, or until the pastry is golden brown. Serve warm.

Cheese Garlic Biscuits II

Ingredients

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
5 tablespoons butter
1 cup milk
1 cup shredded Cheddar cheese

1/4 cup butter, melted
1 clove garlic, minced

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, sift together flour, salt and baking powder. Cut in butter until mixture resembles coarse crumbs. Make a well in the center of flour mixture. Add the milk and cheddar cheese; stir to combine. Drop batter by spoonfuls onto an ungreased baking sheet.

Bake in preheated oven for 12 to 15 minutes, until lightly browned. While biscuits are baking mix melted butter and minced garlic. Brush garlic butter over hot baked biscuits.

Tricia's Pineapple Cheese Casserole

Ingredients

2 (15 ounce) cans pineapple chunks, drained
1 cup white sugar
3/4 cup all-purpose flour
2 cups shredded sharp Cheddar cheese
25 buttery round crackers, crumbled
1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread pineapple in the bottom of a 2 quart casserole dish.

In a small bowl, stir together the sugar, flour and cheese. Add to casserole dish.

Sprinkle crackers over the top of pineapple and cheese mixture. Pour melted butter over the top and bake for 30 minutes.

Lemon Pudding Cheesecake

Ingredients

1 1/2 cups crushed NILLA Wafers
1 tablespoon sugar
3 tablespoons butter or margarine,
melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
3/4 cup sugar
2 tablespoons flour
2 tablespoons milk
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
2 pkg. (4 serving size) JELL-O
Lemon Flavor Instant Pudding &
Pie Filling
1 cup thawed COOL WHIP
Strawberry Whipped Topping
2 (1 ounce) squares BAKER'S
Premium White Baking Chocolate
(for making Chocolate Curl
garnish)

Directions

Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix wafer crumbs, 1 Tbsp. of the sugar and the butter; press firmly onto bottom of pan. Bake 10 minutes.

Beat cream cheese, remaining 3/4 cup sugar, flour and milk in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Stir in dry pudding mixes until well blended.

Bake 1 hour 5 minutes to 1 hour 15 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool completely. Refrigerate 4 hours or overnight. Meanwhile, prepare chocolate curls from white chocolate. (See Tip). Remove rim of pan when ready to serve. Top cheesecake with whipped topping and chocolate curls just before serving. Store leftover cheesecake in refrigerator.

Blue Cheese Dip II

Ingredients

1 cup mayonnaise
1 cup sour cream
4 green onions, finely chopped
2 tablespoons dried parsley
4 ounces blue cheese, crumbled
garlic salt to taste

Directions

In a medium bowl, mix mayonnaise, sour cream, green onions, dried parsley, blue cheese and garlic salt. Cover and chill in the refrigerator until serving.

Tangy Buttermilk Cheese Bread

Ingredients

1 1/8 cups buttermilk
3 cups bread flour
1 1/2 teaspoons salt
1 1/2 teaspoons white sugar
3/4 cup shredded sharp Cheddar cheese
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select White Bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes.

Slow Cooker Macaroni and Cheese II

Ingredients

2 cups evaporated milk
1/2 teaspoon paprika
1 teaspoon salt
1 egg, beaten
2 tablespoons butter
3 1/2 cups cubed Cheddar cheese
1 (8 ounce) package macaroni

Directions

Combine in slow cooker: evaporated milk, paprika, salt, egg, butter and cheese; stir. Cook on high for 1 hour.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Stir cooked macaroni into cheese sauce, reduce temperature to low and cook for 3 to 5 hours.

Peter's Cheesecake

Ingredients

7 graham crackers, crushed
2 (8 ounce) packages cream
cheese
1 (14 ounce) can sweetened
condensed milk
1/2 cup egg substitute
1/4 cup lemon juice

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray the bottom of one 9 inch springform pan with no fat cooking spray. Sprinkle graham cracker crumbs on the bottom of the pan.

In a mixing bowl beat the cream cheese until fluffy. Gradually beat in the condensed milk until smooth. Add egg substitute and lemon juice (or lime juice) mixing well. Pour mixture into prepared pan.

Bake at 325 degrees F (165 degrees C) for 40 to 45 minutes or until center is set. Cool and then chill. Keep cake refrigerated

Cheese Biscuits

Ingredients

1 2/3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 cup shortening
1 cup shredded Cheddar cheese
3/4 cup buttermilk

Directions

In a mixing bowl, combine flour, baking powder, salt and baking soda. Cut in shortening until the mixture resembles coarse crumbs. Stir in cheese. Add buttermilk; stir just until dough clings together. On a lightly floured surface, knead dough lightly until easy to handle. Roll into a 12-in. circle. Cut into eight wedges. Begin at wide end of wedge and roll toward point. Place biscuits, point side down, on a greased baking sheet. Bake at 450 degrees F for 12-14 minutes or until golden brown. Serve warm.

Head Cheese

Ingredients

6 fresh ham hocks
2 pounds veal shank
salt to taste
1/4 cup white vinegar
1/4 teaspoon ground nutmeg

Directions

Place pork hocks, veal shank and salt in large kettle. Cover entirely with water. Bring to full boil then reduce heat to slow simmer. Cook until fork penetrates meat easily. Periodically rearrange meat so it doesn't stick to bottom of kettle. Skim off scum which forms on top of water. Keep adding boiling water to keep meat covered until done.

When meat is done, place on large cookie sheet for cooling. Strain remaining water into another kettle to remove any small bones and other matter; set aside strained water. Place meat on tray and cool. Remove all fat and bones. Dice remaining meat, skin and soft gristle. Add diced meat to strained water. Bring to full boil and reduce to very slow simmer. Add salt to taste at this time. Periodically test mixture to see if it sets by pouring a small amount in a bowl and putting in freezer. Mixture is set when it is the consistency of jello. Add vinegar and nutmeg and remove from heat.

Ladle into bread pans making sure to distribute meat evenly. Fill pans no more than 3/4 full. Leave at room temperature until cool then refrigerate overnight. Next day, unmold onto plastic wrap and double wrap in foil. refrigerate until ready to use. To serve, remove any fat from top of loaves and cut into chunks. Some prefer more vinegar and salt added at this time.

Easy Apple Cheese Danish

Ingredients

1 (17.3 ounce) package frozen puff pastry sheets, thawed
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1 teaspoon vanilla
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
1 tablespoon cinnamon-sugar

Directions

Preheat oven to 375 degrees F. Cut one-third of pastry off one sheet along a fold and set aside. Roll remaining two-thirds of pastry sheet on a lightly floured surface to fit the bottom of a 13x9x2-inch baking pan. Lay the pastry in the bottom of the pan and bake for 10 minutes (pastry will puff and shrink from sides). Remove from oven and let cool in pan on a wire rack for 10 minutes

Meanwhile, in a medium mixing bowl beat cream cheese, sugar, egg, and vanilla with an electric mixer on medium speed until well combined. Carefully spread cream cheese mixture over baked pastry in pan. Carefully spoon LUCKY LEAF Apple Pie Filling evenly over cream cheese layer.

Cut one-third of pastry off of remaining full pastry sheet. Place next to reserved one-third sheet of pastry and pinch together the long edges. (Wrap remaining pastry and chill for another use.) Roll them together on the lightly floured surface until pastry is large enough to lay atop and cover the apples. Sprinkle top with cinnamon-sugar.

Bake for 35 to 45 minutes or until pastry is puffed and golden brown. Cool completely on a wire rack before serving. Cover and refrigerate within 2 hours.

Portobello Burgers with Goat Cheese

Ingredients

2 medium beets
1/4 cup olive oil
2 tablespoons balsamic vinegar
1 teaspoon dried rosemary
2 cloves garlic, minced and divided
4 portobello mushroom caps
1/2 cup goat cheese
4 sandwich buns, split and toasted
1 1/2 cups baby spinach leaves
3 tablespoons mayonnaise
2 cloves garlic, minced
2 limes, juiced

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Cut the tops off the beets and place them in a baking dish with enough water to cover the bottom of the dish.

Roast the beets in the preheated oven until they are easily pierced with a knife, 40 to 50 minutes. Refrigerate until cool. Slice and set aside.

Preheat the oven's broiler and set the oven rack to the second level from the heat source.

Whisk the olive oil, balsamic vinegar, rosemary, and 2 cloves minced garlic together in a bowl. Spread about half of this mixture over the ribbed side of the portobello mushroom caps; arrange the mushrooms on a baking sheet with the ribbed sides facing upwards.

Broil the mushrooms until tender, making sure to not burn the garlic, 5 to 7 minutes. Flip the mushrooms and brush the remaining olive oil mixture over the tops of the caps. Return to the oven and broil until tender, about 5 minutes more.

Spread equal amounts of the goat cheese on one half of each of the sandwich rolls. Top each with a portion of the sliced beets and the spinach. Whisk the mayonnaise, garlic, and lime juice together in a bowl; spread evenly over the remaining sandwich roll halves and top with one mushroom cap each. Bring the two halves together to form the sandwiches to serve.

Baked Cheese in Pastry

Ingredients

1 (170 gram) package Du Village
Lady Laurier d'Arthabaska
cheese
2 tablespoons apricot jam
2 tablespoons fresh apricots,
chopped
1/2 teaspoon fresh rosemary
leaves, chopped
1 sheet frozen commercial puff
pastry
1 egg yolk
1 tablespoon cold water

Directions

Place the cheese in the freezer for 1 hour. With a sharp knife, remove the top rind and place the cheese in the refrigerator.

In a bowl, combine the jam, apricots and rosemary. Set aside.

Roll out the dough into a 22 cm (9 in.) square. Place the whole cheese in the middle of the square, rindless side up. Spoon the apricot mixture over the top of the cheese.

Beat the egg yolk with the cold water and brush the edges of the dough with the mixture. Bring two opposite corners of the dough up over the cheese and seal together well. Repeat with the other corners. Turn the cheese over and place on a parchment-lined plate (sealed edges down). Refrigerate for 2 hours.

Preheat the oven to 200 degrees C. (400 degrees F.).

Turn the cheese over (sealed edges up) and transfer to a 15 cm (6 in) round baking dish. Brush with the egg yolk mixture.

Bake in the middle of the oven for 35 to 40 minutes or until the crust is nicely browned. Remove from oven and let rest 30 minutes before serving with the hazelnut bread.

Brandy Cheese Dip

Ingredients

8 ounces Gouda cheese,
shredded
8 ounces sour cream
8 ounces cream cheese
3 tablespoons brandy

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the Gouda, sour cream, cream cheese and brandy in a 1 quart casserole dish. Bake for 30 minutes.

Apricot Cheesecake Bars

Ingredients

1/3 cup butter (no substitutes),
softened
1/3 cup packed brown sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
1 (8 ounce) package cream
cheese, softened
1/4 cup sugar
1 egg
2 tablespoons milk
1 tablespoon lemon juice
1 teaspoon vanilla extract
3/4 cup apricot jam, warmed

Directions

In a small mixing bowl, cream butter and brown sugar. Stir in flour and nuts; mix well. Set aside 1 cup for topping. Press remaining mixture into a greased 8-in. square baking dish. Bake at 350 degrees F for 15-20 minutes or until lightly browned. Cool on a wire rack.

In another small mixing bowl, beat cream cheese and sugar. Add the egg, milk, lemon juice and vanilla; mix well. Spread the jam over cooled crust. Pour cream cheese mixture over jam. Sprinkle with reserved topping mixture; press down lightly. Bake at 350 degrees F for 17-20 minutes or until center is almost set. Cool on a wire rack. Store in the refrigerator.

Red Onion and Goat Cheese Tart

Ingredients

1 (9 inch) unbaked pie crust
5 red onions, quartered with roots intact
2 tablespoons olive oil
3 egg yolks
5/8 cup heavy whipping cream
4 1/2 ounces goat cheese
salt to taste
1 pinch ground black pepper

Directions

Preheat oven to 400 degrees F (205 degrees C).

Line a 9 inch fluted, loose-bottom flat tart pan with pastry. Chill for 15 minutes. Cover with foil, and fill with pie weights. Bake for 10 minutes. Remove foil and weights, and bake for a further 5 minutes.

Put onions in a roasting tin, and drizzle over the oil. Season with salt and pepper. Roast for 15 minutes. Set aside to cool. Reduce oven temperature to 375 degrees F (190 degrees C).

Beat together egg yolks and cream, and season with salt and pepper. Arrange the red onions over the base of the baked pastry. Pour cream mixture over onions. Slice the goat cheese thinly, and dot over the top of the tart.

Bake for 30 minutes, or until custard has just set.

Black Bean, Corn, and Tomato Salad with Feta

Ingredients

1 (14 ounce) can black beans, drained and rinsed
2 fresh tomatoes, chopped
1 large green bell pepper, chopped
1 cup fresh sweet white corn, cut from the cob
1 bunch green onions, sliced
1 jicama, peeled and minced
1 fresh jalapeno pepper, minced
1 (8 ounce) package crumbled feta cheese
B
1 clove garlic
1 pinch sea salt
1/4 cup fresh lime juice
1 teaspoon Dijon mustard
1/4 teaspoon fresh-ground black pepper
1 cup olive oil

Directions

Place the beans, tomato, bell pepper, corn, onion, jicama, jalapeno pepper, and feta cheese in a large salad bowl.

Mash the garlic and salt together with a mortar and pestle. Whisk together the mashed garlic, lime juice, mustard, and pepper in a small bowl. Add the oil in a slow, steady stream while whisking. Continue whisking until smooth. Drizzle the dressing over the salad and toss to coat. Chill overnight.

Tri-Colored Pasta with Feta Cheese

Ingredients

1 (16 ounce) package dry rainbow radiatore pasta
1 cup sliced black olives
1 (6.5 ounce) jar artichoke hearts, drained and quartered
8 ounces feta cheese, broken into 1/2 inch pieces
3 cloves garlic, minced
4 tablespoons olive oil
1 tablespoon red wine vinegar
1/2 cup red bell pepper, diced
ground black pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, olives, artichoke hearts, feta cheese, garlic, olive oil, red wine vinegar, bell pepper and black pepper to taste. Toss together and refrigerate 1-4 hours before serving.

Allspice Cream Cheese Frosting

Ingredients

1 (3 ounce) package cream cheese, softened
1/3 cup butter, softened
3/4 teaspoon ground allspice
4 cups confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons milk

Directions

In a medium bowl, blend the cream cheese, butter, and allspice. Gradually mix in the confectioners' sugar, vanilla, and milk until the mixture is spreadable.

Blue Cheese, Bacon and Pear Brunch Sandwiches

Ingredients

1 Bosc pear, thinly sliced
1 1/2 cups apple juice
6 slices bacon
2 rosemary focaccia bread, or
other square rolls, split
6 ounces blue cheese, crumbled

Directions

Place the pear slices in a skillet, and pour in the apple juice. Cook over medium heat until the pears are soft, about 5 minutes. Drain pears and reserve; discard juice.

Meanwhile, place the bacon in a skillet and cook over medium-high heat until evenly brown. Drain on paper towels. Crumble and set aside.

Preheat the oven broiler.

Place the focaccia bread slices on a baking sheet. Divide the pear slices evenly among the bread, and top evenly with the bacon, and then with the blue cheese.

Broil the sandwiches in the preheated broiler until the cheese melts, about 2 minutes.

Chipotle Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
3 cups whole milk
1/2 cup butter
1/2 cup minced onion
4 cloves garlic, minced
3 chipotle chiles in adobo sauce, finely chopped
6 tablespoons all-purpose flour
1 teaspoon paprika
salt and pepper to taste
2 cups shredded extra-sharp Cheddar cheese
1 cup shredded Monterey Jack cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 350 degrees F (175 degrees C).

Spray a 9x13 inch baking dish with cooking spray, and place the macaroni into the bottom of the dish. Heat milk in a saucepan until hot but not boiling.

Melt butter in a saucepan, and cook and stir the onion, garlic, and chipotle chiles until the onions are translucent, about 5 minutes. Whisk in flour, 1 tablespoon at a time, and let cook for about 3 minutes, whisking constantly to avoid burning. Whisk in the hot milk, 1/2 cup at a time, and stir in paprika, salt, and pepper. Bring the mixture to a simmer (do not boil), whisking constantly until thickened, about 2 minutes. Whisk in the cheeses, about 1/2 cup at a time, and stir until the cheeses have melted and the sauce is thick and smooth.

Pour the sauce over the macaroni in the baking dish, and stir gently to combine. Cover the dish with foil.

Bake covered until the dish is bubbling and the macaroni has absorbed some of the sauce, about 40 minutes. Uncover, and bake until golden brown on the edges, 10 to 15 more minutes.

Cauliflower Cheese Pie

Ingredients

2 cups shredded potatoes
1/4 cup grated onion
1 egg, beaten
1 teaspoon salt
1 tablespoon all-purpose flour
1 1/2 tablespoons olive oil
1 tablespoon vegetable oil
1 onion, chopped
2 cloves garlic, minced
salt and pepper to taste
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1 head cauliflower, coarsely chopped
1 1/2 cups shredded Cheddar cheese
2 eggs, beaten
1/4 cup milk
1/4 teaspoon paprika

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a shallow 9 inch baking dish or pie pan.

To make crust: Use a cheese cloth to squeeze extra liquid from the grated potatoes. In a medium size mixing bowl, combine potato, onion, egg, salt and flour. Transfer the mixture to the prepared pie pan, and pat it down with a rubber spatula or your fingertips. Bake for 30 minutes. Brush the crust with oil, and bake for another 10 minutes. Remove crust from oven, and reduce the oven's temperature to 350 degrees F (175 degrees C).

To make the filling: In a large frying pan over a high heat, heat the oil until hot. Reduce the temperature to medium and saute onion, garlic, thyme, salt, pepper and paprika in the hot oil; cook for 8 to 10 minutes. Stir the cauliflower into the pan and cook for 15 minutes.

Spread 1/2 of the cheese onto the potato crust. Spoon the vegetables on top of the cheese. Sprinkle the remaining cheese over the sauteed vegetables. Beat the milk and eggs together in a small bowl, and then pour over the vegetables and cheese. Sprinkle paprika over the mixture.

Bake for 35 to 40 minutes, or until the custard is set and the top of the pie is slightly browned.

Chunk o' Cheese Bread

Ingredients

1 3/4 cups water
1/2 cup cornmeal
2 teaspoons salt
1/2 cup molasses
2 tablespoons shortening
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1 cup whole wheat flour
3 1/2 cups bread flour
1 pound processed American cheese, cubed

Directions

In a medium sauce pan, stir together water, cornmeal and salt. Bring the mixture to a boil, stirring constantly, until it thickens. Remove from heat and stir in the molasses and shortening. Set aside to cool.

In a large bowl, dissolve the yeast in the warm water. Let sit until creamy, about ten minutes. Add the cornmeal mixture and the whole wheat flour; blend well. Add the bread flour 1/2 cup at a time, stirring well after each addition. When the dough comes together, turn it out onto a lightly floured surface. Knead until smooth and elastic, about 10 minutes. Place the dough in a lightly oiled bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Turn dough out onto a lightly floured surface and flatten. Place 1/3 of the cheese cubes on the flattened dough and fold the dough up to enclose the cubes. Do this twice, until all of the cheese is incorporated into the dough. You may have to let the dough rest for a few minutes between folding. Divide the dough into two equal pieces and form each piece into a round. Place the rounds on lightly greased baking sheets, cover with plastic wrap and let rise until nearly doubled; about 45 minutes.

Divide the dough into two equal pieces and form each piece into a round. Place the rounds on lightly greased baking sheets, cover with plastic wrap and let rise until nearly doubled; about 45 minutes. Preheat the oven to 350 degrees F (175 degrees C).

Bake in the preheated oven for 45 to 55 minutes or until golden brown and the bottom of the loaf sounds hollow when tapped.

Kati Rose's Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
2 cups shredded Cheddar cheese
3/4 teaspoon garlic powder
1/2 teaspoon salt
2 1/4 ounces thinly sliced cooked ham, chopped
1/2 (2.25 ounce) can black olives, drained and chopped
1 cup chopped walnuts

Directions

In a medium bowl, mix cream cheese, Cheddar cheese, garlic powder, salt, ham and olives. Form the mixture into a ball. Roll the ball in the chopped walnuts until heavily coated. Wrap the ball in plastic wrap, and refrigerate for at least one hour before serving.

Hamburger Cheese Bake

Ingredients

1 (16 ounce) package pasta
1 pound lean ground beef
1/2 cup chopped onion
2 (8 ounce) cans tomato sauce
1 teaspoon white sugar
3/4 teaspoon salt
1/4 teaspoon minced garlic
1/4 teaspoon ground black pepper
1 (8 ounce) container cottage cheese
1/4 cup sour cream
1 (8 ounce) package cream cheese, softened
1/3 cup chopped green onions
1/3 cup chopped green bell pepper
1/4 cup grated Parmesan cheese

Directions

In a large pot cook with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large skillet over medium heat cook ground beef and chopped onions until brown. Stir in tomato sauce, sugar, salt, garlic, and pepper. Remove from heat.

In a large bowl combine the cottage cheese, sour cream, softened cream cheese, green onion, and green bell pepper.

To assemble, in a greased 11x7x1 1/2 inch baking dish spread half of the cooked and drained pasta. Top with half of the meat mixture. Cover with cheese mixture and remaining noodles and meat sauce. Sprinkle with grated Parmesan cheese.

Bake in a preheat 350 degree F(175 degrees C) for 30 minutes. Let stand 10 minutes before serving.

Cheese Grits

Ingredients

6 cups water
1 1/3 cups hominy grits
3 eggs
3/4 cup margarine
1 (16 ounce) package processed
American cheese, cubed
2 teaspoons seasoning salt
2 teaspoons hot pepper sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot, bring water to a rolling boil before adding the grits. Reduce the heat to low and stir while they thicken.

When the mixture is thick, stir in the eggs followed by margarine, cheese, seasoning salt and hot sauce. Stir until the cheese has melted. Pour mixture into a 9x13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Cut the grits into squares and serve.

Chuck's Favorite Mac and Cheese

Ingredients

1 (8 ounce) package elbow macaroni
1 (8 ounce) package shredded sharp Cheddar cheese
1 (12 ounce) container small curd cottage cheese
1 (8 ounce) container sour cream
1/4 cup grated Parmesan cheese
salt and pepper to taste
1 cup dry bread crumbs
1/4 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil, add pasta, and cook until done; drain.

In 9x13 inch baking dish, stir together macaroni, shredded Cheddar cheese, cottage cheese, sour cream, Parmesan cheese, salt and pepper. In a small bowl, mix together bread crumbs and melted butter. Sprinkle topping over macaroni mixture.

Bake 30 to 35 minutes, or until top is golden.

Savory Swiss Cheesecake

Ingredients

1 cup finely crushed thin wheat crackers
3 tablespoons butter, melted
12 ounces reduced-fat cream cheese
2 (8 ounce) containers reduced-fat plain yogurt
1 egg
1 egg yolk
1/4 teaspoon dried basil
1/8 teaspoon dried rosemary, crushed
2 cups shredded reduced-fat Swiss cheese
Assorted crackers

Directions

In a small bowl, combine cracker crumbs and butter. Press onto the bottom of a 9-in. springform pan; set aside. In a large mixing bowl, beat cream cheese until smooth. Add the yogurt, egg, egg yolk, basil and rosemary; beat on low speed just until blended. Stir in Swiss cheese.

Pour into prepared crust. Place pan on a baking sheet. Bake at 350 degrees F for 40-50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.

Refrigerate overnight. Remove sides of pan. Cut into wedges; serve with crackers. Refrigerate leftovers.

Lemon Poppy Seed Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
3 tablespoons butter, melted
4 (8 ounce) packages cream cheese, softened
1 cup sugar
2 tablespoons all-purpose flour
2 1/2 teaspoons vanilla extract
5 eggs, lightly beaten
1/2 cup heavy whipping cream
1/4 cup lemon juice
1 tablespoon grated lemon peel
1/3 cup poppy seeds

Directions

In a small bowl, combine the graham cracker crumbs and butter. Press onto the bottom and 1 in. up the sides of a greased 9-in. springform pan. Set aside.

In a large mixing bowl, beat the cream cheese, sugar, flour and vanilla until smooth. Add the eggs, cream, lemon juice, peel and poppy seeds. Beat on low speed just until combined. Pour into prepared crust.

Place pan on a baking sheet. Bake at 350 degrees F for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Refrigerate leftovers.

Ricotta Cheese Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
24 ounces ricotta cheese
3/4 cup white sugar
3 eggs
1/4 teaspoon vanilla extract
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

Make yellow cake mix according to package directions. Pour batter into the greased 9x13 inch pan.

Mix together the ricotta cheese, sugar, eggs and vanilla extract and spoon over cake batter.

Bake at 350 degrees F (175 degrees C) for about 45 minutes. Sprinkle cake with confectioners' sugar when cool.

Cherry Cheesecake

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

Place softened cream cheese in a mixing bowl; add condensed milk, lemon juice, and vanilla. Beat until well blended. Pour mixture into the pie crust. Chill for 5 hours. DO NOT FREEZE!!!

Pour cherry pie filling on top of pie. Serve.

Toasted Cheese Supreme

Ingredients

8 slices white bread
2 tablespoons mayonnaise
6 ounces thinly sliced fully cooked ham
4 slices Cheddar cheese
2 slices red onion, separated into rings
2 tablespoons horseradish sauce
1/4 cup butter or margarine, softened

Directions

Spread flour slices of bread with mayonnaise. Layer each with ham, cheese and onion. Spread horseradish sauce on remaining bread; place bread with horseradish side down over onion. Spread butter on the outside of each sandwich. In a skillet over medium heat, toast sandwiches until bread is lightly browned on both sides and cheese is melted.

Hog's Head Cheese

Ingredients

2 tablespoons vegetable oil
3 pounds pork shoulder, trimmed and cubed
2 cups chopped onion
1 cup chopped green bell pepper
1/2 cup chopped celery
2 tablespoons minced garlic
2 tablespoons dried parsley
2 teaspoons dried basil
1 teaspoon salt
1 teaspoon ground black pepper
2 teaspoons Cajun seasoning
3 cups water or pork stock
3 (.25 ounce) envelopes unflavored gelatin
1 cup boiling water

Directions

Heat the oil in a 4 quart pot over medium-high heat. Add the pork roast, and brown on all sides. Reduce heat to medium, and add the onion, bell pepper, celery, and garlic. Season with garlic, parsley, basil, salt, pepper, and Cajun seasoning. Pour in 3 cups of water or pork stock, and bring to a boil.

Cover, and simmer over medium heat for 2 hours, stirring vigorously every 15 minutes. When the pork is ready, it should be completely shredded and reduced to a stringy consistency.

Dissolve the gelatin in 1 cup of boiling water, then stir into the pork mixture very well. Pour into a mold or casserole dish, and chill until set, about 8 hours.

To unmold, dip the bottom of the mold in hot tap water for about 1 minute, then invert onto a serving tray. Serve with your favorite crackers.

Fluffy Carrot Muffins with Cream Cheese Frosting

Ingredients

1 1/3 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons baking soda
1 1/4 teaspoons baking powder
1/2 teaspoon salt
3 eggs
1 cup white sugar
3/4 cup vegetable oil
1 teaspoon vanilla extract
2 cups grated carrot

1/4 cup cream cheese, softened
2 tablespoons butter, softened
1 teaspoon vanilla extract
1 1/2 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottoms only of 12 muffin cups, or line with baking cups. Sift together the flour, cinnamon, baking soda, baking powder, and salt; set aside.

Beat the eggs and sugar until frothy and lightened in color. Stir in the oil, vanilla extract, and grated carrot; fold in the flour mixture. Pour the batter into the prepared muffin tins.

Bake in preheated oven until toothpick inserted in center comes out clean, 15 to 20 minutes. Remove to cool on wire racks.

Meanwhile, prepare the icing by beating together the cream cheese, butter, vanilla, and confectioners' sugar until fluffy. Frost the cooled muffins and chill until ready to serve.

Death by Cheese Sandwich

Ingredients

- 1 quart oil for frying
- 4 teaspoons mayonnaise
- 4 slices white bread
- 4 slices Cheddar cheese
- 1 cup milk
- 2 eggs
- 2 cups dry bread crumbs

Directions

Heat oil in a deep-fryer to 365 degrees F (180 degrees C).

Spread one teaspoon of mayonnaise onto each slice of bread. Place 2 pieces of cheese onto one slice of bread, then top with the other side of bread. The mayonnaise should be on the inside. In a medium bowl, whisk together the eggs and milk. Place the bread crumbs into another dish. Dip each sandwich into the egg mixture, then coat with bread crumbs.

One at a time, immerse the sandwiches in the preheated oil. Fry until the cheese is melted, and the crust is golden brown, 3 to 4 minutes. Repeat with the other sandwich. Place on paper towel to absorb excess oil before serving.

Easy Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese
1 (.7 ounce) package dry Italian-style salad dressing mix
1 cup chopped nuts

Directions

In a large bowl, mix together cream cheese and salad dressing mix. Shape into 1 large ball and roll in chopped nuts.

Refrigerate cheese ball for several hours or overnight.

Cream Cheese Corn

Ingredients

3 pounds whole corn kernels,
cooked
1/2 cup butter
1 (8 ounce) package cream
cheese

Directions

Combine the corn, butter or margarine and the cream cheese in a medium sized saucepan. Cook over medium heat for about 20 minutes. Serve hot.

Creamy Vegetable Cheese Soup

Ingredients

2 quarts water
2 cups diced potatoes
1/2 cup chopped onion
2 cups chopped celery
1 (16 ounce) package frozen
mixed vegetables
2 (10.75 ounce) cans condensed
cream of chicken soup
1 pound processed cheese food
(eg. Velveeta)

Directions

In a large saucepan, combine the water, potatoes, onions and celery. Bring to a boil and then reduce heat to low. Simmer for 20 minutes. Add frozen vegetables and simmer 10 more minutes. Add the cans of soup and the cheese and cook slowly, until the cheese melts.

Cream Cheese Cupcakes

Ingredients

3 (8 ounce) packages cream cheese
1 cup white sugar
1 1/2 teaspoons vanilla extract
5 eggs
3 1/2 cups apple pie filling

Directions

Preheat oven to 325 degrees F (165 degrees C). Line 2 (12 cup) muffin tins with paper liners.

In a large bowl, combine cream cheese and sugar. Mix until soft. Add eggs and combine. Add vanilla.

Distribute evenly into 2 (12 cup) lined muffin tins and bake at 325 degrees F (165 degrees C) for 35 minutes.

When done, the centers will fall in a bit while cooling. When cool, fill depressions with 2 to 3 tablespoons of your favorite fruit pie filling. Store in the refrigerator.

Fig and Goat Cheese Pizza

Ingredients

1 cup lukewarm water
1 (.25 ounce) envelope active dry yeast
3 cups all-purpose flour
1 teaspoon vegetable oil
1 teaspoon salt

8 dried figs
1 medium red onion, thinly sliced
1 tablespoon olive oil
1 pinch salt
1 teaspoon dried thyme
1 teaspoon fennel seeds
4 ounces goat cheese
1 tablespoon olive oil, or as needed

Directions

Pour the water into a large bowl, and sprinkle yeast over the top. Let stand for a few minutes to dissolve. Mix in the oil, salt, and flour to make a dough. When the dough is too stiff to stir, turn out onto a floured surface, and knead for about 5 minutes. Place into an oiled bowl, and cover with a clean towel. Set aside to rise for about 45 minutes.

Place the figs into a small bowl, and pour boiling water over them. Let stand for about 10 minutes, then drain and chop. Set aside.

Meanwhile, heat 1 tablespoon of oil in a skillet over medium heat. Add the onions; cook and stir until they are wilted and soft. Reduce heat to low, and season with salt. Continue to cook and stir until the onions are a dark brown, 5 to 10 minutes. Stir in the thyme, fennel seed and figs, and remove from the heat.

Preheat the oven to 450 degrees F (220 degrees C). Punch down the pizza dough, and stretch into a circle about 1/4 inch thick. Place on a lightly greased pizza pan or baking sheet. Brush the surface lightly with remaining olive oil. Spread the onion and fig mixture over the crust. It will be sparse, but there is plenty of flavor. Dot with pieces of goat cheese.

Bake for 15 to 18 minutes in the preheated oven, or until the crust has turned golden brown at the edges.

Fourth of July Cheesecake

Ingredients

1 1/2 cups HONEY MAID Graham Cracker Crumbs
1/2 cup butter or margarine, melted
1/4 cup granulated sugar
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
2 cups powdered sugar
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
1 cup strawberry jam, heated
1 pint blueberries

Directions

Mix crumbs, butter and granulated sugar. Press firmly onto bottom of 13x9-inch dish.

Beat cream cheese and powdered sugar with electric mixer on medium speed until well blended. Gently stir in whipped topping. Spoon over crust. Refrigerate at least 1 hour or overnight.

Press assorted sizes of star cookie cutters lightly into top of cheesecake. Drizzle jam over surface of remaining cheesecake; spread gently to completely cover area around the stars. Carefully remove cookie cutter. Arrange blueberries around edge of cheesecake. Store leftover cheesecake in refrigerator.

Feta Cheese Mashed Potatoes

Ingredients

1 1/2 pounds Yukon Gold potatoes, cubed
4 cloves garlic, peeled
1 (4 ounce) package crumbled feta cheese
1/2 cup heavy whipping cream
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Place the potatoes and garlic in a large saucepan; cover with water. Bring to a boil over medium-high heat. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain and transfer to a mixing bowl; mash. Add the feta cheese, cream, salt and pepper; beat until fluffy.

Pesto, Goat Cheese, and Sun-dried Tomatoes

Ingredients

4 tablespoons pesto
1 (9 inch) unbaked pie crust
4 tablespoons crumbled goat cheese
3 eggs
1/2 cup half-and-half cream
1 tablespoon all-purpose flour
8 oil-packed sun-dried tomatoes, drained and cut into strips
salt and freshly ground black pepper to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Spread pesto evenly in the bottom of the pie crust. Sprinkle goat cheese over pesto.

In a large bowl, beat together eggs, half-and-half cream, and flour. Season with salt and pepper. Pour over goat cheese in pie crust. Arrange sun-dried tomatoes on top.

Bake in preheated oven for 30 minutes, or until done.

Three Cheese Manicotti

Ingredients

1 (8 ounce) package manicotti pasta
16 ounces ricotta cheese
6 ounces shredded mozzarella cheese, divided
6 ounces shredded Monterey Jack cheese
2 tablespoons sour cream
1/3 cup dried bread crumbs, seasoned
1/4 cup chopped fresh parsley
salt and pepper to taste
2 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, drain.

Meanwhile, in a large bowl, combine ricotta cheese, 4 ounces mozzarella cheese, Monterey Jack cheese, sour cream, bread crumbs, parsley and salt and pepper to taste; mix well.

In a 9 x 13 inch baking dish, spray dish with non-stick cooking spray and cover bottom of dish with a thin film of spaghetti sauce.

Fill each manicotti with cheese mixture and place in dish; cover with remaining sauce. Sprinkle remaining mozzarella cheese on top of sauce.

Bake in preheated oven uncovered for 40 minutes; serve.

Avocado Cheese Cake

Ingredients

2 avocados - peeled, pitted and pureed
2 eggs, beaten
1 (8 ounce) container lemon flavored yogurt
1 (8 ounce) package shredded Mexican-style cheese
1 cup self-rising corn meal mix
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, mix together the avocado, egg and lemon flavored yogurt until smooth and well blended. Stir in the shredded cheese and cornmeal mix. Combine the sugar and cinnamon, and stir into the avocado mixture. Spread evenly into a 9x13 inch baking dish.

Bake for 15 to 17 minutes in the preheated oven, or until the top starts to turn golden brown, and a toothpick inserted into the center comes out clean. Cool on a wire rack for at least 30 minutes before serving.

Beefy Cheese Dip

Ingredients

1 pound ground beef
1 pound sausage
1 bunch green onions, chopped
1 (16 ounce) jar salsa
2 pounds processed cheese,
shredded

Directions

In a large skillet, brown beef and sausage. Drain excess fat.

In another large skillet, mix green onions, salsa and processed cheese over a low heat. Continue stirring until cheese melts.

Add meat to the cheese mixture and simmer uncovered until ready to serve.

Cream Cheese Mints

Ingredients

1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
3 cups confectioners' sugar
2 drops peppermint oil
any color food coloring paste (optional)

Directions

In a large bowl, combine cream cheese, butter, and confectioner's sugar. Mix in peppermint oil. Color as desired with food coloring paste, or leave white.

Roll mixture into small balls, and place on waxed paper. Flatten with a fork dipped in confectioners' sugar. Let dry for about 2 hours on waxed paper, then freeze or refrigerate.

Cottage Cheese Gelatin Mold

Ingredients

1 (0.3 ounce) package sugar-free gelatin flavor of your choice
1 1/2 cups boiling water
1 3/4 cups fat-free cottage cheese
1 1/2 cups reduced-fat whipped topping

Directions

In a bowl, dissolve gelatin in boiling water. In a blender or food processor, process the cottage cheese until smooth. Stir into gelatin. Refrigerate until partially set. Fold in whipped topping. Pour into a 3-cup mold coated with nonstick cooking spray. Refrigerate until set.

Pesto Cream Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/8 teaspoon garlic powder
1/3 cup grated Parmesan cheese
3 tablespoons butter or margarine, softened
1/2 cup minced fresh parsley
1 garlic clove, minced
1 teaspoon dried basil
1/2 teaspoon dried marjoram
1/4 cup finely chopped walnuts
3 tablespoons olive or vegetable oil
Assorted crackers

Directions

Line a 5-3/4-in. x 3-in. x 2-in. loaf pan with plastic wrap. In a small mixing bowl, combine cream cheese and garlic powder until blended; set aside. In a bowl, combine Parmesan cheese, butter, parsley, garlic, basil and marjoram until blended. Stir in walnuts. Gradually stir in oil.

Spread about 1/4 cup cream cheese mixture in prepared pan. Carefully spread with a third of the Parmesan mixture. Repeat layers twice. Top with remaining cream cheese mixture. Cover and refrigerate for at least 5 hours. Unmold; serve with crackers.

Deluxe Cheeseburgers

Ingredients

- 1 egg
- 1 (6 ounce) can tomato paste
- 1 tablespoon Worcestershire sauce
- 1 medium onion, chopped
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 pounds ground beef
- 8 slices Cheddar cheese
- 8 hamburger buns, split

Directions

In a bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into eight 3/4-in.-thick patties. Grill, covered, over medium heat for 5 minutes on each side. Top each burger with a cheese slice. Grill 1-2 minutes longer or until the cheese begins to melt. Serve on buns.

Tiered Cheese Slices

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 teaspoon hot pepper sauce
1/4 teaspoon salt
1/4 cup chopped pecans
1/4 cup dried cranberries
2 (8 ounce) packages deli style Cheddar cheese slices (about 3 inches square)
Assorted crackers

Directions

In a mixing bowl, combine the cream cheese, hot pepper sauce and salt. Stir in pecans and cranberries. On a 12-in. square of aluminum foil, place two slices of cheese side by side; spread with 2-3 tablespoons cream cheese mixture. Repeat layers six times. Top with two cheese slices. (Save remaining cheese slices for another use.)

Fold foil around cheese and seal tightly. Refrigerate for 8 hours or overnight. Cut in half lengthwise and then widthwise into 1/4-in. slices. Serve with crackers.

3-Cheese Stromboli

Ingredients

1 (10 ounce) can refrigerated pizza dough
1/4 pound sliced provolone cheese
1 (26 ounce) jar RaguB® Old World StyleB® Pasta Sauce
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F. Roll pizza dough into 15 x 11-inch rectangle. Layer provolone cheese over dough, leaving 1-inch border around edges. Evenly spread 1 cup Pasta Sauce over cheese, then evenly sprinkle with mozzarella and Parmesan cheeses.

Roll, starting at longest end, jelly-roll style. Fold in ends and pinch to seal. Arrange stromboli seam-side down on baking pan.

Bake 20 minutes or until bread is golden. Let stand 10 minutes before slicing. Serve with remaining Pasta Sauce, heated.

Mini Ham And Cheese Rolls

Ingredients

2 tablespoons dried minced onion
1 tablespoon prepared mustard
2 tablespoons poppy seeds
1/2 cup butter, melted
24 dinner rolls
1/2 pound chopped ham
1/2 pound thinly sliced Swiss
cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small mixing bowl, combine onion flakes, mustard, poppy seeds and margarine.

Split each dinner roll. Make a sandwich of the ham and cheese and the dinner rolls. Arrange the sandwiches on a baking sheet. Drizzle the poppy seed mixture over the sandwiches.

Bake for 20 minutes, or until cheese has melted. Serve these sandwiches warm.

Souper Simple Mac 'n' Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 (10.75 ounce) can milk
1/2 (10.75 ounce) can water
1 cup uncooked corkscrew-
shaped pasta

Directions

Heat the soup, milk and water in a 3-quart saucepan over medium-high heat to a boil.

Stir the pasta in the saucepan. Reduce the heat to low. Cook for 20 minutes or until the pasta is tender, stirring often.

Pumpkin Swirled Cheese Cake

Ingredients

1 1/2 cups crushed shortbread cookies
3 tablespoons melted butter
3 tablespoons unbleached all-purpose flour

3/4 cup white sugar
1/4 cup brown sugar
3 tablespoons unbleached all-purpose flour
1 (8 ounce) package cream cheese, softened
1 (3 ounce) package cream cheese, softened
1 tablespoon vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
3 eggs
1 (15 ounce) can pumpkin puree
1 tablespoon milk

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium bowl, mix crushed cookies, 3 tablespoons melted butter and 3 tablespoons flour. Press firmly on bottom and side of ungreased 9 inch pie plate. Bake about 12 minutes or until light brown. Allow to cool.

In a large bowl, combine white sugar, brown sugar, flour, and cream cheese. Beat on low speed until smooth. Reserve 1/2 cup of this mixture to swirl in later. To the mixture in the bowl, add vanilla, cinnamon, nutmeg, ginger. Blend in eggs and pumpkin puree. Scrape bowl, and beat until smooth. Pour into crust.

Stir 1 tablespoon milk into the reserved cream cheese mixture. Drop by spoonfuls over the pumpkin mixture. Use a knife to decoratively swirl the two mixtures together.

Cover edge of crust with 2 to 3 inch strip of aluminum foil to prevent excessive browning. Bake in preheated 35 to 40 minutes or until knife inserted in center comes out clean. Remove foil the last 15 minutes of baking. Cool 30 minutes, then refrigerate at least 4 hours before serving.

Creamy Blue Cheese Salad Dressing

Ingredients

1/2 cup sour cream
1/2 cup mayonnaise
1 tablespoon lemon juice
1 tablespoon red wine vinegar
2 ounces crumbled blue cheese

Directions

In a bowl, combine all the ingredients; mix well. Cover and refrigerate until serving.

Spicy Pimento Cheese Sandwiches with Avocado

Ingredients

4 slices bacon
1 (3 ounce) package cream cheese, at room temperature
1 cup shredded Cheddar cheese
1 cup shredded Monterey Jack cheese
1/2 cup mayonnaise
1/4 teaspoon salt
ground black pepper, to taste
1/8 teaspoon garlic powder
3 tablespoons pimentos, chopped
1 teaspoon grated onion
jalapeno pepper, seeded and chopped
1/4 teaspoon cayenne pepper
4 slices bread (your choice)
1 avocado - peeled, pitted and sliced

Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels.

Place the cream cheese in a bowl, and beat until light and fluffy. Stir in the Cheddar cheese, Monterey Jack cheese, mayonnaise, salt, pepper, garlic powder, pimentos, onion, jalapeno, and cayenne pepper until well blended.

Spread two bread slices with the cream cheese mixture. Top each slice with avocado and bacon, divided evenly. Top with two remaining bread slices to make a sandwich. Cut each sandwich in half to serve.

Chocolate Cappuccino Cheesecake

Ingredients

1 cup chocolate cookie crumbs
1/4 cup butter, softened
2 tablespoons white sugar
1/4 teaspoon ground cinnamon

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
8 (1 ounce) squares semisweet chocolate
2 tablespoons whipping cream
1 cup sour cream
1/4 teaspoon salt
2 teaspoons instant coffee granules dissolved in 1/4 cup hot water
1/4 cup coffee flavored liqueur
2 teaspoons vanilla extract

1 cup heavy whipping cream
2 tablespoons confectioners' sugar
2 tablespoons coffee-flavored liqueur

1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 9 or 10 inch springform pan.

Combine the chocolate wafer crumbs, softened butter, 2 tablespoons white sugar, and the cinnamon. Mix well and press mixture into the buttered springform pan, set aside.

In a medium sized bowl beat the softened cream cheese until smooth. Gradually add 1 cup white sugar mixing until well blended. Add eggs, one at a time. Beat at low speed until very smooth.

Melt the 8 ounces semisweet chocolate with 2 tablespoons whipping cream in a pan or bowl set over boiling water, stir until smooth.

Add chocolate mixture to cream cheese mixture and blend well. Stir in sour cream, salt, coffee, 1/4 cup coffee liqueur, and vanilla; beat until smooth. Pour mixture into prepared pan.

Bake in the center of oven at 350 degrees F (175 degrees C) for 45 minutes. Center will be soft but will firm up when chilled. Do not over bake. Leave cake in oven with the heat turned off and the door ajar for 45 minutes. Remove cake from oven and chill for 12 hours. Just before serving top cake with mounds of flavored whipped cream and garnish with chocolate leaves. Yields 16 servings.

To Make Flavored Whipped Cream: Beat whipping cream until soft peaks form, then beat in confectioner's sugar and 2 tablespoons coffee liqueur.

To Make Chocolate Leaves: Melt 1 ounce semisweet chocolate in a pan or bowl set over boiling water, stir until smooth. Brush real non-toxic plant leaves (such as orange leaves) on one side with melted chocolate. Freeze until firm and then peel off leaves. Freeze chocolate leaves until needed.

Mom's Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
8 ounces blue cheese, crumbled
1 (4 ounce) can chopped black olives, drained
1/4 cup butter, softened
1 tablespoon freeze-dried chives
1 cup chopped pecans

Directions

In a medium bowl, thoroughly mix cream cheese, blue cheese, black olives, butter and chives. Form into a ball shape.

On a piece of plastic wrap large enough to wrap the ball, pour the chopped pecans. Roll the ball in the pecans to cover. Wrap with the plastic. Chill in the refrigerator at least 1 hour before serving.

Pumpkin Cheesecake Bars

Ingredients

1 (16 ounce) package pound cake mix
3 eggs
2 tablespoons butter, melted
4 teaspoons pumpkin pie spice
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (15 ounce) can pumpkin puree
1/2 teaspoon salt
1 cup chopped pecans

Directions

Preheat oven to 350 degrees C (175 degrees C). Coat a 15x10 inch jelly roll pan with non-stick spray.

In a large mixing bowl, on low speed, combine cake mix, 1 egg, margarine, and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of prepared pan.

In another large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, then remaining two eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well. Pour over crust; sprinkle with pecans.

Bake 30 to 35 minutes, or until set.

Cool, then chill in refrigerator. Cut into squares. Store covered in refrigerator.

Cheeseburger Soft Tacos

Ingredients

4 (6 inch) MissionB® Fajita Flour Tortillas
1 pound lean ground sirloin
salt to taste
pepper to taste
1 cup shredded sharp Cheddar cheese
1 red tomato, cut into 1/4-inch slices
2 leaves green leaf lettuce, small leaves
1 large red onion, 1/4-inch slices pulled into rings
12 dill pickle slices

Directions

Separate ground beef into 4 equal parts (4 ounces each); form each part into 4 thin half moon shape patties. Try to shape each patty to fill half of a tortilla.

Heat a 10-inch non-stick skillet (or use a square, deep-walled non-stick electric skillet) over medium high heat.

Season each hamburger patty with salt and pepper and cook for 3 minutes a side or to your desired temperature.

Near the end of desired cooking time, evenly sprinkle each patty with 1/4 cup of Cheddar cheese and allow the cheese to melt. Remove cheeseburgers and reserve hot.

Warm tortillas in a microwave for 10 seconds.

For 1 serving: Place a hot cheeseburger on one half of a warmed tortilla and top with 1 tomato slice, 1 lettuce leaf, onion rings and 3 pickle slices. Fold the tortilla in half and serve.

Repeat the build for the remaining 3 servings.

Banana Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 cup mashed ripe bananas
1 teaspoon lemon juice
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust
STRAWBERRY TOPPING:
2 tablespoons sugar
1 teaspoon cornstarch
1 1/4 cups sliced fresh strawberries
5 drops red food coloring

Directions

In a bowl, beat cream cheese and sugar until smooth. Combine bananas and lemon juice; add to cream cheese mixture. Fold in whipped topping. Pour into crust. Cover and refrigerate for 1 hour or until set. In a saucepan, combine sugar and cornstarch. Stir in strawberries and food coloring if desired. Let stand for 5 minutes. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Drizzle some over pie. Cut into wedges; serve with remaining topping.

German Cheesecake

Ingredients

1/2 cup graham cracker crumbs
2 cups cottage cheese
2 (8 ounce) packages cream cheese, softened
1 cup sugar
4 eggs
1 tablespoon lemon juice
1 teaspoon vanilla extract
1/4 cup all-purpose flour
2 cups sour cream

Directions

Sprinkle the crumbs over the bottom and up the sides of a greased 10-in. springform pan. In a blender or food processor, puree cottage cheese; set aside. In a mixing bowl, beat cream cheese and sugar.

Add eggs, one at a time, beating well after each addition. Beat in lemon juice, vanilla, flour, sour cream and pureed cottage cheese. Pour into pan. Bake at 325 degrees F for 60-70 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan; cool 1 hour longer. Refrigerate overnight. Slice with a wet knife.

Cheese Sauce

Ingredients

2 1/2 cups milk, divided
2 tablespoons cornstarch
2 cups shredded Colby longhorn cheese
1/2 teaspoon garlic salt
1/8 teaspoon ground red pepper
4 drops yellow food coloring

Directions

In a small bowl combine 1/2 cup milk with cornstarch; mix well and set aside.

In a medium saucepan over low heat, combine cheese with 2 cups milk and melt. Stir in garlic salt, red pepper and food coloring. To the melted cheese add the cornstarch mixture and stir well.

Blue Cheese Cheesecake

Ingredients

2 (8 ounce) packages cream cheese
2 cups blue cheese, crumbled
1 cup sour cream
1/3 teaspoon ground white pepper
3 eggs
1 1/4 cups sour cream
1 red bell pepper, halved and deseeded
1 green onion

Directions

Preheat oven to 300 degrees F (150 degrees C).

Beat cream cheese and blue cheese in large mixing bowl until light and fluffy--about 5 minutes. Mix in 1 cup sour cream and pepper. Add eggs - one at a time - mixing well after each addition.

Pour mixture into buttered 9 inch springform pan. Bake 60 - 65 minutes or until wooden pick inserted near center comes out clean.

Remove from oven and let stand 5 minutes. Carefully spread 1 1/4 cup sour cream over top. Return to oven 5 minutes. Cool completely on wire rack. Refrigerate several hours or overnight.

To serve, place on serving plate. Carefully remove sides of pan. Decorate top with red pepper cut into flower shapes with small cookie cutter and green onion tops as stems.

3-Cheese Mostaccioli Bolognese

Ingredients

1 pound ground beef
2 cloves garlic, minced
1 medium zucchini, cut in half lengthwise and sliced
1 (26 ounce) jar PregoB® Traditional Italian Sauce or PregoB® Organic Tomato & Basil Pasta Sauce
1 (16 ounce) package mostaccioli or tube-shaped pasta (ziti), cooked and drained
1 1/2 cups shredded mozzarella cheese
1 cup ricotta cheese
1/4 cup grated Parmesan cheese

Directions

Cook beef and garlic in 12-inch skillet until beef is browned, stirring to break up meat. Pour off fat. Add zucchini and cook until tender. Stir in sauce.

Stir beef mixture, pasta, 1/2 cup mozzarella cheese, ricotta cheese and Parmesan cheese in 3-quart shallow baking dish. Sprinkle with remaining mozzarella cheese.

Bake at 400 degrees F for 20 minutes or until hot.

Buffalo Chicken Burgers with Blue Cheese

Ingredients

1/4 cup light sour cream
1/4 cup reduced fat blue cheese crumbles
1/4 teaspoon Worcestershire sauce
B
1 1/2 pounds ground chicken
1/4 cup hot pepper sauce
1/2 teaspoon celery salt (optional)
1/4 teaspoon poultry seasoning
1/2 teaspoon paprika
1 pinch cayenne pepper, or to taste
1 tablespoon hot pepper sauce
B
4 Kaiser rolls, split
4 leaves iceberg lettuce
1/2 cup diced celery

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Stir the sour cream, blue cheese, and Worcestershire sauce together in a small bowl; set aside.

Mix the ground chicken, 1/4 cup hot sauce, celery salt, poultry seasoning, paprika, and cayenne pepper together in a mixing bowl until evenly blended. Form into four 3/4-inch-thick patties.

Cook the chicken burgers on the preheated grill 6 to 7 minutes until well marked. Spray the uncooked top of the burger with cooking spray, and flip the burgers over. Brush the cooked side with 1 tablespoon hot sauce, and continue cooking until no longer pink in the center and the juices run clear, about 5 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

To assemble the burgers, place a lettuce leaf on each roll bottom. Top with a burger patty, then spoon on 2 tablespoons of blue cheese sauce, and 2 tablespoons celery. Place the top of the roll on top to finish the sandwich.

Cherry Tomatoes Filled with Goat Cheese

Ingredients

1/4 pound goat cheese
1/4 cup minced fresh basil
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
24 cherry tomatoes

Directions

In a medium-sized bowl, combine the cheese, basil, salt and pepper. Mix with a fork until well blended.

Cut the top off each cherry tomato. Using a small spoon, carefully scoop out the pulp to make a hollow, yet sturdy, shell. Drain off any juice that may be in the tomato shells.

Using a small spoon, scoop about 1 teaspoon of the cheese mixture and carefully stuff into a tomato shell. Repeat until tomatoes or cheese mixture is used up. Arrange the filled tomatoes on a platter to serve.

Carrot Cream Cheese Muffins

Ingredients

2 1/4 cups all-purpose flour
1/3 cup white sugar
2 teaspoons baking soda
1/4 cup margarine, softened
1/2 cup egg substitute
1 cup lowfat buttermilk
2 tablespoons frozen orange juice concentrate
1 tablespoon vanilla extract
1 cup grated carrots
1/2 cup raisins, plumped and drained
6 tablespoons lowfat cream cheese, softened
2 tablespoons nonfat sour cream
1/3 cup white sugar
1/2 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper liners.

In a large bowl, stir together the flour, 1/3 cup of sugar, and baking soda. Add the margarine, buttermilk, egg substitute, orange juice, and vanilla, mix until smooth, then stir in the carrots and raisins. Fill each of the prepared muffin cups 2/3 full.

In a small bowl, mix together the cream cheese, sour cream, and remaining 1/3 cup of sugar, until smooth, then stir in the walnuts. Drop a spoonful of the cream cheese mixture onto the top of each cup of muffin batter.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until golden brown. Remove from the pan and place on a wire rack to cool completely.

Ruth's Roquefort Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
3 ounces crumbled blue cheese
2 tablespoons finely chopped celery
2 tablespoons finely chopped onion
3 drops hot pepper sauce (e.g. Tabasco[®]), or to taste
1 pinch cayenne pepper
3/4 cup finely chopped pecans

Directions

In a medium bowl, mix together the cream cheese and blue cheese. Blend in the celery, onion, hot pepper sauce, and cayenne pepper. Chill overnight, or until firm.

Roll the chilled cheese mixture into a ball, and coat with pecans. Wrap in waxed paper, and refrigerate until serving.

Best Formula Three-Cheese Fondue

Ingredients

1 cup white wine
1 tablespoon butter
1 tablespoon all-purpose flour
7 ounces Gruyere cheese, cubed
7 ounces sharp Cheddar cheese, cubed
7 ounces Emmentaler cheese, cubed

Directions

Bring the wine to a boil in a small saucepan.

Meanwhile, melt the butter in a medium saucepan over medium low heat. Whisk in the flour, and cook for about 5 minutes, stirring constantly to avoid sticking and burning.

Once the flour is cooked, stir the wine into the flour mixture slowly. Use a whisk to smooth the mixture. Slowly add cubes of Gruyere, Cheddar, and Emmentaler cheese; stir until cheese is melted. Transfer cheese mixture to fondue pot. Keep warm over low flame.

Artichoke and Sun-Dried Tomato Cheesecakes

Ingredients

1 (9.5 ounce) package Pepperidge Farm® Puff Pastry Shells
1 (3 ounce) package cream cheese, softened
1 egg yolk
2 tablespoons grated Parmesan cheese
1/3 cup finely chopped artichoke heart
1 tablespoon minced sun-dried tomatoes
1 tablespoon minced parsley
Cracked black pepper to taste

Directions

Bake, cool and remove the 'tops' of the pastry shells according to the package directions. Reduce the oven temperature to 350 degrees F.

Stir the remaining ingredients in a medium bowl.

Spoon 1 teaspoon of the artichoke mixture into each pastry shell. Place the filled shells onto a baking sheet. Bake for 5 minutes or until the filling is hot.

Chinese-Style Cheeseburgers

Ingredients

1 pound ground beef
3/4 cup chopped water chestnuts
3/4 cup cubed Cheddar cheese
1 onion, finely chopped
2 teaspoons chile sauce
2 teaspoons prepared mustard
3 teaspoons soy sauce

Directions

In a large bowl, combine the ground beef, water chestnuts, cheese, onion, chile sauce, mustard and soy sauce. Mix together well and form into 6 patties.

Using a griddle or skillet, cook the patties over medium heat for about 5 minutes per side, or to desired doneness.

Aunt Rachel's Cheese Souffle

Ingredients

6 slices white bread, with crusts trimmed
3 tablespoons butter, softened
1/2 pound sharp Cheddar cheese, shredded
3 eggs, beaten
2 cups milk
1/4 teaspoon salt

Directions

Spread butter on bread slices and place 3 slices on the bottom of the baking dish. Cover with 1/2 of the cheese, and then repeat layer. In a small bowl beat together eggs, milk and salt and pour over bread layers. Refrigerate, and allow to stand until the liquid has been absorbed, several hours or overnight.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Cover and bake in preheated oven for 10 minutes. Remove cover and continue baking for 35 minutes more, or until brown and fluffy.

Cream Cheese Pumpkin Muffins

Ingredients

1 (8 ounce) package cream cheese, softened
1 egg
1 tablespoon sugar
MUFFIN:
2 1/4 cups all-purpose flour
3 teaspoons pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
2 cups sugar
1 cup canned pumpkin
1/2 cup canola oil
24 pecan halves

Directions

For the filling, in a small mixing bowl, beat the cream cheese, egg and sugar until smooth; set aside. In a large bowl, combine the flour, pumpkin pie spice, baking soda and salt. Beat the eggs, sugar, pumpkin and oil; stir into dry ingredients just until moistened.

Divide half of the batter among 24 greased or paper-lined muffin cups. Drop filling by teaspoonfuls over batter. Top with remaining batter. Place a pecan on each muffin if desired.

Bake at 350 degrees F for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Cauliflower and White Cheddar Cheese Soup

Ingredients

2 small heads cauliflower
salt to taste
2 tablespoons unsalted butter
1 onion, chopped
1 clove garlic, minced
4 cups vegetable broth
1 pinch ground nutmeg
1 1/2 cups milk
2 cups shredded white Cheddar cheese
freshly ground black pepper

Directions

Cut cauliflower heads into florets.

Fill a large saucepan 3/4 full with water, salt the water lightly and bring water to a boil. Add 1/2 of the cauliflower florets to the boiling water; boil until tender. Drain well.

Melt butter in a 4 quart soup pot over a medium-low heat. Saute the onion and garlic in the butter until the onion is tender. Pour in the vegetable stock and unboiled cauliflower florets. Mix in nutmeg and bring the mixture to a boil; boil until cauliflower is tender. Remove pot from heat to cool.

Use an electric blender to blend the soup-onion-cauliflower mixture until smooth (blend the mixture 2 cups at a time). Place the blended soup back in the 4 quart soup pot and heat over a medium-low heat. Pour milk into the pot and stir well. When the mixture is simmering, mix in the cooked florets and 1 1/2 cup of cheese. Stir until cheese melts and the soup has thickened. Serve hot, season with sprinkles of cheese and black pepper to taste. .

Macaroni And Cheese I

Ingredients

2 cups macaroni
4 tablespoons butter
1 onion, chopped
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes
1/2 cup milk
1 cup shredded Cheddar cheese
1/2 cup bread crumbs
1/2 teaspoon Italian seasoning
salt to taste
ground black pepper to taste

Directions

Cook the macaroni according to package directions. Drain.

In a saucepan, melt 2 tablespoons butter or margarine over medium heat. Add onion and garlic, and saute until onions have a rich golden color. Mix in the tomatoes and the spices. Stir in milk and 3/4 cup shredded cheese. Let sauce simmer gently until the cheese is melted, stirring often. Mix in the cooked macaroni.

Transfer macaroni and cheese to an ovenproof pan. Sprinkle with breadcrumbs and 1/4 cup cheese. Dice remaining 2 tablespoons butter or margarine, and spread evenly over the top.

Bake at 350 degrees F (175 degrees C) for about 45 minutes.

Tuna Cheese Whirl Casserole

Ingredients

2 cups biscuit mix
1 2/3 cups milk
1 (8 ounce) package sliced
pimento cheese
1 tablespoon chopped pimento
1 tablespoon chopped onion
1/4 cup chopped green bell
pepper
2 tablespoons butter
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (6 ounce) can tuna, drained

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 1 1/2 or 2 quart casserole dish.

In a small bowl, combine baking mix with 2/3 cup milk and knead until the dough pulls together. Turn the dough onto a floured surface and form into a rectangle 1/4 to 1/2 inches thick. Arrange 1/2 of the pimento cheese and the pimentos on the dough and roll up the dough lengthwise. Cut the roll into 6 equal portions.

In a large saucepan, cook onions and bell pepper in butter until soft.

Pour soup into the saucepan, along with 1 cup milk, tuna, and 1/2 of the pimento cheese. Cook the mixture over a medium heat until the cheese is melted. Pour the mixture into the prepared casserole dish. Arrange the 6 slices of dough, cut-side down, on top of the sauce in the casserole dish. Push the dough into the sauce.

Bake in preheated oven for 25 minutes or until whirls are golden brown.

Buffalo Blue Cheese Chicken Burgers

Ingredients

1 pound ground chicken
1 cup dry bread crumbs
3/4 cup crumbled blue cheese
1 extra large egg
1/4 cup onion, chopped (optional)
1/3 cup buffalo wing sauce
4 hamburger buns, split and
toasted

Directions

Mix together the chicken, bread crumbs, blue cheese, egg, onion, and wing sauce in a mixing bowl until evenly combined. Form into 4 patties and place between sheets of waxed paper or plastic wrap. Place into an airtight container and refrigerate overnight for best results.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Cook the patties on the preheated grill until no longer pink in the center and the juices run clear, about 3 minutes per side. Serve on toasted buns with condiments of your choice.

Nutella B,,ý Cheesecake

Ingredients

2 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
1 (13 ounce) jar chocolate
hazelnut spread (nutella)
1/4 teaspoon vanilla extract
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, beat cream cheese and sugar until smooth. Blend in Nutella and vanilla until no streaks remain. pour into crust. Refrigerate for at least 4 hours before serving.

Swiss Cheese Fondue

Ingredients

1 cup SwansonB® Chicken Broth
(Regular, Natural Goodness®, or
Certified Organic)
1 tablespoon cornstarch
1 clove garlic, halved
1/2 cup dry white wine
1 tablespoon lemon juice
1 pound shredded Swiss cheese*,
at room temperature
1/4 teaspoon ground nutmeg
Ground black pepper to taste
French bread, cubed

Directions

Blend 1/4 cup broth into cornstarch; set aside.

Rub fondue pot or saucepan with cut sides of garlic; discard garlic. Add remaining 3/4 cup broth and wine to fondue pot. Heat over medium heat until hot but not bubbling. Add lemon juice. Add cheese, a little at a time, stirring until cheese melts before adding more. Add cornstarch mixture and heat to a boil. Reduce heat and cook for 1 minute.

Season with nutmeg and pepper. Keep warm. Serve with bread cubes for dipping.

Cheeseburger-Topped Scrambled Eggs

Ingredients

4 fully-cooked turkey breakfast
sausage patties
4 eggs
4 tablespoons milk
Salt and pepper
2 teaspoons butter
2 slices American cheese, halved
Ketchup
Pickles

Directions

Heat sausage according to package directions; keep warm.

Beat eggs, milk, salt and pepper in bowl until blended.

Heat butter in nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, gently pull the eggs across the pan with an inverted turner, forming large soft curds.

Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly. Remove from heat.

Place sausage patties on microwave-safe plate. Top evenly with eggs, then with cheese. Microwave on High a few seconds, just to melt cheese. Top with ketchup and pickles. Serve immediately.

Raspberry Cheese Spread

Ingredients

4 ounces cream cheese, softened
1 cup mayonnaise
2 cups shredded mozzarella cheese
8 ounces shredded Cheddar cheese
3 green onions, finely chopped
1 cup chopped pecans
1/4 cup seedless raspberry preserves
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese and mayonnaise until blended. Beat in cheeses and onions. Stir in pecans. Spread into a plastic wrap-lined 9-in. round dish. Refrigerate until set, about 1 hour.

Invert onto a serving plate; spread with preserves. Serve with crackers.

Baked Cheese Sticks

Ingredients

4 cups cornflakes cereal
1/2 teaspoon dried oregano
1 teaspoon garlic salt
1/4 cup all-purpose flour
2 egg whites
2 tablespoons water
1 (8 ounce) package mozzarella cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking pan lined with foil.

In a large, shallow bowl, crush the corn cereal to 1 cup. Mix together the corn cereal, oregano and garlic salt.

Place the flour in a small bowl.

In another small bowl, thoroughly beat the egg whites and water.

Cut the mozzarella cheese into 12 sticks approximately 2 3/4 inches in length. Dip the cheese sticks in the flour, then the egg mixture, then the cereal mixture. Repeat dipping in the egg and cereal mixture to ensure a complete coating. Arrange cheese sticks on the baking pan. Allow the sticks to set for 30 minutes.

Bake in the preheated oven about 8 minutes until cheese is soft and sticks are lightly browned.

Cream of Broccoli Cheese Soup I

Ingredients

2/3 cup chopped onion
1 tablespoon margarine
5 cups chicken broth
1 (8 ounce) package wide egg noodles
1 (10 ounce) package frozen chopped broccoli
1 clove garlic, minced
6 cups milk
12 ounces shredded American cheese

Directions

In a large saucepan, saute onion and garlic in butter or margarine over medium heat till tender.

Add broth, and bring to a boil. Reduce heat, and add noodles. Cook for 3 to 4 minutes. Stir in broccoli. Cover, and cook for 5 minutes.

Stir in milk and cheese. Heat slowly, stirring, till cheese melts. DO NOT BOIL. Serve immediately.

Bacon-Cheese English Muffins

Ingredients

2 English muffins, split and
toasted
2 tablespoons mayonnaise
4 tomato slices
4 slices onion
4 slices processed American
cheese
4 bacon strips, cooked and
crumbled

Directions

Spread muffin halves with mayonnaise; top with tomato, onion and cheese. Broil 4 in. from the heat for 3-4 minutes or until the cheese is melted. Top with bacon. Serve immediately.

Pork with Linguine and Blue Cheese Mushroom

Ingredients

4 ounces linguine pasta
1 tablespoon butter
1 pound pork tenderloin, cut into 1 inch medallions
2 tablespoons butter
1/2 pound fresh mushrooms, sliced
1 cup chicken broth
1/2 cup crumbled blue cheese
1/4 teaspoon salt
1/3 cup water
1 tablespoon cornstarch

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt 1 tablespoon of butter in a skillet over medium heat. Add the pork tenderloin, and cook until meat is no longer pink inside. Remove from skillet and keep warm.

Melt 2 tablespoons of butter in the same skillet over medium-high heat; stir in mushrooms and cook until tender. Pour in chicken broth and bring to a simmer. Once the broth is hot, stir the blue cheese and salt until the cheese has melted.

Mix together the water and cornstarch and slowly add to the simmering broth. Cook for 1 minute until thick and clear, stirring continually. Serve over linguine and pork medallions.

Coffee-Drizzled Cream Cheese Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/3 cup sugar
1/2 cup milk
2 tablespoons GENERAL FOODS
INTERNATIONAL Suisse Mocha
Cafe
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 HONEY MAID Graham Pie Crust

Directions

Beat cream cheese in medium bowl until creamy. Gradually add sugar, mixing until well blended. Stir in milk. Remove 1/4 cup of the cream cheese mixture; place in small bowl. Stir in flavored instant coffee mix. Drizzle 1 Tbsp. of the coffee-flavored cream cheese mixture onto bottom of crust. Set remaining flavored cream cheese mixture aside.

Stir whipped topping gently into remaining plain cream cheese mixture, stirring just until marbled. Spoon into crust. Drizzle with remaining coffee-flavored cream cheese mixture. Swirl knife gently through mixtures several times for marble effect.

Refrigerate 2 hours or until set. Store leftover pie in refrigerator.

Macaroni and Cheese with Caramelized Onions

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter
1/2 cup sour cream
1 egg, beaten
2 tablespoons cream cheese, softened
4 cups grated Asiago cheese
4 cups grated Vermont Cheddar cheese
4 slices bacon
2 tablespoons butter
1 large onion, sliced thin
4 cloves garlic, minced
1/8 teaspoon brown sugar
1/4 cup chopped fresh parsley
1/4 cup panko bread crumbs
2 tablespoons butter
5 tablespoons all-purpose flour
3 cups milk
1/2 teaspoon ground mustard
1/2 teaspoon paprika
1/4 teaspoon salt
1/2 teaspoon pepper
1 tablespoon hot pepper sauce

Directions

Bring a large pot of lightly salted water to a boil, add macaroni and cook for 8 minutes (noodles will still be slightly hard). Drain noodles and transfer to a large bowl with 1/4 cup of butter and toss to coat. Whisk together the sour cream, egg, and cream cheese; add to the pasta and mix well. Stir in 3 cups of grated Asiago and 3 cups of grated Cheddar cheese, reserving the remaining 2 cups of cheese for the topping.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate and chop into small pieces.

Preheat an oven to 400 degrees F (200 degrees C).

Stir 2 tablespoons butter, the onion, and garlic into the bacon drippings in the pan and cook and stir for 2 minutes. Reduce the heat to medium-low, and add the brown sugar. Cook, stirring occasionally, for 10 to 15 minutes until the onions are very soft and golden brown. Mix the cooked bacon, parsley, and panko breadcrumbs into the onions, transfer mixture to a small bowl and set aside.

Return the skillet to the heat and melt remaining 2 tablespoons butter over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture and bring to a simmer over medium heat. Cook and stir until the mixture is smooth and thickened. Stir in the ground mustard, paprika, salt, pepper, and hot sauce. Remove sauce from heat and let cool for five minutes.

Pour the sauce over the macaroni mixture, stirring well. Transfer to a greased 9x13 inch pan and sprinkle with the remaining 2 cups of Cheddar cheese. Top cheese with the onion breadcrumb mixture.

Bake in preheated oven until bubbling, hot and golden brown on top, about 30 minutes.

Blue Cheese Green Beans

Ingredients

4 teaspoons half-and-half cream
1 tablespoon white wine vinegar
or cider vinegar
1 tablespoon crumbled blue
cheese
1 1/2 teaspoons grated Parmesan
cheese
1/4 teaspoon dried oregano
1/8 teaspoon salt
1/8 teaspoon pepper
1 pinch sugar
2 tablespoons olive or vegetable
oil
1 pound fresh green beans,
trimmed
4 bacon strips, cooked and
crumbled

Directions

Place the first eight ingredients in a blender; cover and process until combined. Gradually add oil in a steady stream, processing until smooth; set aside. Place the beans in a large saucepan and cover with water; bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender. Drain and place in a serving bowl. Drizzle with the blue cheese mixture and sprinkle with bacon.

Shrimp Kisses with Feta Cheese

Ingredients

20 peeled and deveined medium shrimp
1 cup crumbled feta cheese
3 large jalapeno peppers, seeded and cut into slivers
10 slices thick sliced bacon, cut in half
20 toothpicks, soaked in water

Directions

Preheat an outdoor grill for medium-low heat, and lightly oil the grate.

Use a sharp paring knife to cut down the backs of the shrimp nearly all the way through, so you can spread apart the two halves. Open up the shrimp and lay them out onto your work surface. Spoon some crumbled feta cheese onto each shrimp, then top with slivers of jalapeno pepper. Close up the shrimp and wrap each with a strip of bacon; secure with a toothpick.

Cook on the preheated grill until the bacon has begun to crisp and the shrimp is no longer translucent in the center, 10 to 15 minutes.

Macaroni and Cheese with Veggie Bacon

Ingredients

8 slices Morningstar FarmsB® Veggie Bacon Strips
8 ounces dried elbow macaroni
2 tablespoons butter
2 tablespoons all-purpose flour
1/4 teaspoon pepper
1/8 teaspoon dry mustard
2 cups fat-free half-and-half or milk
6 ounces American cheese, cut into 1/2-inch pieces
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped fresh parsley

Directions

Cook Morningstar FarmsB® Veggie Bacon Strips according to package directions. Set two slices aside. Break remaining bacon strips into bite-size pieces. Set aside. Cook pasta according to package directions. Drain. Rinse with cold water. Drain well. Set aside.

In medium saucepan melt butter. Stir in flour, pepper and mustard. Stir in half-and-half. Cook over medium-high heat, stirring frequently, until mixture boils and thickens. Remove from heat. Stir in American and Cheddar cheeses until melted. Add macaroni and bacon pieces; mix well. Spoon into ungreased 8 x 8 x 2-inch baking dish.

In small bowl crumble reserved bacon strips. Stir in parsley, if desired. Sprinkle over macaroni mixture. Bake at 350 degrees F about 20 minutes or until bubbling around edges. Let stand for 10 minutes before serving.

Pineapple Cheese Salad

Ingredients

1 (15 ounce) can pineapple
chunks
1 pound processed American
cheese, cubed
1 egg
3/4 cup white sugar
2 tablespoons all-purpose flour

Directions

Into a medium saucepan drain the juice from the pineapple. To the juice add egg, sugar and flour. Cook over medium heat, stirring constantly, until thickened. Let cool.

In a medium bowl combine pineapple chunks and cheese.

Pour the cooled juice mixture over the pineapple and cheese; mix well.

Sopapilla Cheesecake Pie

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 teaspoon Mexican vanilla extract
2 (8 ounce) cans refrigerated crescent rolls
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, room temperature
1/4 cup honey

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough. Stir together 3/4 cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before cutting into 12 squares.

Country French Cheese

Ingredients

1/2 pound bacon - cooked and crumbled
1 pound cream cheese
1/2 pound shredded sharp Cheddar cheese
1/2 cup French dressing
1 cup chopped fresh parsley
1 cup chopped walnuts

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, cream cheese, Cheddar cheese and salad dressing. Mix together well and form into a ball.

In a shallow dish, mix together the parsley and chopped walnuts. Roll cheese ball in mixture to coat. Refrigerate until chilled.

Salmon Cheese Ball

Ingredients

1 (7 ounce) can salmon, drained and flaked
1 (8 ounce) package cream cheese, softened
1 tablespoon lemon juice
3 tablespoons finely chopped green onions
2 teaspoons prepared horseradish
1/4 teaspoon salt
1/4 teaspoon hot pepper sauce
1/4 teaspoon Worcestershire sauce
1/2 cup chopped walnuts
1/4 cup chopped fresh parsley

Directions

In a medium bowl, mix salmon, cream cheese, lemon juice, green onions, horseradish, salt, hot pepper sauce and Worcestershire sauce. Form the mixture into a ball and wrap in plastic. Chill in the refrigerator 3 hours, or until firm.

On a large piece of wax paper, mix walnuts and fresh parsley. Roll the ball in the walnuts and parsley until thoroughly coated. Chill in the refrigerator until serving.

Pecan-Date Cheese Ball

Ingredients

1 teaspoon ground mustard
1 teaspoon water
2 (8 ounce) packages cream cheese, softened
1/4 cup mayonnaise
1/4 teaspoon ground nutmeg
2 cups shredded Cheddar cheese
1 cup chopped dates
1 cup chopped pecans
Crackers

Directions

In a small bowl, dissolve the mustard in water; let stand for 10 minutes. In a mixing bowl, beat cream cheese and mayonnaise until smooth. Add nutmeg and mustard mixture. Stir in cheese and dates. Chill for 15 minutes. Shape into a ball; roll in pecans. Chill. Serve with crackers.

3-Cheese Pasta Bake

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 (8 ounce) package shredded
two-cheese blend
1/3 cup grated Parmesan cheese
1 cup milk
1/4 teaspoon ground black
pepper
4 cups cooked corkscrew-shaped
pasta

Directions

Mix soup, cheeses, milk and black pepper in 1 1/2-qt. casserole.
Stir in pasta.

Bake at 400 degrees F. for 20 min. or until hot.

Baked Mac and Cheese for One

Ingredients

3 tablespoons uncooked macaroni pasta
1 tablespoon butter
1 tablespoon all-purpose flour
1/4 teaspoon salt
1 pinch pepper
1/8 teaspoon onion powder
1/2 cup milk
1/3 cup shredded Cheddar cheese
1/8 teaspoon ground mustard
1 dash Worcestershire sauce
1 dash hot sauce
1 teaspoon bread crumbs
1 tablespoon shredded Cheddar cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease an oven-proof soup crock or 1 cup baking dish.

Fill a small saucepan with water, and bring to a boil. Stir in the macaroni; boil until cooked but still firm to the bite, about 8 minutes. Drain well, and reserve.

In the same saucepan, melt the butter over medium-high heat. Stir in the flour, salt, pepper, onion powder, and milk; whisk until smooth. Cook, stirring, for 2 minutes. Reduce heat to low, and whisk in 1/3 cup cheese, mustard, Worcestershire sauce, and hot sauce. Stir in the cooked macaroni. Spoon the macaroni and cheese into the prepared dish. Sprinkle with bread crumbs and 1 tablespoon cheddar cheese.

Bake, uncovered, until the cheese is melted and the macaroni is heated through, about 10 minutes.

Goat Cheese Stuffed Lamb Burgers

Ingredients

1 teaspoon olive oil
1/2 cup diced onion
2 pounds ground lamb
1 egg
1 cup bread crumbs
1 clove garlic, minced
4 1/2 teaspoons salt
1 tablespoon ground black pepper
4 ounces soft goat cheese
1 tablespoon extra-virgin olive oil
1 tablespoon chopped fresh basil leaves
1 tablespoon chopped fresh oregano

Directions

Heat 1 teaspoon of olive oil in a small skillet over medium heat. Cook and stir the onions in the oil until soft and translucent, about 5 minutes.

Gently knead together the softened onions, lamb, egg, bread crumbs, garlic, salt, and pepper. Divide the mixture into 6 parts and roll into balls, then cover and refrigerate until ready to use.

Mix together the goat cheese, extra-virgin olive oil, basil, and oregano until well combined; cover and chill for 5 minutes.

Preheat an outdoor grill for medium-high heat.

Working with one portion of meat at a time, make an indentation in the center of the ball with your thumb. Fill the indentation with a heaping tablespoon of the goat cheese mixture. Gently pull and form the meat patty around the cheese filling, making a burger-shaped patty. Repeat with each ball of the lamb mixture.

Grill the patties on the preheated grill until no longer pink in the center and well done, about 8 minutes per side.

Garlic-Cheese Flat Bread

Ingredients

1 (13.8 ounce) package
refrigerated pizza crust
1/4 cup butter or margarine,
melted
4 garlic cloves, minced
1 tablespoon minced fresh basil
1 cup shredded Cheddar cheese
1/2 cup grated Romano cheese
1/4 cup grated Parmesan cheese

Directions

Press dough onto a greased 15-in. x 10-in. x 1-in. baking pan. In a small bowl, combine butter, garlic and basil; drizzle over dough. Sprinkle with the cheeses. Bake at 400 degrees F for 10-12 minutes or until crisp. Cut into squares. Serve warm.

Broccoli Cheese Casserole

Ingredients

1/2 cup uncooked long-grain rice
6 slices bacon
1 large onion, chopped
1 (10 ounce) package chopped frozen broccoli, thawed
1 (10.5 ounce) can condensed cream of chicken soup
1 cup milk
1 (16 ounce) jar processed cheese sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Saute onions in bacon drippings over medium heat.

In a 9x13 inch baking dish combine cooked rice, bacon, onions, broccoli, soup, milk and cheese sauce.

Bake in preheated oven for 30 minutes, or until golden brown.

Potato and Cheese Pierogi

Ingredients

6 cups all-purpose flour
3 eggs
1 pinch salt
water as needed

5 pounds potatoes, peeled
1 pound processed cheese,
cubed
salt and pepper to taste
onion salt to taste

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

Combine flour, eggs and salt. Mix in a little water at a time until dough is somewhat stiff. Roll dough in small sections about 1/4 inch thick. Using a large biscuit cutter or drinking glass, make circle cuts.

To make filling: Mix together potatoes, cheese, salt, pepper and onion salt. Fill each with 1 to 2 tablespoons of the potato mixture, fold over and seal edges. To cook, bring a large pot of water to boil, carefully dropping in one at a time; stir once. They are done when they float to the top.

Cheeseburger Pockets

Ingredients

1/2 pound ground beef
1 tablespoon chopped onion
1/2 teaspoon salt
1/8 teaspoon pepper
1 (12 ounce) package refrigerated buttermilk biscuits
5 slices processed American cheese

Directions

In a skillet, cook beef, onion, salt and pepper over medium heat until meat is no longer pink; drain and cool. Place two biscuits overlapping on a floured surface; roll out into a 5-in. oval. Place 3 tablespoons meat mixture on one side. Fold a cheese slice to fit over meat mixture. Fold dough over filling; press edges with a fork to seal. Repeat with remaining biscuits, meat mixture and cheese. Place on a greased baking sheet. Prick tops with a fork. Bake at 400 degrees F for 10 minutes or until golden brown.

Festive Cheese Bites

Ingredients

1 (1 pound) loaf unsliced Italian bread
1 (8 ounce) package Cheddar cheese, cubed
2 (3 ounce) packages cream cheese, cubed
1 cup butter or margarine, cubed
4 egg whites

Directions

Cut bread into 1-in. cubes; set aside. In a saucepan over low heat, melt the cheeses and butter. In a mixing bowl, beat egg whites until stiff peaks form. Fold into cheese mixture. Dip bread cubes into cheese mixture. Place on greased baking sheets. Bake at 375 degrees F for 12-15 minutes or until golden brown. Serve warm.

Vegetarian Four Cheese Lasagna

Ingredients

2 cups peeled and diced pumpkin
1 eggplant, sliced into 1/2 inch rounds
5 tomatoes
1 pint ricotta cheese
9 ounces crumbled feta cheese
2/3 cup pesto
2 eggs, beaten
salt and pepper to taste
1 (15 ounce) can tomato sauce
fresh pasta sheets
1 1/3 cups shredded mozzarella cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pumpkin on a baking sheet and roast in oven until browned and tender, about 30 minutes. Meanwhile, grill eggplant on a charcoal grill or fry in a skillet, turning once, until charred and tender, 10 to 15 minutes. Halve tomatoes and place on baking sheet in oven for last 15 minutes of pumpkin time; cook until tender and wrinkly.

In a medium bowl, stir together ricotta, feta, pesto, eggs, salt and pepper until well mixed. Fold roasted pumpkin into ricotta mixture.

Spoon half of the tomato sauce into a 9x13 baking dish. Lay two pasta sheets over the sauce. Arrange a single layer of eggplant slices over pasta and top with half the ricotta mixture. Cover with two more pasta sheets. Arrange the roasted tomatoes evenly over the sheets and spoon the remaining half the ricotta mixture over the tomatoes. Sprinkle with half the mozzarella. Top with remaining two sheets of pasta. Pour remaining tomato sauce over all and sprinkle with remaining mozzarella and Parmesan.

Bake in preheated oven 30 to 40 minutes, until golden and bubbly.

Bacon and Egg Breakfast Grilled Cheese

Ingredients

2 eggs
2 tablespoons milk or water
Salt and pepper
3 teaspoons butter, room temperature, divided
4 slices whole wheat or white bread
2 slices Co-Jack cheese
4 slices fully-cooked bacon

Directions

Beat eggs, milk, salt and pepper in bowl until blended.

Heat 1 tsp. butter in large nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, Gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly. Remove from pan. Clean skillet.

Spread remaining 2 tsp. butter evenly on one side of each bread slice.

Place 2 slices in skillet, buttered side down. Top evenly with scrambled eggs, cheese and bacon. Cover with remaining bread, buttered side up.

Grill sandwiches over medium heat, turning once, until bread is toasted and cheese is melted, 2 to 4 minutes.

Bachelor Grilled Cheese

Ingredients

2 slices white bread
2 slices American cheese

Directions

Toast bread in a toaster until golden. Place slices of cheese between the two pieces of toast. Wrap sandwich in a paper towel, and heat in the microwave for 15 to 20 seconds, or until cheese is melted.

Cheeseburger Meatloaf

Ingredients

2 pounds ground beef
3/4 cup fresh bread crumbs
1/2 cup minced onion
2 eggs, beaten
1 1/2 teaspoons salt
1 1/2 teaspoons ground black pepper
3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the beef, bread crumbs, onion, eggs, salt and pepper, and mix well. Pat out meat mixture into a 14x18 inch rectangle on a piece of wax paper. Spread cheese over the meat, leaving a 3/4 inch border around the edges. Roll up jelly roll fashion to enclose the filling and form a pinwheel loaf. Press beef in on both ends to enclose the cheese. Place in a 10x15 inch baking dish.

Bake in the preheated oven 1 hour, or until internal temperature reaches 160 degrees F (70 degrees C).

Very Berry Cheesecake

Ingredients

40 vanilla wafers, crushed
6 tablespoons butter, melted
2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
2 tablespoons all-purpose flour
2 teaspoons vanilla extract
1 cup cottage cheese, creamed
1/4 cup cherry brandy
3 eggs
3 1/2 cups fresh blackberries
1 tablespoon cherry brandy
1 tablespoon white sugar

Directions

In a medium bowl, stir together vanilla wafer crumbs and butter. Press the mixture into the bottom and 1 3/4 inch up the sides of an 8 inch springform pan. Set aside.

In a large bowl, stir together cream cheese, 3/4 cup sugar, flour, and vanilla. Beat with an electric mixer on low speed until smooth. Set aside. Place cottage cheese in a blender or food processor. Blend until smooth. Stir into cream cheese mixture. Stir in the 1/4 cup cherry brandy. Beat in eggs on low speed just till combined. You do not want to incorporate too much air into the batter.

Preheat the oven to 375 degrees F (190 degrees C). Pour half of the cheese mixture into the crust-lined pan. Spread 1 cup of the fruit on top. Top with remaining cheese mixture and 1/2 cup of the fruit. Place in a shallow baking pan in the preheated oven.

Bake for 40 to 45 minutes or till center appears nearly set when shaken. Cool on a wire rack for 15 minutes. Loosen sides. Cool completely on wire rack. Cover and chill for at least 4 hours, or until ready to serve.

For topping, in a medium bowl combine remaining 2 cups fruit, 1 tablespoon cherry brandy, and 1 tablespoon sugar. Cover and chill for up to 2 hours. To serve, cut cheesecake into wedges. Top each serving with fruit topping.

Dried Beef Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
3 ounces dried beef
2 green onions, chopped
1/4 teaspoon onion salt
1 1/4 teaspoons monosodium glutamate
1 tablespoon Worcestershire sauce

Directions

In a medium-size mixing bowl, combine cream cheese, dried beef, green onions, onion salt, monosodium glutamate, and Worcestershire sauce. Form the mixture into a ball and refrigerate before serving.

Cheesecake Diamonds

Ingredients

5 tablespoons butter or margarine, softened

1/3 cup packed brown sugar

1 cup all-purpose flour

1/4 cup chopped pecans

FILLING:

1 (8 ounce) package cream cheese, softened

1/2 cup sugar

1 egg

2 tablespoons whipping cream

1 tablespoon lemon juice

2 teaspoons lemon peel

1/2 teaspoon vanilla extract

Directions

In a small mixing bowl, cream butter and brown sugar. Add flour and pecans; mix well. Set aside 1 cup for topping. Press the remaining mixture into a greased 8-in. square baking pan. Bake at 350 degrees F for 10-12 minutes or until set. Cool on a wire rack.

In another mixing bowl, beat cream cheese and sugar until smooth. Add egg, beating just until combined. Beat in the cream, lemon juice, peel and vanilla. Spread over crust. Sprinkle with reserved topping. Bake at 350 degrees F for 20-22 minutes or until center is almost set. Cool on a wire rack for 1 hour. Refrigerate overnight. Cut into diamonds. Refrigerate leftovers.

Tammy's Tempting Cheese Ball

Ingredients

1 (1 ounce) package dry ranch salad dressing mix
1/2 cup mayonnaise
1/2 cup milk
8 ounces cream cheese, softened
12 ounces shredded Cheddar cheese
5 ounces roasted, salted almonds, chopped

Directions

Mix the dry ranch salad dressing mix, mayonnaise, and milk in a bowl. Beat in the cream cheese with an electric mixer until smooth. Mix in Cheddar cheese. Cover bowl with plastic wrap, and freeze 30 minutes.

Divide mixture in half, and shape into balls. Roll each ball in almonds to coat. Cover and refrigerate balls until ready to serve.

Cream Cheese Frosting I

Ingredients

6 tablespoons cream cheese
1/3 cup butter, softened
1 3/4 cups confectioners' sugar
1 tablespoon cream
1 teaspoon vanilla extract

Directions

Mix all ingredients thoroughly and spread on cooled bars or cookies.

Perfect Cheesecake Everytime

Ingredients

1 1/2 cups crushed graham
crackers
1 teaspoon white sugar
1/8 teaspoon ground cinnamon
(optional)
1/4 cup chopped pecans
(optional)
4 tablespoons melted butter

2 (8 ounce) packages cream
cheese, softened
3 eggs
1 cup sugar
1 teaspoon vanilla extract
1 (16 ounce) container sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Whisk together the crushed graham crackers, the 1 teaspoon sugar, cinnamon, and walnuts. Stir in the butter. Press the mixture into the bottom of a 9 inch springform pan.

Bake in the preheated oven for 10 minutes. Remove from oven; allow crust to cool.

Beat the cream cheese with the eggs on medium-low with an electric mixer until smooth. Beat in the 1 cup sugar and vanilla. Fold in the sour cream just until blended. Do not overmix; overmixing causes the cheesecake to crack. Pour into the cooled crust.

Bake in the preheated oven for 30 minutes. Turn oven off. When the cheesecake has reached room temperature, chill in refrigerator for 8 hours before serving.

Rachel's Crockpot Seafood Cheese Dip

Ingredients

1 (8 ounce) package processed cheese food (such as Velveeta®)
2 tablespoons reduced-fat cream cheese
1 1/2 cups sour cream
1/2 cup cooked small shrimp
1/2 cup cooked crabmeat, flaked
1/2 cup cooked lobster, flaked
2 teaspoons seafood seasoning (such as Old Bay®)
1 teaspoon Worcestershire sauce
1 loaf (1/2-inch-thick) slices French bread, lightly toasted

Directions

Combine processed cheese food, cream cheese, sour cream, shrimp, crab, and lobster in a crockpot. Cover and cook on Low heat until cheese is melted, about 1 hour, stirring occasionally to break up lumps. Once the cheese is melted, stir in seafood seasoning and Worcestershire sauce. Serve with French bread.

Blue Cheese Dip I

Ingredients

1/2 pound bacon
1 teaspoon minced garlic
3 (8 ounce) packages cream
cheese, softened
4 ounces blue cheese
1/4 cup chopped walnuts or
pecans to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, fry chopped bacon until it is almost done. Stir garlic into the skillet. Remove from skillet and drain excess fat.

In a medium mixing bowl, mix bacon with cream cheese and blue cheese. Transfer the mixture to a casserole dish. Sprinkle nuts over the dip.

Bake for 30 to 40 minutes.

Hot Pepper Cheese Ball

Ingredients

1 (8 ounce) package cream cheese
1 cup shredded Cheddar cheese
1 cup extra sharp Cheddar cheese, shredded
1 cup shredded Pepper Jack cheese
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
2 tablespoons mayonnaise
1 tablespoon Worcestershire sauce
1 cup chopped pecans

Directions

In a large bowl, stir together cream cheese, Cheddar, sharp Cheddar and Pepper Jack cheeses, onion powder, garlic powder, mayonnaise, and Worcestershire sauce. Cover and refrigerate mixture 1 hour.

Shape mixture into a ball. Roll ball in chopped pecans.

Cheese Garlic Biscuits I

Ingredients

2 cups biscuit mix
2/3 cup milk
1/2 cup shredded Cheddar
cheese
2 tablespoons butter, melted
1/8 teaspoon garlic powder

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a baking sheet.

Measure biscuit mix into a large bowl. Stir in milk and cheese until a soft dough forms. Drop 9 spoonfuls of the dough onto prepared baking sheet.

Bake in preheated oven for 8 to 10 minutes, until golden brown. While biscuits bake stir together butter and garlic powder. Remove biscuits from oven and brush with butter mixture.

Best One Pot Cheese and Macaroni

Ingredients

3 cups water
1/2 teaspoon salt
8 ounces seashell pasta
1 cup whole milk
4 cups shredded Cheddar cheese
1 cup shredded Parmesan cheese
1/4 teaspoon ground black pepper
1 teaspoon Dijon mustard (optional)

Directions

Pour water and salt into a medium pot and bring to a rolling boil over high heat. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the water has cooked down a bit, about 5 minutes.

Stir in the milk, and continue boiling for another 5 minutes. Add the Cheddar, Parmesan, pepper, and mustard; stir until the cheese melts and the sauce is thick and creamy. The starch from the pasta thickens the sauce as the pasta cooks.

Caraway Cheese Ball

Ingredients

3/4 (8 ounce) package cream cheese, softened
2 tablespoons Dijon mustard
2 tablespoons dry sherry
1 teaspoon caraway seeds
2 tablespoons vegetable oil
1 pound shredded Cheddar cheese
3 tablespoons caraway seeds, for rolling

Directions

Beat the cream cheese in a large bowl until fluffy and soft. Stir in the mustard, sherry, and 1 teaspoon of caraway seeds, mixing thoroughly. Beat in the Cheddar cheese and vegetable oil. Shape mixture into a ball and roll in the remaining 3 tablespoons of caraway seeds. Wrap coated ball in plastic and refrigerate until firm, at least 4 hours.

Garlic Cheese Chicken Rollups

Ingredients

4 skinless, boneless chicken breasts
1 cup dried bread crumbs, seasoned
1/2 cup grated Parmesan cheese
1/4 cup butter, melted
1 (7 ounce) package garlic cheese spread

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pound chicken breasts until thinned out. In a shallow dish or bowl mix together bread crumbs and cheese. Dip one side of each breast into melted butter or margarine, then into crumb/cheese mixture. Place a dollop of cheese spread at one end of each chicken breast, on the side of the breast not dipped in the mixture. Roll up each breast and secure with toothpicks.

Place rollups in a lightly greased 9x13 inch baking dish and drizzle any remaining butter or margarine over all. Bake in the preheated oven for 35 to 40 minutes, or until cooked through and juices run clear.

White Chocolate and Passion Fruit Cheesecake

Ingredients

1 tablespoon melted butter
1 1/4 cups tea biscuits, crushed
4 tablespoons butter, melted

4 ounces white chocolate,
chopped
1/2 cup half-and-half or light
cream
1 (8 ounce) package cream
cheese, softened
1 (8 ounce) container mascarpone
cheese
1/4 cup superfine sugar
3 egg yolks
1/2 cup passion fruit pulp
3 egg whites

1/4 cup confectioners' sugar for
dusting
6 passion fruit, pulp removed

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease an 8 inch springform pan with 1 tablespoon melted butter.

In a medium bowl, mix together biscuit crumbs and 4 tablespoons melted butter. Press into the bottom of springform pan, and smooth with the back of a spoon; set aside in the refrigerator to firm up.

Place the chocolate in a heatproof bowl. Heat half-and-half to a simmer in a small saucepan; pour over white chocolate. Set aside for 1 minute, then stir until smooth; set aside.

In a large bowl, beat cream cheese until smooth. Mix in mascarpone cheese, sugar, and egg yolks. Stir in white chocolate mixture and 1/2 cup passion fruit pulp. In a large glass or metal mixing bowl, beat egg whites until soft peaks form. Fold 1/3 of the whites into the batter very thoroughly, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan. Place the cake pan on a baking sheet

Bake for 1 1/4 hours in the preheated oven, or until just set in the center when shaken lightly. Turn off the oven, and leave the cheesecake in the oven with the door ajar for 2 to 3 hours, or until cool. Refrigerate for at least 2 hours.

Before serving, remove from pan, and let stand at room temperature for 30 minutes. Dust with confectioners' sugar, and serve with pulp from 6 passion fruit.

Cheddar Cheese Cake

Ingredients

1 cup butter
1 cup white sugar
4 eggs
2/3 cup cubed Cheddar cheese
2 1/4 cups all-purpose flour
1 teaspoon baking powder
3/4 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the Cheddar cheese. Combine the flour and baking powder; stir into the batter alternating with the milk until smooth. Pour into the prepared pan.

Bake for 45 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean.

Japanese Cheesecake

Ingredients

1 (3 ounce) package cream cheese
1/4 cup milk
2 egg yolks
1/4 cup white sugar, divided
2 egg whites
1/3 teaspoon cream of tartar
3 tablespoons all-purpose flour
1 1/2 tablespoons cornstarch

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line the bottom of a 9 inch round cake pan with parchment paper.

Warm the cream cheese and milk in a small saucepan over medium-low heat. Cook, stirring occasionally, until cream cheese is melted. Remove from the heat and set aside.

In a medium bowl, beat egg yolks and half of the sugar until light and fluffy using an electric mixer. Fold the cream cheese mixture into the yolks. Sift in the flour and cornstarch, and stir until blended.

In a separate bowl, using clean beaters, whip egg whites with cream of tartar until they can hold a soft peak. Gradually sprinkle in the remaining sugar and continue whipping to stiff peaks. Fold egg whites into the cream cheese mixture. Pour into the prepared cake pan. Place the pan on a baking sheet with sides.

Place the baking sheet with the cheesecake into the oven, and pour water into the baking sheet until it is half way full. Bake for 20 minutes in the preheated oven, then reduce the heat to 300 degrees F (150 degrees C). Continue to bake for 15 more minutes. Let the cake cool before removing from the pan.

Run a knife around the outer edge of the cake pan, and invert onto a plate to remove the cake. Peel off the parchment paper and invert onto a serving plate so the top of the cake is on top again.

Double Layer Pumpkin Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (9 inch) prepared graham cracker crust
1/2 cup pumpkin puree
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground nutmeg
1/2 cup frozen whipped topping, thawed

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.

Original Cheese Tempters

Ingredients

1/2 cup butter, softened
1/2 pound shredded sharp
Cheddar cheese
1/4 teaspoon salt
1 pinch ground cayenne pepper
1 1/8 cups all-purpose flour
2 cups pecan halves

Directions

Blend the butter, cheese, salt and cayenne pepper together until well combined. Stir in the flour and mix well. Shape dough into 3 rolls about 1 1/2 inches in diameter. Wrap the rolls in plastic wrap and refrigerate until firm.

Preheat oven to 375 degrees F (190 degrees C).

Cut rolls into 1/8 to 1/4 inch thick slices. Place on a parchment paper lined baking sheet and press a pecan half or piece onto the top of each cookie.

Bake at 375 degrees F (190 degrees C) for about 12 minutes or until set. Let cool on wire wracks before storing in an airtight container.

Mac and Cheese and Beer

Ingredients

3 sourdough pretzels, crushed
2 tablespoons grated Parmesan cheese
1 (16 ounce) package whole wheat elbow macaroni
6 slices bacon, chopped
1 tablespoon butter
1 onion, diced
2 stalks celery, diced
2 carrots, diced
2 cloves garlic, minced
3 tablespoons all-purpose flour
2 tablespoons Dijon mustard
1 (12 fluid ounce) bottle beer
2 1/2 cups milk
3 cups shredded sharp Cheddar cheese
1/2 teaspoon ground red pepper
salt and pepper, to taste

Directions

Combine the crushed pretzels and parmesan cheese in a small bowl. Set aside.

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Place the bacon in a large, deep pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Place the bacon slices on a paper towel-lined plate. Pour off the bacon fat, reserving 2 tablespoons of the fat.

Melt the butter in the saucepan with the reserved bacon fat over medium heat. Stir in the onion, celery, carrots, and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the flour, and stir until the mixture becomes paste-like and light golden brown, about 3 minutes. Gradually whisk the mustard, the beer, and finally the milk into the flour mixture; bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 5 to 10 minutes.

Stir in the cheese, bacon, red pepper, salt, and pepper. Turn off the heat, and stir in the cooked macaroni. Sprinkle with the pretzel and cheese mixture before serving.

Brie Cheese Pizza

Ingredients

8 1/2 ounces Brie cheese, thinly sliced
2 cups sliced almonds
1 (14 ounce) package purchased fully baked pizza crust (such as Boboli®)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Arrange Brie slices on pizza crust; cover with sliced almonds. Bake until cheese is melted and almonds are toasted, about 10 minutes. Slice into small wedges to serve.

Triple-Cheese Macaroni

Ingredients

1 (16 ounce) package elbow macaroni
2 eggs
1 (12 ounce) can evaporated milk
1/4 cup butter, melted
2 tablespoons prepared mustard
1 teaspoon seasoned salt
1 teaspoon pepper
8 ounces process cheese (Velveeta), melted
2 cups shredded mild Cheddar cheese, divided
2 cups shredded sharp Cheddar cheese, divided

Directions

Cook macaroni according to package directions. Meanwhile, in a large bowl, whisk the eggs, milk, butter, mustard, seasoned salt and pepper until combined. Stir in the process cheese and 1-1/2 cups of each cheddar cheese.

Drain macaroni; stir into cheese mixture. Pour into a greased 3-qt. baking dish. Top with remaining cheeses. Bake, uncovered, at 350 degrees F for 25-30 minutes or until cheese is melted and edges are bubbly.

Cheese Soup III

Ingredients

3 cups vegetable broth
3 potatoes, cubed
1/2 cup chopped onion
1/2 cup chopped carrots
1/4 cup chopped celery
5 slices fat-free American cheese
1/2 cup skim milk
1 tablespoon hot pepper sauce
salt and pepper to taste
3 tablespoons chopped fresh
parsley

Directions

In a medium saucepan over high heat, combine the broth, potatoes, onions, carrots and celery. Bring to a boil and reduce heat to low. Cover and simmer about 15 minutes, or until potatoes are tender. Mash lightly with a potato masher.

Add American cheese, milk and hot sauce and continue cooking over low heat until cheese melts, stirring occasionally. Add salt and pepper to taste. Garnish with fresh parsley and hot pepper sauce, if desired.

Philly Cheese Steak Pizza

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 medium green pepper, chopped
1 medium onion, chopped
1/4 teaspoon beef bouillon granules
2 tablespoons olive oil
1/2 pound thinly sliced deli roast beef
1 tablespoon Italian salad dressing
1 1/2 cups shredded mozzarella cheese

Directions

Unroll crescent roll dough and place in an ungreased 13-in. x 9-in. x 2-in. baking pan. Press onto the bottom and 1/2 in. up the sides to form a crust; seal perforations. Bake at 375 degrees F for 7-10 minutes or until lightly browned.

Meanwhile, in a large skillet, saute the green pepper, onion and bouillon in oil until vegetables are tender; set aside. Arrange beef over crust. Brush with salad dressing and sprinkle with mozzarella cheese. Bake 4-5 minutes longer or until cheese is melted. Top with green pepper mixture. Cut into squares.

Blue Cheese Beef Roll

Ingredients

1/2 cup butter
1/2 cup cream cheese
1/2 teaspoon salt
2 cups sifted all-purpose flour
1/4 cup cold milk

1 tablespoon vegetable oil
2 pounds ground beef
1/2 cup chopped onion
2 teaspoons salt
1 egg, beaten
1 cup sour cream
1/3 cup blue cheese, crumbled
1/2 cup chopped black olives
1/2 cup chopped walnuts

Directions

In a medium bowl, blend together the butter, cream cheese and salt until smooth. Stir in the flour, until the mixture is evenly crumbly. Sprinkle the milk over the flour mixture one tablespoon at a time, stirring with a fork until the dough is moistened enough to be formed into a ball. Press dough together, and knead for just a couple of turns. Flatten the ball slightly, wrap and refrigerate.

Heat the oil in a large skillet over medium-high heat. Add the ground beef and onion, and cook until the beef is no longer pink. Drain off fat, and set aside to cool. Transfer the meat mixture to a bowl, and mix in the salt, egg, sour cream, blue cheese, olives and walnuts until well blended.

Preheat the oven to 425 degrees F (220 degrees C).

On a sheet of waxed paper, or between two sheets, roll the pastry out into a rectangle about 10x12 inches. Place the meat mixture down the center of the pastry, then bring the sides up around the filling, pinching together to enclose the filling completely. Use the waxed paper to pick up the roll, and roll it onto a baking sheet so that it sits with the seam on the bottom.

Bake for 25 minutes in the preheated oven, or until the pastry is a nice golden brown.

Ham and Cheese Quiche

Ingredients

2 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup half-and-half
3 eggs
2 slices Swiss cheese
1 recipe pastry for a 9 inch single crust pie
1/2 cup chopped fresh spinach
1/2 cup canned mushrooms
1 (4.5 ounce) can ham, flaked
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together flour, salt, half-and-half and eggs in a medium bowl.

Place Swiss cheese flat in the pie crust. Arrange spinach evenly over Swiss cheese, then cover with mushrooms. Pour the flour and egg mixture over mushrooms. Cover with flaked ham and top with Cheddar cheese.

Bake in the preheated oven 45 to 55 minutes, until surface is golden brown.

Chicken and Cheese Enchiladas

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed
Cheddar Cheese Soup
1/2 cup milk
2 cups diced cooked chicken
1/2 cup Pace® Chunky Salsa
1 (4 ounce) can chopped green
chiles
1 teaspoon chili powder
8 (8 inch) flour tortillas

Directions

Mix soup and milk.

Mix 2 tablespoons soup mixture, chicken, salsa, chiles and chili powder.

Spread about 1/3 cup chicken mixture down center of each tortilla. Roll tortillas around filling and place seam-side down in greased 3-quart shallow baking dish.

Pour remaining soup mixture over enchiladas. Cover.

Bake at 375 degrees F for 35 minutes or until hot.

Praline Cheesecake

Ingredients

1/4 cup butter
1 cup graham cracker crumbs
3 tablespoons packed brown sugar
1/3 cup chopped pecans
2 (8 ounce) packages cream cheese, softened
1 1/4 cups packed brown sugar
3 eggs
1 teaspoon rum flavored extract
1 teaspoon vanilla extract
1/4 cup sour cream
1/3 cup chopped pecans
1 1/2 cups sour cream
1/4 cup packed brown sugar
3/4 teaspoon maple flavored extract
1/2 teaspoon rum flavored extract

Directions

To Make Crust: Melt butter or margarine in a small saucepan. Stir in graham cracker crumbs, 3 tablespoons brown sugar, and 1/3 cup chopped nuts. Pack into ungreased 9 or 9 1/2 inch springform pan.

To Make Filling: Beat cream cheese and 1 1/4 cups brown sugar together until smooth and fluffy. Slowly beat in eggs one at a time, just until blended. Stir in 1 teaspoon rum flavoring, 1 teaspoon vanilla, 1/4 cup sour cream, and 1/3 cup chopped nuts. Pour filling into pan.

Bake at 350 degrees F (175 degrees C) for about 55 to 60 minutes, until set. Remove pan to cake rack while you prepare topping.

To Make Topping: Stir together 1 1/2 cups sour cream, 1/4 cup brown sugar, maple flavoring, and 1/2 teaspoon rum flavoring. Spread over cheesecake. Return to oven, and bake for 10 minutes. Loosen sides of cake. Cool until almost room temperature, then chill for a few hours before serving.

Fluffy Cheesecake Dessert

Ingredients

4 cups miniature marshmallows
1/3 cup orange juice
2 (8 ounce) packages cream cheese, softened
1 (12 ounce) container frozen whipped topping, thawed
2 1/2 cups crushed vanilla wafers
1/2 cup butter or margarine, melted

Directions

In a large microwave-safe bowl, combine marshmallows and orange juice. Microwave, uncovered, on high for 1-1/2 minutes. Stir until smooth. In a mixing bowl, beat cream cheese. Add marshmallow mixture; beat just until smooth. Fold in whipped topping. Combine wafer crumbs and butter; set aside 3/4 cup for topping. Press remaining crumbs into an ungreased 13-in. x 9-in. x 2-in. pan. Spoon cream cheese filling over crust. Sprinkle with reserved crumbs. Cover and refrigerate for 1 hour or until set. Store in the refrigerator.

Spicy Ham and Grilled Cheese Sandwich

Ingredients

2 slices Swiss cheese
2 slices deli ham
1 green chile pepper
2 slices rye bread
1 tablespoon butter, softened

Directions

Preheat a skillet over medium heat.

Layer cheese, ham, and chile pepper on one slice of bread, then top with the other slice. Lightly butter both sides of the sandwich before carefully placing it in the skillet. Grill until cheese is melted and bread appears golden brown, about 3 minutes per side.

Cassata Cake Ricotta Cheese Filling

Ingredients

2 1/4 cups confectioners' sugar
2 pounds whole milk ricotta cheese
1/2 teaspoon ground cinnamon
1 1/2 teaspoons vanilla extract
2 (1 ounce) squares semisweet chocolate
1/2 cup candied lemon peel

Directions

Beat the ricotta cheese well and add the confectioner's sugar and the cinnamon. Add the vanilla and grate the chocolate in using the coarse side of a grater. Stir in the candied lemon peel and mix. Chill until ready to use.

Three Cheese-Stuffed French Toast

Ingredients

3/4 cup shredded mozzarella cheese
4 ounces cream cheese, softened
1 tablespoon ricotta cheese
3 tablespoons apricot jam
8 (2 inch thick) slices French bread

2 eggs, lightly beaten
1/2 cup milk
1 cup cornflakes cereal crumbs
2 tablespoons butter

2 cups apricot nectar
1/4 cup butter
2 tablespoons white sugar
2 teaspoons ground ginger
2 cups sliced fresh peaches
1/4 cup confectioners' sugar for dusting

Directions

The night before: Split each bread slice four fifths of the way through. Spread the two sides apart so that they look like butterfly wings. Use a fork hollow out a shallow pocket on the inside of each slice. Discard the crumbs; set bread aside

In a medium bowl, mix together the mozzarella, cream cheese and ricotta cheese. Stir in the apricot jam. Spoon 2 tablespoons of cheese mixture into each bread slice. Place slices in a 9x13 inch baking dish. Cover and chill 8 hours or overnight.

The next morning: Preheat oven to 400 degrees F (200 degrees C). Pour apricot nectar into a small saucepan and simmer over medium heat. Stir in sugar and cornstarch; cook until thickened.

Beat together eggs and milk. Dip bread slices into egg mixture and dredge in cornflakes crumbs. Melt 2 tablespoons butter in a large skillet over medium heat; cook bread 2 minutes on each side or until golden. Place in a lightly greased 9x13 inch baking dish. Bake at 400 degrees for 15 minutes.

In a medium frying pan or skillet, heat 1/4 cup butter, 2 tablespoons sugar and ginger over medium heat. Add peaches and cook for 3 minutes.

Arrange French toast slices on individual plates. Top each serving evenly with peach slices, sprinkle with powdered sugar. Serve with apricot syrup.

Tomato Mac 'n' Cheese

Ingredients

1 (12 ounce) package uncooked penne or medium tube pasta
3 tablespoons butter
3 tablespoons all-purpose flour
3 cups milk
1 pound shredded white Cheddar cheese
1/2 teaspoon salt
1/2 teaspoon ground mustard
1/4 teaspoon white pepper
1 cup chopped seeded tomatoes

Directions

Cook pasta according to package directions. Meanwhile, in a Dutch oven, melt butter over medium heat. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat to medium. Stir in the cheese, salt, mustard and pepper. Cook and stir until cheese is melted. Drain pasta; stir into cheese sauce. Cook and stir for 3 minutes or until heated through. Stir in tomatoes just until combined.

Egg and Cheese Waffle Sandwich

Ingredients

2 (4 inch) frozen round waffles
1 egg, beaten
1 slice Co-Jack or American
cheese

Directions

Heat oven to 400 degrees F. Generously coat baking sheet with cooking spray. Place waffles on baking sheet.

Spoon egg over waffles, spreading to fill cavities. Bake in 400 degrees F oven until egg is set and waffles are crisp, 10 to 12 minutes.

Top one waffle with cheese. Cover with remaining waffle and press together. Let stand 1 minute to allow cheese to melt.

Whipped Cream Cheese

Ingredients

1 (8 ounce) package cream
cheese, softened
3 tablespoons milk

Directions

In a small mixing bowl, beat the cream cheese. Gradually beat in milk until light and fluffy. Serve on toast, English muffins or bagels.

Old Glory Cheesecake Bars

Ingredients

1 1/2 cups HONEY MAID Graham Cracker Crumbs
1/3 cup butter or margarine, melted
3 tablespoons sugar
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 eggs
3 tablespoons red, white and blue decorating gels
3 tablespoons red, white and blue sprinkles

Directions

Preheat oven to 350 degrees F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan to form handles; set aside. Mix graham crumbs, butter and 3 Tbsp. sugar; press firmly onto bottom of 13x9-inch baking pan.

Beat cream cheese, 3/4 cup sugar and the vanilla in small bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 30 min. or until center is almost set. Cool completely. Refrigerate several hours or overnight. Remove cheesecake from pan, using foil handles. Cut into shapes using a medium star-shaped cookie cutter. Decorate with gels and sprinkles as desired. Store in refrigerator.

Blue Cheese Potatoes Delmonico

Ingredients

8 medium potatoes, peeled and cubed
1/2 cup butter
1/2 cup all-purpose flour
1 cup milk
1 cup cream
1/2 cup crumbled blue cheese
1/3 cup bread crumbs

Directions

Preheat the oven to 375 degrees F (190 degrees C). Place the potatoes in a large saucepan with water to cover. Bring to a boil over medium-high heat, and cook until tender, about 8 to 10 minutes. Drain, and transfer to a casserole dish.

Melt the butter in a medium saucepan over medium-high heat. Whisk in the flour, and cook for 5 minutes, stirring constantly. Gradually whisk in the milk and cream so there are no lumps. Reduce heat and simmer for 20 minutes. Remove from heat and whisk in the blue cheese until smooth. Pour over the potatoes in the dish. Sprinkle breadcrumbs over the top.

Bake for 25 minutes in the preheated oven, or until top is nicely browned.

Cream Cheese Dessert Wedges

Ingredients

1 (7.5 ounce) package refrigerated buttermilk biscuits
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1 tablespoon all-purpose flour
TOPPING:
1 tablespoon sugar
1/2 teaspoon ground cinnamon

Directions

Separate biscuits into 10 pieces; place in an ungreased 9-in. round baking dish. Press onto the bottom and 1 in. up the sides, pinching edges together to seal. Bake at 350 degrees F for 5-7 minutes or until slightly puffed.

Meanwhile, in a small mixing bowl, beat the cream cheese, sugar, egg and flour until smooth; pour over crust. Combine topping ingredients; sprinkle over filling. Bake for 15-20 minutes or until filling is set and crust is golden brown.

Cool on a wire rack for at least 30 minutes before cutting. Serve warm or chilled. Refrigerate leftovers.

Moist Cheesecake

Ingredients

2 1/2 cups graham cracker crumbs
1/2 cup butter, melted

1 (6 ounce) package lemon flavored gelatin
1 cup boiling water
1 (8 ounce) package cream cheese
1 cup white sugar
1 teaspoon vanilla extract
3 tablespoons lemon juice
1 (12 fluid ounce) can evaporated milk
1 (21 ounce) can cherry pie filling

Directions

Mix together the graham cracker crumbs and melted butter press 2 cups of the mixture into the bottom of a 9x13 inch pan. Set aside the rest for the topping. Dissolve lemon gelatin in boiling water, set aside to cool.

In a medium bowl, beat together the cream cheese, sugar and vanilla. Stir in the gelatin mixture and lemon juice. In a separate bowl, whip evaporated milk. Fold milk into the cream cheese mixture. Pour into the prepared pan.

Chill for 4 hours, then top with cherry pie filling and sprinkle with remaining crumb mixture.

Thanksgiving Cheese Ball

Ingredients

8 ounces cream cheese
4 ounces sharp Cheddar cheese
2 ounces crumbled blue cheese
2 tablespoons grated onion
1 clove garlic, minced
4 dashes Worcestershire sauce
1 (2.25 ounce) can green olives
1/2 cup chopped pecans

Directions

In a food processor, mix the cream cheese, Cheddar cheese, blue cheese, onion, garlic, and Worcestershire sauce. Process until well blended. Add olives, and pulse into small chunks.

Shape the mixture into a ball, and roll in the chopped pecans to coat. Wrap in plastic, and chill at least 4 hours in the refrigerator.

Buttermilk-Blue Cheese Red Cabbage Slaw

Ingredients

1/4 cup Hellmann's® or Best Foods® Real Mayonnaise
1/4 cup buttermilk
1/2 cup crumbled blue cheese (optional)
1 1/2 tablespoons Dijon mustard
2 teaspoons white wine vinegar
1 1/2 teaspoons celery salt
1 medium head red cabbage, finely shredded
2 medium carrots, shredded
4 green onions, thinly sliced

Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise, buttermilk, blue cheese, mustard, vinegar and celery salt in large bowl with wire whisk (or combine in food processor and process until smooth).

Season, if desired, with salt and black pepper. Stir in cabbage, carrots and green onions. Cover and refrigerate least 30 minutes.

Basic Irish Soda Bread With Cheese

Ingredients

2 eggs, beaten
1/3 cup grated Parmesan cheese
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup milk, or as needed

Directions

Preheat an oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper. Beat eggs in a bowl and set aside. Place the Parmesan cheese into a shallow bowl.

In a bowl, mix the flour, salt, and baking soda until well combined. Add in milk, several tablespoons at a time, until the mixture forms a soft dough. Turn the dough out onto a well-floured work surface, and knead several times until the dough comes together.

Roll the dough out into a rectangle about 1/2 inch thick, and cut into 2x3-inch squares. Brush each square with beaten egg, and dip the top of the square into the Parmesan cheese. Place the squares onto the prepared baking sheet.

Bake in the preheated oven until the squares are lightly browned, about 10 minutes.

Cheese Crepe Souffle

Ingredients

1/2 cup butter
2 (13 ounce) packages frozen
cheese-filled blintzes
6 egg whites
6 egg yolks
2 cups sour cream
1/3 cup white sugar
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the butter in 9x13 inch baking dish, and put into the oven until melted, about 3 minutes. Place the blintzes into the baking dish in a single layer on top of the melted butter.

Whip the egg whites in a bowl until they form soft peaks, about 5 minutes, and set aside.

Whisk together the egg yolks, sour cream, sugar, vanilla extract, and salt in a large bowl until smooth. Use a rubber spatula or wire whisk to fold 1/3 of the whipped egg whites into the sour cream mixture. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Add the remaining whipped egg whites, folding just until incorporated. Pour the mixture over the blintzes in the baking dish.

Bake in the preheated oven until the eggs are set and puffy and the top is golden brown, about 45 minutes.

Wisconsin Five-Cheese Bake

Ingredients

1 (16 ounce) package elbow macaroni
1 cup shredded mozzarella cheese
1 cup shredded Swiss cheese
1 cup grated Parmesan cheese
1 cup shredded provolone cheese
1/2 cup ricotta cheese
1/2 cup sour cream
1/2 cup heavy cream
1 tablespoon chopped fresh parsley
1/2 teaspoon dried Italian seasoning
1/2 teaspoon garlic salt

Directions

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish. Bring a large pot of lightly salted water to a boil. Add macaroni, and cook until tender, 6 to 8 minutes. Drain.

In a large bowl, toss together the mozzarella cheese, Swiss cheese, Parmesan cheese and Provolone cheese. Remove about 1/2 cup for topping and set aside. In a separate bowl, stir together the ricotta cheese, sour cream and heavy cream. Season with parsley, Italian seasoning and garlic salt.

Pour the ricotta cheese mixture and drained macaroni into the bowl with the cheeses and toss lightly. Do not mix too thoroughly, it's better left messy. Pour into the prepared baking dish. Sprinkle the reserved cheese over the top.

Bake in the preheated oven until cheese is melted, about 10 minutes, then turn the oven to broil. Broil for about 5 minutes to brown the top.

Ghirardelli® Chocolate Chip Cheesecake

Ingredients

Crust:

2/3 cup graham cracker crumbs
1 tablespoon Ghirardelli
Unsweetened Cocoa
1/4 cup granulated white sugar
1/3 cup unsalted butter, melted

Chocolate Filling:

2 1/4 cups cream cheese, at room temperature
1 teaspoon pure vanilla extract
2/3 cup granulated white sugar
3 large eggs
1 cup sour cream
1 cup Ghirardelli Semi-Sweet
Chocolate Chips
2 ounces Ghirardelli White
Chocolate baking bar, grated for
garnish (optional)

Directions

Preheat the oven to 350 degrees F. Grease 9-inch springform cake pan.

To make the crust, in a small bowl, mix together the crushed graham crackers, cocoa, and sugar. Stir in the butter. Spoon the mixture into the prepared pan. Press firmly to distribute the crust mixture onto the bottom and halfway up the sides of the pan. Chill the crust while making the filling.

To make the filling, in a medium-size bowl, beat the cream cheese, vanilla, and sugar with an electric mixer at low speed until smooth. Gradually beat in the eggs, increasing the speed slightly as the mixture softens. Beat in the sour cream. Finally, stir in the chocolate chips with a large spoon.

Pour the filling into the chilled crust and set the pan on a baking tray. Bake for 1 1/2 hours, or until firm. The cheesecake may deflate and crack as it cools, so turn off the oven and let cool slowly in the oven for about 1 hour with the oven door open.

Remove from the oven and let cool completely. Cover and chill in the refrigerator overnight before removing from the pan. Sprinkle the top with grated white chocolate. This cheesecake is best if eaten within 3 days of baking.

Quick Cheese Biscuits

Ingredients

2 cups buttermilk baking mix
2/3 cup milk
1/2 cup shredded Cheddar
cheese
2 tablespoons butter or margarine,
melted
1/2 teaspoon garlic powder

Directions

In a bowl, stir in the biscuit mix, milk and cheese just until moistened. Drop by tablespoonfuls onto an ungreased baking sheet. Mix butter and garlic powder; brush over biscuits. Bake at 475 degrees F for 8 to 10 minutes or until golden brown. Serve warm.

Vegetable Cheese Strudel

Ingredients

1 sheet Pepperidge FarmB® Puff Pastry
1 egg
1 tablespoon water
2 tablespoons vegetable oil
2 small green or red peppers, cut into 2-inch-long strips
3 ounces mushrooms, sliced
1 cup cubed eggplant
1 small onion, sliced
1/4 teaspoon garlic powder
1 teaspoon dried basil leaves, crushed
8 (1/2 ounce) slices mozzarella cheese

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F. Mix the egg and water in a small bowl.

Heat the oil in a 12 inch skillet over medium-high heat. Add the peppers, mushrooms, eggplant, onion, garlic powder and basil and cook until the vegetables are tender and the liquid is evaporated. Let cool to room temperature.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 16x12 inch rectangle. With the short side facing you, spoon the vegetable mixture onto the bottom half of the pastry sheet to within 1 inch of the edges. Top with the cheese. Starting at the short side, roll up like a jelly roll. Tuck the ends under to seal. Place seam-side down on a baking sheet. Brush with the egg mixture.

Bake for 25 minutes or until the pastry is golden. Slice and serve warm.

Orange-Chocolate Twist Cheesecake

Ingredients

1 1/2 cups chocolate wafer cookies, crushed
1/2 cup white sugar
1/4 cup butter, melted

1/2 cup semi-sweet chocolate chips
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1/3 cup cornstarch
3 eggs, room temperature
1 egg yolk, room temperature
1/2 cup frozen (thawed) orange juice concentrate
1/2 teaspoon orange extract
1 teaspoon orange zest
1 drop orange food coloring (optional)
1 teaspoon vanilla extract

1/4 cup semi-sweet chocolate chips
1 tablespoon light corn syrup
1 tablespoon sour cream
1/2 cup pecans, for garnish

1 teaspoon cornstarch
2 teaspoons water, or as needed
2 tablespoons white sugar
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the cookie crumbs, 1/2 cup sugar, and melted butter together in a bowl. Press mixture evenly into the bottom of 9 inch springform pan.

Melt 1/2 cup chocolate chips in a pan over low heat while stirring constantly. Set aside.

Beat the cream cheese, sugar, and cornstarch together in a mixing bowl until smooth. Slowly beat in the eggs and egg yolk, one at a time, until thoroughly blended. Stir in the orange juice concentrate, orange extract, orange zest, orange food coloring, if desired, and vanilla. Reserve 1 cup of the cream cheese mixture and set aside. Pour the remaining mixture over the prepared crust. Stir the melted chocolate chips into the reserved 1 cup cream cheese mixture. Pour the chocolate mixture into the orange filling, and swirl with a knife.

Bake in preheated oven for 15 minutes. Lower heat to 225 degrees F (105 degrees C), and bake until center springs back when touched, 75 to 85 minutes. Turn the oven off, and open the oven door; allow cheesecake to cool in the oven at least 30 minutes. Remove from the oven and refrigerate, uncovered, for at least 8 hours, or overnight.

Remove the cheesecake from the springform pan by running a knife around the inside edge. Release the side of the pan and lift off. Run a knife under the bottom of the cheesecake and carefully slide onto a serving plate.

To make the pecan-chocolate topping, melt 1/4 cup chocolate chips in a pan over low heat while stirring constantly. Remove from heat, and stir in the corn syrup and sour cream until smooth and evenly blended. Drizzle over the top of the cheesecake. Garnish with pecans.

To make the orange topping, stir the cornstarch and water together in a small dish to make a smooth syrup. Place the sugar and orange juice in a pan, and bring to a boil over medium-high heat. Reduce heat to medium, and stir in the cornstarch mixture; cook until thick and clear. Cool slightly, and drizzle over the top of the cheesecake.

Blueberry Cheesecake Ice Cream

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/2 cup water
1 1/4 cups fresh or frozen blueberries
1 tablespoon lemon juice
GRAHAM CRACKER MIXTURE:
2 1/4 cups graham cracker crumbs
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/2 cup butter, melted
ICE CREAM:
1 1/2 cups sugar
1 (3.4 ounce) package instant cheesecake or vanilla pudding mix
1 quart heavy whipping cream
2 cups milk
2 teaspoons vanilla extract

Directions

In a small saucepan, combine sugar and cornstarch. Gradually stir in water until smooth. Stir in blueberries and lemon juice. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until slightly thickened, stirring occasionally. Cover and refrigerate until chilled.

In a large bowl, combine the cracker crumbs, sugar and cinnamon. Stir in butter. Pat into an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 10-15 minutes or until lightly browned. Cool completely on a wire rack.

In a large bowl, whisk the ice cream ingredients. Fill ice cream freezer cylinder two-thirds full; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze. Whisk before adding to ice cream freezer (mixture will have some lumps).

Crumble the graham cracker mixture. In a large container, layer the ice cream, graham cracker mixture and blueberry sauce three times; swirl. Freeze.

Company Cheesecake

Ingredients

3/4 cup all-purpose flour
1/4 cup sugar
1/4 cup finely chopped pecans
1 teaspoon grated lemon peel
6 tablespoons cold butter (no substitutes)
1 egg yolk
1/2 teaspoon vanilla extract
FILLING:
5 (8 ounce) packages cream cheese, softened
1 3/4 cups sugar
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/4 teaspoon salt
4 eggs
2 egg yolks
1/4 cup whipping cream

Directions

In a bowl, combine the flour, sugar, pecans and lemon peel, cut in butter until crumbly. Combine egg yolk and vanilla; stir into flour mixture. Press onto the bottom of a greased 10-in. springform pan. Bake at 400 degrees F for 8-11 minutes or until edges are lightly browned. Cool on a wire rack.

Fill a 13-in. x 9-in. x 2-in. baking dish with 8 cups water; place on lowest oven rack. Reduce heat to 325 degrees F.

In a mixing bowl, beat cream cheese until smooth. Gradually beat in sugar. Add the flour, vanilla and salt. Combine eggs and egg yolks; add to cream cheese mixture just until combined. Beat in cream just until combined. Pour over crust.

Bake on middle rack at 325 degrees F for 70-75 minutes or until center is almost set (top of cheesecake will crack). Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Cool 1 hour longer. Refrigerate overnight. Remove sides of pan.

Pumpkin Cream Cheese Muffins

Ingredients

1 (8 ounce) package cream cheese
1 egg
1 teaspoon vanilla extract
3 tablespoons brown sugar

4 1/2 tablespoons all-purpose flour
5 tablespoons white sugar
3/4 teaspoon ground cinnamon
3 tablespoons butter
3 tablespoons chopped pecans

2 1/2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon salt
2 eggs
1 1/3 cups canned pumpkin
1/3 cup olive oil
2 teaspoons vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 18 muffin cups, or use paper liners.

To make the filling: In a medium bowl, beat cream cheese until soft. Add egg, vanilla and brown sugar. Beat until smooth, then set aside.

For the streusel topping: In a medium bowl, mix flour, sugar, cinnamon and pecans. Add butter and cut it in with a fork until crumbly. Set aside.

For the muffin batter: In a large bowl, sift together flour, sugar, baking powder, cinnamon and salt. Make a well in the center of flour mixture and add eggs, pumpkin, olive oil and vanilla. Beat together until smooth.

Place pumpkin mixture in muffin cups about 1/2 full. Then add one tablespoon of the cream cheese mixture right in the middle of the batter. Try to keep cream cheese from touching the paper cup. Sprinkle on the streusel topping.

Bake at 375 degrees F (195 degrees C) for 20 to 25 minutes.

Tangy Cheese-Topped Spuds

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup sour cream
1/4 cup finely chopped onion
2 tablespoons prepared horseradish
1 tablespoon lemon juice
2 tablespoons minced fresh parsley
1/2 teaspoon salt
4 hot baked potatoes
1/2 cup shredded sharp Cheddar cheese

Directions

In a mixing bowl, blend cream cheese and sour cream until smooth. Add onion, horseradish, lemon juice, parsley and salt; mix well. With a sharp knife, cut an X in the top of each potato; fluff pulp with a fork. Top with cream cheese mixture; sprinkle with cheese.

Shrimp and Mushroom Linguini with Creamy

Ingredients

1 (8 ounce) package linguini pasta
2 tablespoons butter
1/2 pound fresh mushrooms,
sliced
1/2 cup butter
2 cloves garlic, minced
1 (3 ounce) package cream
cheese
2 tablespoons chopped fresh
parsley
3/4 teaspoon dried basil
2/3 cup boiling water
1/2 pound cooked shrimp

Directions

Bring a large pot of lightly salted water to a boil. Add linguini, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat 2 tablespoons butter in a large skillet over medium-high heat. Add mushrooms; cook and stir until tender. Transfer to a plate.

In the same pan, melt 1/2 cup butter with the minced garlic. Stir in the cream cheese, breaking it up with a spoon as it melts. Stir in the parsley and basil. Simmer for 5 minutes. Mix in boiling water until sauce is smooth. Stir in cooked shrimp and mushrooms, and heat through.

Toss linguini with shrimp sauce, and serve.

Amaretto Mousse Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
1 (.25 ounce) package unflavored gelatin
1/2 cup water
3 (8 ounce) packages cream cheese
1 1/4 cups white sugar
1 (5 ounce) can evaporated milk
1 teaspoon lemon juice
1/3 cup amaretto liqueur
1 teaspoon vanilla extract
3/4 cup heavy whipping cream

Directions

In a small bowl, stir together the graham cracker crumbs and melted butter. Press into the bottom and sides of a 9 inch springform pan, refrigerate.

Put the water into a small saucepan, water should be cold. Sprinkle the gelatin over the water, and let stand for 1 minute. Then, stir over low heat until gelatin is dissolved, set aside. In a large bowl, beat cream cheese and sugar until fluffy. Gradually add the evaporated milk and lemon juice, container to beat until fluffy. Scrape the bottom of the bowl occasionally to make sure there are no lumps. Gradually beat in the amaretto, vanilla and the gelatin mixture until everything is well blended.

In a medium bowl, whip the heavy cream until stiff but not grainy, then fold it into the cream cheese mixture. Pour the filling into the chilled crust and refrigerate for at least 12 hours before serving. Do not remove the springform ring until serving time.

Mini Cheesecakes III

Ingredients

1/3 cup graham cracker crumbs
1 tablespoon white sugar
1 tablespoon margarine, melted

1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1 1/2 teaspoons lemon juice
1/2 teaspoon grated lemon zest
1/4 teaspoon vanilla extract
1 egg

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 6 cup muffin pan.

In a medium bowl, mix together the graham cracker crumbs, sugar and margarine with a fork until combined. Measure a rounded tablespoon of the mixture into the bottom of each muffin cup, pressing firmly. Bake in the pre-heated oven for 5 minutes, then remove to cool. Keep the oven on.

Beat together the cream cheese, sugar, lemon juice, lemon zest and vanilla until fluffy. Mix in the egg.

Pour the cream cheese mixture into the muffin cups, filling each until 3/4 full. Bake at 325 degrees F (165 degrees C) for 25 minutes. Cool completely in pan before removing. Refrigerate until ready to serve.

Baked Chicken and Cheese Risotto

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 1/4 cups water
1/2 cup milk
1/4 cup shredded part-skim mozzarella cheese
3 tablespoons grated Parmesan cheese
1 1/2 cups frozen mixed vegetables
1/2 pound skinless, boneless chicken breast, cut into cubes
3/4 cup uncooked Arborio or regular long-grain white rice

Directions

Mix soup, water, milk, mozzarella cheese, Parmesan cheese, vegetables, chicken and rice in 3-qt. shallow baking dish. Cover.

Bake at 400 degrees F. for 35 min. Stir.

Bake for 10 min. or until hot and rice is done. Let stand 5 min.

Cream Cheese Bread

Ingredients

BREAD:

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup sour cream
1/2 cup butter or margarine, melted
1/2 cup sugar
2 eggs, lightly beaten
1/2 teaspoon salt
4 cups all-purpose flour

FILLING:

2 (8 ounce) packages cream cheese, softened
1 egg, lightly beaten
3/4 cup sugar
2 teaspoons vanilla extract
1/2 teaspoon salt

GLAZE:

2 cups confectioners' sugar
2 teaspoons vanilla extract
3 tablespoons milk

Directions

In a large bowl, dissolve yeast in warm water. Stir in sour cream, butter, sugar, eggs and salt. Add flour; stir until smooth. Cover and refrigerate overnight. The next morning, combine all filling ingredients and set aside. Meanwhile punch dough down and divide into six equal portions. Turn one portion onto a floured surface and roll into a 12-in. x 8-in. rectangle. Spread with a sixth of the filling. Roll up from one of the long sides; seal seams and fold ends under. Place on a greased baking sheet. Repeat with remaining dough and filling. Using scissors, cut 3/4 in. deep into sides of each roll at 3/4-in. intervals, alternating from one side to the other. Cover and let rise in a warm place until almost doubled, about 45 minutes. Bake at 375 degrees F for 18-20 minutes or golden brown. Cool 10 minutes before removing to wire racks. For glaze, combine sugar and vanilla. Gradually add milk until glaze is of spreading consistency; drizzle over warm bread.

Cream Cheese Pound Cake II

Ingredients

1 (8 ounce) package cream cheese
1 1/4 cups butter, softened
3 1/2 cups white sugar
7 egg yolks
2 teaspoons butter flavored extract
2 2/3 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
7 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream butter, cream cheese, and sugar until light and fluffy. Beat in egg yolks one at a time. Beat in the butter flavoring. Beat in the flour mixture.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Fold the egg whites into the batter. Pour into greased and floured Bundt pan.

Bake at 350 degrees F (175 degrees C) for about 1 hour, or until a toothpick comes out clean.

Stuffed Chicken Breasts with Artichoke Hearts,

Ingredients

1 pound skinless, boneless chicken breast halves
1 (8 ounce) bottle Italian-style salad dressing
1/2 (14 ounce) can artichoke hearts, drained and chopped
1/2 (6 ounce) can sliced olives, drained
1/4 (4 ounce) jar capers, drained
1 (4 ounce) container crumbled feta cheese

Directions

Place the chicken breast halves into a plastic zipper bag. Shake the bottle of Italian dressing and pour into the bag. Seal the bag and shake to thoroughly coat the chicken with the dressing; refrigerate at least 8 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease a baking dish with olive oil.

Remove the chicken breast halves and shake off excess marinade. Discard the leftover marinade. Place the chicken between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to a thickness of 1/2 inch.

Mix together the artichoke hearts, olives, capers, and feta cheese in a bowl; spoon about 2 tablespoons of the feta mixture into the middle of each flattened chicken breast. Roll each chicken breast around the filling and secure with toothpicks. Place the rolled chicken breasts into the prepared baking dish.

Bake in the preheated oven until the chicken has browned and the juices run clear, about 30 minutes.

Chipas (Argentinean Cheese Bread)

Ingredients

1 egg
2/3 cup milk
6 ounces shredded Italian cheese
blend
3 tablespoons butter, melted
1 3/4 cups tapioca starch
1 cup self-rising flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil a baking sheet with cooking spray and set aside.

Stir together egg, milk, cheese, and butter in a large bowl. Sprinkle in tapioca starch and flour; stir in to form a dough. Knead dough for two minutes on a lightly floured surface, then roll into golf ball-sized pieces, and place onto prepared baking sheet.

Bake in preheated oven until golden brown, 10 to 15 minutes.

Cherry Cream Cheese Cake

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup butter, softened
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
4 eggs
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 cup candied cherries, halved
1/4 cup all-purpose flour
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream the cream cheese, butter or margarine, sugar, and vanilla together until smooth. Beat in eggs one at a time. Sift together 2 1/4 cup flour, baking powder, and salt; fold into cream cheese mixture. Dredge cherries in 1/4 cup flour, and fold into batter.

Sprinkle pecans over the bottom of an ungreased 10 inch angel food tube pan. Bottom should be completely covered. Add a few more pecans if necessary. Spoon batter into pan on top of nuts.

Bake for about 75 minutes, or until an inserted wooden pick comes out clean. Allow cake to cool in pan. Run knife around outside edge and center tube. Ease cake out of pan, and onto plate.

Cream Cheese Tart Shells

Ingredients

3 ounces cream cheese, softened
1/2 cup butter, softened
1 cup all-purpose flour

Directions

Blend cream cheese and butter or margarine. Stir in flour just until blended. Chill about 1 hour. This can be made ahead and chilled for up to 24 hours.

Preheat oven to 325 degrees F (165 degrees C).

Shape dough into 24 one-inch balls and press into ungreased 1 1/2 inch muffin cups (mini-muffin size) to make a shallow shell. Fill with your favorite filling and bake for 20 minutes, or until light brown.

Herbed Greek Roasted Potatoes with Feta Cheese

Ingredients

5 pounds potatoes, cut into wedges
6 cloves garlic, minced
3/4 cup olive oil
1 cup water
1/4 cup fresh lemon juice
sea salt to taste
ground black pepper to taste
1 1/2 tablespoons dried oregano
1 teaspoon chopped fresh mint
1 (8 ounce) package crumbled feta cheese

Directions

Preheat an oven to 450 degrees F (230 degrees C). Lightly oil a large baking dish.

Stir the potatoes, garlic, olive oil, water, lemon juice, salt, and pepper together in a bowl until the potatoes are evenly coated; pour into the prepared baking dish.

Roast in the preheated oven until the potatoes begin to brown, about 40 minutes. Season the potatoes with the oregano and mint. If the dish appears dry, pour another 1/2 cup water into the dish. Return to the oven and bake about 40 minutes more. Top with the crumbled feta cheese to serve.

Strawberry Cream Cheese Spread

Ingredients

1 (8 ounce) package cream
cheese, softened
2 tablespoons confectioners'
sugar
1 cup fresh strawberries, hulled

Directions

In a blender or food processor, combine the cream cheese, confectioners' sugar, and strawberries. Pulse until smooth and well blended. Use immediately, or refrigerate until needed.

Grilled Garlic Cheese Grits

Ingredients

4 cups water
1 cup uncooked old-fashioned grits
1 teaspoon salt
1 cup shredded reduced-fat Cheddar cheese
1 clove garlic, minced
1 tablespoon olive oil

Directions

In a saucepan, bring water to a boil. Slowly add grits and salt, stirring constantly. Reduce heat; simmer, uncovered, for 40-45 minutes or until thickened, stirring occasionally. Add cheese and garlic; stir until cheese is melted. Pour into a 9-in. square baking dish coated with nonstick cooking spray. Cover and refrigerate for 2 to 2-1/2 hours or until firm.

Before starting the grill, coat grill rack with nonstick cooking spray. Cut grits into 3-in. squares; brush both sides with oil. Grill, covered, over medium heat for 4-6 minutes on each side or until lightly browned.

Cheese Squares

Ingredients

1 (8 ounce) package Cheddar cheese
2 eggs
1/4 cup milk
1 cup bread crumbs
2 cups vegetable oil

Directions

Cut the block of cheese lengthwise in half (to make thinner pieces) and then into squares or triangles.

Mix eggs and milk in small bowl. Dip the cheese pieces into this mixture. Coat moistened cheese thoroughly with bread crumbs. Refrigerate for 30 minutes or freeze for 10 minutes to firm up the breaded cheese.

Heat oil in shallow pan to a medium-high temperature. Make sure the oil is only 1/2 way up the cheese squares. Pan fry the squares until they are lightly browned. Flip them only once. Drain on paper towels.

Swiss Cheese Scramble

Ingredients

1 pound bacon
1 cup bread cubes
2 3/4 cups milk
12 eggs
salt and pepper to taste
1/4 cup butter
1 pound Swiss cheese, shredded
4 teaspoons butter, melted
1 cup dry bread crumbs

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, Combine the bread cubes and milk. Drain after 5 minutes. In a separate bowl, beat together milk, eggs, salt and pepper.

In a large skillet or saucepan, melt 1/4 cup butter over medium heat. Add the egg mixture and scramble until soft. Do not fully cook. Add the soaked bread cubes and turn into a greased 9x13 inch baking pan. Sprinkle shredded cheese on top of casserole. In a small bowl, stir together butter and bread crumbs. Sprinkle this mixture over the cheese and then top with the bacon. Cover and refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 40 minutes. Serve warm.

Cheese-Filled Green Plantains

Ingredients

5 whole green plantains, unpeeled
1 tablespoon salt
1/2 teaspoon ground black pepper
1 1/2 cups queso fresco, cut into 1/2 inch cubes
4 cups vegetable oil for frying

Directions

Bring the whole plantains with enough water to cover to a boil; reduce heat to medium-low, cover, and simmer until the plantains are tender and the skins have cracked, about 45 minutes. Drain and set aside until cool enough to handle.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Peel the plantains and mash with the salt and pepper until no lumps remain. Roll the mashed plantain into 3 tablespoon size balls around a cube of cheese. Cook the plantain balls in the hot oil in batches until they are golden brown and float to the surface, about 5 minutes. Move the plantain balls around as they cook to ensure they brown evenly. Drain the cooked plantain balls on a paper towel-lined plate to cool slightly.

Cheesesteak Egg Rolls

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 (12.5 ounce) package frozen sandwich steak meat
1 (14 ounce) package egg roll wrappers
4 slices American cheese, halved
2 cups oil for frying, or as needed
1/4 cup ketchup

Directions

Heat skillet with the tablespoon oil over medium heat. Add onion; cook and stir until onion is translucent, about 5 minutes. Break frozen steak pieces into skillet; cook and stir until steak is no longer pink, about 10 minutes. Remove from heat and set aside.

Arrange egg roll wrappers on a flat surface; place a half slice of cheese on each one. Layer an equal amount of steak mixture on top of each cheese slice. Roll up egg rolls according to package directions, and seal edges, wetting with water if necessary.

Heat 1 inch of oil in a large skillet, or preheat a deep-fryer to 375 degrees F (190 degrees C).

Fry the rolls in the hot oil until golden brown on all sides, about 5 minutes. Remove; drain on paper towels. Serve warm with ketchup for dipping.

Beef 'n' Cheese Macaroni

Ingredients

1/2 pound ground beef
1 (7 ounce) package elbow
macaroni
2 tablespoons butter or margarine
1 cup cubed process American
cheese
1/4 cup milk
1/4 teaspoon salt

Directions

In a skillet, cook beef over medium heat until no longer pink.

Meanwhile, in a saucepan, cook macaroni according to package directions; drain and set aside. In the same pan, melt butter. Add the cheese, milk and salt; cook and stir until the cheese is melted. Drain beef. Stir beef and macaroni into cheese sauce; heat through.

Curry Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup chutney
1/2 teaspoon mustard powder
1 1/2 tablespoons curry powder
1/2 cup sliced almonds

Directions

In a medium bowl, mix together the cream cheese and chutney until well blended. Season with mustard powder and curry powder, and mix well. Chill overnight, or until cream cheese is firm.

Roll chilled cheese mixture into a ball, and roll in almonds to coat. Serve with crackers or veggies.

Mom's Macaroni and Cheese

Ingredients

1 pound elbow macaroni
1/2 cup vegetable oil
2 cups all-purpose flour
2 quarts milk
1/2 teaspoon ground black pepper
1 pound American cheese, cubed
1 (28 ounce) can crushed tomatoes
3/4 cup seasoned dry bread crumbs

Directions

Preheat oven to 450 degrees F (230 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until just less than al dente; drain.

In large saucepan, heat oil over medium heat. Add flour all at once and stir vigorously until combined. Add milk a little at a time, stirring constantly until all milk is incorporated and sauce is smooth. Stir in pepper, American cheese and tomatoes. Stir until cheese is melted and mixture is smooth (if cheese starts to stick, reduce heat). Place macaroni in a 10x15 baking dish. Pour cheese mixture over macaroni, and sprinkle with bread crumbs.

Bake 15 minutes, or until top is golden.

Chocolate Chip Cheesecake Brownies

Ingredients

1 cup shortening
1 cup brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
3 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups semisweet chocolate chips

2 (8 ounce) packages cream cheese
1/4 cup white sugar
2 eggs
1 cup chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, cream together shortening, brown sugar, and 1/2 cup white sugar. Beat in the 3 eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; blend into the sugar mixture. Stir in chocolate chips, and set aside.

In a separate bowl, mix together the cream cheese and 1/4 cup white sugar. Mix in the 2 remaining eggs.

Spread 1/2 of chocolate chip dough in bottom of the prepared pan. Pour cream cheese batter on top of dough. Sprinkle with pecans. Drop pieces of the remaining chocolate chip batter over filling. Don't worry if there are gaps; the batter will spread.

Bake for 45 minutes in preheated oven, or until lightly browned on the top. Let the brownies cool in the pan before cutting into bars.

Pecan Cream Cheese Pie

Ingredients

1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup butter or margarine,
melted
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 3/4 cups whipped topping
1 (9 inch) pastry shell, baked and
cooled
1/2 cup caramel ice cream
topping

Directions

In a bowl, combine pecans, coconut and butter. Pour onto an ungreased 15-in. x 10-in. x 1-in. baking pan.

Bake at 350 degrees for 5-10 minutes or until golden brown, stirring occasionally. Cool.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spoon into pastry shell. Sprinkle with coconut mixture. Drizzle with caramel topping. Refrigerate for 2 hours.

Four Cheese Macaroni Casserole

Ingredients

3 cups uncooked macaroni
1 (28 ounce) can whole peeled tomatoes, drained and chopped
1 teaspoon Italian seasoning
1 teaspoon dried oregano
1 teaspoon basil
salt and pepper to taste
1 1/2 cups grated Cheddar cheese
1 1/2 cups shredded mozzarella cheese
3/4 cup freshly grated Parmesan cheese
1/4 cup crumbled feta cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to boil over high heat. Add macaroni, and cook until al dente, about 8 to 10 minutes. Drain, and pour hot pasta into a casserole dish.

Meanwhile, in a large bowl, stir together tomatoes, italian seasoning, oregano, basil, salt, and pepper.

Stir into the hot pasta 1 cup of Cheddar, 1 cup of mozzarella, and 1/2 cup of Parmesan. Continue to stir until the cheeses have melted. Then stir in tomato and herb mixture. Sprinkle 1/2 cup Cheddar, 1/2 cup mozzarella, 1/4 cup Parmesan, and 1/4 cup feta over the top of the casserole.

Bake in preheated oven for 15 to 25 minutes.

Home Made Farmer's Cheese

Ingredients

1 gallon whole milk
1 pinch salt
1 large lemon, juiced

Directions

Pour the milk into a large pot, and stir in a pinch of salt. Bring to a boil over medium heat, stirring occasionally to prevent the milk from scorching on the bottom of the pot.

When the milk begins to boil (small bubbles will first appear at the edges), turn off the heat. Stir lemon juice into the milk, and the milk will curdle. You may need to wait 5 or 10 minutes.

Line a sieve or colander with a cheesecloth, and pour the milk through the cloth to catch the curds. What is left in the cheesecloth is the Farmer's Cheese. The liquid is the whey. Some people keep the whey and drink it, but I throw it away. Gather the cloth around the cheese, and squeeze out as much of the whey as you can. Wrap in plastic, or place in an airtight container. Store in the refrigerator.

Potato Cheese Soup

Ingredients

6 potatoes - peeled and cubed
1 carrot, chopped
water to cover
3 stalks celery, chopped
1 onion, chopped
1/2 cup margarine
4 cups milk
salt and pepper to taste
2 tablespoons chicken soup base
8 ounces processed cheese food,
cubed
1 tablespoon cornstarch
1/2 cup milk

Directions

In a large pot over high heat, combine the potatoes and carrot with water to cover and boil for 10 to 15 minutes, or until tender.

In a separate large skillet over medium heat, saute the celery and onion in the margarine for about 10 minutes.

Drain all but about 2 cups of the water from the potatoes and carrots and replace with milk. Reduce heat to low and season with salt and pepper to taste.

Transfer the onion and celery mixture to the pot and stir in the chicken soup base. Heat slowly, then add the cheese. Allow the cheese to melt, stirring all together well.

In a small bowl, dissolve the cornstarch in the 1/2 cup milk and pour into the soup. Mix well until thickened.

Beef and Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
5 ounces dried beef
1 small white onion, chopped
1 small finely chopped green bell pepper
1 tablespoon Worcestershire sauce
1 teaspoon onion juice

Directions

In a medium-sized mixing bowl, combine cream cheese, 2/3 of the beef, onion, green bell pepper, Worcestershire sauce, and onion juice. Mix well and shape mixture into a ball. Using the reserved beef, coat the rest of the ball with beef.

Cheesecake Topped Brownies

Ingredients

1 (21.5 ounce) package brownie mix
1 (8 ounce) package cream cheese, softened
2 tablespoons butter, softened
1 tablespoon cornstarch
1 (14 ounce) can sweetened condensed milk
1 egg
1 teaspoon vanilla extract
1 (16 ounce) container prepared chocolate frosting

Directions

Preheat oven 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Prepare brownie mix according to the directions on the package. Spread into prepared baking pan.

In a medium bowl, beat cream cheese, butter and cornstarch until fluffy. Gradually beat in sweetened condensed milk, egg and vanilla until smooth. Pour cream cheese mixture evenly over brownie batter.

Bake in preheated oven for 45 minutes, or until top is lightly browned. Allow to cool, spread with frosting, and cut into bars. Store covered in refrigerator, or freeze in a single layer for up to 2 weeks.

Blue Cheese Waldorf Salad

Ingredients

1/4 cup fat-free mayonnaise
1/4 cup 1% buttermilk
2 teaspoons sugar
1 1/2 teaspoons cider vinegar
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/8 teaspoon pepper
1/4 cup crumbled blue cheese
2 tablespoons grated onion
3 medium apples, chopped
3 celery ribs, chopped
1/2 cup raisins
1/4 cup chopped walnuts, toasted

Directions

In a small bowl, whisk the mayonnaise, buttermilk, sugar, vinegar, salt, cayenne and pepper. Stir in blue cheese and onion. In a large bowl, combine the apples, celery and raisins. Drizzle with dressing; toss to coat. Sprinkle with walnuts.

Mena's Baked Macaroni and Cheese with

Ingredients

6 tablespoons butter, divided
1 large Vidalia or other sweet onion, thinly sliced
1/2 teaspoon sugar
1 pinch salt
1 (8 ounce) box uncooked macaroni
1 cup plain bread crumbs
1/2 teaspoon dried mustard
1 clove garlic, minced
1 pinch cayenne pepper
3 tablespoons all-purpose flour
1 3/4 cups milk
3/4 cup low-sodium chicken broth
8 ounces grated sharp white Cheddar cheese
1/2 cup grated Parmesan cheese
salt and black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 9x13-inch baking dish.

Melt 2 tablespoons of the butter in a large skillet over medium heat. Add onions, sugar, and salt. Cook, stirring often, until onions are caramel colored, 15 to 20 minutes. If mixture is too dry, add an additional tablespoon of butter. Set aside.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook until al dente, 8 to 10 minutes. Drain, cover and set aside.

Melt 1 tablespoon of the butter in a small skillet over medium heat. Stir in the bread crumbs and toast lightly for a few minutes, stirring constantly.

Melt the remaining 3 tablespoons butter in a large pot over medium heat. Dissolve the dry mustard in an equal amount of water and add to the pot along with the garlic, and cayenne pepper. Stir until fragrant, about 30 seconds. Sprinkle in the flour and cook until golden, about 1 minute. Slowly whisk in the milk and broth. Bring to a simmer stirring constantly until the mixture is slightly thickened, about 5 minutes.

Remove the pan from the heat and stir in the Cheddar and Parmesan cheeses until melted. Stir in the onions and season with salt and pepper. Add the drained macaroni and stir until blended. Pour into the prepared baking dish and top with bread crumbs.

Bake until golden brown and bubbling around the edges, 25 to 30 minutes. Let cool for 10 minutes before serving.

Cheese Soup with Broccoli

Ingredients

1 onion, chopped
6 tablespoons margarine
1/3 cup all-purpose flour
salt and pepper to taste
4 cups milk
3 cups chicken broth
1 carrot, shredded
1 cup broccoli florets
1/2 cup chopped celery
1 pound processed cheese food
(eg. Velveeta), cubed

Directions

In a large saucepan on medium high heat, saute the onions in the butter or margarine until tender. Add the flour and salt and pepper to taste. Mix until smooth. Add the milk slowly, until mixture is thick and bubbling.

In a smaller saucepan, bring the chicken broth to a boil. Add the carrot, celery, and broccoli. Cook about 5 minutes, or until tender. Combine the broth mixture with the milk mixture and stir until fully blended.

Add the cheese. Allow soup to heat over medium heat until cheese is melted. Important: DO NOT let the soup boil because the cheese will separate and curdle the soup. Serve hot and enjoy!

Warm Goat Cheese Sandwiches

Ingredients

1 (5 ounce) goat cheese, softened
1/2 cup basil pesto
3/4 cup sun-dried tomatoes,
softened and chopped
2 pita breads, cut in half

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Open the pita bread halves up into pockets. Spread goat cheese onto one side of the inside of each pita pocket. Spread a layer of pesto over the goat cheese. Sprinkle with sun-dried tomatoes. Place pita halves onto a baking sheet.

Bake for 3 to 5 minutes in the preheated oven, just until the filling is warm, and the bread is lightly toasted.

Cheese, Broccoli, and Chicken Soup

Ingredients

2 tablespoons vegetable oil
1 small onion, chopped
1 pound skinless, boneless
chicken breast halves - chopped
2 (32 fluid ounce) containers
chicken broth
1 large head fresh broccoli, cut
into bite size pieces
8 ounces processed cheese food,
shredded
1 cup shredded Cheddar cheese
salt and pepper to taste
4 cups uncooked instant rice

Directions

Heat the oil in a skillet over medium heat. Cook the onion and chicken in the skillet 5 minutes, or until chicken juices run clear; drain.

Bring the chicken broth to a boil in a large pot, and stir in the broccoli, processed cheese food, and Cheddar cheese. Mix in the chicken and onion. Season with salt and pepper. Stir in rice, and continue cooking 5 minutes, stirring frequently, until cheeses are melted, and broccoli and rice are tender.

PHILADELPHIA 'Fruit Smoothie' No-Bake

Ingredients

2 cups HONEY MAID Graham Cracker Crumbs
6 tablespoons butter, melted
3 tablespoons sugar
4 (8 ounce) packages PHILADELPHIA 1/3 Less Fat Cream Cheese, softened
3/4 cup sugar
1 (12 ounce) package frozen mixed berries (strawberries, raspberries, blueberries and blackberries), thawed, drained
1 (8 ounce) tub COOL WHIP LITE Whipped Topping

Directions

Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Mix graham crumbs, butter and 3 Tbsp. sugar; press onto bottom of prepared pan. Refrigerate while preparing filling.

Beat cream cheese and 3/4 cup sugar in large bowl with electric mixer until well blended. Add drained berries; beat on low speed just until blended. Gently stir in whipped topping. Spoon over crust; cover.

Refrigerate 4 hours or until firm. Use foil handles to remove cheesecake from pan before cutting to serve. Store leftovers in refrigerator.

No Bake Lemon Cheesecake

Ingredients

3 cups graham cracker crumbs
1/2 cup butter
1 tablespoon confectioners' sugar
1 (3 ounce) package lemon
flavored gelatin mix
1 cup boiling water
1 (8 ounce) package cream
cheese, softened
1 cup white sugar
1 teaspoon vanilla extract
1 (5 ounce) can evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, butter and confectioners' sugar. Mix well and press into the bottom of a 10 inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool. Turn off oven.

Dissolve lemon gelatin in boiling water. Let cool until thick, but not set. In a large bowl, beat cream cheese, white sugar and vanilla until smooth. Set aside.

In a separate bowl, whip evaporated milk until thick and stiff peaks form. Pour in lemon gelatin and keep mixing until well blended. Fold in cream cheese mixture.

Pour filling into crust. Chill in refrigerator for at least 3 hours before serving.

Double-Decker OREO Cheesecake

Ingredients

1 (1 pound, 1 ounce) package
OREO Chocolate Creme
Chocolate Sandwich Cookies,
divided
1/4 cup butter, melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
1 teaspoon vanilla
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
4 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate, melted

Directions

Heat oven to 325 degrees F.

Process 30 cookies in food processor until finely ground. Add butter; mix well. Press onto bottom of 13x9-inch baking pan.

Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating after each just until blended; pour half over crust. Stir melted chocolate into remaining batter; pour over batter in pan. Chop remaining cookies; sprinkle over batter.

Bake 45 min. or until center is almost set. Cool completely. Refrigerate 4 hours.

Pumpkin Cheesecake II

Ingredients

3/4 cup graham cracker crumbs
1/2 cup ground pecans
2 tablespoons white sugar
2 tablespoons brown sugar
1/4 cup butter
3/4 cup white sugar
3/4 cup canned pumpkin
3 egg yolks
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground mace
1/2 teaspoon ground ginger
1/4 teaspoon salt
3 (8 ounce) packages cream cheese
3/8 cup white sugar
1 egg
1 egg yolk
2 tablespoons whipping cream
1 tablespoon cornstarch
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs, ground pecans, 2 tablespoons white sugar, 2 tablespoons brown sugar, and the melted butter or margarine and mix well. Firmly press mixture into one 9 inch springform pan.

Combine 3/4 cup of the white sugar, the pumpkin, 3 egg yolks, ground cinnamon, ground mace, ground ginger and salt in a medium bowl. Mix well, and set aside.

Beat cream cheese with an electric mixer until light and fluffy; gradually add 1/4 cup plus 2 tablespoons white sugar and mix well. Add the whole egg, remaining egg yolk and the whipping cream, beating well. Add cornstarch and vanilla and lemon flavorings, beat batter until smooth. Add pumpkin mixture and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Do not overbake. Center may be soft but it will firm up when chilled. Let cheesecake cool on a wire rack, then refrigerate.

Low-Fat Macaroni and Cheese

Ingredients

1 cup fat-free milk
1 1/4 cups shredded reduced-fat Cheddar cheese
2/3 cup fat-free cottage cheese
pepper to taste
2 1/2 cups cooked elbow macaroni
1 tablespoon grated onion
Paprika

Directions

In a blender or food processor, combine the milk, cheeses and pepper. Cover and process until creamy. Pour into a bowl; stir in macaroni and onion. Transfer to a 1-1/2-qt. baking dish coated with nonstick cooking spray. Sprinkle with paprika. Bake, uncovered, at 350 degrees F for 1 hour or until heated through.

Ham 'N' Cheese Pie

Ingredients

2 cups cubed fully cooked ham
2 cups shredded Cheddar cheese
1 cup chopped onion
4 eggs
2 cups milk
1 cup biscuit/baking mix
Dash pepper

Directions

Sprinkle ham, cheese and onion into two greased 9-in. pie plates. In a bowl, combine eggs, milk, biscuit mix and pepper until blended; pour over ham mixture. Bake 400 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Jalapeno Cheese Bread

Ingredients

8 cups all-purpose flour
4 cups shredded Cheddar cheese
3/4 cup minced jalapeno peppers
1/2 cup white sugar
1 1/2 teaspoons salt
2 cups hot water
3 (.25 ounce) packages active dry yeast
4 tablespoons vegetable oil

Directions

In a very large bowl, combine 7 cups of flour, cheese, jalapenos, 7 tablespoons sugar and the salt; mix well.

In a separate bowl, combine the water, yeast and remaining 1 tablespoon sugar. Let sit about 10 minutes; stir until all yeast is dissolved.

Add the oil to the liquid mixture, stirring. Add half of the liquid mixture to the flour mixture. Mix with hands to moisten flour as much as possible. Add remaining liquid mixture to dough and mix until flour is thoroughly incorporated.

Turn onto a lightly floured surface and knead by hand until smooth and elastic to the touch, about 15 minutes, gradually adding only enough additional flour to keep dough from sticking.

Place in a large greased bowl and invert dough so top is greased; cover with a dry towel and let stand in a warm place (90 - 100F) until doubled in size, about 1 hour. Punch down dough.

To Make Bread: Divide dough into 3 equal portions. Form each into a ball, then stretch out dough with both hands and tuck edges under to form a smooth surface. Pop any large air bubbles by pinching them. Form into loaves. (Note: I like to use a rolling pin and roll out dough, which pops all bubbles easily and quickly.) Place in 3 greased 8 1/2 x 4 1/2 inch loaf pans. Cover with towel again and allow to rise until almost doubled in size, about 45 minutes to 1 hour.

Bake at 325 degrees F (165 degrees C) until dark brown and done, about 1 hour, rotating the pans after 25 minutes for more even browning. Remove from pan as soon as bread will easily lift out, after about 5 to 10 minutes. Let cool about 1 hour before slicing.

M'm! M'm! Good!® Tomato Cheese Bread

Ingredients

1 loaf French bread, cut in half lengthwise
1 (11 ounce) can Campbell's® Condensed Tomato Bisque Soup
1 cup shredded sharp Cheddar cheese
1 cup shredded Monterey Jack cheese
1 cup chopped green onion
1 teaspoon garlic powder

Directions

Place bread halves on baking sheet. Bake at 400 degrees F for 5 minutes.

Mix soup, cheeses, onions and garlic powder. Spread soup mixture over bread to within 1/4-inch of edges.

Bake 5 minutes or until cheese melts. Cut into slices.

Frozen Mocha Cheesecake Loaf

Ingredients

2 cups cream-filled chocolate sandwich cookie crumbs
3 tablespoons butter, melted
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract
2 cups heavy whipping cream, whipped
2 tablespoons instant coffee granules
1 tablespoon hot water
1/2 cup chocolate syrup

Directions

Line a 9-in. x 5-in. x 3-in. loaf pan with heavy-duty foil. In a small bowl, combine cookie crumbs and butter. Press firmly onto the bottom and 1-1/2 in. up the sides of prepared pan.

In a large mixing bowl, beat cream cheese until light and fluffy. Add milk and vanilla; mix well. Fold in whipped cream. Spoon half of the mixture into another bowl and set aside. Dissolve coffee granules in hot water; fold into remaining cream cheese mixture. Fold in chocolate syrup.

Spoon half of the chocolate mixture over crust. Top with half of the reserved cream cheese mixture. Repeat layers (pan will be full). Freeze, uncovered, for 6 hours or until set. Cover and freeze until serving. Use foil to lift out of pan; cut into slices.

Feta Cheese with Basil Salad

Ingredients

1/2 cup chopped walnuts
1 pint cherry tomatoes, halved
1 bunch fresh basil leaves, sliced
1 bunch green onions, sliced
1 avocado, peeled and diced
1 (6 ounce) package crumbled feta cheese with basil and sun-dried tomatoes
1/2 cup kalamata olives, pitted and chopped
1 red bell pepper, seeded and diced
garlic salt to taste
1 tablespoon balsamic vinegar, or to taste
1 tablespoon extra-virgin olive oil, or to taste

Directions

Place the walnuts in a small skillet over medium heat. Cook, stirring constantly, until golden brown.

In a bowl, gently mix the walnuts, tomatoes, basil, green onions, avocado, feta cheese with basil and sun-dried tomatoes, kalamata olives, and red bell pepper. Season with garlic salt, and drizzle with balsamic vinegar and extra-virgin olive oil. Allow to sit about 15 minutes, and toss again just before serving.

Cottage Cheese Perogies

Ingredients

1 3/4 cups dry-curd cottage cheese
2 egg yolks
3/4 teaspoon salt (optional)

2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
2 tablespoons vegetable oil
3/4 cup cold water

Directions

In a medium bowl, mix together the cottage cheese, egg yolks, and 3/4 teaspoon of salt. Set aside.

In a separate bowl, mix together the flour, 1 teaspoon of salt, and baking powder. Pour in the vegetable oil and cold water, and mix or knead into a smooth dough.

Roll dough out on a lightly floured surface, and cut into 3 inch circles using a glass, can, or cookie cutter. Place a spoonful of the cottage cheese filling onto each circle. Fold in half, and pinch the edges together to seal.

Bring a large pot of lightly salted water to a boil. Carefully drop the perogies into the water, and cook for 3 to 4 minutes, or until they float. Remove from water with a slotted spoon, and place on a cooling rack set over a baking sheet to drain excess water.

Sour Cream Cheese Casserole

Ingredients

4 skinless, boneless chicken breast halves - cooked and cubed
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1/2 (8 ounce) package cream cheese
1/2 cup sour cream
1 cup crushed buttery round crackers

Directions

In a large saucepan over medium low heat combine the chicken, cream of mushroom soup, cream of chicken soup, cream cheese, sour cream and 2/3 of the cracker crumbs. Mix well and cook until all blended together and cream cheese has melted.

Preheat oven to 350 degrees F (175 degrees C).

Transfer casserole mixture into a lightly greased 9x13 inch baking dish and top with remaining cracker crumbs.

Bake at 350 degrees F (175 degrees C) for about 15 minutes or until crackers turn golden brown. Spoon into bowls and enjoy!

Easy Sour Cream Cheesecake

Ingredients

1 (9 inch) prepared shortbread pie crust
2 (8 ounce) packages cream cheese
1 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 cup sour cream

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream together cream cheese and sugar. Add eggs one at time, blending well. Add vanilla and sour cream. Pour into shortbread crust.

Bake for 60 to 70 minutes in the preheated oven, or until cake jiggles evenly across the top when lightly shaken. Run a knife around the outside edge, but leave the cake in the pan. Let cool on counter, then place in refrigerator. Remove from pan when completely chilled, and serve.

Sausage Cheese Puffs

Ingredients

1 pound bulk Italian sausage
3 cups biscuit/baking mix
4 cups shredded Cheddar cheese
3/4 cup water

Directions

In a skillet, cook and crumble sausage until no longer pink; drain. In a bowl, combine biscuit mix and cheese; stir in sausage. Add water and toss with a fork until moistened. Shape into 1-1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 400 degrees F for 12-15 minutes or until puffed and golden brown. Cool on wire racks.

Lemon Blueberry Cheesecake

Ingredients

1 (3 ounce) package lemon gelatin
1 cup boiling water
2 tablespoons butter or stick
margarine, melted
1 tablespoon canola oil
1 cup graham cracker crumbs
3 cups fat-free cottage cheese
1/4 cup sugar
TOPPING:
2 tablespoons sugar
1 1/2 teaspoons cornstarch
1/4 cup water
1 1/3 cups fresh or frozen
blueberries, divided
1 teaspoon lemon juice

Directions

In a bowl, dissolve gelatin in boiling water; cool. Combine butter and oil; add crumbs and blend well. Press onto the bottom of a 9-in. springform pan. chill. In a blender, process cottage cheese and sugar until smooth. While processing, slowly add cooled gelatin. Pour into crust, chill overnight.

For topping, combine sugar and cornstarch in a saucepan; stir in water until smooth. Add 1 cup blueberries. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in lemon juice; cool slightly. Process in a blender until smooth. Refrigerate until completely cooled. Carefully run a knife around edge of pan to loosen cheesecake; remove sides of pan. Spread the blueberry mixture over the top. Top with remaining blueberries. Refrigerate leftovers.

Blue Cheese Surprise

Ingredients

2 1/4 pounds lean ground beef
1 teaspoon dried tarragon
1/4 cup chopped parsley
salt and pepper to taste
3/4 cup blue cheese, crumbled

Directions

Preheat grill for high heat.

In a medium bowl, mix together beef, tarragon, and parsley. Season with salt and pepper.

Form mixture into twelve 3/8 inch thick patties. Sprinkle 2 tablespoons cheese over one patty, and cover with a second patty. Seal the edges. Repeat with remaining ingredients..

Lightly oil grate, and arrange burgers on the grill. Cook for 3 to 5 minutes on each side, or until done.

Broccoli and Cheese Stuffed Shells

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped broccoli, thawed and well drained
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/4 teaspoon ground black pepper
18 jumbo shell-shaped pasta, cooked and drained
1 (25.75 ounce) jar Prego® Chunky Garden Combination Italian Sauce

Directions

Stir the ricotta cheese, broccoli, 1/2 cup of the mozzarella cheese, Parmesan cheese and black pepper in a medium bowl. Spoon about 2 tablespoons of the cheese mixture into each shell.

Spread 1 cup of the pasta sauce in a 13x9x2-inch shallow baking dish. Place the filled shells on the sauce. Pour the remaining pasta sauce over the shells. Sprinkle with the remaining mozzarella cheese.

Bake at 400 degrees F for 25 minutes or until hot.

Cranberry Cheesecake

Ingredients

2 cups graham cracker or shortbread cookie crumbs
1/3 cup butter or margarine, melted

CRANBERRY TOPPING:

1/3 cup water
2/3 cup sugar
2 cups fresh cranberries
1 teaspoon lemon juice

FILLING:

4 (8 ounce) packages cream cheese, softened
1 cup sugar
5 eggs
1 tablespoon lemon juice

Directions

Combine crumbs and butter; press into the bottom of a 9-in. springform pan. Bake at 300 degrees F for 5-8 minutes. Cool. Meanwhile, for topping, combine water and sugar in a saucepan. Bring to a boil over medium heat; boil 1 minute. Stir in berries; cover and reduce heat. Cook until most berries have popped, about 3 minutes. Add lemon juice. Press mixture through a sieve or food mill; set aside. For filling, beat cream cheese in a large mixing bowl until light. Gradually beat in sugar. Add eggs, one at a time, beating well after each. Add lemon juice. Pour into crust; spoon 4 tablespoons topping on filling and "marble" with a knife or spatula. Bake at 350 degrees F for 45 minutes. Turn oven off; let cake stand in oven 2 hours. Remove from oven; cool. Pour remaining topping on top; refrigerate overnight.

Irene's Christmas Cheese Dip

Ingredients

2 pounds processed cheese food
(eg. Velveeta)
2 onions, diced
3 tomatoes, chopped
6 jalapeno peppers, seeded and
minced
1 red bell pepper, diced
1/2 green bell pepper, diced

Directions

Melt the cheese in the top of a double-boiler over medium heat.

Add the onions, tomatoes, jalapenos, red and green bell peppers.

Mix well and heat for additional 10 minutes.

Apple Cheese Crisp

Ingredients

6 cups sliced peeled tart apples
1/3 cup sugar
2 tablespoons all-purpose flour
1 tablespoon lemon juice
1 teaspoon ground cinnamon
1/4 teaspoon salt

FILLING:

4 ounces cream cheese, softened
1/4 cup sugar
1 egg
1 tablespoon all-purpose flour
1 tablespoon milk

TOPPING:

3/4 cup quick-cooking oats
2/3 cup all-purpose flour
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
5 tablespoons cold butter

Directions

In a 2-qt. microwave-safe dish, toss the first six ingredients. Microwave, uncovered, on high for 8 minutes, stirring once. In a mixing bowl, beat cream cheese and sugar. Add eggs, flour and milk; mix well. Spread evenly over apples.

In a bowl, combine the oats, flour, brown sugar and cinnamon. Cut in butter until crumbly. Sprinkle over filling. Microwave, uncovered, on high for 6 minutes or until apples are tender. rotating dish twice. Serve warm.

Pecan Cream Cheese Pie

Ingredients

1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup butter or margarine,
melted
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 3/4 cups whipped topping
1 (9 inch) baked pastry shell,
cooled
1/2 cup caramel ice cream
topping

Directions

In a bowl, combine pecans, coconut and butter. Pour onto an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 5-10 minutes or until golden brown, stirring occasionally. Cool.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spoon into pastry shell. Sprinkle with coconut mixture. Drizzle with caramel topping. Refrigerate for 2 hours.

Blue Cheese Fettucine

Ingredients

2 tablespoons butter
1 large zucchini, sliced
3 cloves garlic, crushed
1/2 cup white wine
4 ounces blue cheese, crumbled
1 1/2 cups heavy cream
freshly ground black pepper to taste
1 (16 ounce) package fettuccine
3 tablespoons freshly grated Parmesan cheese
2 tablespoons chopped fresh parsley, for garnish

Directions

Heat butter in a large skillet over medium heat. Stir in the zucchini and garlic; cook until the zucchini is tender. Stir in wine, blue cheese, cream, and pepper; simmer 10 minutes.

Meanwhile, bring a large pot of water to boil. Add fettuccini, and cook until tender, about 6 to 8 minutes. Drain, rinse under warm water, and drain again.

Return pasta to the pot, and toss with sauce over low heat. Serve with Parmesan and parsley sprinkled over the top.

Chocolate Caramel Cheesecake

Ingredients

2 cups graham cracker crumbs
1/3 cup white sugar
1/2 cup butter, melted

30 individually wrapped caramels,
unwrapped
3 tablespoons milk
3/4 cup chopped pecans

1 cup semisweet chocolate chips
3 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
1 teaspoon vanilla extract
3 eggs

Directions

In a medium bowl, combine graham cracker crumbs, sugar and melted butter. Mix well and press into the bottom and 1 inch up the sides of a 9 inch springform pan. Pour on melted caramel/pecan mixture and chill for 30 minutes.

To make the Caramel Filling: In a small saucepan, combine caramels and milk. Cook over low heat, stirring, until smooth. Stir in chopped pecans. Preheat oven to 325 degrees F (165 degrees C).

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, beat cream cheese, sugar and vanilla until smooth. Beat in the eggs one at a time. Fold 1/3 of the filling into the melted chocolate, then pour the chocolate mixture back into the filling and mix until no streaks remain. Pour into crust.

Bake in the preheated oven for 50 minutes, or until center is almost set. Place a pan of water on rack underneath cheesecake as it bakes to help keep it from cracking. Cool in oven with door cracked open. Refrigerate at least 5 hours before serving.

Mini Apricot Cheesecakes

Ingredients

24 vanilla wafer cookies
2 (8 ounce) packages cream
cheese, softened
3/4 cup sugar
2 eggs
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 cup apricot preserves

Directions

Place wafers flat side down in paper-or foil-lined muffin cups; set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add the eggs, lemon juice and vanilla; beat well. Fill muffin cups three-fourths full. Place on a baking sheet.

Bake at 375 degrees F for 17-20 minutes or until top is set. Cool on a wire rack for 20 minutes. Top each cheesecake with 2 teaspoons preserves. Refrigerate until serving.

Zippy Cheese Dip

Ingredients

1/4 cup chopped onion
1 tablespoon butter or margarine
1 (14.5 ounce) can diced tomatoes, drained
1 pound process American cheese, cubed
1 teaspoon Worcestershire sauce
1/2 teaspoon paprika
1/4 teaspoon salt
2 drops hot pepper sauce
2 eggs, beaten
Crackers

Directions

In a saucepan, saute onion in butter until tender. Add tomatoes, cheese, Worcestershire sauce, paprika, salt and hot pepper sauce. Cook and stir over medium heat until cheese is melted. Remove from heat. Stir a small amount of hot mixture into eggs. Return all to the pan, stirring constantly. Cook and stir until mixture reaches 160 degrees F. Serve warm with crackers. Store leftovers in the refrigerator.

Chocolate Cheesecake Milkshake

Ingredients

1/2 (8 ounce) package cream
cheese
2 cups milk
6 scoops chocolate ice cream

Directions

Place the cream cheese and 1 cup milk in a blender, and blend until smooth. Place the remaining milk and ice cream in the blender, and continue to blend until smooth. Serve cold.

Sara's Soy Marinated and Cream Cheese-Stuffed

Ingredients

1 cup low sodium soy sauce
3 tablespoons honey
2 tablespoons whole grain Dijon mustard
1 teaspoon ground ginger
4 cloves garlic, minced
1/2 teaspoon red pepper flakes, or to taste
4 (8 ounce) salmon fillets or steaks

3/4 cup cream cheese, softened
3 green onions, finely chopped
1/2 teaspoon whole grain Dijon mustard

1/2 cup teriyaki sauce
1 tablespoon sesame seeds

Directions

Stir together the soy sauce, honey, 2 tablespoons mustard, ginger, garlic, and red pepper flakes in a medium bowl. Arrange the salmon fillets in a shallow dish. Pour the marinade over the salmon, turning fillets to coat both sides. Cover, and refrigerate for 20 to 30 minutes.

Meanwhile, make the salmon stuffing by combining the cream cheese, green onions, and 1/2 teaspoon mustard in a small bowl. Refrigerate until ready to cook the salmon.

Preheat oven to 400 degrees F (200 degrees C). Line a baking dish with foil, and lightly grease foil.

Remove salmon from marinade. Cut a slit in the thickest part of each fillet to make a small pocket. Spoon cream cheese mixture into the pocket. Place salmon in prepared baking dish.

Cook salmon in preheated oven for 10 to 15 minutes. Remove from oven; spoon teriyaki sauce over fillets and sprinkle with sesame seeds. Reduce heat to 300 degrees F (150 degrees C). Cook until fish is easily flaked with a fork, about 5 minutes more.

PHILLY Neapolitan Cheesecake

Ingredients

1 1/4 cups HONEY MAID Graham
Cracker Crumbs
1/4 cup butter, melted
4 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1 cup sugar
4 eggs
2 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate, melted
1 tablespoon vanilla
1 cup frozen strawberries, thawed,
drained and mashed
2 squares BAKER'S White
Chocolate

Directions

Heat oven to 350 degrees F.

Mix graham crumbs and butter; press onto bottom of 9-inch springform pan.

Beat cream cheese and sugar in large bowl with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Divide batter into thirds (about 2 cups each); pour each of 2 portions into separate small bowls. Stir chocolate into 1 portion, vanilla into second portion and berries into remaining portion.

Pour chocolate batter over crust; freeze 5 minutes. Cover with vanilla batter; freeze 5 minutes. Top with strawberry batter.

Bake 50 to 55 minutes or until centre is almost set. Run knife around rim of pan to loosen cake; cool completely before removing rim. Refrigerate 4 hours. Use vegetable peeler to make curls from white chocolate. Use to garnish cheesecake just before serving.

Grandmother's Cheesecake

Ingredients

1 cup all-purpose flour
1/4 cup white sugar
1 teaspoon grated lemon zest
1 teaspoon grated orange zest
1/2 vanilla bean
1/2 cup unsalted butter
1 egg yolk

5 (8 ounce) packages cream cheese, softened
1 3/4 cups white sugar
3 tablespoons all-purpose flour
1 1/2 teaspoons grated lemon zest
1 1/2 teaspoons grated orange zest
1/2 vanilla bean
5 eggs
2 egg yolks
1/4 cup heavy cream

Directions

In a large bowl, combine 1 cup flour, 1/4 cup sugar, 1 teaspoon lemon peel, and 1 teaspoon orange peel. Split a 1-inch piece of vanilla bean; scrape seeds into flour mixture. Cut in butter until mixture resembles course crumbs. Add 1 egg yolk; stir until all flour is moistened. Gather dough into ball, wrap in wax paper, and refrigerate for 1 hour and 30 minutes.

Lightly butter a 9 inch springform pan. Roll dough on lightly floured surface to 1/8 inch thick; trim to a 10 inch circle. Reserve pastry trimmings. Press pastry circle into bottom and 1/2 inch up sides of a 9 inch buttered springform pan. Refrigerate 1 hour.

Preheat oven to 400 degrees F (200 degrees C). Bake crust for 20 minutes, until lightly browned. Cool on wire rack.

Beat cream cheese, 1 3/4 cups sugar, 3 tablespoons flour, 1 1/2 teaspoons lemon peel and 1 1/2 teaspoons orange peel in large mixer on medium speed until light and fluffy, about 10 minutes. Split a 1 inch piece of vanilla bean and scrape seeds into cream cheese mixture. Beat in 5 eggs and 2 egg yolks, 1 at a time, on medium speed. Stir in cream.

Increase oven temperature to 500 degrees F (260 degrees C). Roll out reserved pastry trimmings on lightly floured board; cut into strips 2 inches wide. Pat strips up side of pan, pressing dough lightly to baked crust. Pour filling into crust. Bake 15 minutes.

Reduce oven temperature to 200 degrees F (95 degrees C). DO NOT OPEN OVEN DOOR! Bake until cheesecake is firm in center, about 50 minutes. Turn off oven; leave cheesecake in oven with door slightly open for 1 hour. Remove from oven, and cool completely on wire rack. Refrigerate at least 2 hours.

Spicy Sausage Cheese Puffs

Ingredients

1/4 pound spicy bulk pork sausage
3/4 cup biscuit baking mix
1 cup shredded sharp Cheddar cheese
3 tablespoons water
2 tablespoons canned chopped green chiles, drained

Directions

In a small skillet, cook sausage over medium heat until no longer pink; drain and cool completely. In a bowl, combine biscuit mix and cheese. Stir in the sausage, water and chilies.

Shape into 1-in. balls. Place 2 in. apart on well-greased baking sheets. Bake at 400 degrees F for 12-15 minutes or until lightly browned. Refrigerate leftovers.

Mushroom Blue Cheese Turkey Burgers

Ingredients

1 pound ground turkey
8 ounces fresh mushrooms, finely chopped
1 onion, finely chopped
2 tablespoons soy sauce
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
1/4 cup crumbled blue cheese

Directions

Preheat grill for high heat.

In a medium bowl, mix together the ground turkey, mushrooms, onion, and soy sauce. Season with kosher salt and pepper. Form into 4 burger patties.

Lightly oil the grill grate. Place patties on the prepared grill, and cook for 10 minutes per side, or until well done. Top with blue cheese during the last few minutes.

Savory Filled Cottage Cheese Pancakes

Ingredients

1/2 cup instant oatmeal
1/4 cup cottage cheese
1/2 cup egg whites
water, as needed
1 clove garlic, minced
1/2 teaspoon Italian seasoning
1 dash cayenne pepper
salt and pepper to taste
olive oil cooking spray
1/2 cup chopped mushrooms
1 cup chopped fresh spinach
2 slices Canadian bacon, diced
1 ounce crumbled feta cheese

Directions

Blend the oatmeal, cottage cheese, and egg whites in a blender until smooth; add water as needed to keep the mixture moving. Add the garlic, Italian seasoning, cayenne pepper, salt, and black pepper; blend to combine.

Prepare a saucepan with cooking spray and place over medium heat; cook the mushrooms in the hot pan until tender, 5 to 7 minutes; set aside.

Prepare a large skillet with cooking spray and place over medium-high heat; cook the cottage cheese mixture in the hot skillet until bubbles begin to form on the top. Flip the pancake and cook until browned on the bottom; remove from heat. Spread the mushrooms over one half of the pancake; top the mushrooms with the spinach, Canadian bacon, and feta cheese. Fold the other half of the pancake over the fillings like you would an omelet.

Eggnog Cheesecake III

Ingredients

1 cup graham cracker crumbs
2 tablespoons white sugar
3 tablespoons melted butter

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 tablespoons all-purpose flour
3/4 cup eggnog
2 eggs
2 tablespoons rum
1 pinch ground nutmeg

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

Preheat oven to 425 degrees F (220 degrees C).

In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.

Bake in preheated oven for 10 minutes.

Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.

Fat Boy Nacho Cheese Dip

Ingredients

1 (2 pound) loaf processed cheese food, cubed
1 pound spicy pork sausage
1 (10.75 ounce) can condensed nacho cheese soup
1 (4 ounce) can diced green chile peppers, drained
1 (14.5 ounce) package corn tortilla chips

Directions

Place processed cheese into a slow cooker and set to Low. Stir occasionally until melted.

Meanwhile, cook sausage in a large skillet over medium-high heat until evenly browned. Stir frequently and break into small crumbles. Drain the grease, and stir into the cheese in the slow cooker. Mix in the cheese soup and green chilies. Keep warm in the slow cooker, and serve with tortilla chips.

PHILADELPHIA® 3-STEP® Mini Cheesecake

Ingredients

2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1/2 teaspoon vanilla
2 eggs
12 NILLA Wafers
1 1/2 cups BAKER'S ANGEL
FLAKE Coconut, tinted green
36 small jelly beans
12 (4 inch) pieces shoestring
licorice

Directions

Preheat oven to 350 degrees F. Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; beat just until blended.

Place wafer on bottom of each of 12 paper-lined medium muffin cups. Spoon cream cheese mixture evenly over wafers.

Bake 20 minutes or until centers are almost set. Cool. Refrigerate at least 2 hours. Top evenly with coconut and jelly beans just before serving. Bend each licorice piece, then insert both ends into each cheesecake to resemble the handle of a basket. Store leftover cheesecakes in refrigerator.

Romano Cheese Crisp

Ingredients

1 cup grated Romano cheese
1 clove garlic, minced
1 (8 ounce) package cream
cheese, softened
1 (1 pound) loaf French bread

Directions

Preheat oven to broil. Slice bread into 1/2 inch slices.

In a medium-size mixing bowl, combine Romano cheese, garlic, and cream cheese. Spread the cheese mixture onto the sliced French bread.

Broil for about 3 minutes, or until the cheese melts.

Cheese Lovers Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 (16 ounce) jar spaghetti sauce with meat
1 (8 ounce) package mozzarella cheese, shredded
6 slices processed American cheese
1 (8 ounce) package mild Cheddar cheese, shredded
1 (8 ounce) container small curd cottage cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

Line the bottom of a 9x13 inch casserole dish with noodles and spread on 1/4 cup of the spaghetti sauce. Add another layer of noodles and begin alternating layers of cheeses, noodles and sauce, beginning with the cottage cheese. Make sure you leave enough spaghetti sauce to cover the top to prevent hardening of the top layer of noodles. Finish with a sprinkle of Parmesan.

Bake in a preheated oven until cheese is well melted and filling is heated through; about 20 or 25 minutes.

Bacon Wrapped Dates Stuffed with Blue Cheese

Ingredients

1 pound sliced bacon, cut in half
1 pound pitted dates
4 ounces blue cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Slice dates in half, and open them up. Pinch off pieces of blue cheese, and place them into the center of the dates. Close the halves of the dates, and wrap a half-slice of bacon around the outside. Secure each one with a toothpick. Arrange in a baking dish or on a baking sheet with sides to catch any grease.

Bake for 30 to 40 minutes in the preheated oven, or until the bacon is crisp. Turn dates over after the first 20 minutes for even cooking.

Party Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
2 cups shredded Cheddar cheese
1 tablespoon finely chopped pimento
1 tablespoon finely chopped green pepper
1 tablespoon finely chopped onion
2 tablespoons Worcestershire sauce
1 tablespoon lemon juice
1 pinch salt
1/2 cup finely chopped pecans

Directions

Combine the cream cheese and Cheddar cheese in a bowl; use your hands to mix together. Add the pimento, green pepper, onion, Worcestershire sauce, lemon juice, and salt; mix, and shape into a ball. Spread the pecans onto a plate. Roll the cheese ball in the pecans until evenly coated. Refrigerate overnight before serving.

Cream Cheese Cookie Cups

Ingredients

1 (18 ounce) package refrigerated chocolate chip cookie dough
4 ounces cream cheese, softened
2 tablespoons butter, softened
1/2 teaspoon vanilla extract
1 1/4 cups confectioners' sugar

Directions

Cut cookie dough in half (save one portion for another use). With floured hands, press about 1 tablespoon of dough onto the bottom and up the sides of 12 ungreased miniature muffin cups. Bake at 350 degrees F for 8-10 minutes or until lightly browned.

Using the end of a wooden spoon handle, reshape the puffed cookie cups. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

In a small mixing bowl, beat the cream cheese, butter and vanilla until blended. Gradually beat in confectioners' sugar. Spoon into cookie cups. Store in the refrigerator.

Cream Cheese Frosting I

Ingredients

1/2 (8 ounce) package cream cheese
2 tablespoons cream
1 cup confectioners' sugar

Directions

Blend together the cream cheese and cream until light and fluffy.

Sift the sugar, and add to the cream cheese blend.

Swiss Cheese Potato Pancakes

Ingredients

1 (3 ounce) package cream cheese, softened
2 eggs
2 tablespoons all-purpose flour
4 cups shredded peeled potatoes
1/4 cup shredded Swiss cheese
2 tablespoons grated onion
1/4 teaspoon salt
1/8 teaspoon pepper
dash cayenne pepper
3 tablespoons butter or margarine
3 tablespoons vegetable oil

Directions

In a mixing bowl, beat cream cheese until smooth. Add eggs, one at a time, beating well after each addition. Add flour; mix well. Stir in potatoes, Swiss cheese, onion, salt, pepper and cayenne pepper. In a large skillet, heat butter and oil over medium heat. Drop batter by 1/4 cupfuls; press lightly to flatten. Fry until golden and crisp, about 5 minutes on each side. Drain on paper towels.

Salmon Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter, softened
1 tablespoon olive oil
1 small onion, minced
1 (6 ounce) can salmon, drained and flaked
1 tablespoon seafood seasoning (such as Old Bay®)
1 tablespoon red wine vinegar
2 1/2 cups shredded Cheddar cheese
2 eggs, beaten
2 cups milk
1/2 cup vegetable stock
1 (14.5 ounce) can peas and carrots, drained
1 (8 ounce) can whole kernel corn, drained
salt and pepper to taste
3 slices day-old bread
3 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Transfer to a large bowl. Stir the softened butter into the macaroni.

Heat the olive oil in a skillet over medium heat; cook the onion in the oil until brown, about 5 minutes. Stir in the salmon and seafood seasoning and cook until warmed through, about 5 minutes more. Remove from heat and pour the red wine vinegar into the skillet and set aside to cool.

Mix together the Cheddar cheese, eggs, milk, and vegetable stock in a large mixing bowl. Add the salmon mixture, peas and carrots, and corn; mix. Stir in the macaroni. Season with salt and pepper. Spread into the bottom of the prepared baking dish.

Toast the bread and break into small pieces. Combine the toasted bread and Parmesan cheese in a food processor; blend until chopped into crumbs. Sprinkle over top of the dish.

Bake in the preheated oven until heated through, about 45 minutes. Allow to cool 15 to 20 minutes before serving.

Carrot-Ginger Cupcakes with Spiced Cream

Ingredients

1 (16 ounce) package pound cake mix
3/4 cup shredded carrots
1 tablespoon ground ginger
1 teaspoon ground cinnamon, divided
1/2 cup PLANTERS Walnut Pieces, toasted
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
2 cups thawed COOL WHIP Whipped Topping

Directions

Preheat oven to 350 degrees F. Prepare cake batter as directed on package; stir in carrots, ginger, 3/4 tsp. of the cinnamon and walnuts.

Spoon batter into 24 paper-lined medium muffin cups. Bake 15 min. or until toothpick comes out clean.

Beat cream cheese in medium bowl with wire whisk until smooth. Gently stir in whipped topping. Spread over tops of cupcakes. Sprinkle with reserved 1/4 tsp. cinnamon. Refrigerate until ready to serve.

Clarke Cheesecake Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) package cream cheese, softened
1 tablespoon vanilla extract
1/4 cup lemon juice

Directions

Blend together cream cheese and milk. Stir in vanilla. Add lemon juice 1 teaspoon at a time, blending well after each addition.

Pour filling into a 9 inch graham cracker crust. Refrigerate for 4 hours, or overnight to set.

Herb-Cheese Yeast Bread

Ingredients

1 1/3 cups water (70 to 80 degrees F)
2 tablespoons butter, softened
1/2 teaspoon salt
3 teaspoons sugar
1 teaspoon dried parsley flakes
1/2 teaspoon dried basil
3 cups bread flour
1 cup whole wheat flour
3 teaspoons active dry yeast
2/3 cup shredded Swiss cheese
1/4 cup grated Parmesan cheese

Directions

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your bread machine may audibly signal this), add the cheeses.

Roquefort/Bleu Cheese Dressing

Ingredients

6 ounces cream cheese
4 tablespoons mayonnaise
3/4 cup sour cream
2 teaspoons minced garlic
salt and pepper to taste
1 tablespoon lemon juice
3 tablespoons milk
1 1/2 ounces blue cheese

Directions

In a medium bowl, stir together cream cheese, mayonnaise, sour cream, garlic, and salt and pepper. Mix in lemon juice and milk, stirring until smooth. Crumble blue cheese into mixture, and fold into mix, without breaking up chunks.

Low-Fat Orange Dream Cheesecake

Ingredients

3 HONEY MAID Honey Grahams,
crushed
2/3 cup boiling water
1 pkg. (4 serving size) JELL-O
Brand Orange Flavor Sugar Free
Low Calorie Gelatin
1 cup BREAKSTONE'S or
KNUDSEN Lowfat Cottage
Cheese
1 (8 ounce) package
PHILADELPHIA Fat Free Cream
Cheese
2 cups thawed COOL WHIP FREE
Whipped Topping

Directions

Sprinkle crumbs onto bottom of 8- or 9-inch springform pan or 9-inch pie plate sprayed with cooking spray.

Stir boiling water into gelatin in large bowl at least 2 min. until gelatin is completely dissolved. Cool 5 min. Pour into blender container. Add cheeses; cover. Blend on medium speed until well blended, stopping occasionally to scrape down side of blender container; pour into large bowl.

Add whipped topping; stir gently until well blended. Pour into prepared pan; smooth top with spatula. Refrigerate 4 hours or until set. Remove side of pan just before serving. Store leftover cheesecake in refrigerator.

Dark Beer Cheese Soup

Ingredients

2 potatoes, chopped
2 onions, chopped
3 celery ribs, chopped
1 1/2 cups baby carrots
2 cups cauliflower florets
6 cups water
6 chicken bouillon cubes
1 teaspoon Worcestershire sauce
1/2 teaspoon ground black pepper
1 clove garlic, minced
1 (16 ounce) package processed cheese
2/3 cup Parmesan cheese
2/3 cup shredded Cheddar-Monterey Jack cheese blend
1 (12 fluid ounce) bottle dark beer

Directions

Place the potatoes, onions, celery, carrots, and cauliflower in a food processor; puree until smooth. Combine the vegetable mixture, water, bouillon cubes, Worcestershire sauce, pepper, and garlic in a large pot over medium heat. Cook until the the liquid reduces to about 1/2 its original volume, about 90 minutes. Add the processed cheese, Parmesan cheese, Cheddar-Monterey Jack cheese, and beer; heat until the cheese is completely melted. Serve immediately.

Broccoli Noodles and Cheese Casserole

Ingredients

1 (16 ounce) package egg noodles
1 head broccoli, cut into florets
2 cups cottage cheese
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Steam broccoli until bright green and tender, 5 to 10 minutes. Combine broccoli, pasta and cottage cheese in 2 quart baking dish; mix well.

Sprinkle pasta mixture with Cheddar cheese and bake for 8 to 10 minutes, until cheese is bubbly.

Cream Cheese Snowball Cookies

Ingredients

1 cup confectioners' sugar
1/2 cup finely-chopped walnuts
(optional)
1/2 cup vegetable shortening
(such as Crisco®)
1/2 cup butter, softened
1/2 cup cream cheese, softened
1/2 cup white sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift the confectioners' sugar into a shallow bowl, stir in the walnuts, and set aside.

Beat the shortening, butter, cream cheese, and sugar together in a bowl until the mixture is creamy and thoroughly blended. Mix in the almond extract, vanilla extract, and flour; stir to combine. Scoop up dough by rounded tablespoons, and roll into balls about 1 inch in diameter. Place the balls about 1 1/2 inches apart on ungreased baking sheets.

Bake in the preheated oven until the cookies turn slightly golden at the edges, about 6 minutes. Let the cookies cool on the baking sheets for about 1 minute, then roll in the confectioners' sugar-walnut mixture while still a little warm.

Libby's® Pumpkin Roll with Cream Cheese Filling

Ingredients

1/4 cup powdered sugar (to sprinkle on towel)
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3 large eggs
1 cup granulated sugar
2/3 cup LIBBY'S® 100% Pure Pumpkin
1 cup walnuts, chopped (optional)
1 (8 ounce) package cream cheese, softened
1 cup powdered sugar, sifted
6 tablespoons butter or margarine, softened
1 teaspoon vanilla extract
1/4 cup powdered sugar (optional)

Directions

PREHEAT oven to 375 degrees F. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar.

COMBINE flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

BAKE for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

BEAT cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

Blue Cheese Chicken Wing Dip

Ingredients

2 skinless, boneless chicken breast halves
1 (12 fluid ounce) can or bottle hot chicken wing sauce
6 tablespoons butter
1 (8 ounce) package cream cheese, softened
1 (16 ounce) bottle blue cheese dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a pot with enough water to cover. Bring to a boil and cook 25 minutes, until chicken juices run clear. Drain liquid from pot and shred chicken. Mix wing sauce and butter into pot. Bring to a boil, reduce heat to low and simmer 10 minutes.

Spread cream cheese over the bottom of an 8x8 inch baking dish. Pour chicken mixture over cream cheese. Top with dressing.

Bake 15 minutes in the preheated oven, until hot and bubbly.

Smoky Four Cheese Macaroni Bake

Ingredients

1 (12 ounce) package macaroni
1/4 cup butter
1/2 cup minced onion
1 1/2 tablespoons minced garlic
1/4 cup all-purpose flour
1/2 cup half-and-half cream
1 1/2 cups milk
1/2 teaspoon dry mustard powder
1/2 teaspoon liquid smoke
flavoring (optional)
1 cup grated Parmesan cheese
1 (8 ounce) package cream
cheese, cubed
1 cup shredded Swiss cheese
2 cups shredded Monterey Jack
cheese
1/3 cup shredded sharp Cheddar
cheese
salt and pepper to taste
1/2 cup bread crumbs
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt the butter in a large saucepan over medium heat. Stir in the onion, and cook for 3 minutes until it begins to soften. Add the garlic, and continue cooking until the onion has softened and turned translucent, about 2 minutes more. Slowly stir in the flour, and cook, stirring constantly for 5 minutes.

Stir in the half-and-half and milk, and bring to a simmer. Reduce heat to medium-low and stir in mustard powder and liquid smoke; simmer for 10 minutes, stirring occasionally. Add 1 cup of Parmesan cheese, along with the cream cheese, Swiss, Monterey Jack, and Cheddar cheeses; stir until melted. Season to taste with salt and pepper, then stir in the drained macaroni noodles. Pour into the prepared baking dish. Sprinkle the remaining 1/2 cup of Parmesan cheese and breadcrumbs over the macaroni

Bake in preheated oven until bubbly and brown, about 30 minutes. Remove from the oven and allow to stand 5 to 10 minutes before serving.

Ham and Cheese Breakfast Tortillas

Ingredients

12 eggs
1/3 cup milk
3 slices cooked ham, diced
2 green onions, minced
salt and pepper to taste
4 ounces Cheddar cheese,
shredded
4 (10 inch) flour tortillas
1/2 cup salsa

Directions

Beat together eggs and milk. Heat a lightly oiled skillet (or non-stick pan) over medium high heat and cook egg mixture, stirring occasionally, until firm. When almost done, stir in ham, green onions, salt and pepper.

Spoon 1/4 of the egg mixture on top of each tortilla. Sprinkle the eggs with cheese, fold over the tortilla to make a roll and top with salsa if desired.

Tarragon Cheese Loaf

Ingredients

1 (1 pound) loaf round bread
1/4 cup butter or margarine,
softened
2 tablespoons minced fresh
tarragon
1 cup shredded Monterey Jack
cheese
2 cups shredded Parmesan
cheese

Directions

Slice bread horizontally into thirds; remove top section and set aside. Spread butter over the bottom and middle sections; sprinkle with the tarragon and cheeses. Reassemble loaf; tightly wrap in foil. Bake at 350 degrees F for 25 minutes or until cheese begins to melt. Let stand for 5 minutes. Cut into wedges.

Turkey Cream Cheese Enchiladas

Ingredients

3 tablespoons butter
3 tablespoons olive oil
1 large onion, chopped
1 green bell pepper, chopped
1 yellow bell pepper, chopped
1 orange bell pepper, chopped
2 teaspoons kosher salt
2 teaspoons ground black pepper
1/2 teaspoon ground chipotle
chile pepper
1/2 teaspoon ground ancho chile
pepper
2 teaspoons ground cumin
1 1/2 teaspoons paprika
1 cup sour cream
1/3 cup heavy cream
1 (8 ounce) package cream
cheese, cut into pieces
5 cups shredded cooked turkey
2 1/2 cups shredded Cheddar
cheese
1 teaspoon hot pepper sauce, or
to taste
22 (6 inch) corn tortillas
1 cup vegetable oil for frying
1 1/2 cups shredded Cheddar
cheese, divided

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 2 9x12 inch baking pans.

Heat the butter and olive oil in a large skillet over medium heat. Stir in the onion and chopped green, yellow, and orange bell peppers; cook and stir until the peppers have softened and onion has turned translucent, about 10 minutes. Add the kosher salt, black pepper, chipotle pepper, ancho pepper, cumin, and paprika. Cook and stir until seasonings start to become fragrant, about 5 more minutes.

Pour in the sour cream and heavy cream, and add the cream cheese. Stir well to combine, and cook over low heat until mixture is heated through and creamy, about 5 minutes. Remove pan from heat and allow mixture to cool about 10 to 15 minutes. Divide mixture, and reserve half for topping.

Combine shredded turkey with 2 1/2 cups of shredded Cheddar cheese in a large bowl. Add in half of the cooled cream and pepper mixture, and stir lightly to mix. Set aside.

Heat vegetable oil in a skillet over medium heat until the oil is hot but not smoking, about 2 minutes. Slide one tortilla at a time into the oil and allow to heat through, about 20 to 30 seconds, until the tortilla is hot and pliable. Stack the warmed tortillas and cover to retain heat.

To assemble the enchiladas, place 1/4 cup of creamy turkey filling in a line down the center of each tortilla, roll the tortillas, and lay 11 enchiladas, seam sides down, into each prepared baking dish. Top each dish with half of the reserved cream and pepper mixture. Bake the pans in the oven for 20 to 25 minutes, until enchiladas are heated through and sauce begins to brown and bubble.

Remove the pans from the oven, sprinkle each with about 3/4 cup of shredded Cheddar cheese, and return to the oven to finish baking, about 15 more minutes, until topping is melted, browned, and bubbling. Let stand about 10 minutes to rest before serving.

Swiss Cheese Bread

Ingredients

3 cups all-purpose flour, divided
2 cups whole-wheat flour, divided
1/3 cup mashed potato flakes
2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
2 cups warm milk
1/4 cup butter or margarine, melted
2 eggs
4 cloves garlic, minced
6 ounces Swiss cheese, cut into 1/4 inch cubes
1 egg yolk
1 tablespoon water

Directions

In a mixing bowl, combine 1 cup all-purpose flour, 1 cup whole wheat flour, potato flakes, yeast and salt. Add milk and butter; beat for 2 minutes. Add eggs and garlic; beat for 2 minutes. Stir in the remaining whole wheat flour and enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead for 4 minutes. Sprinkle with cheese; knead 2 minutes longer or until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half; shape each half into a ball. Place on a greased baking sheets; flatten to 7-in. diameter. With a sharp knife, make three parallel slashes about 1/2 in. deep on the top of each loaf. Cover and let rise in a warm place until doubled, about 30 minutes. Beat egg yolk and water; brush over loaves. Bake at 375 degrees F for 30-35 minutes or until golden brown. Cool on a wire racks.

Easy Roman Cheese Bread

Ingredients

1 cup lukewarm milk
2 (.25 ounce) packages active dry yeast
2 1/2 cups all-purpose flour
6 eggs
1 1/2 cups grated Romano cheese
1/4 cup butter, melted

Directions

In a small bowl, stir together milk and yeast; set aside.

In a separate bowl, combine flour, eggs, yeast mixture, cheese and butter; mix well. Spoon batter into two lightly greased 9x5 inch loaf pans. Let rise until doubled, about 60 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 35 to 45 minutes, until golden brown and bottom of loaf sounds hollow when tapped.

Pumpkin Cheesecake in a Gingersnap Crust

Ingredients

1 1/2 cups gingersnap cookie crumbs
3/4 cup ground hazelnuts
3 tablespoons brown sugar
6 tablespoons unsalted butter, melted

3 (8 ounce) packages cream cheese, softened
1 cup brown sugar
1 1/2 cups canned solid pack pumpkin
1/2 cup heavy cream
1/3 cup maple syrup
1 tablespoon vanilla extract
3/4 teaspoon ground cinnamon
1/2 teaspoon ground allspice
4 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch springform pan.

Using a fork, combine gingersnaps, hazelnuts, 3 tablespoons brown sugar and melted butter. Press mixture onto the bottom and two inches up the sides of the pan to form the crust.

With an electric mixer, beat cream cheese and brown sugar until light and fluffy. Stir in the pumpkin. Mix in the cream, maple syrup, cinnamon, allspice and vanilla. Beat in the eggs, one at a time, mixing until smooth.

Pour batter into prepared crust. Bake in the preheated oven for 90 minutes, or until center of cheesecake is set. Allow to cool in pan for 30 minutes, then refrigerate overnight.

Green Chili Grilled Cheese

Ingredients

4 slices bread
4 slices Cheddar cheese
1 (4 ounce) can chopped green
chilies, drained
2 tablespoons butter or margarine,
softened

Directions

Top two slices of bread with two slices of cheese; sprinkle with chilies. Top with remaining bread. Butter the outsides of sandwiches. In a large skillet over medium heat, cook sandwiches on both sides until golden brown and cheese is melted.

Herald's Impossibly Easy Cheeseburger Pie

Ingredients

1 pound ground beef
1 onion, chopped
2 cloves garlic, minced
1 tomato, sliced
1/2 teaspoon garlic salt
1 teaspoon ground black pepper
1 teaspoon dried oregano
1 cup shredded Cheddar cheese
1/2 cup buttermilk baking mix
1 cup milk
2 eggs

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 10 inch deep dish pie plate.

Heat a large skillet over medium heat. Add ground beef, onion, and garlic; cook and stir until beef is brown. Drain off fat. Spread into prepared pie plate.

Sprinkle meat with salt, black pepper, and oregano. Arrange tomato slices over meat, spread shredded cheese on top.

In a small bowl, mix together baking mix, milk and eggs. Pour over cheese.

Bake for about 25 minutes, or until knife inserted in center comes out clean. Cool for 5 minutes before serving.

Sausage Cheese Manicotti

Ingredients

10 uncooked manicotti shells
8 ounces mild Italian turkey sausage, casings removed
1 cup finely chopped red bell pepper
1/4 cup chopped onion
2 egg whites
3 cups fat-free cottage cheese
1 cup shredded part-skim mozzarella cheese
1/2 cup shredded Parmesan cheese, divided
3 tablespoons minced fresh parsley
1/2 teaspoon dried basil
1/2 teaspoon fennel seed
1/4 teaspoon white pepper
2 cups meatless spaghetti sauce
1/2 cup water

Directions

Cook manicotti according to package directions. Meanwhile, crumble sausage into a nonstick skillet; add the red pepper and onion. Cook over medium heat until meat is no longer pink and vegetables are tender; drain. Drain manicotti; set aside.

In a bowl, combine the sausage mixture, egg whites, cottage cheese, mozzarella cheese, 1/4 cup Parmesan cheese, parsley, basil, fennel and pepper. Stuff into manicotti shells. Combine spaghetti sauce and water; spread 1/2 cup in an ungreased 13-in. x 9-in. x 2-in. baking dish. Arrange shells over sauce; top with remaining sauce.

Cover and bake at 350 degrees F for 35-40 minutes. Uncover; sprinkle with remaining Parmesan cheese. Bake 10-15 minutes longer or until cheese is melted. Let stand for 10 minutes before serving.

Two-Cheese Spinach Bake

Ingredients

1 cup all-purpose flour
2 eggs, lightly beaten
1 cup milk
1/4 cup butter or margarine,
melted
1/2 small onion, chopped
2 tablespoons grated Parmesan
cheese
2 garlic cloves, minced
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
2 cups shredded Monterey Jack
cheese

Directions

In a large bowl, whisk the flour, eggs, milk, butter, onion, Parmesan cheese, garlic, salt and cayenne until combined. Fold in spinach and Monterey Jack cheese. Transfer to a greased 1-1/2-qt. baking dish.

Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Serve immediately.

Cream Cheese Fruit Dip

Ingredients

1 (8 ounce) package cream
cheese, softened
3/4 cup packed brown sugar
1 teaspoon vanilla extract
Assorted fresh fruit

Directions

In a mixing bowl, combine the cream cheese, brown sugar and vanilla; mix well. Serve with fresh fruit for dipping. Refrigerate leftovers.

Killer Cheesecake

Ingredients

1 individual package graham
crackers, crushed
2 tablespoons white sugar
1/2 cup butter, softened
1 1/2 teaspoons ground cinnamon

3 (8 ounce) packages cream
cheese, softened
1 cup white sugar
3 eggs
1 1/2 teaspoons vanilla extract

1 (16 ounce) container sour cream
3 teaspoons white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a food processor, combine graham crackers, 2 tablespoons sugar, butter and cinnamon. Pulse until smooth. Press into the bottom of an 8x12 inch baking dish.

In the food processor, combine cream cheese, 1 cup sugar, eggs and vanilla. Process until smooth. Pour over crust.

Bake in preheated oven for 25 to 30 minutes, or until filling is set. Allow to cool for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, mix together sour cream, sugar and vanilla. Spread over top of cheesecake. Bake in preheated oven for 10 to 15 minutes.

Cherry Cheesecake Dessert

Ingredients

1 1/4 cups graham cracker crumbs

2 tablespoons sugar

1/3 cup butter or margarine, melted

FILLING:

11 ounces cream cheese, softened

1/2 cup sugar

2 eggs

1 teaspoon vanilla extract

1 (21 ounce) can cherry pie filling

Directions

In small bowl, combine cracker crumbs and sugar; stir in butter. Press into a greased 8-in. square baking dish; set aside.

In a mixing bowl, beat cream cheese and sugar until smooth. Beat in eggs and vanilla just until blended; pour over crust. Bake at 350 degrees F for 15-20 minutes or until almost set. Cool for 1 hour on a wire rack. Refrigerate for 8 hours or overnight. Spoon pie filling over top.

Double Chili Cheese Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can chili without beans
4 green onions, thinly sliced
1/4 cup diced green chiles, drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie plate.

Spread cream cheese into the prepared pie plate. Top the cream cheese with chili, onions, chilies, and cheese.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes.

Heavenly Chipped Chocolate and Hazelnut

Ingredients

2 cups semisweet chocolate chips
1 1/2 cups vanilla wafer crumbs
3/4 cup toasted, ground hazelnuts
2 tablespoons white sugar
3 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs, beaten
3 tablespoons hazelnut liqueur
13 skinned, toasted hazelnuts
4 tablespoons sour cream
1 tablespoon hazelnut liqueur

Directions

Using a blender or a food processor, finely chop 1/3 cup semisweet chocolate chips. Place in a small mixing bowl. Add vanilla wafer crumbs, ground hazelnuts, 2 tablespoons white sugar, and melted butter or margarine. Mix until well combined. Press onto the bottom and up the sides of a 9 inch springform pan. Bake in a preheated 300 degrees F (150 degrees C) oven for 15 minutes. Cool.

In a large bowl, beat the cream cheese until fluffy. Gradually add 1 cup white sugar; mix well. Add the eggs and 3 tablespoons liqueur. Mix until well blended. Coarsely chop 1 cup of the semisweet chocolate chips, and add to the cream cheese mixture. Stir. Pour batter into the cooled crust.

Bake at in a preheated 350 degrees F (175 degrees C) oven for 1 hour. Let cake cool for 1 hour. Remove outer ring from pan. Then let cool completely.

Melt 2/3 cup semisweet chocolate chips over hot (not boiling) water. Stir until smooth. Dip 13 hazelnuts into the chocolate, covering one-half of each nut. Shake off the excess chocolate. Place on a waxed-paper lined plate. Chill until set.

To the remaining melted chocolate, add sour cream. Mix well. Stir in 1 tablespoon liqueur. Spread glaze on top of the cooled cheesecake. Garnish with chocolate dipped hazelnuts.

Cheeseburger Soup II

Ingredients

1 pound ground beef
1 onion, chopped
2 carrots, shredded
1 stalk celery, diced
1 teaspoon dried basil
2 tablespoons dried parsley
4 tablespoons margarine
3 cups chicken broth
3 cups hash brown potatoes
1/4 cup all-purpose flour
8 ounces processed cheese food
1 1/2 cups milk
salt and pepper to taste
1/4 cup sour cream

Directions

In a 3-quart saucepan brown beef. Drain and set aside. In the same saucepan, saute onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 5 minutes.

Add broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer for 5 - 10 minutes or until potatoes are tender.

Meanwhile, in a small skillet melt remaining butter. Add flour and cook and stir for 3-5 minutes or until bubbly. Add to soup. Cook and stir soup for 2 minutes. Reduce heat to low.

Add cheese, milk, salt and pepper and cook and stir until cheese melts. Remove from the heat. Add sour cream. Stir well. Serve immediately.

Devilish Cheese Ball

Ingredients

1 (4 ounce) can deviled ham meat spread
1 (8 ounce) package cream cheese, softened
1/2 cup creamy salad dressing, e. g. Miracle Whip[®]
1/2 cup chopped pecans
1 (2.25 ounce) can chopped black olives, liquid reserved
1 dash ground black pepper

Directions

In a medium bowl, mix together deviled ham meat spread, cream cheese, creamy salad dressing, pecans, black olives, approximately 2 tablespoons reserved black olive liquid and black pepper. Form mixture into a ball. Chill in the refrigerator at least two hours.

Remove ball from refrigerator. Allow to stand at room temperature approximately 25 minutes before serving.

Tomato Cheese Melt

Ingredients

1 onion bagel or English muffin,
split
1/4 cup shredded Cheddar
cheese
1/8 teaspoon cayenne pepper
2 tomato slices
1 tablespoon shredded Parmesan
cheese

Directions

On each bagel or muffin half, sprinkle half of the cheddar cheese and cayenne pepper. Top with a tomato slice. Sprinkle half of the Parmesan cheese over each tomato. Broil 6 in. from the heat for 4-5 minutes or until cheese is bubbly.

Cereal Bowl Egg and Cheese Breakfast Burrito

Ingredients

1 (6 inch) flour tortilla
1 egg
1 tablespoon shredded Mexican cheese blend
1 tablespoon salsa

Directions

Line 2-cup microwave-safe cereal bowl with microwave-safe paper towel. Press tortilla into bowl. Break egg into center of tortilla. Beat egg gently with a fork until blended, being careful not to tear tortilla.

Microwave on High 30 seconds; stir. Microwave until egg is almost set, 15 to 30 seconds longer.

Remove tortilla with paper towel liner from bowl to flat surface. Top egg with cheese and salsa. Fold bottom of tortilla over egg, then fold in sides.

No Bake Sugar Free Cheese Cake

Ingredients

1 3/4 cups graham cracker crumbs
1/2 cup butter
1/2 teaspoon ground cinnamon
1 (.6 ounce) package sugar free lemon flavored gelatin
1 cup boiling water
1 (8 ounce) package reduced fat cream cheese
2 teaspoons vanilla extract
1 cup frozen light whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, butter and cinnamon. Mix well and press into the bottom of a 9 inch square pan. Bake in preheated oven for 8 to 10 minutes. Remove from oven and allow to cool.

Dissolve lemon gelatin in boiling water. Let cool until thickened, but not set. In a large bowl, beat cream cheese and vanilla until smooth. Blend in lemon gelatin. Fold in whipped topping.

Pour filling into crust. Sprinkle top with graham cracker crumbs. Refrigerate over night.

Italian Cheese Loaves

Ingredients

2 (.25 ounce) packages active dry yeast
3 cups warm water (110 degrees F to 115 degrees F)
3 tablespoons shortening
3 tablespoons sugar
1/2 teaspoon salt
7 cups all-purpose flour
1/2 cup shredded mozzarella cheese
1/4 cup shredded Cheddar cheese
1/4 teaspoon garlic powder
1/4 teaspoon onion powder

Directions

In a mixing bowl, dissolve yeast in warm water. Add the shortening, sugar, salt and 4 cups flour. Beat until smooth. Add the cheeses, garlic powder and onion powder. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Do not let rise. Divide in half; shape into two loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Do not let rise. Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool. Store in the refrigerator.

Warm Blue Cheese Dip with Garlic and Bacon

Ingredients

7 slices bacon
2 cloves garlic, peeled and minced
1 (8 ounce) package cream cheese, softened
1/4 cup half-and-half
4 ounces blue cheese, crumbled
2 tablespoons chopped fresh chives

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from skillet, drain on paper towels and crumble.

Place garlic in hot bacon grease. Cook and stir until soft, about 1 minute. Remove from heat.

Preheat oven to 350 degrees F (175 degrees C). Place cream cheese and half-and-half in a medium bowl. Beat with an electric mixer until blended. Stir in bacon, garlic, blue cheese and chives. Transfer mixture to a medium baking dish.

Bake covered in the preheated oven 30 minutes, or until lightly browned.

Easy Potato Cheese Soup

Ingredients

8 cups water
6 large potatoes, peeled and sliced paper-thin
1 onion, chopped
4 stalks celery, chopped, with leaves
salt and pepper to taste
4 cups half-and-half
2 tablespoons margarine
2 (11 ounce) cans condensed cream of Cheddar cheese soup

Directions

In a large stock pot add water, potatoes, onion, celery and season with salt and pepper. Bring to a boil, cover and simmer until potatoes and vegetables are tender.

Once tender, mash soup with a potato masher, and add butter and cream.

Gradually bring mixture to a simmer. Add condensed cheese soup and blend. Serve while hot.

Peppy Cheese Bread

Ingredients

1 (1 pound) loaf unsliced French bread
1/4 cup butter or margarine
1/4 cup finely chopped onion
1 1/2 teaspoons chili powder
2 cups shredded Pepper Jack cheese
1 cup shredded mozzarella cheese

Directions

Cut bread in half lengthwise. In a microwave-safe bowl, combine the butter, onion and chili powder. Cover and microwave on high for 2-3 minutes or until the onion is tender, stirring once. Spread over cut side of bottom of bread. Sprinkle with cheeses. Replace bread top; wrap in heavy-duty foil. Bake at 350 degrees F for 35 minutes or until the cheese is melted. Slice and serve warm.

Chicken and Cheese Crescents

Ingredients

1 (4 pound) whole chicken,
cooked and deboned
2 (10.75 ounce) cans condensed
cream of chicken soup
2 1/2 cups milk
1 cup shredded Cheddar cheese
2 (8 ounce) cans refrigerated
crescent roll dough

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan heat cream of chicken soup, milk and 4 ounces of the cheese over low heat. Meanwhile, separate crescent rolls into triangles. Place some chicken onto the large end of each roll and top with a little cheese. Roll up and place in a 9x13 inch baking dish. Pour 1/2 of soup mixture directly into the baking dish, not on top of the rolls.

Bake at 350 degrees F (175 degrees C) for about 10 to 15 minutes, or until rolls rise slightly and are lightly browned.

Pour the remaining 1/2 of the soup mixture into the dish, laying any leftover chicken meat on top, and sprinkle with any remaining cheese. Return to oven until rolls are browned and cheese has melted.

Serious Herb Cheese Spread

Ingredients

8 ounces cream cheese, softened
2 cloves garlic
3 green onions, chopped
1/2 teaspoon prepared mustard
1/2 teaspoon Worcestershire
sauce
1/4 cup chopped fresh parsley
1/4 cup chopped fresh dill weed
1/4 cup chopped fresh basil
1/4 cup chopped black olives
2 tablespoons lemon juice

Directions

Combine all the ingredients and mix well. Refrigerate in a mold for at least 2 hours.

Potato and Cheese Filling for Pierogi

Ingredients

4 pounds mashed potatoes
1 pound shredded Cheddar
cheese
salt and pepper to taste

Directions

In a large bowl, mix together mashed potatoes and shredded Cheddar cheese. Season with salt and pepper to taste.

Fruity Cheesecake

Ingredients

1 cup crushed NILLA Wafers
3 tablespoons butter or margarine,
melted
3 tablespoons sugar
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
2 tablespoons flour
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
1 pkg. (4 serving size) JELL-O
Lemon Flavor Instant Pudding &
Pie Filling
2 cups thawed COOL WHIP
Strawberry Whipped Topping
1 cup blueberries
1 cup sliced strawberries
1 cup peeled sliced kiwi

Directions

Preheat oven to 325 degrees F. Mix crumbs, butter and 3 Tbsp. sugar; press firmly onto bottom of foil-lined 13x9-inch baking pan. Bake 10 min.

Beat cream cheese, 1 cup sugar and the flour in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Stir in dry pudding mix. Pour over crust.

Bake 1 hour or until center is almost set. Cool in pan on wire rack. Refrigerate 4 hours or overnight. Lift cheesecake out of pan with foil handles; place on serving platter. Spread with the whipped topping; top with fruit.

Maple Glazed Chipotle Goat Cheese Lamb

Ingredients

1 head garlic
1 pound ground lamb
6 ounces soft goat cheese
6 tablespoons minced chipotle peppers in adobo sauce
2 sprigs chopped fresh rosemary
2 tablespoons maple syrup
1 1/2 teaspoons salt
1/2 teaspoon cracked black pepper
1 tablespoon olive oil
2 tablespoons maple syrup
4 ciabatta buns, split and toasted

Directions

Preheat oven to 300 degrees F (150 degrees C). Cut the top off of the head of garlic, and place onto a small, oven safe dish.

Bake the garlic in the preheated oven until the cloves are soft and golden brown, about 1 hour. Remove from the oven, and cool. Once cool enough to handle, squeeze the roasted garlic into a mixing bowl. Add the lamb, goat cheese, chipotle peppers, rosemary, 2 tablespoons maple syrup, salt, and pepper; mix well. Form the mixture into 4 patties.

Heat the olive oil in a large skillet over medium-high heat. Sear the lamb patties for 1 minute on each side, then reduce the heat to medium-low, and continue cooking to your desired degree of doneness, about 2 minutes per side for medium-well. About 1 minute before the patties are ready, pour in the remaining 2 tablespoons of maple syrup, and allow it to thicken and glaze the burgers. Serve on toasted ciabatta buns.

Cheese Soup I

Ingredients

1 cup chopped celery
1/2 cup chopped onion
2 cups cubed potatoes
1 (16 ounce) package frozen
mixed vegetables
4 cubes chicken bouillon
2 1/2 cups water
1 pound processed cheese food
(eg. Velveeta), cubed
2 1/2 cups milk
2 tablespoons margarine

Directions

In a large pot boil the chopped celery, chopped onion, potatoes, mixed vegetables, bouillon cubes and water until all the vegetables are tender.

Add the Velveeta® milk and butter or margarine. Heat until hot and serve.

Cream Cheese Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix

1/2 cup vanilla or white chips

FILLING:

1 (3 ounce) package cream cheese, softened

2 tablespoons butter (no substitutes), softened

1/4 cup sugar

1 egg

1 tablespoon all-purpose flour

1/2 teaspoon orange extract

FROSTING:

2 tablespoons butter

1 ounce unsweetened chocolate

1 ounce semisweet chocolate

1 cup confectioners' sugar

2 tablespoons milk

Directions

Prepare brownies according to package directions for cake-like brownies; fold in vanilla chips. Spread half of the batter in a greased 13-in. x 9-in. x 2-in. baking pan. In a small mixing bowl, beat the cream cheese, butter and sugar until smooth. Beat in egg, flour and orange extract.

Carefully spread cream cheese mixture over batter. Drop remaining brownie batter by tablespoonfuls over cream cheese layer. cut through batter with a knife to swirl. Bake at 350 degrees F for 30 -35 minutes or until a toothpick inserted near the center comes out almost clean. Cool on a wire rack.

For frosting, in a microwave-safe bowl, melt the butter and chocolate. Cool slightly; stir in confectioners' sugar and enough milk to achieve spreading consistency. Frost brownies.

Tempeh and Blue Cheese Salad

Ingredients

1 (8 ounce) package tempeh, cut into 1/2 inch squares
1 tablespoon vegetable oil
1/2 cup ranch salad dressing
1 tablespoon milk
2 cloves garlic, minced
1/2 teaspoon dried dill weed
1 (15.5 ounce) can garbanzo beans, drained and rinsed
1 small red bell pepper, finely chopped
1 stalk celery, finely chopped
1/2 small red onion, finely chopped
8 ounces shredded romaine lettuce
2 ounces crumbled blue cheese
1/4 teaspoon salt, or to taste

Directions

Place tempeh in a steamer over 1 inch of boiling water, and cover. Steam for 20 minutes, then remove, and pat dry. When tempeh has finished steaming, heat vegetable oil in a skillet over medium-high heat. Add tempeh, and cook until browned, about 5 minutes. Drain on a paper towel-lined plate and allow to cool.

Whisk together ranch dressing, milk, garlic, dill, and salt in a large bowl. Add the cooled tempeh, drained garbanzo beans, bell pepper, celery, red onion, and romaine lettuce. Toss until the salad has been well coated in the dressing. Gently fold in the blue cheese, then season to taste with salt.

Cream Cheese Coffee Cake I

Ingredients

1/3 cup packed dark brown sugar
2 teaspoons unsweetened cocoa powder
1/3 cup chopped semisweet chocolate
1 teaspoon ground cinnamon
1/3 cup raisins
1/3 cup golden raisins
1/2 cup toasted walnuts, chopped

3/4 cup unsalted butter
1/2 (8 ounce) package cream cheese
1 cup packed brown sugar
1/3 cup white sugar
5 eggs
1 1/2 teaspoons vanilla extract
1 cup plain yogurt
3 1/4 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 12 cup Bundt cake pan or a 9 or 10 inch tube pan.

Soak raisins in warm water until plump. Drain and dry. Chop coarsely. Mix with 1/3 cup dark brown sugar, cocoa, chocolate, cinnamon, and chopped nuts. You can also mince filling ingredients in a food processor for another texture.

Cream the unsalted butter with 1 cup brown sugar and white sugar until fluffy. Add cream cheese, and cream until blended. Add eggs and vanilla, and mix thoroughly. Blend in yogurt or sour cream. Fold in flour, salt, baking powder, soda. Mix well on low speed of mixer. Spread one third batter in prepared pan. Top with some of the filling mixture. Layer in this fashion until filling and batter are used up.

Bake until done, 50 to 60 minutes. Cool in pan 10 minutes before removing.

Orange Chocolate Swirl Cheesecake

Ingredients

CRUST:

1 1/2 cups graham cracker crumbs

1/4 cup white sugar

1/3 cup butter, melted

FILLING:

4 ounces semisweet chocolate, chopped

3 (8 ounce) packages cream cheese, softened

1 cup white sugar

5 eggs

2 tablespoons orange juice

1/2 teaspoon grated orange zest

Directions

Preheat the oven to 325 degrees F (165 degrees C). In a medium bowl, mix together the graham cracker crumbs, sugar and butter until well blended. Press into the bottom and 1 1/2 inches up the side of a 9 inch springform pan.

Bake for 10 minutes. In a metal bowl over a pan of simmering water, melt chocolate, stirring occasionally until smooth. Set aside to cool, but do not allow to harden.

In a medium bowl, mix together the cream cheese and 1 cup sugar until smooth. Mix in the eggs, one at a time on a low speed, or by hand. Gradually stir in the orange juice, and orange zest. Reserve 2 cups of the batter. Pour the remaining batter over the baked crust. Stir the melted chocolate into the reserved batter. Drop the chocolate batter by large spoonfuls onto the white batter. Use a knife to cut through the batter, and leave a swirling design.

Bake for 60 minutes in the preheated oven, or until the center is almost set. Run a spatula or thin knife around the edge of the pan while it is still warm, so the cake will not crack. Allow cake to cool completely before removing the sides of the pan. Refrigerate for at least 4 hours before serving.

Pimento Cheese Spread With Feta

Ingredients

1 pound shredded Cheddar cheese
1/2 cup mayonnaise
1/3 cup crumbled feta cheese
1 (2 ounce) jar chopped pimentos, drained
1 1/2 teaspoons garlic powder
1 1/2 teaspoons onion powder
salt and ground black pepper to taste

Directions

Stir together the Cheddar cheese, mayonnaise, feta cheese, pimentos, garlic powder, onion powder, salt, and pepper in a bowl; cover. Refrigerate at least 1 hour.

Cheese Blintzes II

Ingredients

1 cup milk
3 eggs
1/2 teaspoon salt
3/4 cup all-purpose flour

2 cups cottage cheese
1 egg yolk
1 teaspoon melted butter
2 teaspoons white sugar
1 teaspoon lemon juice
1/2 teaspoon vanilla extract

2 tablespoons butter, or as needed

2 tablespoons cinnamon sugar, or as needed

Directions

Place the milk, whole eggs, salt, and flour into a blender. Blend until smooth. Refrigerate at least 20 minutes. Meanwhile, make the filling by beating together the cottage cheese, egg yolk, melted butter, sugar, lemon juice, and vanilla extract in a bowl with an electric mixer until smooth.

Preheat an oven to 425 degrees F (220 degrees C). Lightly grease a baking sheet.

Melt some of the 2 tablespoons of butter in a skillet over medium-high heat. Pour in about 2 tablespoons of the batter and tilt the pan to completely coat with the batter. Cook until golden on the bottom, and no longer wet on the top, about 2 minutes per crepe. Repeat with remaining batter.

Place 1 to 2 tablespoons of the filling near one edge of a crepe. Fold this side up towards the center, then fold the sides in. Fold the top over the filling, and place seam-side-down onto the prepared baking sheet. Repeat with the remaining crepes and filling.

Bake in the preheated oven 10 minutes, then sprinkle with cinnamon sugar, and continue baking until lightly golden, about 5 minutes more.

Brownie Caramel Cheesecake

Ingredients

1 (9 ounce) package brownie mix
1 egg
1 tablespoon cold water
1 (14 ounce) package individually wrapped caramels, unwrapped
1 (5 ounce) can evaporated milk
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
1 cup chocolate fudge topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottom of a 9 inch springform pan.

In a small bowl, mix together brownie mix, 1 egg and water. Spread into the greased pan. Bake for 25 minutes.

Melt the caramels with the evaporated milk over low heat in a heavy saucepan. Stir often, and heat until mixture has a smooth consistency. Reserve 1/3 cup of this caramel mixture, and pour the remainder over the warm, baked brownie crust.

In a large bowl, beat the cream cheese, sugar and vanilla with an electric mixer until smooth. Add eggs one at a time, beating well after each addition. Pour cream cheese mixture over caramel mixture.

Bake cheesecake for 40 minutes. Chill in pan. When cake is thoroughly chilled, loosen by running a knife around the edge, and then remove the rim of the pan. Heat reserved caramel mixture, and spoon over cheesecake. Drizzle with the chocolate topping.

Brazilian Cheese Bread (Pao de Queijo)

Ingredients

1/2 cup olive oil or butter
1/3 cup water
1/3 cup milk or soy milk
1 teaspoon salt
2 cups tapioca flour
2 teaspoons minced garlic
2/3 cup freshly grated Parmesan cheese
2 beaten eggs

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour olive oil, water, milk, and salt into a large saucepan, and place over high heat. When the mixture comes to a boil, remove from heat immediately, and stir in tapioca flour and garlic until smooth. Set aside to rest for 10 to 15 minutes.

Stir the cheese and egg into the tapioca mixture until well combined, the mixture will be chunky like cottage cheese. Drop rounded, 1/4 cup-sized balls of the mixture onto an ungreased baking sheet.

Bake in preheated oven until the tops are lightly browned, 15 to 20 minutes.

Cream Cheese Squares

Ingredients

2 (8 ounce) cans refrigerated
crescent roll dough
2 (8 ounce) packages cream
cheese
1 cup white sugar
1 teaspoon vanilla extract
1/2 cup margarine, melted
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Press one can of the crescent rolls into the bottom of the prepared pan. In a medium bowl, mix together the cream cheese, 1 cup of sugar, and vanilla until smooth and creamy. Spread over the crescent layer. Unroll the second can of crescent rolls and lay them on top of the cream cheese layer. Do not press down. Pour the melted margarine over the entire pan. Combine the remaining 1/4 cup of sugar and cinnamon; sprinkle over the top.

Bake for 25 to 30 minutes in the preheated oven, or until the top is crisp and golden.

Cheese Biscuits I

Ingredients

2 cups baking mix
2/3 cup milk
1/2 cup shredded Cheddar
cheese
1/4 cup Parmesan cheese
1/4 cup butter
1/2 teaspoon garlic powder
1 teaspoon dried parsley

Directions

Preheat oven to 450 degrees F (230 degrees C).

Stir together baking mix, milk and cheeses until soft dough forms.
Drop by spoonfuls onto an ungreased cookie sheet.

Bake for 10 to 12 minutes, or until bottoms are lightly browned.

Melt butter, and stir in garlic powder and parsley flakes. Brush over warm biscuits.

Greek Grilled Cheese

Ingredients

1 1/2 teaspoons butter, softened
2 slices whole wheat bread, or
your favorite bread
2 tablespoons crumbled feta
cheese
2 slices Cheddar cheese
1 tablespoon chopped red onion
1/4 tomato, thinly sliced

Directions

Heat a skillet over medium heat. Butter one side of each slice of bread. On the non buttered side of one slice, layer the feta cheese, Cheddar cheese, red onion and tomato. Top with the other slice of bread with the butter side out.

Fry the sandwich until golden brown on each side, about 2 minutes per side. The second side always cooks faster.

Crustless Cheese Quiche

Ingredients

3 eggs
1 1/2 cups milk
1/2 cup biscuit/baking mix
1/2 cup butter or margarine,
melted
1/8 teaspoon pepper
6 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese

Directions

In a mixing bowl, combine the first five ingredients. Beat on low speed for 3 minutes or until blended. Transfer to a greased 9-in. pie plate. Sprinkle with bacon and cheese; lightly press down into batter. Bake, uncovered, at 350 degrees F for 45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.

Chili-Cheese Corn Muffins

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg, lightly beaten
1/3 cup 2% milk
1/2 cup shredded Mexican cheese blend
1 (4 ounce) can chopped green chilies, drained

Directions

In a bowl, combine the corn bread mix, egg and milk just until blended. Stir in cheese and chilies.

Coat muffin cups with nonstick cooking spray or use paper liners; fill three-fourths full with batter. Bake at 400 degrees F for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Pineapple Cream Cheese Frosting

Ingredients

1/2 cup butter, room temperature
1 (8 ounce) package cream
cheese, room temperature
4 tablespoons pineapple juice
4 cups sifted confectioners' sugar

Directions

Cream the butter and cream cheese together with an electric mixer in a large bowl until light and fluffy. Add the pineapple juice and continue beating until absorbed into the mixture. Beat the confectioners' sugar into the mixture a little at a time until completely integrated.

Ham 'n' Cheese Mashed Potatoes

Ingredients

2 cups mashed potatoes
3/4 teaspoon garlic salt
1 cup diced fully cooked ham
1 cup shredded Cheddar cheese
1/2 cup heavy whipping cream,
whipped

Directions

In a bowl, combine the potatoes and garlic salt. Spread into a greased 1-1/2-qt. baking dish. Sprinkle with ham. Fold cheese into whipped cream; spoon over ham. Bake, uncovered, at 450 degrees F for 15 minutes or until golden brown.

Lemon-Cream Cheese Cupcakes

Ingredients

1 package (2-layer size) white cake mix
1 (3.4 ounce) package JELL-O Lemon Flavor Instant Pudding
1 cup water
4 egg whites
2 tablespoons vegetable oil
1 (16 ounce) package powdered sugar
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1/4 cup butter
2 tablespoons lemon juice

Directions

Heat oven to 350 degrees F. Beat cake mix, pudding mix, water, egg whites and oil in large bowl with mixer on low speed until moistened. (Batter will be thick.) Beat on medium speed 2 min. Spoon batter evenly into 24 paper-lined 2-1/2-inch muffin cups.

Bake 21 to 24 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.; remove to wire racks. Cool completely.

Meanwhile, beat sugar, cream cheese, butter and juice with mixer on low speed until well blended. Frost cupcakes.

All Day Macaroni and Cheese

Ingredients

8 ounces elbow macaroni
4 cups shredded sharp Cheddar cheese
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
2 eggs
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

In a large pot, cook the macaroni in boiling water 10 minutes, or until al dente, and drain.

In a large bowl, mix the cooked macaroni, 3 cups of the sharp Cheddar cheese, evaporated milk, milk, eggs, salt, and pepper. Transfer to a slow cooker that has been coated with non-stick cooking spray. Sprinkle with the remaining 1 cup of shredded sharp Cheddar cheese.

Cover, and cook on Low for 5 to 6 hours, or until the mixture is firm and golden around the edges. Do not remove the cover or stir the mixture until the mixture has finished cooking. Serve warm.

Easter Cheese - Hrudka

Ingredients

12 eggs
1 quart whole milk
1 cup white sugar
1 teaspoon salt
1 teaspoon ground cinnamon, or
to taste

Directions

Crack eggs into a large saucepan and beat with a whisk. Whisk in milk, sugar, salt and cinnamon. Cook over medium-low to low heat, stirring constantly until the mixture fully forms curds and the whey separates. This will take 20 to 30 minutes. Using higher heat or failing to stir will result in a big pan of sweet scrambled eggs.

Drain the mixture into a colander lined with several layers of cheese cloth. Use the cloth to shape into a ball and twist the top to remove excess moisture. Secure with a twist tie. Hang for several hours or overnight. I do it on the spigot of the kitchen sink (which would probably wig out the germ police, but I haven't gotten botulism in 34 years). Of course, you could let it drain initially there and then finish it overnight in the fridge suspended over a deep bowl.

Swiss Cheese 'n' Onion Quiche

Ingredients

3 tablespoons butter, softened,
divided
1 (9 inch) unbaked pastry shell
1 large onion, chopped
2 cups shredded Swiss cheese
1 tablespoon all-purpose flour
3 eggs
1 cup half-and-half cream
1/4 teaspoon salt

Directions

Spread 1 tablespoon butter over bottom of pastry shell; set aside. In a skillet, saute onion in remaining butter until tender. Spread in pastry shell. Toss Swiss cheese with flour; sprinkle over onion. In a bowl, whisk the eggs, cream and salt. Pour evenly over cheese.

Bake, uncovered, at 400 degrees F for 10 minutes. Reduce heat to 325 degrees F; bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Cheese Soup IV

Ingredients

8 cups water
4 potatoes, peeled and cubed
2 cubes chicken bouillon
2 stalks celery, chopped
1 onion, chopped
2 (10.75 ounce) cans condensed
cream of chicken soup
1 pound processed cheese food
(eg. Velveeta), sliced

Directions

In a large pot over high heat, combine the water, potatoes, bouillon, celery and onion. Bring to a boil and cook until soft. Reduce heat to low and use a masher to mash down the potato mixture in the pot to desired consistency.

Add the soup and lightly whisk, until smooth. Add the cheese a little at a time, stirring often, until melted.

German Potato Cheese Soup

Ingredients

4 cups water
2 1/2 cups chicken broth
4 tablespoons chicken soup base
1/2 teaspoon ground black pepper
2 large carrots, finely chopped
4 potatoes, peeled and diced
1 large onion, diced
2 stalks celery, finely chopped
1 red bell pepper, diced
1 cup mayonnaise
8 ounces processed cheese food (eg. Velveeta)
1 cup shredded sharp Cheddar cheese
1/2 cup shredded Swiss cheese
1/4 cup dry potato flakes

Directions

In a large stock pot, combine water, chicken broth, chicken soup base, black pepper, carrots, diced potatoes, and onions. Bring to a boil, and then reduce heat. Simmer 15 minutes, or until vegetables are tender, stirring occasionally.

Add celery and red bell pepper, and simmer for 5 minutes.

Gradually add mayonnaise to hot soup, whisking until smooth. Reduce heat to medium low. Gradually stir in processed cheese, sharp Cheddar cheese, and Swiss cheese; continue stirring until cheese melts, about 5 minutes.

Mix in potato flakes. Remove from heat, and let sit for 15 minutes before serving.

Cottage Cheese Bread I

Ingredients

1/2 cup water
1 cup cottage cheese
2 tablespoons margarine
1 egg
1 tablespoon white sugar
1/4 teaspoon baking soda
1 teaspoon salt
3 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

Add the ingredients to your bread machine in the order suggested by the manufacturer, and start. You can use up to 1/2 cup more bread flour if the dough seems too sticky.

Easy Smeezy Cheese Ball

Ingredients

1 1/2 cups shredded Cheddar cheese
1/4 cup chopped pecans
1/4 cup bacon bits
3/4 cup mayonnaise
1 teaspoon grated onion

Directions

Mix Cheddar cheese, pecans, bacon bits, mayonnaise, and grated onion in a bowl. Shape into a ball and wrap in plastic wrap. Refrigerate over night.

Quick Cheeseburger Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
4 tablespoons cold water
1 pound lean ground beef
1 small onion, chopped
1 clove garlic, minced
1/2 teaspoon salt
1/4 cup all-purpose flour
1/3 cup dill pickle juice
1/3 cup milk
1/2 cup chopped dill pickles
2 cups shredded Swiss cheese,
divided

Directions

Preheat oven to 425 degrees F (220 degrees C).

To Make Pat-in-Pan Pastry: In a medium bowl, mix 1 1/3 cups flour and 1/2 teaspoon salt. Cut in shortening until mixture resembles tiny peas. Add cold water 1 tablespoon at a time, stirring with a fork after each addition. Mix lightly just until pastry almost cleans sides of bowl. Pat into bottom and sides of an 8 inch pie pan. Bake in preheated oven for 15 minutes.

To Make Filling: Crumble ground beef into a large skillet and saute over medium heat for 1 minute. Add onion and garlic. Continue to saute until onion is browned, about 10 minutes. Drain grease from mixture.

Sprinkle beef mixture with 1/2 teaspoon salt and 1/4 cup flour. Stir in pickle liquid, milk, pickles, and 1 cup shredded cheese. Spoon mixture into pastry shell.

Bake in preheated oven for 15 minutes. Sprinkle top with remaining 1 cup cheese and bake an additional 5 minutes, until pastry is golden brown and cheese is bubbly.

Broccoli Cheese Crepes

Ingredients

2 eggs
1/4 cup water
6 tablespoons all-purpose flour
1/2 teaspoon salt
FILLING:
2 tablespoons chopped onion
1 tablespoon butter
1 tablespoon all-purpose flour
1 cup milk
1 cup shredded Cheddar cheese,
divided
1 1/2 teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon pepper
1/8 teaspoon salt
2 cups frozen chopped broccoli,
thawed

Directions

For batter, combine the eggs, water, flour and salt in a blender. Cover and process until smooth; let stand for 15 minutes.

Meanwhile, in a small saucepan, saute onion in butter until tender. Stir in flour until blended. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly; cook and stir for 2 minutes or until slightly thickened. Reduce heat to low. Stir in 1/2 cup cheese, mustard, Worcestershire sauce, pepper and salt until cheese is melted. Stir in broccoli. Cover; keep warm.

Heat a lightly greased 8-in. nonstick skillet; pour 2 tablespoons batter into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, greasing skillet as needed.

Spoon about 1/2 cup filling down the center of each crepe; roll up. Place seam side down in an ungreased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 5-7 minutes or until cheese is melted.

Cheese's Baked Macaroni and Cheese

Ingredients

1 (16 ounce) package fully cooked kielbasa sausage, cut into 1/2-inch pieces
1 (8 ounce) package elbow macaroni
1/3 cup butter
1 small onion, chopped
3 tablespoons all-purpose flour
2 cups milk
1 (10 ounce) package sharp Cheddar cheese, cubed
salt and ground black pepper to taste
1 cup dry bread crumbs, or more as needed

Directions

Cook and stir the cut-up kielbasa in a large skillet over medium heat for 6 to 8 minutes, until heated through and beginning to brown. Remove the sausage from the skillet, and set aside.

Fill a pan with lightly salted water, bring to a boil over medium-high heat, stir in the macaroni, and return to a boil. Cook, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 8 minutes. Drain well.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt the butter in the skillet over medium-low heat, and cook and stir the chopped onion for about 5 minutes, until translucent. Whisk in the flour, stirring constantly to avoid lumps. Cook and stir the butter, onion and flour for 2 to 3 minutes to make a roux, and remove from the heat. Whisk in the milk a little at a time, stirring constantly, until all the milk has been incorporated, and return to low heat. Bring the sauce to a simmer, and cook over low heat for about 2 minutes, stirring constantly, to finish cooking the flour. Whisk in the Cheddar cheese, a few cubes at a time, until all the cheese has been incorporated and the sauce is hot and smooth.

Pour the macaroni into the cheese sauce, and stir to combine. Stir in the cooked kielbasa, salt, and pepper.

Spoon the macaroni mixture into the prepared baking dish, and sprinkle the bread crumbs over the top. Bake for about 20 minutes in the preheated oven, until the crumbs are brown and the casserole is bubbling. Let stand for 15 minutes after baking, to set before serving.

Five Star Cheesecake

Ingredients

1/2 cup graham cracker crumbs
3 (8 ounce) packages cream
cheese
7/8 cup white sugar
1/2 cup heavy cream
2 tablespoons sour cream
1/4 cup half-and-half
1 1/2 teaspoons vanilla extract
4 eggs

Directions

Preheat oven to 375 degrees F (190 degrees C). Wrap the outside of an 8 inch springform pan with foil. Generously butter the inside of pan and sprinkle with graham cracker crumbs, then shake out excess.

In a large bowl, Beat cream cheese and sugar on low speed until smooth. Beat in heavy cream, sour cream and half-and-half. Add vanilla and beat in the eggs one at a time. Pour filling into prepared pan. Wrap bottom of the pan on aluminum foil to prevent water from seeping in.

Place cheesecake in a water bath. Bake in the preheated oven for 75 minutes, or until filling is set.

Chive Cheese Biscuits

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon cream of tartar
1/2 teaspoon salt
3/4 cup shredded Cheddar cheese
1/2 cup shortening
3/4 cup milk
1/3 cup snipped chives

Directions

In a bowl, combine the flour, baking powder, cream of tartar and salt. Cut in cheese and shortening until mixture resembles coarse crumbs. Stir in milk and chives until moistened.

Turn onto a lightly floured surface; gently knead 8-10 times. Roll to 3/4-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on an ungreased baking sheet. Bake at 400 degrees F for 13-15 minutes or until golden brown. Serve warm.

Mini Cheeseburgers

Ingredients

1 pound lean ground beef
1/2 cup ketchup
1/2 cup shredded Cheddar cheese
1 egg
1 pinch garlic powder
1/4 cup shredded Cheddar cheese
1/4 cup ketchup

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Mix ground beef, 1/2 cup ketchup, 1/2 cup shredded cheese, egg, and garlic powder in a large bowl. Form mixture into 1 inch balls, and gently press onto prepared baking sheet to form mini-burgers.

Bake in preheated oven for 20 minutes. Spread remaining ketchup on burgers, and sprinkle with remaining cheese. Return burgers to the oven, and bake until cheese is melted and bubbly, about 5 minutes.

French Ham Cheese and Egg Fondue Casserole

Ingredients

2 tablespoons butter, softened
3 tablespoons all-purpose flour
1 tablespoon mustard powder
3 cups cubed fully cooked ham
8 ounces Cheddar cheese, cubed
3 cups cubed day old French bread
4 eggs, beaten
3 cups milk
1 dash hot pepper sauce
3 tablespoons butter, melted
1/2 cup freshly grated Parmesan cheese

Directions

Generously grease a 9x13-inch glass baking dish with softened butter. Stir together flour and mustard powder. Place ham and Cheddar cubes in a large mixing bowl, sprinkle with flour mixture, and toss until evenly coated. Add bread cubes and toss to mix. In a separate bowl, whisk together eggs, milk, and hot pepper sauce.

Pour 1/3 of the bread mixture into the prepared baking dish and smooth out to form a layer. Drizzle with 1 tablespoon of butter, and sprinkle with 1/3 of the Parmesan cheese. Repeat twice more to form three layers. Pour egg mixture overtop, cover with plastic wrap, and refrigerate 8 hours to overnight.

The next morning, remove casserole from refrigerator, remove plastic wrap, and allow to stand at room temperature for 30 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake uncovered in preheated oven until the eggs have set, and the top is golden brown and crispy, about 1 hour.

Macaroni and Cheese V

Ingredients

3/4 cup dry bread crumbs
2 tablespoons melted butter
8 ounces macaroni
2 tablespoons butter
1 small onion, minced
1 tablespoon all-purpose flour
salt and pepper to taste
1/4 teaspoon dry mustard
1 1/2 cups milk
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish. Place the bread crumbs into a small bowl and mix well with the melted butter; set aside.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain, then place into prepared casserole dish.

While the pasta is cooking, melt 2 tablespoons butter in a saucepan over medium heat. Stir in the minced onion and cook until the onion softens and turns translucent, about 5 minutes.

Stir in the flour, pepper, salt, and dry mustard until incorporated, then pour in the milk and bring to a simmer. Simmer, stirring constantly until the milk has thickened, about 10 minutes. Take the milk off of the heat and stir in the Cheddar cheese until melted. Pour cheese sauce over the macaroni, then sprinkle evenly with buttered bread crumbs.

Bake until the top is golden and bubbly, about 20 minutes.

Philly Cheesesteak Sandwich with Garlic Mayo

Ingredients

1 cup mayonnaise
2 cloves garlic, minced

1 tablespoon olive oil
1 pound beef round steak, cut into thin strips
2 green bell peppers, cut into 1/4 inch strips
2 onions, sliced into rings
salt and pepper to taste
4 hoagie rolls, split lengthwise and toasted
1 (8 ounce) package shredded mozzarella cheese
1 teaspoon dried oregano

Directions

In a small bowl, combine mayonnaise and minced garlic. Cover, and refrigerate. Preheat oven to 500 degrees F (260 degrees C).

Heat oil in a large skillet over medium heat. Saute beef until lightly browned. Stir in green pepper and onion, and season with salt and pepper. Saute until vegetables are tender, and remove from heat.

Spread each bun generously with garlic mayonnaise. Divide beef mixture into the buns. Top with shredded cheese, and sprinkle with oregano. Place sandwiches on a baking pan.

Heat sandwiches in preheated oven, until cheese is melted or slightly browned.

Cream Cheese Pineapple Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1 (16 ounce) can pineapple pie filling
1/2 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a large bowl, mix softened cream cheese with whipped topping, confectioners sugar and vanilla. Mix well and frost cake with this mixture. Spread pineapple pie filling over frosting, sprinkle with coconut and chopped nuts. Enjoy!

Calabacitas Con Queso - Zucchini with Cheese

Ingredients

1 1/2 pounds zucchini, cut into bite sized pieces
1 (15.25 ounce) can whole kernel corn
1 medium onion, sliced
1 medium green bell pepper, coarsely chopped
1 medium tomato, coarsely chopped
1 tablespoon vegetable oil
2 teaspoons white sugar
1 1/2 pounds Monterey Jack cheese, cubed

Directions

In a saucepan with a lid, combine zucchini, corn, onion, green pepper, tomato, and vegetable oil. Cover, and cook over medium heat until tender.

Gently stir in the sugar; add cheese on top, but do not stir. Cover, and continue cooking until cheese is melted. Stir, and add remaining cheese; cover, and continue cooking until melted. Serve warm.

Broccoli Cheese Fan

Ingredients

3 1/4 cups all-purpose flour
1 tablespoon sugar
1 (.25 ounce) package quick-rise yeast
1 teaspoon salt
1 cup water
1 tablespoon butter or margarine, softened
1 1/2 cups finely chopped broccoli, cooked and drained
1 cup shredded Cheddar cheese
5 bacon strips, cooked and crumbled
1 egg
1/2 teaspoon dried minced onion
1/2 teaspoon dried oregano
1 egg white
1 tablespoon cold water

Directions

In a mixing bowl, combine 2-1/4 cups flour, sugar, yeast and salt. In a saucepan, heat water and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 minutes. Cover and let rest for 10 minutes.

Meanwhile, in a bowl, combine broccoli, cheese, bacon, egg, onion and oregano. On a lightly floured surface, roll dough into a 16-in. x 9-in. rectangle with a 16-in. side facing you. Spoon broccoli mixture lengthwise over top two-thirds of dough to within 1 in. of edges. Starting at the plain long side, fold dough over half of filling; fold over again. Pinch seams to seal and tuck ends under. Place, seam side down, on a greased baking sheet. With a sharp knife, cut into eight strips to within 1 in. of pinched edge. Separate strips slightly; twist to allow filling to show. Place a large shallow pan on the counter; fill half full with boiling water. Place baking sheet containing bread over the water-filled pan. Cover and let rise until doubled, about 15 minutes. Beat egg white and cold water; brush over dough. Bake at 400 degrees F for 25 minutes or until golden brown. Remove from pan to a wire rack. Serve warm. Refrigerate leftovers.

Fantastic Gorgonzola and White Wine Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
2 ounces crumbled Gorgonzola cheese
1/4 cup shredded sharp Cheddar cheese
2 tablespoons white wine
2 tablespoons paprika
1/2 cup chopped pistachio nuts

Directions

In a medium bowl, blend cream cheese, Gorgonzola cheese, sharp Cheddar cheese and white wine. Form the mixture into a ball shape.

On a piece of wax paper, spread the paprika and pistachio nuts. Roll the cheese ball in paprika and pistachios to coat.

Wrap coated cheese ball in wax paper. Chill in the refrigerator 6 hours, or overnight, before serving.

Cream Cheese Patties

Ingredients

1 (3 ounce) package Neufchatel cheese, softened
1 cup crushed buttery round crackers
1 cup chopped walnuts
3 eggs
1 small onion, chopped
1/4 teaspoon dried sage
1/4 teaspoon salt
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk
1/4 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the cream cheese, crushed crackers, walnuts, eggs, finely chopped onion, sage and salt. Mix well.

Heat oil in a medium skillet over medium high heat. Drop cheese mixture by rounded tablespoonfuls into the hot pan. Flatten with a spatula and let brown. Turn and brown other side.

Place cooked patties in a 8x12 inch baking dish. Combine the soup, milk and sour cream and mix well. Pour over patties. Bake at 350 degrees F (175 degrees C) for 20 minutes or until bubbly.

Russian Cheese Salad

Ingredients

3 cups shredded mozzarella cheese
2 tablespoons mayonnaise
3 cloves garlic, pressed

Directions

In a medium bowl, stir together the mozzarella cheese, mayonnaise and garlic. Chill until serving.

Marbled Cheesecake Bars

Ingredients

2 cups finely crushed creme-filled chocolate sandwich cookies
3 tablespoons butter or margarine, melted
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 large eggs
2 teaspoons vanilla extract
2 (1 ounce) squares unsweetened chocolate, melted

Directions

Heat oven to 300 degrees F. In medium bowl, combine cookie crumbs and butter; press firmly on bottom of 13x9-inch baking pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well. Pour half the batter evenly over prepared crust.

Stir melted chocolate into remaining batter; spoon over vanilla batter. With table knife or metal spatula, gently swirl through batter to marble.

Bake 40 to 50 minutes or until set. Cool. Chill. Cut into bars. Store leftovers covered in refrigerator.

Chocolate Cheesecake

Ingredients

1/3 cup butter or margarine,
melted
1 1/4 cups graham cracker
crumbs
1/4 cup sugar
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 cups semi-sweet chocolate
chips, melted
4 large eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F. Combine butter, graham cracker crumbs and sugar; press on bottom of 9-inch springform pan.

In large mixing bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® until smooth. Add remaining ingredients; mix well. Pour into prepared pan. Bake 65 minutes or until cake center is set. Cool to room temperature. Chill thoroughly. Garnish as desired. Store leftovers covered in refrigerator.

Raspberry Cheesecake Pie

Ingredients

1 (10 inch) unbaked pastry shell
1 cup small curd cottage cheese
2 tablespoons milk
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon vanilla extract
3 eggs
1 1/2 cups fresh raspberries, divided
1 cup whipping cream, whipped

Directions

Line unpricked pastry shell with a double thickness of aluminum foil. Bake at 450 degrees F for 8 minutes or until lightly browned. Cool on a wire rack. Reduce heat to 350 degrees F.

In a blender, combine cottage cheese and milk; cover and process until smooth. In a mixing bowl, beat cream cheese and sugar until smooth. Beat in cottage cheese mixture, flour and vanilla. Beat in eggs just until blended. Pour into pastry shell (pie will be full). Sprinkle with 1/2 cup raspberries; gently press into filling with the back of a spoon.

Bake at 350 degrees F for 30-35 minutes or until the center is almost set (cover edges loosely with foil if browning too quickly). Cool on a wire rack for 1 hour. Refrigerate for at least 1 hour. Top with whipped cream and remaining raspberries. Store in the refrigerator.

Three-Cheese Potato Bake

Ingredients

2 2/3 cups chicken broth
2/3 cup milk
1/4 cup butter or margarine
1/4 teaspoon pepper
2 2/3 cups instant mashed potato flakes
1/3 cup shredded Monterey Jack cheese
1/3 cup shredded Cheddar cheese
1/3 cup cubed process American cheese
2 tablespoons snipped chives
1/4 cup sour cream

Directions

In a large saucepan, combine the broth, milk, butter and pepper; bring to a boil. Remove from the heat; stir in potato flakes. Let stand for 30 seconds; fluff with a fork. Transfer to a greased 1-qt. baking dish. Top with cheeses.

Bake, uncovered, at 350 degrees F for 20 minutes or until cheese is melted. Sprinkle with chives. Serve with sour cream if desired.

Spinach and Blue Cheese Soup

Ingredients

6 tablespoons margarine
2 cups chopped onion
1 cup all-purpose flour
12 cups chicken broth
4 cups milk
8 ounces blue cheese, crumbled
2 (10 ounce) packages frozen
chopped spinach
1 cup heavy cream
salt to taste
ground cayenne pepper to taste
1 pound bacon

Directions

In a large pot over medium heat, combine the butter or margarine and the onions. Saute for about 3 minutes. Add flour and stir well until mixed. Add broth, raise heat to high and bring to a boil. Whisk mixture to keep flour from clumping.

Add milk, reduce heat to medium and simmer for about 5 minutes. Add the blue cheese and stir until blended, then add the spinach and cook 3 more minutes. Add the cream, bring just to a boil, turn off heat and stir well. Add salt and cayenne pepper to taste.

Allow to cool and puree in a food processor or blender a little at a time. Ladle into individual bowls and sprinkle with the bacon. (Note: to serve cold, omit the bacon and add a little freshly squeezed lemon juice.)

Ethiopian Spiced Cottage Cheese

Ingredients

1 (16 ounce) package cottage cheese
1 clove garlic, minced
1/2 teaspoon ground cardamom
1/8 teaspoon ground cloves
2 tablespoons butter
1/4 cup finely chopped onion
1 tablespoon minced fresh ginger root
1 green chile pepper, chopped
2 cloves garlic, minced
2 pounds spinach leaves, cut into 2-inch pieces

Directions

Mix cottage cheese, 1 clove of garlic, cardamom, and cloves thoroughly in a bowl. Cover and refrigerate until ready to serve.

Heat the butter in a skillet over medium heat. Stir in the onion, ginger, green chile pepper, and 2 cloves of garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the spinach and cook until just wilted. Drain any excess liquid, and serve the spinach mixture over the seasoned cottage cheese.

Frozen Raspberry Swirl Cheesecake Squares

Ingredients

3/4 cup graham cracker crumbs
3 tablespoons butter, melted
3 tablespoons white sugar

3 eggs, separated
1 (8 ounce) package cream cheese, softened
1 cup white sugar
1/8 teaspoon salt
1 cup heavy cream
1 (10 ounce) package frozen raspberries, partially thawed

Directions

Preheat oven to 375 degrees F (190 degrees C). Thoroughly grease a 7x11x2 inch baking pan, and set aside.

Stir together the graham cracker crumbs, melted butter, and sugar in a bowl until well blended. Press the mixture into the bottom of the prepared pan.

Bake the graham cracker crust in preheated oven until golden, about 8 minutes.

In a separate bowl, beat the egg yolks on high speed until thick and lemon colored. Add the softened cream cheese, sugar, and salt. Beginning on low speed and increasing to high, beat until smooth.

Place the egg whites in a large bowl, and beat until stiff peaks form. Gently fold the egg whites into the cream cheese mixture.

Place the heavy cream in a bowl, and beat until stiff. Gently fold the whipped cream into the cream cheese mixture.

Place the raspberries in a blender. Cover, and blend on low speed until berries soften. Swirl half the berries into the cream cheese mixture. Spread the cream cheese mixture evenly over the crust.

Spoon the remaining raspberries on top of the cream cheese mixture. Use a knife to swirl the berries into the cream cheese, making a red and white swirl pattern.

Cover the pan tightly with foil or freezer wrap. Place in freezer for at least 3 hours. When ready to serve, let stand 30 minutes before cutting into squares.

Turtle Cheesecake

Ingredients

2 cups vanilla wafer crumbs
6 tablespoons unsalted butter
14 ounces individually wrapped
caramels, unwrapped
1 (5 ounce) can evaporated milk
1 cup chopped pecans
3 (8 ounce) packages cream
cheese
1/2 cup white sugar
1 1/2 teaspoons vanilla extract
2 eggs
1/2 cup semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 9 inch springform pan.

Toast the pecans at 350 degrees F (175 degrees C) for 6 minutes. Remove pecans and set aside. Leave oven at 350 degrees C (175 degrees C). In a small saucepan, melt the unsalted butter.

Combine vanilla wafer crumbs with the melted butter then press into the bottom of the prepared springform pan. Place the pan onto a cookie sheet and bake for 10 minutes at 350 degrees F (175 degrees C). Remove and allow to cool.

In a double boiler, or a bowl set over barely simmering water, melt the caramels in the evaporated milk. Stir until smooth. Pour this over the cooled crust. Sprinkle the nuts over the top.

In a bowl, combine the cheese, sugar, and vanilla and beat until smooth, scraping down the bowl several times. Add the eggs, one at a time and beat until smooth. Melt the chocolate chips in the double boiler and mix into the cheese mixture. Pour the batter over the caramel layer.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until barely set. Chill over night in the refrigerator before serving.

Four Cheese Macaroni

Ingredients

1 tablespoon vegetable oil
1 (16 ounce) package elbow macaroni
9 tablespoons butter
1/2 cup shredded Muenster cheese
1/2 cup shredded Cheddar cheese
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded Monterey Jack cheese
1 1/2 cups half-and-half
8 ounces cubed processed cheese food
2 eggs, beaten
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add the oil and the pasta and cook for 8 to 10 minutes or until al dente; drain well and return to cooking pot.

In a small saucepan over medium heat, melt 8 tablespoons butter; stir into the macaroni.

In a large bowl, combine the Muenster cheese, mild and sharp Cheddar cheeses, and Monterey Jack cheese; mix well.

Preheat oven to 350 degrees F (175 degrees C).

Add the half and half, 1 1/2 cups of cheese mixture, cubed processed cheese food, and eggs to macaroni; mix together and season with salt and pepper. Transfer to a lightly greased deep 2 1/2 quart casserole dish. Sprinkle with the remaining 1/2 cup of cheese mixture and 1 tablespoon of butter.

Bake in preheated oven for 35 minutes or until hot and bubbling around the edges; serve.

Key Lime Cheesecake II

Ingredients

1 1/2 cups finely ground graham cracker crumbs
2 tablespoons white sugar
1/4 cup unsalted butter, melted
1 1/4 pounds cream cheese, softened
3/4 cup white sugar
1 cup sour cream
3 tablespoons all-purpose flour
3 eggs
3/4 cup key lime juice
1 teaspoon vanilla extract

Directions

To make Crust: In a bowl stir together the graham cracker crumbs and 2 tablespoons sugar, stir in the butter well. Pat the mixture into the bottom and 1/2 inch up the side of a buttered 10 inch springform pan and bake the crust in a preheated 375 degree F (190 degree C) oven for 8 minutes. Transfer the pan to a rack and cool.

In a large bowl with an electric mixer, beat cream cheese and 3/4 cup sugar until smooth, beat in the eggs, one at a time, beating well after each addition. Beat in the sour cream, flour, lime juice and vanilla. Beat the mixture until it is smooth.

Pour the filling over the crust. Bake the cheesecake in the preheated oven for 15 minutes, reduce the temperature to 250 degrees F (120 degrees C) and bake for 50 to 55 minutes longer, or until center is barely set. Let the cheesecake cool on a rack, then chill it, covered, overnight. Remove the cheesecake from the pan and transfer it to a cake stand.

Feta Cheese Turkey Burgers

Ingredients

1 pound ground turkey
1 cup crumbled feta cheese
1/2 cup kalamata olives, pitted
and sliced
2 teaspoons dried oregano
ground black pepper to taste

Directions

Preheat the grill for medium high heat.

In a large bowl, combine turkey, feta cheese, olives, oregano, and pepper. Mix together, and form into patties.

Lightly oil the grate. Place patties on the grill. Cook for 10 to 12 minutes, turning halfway through.

PHILADELPHIA Strawberry Fields No-Bake

Ingredients

12 HONEY MAID Grahams, finely crushed
6 tablespoons margarine, melted
1 cup sugar, plus
2 tablespoons sugar, divided
4 (8 ounce) packages PHILADELPHIA Neufchatel Cheese, softened
1/2 cup strawberry preserves
2 cups fresh strawberries, chopped
1 (8 ounce) tub COOL WHIP LITE Whipped Topping, thawed

Directions

Mix graham crumbs, margarine and 1/4 cup sugar; press onto bottom of 13x9-inch pan. Refrigerate while preparing filling.

Beat Neufchatel and 3/4 cup sugar in large bowl with mixer until well blended. Add preserves; mix well. Place strawberries and remaining 2 Tbsp. sugar in small bowl; mash with fork. Stir strawberry mixture and COOL WHIP into cheese mixture. Spoon over crust; cover.

Refrigerate 4 hours or until firm. Store in refrigerator.

Creamy Cheese Pie

Ingredients

10 graham crackers, crushed
1/4 cup butter, melted
4 (3 ounce) packages cream cheese, softened
3/4 cup white sugar
2 eggs, beaten
2 teaspoons vanilla extract
1/2 teaspoon lemon juice
1 cup sour cream
3 1/2 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a small bowl, mix together crushed graham crackers and melted butter or margarine. Press mixture into bottom and sides of a 9 inch pie pan.

To Make Filling: In a medium mixing bowl whip cream cheese until fluffy. Beat in 3/4 cup sugar, then add eggs, 2 teaspoons vanilla extract, and lemon juice. Mix until smooth. Pour into crust.

Bake in preheated oven for 15 to 20 minutes, until set around edges. Remove and cool 5 minutes.

To Make Topping: Mix together sour cream, 3 1/2 tablespoons sugar, and 1 teaspoon vanilla. Spread over top of pie and return to oven for 10 minutes. Chill at least 5 hours before serving.

Bee's Mac and Cheese Bake

Ingredients

1 (16 ounce) package uncooked pasta shells
1 (10.75 ounce) can condensed cream of mushroom soup
1 (16 ounce) package shredded Cheddar cheese
1 (2.5 ounce) jar chopped pimentos, drained
4 ounces soda crackers, crushed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Bring a large pot of lightly salted water to a boil. Stir in shell pasta and cook 12 minutes, or until tender but still firm. Drain, and transfer to a large bowl.

Mix cream of mushroom soup, Cheddar cheese, and pimentos with the pasta. Pour into the prepared casserole dish. Top with crushed crackers.

Cover dish, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, until cheese is bubbly and crackers are lightly browned.

Toffee Chunk Cheesecake

Ingredients

2 cups vanilla wafer crumbs
6 tablespoons butter, melted
14 ounces individually wrapped
caramels, unwrapped
1 cup semisweet chocolate chips
1 (5 ounce) can evaporated milk
3 (1.4 ounce) bars chocolate
covered English toffee
4 (8 ounce) packages cream
cheese
1 1/2 cups white sugar
4 eggs
2 egg yolks
2 tablespoons all-purpose flour
1/3 cup heavy whipping cream
2 teaspoons vanilla extract
3 (1.4 ounce) bars chocolate
covered toffee, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine wafer crumbs with the melted margarine. Mix well. Press onto the bottom and half-way up the side of 9 inch springform pan. Bake for 10 minutes in preheated oven. Allow to cool.

Increase oven temperature to 400 degrees F (200 degrees C). In a saucepan over low heat, melt the caramels together with the chocolate chips and evaporated milk stir until smooth and pour into crust. Break candy bars into small pieces. Sprinkle over the caramel layer.

Beat cream cheese until smooth. Add sugar and flour; beat until smooth. Add eggs, then yolks, one at a time. Blend in heavy cream and vanilla. Pour over caramel and toffee layers. Wrap outside of pan with foil.

Set in a large pan that has been filled with 1 inch of hot water. Bake at 400 degrees F (200 degrees C) for 15 minutes; reduce oven to 225 degrees F (110 degrees C) and bake 1 hour. Remove from water. Cool to room temperature, then chill overnight in the refrigerator. Top with 3 more Heath Bar candy bars that have been chopped.

Low-Fat Blue Cheese Dressing

Ingredients

1 cup fat-free cottage cheese
1 cup nonfat plain yogurt
2 tablespoons chopped onion
1 garlic clove, minced
1 tablespoon crumbled blue cheese

Directions

In a blender or food processor, combine cottage cheese, yogurt, onion and garlic; process until smooth. Stir in blue cheese. Store, covered, in the refrigerator.

Cheeseburger Salad

Ingredients

2 hamburger buns, split and cut into 3/4 inch strips*
1/2 small red onion, chopped
1 pound lean ground beef
1 cup ketchup
1/2 cup finely chopped dill pickle
1 tablespoon prepared yellow mustard
1/2 small red onion, sliced
8 cups chopped lettuce
2 plum tomatoes, chopped
1 cup shredded Cheddar cheese

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Arrange the strips in a single layer on a baking sheet, and bake for 8 to 10 minutes, until the strips are lightly toasted. Set the strips aside.

Place the ground beef into a skillet over medium heat, and brown the meat for about 10 to 12 minutes, breaking the beef apart as it cooks, until the meat is well browned and no longer pink inside. Stir the chopped onion, ketchup, dill pickle, and mustard into the beef mixture and mix well.

Arrange the chopped lettuce on a large serving platter, and spoon the beef mixture over the lettuce. Top the salad with the sliced onion, plum tomatoes, and shredded cheese, and arrange the hamburger bun croutons around the platter.

Campbell's Kitchen Broccoli and Cheese

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1/2 cup milk
2 teaspoons yellow mustard
1 (16 ounce) package frozen
broccoli flowerets, thawed
1 cup shredded Cheddar cheese
1/3 cup dry bread crumbs
2 teaspoons butter, melted

Directions

Stir the soup, milk, mustard, broccoli and cheese in a 1 1/2-quart casserole.

Mix the bread crumbs with the butter in a small bowl and sprinkle over the broccoli mixture.

Bake at 350 degrees F for 30 minutes or until hot.

Broccoli and Cheese Dip

Ingredients

6 slices bacon
1 (10 ounce) package frozen broccoli
2 tablespoons water
2 cups shredded Cheddar cheese
1/2 cup mayonnaise
1/4 teaspoon ground white pepper
1/2 cup sour cream
1 tablespoon yellow mustard

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place broccoli and water in a medium saucepan. Cover and bring to a boil. Cook 5 minutes. Uncover, continue cooking 2 to 3 minutes, until tender. Remove from heat and drain.

In a medium saucepan, mix the Cheddar cheese, mayonnaise, white pepper, sour cream and mustard. Cook and stir over medium heat until well blended and warm. Stir in the crumbled bacon and cooked broccoli. Transfer to a medium dish to serve.

Pecan Chicken Breasts Stuffed with Cream

Ingredients

2 tablespoons fresh lemon juice
3/4 cup butter
2 cloves garlic, crushed
1/4 teaspoon dried basil
1 teaspoon chopped pimento
1 cup chopped pecans
1 1/2 cups chopped fresh broccoli florets
1 small onion, minced
1/2 cup sour cream
1 (3 ounce) package cream cheese
8 skinless, boneless chicken breast halves
1 egg, beaten
1 cup dry bread crumbs
1/2 cup chopped pecans
1 tablespoon vegetable oil

Directions

To Make Broccoli/Cream Cheese Filling: In a medium saucepan over low heat, heat the lemon juice, butter or margarine, garlic, basil and pimento until butter or margarine has melted. Add the 1 cup pecans, broccoli and onion and cook until broccoli is tender; then add the sour cream and cream cheese and mix all together until smooth. Let cool, cover and refrigerate to chill for 30 minutes.

Place 1 to 2 tablespoons of the broccoli/cream cheese filling in the center of each chicken breast, roll up, tuck in sides and fasten with toothpicks. Put the egg beat in a shallow dish or bowl, and mix the bread crumbs and 1/2 cup pecans together in another shallow dish or bowl. Dip the chicken rolls in the egg, then in the pecan mixture.

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large skillet over medium high heat and saute coated chicken rolls in skillet until well browned on both sides, about 2 to 4 minutes each side. Place browned rolls in a lightly greased 9x13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until chicken is cooked through and chicken meat is white. Serve with a small portion of leftover broccoli/cream cheese mixture on top of each chicken breast.

Creamy Goat Cheese and Honey

Ingredients

4 ounces fresh goat cheese
2 ounces finely chopped pecans
2 tablespoons honey
1 teaspoon ground cinnamon
2 sprigs fresh rosemary, minced

Directions

Divide the goat cheese into 12 equal portions. Roll each portion into a ball. Combine the crushed pecans and cinnamon in a bowl. Roll each goat cheese ball in the pecan mixture until covered. Gently pat the balls into patties; transfer to a serving plate. Drizzle honey over the patties and sprinkle rosemary on top. Serve immediately.

Ancient Roman Cheesecake (Savillum)

Ingredients

15 bay leaves
3 eggs
8 ounces ricotta cheese
1/2 cup honey
1 teaspoon grated orange zest
1 teaspoon lemon juice
1/2 cup all-purpose flour

Directions

Preheat an oven to 425 degrees F (220 degrees C). Pour some water into a small, oven proof bowl, and place into the oven. Arrange the bay leaves over the bottom of the springform pan to cover.

Beat the eggs in a mixing bowl, then mix in ricotta cheese, honey, orange zest, and lemon juice. Sprinkle in the flour, and stir until evenly combined. Gently pour the batter over the bay leaves, being careful not to disturb them too much.

Bake in the preheated oven until browned, about 35 to 40 minutes. Run the tip of a paring knife around the edges of the pan, and release from the springform pan. Invert onto a serving plate, and serve warm or chilled.

Italian Cheese Balls

Ingredients

1 cup chopped pecans
1 cup dried bread crumbs
1 cup shredded Cheddar cheese
1 cup eggs, beaten
1 onion, chopped
2 cups vegetable oil for frying

1 cup tomato juice
1 (10.75 ounce) can condensed tomato soup
1 teaspoon ground cumin
1/2 cup shredded Cheddar cheese (optional)

Directions

In a large bowl, mix together pecans, bread crumbs, cheese, eggs, and onion. Shape into golf ball size balls.

Heat oil in an electric deep fryer or heavy saucepan to 365 degrees F (170 degrees C). Add cheese balls to hot oil, and fry until brown. Fry in batches to maintain oil temperature. Transfer to an 8 inch square baking pan.

In a medium bowl, mix together tomato juice, tomato soup, and cumin. Cover cheese balls with sauce. Sprinkle additional cheese on top, if desired.

Bake at 350 degrees F (175 degrees C) for 15 minutes.

White Chocolate Cheesecake with White

Ingredients

4 (1 ounce) squares white chocolate
3 (8 ounce) packages cream cheese
3/4 cup white sugar
1/4 cup all-purpose flour
3 eggs
1 1/2 cups heavy whipping cream
1/2 teaspoon vanilla extract
2 cups finely chopped white chocolate
2 fluid ounces brandy

Directions

Preheat oven to 300 degrees F (150 degrees C). Wrap the outside of a 10 inch springform pan with foil. Grease the inside of the pan.

Place the cream cheese, sugar, and flour in a mixing bowl and cream until light and fluffy. Beat in eggs one at a time, mixing well after each addition. Scrape bowl.

Melt 4 ounces of the white chocolate. With an electric mixer on low speed, mix melted white chocolate into cream cheese mixture. Keeping electric mixer on low, slowly beat in the vanilla and 1/2 cup of heavy cream. Blend well. Pour mixture into the prepared springform pan.

Place cheesecake pan in a water bath filled with warm water. Bake at 300 degrees F (150 degrees C) for 50 to 60 minutes, or until center of the cheesecake is just firm. Cool at room temperature for 1 hour. Refrigerate until set before removing from pan.

To make White Chocolate Brandy Sauce: Place 1 cup heavy cream in a saucepan and bring to a boil. Watch carefully so it doesn't boil over. Pour hot cream over 2 cups of finely chopped white chocolate and stir with a wooden spoon until melted. Add brandy and continue stirring until incorporated. Pour over chilled cheesecake and serve.

Easy Mac 'n' Cheese

Ingredients

1 cup macaroni
1/2 cup process cheese sauce
2 frankfurters, sliced
1 teaspoon grated Parmesan
cheese
1 pinch dried oregano
4 buttery round crackers, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Heat cheese sauce in microwave, 1 minute. In 8 x 8 inch baking dish, combine cooked pasta, cheese sauce, sliced frankfurters, Parmesan and oregano. Top with crumbled crackers and bake 10 minutes.

Cheese Straws

Ingredients

1 (8 ounce) package shredded
Cheddar cheese
1/2 cup butter, softened
1 cup all-purpose flour
1/4 teaspoon salt

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a mixing bowl, combine the cheese and butter. Blend in the flour and salt. Form the mixture into 6 balls. Roll the balls into slender "snakes." Cut each "snake" into 4 straws. Bake the straws for about 8 minutes, or until golden brown.

Mom's Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/4 cup margarine
3 (8 ounce) packages cream cheese
1 1/2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1/4 teaspoon salt
2 cups sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, 3 tablespoons sugar, cinnamon and melted margarine. Mix all ingredients well and press into bottom and sides of a 9 inch springform pan.

In a large bowl, beat cream cheese and sugar until smooth. Blend in the eggs one at a time, then stir in the vanilla and salt. Fold in the sour cream.

Pour batter into springform pan. Bake in preheated oven for 1 hour. Turn off oven and leave cake in for at least 30 minutes.

Royal Raspberry Cheesecake

Ingredients

CRUST:

3/4 cup all-purpose flour
3 tablespoons sugar
1/2 teaspoon finely grated lemon peel
6 tablespoons butter
1 egg yolk, lightly beaten
1/4 teaspoon vanilla extract

FILLING:

3 (8 ounce) packages cream cheese, softened
1/2 teaspoon finely grated lemon peel
1/4 teaspoon vanilla extract
1 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt

2 eggs

1 egg yolk

1/4 cup milk

RASPBERRY SAUCE:

1 (10 ounce) package frozen raspberries, thawed and crushed
1 tablespoon cornstarch
1/2 cup black or red currant jelly

TOPPING:

3 cups fresh or frozen whole raspberries

Directions

In a mixing bowl, combine flour, sugar and lemon peel. Cut in butter until crumbly. Stir in egg yolk and vanilla. Pat 1/3 of mixture on the bottom of a 9-in. springform pan with the sides removed. Bake at 400* for 7 minutes or until golden; cool. Attach the sides of the pan; pat remaining crust mixture 1-3/4 in up the sides. Set aside. for filling, beat cream cheese, lemon peel and vanilla until fluffy. Combine sugar, flour and salt; add to creamed mixture, beating well. Add eggs and yolk; beat at a low speed just until combined. Stir in milk. Pour into crust. Place on a shallow baking pan in oven. Bake at 375 degrees F for 35-40 minutes or until center appears set. Cool for 15 minutes. Loosen sides of cheesecake from pan with a spatula; cool 30 minutes. Remove sides of pan; cool 1-2 hours longer. Chill thoroughly. Meanwhile, for sauce, combine all ingredients in a saucepan. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute more. Remove from heat; strain to remove berry seeds. Cool. Just before serving, top cheesecake with sauce and whole berries.

Bookbinder's Fabulous Cheesecake

Ingredients

2 tablespoons graham cracker crumbs
4 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 eggs
1 teaspoon fresh lemon juice
1/2 teaspoon vanilla extract
1/4 teaspoon lemon zest
2/3 cup apricot preserves
2 tablespoons water
4 cups fresh strawberries

Directions

Sprinkle the bottom of a lightly greased 9 inch springform pan with the graham cracker crumbs.

Combine the cream cheese and sugar. Mix at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in the lemon juice, vanilla extract ,and lemon rind. Pour batter into the pan.

Bake in a preheated 325 degrees F (165 degrees C) for 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Combine apricot preserves and water in a small saucepan. Heat thoroughly, stirring occasionally. Arrange strawberries on top of the cheesecake. Spoon preserves mixture over strawberries. Chill.

Apple Goat Cheese Bruschetta

Ingredients

1/4 cup crumbled goat cheese
1 Fuji apple - peeled, cored, and chopped
3/4 teaspoon chopped fresh thyme
1/2 teaspoon chopped fresh oregano
1/4 teaspoon coarse ground black pepper
8 thin slices French bread

Directions

Preheat the oven's broiler and set the oven rack 3 to 4 inches from the heat source.

Toss together the goat cheese, apple, thyme, oregano, and pepper in a bowl; set aside. Arrange the bread slices on a baking sheet; toast the bread under the broiler until golden brown, 1 to 2 minutes.

Sprinkle the goat cheese mixture evenly over the bread slices. Return bread to oven to broil until cheese is softened, about 1 minute more.

Spinach and Cheese Stuffed Pasta Shells

Ingredients

32 jumbo pasta shells
2 cups ricotta cheese
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained
1 cup grated Parmesan cheese
2 tablespoons fennel seed
2 teaspoons dried basil
4 cloves garlic, minced
salt and pepper to taste
3 1/2 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to boil, gently place pasta shells in boiling water; bring water back to boil. Cook until noodles are just tender; drain well.

Squeeze spinach dry. Combine spinach, ricotta, 1/3 cup Parmesan cheese, fennel, basil and garlic in a large mixing bowl. Season with salt and pepper; mix well.

Spread 1/2 cup marinara sauce evenly over the bottom of a 9x13 inch baking dish.

Fill each pasta shell with the spinach cheese mixture. Arrange the shells, filling side up in the baking dish. Spoon remaining marinara sauce over the shells. Sprinkle remaining Parmesan cheese on top of the shells.

Cover the pan loosely with aluminum foil and bake in preheated oven until heated through; about 30 minutes.

Cheeseburger Pie

Ingredients

2 pounds ground beef
1 onion, chopped
3/4 tablespoon salt
1/4 tablespoon ground black pepper
1/4 tablespoon chili powder
1 (28 ounce) can whole peeled tomatoes
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can peas
1 (15 ounce) can green beans, drained
5 cups buttermilk baking mix
1 1/3 cups milk
5 potatoes, cooked and mashed
8 ounces sliced process cheese food

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large saucepan over medium high heat, brown the ground beef for 5 to 10 minutes; drain excess fat. Add the onion, salt, ground black pepper, chili powder, tomatoes, corn, peas and green beans. Reduce heat to low and let simmer.

Meanwhile, in a large bowl, combine the buttermilk baking mix and the milk. Mix well to form a dough. Split in half and roll dough out to line the bottom of a 9x13 inch baking dish. Make sure dough covers the bottom and sides of the dish.

After the beef mixture has simmered for about 15 to 20 minutes, pour into the baking dish over the dough. Spoon the mashed potatoes over the beef mixture, spreading evenly. Layer the cheese over the potatoes. Roll out the other half of the dough to fit over the top. Trim the edges and seal .

Bake at 450 degrees F (230 degrees C) for 25 to 35 minutes, or until golden brown.

Broccoli Blue Cheese Strata

Ingredients

12 eggs
1 cup milk
1 cup blue cheese dressing
1/4 cup butter, melted
1/4 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste
1 teaspoon minced garlic, or to taste
1/2 teaspoon dried thyme
1/2 teaspoon dried savory
1 (1 pound) loaf sliced white bread
1 (10 ounce) package frozen chopped broccoli, thawed
1 (8 ounce) package shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a large bowl, whisk together the eggs, milk, salad dressing and melted butter. Season with salt, pepper, garlic, thyme and savory.

Place enough slices of bread into the prepared baking dish to cover the bottom. Spread the thawed broccoli over the bread. Pour half of the egg mixture over. Make another layer of bread slices, and pour the remaining egg mixture over. Cover with shredded Cheddar cheese.

Bake for 45 minutes in the preheated oven, or until the strata is golden brown and puffy. Let stand for a few minutes before cutting into squares to serve.

Baby Doe's Cheese Soup with Beer

Ingredients

2 quarts milk
1 1/2 tablespoons chicken
bouillon powder
1 tablespoon Worcestershire
sauce
1 tablespoon hot pepper sauce
1/2 tablespoon salt
6 tablespoons cornstarch
1/2 cup water
12 fluid ounces dark beer
1 (16 ounce) jar processed cheese
sauce

Directions

In a large pot over medium heat, combine the milk, bouillon, Worcestershire sauce, hot pepper sauce and salt. Bring close to a boil.

In a small bowl, dissolve the cornstarch in the water and add to the soup, stirring well. Add the beer and the cheese sauce, reduce heat to low and mix well. Allow to heat through before serving.

Cream Cheese Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream

FILLING:

2 (3 ounce) packages cream cheese
2 tablespoons confectioners' sugar

2 tablespoons lemon juice

CINNAMON-NUT TOPPING:

1/4 cup finely chopped pecans
2 tablespoons sugar
1/2 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs and vanilla; beat well. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream. Set batter aside.

In a small mixing bowl, beat cream cheese, confectioners' sugar and lemon juice until smooth. Spoon half of the batter into a greased and floured 10-in. tube pan. Top with filling and remaining batter. Combine topping ingredients; sprinkle over batter.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

Persimmon Cheesecake

Ingredients

2 cups chopped walnuts
1/3 cup brown sugar
3 tablespoons melted butter

2 cups pureed persimmons
3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
3/4 cup sour cream
1/4 teaspoon ground cinnamon
1/2 teaspoon ground ginger
6 eggs

1 1/4 cups sour cream
3 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

Chop the walnuts in a food processor until fine. Mix together in a bowl with the brown sugar and melted butter. Press the mixture into the bottom of a 9-inch springform pan.

Bake in the preheated oven for 12 minutes. Set aside to cool completely.

Combine the persimmons, cream cheese, 1 1/4 cup sugar, 3/4 cup sour cream, cinnamon, and ginger in a food processor. Blend in processor until smooth, stopping occasionally to scrape edges of food processor bowl with a spatula. Add the eggs, one at a time, and process until fully incorporated. Pour the mixture over the cooled crust.

Bake in the preheated oven until mostly set with the center being slightly jiggly, 60 to 75 minutes.

While the cheesecake is baking, whisk together the 1 1/4 sour cream, 3 tablespoon white sugar, and vanilla extract. Spread evenly over the cheesecake while still hot and return to oven another 10 minutes. Allow to cool completely. Loosely cover with aluminum foil and refrigerate 4 to 8 hours or overnight before serving.

Chocolate Mocha Cheesecake

Ingredients

1 1/2 cups chocolate cookie crumbs
1/3 cup butter, melted
4 (1 ounce) squares semisweet chocolate, chopped
12 ounces cream cheese, room temperature
1/2 cup brown sugar
2 tablespoons cornstarch
2 eggs
3 tablespoons coffee flavored liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8 inch springform pan. In a medium bowl, combine cookie crumbs and butter. Mix well and press into the bottom of springform pan.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat cream cheese, brown sugar and cornstarch until smooth. Beat in the eggs one at a time. Blend in the coffee liqueur. Fold 1/3 of the filling into the melted chocolate, then pour the chocolate mixture back into the filling and mix until no streaks remain. Pour into crust.

Bake in the preheated oven for 60 minutes, or until filling is set. Allow to cool to room temperature, then refrigerate at least 4 hours before serving.

Herbed Cheese Omelet

Ingredients

6 eggs
1/2 teaspoon onion powder
1/2 teaspoon dried basil
1/4 teaspoon dried parsley flakes
1/4 teaspoon celery seed
1 tablespoon butter or margarine
2 slices processed American cheese

Directions

In a bowl, beat eggs and seasonings. Melt butter in a skillet. Add egg mixture; cook over medium heat. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are completely set, remove from the heat. Place cheese over half of the eggs. Fold in half and transfer to a warm platter.

Smoky Mac 'n Cheese

Ingredients

3 cups uncooked elbow macaroni
1 1/2 cups whipping cream
1 teaspoon Dijon mustard
1/2 teaspoon coarse salt (kosher or sea salt)
1/4 teaspoon ground red pepper (cayenne)
8 ounces smoked Cheddar cheese, shredded
2 (14.5 ounce) cans Muir Glen® organic fire roasted diced tomatoes, well drained
1/4 cup sliced green onions
1/3 cup grated Parmesan cheese
1/3 cup plain dry bread crumbs
2 teaspoons olive oil

Directions

Cook and drain macaroni as directed on box. Return to saucepan; keep warm.

Meanwhile, heat oven to 375 degrees F. Spray 13x9-inch glass baking dish with cooking spray. In 2-quart saucepan, heat cream, mustard, salt and red pepper to boiling. Reduce heat; stir in Cheddar cheese with wire whisk until smooth. Pour sauce over macaroni. Stir in tomatoes and onions. Pour into baking dish. In small bowl, stir together Parmesan cheese and bread crumbs; stir in oil. Sprinkle over top of macaroni mixture.

Bake 20 to 25 minutes or until edges are bubbly and top is golden brown.

Crabby Cream Cheese Wontons

Ingredients

1 quart oil for deep frying
2 (8 ounce) packages cream cheese, softened
1 (12 ounce) package imitation crabmeat
2 tablespoons soy sauce
2 teaspoons sesame oil
1 tablespoon minced garlic
3 tablespoons Worcestershire sauce
1 bunch green onions, finely chopped
1 (14 ounce) package wonton wrappers
2 egg whites

Directions

Heat oil in a large, heavy saucepan to 375 degrees F (190 degrees C).

In a medium bowl, mix together cream cheese, imitation crabmeat, soy sauce, sesame oil, garlic, Worcestershire sauce and green onions.

Place approximately 1 teaspoon of the cream cheese mixture in the center of each wonton wrapper.

Place egg whites in a small bowl. Using the fingers, spread egg white over two edges of the wonton wrappers. Fold into triangles and press to seal edges.

In small batches, deep fry the wontons until golden brown, 2 to 4 minutes. Drain on paper towels and serve warm.

Bella's Mac and Cheese

Ingredients

1 (16 ounce) package macaroni
1 cup American cheese
1 (8 ounce) package extra sharp
Cheddar cheese
1/2 cup butter

Directions

Cook elbow macaroni according to package directions. Drain.

Meanwhile, cut up butter, American cheese, and sharp cheese into 1 inch squares for easy melting. Separate butter and cheeses into two equal size portions.

Begin with one of the butter and cheese portions, microwave on 50% power for 7 minutes. Remove from microwave and stir well. Add second portion of butter and cheese to melted mixture. Microwave an additional 7 minutes on 50% power. Remove and stir well.

Pour cheese mixture over cooked macaroni and stir until noodles are coated with butter and cheese mixture. Allow to stand for 10 minutes before serving.

Swiss Cheese Meat Loaf

Ingredients

1 slice bacon, cut into thirds
1 egg, lightly beaten
1/3 cup crushed butter-flavored
crackers
5 tablespoons shredded Swiss
cheese, divided
4 1/2 teaspoons chopped onion
1 clove garlic, minced
1/4 teaspoon salt
1/4 teaspoon rubbed sage
1/8 teaspoon pepper
1/2 pound lean ground beef

Directions

In a skillet, cook bacon over medium heat for 2 minutes on each side or until cooked but not crisp. Drain on a paper towel; set aside.

In a bowl, combine the egg, crackers, 4 tablespoons cheese, onion, garlic, salt, sage and pepper. Crumble beef over mixture and mix well. Shape into a loaf and place in a greased 5-3/4-in. x 3-in. x 2-in. loaf pan. Place bacon pieces over top. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese; bake 2-4 minutes longer or until a meat thermometer reads 160 degrees F and cheese is melted.

Carrot Cheesecake with Crumb Crust

Ingredients

3/4 pound carrots, cut into 2 inch pieces
2/3 cup finely ground graham cracker crumbs
2/3 cup gingersnap cookie crumbs
2/3 cup ground pecans
1/3 cup white sugar
4 tablespoons unsalted butter, softened
1/2 cup packed brown sugar
1 tablespoon lemon juice
1 teaspoon orange zest
1 teaspoon minced fresh ginger root
1/4 teaspoon ground cinnamon
1/4 teaspoon ground mace
1/4 teaspoon ground allspice
2 (8 ounce) packages cream cheese, diced and softened
4 eggs
1/4 cup chopped pecans

Directions

Bring 4 cups of water to a boil, and cook carrots until very tender about 45 minutes. Drain cooked carrots. Return them to a moderate heat for a minute or so to cook off excess moisture.

Preheat oven to 400 degrees F (205 degrees C). In a medium bowl, combine graham cracker crumbs, gingersnap crumbs, 2/3 cup ground nuts, and sugar; toss well. Work in butter until mixture is crumbly. Pat over bottom and up sides of a buttered 9 inch springform pan. Bake the crust for 7 minutes. Turn oven down to 350 degrees F (175 degrees C).

Transfer carrots to food processor and puree for 30 seconds. Scrape down side, and puree again until absolutely smooth. Add brown sugar, ginger, lemon juice, orange zest, cinnamon, mace and allspice to the processor, and puree for 30 seconds. Scrape down sides, and repeat. Let mixture stand until cool.

Add cream cheese to cooled carrot mixture, and puree for 1 minute; scrape down sides every 20 seconds. Beat in eggs, one at a time. Pour batter into crust, and sprinkle with remaining 1/4 cup chopped nuts.

Bake for about 50 minutes; cake tester will come out clean. Let cool. Cover loosely, and refrigerate at least 4 hours before serving.

Raspberry Cream Cheese Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sour cream
1 egg, beaten
1 1/2 teaspoons almond extract

FILLING:

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1/2 cup raspberry jam
1/2 cup slivered almonds

Directions

In a large mixing bowl, combine flour and sugar. Cut in butter until mixture is crumbly. Remove 1 cup and set aside. To the remaining crumbs, add baking powder, baking soda and salt. Add the sour cream, egg and almond extract; mix well. Spread in the bottom and 2 in. up the sides of a greased 9-in. springform pan.

For the filling, in a small bowl, beat cream cheese, sugar and egg in a small bowl until blended. Pour over batter; spoon raspberry jam on top. Sprinkle with almonds and reserved crumbs.

Bake at 350 degrees F for 55-60 minutes. Let stand for 15 minutes. Carefully run a knife around the edge of pan to loosen; remove sides from pan.

Broccoli Mac and Cheese with Bacon and Potato

Ingredients

1 (16 ounce) package elbow macaroni
6 slices bacon
2 teaspoons butter
1 head broccoli, cut into florets
1 small onion, chopped
3 eggs
2 cups milk
salt and pepper to taste
1/4 teaspoon adobo seasoning
2 cups shredded Cheddar cheese, divided
2 cups shredded mozzarella cheese, divided
20 frozen bite-size potato nuggets (such as Tater Tots®)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside. Heat 1 teaspoon of butter in a skillet over medium heat. Stir in the broccoli and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes.

Whisk together the eggs, the remaining 1 teaspoon of butter, and milk in a large bowl. Season with salt, pepper, and adobo seasoning. Stir in 1 cup of Cheddar cheese, 1 cup of mozzarella cheese, the broccoli mixture and half of the potato nuggets. Place macaroni into the baking dish and pour the cheese mixture over the pasta, mixing well. Top with the remaining 1 cup of Cheddar cheese, 1 cup of mozzarella, bacon, and potato nuggets. Cover with aluminum foil.

Bake in the preheated oven until golden brown, 40 to 45 minutes.

Tofu and Cheese Stuffed Shells

Ingredients

1 (16 ounce) package jumbo pasta shells
1/3 cup grated carrot
1/4 cup shredded zucchini
3 tablespoons chopped onion
1 (8 ounce) container tofu
1/2 cup shredded Monterey Jack cheese
1 cup shredded mozzarella cheese, divided
1/2 cup ricotta cheese
1 egg white
1/2 teaspoon salt
1/2 teaspoon pepper
2 (8 ounce) cans diced tomatoes
1/3 cup tomato paste
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 teaspoon garlic powder
1 teaspoon minced garlic

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a small saucepan over medium heat combine carrot, zucchini and onion. Pour in just enough water to cover; cook until tender and drain.

In a large bowl, mash the tofu with a fork. Stir in carrot mixture, Monterey Jack cheese, 1/2 cup mozzarella cheese, ricotta cheese, egg white, salt and pepper. Mix well and set aside.

In a medium saucepan over medium-high heat, combine tomatoes, tomato paste, basil, oregano, garlic powder and garlic. Bring to a boil; reduce heat to low and simmer for 10 minutes.

Stuff each cooked pasta shell with about 1 rounded tablespoon of the filling. Place shells in an ungreased 2-quart baking dish. Pour sauce over shells.

Cover and bake in preheated oven for 25 minutes, or until heated through. Sprinkle with remaining 1/2 cup mozzarella cheese.

Turos Csusza (Pasta with Cottage Cheese)

Ingredients

1 (16 ounce) package egg noodles
3 1/2 slices smoked bacon
2 cups sour cream
1 (12 ounce) container cottage cheese
salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well.

Cook the bacon in a skillet over medium-high heat until crisp; drain, crumble, and set aside.

Place the drained noodles in a large baking dish. Stir the sour cream into the noodles. Spoon the cottage cheese evenly over the top of the noodle mixture. Sprinkle the crumbled bacon over the top; season with salt.

Bake in preheated oven until the cottage cheese softens, 3 to 5 minutes.

Lime Kissed Cheesecake

Ingredients

1 cup sifted all-purpose flour
1/4 cup white sugar
1 tablespoon grated lime zest
1/2 cup butter, softened
1 egg yolk, beaten
1 teaspoon fresh lime juice
5 (8 ounce) packages cream cheese, softened
1 cup fresh lime juice
1 teaspoon vanilla extract
1 1/2 cups white sugar
1/2 cup all-purpose flour
1 teaspoon salt
6 eggs
8 slices lime

Directions

To Make The Crust: Combine 1 cup sifted flour, 1/4 cup white sugar, and butter or margarine with a pastry blender to make coarse crumbs. With a fork, mix in the lime peel, egg yolk, and 1 teaspoon lime juice. Dough will have a paste-like consistency. Cover the bottom and sides of a 9 inch springform pan with the crust mixture. Bake in a preheated 400 degrees F (205 degrees F) oven until slightly brown, about 6 to 8 minutes.

In a large bowl combine the cream cheese, 1 cup lime juice, vanilla extract, 1 1/2 cup white sugar, 1/2 cup flour, salt, and eggs. Beat until smooth. Pour filling into the dough lined pan

Bake in a preheated 450 degrees F (230 degrees C) oven for 12 minutes. Reduce heat to 300 degrees F (150 degrees C), and bake until center of the cheesecake doesn't wiggle when the pan is gently shaken (about 1 hour). Remove cake from oven and cool.

Release spring on the outside rim after 1 hour of cooling time, but do not remove the sides. Loosening the spring will help to prevent the cake from cracking. If you remove the rim, the cake will not hold its shape. Chill the cake several hours before serving. Cake develops better flavor if chilled overnight.

To Garnish: Separate the featherleaf fern down the middle rib to give tiny "fernettes." Arrange on top of the cheesecake with the point of each "fennette" towards the outside edge of the cake. Arrange lime slices in the center of the ferns, reserving one slice for the top of the alternating slices.

Pepperoni Cheese Balls

Ingredients

8 ounces pepperoni sausage
8 ounces cream cheese
1 teaspoon Worcestershire sauce
2 tablespoons butter
1/2 cup sour cream

Directions

Place pepperoni slices in a food processor or blender, and pulse until finely chopped. Set aside.

In a bowl, stir together cream cheese, Worcestershire sauce, butter, and sour cream. Mix well with a mixer. Add chopped pepperoni, and mix well. Form into small balls, place on a serving platter, and refrigerate.

Cucumber and Blue Cheese Salad

Ingredients

1 cucumber, cubed
1 tomato, cubed
3 stalks celery, cubed
1 (3.25 ounce) can sliced black olives, drained
1/4 cup crumbled blue cheese
1/2 cup red wine vinegar

Directions

Place the cucumber, tomato, celery, black olives, and blue cheese in a mixing bowl. Pour in the red wine, mix, and you're done!

Caraway Cheese Bread

Ingredients

2 1/2 cups all-purpose flour
2 cups shredded Cheddar cheese
1 1/2 teaspoons caraway seeds
1/2 teaspoon baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
2 eggs
1 cup plain yogurt
1/2 cup butter or margarine,
melted
1 tablespoon Dijon mustard

Directions

In a large bowl, combine the flour, cheese, caraway, baking powder, baking soda and salt. In another bowl, beat the eggs, yogurt, butter and mustard. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 375 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

Tomato Crostini with Fontina Cheese

Ingredients

1 large French baguette, cut into
1/2 inch slices
1 (14.5 ounce) can Italian-style
diced tomatoes, drained
1 (2.25 ounce) can sliced ripe
olives, drained
2 tablespoons chopped Italian
(flat-leaf) parsley
1 tablespoon balsamic vinegar
1 tablespoon olive oil
1/4 teaspoon crushed red pepper
24 small slices fontina or
provolone cheese

Directions

Heat oven to 350 degrees F.

Place baguette slices on a baking sheet. Bake for 8 to 10 minutes or until toasted, turning once.

Meanwhile, combine tomatoes, olives, parsley, vinegar, oil and red pepper in a medium bowl.

Place 1 cheese slice on each toasted baguette slice; return to the oven. Bake for 2 to 3 minutes or until the cheese begins to melt.

Top each with about 1 tablespoon of the tomato mixture. Serve immediately as an appetizer.

Scotto Cheese Lasagna

Ingredients

1 (32 ounce) container ricotta cheese
2 eggs, beaten
5 cups Prego® Traditional Italian Sauce
12 lasagna noodles, cooked and drained
1 1/2 pounds mozzarella cheese, thickly sliced
2 cups grated Parmesan cheese
1 (10 ounce) package Pepperidge Farm® Mozzarella & Garlic Bread

Directions

Preheat the oven to 350 degrees F. Stir the ricotta and the eggs in a medium bowl.

Spread 1 cup sauce on the bottom of a 13 x 9 x 2-inch baking dish. Layer with 3 lasagna noodles, 1 1/3 cups ricotta mixture, 1 1/2 cups mozzarella, 1/2 cup Parmesan and 1 1/2 cups sauce. Repeat to make 2 more layers. Top with the remaining noodles, sauce, mozzarella and Parmesan cheeses. Cover the baking dish.

Bake at 350 degrees F for 45 minutes. Uncover and bake for 15 minutes or until the lasagna is hot and bubbling and the cheese is melted. Remove the lasagna from the oven. Let the lasagna stand for 1 hour.

Increase the oven temperature to 400 degrees F for the bread. Bake the bread according to the package directions

Cut the bread into 2-inch diagonal slices. Serve the bread with the lasagna.

Tuna Cheese Dip

Ingredients

2 (6 ounce) cans water-packed
tuna, drained
1 tablespoon mayonnaise
1 teaspoon butter, softened
2 cups process cheese food,
melted

Directions

In a medium-sized mixing bowl, combine tuna, mayonnaise, butter and melted cheese. Let dip cool. Stir before serving.

Cheese Steak Subs

Ingredients

1/2 cup julienned sweet red pepper
1/2 cup julienned green pepper
1/2 cup sliced onion
1/2 teaspoon vegetable oil
2 slices mozzarella cheese
4 ounces thinly sliced deli roast beef
2 submarine sandwich buns, split

Directions

In a small skillet, saute the peppers and onion in oil until tender. Cut cheese slices in half. Place beef and cheese on the bottom of each bun. Broil 4 in. from the heat for 1-2 minutes or until cheese is melted. Top with pepper mixture and bun tops.

Cheeseburger Egg Rolls

Ingredients

1 pound ground beef
1 onion, chopped
1 cup chopped dill pickles or sweet pickles
1 cup shredded Cheddar cheese
1 tablespoon prepared yellow mustard, or to taste
1 (16 ounce) package egg roll wrappers
1 cup vegetable oil for frying

Directions

Place the ground beef and onion in a skillet over medium heat, and cook and stir for about 10 minutes, breaking up the beef into crumbles as it cooks. Drain the meat and transfer to a bowl. Stir in the chopped pickles, shredded cheese, and mustard, and mix together well.

Line a baking sheet with parchment paper. Place a bowl of water next to your work surface. Remove an egg roll wrapper from the stack, and cover the remaining wrappers with a damp paper towel to prevent them from drying out.

Place the wrapper on the work surface with a corner facing towards you. Place about 1/4 cup of filling on the wrapper, and fold the top corner down over the filling. Tightly roll the wrapper into a cylinder, tucking in the corners as you roll, until the wrapper completely encloses the filling. Moisten the last corner with a little water, and finish wrapping so the moistened corner tightly seals to the egg roll, and there are no gaps to let the filling leak out. Place filled egg rolls on the parchment-lined baking sheet, covered with a slightly damp paper towel, while you finish making the egg rolls.

Heat the oil in a deep saucepan or deep fryer until a thermometer registers 365 degrees F (185 degrees C). Carefully place 2 or 3 egg rolls at a time into the hot oil, and fry for about 4 or 5 minutes, turning the egg rolls over once, until golden brown. Remove the egg rolls with a tongs, and drain on paper towels.

Floret Cheese Strudel

Ingredients

3 1/2 cups broccoli florets
2 1/2 cups cauliflowerets
1 small onion, chopped
1 garlic clove, minced
6 tablespoons butter, divided
2 tablespoons all-purpose flour
1 cup milk
2 tablespoons grated Parmesan cheese
1 (17.25 ounce) package frozen puff pastry, thawed
1 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese

Directions

In a large saucepan, bring 1 in. of water, broccoli and cauliflower to a boil. Reduce heat; cover and simmer for 5-10 minutes or until crisp-tender. Drain and set aside.

In a large saucepan, saute onion and garlic in 2 tablespoons butter until tender. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in the Parmesan cheese, broccoli and cauliflower; set aside.

Melt remaining butter. Place one sheet of puff pastry on a piece of waxed paper; brush with butter. Spoon half of the vegetable mixture along one long side of pastry. Sprinkle with mozzarella and cheddar cheeses. Roll up jelly-roll style, starting from the long side topped with the vegetables; pinch seams and ends to seal. Brush top with melted butter. Carefully place seam side down on an ungreased baking sheet. Repeat with remaining dough and vegetable mixture.

Bake at 400 degrees F for 20-25 minutes or until golden brown. Let stand for 5 minutes. Slice with a serrated knife.

Chocolate Lovers Cheesecake

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (9 inch) prepared chocolate cookie crumb crust

Directions

Preheat oven to 350 degrees F (175 degrees C.) In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the cream cheese, sugar and vanilla until smooth. Slowly beat in eggs, one at a time. Blend in melted chocolate. Pour filling into crust.

Bake in the preheated oven for 40 minutes, or until filling is set. Allow to cool. Refrigerate for at least 3 hours before serving.

Asparagus with Blue Cheese Sauce

Ingredients

1/2 pound fresh asparagus spears
2 ounces cream cheese, softened
3 tablespoons evaporated milk
1/8 teaspoon salt
1 tablespoon crumbled blue cheese

Directions

In a small saucepan, cook asparagus in a small amount of water until crisp-tender. Meanwhile, in another saucepan, whisk cream cheese, milk and salt over low heat until smooth. Stir in blue cheese and heat through. Drain asparagus and top with sauce.

Almond Blue Cheese Fritters

Ingredients

3 ounces blue cheese
2 tablespoons heavy cream
1/4 cup slivered California
Almonds
2 tablespoons coarsely chopped
red bell pepper
1/4 cup flour for rolling dough
1 (15 ounce) package ready-made
pie crust containing 2 pie crusts
(Pillsbury®)
2 tablespoons slivered California
Almonds
oil for frying

Directions

Blend blue cheese, cream, 1/4 cup slivered almonds and red bell pepper in a food processor.

Sprinkle countertop with flour and unroll the two pie crusts. Cut 8 (2x3-inch) rectangles out of each crust. Place 1 tablespoon filling each on 8 rectangles. Cover them with the remaining 8 rectangles. Pinch small points in the corners, middle and ends to seal the edges. The packet will have 8 small points. Press the remaining 2 tablespoons almonds onto the top of the fritters.

Heat oil to 350 degrees F and fry the fritters one at a time for about 1 minute or until they are golden. Drain on a plate lined with paper towels.

Vegetable Cheese Bake

Ingredients

2 cups frozen mixed vegetables
1/4 cup chopped onion
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
3/4 cup milk
1/3 cup shredded Cheddar cheese

Directions

Place 1 in. of water in a saucepan; add vegetables. Bring to a boil. Reduce heat; cover and simmer for 5 minutes or until vegetables are crisp-tender. Drain. In a saucepan, saute onion in butter until tender. Stir in the flour, salt and pepper until blended. Gradually whisk in milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in cheese until cheese is melted. Stir in vegetables.

Transfer to a greased 2-1/2 cup baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until bubbly and vegetables are tender. Let stand for 3-5 minutes before serving.

Frozen Raspberry Cheesecakes

Ingredients

1/4 cup crushed shortbread cookies
1 tablespoon butter, melted
1 1/2 ounces cream cheese, softened
3 tablespoons sweetened condensed milk
1 tablespoon lemon juice
1/3 cup raspberry sherbet, softened
1/4 cup fresh raspberries

Directions

In a small bowl, combine the cookie crumbs and butter. Press onto the bottom of a 4-in. springform pan coated with nonstick cooking spray. Freeze for 10 minutes. In a small bowl, combine the cream cheese, milk and lemon juice until blended. Spread over crust. Freeze for 2 hours or until firm.

Spread sherbet over cream cheese layer; freeze 2 hours longer. Top with raspberries.

Grasshopper Cream Cheese Pie

Ingredients

12 ounces cream cheese,
softened
2/3 cup white sugar
2 eggs
1/4 cup creme de menthe liqueur
2 teaspoons white creme de
cacao
1 (9 inch) prepared chocolate
cookie crumb crust

4 ounces semisweet chocolate
chips
1/2 cup sour cream, room
temperature

Directions

Preheat oven to 300 degrees F (150 degrees C.)

In a large bowl, beat cream cheese until smooth. Blend in sugar, eggs, creme de menthe, and white creme de cacao. Pour into crust.

Bake in the preheated oven for 40 minutes. Cool completely.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Blend in sour cream. Spread over surface of cooled cheese cake. Refrigerate 5 hours, or until firm before serving.

Cream Cheese Brownies III

Ingredients

4 (1 ounce) squares German
sweet chocolate
5 tablespoons butter
1 (3 ounce) package cream
cheese, softened
1/4 cup white sugar
3 eggs
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract
3/4 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup all-purpose flour
1/2 cup chopped pecans
1 teaspoon vanilla extract

Directions

Melt chocolate with 3 tablespoons of the butter over very low heat. Stir constantly until smooth. Set aside to cool.

Cream remaining 2 tablespoons butter with cream cheese until smooth. Gradually add 1/4 cup sugar. Cream until light and fluffy. Blend into this 1 of the eggs, 1 tablespoon flour and 1/2 teaspoon vanilla. Set aside.

Now beat the remaining 2 eggs until light and fluffy. Gradually beat into them 3/4 cup sugar. Continue beating until thickened. Stir in the baking powder, salt and 1/2 cup flour. Add to this the cooled chocolate mixture. Blend well. Stir in the nuts and 1 teaspoon vanilla.

Spread half of the chocolate batter into an 8x8 inch greased baking pan. Spread the cream cheese mixture over the top. Then drop the remaining chocolate batter by tablespoons over the top of the cream cheese mixture. Swirl through batter layers with a spatula for a marbled effect.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 40 minutes. Cool in the pan. Cut into squares or bars.

Kay's Pear Salad Stuffed with Nutty Cream

Ingredients

1 (8 ounce) package cream cheese
1/4 cup chopped pecans
1/2 cup mayonnaise
1/8 cup maraschino cherry juice
8 leaves of lettuce
2 (15 ounce) cans pear halves
8 maraschino cherries
1/2 cup shredded Cheddar cheese

Directions

Mix together the cream cheese and pecans. Refrigerate until chilled.

Blend together the mayonnaise and cherry syrup. Refrigerate until chilled.

Arrange lettuce leaves on individual plates. Place a pear half on lettuce.

Place a round ball of cream cheese mixture in the pear half. Top with a spoonful of mayonnaise mixture and place one maraschino cherry on top.

Sprinkle with grated cheese and serve.

Stove-Top Macaroni and Cheese

Ingredients

1 (7 ounce) package elbow macaroni
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1 pinch pepper
2 cups milk
2 cups shredded Cheddar cheese
Paprika

Directions

Cook macaroni according to package directions. Meanwhile, in a medium saucepan, melt butter over medium heat. Stir in flour, salt and pepper; cook until bubbly. Gradually add milk; cook and stir until thickened. Stir in cheese until melted. Drain macaroni; add to cheese sauce and stir to coat. Sprinkle with paprika if desired.

Chili-Cheese Mashed Potatoes

Ingredients

2 3/4 cups water
1 cup milk
1 1/2 teaspoons salt
1 tablespoon butter or stick margarine
3 garlic cloves, minced
3 cups instant mashed potato flakes
2 (4 ounce) cans chopped green chilies
1 cup shredded Mexican blend cheese or Cheddar cheese

Directions

In a large saucepan, bring the water, milk and salt to a boil. Add the butter, garlic, potato flakes and chilies; stir until thickened. Sprinkle with cheese.

Fudgy Cream Cheese Tunnel Cake

Ingredients

1 1/4 cups semisweet chocolate chips
2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 tablespoons heavy cream
1 (18.25 ounce) package chocolate cake mix
3/4 cup cold, brewed coffee
1/4 cup vegetable oil
3 eggs
2/3 cup chopped pecans
1/2 cup heavy whipping cream
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour a 10-inch tube or Bundt pan, tapping out excess.

In a small saucepan over medium heat, melt 1 1/4 cups chocolate chips.

In a bowl, beat together the cream cheese, sugar, 3 tablespoons heavy cream, and melted chocolate until smooth.

In a separate bowl, beat together the cake mix, coffee, oil, and eggs until just mixed. Pour into the prepared pan. Sprinkle with nuts. Mound the cream cheese mixture around the pan, but do not spread to the edges.

Bake in the preheated oven for 55-65 minutes, until a toothpick inserted in the center comes out clean. Cool 1 hour in the pan before inverting.

To prepare the glaze, heat 1/2 cup heavy cream in small saucepan over medium heat until the edges are bubbly. Mix in 1/2 cup chocolate chips, and stir until melted and smooth. Simmer one minute, until slightly thickened. Pour glaze over the cake, letting it to flow down the sides. Cool completely, allowing the glaze to set. Store in the refrigerator.

Shrimp Cream Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
2 tablespoons fresh lemon juice
1 teaspoon hot sauce
1 (4 ounce) can small shrimp, drained
2 green onions, finely chopped
1/2 (12 ounce) jar cocktail sauce

Directions

In a medium bowl, beat together the cream cheese, lemon juice and hot sauce until well blended and fluffy. Mix in the shrimp and green onions. Form into a mound on a medium serving platter. Cover and chill in the refrigerator 1 hour, or until firm. Top with cocktail sauce before serving.

Coconut-Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
4 cups confectioners' sugar
2 tablespoons heavy cream
1/2 teaspoon salt
1/2 teaspoon coconut flavoring
1 teaspoon vanilla extract
1/2 cup sweetened shredded coconut
1 cup sweetened shredded coconut, toasted (optional)

Directions

Beat the cream cheese and butter in a mixer bowl until light and fluffy. Gradually add the confectioners' sugar, one cup at a time, alternating with heavy cream. Beat in the salt, coconut flavoring, and vanilla extract. Continue beating until mixture is smooth and spreadable. Add additional confectioners' sugar if necessary to thicken the frosting, or more cream to thin. Stir in the coconut. If desired, spoon toasted coconut evenly over frosted cake.

Mushroom Cheese Puffs

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) can mushrooms, drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a cookie sheet.

Unroll one crescent dough from the package and place on the cookie sheet. Pinch the seams together until the sheet is in the form of a rectangle. Place the drained mushrooms onto the dough and top with the grated cheese. Place the second roll of crescent dough on top, again pinching the seams. Press slightly to compact and pinch seams all the way around but leaving a slit for steam to escape.

Bake for 10 minutes or until golden brown. Slice into 8 individual servings and serve immediately.

Mom's Baked Macaroni and Cheese

Ingredients

1 (16 ounce) package macaroni
1 (10.75 ounce) can condensed Cheddar cheese soup
1 cup milk
1 pound shredded Colby cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place macaroni in a 2 quart casserole dish. Stir in cheese soup and milk until well combined. Sprinkle with shredded Colby.

Bake 25 to 30 minutes, or until cheese is brown and bubbly.

Chunky Broccoli Cheese Soup

Ingredients

1 large onion, diced
1/2 cup butter
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
2 (10 ounce) packages chopped frozen broccoli, thawed
2 (10 ounce) cans chunk chicken, drained
1 (2 pound) loaf processed cheese, cubed
1 (16 ounce) can sliced mushrooms, drained
4 cups milk

Directions

In a large soup pot over medium heat, cook onion in butter until onion is translucent. Stir in cream of chicken, cream of mushroom, cream of celery, broccoli, chicken, processed cheese, mushrooms and milk. Cook, stirring frequently, until cheese is melted and broccoli is tender, 10 to 20 minutes. Serve at once.

Cheese Tortellini with Prego® Roasted Garlic and

Ingredients

2 tablespoons olive oil
2 cloves garlic, cut in half
1 pound bulk pork sausage
3 cups Prego® Roasted Garlic & Herb Italian Sauce
1 cup frozen peas
3/4 cup heavy cream
16 ounces uncooked frozen cheese tortellini
1 (10 ounce) package Pepperidge Farm® Five Cheese Garlic Bread
1/2 cup grated Parmesan cheese

Directions

Preheat the oven to 400 degrees F for the bread.

Heat the oil in a 12-inch skillet over medium heat. Add the garlic and cook until it's golden brown. Remove the garlic from the skillet and reserve. Add the sausage and cook until it's well browned, stirring often.

Stir the sauce in the skillet and heat to a boil. Stir in the garlic, peas and cream. Reduce the heat to low. Cook and stir for 5 minutes or until the mixture is hot and bubbling.

Cook the tortellini according to the package directions. Drain the tortellini well in a colander.

Meanwhile, bake the bread according to the package directions.

Stir the tortellini in the skillet. Sprinkle with the cheese. Cut the bread into 2-inch diagonal slices. Serve the bread with the tortellini.

Cottage Cheese Cookies

Ingredients

2 cups shortening
3 1/2 cups white sugar
4 eggs
4 teaspoons vanilla extract
5 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup unsweetened cocoa powder
2 cups cottage cheese
1 cup chopped pecans
1/2 cup confectioners' sugar

Directions

In a medium bowl, cream together the shortening and white sugar, until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking powder, baking soda, salt and cocoa; gradually stir into the creamed mixture. Fold in the cottage cheese and pecans. Cover dough and refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Roll the dough into walnut sized balls then roll the balls in the confectioners' sugar. Place the cookies 2 inches apart on the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cheeseburger Buns

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
3/4 cup warm milk (110 to 115 degrees F)
1/4 cup sugar
1/4 cup shortening
1 egg
1 teaspoon salt
3 1/2 cups all-purpose flour
1 1/2 pounds ground beef
1/4 cup chopped onion
1 (8 ounce) can tomato sauce
8 slices American cheese, quartered

Directions

In a mixing bowl, dissolve yeast in warm water. Add milk, sugar, shortening, egg, salt and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4-6 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 30 minutes.

In a skillet, cook beef and onion until meat is no longer pink; drain. Stir in tomato sauce. Remove from the heat; set aside. Punch dough down; divide into 16 pieces. On a lightly floured surface, gently roll out and stretch each piece into a 5-in. circle. Top each circle with two pieces of cheese and about 3 tablespoons beef mixture. Bring dough over filling to center; inch edges to seal.

Place seam side down on a greased baking sheet. Cover and let rise in a warm place until doubled, about 20 minutes. Bake at 400 degrees F for 8-12 minutes or until golden brown. Serve warm. Refrigerate leftovers.

Goat Cheese Torta

Ingredients

1/4 cup sweetened shredded coconut
1/4 cup chopped pecans
1 (8 ounce) package reduced-fat cream cheese
1 (8 ounce) package goat cheese
1 tablespoon honey
1 teaspoon ground cinnamon
1/2 cup whole berry cranberry sauce

Directions

Line a 6-inch springform pan with plastic wrap, and sprinkle half of the coconut and pecans evenly onto the bottom. Beat together the cream cheese, goat cheese, honey, and cinnamon in a bowl until no lumps of cheese remain. Spread half of the cheese into the springform pan, then spread the cranberry sauce on top. Carefully spread the remaining cheese over the cranberry sauce, and sprinkle with the remaining coconut and pecans. Cover the torta with a sheet of plastic wrap, and press down firmly to pack. Refrigerate overnight before serving. Remove the springform pan and plastic wrap to serve.

Marinated Cheese

Ingredients

1/2 cup olive oil
1/2 cup white wine vinegar
1 (2 ounce) bottle diced pimento,
drained
3 tablespoons chopped fresh
parsley
3 tablespoons minced green
onions
3 cloves garlic, minced
1 teaspoon sugar
3/4 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1 (8 ounce) package Cheddar
cheese
1 (8 ounce) package cream
cheese, cold

Directions

In a jar with a tight fitting lid, combine the olive oil, wine vinegar, pimento, parsley, green onion, garlic, sugar, basil, salt and pepper. Shake vigorously to blend. Set aside.

Cut the block of Cheddar cheese in half lengthwise. Cut crosswise into 1/4 inch slices to form squares. Repeat with cream cheese. Arrange cheese squares alternately in a shallow baking dish with slices standing on edge. You can arrange in a single long row, or 2 parallel rows depending on the size of your dish. Pour the marinade from the jar over the cheese slices, cover and refrigerate for at least 6 hours, or overnight.

To serve, remove slices to a serving platter so they are still arranged in an alternating pattern. Spoon some of the extra marinade over the cheese, and serve with crackers.

Chocolate Cream Cheese Cake

Ingredients

1/2 cup butter
1/2 cup vegetable oil
1 1/4 cups white sugar
2 eggs
2 cups grated zucchini
1/2 cup buttermilk
2 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt

1 (8 ounce) package cream cheese, softened
2 tablespoons butter, softened
1/4 cup white sugar
1 tablespoon cornstarch
1 egg
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking powder and salt. Set aside.

In a large bowl, cream together 1/2 cup butter, oil, and 1 1/4 sugar until light and fluffy. Beat in 2 eggs, one at a time, then stir in the zucchini. Beat in the flour mixture alternately with the buttermilk. Pour half of the batter into prepared pan.

Make the filling: In a medium bowl, beat cream cheese, 2 tablespoons butter. Combine 1/4 cup sugar and cornstarch; beat into the cream cheese mixture until smooth. Beat in 1 egg, milk and vanilla. Pour over batter in pan, distributing evenly. Pour remaining batter over filling.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Marylyn's Cheese Blintzes

Ingredients

1 cup water
3/4 cup milk
3 eggs
5 tablespoons melted butter
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour

1 (16 ounce) package cottage cheese
1 (8 ounce) package farmers cheese
1/4 cup sour cream
2 tablespoons white sugar
1 teaspoon vanilla extract
1 pinch salt

2 tablespoons butter, or as needed

Directions

Place the water, milk, eggs, melted butter, 1/2 teaspoon of salt, 1 teaspoon of vanilla extract, and flour in the container of a blender, and blend until the mixture forms a smooth batter, about 1 minute. Pour into a bowl, and refrigerate at least 1 hour.

Clean the blender container, then add the cottage cheese, farmers cheese, sour cream, sugar, 1 teaspoon of vanilla extract, and 1 pinch of salt. Pulse the filling mixture a few times to combine, then blend until the filling is smooth, about 2 minutes.

Melt 1 teaspoon of butter in an 8-inch skillet over medium heat until the foam disappears from the skillet. Pour about 2 tablespoons of batter into the heated skillet, and swirl the pan to coat the bottom completely. Cook until the crepe is opaque and set, 1 to 2 minutes, and set aside, uncooked side down, on a plate lined with wax paper. Repeat with the rest of the batter, buttering the pan every few crepes if needed.

To fill, place a crepe in front of you on a work surface with the cooked side up, and place about 1 1/2 tablespoons of cheese filling about 1 1/2 inches from the top of the crepe. Fold the top edge of the crepe over the filling, and fold the two sides inward to completely enclose the cheese. Roll the crepe over to seal the filling in, making a compact filled roll.

Melt 1 teaspoon of butter, or as needed, in a skillet over medium-low heat. Pan fry the blintzes on both sides until the filling is hot and brown spots appear on the crepe, 1 to 2 minutes per side.

Crispy Macaroni and Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1/2 cup milk
1/2 teaspoon prepared mustard
Generous dash ground black
pepper
3 cups elbow pasta, cooked and
drained
2 cups shredded Cheddar cheese
1 (2.8 ounce) can French fried
onions

Directions

Heat the oven to 400 degrees F. Stir the soup, milk, mustard, pepper, pasta and 1 1/2 cups of the cheese in a 1 1/2-quart casserole.

Bake for 20 minutes or until it's hot and bubbling.

Stir the mixture. Sprinkle with the onions and remaining cheese. Bake for 1 minute or until the onions are golden.

Potato Cheese Soup

Ingredients

4 potatoes, peeled and quartered
1 small carrot, finely chopped
1/2 stalk celery, finely chopped
1 small onion, minced
1 1/2 cups vegetable broth
1 teaspoon salt
2 1/2 cups milk
3 tablespoons butter, melted
3 tablespoons all-purpose flour
1 tablespoon dried parsley
1 teaspoon ground black pepper
1 cup shredded Swiss cheese

Directions

In a large saucepan, bring potatoes, carrots, celery, onion, vegetable broth and salt to a boil. Reduce heat; cover and simmer until potatoes are just tender. Do not rinse; mash mixture slightly. Stir in milk.

In a small mixing bowl, blend butter, flour, parsley, and pepper; stir into potato mixture. Cook and stir over medium heat until thickened and bubbly.

Remove from heat: add cheese and stir until cheese is almost melted. Let soup stand for 5 minutes.

Salmon Cheese Spread

Ingredients

2 (3 ounce) packages cream cheese, softened
3 tablespoons mayonnaise
1 tablespoon lemon juice
1/2 teaspoon salt
1/2 teaspoon curry powder
1/4 teaspoon dried basil
1/8 teaspoon pepper
1 (7 ounce) can salmon, drained, bones and skin removed
2 green onions, thinly sliced
Crackers

Directions

In a mixing bowl, combine the cream cheese, mayonnaise and lemon juice. Add the salt, curry powder, basil and pepper; mix well. Gently stir in salmon and onions. Cover and refrigerate for at least 1 hour. Serve with crackers.

Irresistible Broccoli Cheese Soup

Ingredients

2 cups chopped broccoli
1/2 cup butter
12 ounces shredded Cheddar cheese
12 ounces shredded mozzarella cheese
1/2 cup cashews
2 tablespoons soy sauce
1 pint sour cream
5 cups chicken broth

Directions

In a large pot, cook broccoli in butter over medium heat until tender. Meanwhile, combine Cheddar, mozzarella, cashews, soy sauce and sour cream in a blender or food processor and process until smooth. Pour blended mixture into broccoli pot with chicken broth and stir. Simmer 40 minutes before serving.

Candy Cane Cheesecake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons white sugar
1/4 cup butter, melted

4 (8 ounce) packages cream cheese, softened
2 tablespoons all-purpose flour
1/4 teaspoon salt
1 3/4 cups white sugar
1/2 cup sour cream
2 1/2 teaspoons vanilla extract, divided
3 eggs
1/2 teaspoon peppermint extract
2 dashes red food coloring
1/2 cup crushed peppermint candies

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch springform pan.

Combine the cookie crumbs and 3 tablespoons sugar in a bowl. Drizzle the melted butter into the mixture while stirring until evenly moistened. Press the mixture into the bottom of the prepared pan.

Bake in preheated oven until set, about 10 minutes; set aside to cool. Reduce oven temperature to 300 degrees F (150 degrees C).

Combine the cream cheese, flour, and salt in a large bowl. Beat with an electric hand mixer on lowest speed until smooth and fluffy. Add the 1 3/4 cup sugar, sour cream, and 1 1/2 teaspoon vanilla and beat until incorporated. Stir in the eggs one at a time, stopping and scraping down the sides of the bowl between each one.

Divide the mixture evenly into two separate bowls. In one bowl, stir in 1 teaspoon vanilla. In the other bowl, add the peppermint extract and the red food coloring and mix until you get a reddish-pink color. Add more coloring as needed. Alternate layers of 1 cup each of the white and pink onto the cooled pie crust until all the filling is used.

Bake in the preheated oven until the filling is mostly set with the center jiggling slightly when the pan is shaken and the edges are slightly puffed, 60 to 70 minutes.

Sprinkle the crushed candies evenly over the cheesecake and gently press into the top. Allow to cool on a rack to room temperature. Cover and refrigerate overnight before serving.

Sopapilla Cheesecake

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 teaspoon vanilla extract
2 (8 ounce) packages refrigerated crescent rolls
1/2 cup melted butter
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth; set aside.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each sheet into 9x13 inch rectangles. Press one sheet into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough, and brush with melted butter. Stir together 1/2 cup of sugar with the cinnamon in a small bowl, and sprinkle evenly over the top of the cheesecake.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Allow to cool 10 minutes before serving.

Herb Cheesecake

Ingredients

Vegetable cooking spray
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Celery Soup (regular or 98%
Fat Free)
1 (15 ounce) container ricotta
cheese
2 (8 ounce) packages cream
cheese, softened
1/2 cup shredded Asiago cheese
1/2 cup grated Romano cheese
2 eggs
1 clove garlic, minced
2 tablespoons finely chopped
fresh parsley
2 teaspoons finely chopped fresh
basil leaves
2 teaspoons finely chopped fresh
thyme leaves
1 teaspoon finely chopped fresh
tarragon leaves
1/2 teaspoon cracked black
pepper
1 cup sour cream

Directions

Spray 9-inch springform pan with vegetable cooking spray.

Place soup, ricotta cheese and cream cheese in food processor. Cover and process until smooth. Add Asiago cheese, Romano cheese, eggs, garlic, parsley, basil, thyme, tarragon and pepper. Process until smooth. Pour into prepared pan and place in jelly-roll pan.

Bake at 325 degrees F. for 1 1/2 hours or until puffed and set in center. Cool completely in pan on wire rack. Cover; refrigerate until serving time, at least 4 hours or overnight.

Spread with sour cream. Garnish with additional fresh herbs. Serve with crackers.

Spring Cream Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, room temperature
3 tablespoons honey
1/2 teaspoon grated lemon zest
1/2 cup rose petals
1/4 cup lilac petals
1/4 cup marigold petals

Directions

In a medium bowl, stir together the cream cheese, honey, lemon zest, rose petals, lilac petals, and marigold petals. Cover and refrigerate for at least 2 hours before serving to blend flavors.

Mini Cheesecakes

Ingredients

2 (8 ounce) packages cream cheese
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 (12 ounce) package vanilla wafers
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Line miniature muffin tins (tassie pans) with miniature paper liners.

Crush the vanilla wafers and place 1/2 tablespoon of the crushed vanilla wafers into the paper lined miniature muffin tins.

Cream together with an electric mixer the cream cheese, sugar, eggs and vanilla. Fill each miniature muffin liner with this mixture, almost to the top.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Cool and then top with a teaspoonful of cherry (or any other flavor) pie filling.

Berry Swirl Cheesecake

Ingredients

Crust:

1 cup graham cracker crumbs
1/4 teaspoon ground cinnamon
1 tablespoon Stevia Extract In The Raw® Cup For Cup
2 tablespoons unsalted butter (or soy margarine), melted

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Cheesecake Filling:

1 (.25 ounce) envelope unflavored gelatin
1/2 cup heavy whipping cream
1 (16 ounce) package silken soft tofu, well drained
1 cup partially skimmed milk ricotta cheese
1/2 cup fat-free half and half
1/2 cup Stevia Extract In The Raw® Cup For Cup
1 teaspoon vanilla extract
4 large strawberries
1 tablespoon Stevia Extract In The Raw® Cup For Cup

Directions

Crust: Preheat oven to 350 degrees F.

Spray 9-inch spring form pan with non-stick cooking spray. Place 9-inch cardboard cake liner in bottom of pan and cover with parchment paper.

In small bowl combine ingredients; blend well.

Turn mixture into spring form pan and using the back of fingers, press crumb mixture firmly together to form crust. Bake at 350 degrees F for 10 minutes. Remove and set aside to cool.

Heat whipping cream to boiling. Remove from heat and stir in gelatin powder. Let stand about 5 minutes or until gelatin is dissolved.

In large bowl, using electric mixer or a food processor, blend tofu until smooth. Add ricotta cheese, fat-free half and half, gelatin mixture, 1/2 cup of Stevia Extract In The Raw and vanilla. Blend well.

Pour mixture into cooled graham cracker crust. Set aside.

Using blender or food processor, blend 4 strawberries until liquefied. Strain the strawberry liquid and stir in remaining 1 tablespoon of Stevia Extract In The Raw.

Slowly add strawberry coulis to top of cheesecake mixture and with the tip of a knife or toothpick carefully swirl coulis into cheesecake. Chill 2-3 hours or until set.

Bourbon Cream Cheese Frosting

Ingredients

1/2 cup butter, softened
1 (8 ounce) package cream
cheese, softened
4 cups confectioners' sugar
5 tablespoons premium bourbon

Directions

Beat softened butter and cream cheese until smooth. Add confectioners' sugar and bourbon. Beat until creamy.

Cheese and Bacon Filling

Ingredients

1 (3 ounce) can bacon bits
2 tablespoons butter
2 tablespoons all-purpose flour
3 cups milk
salt and pepper to taste
1/4 teaspoon mustard powder
1 cup shredded Cheddar cheese

Directions

Fry the bacon in a large skillet over medium high heat for 10 minutes, or to desired crispiness. Drain excess fat, crumble bacon and set aside.

Melt the butter or margarine in a large saucepan over medium heat. Add the flour, stirring constantly, to form a roux.

Slowly add the milk, stirring often to avoid lumps. Then stir in the salt and pepper to taste, mustard powder and the cheese.

Let simmer for 1 minute, allowing cheese to melt some, remove from heat, add the bacon and stir well.

Shrimp and Blue Cheese Dip

Ingredients

1/4 cup mayonnaise
1 (4 ounce) can diced green chile peppers, drained
1 (2.25 ounce) can sliced black olives, drained
1/4 cup sliced green onion
1 tablespoon olive oil
1/4 pound peeled and deveined small shrimp
2 ounces crumbled blue cheese

Directions

In a bowl, mix mayonnaise, green chile peppers, black olives, and green onion.

Heat the olive oil in a skillet over medium heat. Place shrimp in skillet and cook 2 to 5 minutes, until opaque. Stir in the mayonnaise mixture and continue cooking 2 to 5 minutes, until mixture has heated through. Remove skillet from heat. Gently fold in blue cheese. Transfer dip to a serving bowl.

Three-Cheese Macaroni

Ingredients

1 (7 ounce) package uncooked elbow macaroni
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
2 slices processed American cheese
1/4 cup shredded Parmesan cheese
1/4 cup milk
1 tablespoon butter

Directions

Cook macaroni according to package directions. Meanwhile, in a large saucepan, combine the soup, cheese, milk and butter. Cook and stir until cheese is melted. Drain macaroni; stir into cheese sauce.

Zucchini-Cheese Appetizer Squares

Ingredients

8 tablespoons grated Parmesan cheese
1/2 cup vegetable oil
1/2 cup sesame seeds
1 onion, chopped
1 clove garlic, minced
2 1/2 cups grated zucchini
6 eggs, beaten
1/3 cup dried bread crumbs
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 teaspoon ground black pepper
3 cups shredded Cheddar cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch pan and sprinkle with 3 tablespoons of Parmesan cheese.

Place 1/2 tablespoon vegetable oil in a medium size frying pan, heat on medium-high. Add sesame seeds and stir constantly until seeds are lightly browned.

In a large mixing bowl, combine vegetable oil, onion, garlic, zucchini, eggs, bread crumbs, salt, basil, oregano, pepper and Cheddar cheese; stir until well combined. Press mixture into prepared baking pan. Sprinkle Parmesan cheese and sesame seeds over the zucchini mixture.

Bake 30 minutes or until set when lightly touched in the center. Let cool at least 15 minutes before cutting into 1 inch squares.

Blue Cheese Salad

Ingredients

1/4 cup white wine vinegar
1/4 cup olive or vegetable oil
1 garlic clove, minced
1/4 teaspoon pepper
1/4 teaspoon seasoned salt
1/2 teaspoon dill weed
1 small head romaine lettuce, torn
3 hard-cooked eggs, chopped
1 cup croutons
1/2 cup crumbled blue cheese

Directions

In a small bowl or jar with tight-fitting lid, combine the first six ingredients; mix or shake until well blended. Place romaine in a large salad bowl; top with the eggs, croutons and blue cheese. Add dressing and toss. Serve immediately.

Pumpkin Cheesecake II

Ingredients

3/4 cup graham cracker crumbs
1/2 cup ground pecans
2 tablespoons white sugar
2 tablespoons brown sugar
1/4 cup butter
3/4 cup white sugar
3/4 cup canned pumpkin
3 egg yolks
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground mace
1/2 teaspoon ground ginger
1/4 teaspoon salt
3 (8 ounce) packages cream cheese
3/8 cup white sugar
1 egg
1 egg yolk
2 tablespoons heavy whipping cream
1 tablespoon cornstarch
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs, ground pecans, 2 tablespoons white sugar, 2 tablespoons brown sugar, and the melted butter or margarine and mix well. Firmly press mixture into one 9 inch springform pan.

Combine 3/4 cup of the white sugar, the pumpkin, 3 egg yolks, ground cinnamon, ground mace, ground ginger and salt in a medium bowl. Mix well, and set aside.

Beat cream cheese with an electric mixer until light and fluffy; gradually add 1/4 cup plus 2 tablespoons white sugar and mix well. Add the whole egg, remaining egg yolk and the whipping cream, beating well. Add cornstarch and vanilla and lemon flavorings, beat batter until smooth. Add pumpkin mixture and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Do not overbake. Center may be soft but it will firm up when chilled. Let cheesecake cool on a wire rack, then refrigerate.

Cheese Ball I

Ingredients

2 (8 ounce) packages cream cheese, softened
3 1/2 cups shredded sharp Cheddar cheese
1 (1 ounce) package Ranch-style dressing mix
2 cups chopped pecans
4 pecan halves

Directions

In a large bowl, mix together cream cheese, Cheddar cheese, and dressing mix. Form into one large ball or two smaller balls. Roll in chopped pecans to coat surface. Decorate the top with pecan halves. Refrigerate for at least 2 hours, or overnight.

Toffee Bar Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup white sugar
1/2 cup butter, melted
2 (8 ounce) packages cream cheese
1 cup white sugar
4 eggs
1 tablespoon lemon juice
1 teaspoon vanilla extract
7 (1.4 ounce) bars chocolate covered toffee bar, crushed

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, stir together the graham cracker crumbs and 1/2 cup sugar. Add the melted butter and mix well. Press into the bottom of a 9 inch springform pan. Cover the outside of the pan with foil to make it waterproof.

In a large bowl, cream together the cream cheese and 1 cup sugar until soft and smooth. Stir in the lemon juice and vanilla. Scrape the bottom of the bowl occasionally with a spatula to prevent lumps. Beat in the eggs one at a time, then fold in the toffee bits. Pour the batter into the prepared pan. Place the foil covered pan into a larger cake pan or any pan with at least 1 inch tall sides. Put into the oven, then fill the larger pan with water, creating a water bath.

Bake for 90 minutes in the preheated oven, checking after 45 minutes to refill the water bath. After 90 minutes, turn off the oven and leave the cake inside for about an hour. Chill at least 4 hours before removing from pan.

Swiss Cheese Souffle

Ingredients

3 1/2 teaspoons butter or margarine, divided
2 tablespoons grated Parmesan cheese, divided
1 tablespoon all-purpose flour
1/4 cup milk
1/4 teaspoon minced chives
1/8 teaspoon Worcestershire sauce
1 egg, separated
1/3 cup shredded Swiss cheese

Directions

Butter the bottom and sides of a 1-cup round baking dish with 1/2 teaspoon butter. Sprinkle buttered surface with 1 tablespoon Parmesan cheese; set aside. In a small saucepan, melt remaining butter; stir in flour until smooth. Gradually stir in milk. Add chives and Worcestershire sauce. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat. Stir a small amount into egg yolk; return all to pan, stirring constantly. Transfer to a bowl; set aside. In a mixing bowl, beat egg white until stiff peaks form; fold half into yolk mixture. Fold in Swiss cheese, then remaining egg white. Pour into prepared baking dish. Sprinkle with remaining Parmesan cheese. Bake at 375 degrees F for 30-35 minutes or until lightly browned and a knife inserted near the center comes out clean.

Ham 'n' Cheese Brunch Strips

Ingredients

2 tablespoons Dijon mustard
8 slices white bread, crusts removed
8 slices Swiss cheese
4 thin slices deli ham
2 tablespoons butter or margarine, softened

Directions

Spread mustard over four slices of bread. Top each with a slice of cheese, ham and another cheese slice. Top with remaining bread. Butter the outside of the sandwiches. Cook on a griddle or in a large skillet over medium heat until golden brown on both sides. Remove to a cutting board; cut each sandwich lengthwise into thirds.

Matty's Brie Cheese Fondue

Ingredients

2 cloves garlic, crushed
1 cup dry white wine
1/4 cup sherry
1 pound Brie cheese, rind removed and cubed
1 tablespoon cornstarch
1 pinch freshly grated nutmeg
salt and white pepper to taste

Directions

Rub the garlic all over the inside of your fondue pot, leaving the crushed pieces in the bottom. You can also make fondue in a regular sauce pan and transfer to the fondue pot, but why get two pans all crazy cheesy? Add the white wine and sherry to the pot and heat over medium-low heat.

Toss the cheese cubes in cornstarch to coat. When the wine is hot, add the cheese. Stir slowly with a wooden spoon at first and then use a whisk. Stir constantly to keep it from scorching on the bottom of the pot. When the cheese has melted, remove it from the heat and grate in a little nutmeg. Season with salt and pepper to taste. The fondue should be smooth and coat a wooden spoon. If it seems to runny, add more cheese. If it is too thick, add a splash more wine --sparingly.

Prepare your fondue pot base and keep fondue warm over low heat. Get out the good linen napkins and set the table. This is a meal to be proud of!

Key Lime Cheesecake I

Ingredients

1 1/2 cups graham cracker crumbs
6 tablespoons butter, melted
24 ounces cream cheese, softened
1 cup white sugar
1 tablespoon cornstarch
3 eggs
1 tablespoon grated lime zest
2/3 cup key lime juice

Directions

Combine cookie or graham cracker crumbs with butter or margarine. Press into bottom and partially up sides of 9 inch springform pan. Refrigerate.

In a large bowl, beat with an electric mixer the cream cheese, sugar, lime peel, and cornstarch until smooth and fluffy. Beat in eggs one at a time, blending just until smooth. Add key lime juice with mixer on low. Finish mixing by hand. Do not overbeat, or cake will crack during baking. Pour batter into prepared crust.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until set. To minimize cracking, place a shallow pan half full of hot water on lower rack during baking.

Turn oven off, and let cheesecake stand in oven 30 minutes with the door open at least 4 inches. Remove from oven. Refrigerate cake overnight, and up to three days.

Wisconsin Cheese Soup I

Ingredients

5 tablespoons margarine
2 carrots, chopped
2 stalks celery, chopped
1 green bell pepper, chopped
1 onion, chopped
5 button mushrooms, chopped
1/2 cup chopped ham
1/2 cup all-purpose flour
2 tablespoons cornstarch
4 cups chicken broth
4 cups milk
1/2 teaspoon paprika
1/4 teaspoon ground cayenne
pepper
1/2 teaspoon ground mustard
2 cups shredded sharp Cheddar
cheese
salt to taste
ground black pepper to taste

Directions

In a large heavy kettle, melt butter or margarine. Add carrots, celery, onion, green pepper, mushrooms, and ham; cook over medium heat until vegetables are crisp tender, about 10 minutes, stirring occasionally. Do not brown.

Stir in flour and cornstarch; cook, stirring constantly, about 3 minutes. Add broth and cook, stirring, until slightly thickened. Add milk, paprika, cayenne, and mustard.

Stir in cheese gradually, stirring until cheese is melted. To avoid curdling, do not allow soup to boil after cheese is added. Season to taste with salt and pepper. Serve piping hot.

Whipped Cream Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese
1 cup white sugar
1/8 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups heavy whipping cream

Directions

In a small bowl beat whipping cream until stiff peaks form; set aside.

In a large bowl combine cream cheese, sugar, salt and vanilla. Beat until smooth, then fold in whipped cream.

Spinach-Cheese Swirls

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1/2 cup shredded Muenster cheese or Monterey Jack cheese
1/4 cup grated Parmesan cheese
1 green onion, chopped
1/8 teaspoon garlic powder
1 (10 ounce) package frozen chopped spinach, thawed and well drained

Directions

Thaw pastry sheet at room temperature 40 minutes. Preheat oven to 400 degrees F. Mix egg and water. Set aside. Mix Muenster cheese, Parmesan cheese, onion and garlic powder.

Unfold pastry on lightly floured surface. Brush with egg mixture. Top with cheese mixture and spinach. Starting at short side, roll up like a jelly roll. Cut into 20 (1/2 inch) slices. Place on baking sheet. Brush with egg mixture.

Bake 15 minutes or until golden. Serve warm or at room temperature. Makes 20 appetizers.

Pork Chops with Blue Cheese Gravy

Ingredients

2 tablespoons butter
4 thick cut pork chops
1/2 teaspoon ground black pepper, or to taste
1/2 teaspoon garlic powder, or to taste
1 cup whipping cream
2 ounces blue cheese, crumbled

Directions

Melt butter in a large skillet, over medium heat. Season the pork chops with black pepper and garlic powder. Fry the chops in butter until no longer pink and the juices run clear, about 20 to 25 minutes. Turn occasionally to brown evenly.

Remove chops to a plate and keep warm. Stir the whipping cream into the skillet, loosening any bits of meat stuck to the bottom. Stir in blue cheese. Cook, stirring constantly until sauce thickens, about 5 minutes. Pour sauce over warm pork chops.

Cherry Cheesecake Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (21 ounce) can cherry pie filling, chilled
1/2 cup lemon juice
1 teaspoon vanilla extract

Directions

In a medium bowl, beat cream cheese until fluffy. Add condensed milk and mix thoroughly. Stir in lemon juice and vanilla.

Pour into crust. Chill 2 hours. Top with cherry or other pie filling before serving. Refrigerate.

PHILADELPHIA® 3-STEP® Key Lime Cheesecake

Ingredients

2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1 teaspoon grated lime zest
2 tablespoons fresh lime juice
1/2 teaspoon vanilla
2 eggs
1 HONEY MAID Graham Pie Crust
(6 oz.)
1 cup thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 350 degrees F. Beat cream cheese, sugar, peel, juice and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended.

Pour into crust.

Bake 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with whipped topping just before serving. Store leftover cheesecake in refrigerator.

OREO Cheesecake Bites

Ingredients

36 OREO Cookies, divided
1/2 cup butter or margarine,
divided
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
1 teaspoon vanilla
4 eggs
4 squares BAKER'S Semi-Sweet
Baking Chocolate

Directions

Heat oven to 325 degrees F. Line 13x9-inch baking pan with foil, with ends extending over sides of pan. Finely crush 24 cookies. Melt 1/4 cup butter; mix with crumbs. Press onto bottom of prepared pan.

Beat cream cheese and sugar with mixer until blended. Add sour cream and vanilla; mix well. Add eggs, 1 at a time, beating after each just until blended. Chop remaining cookies. Gently stir into batter; pour over crust.

Bake 45 minutes or until center is almost set. Cool. Meanwhile, microwave chocolate and remaining butter in microwaveable bowl on HIGH 1 minute; stir until smooth. Cool slightly; spread over top of cheesecake. Refrigerate 4 hours. Use foil handles to lift cheesecake from pan before cutting to serve.

Broccoli Cheese Bake

Ingredients

8 cups fresh broccoli
1/2 cup butter
2 tablespoons all-purpose flour
1 small onion, chopped
1 1/4 cups milk
salt and pepper to taste
4 cups shredded Swiss cheese
2 eggs, beaten

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Melt butter in a medium saucepan over medium heat and add flour; cook until bubbly. Stir in onion and gradually add milk, stirring well. Bring to a boil and cook for 1 minute. Remove from heat and season with salt and pepper. Stir in cheese and eggs; mix well. Combine mixture with broccoli and transfer to a 9 x 13 inch casserole dish.

Bake in preheated oven for 30 minutes.

Baked Goat Cheese

Ingredients

2 (4 ounce) logs soft goat cheese,
cut into 1-inch slices
1 (14.5 ounce) can Muir Glen®
Organic Diced Tomatoes, drained
1/4 cup coarsely chopped pitted
kalamata olives
1 teaspoon chopped fresh thyme
leaves
1/4 teaspoon crushed red pepper
1 tablespoon olive oil
24 (1/2 -inch-thick) slices
baguette, toasted

Directions

Heat oven to 350 degrees F. In ungreased 1-quart shallow ovenproof gratin dish or 9-inch glass pie plate, place cheese in single layer.

Sprinkle tomatoes, olives, thyme leaves and red pepper over cheese. Drizzle with olive oil. Bake 15 to 20 minutes or until warm.

Serve with baguette slices.

New York Cheesecake II

Ingredients

2 pounds cream cheese
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons cornstarch
1 cup sour cream
1 1/2 cups graham cracker crumbs
6 tablespoons melted butter
1/4 cup white sugar

Directions

Preheat oven to 400 degrees F (205 degrees C).

Mix graham cracker crumbs, melted butter, and 1/4 cup sugar together. Press mixture onto the bottom of one 9 or 10 inch springform pan. Place in freezer for 10 minutes.

Cream 3/4 cup of the sugar and cream cheese until smooth. Beat in eggs, vanilla, and cornstarch until just mixed. Stir in sour cream until blended. Pour into prepared crust.

Bake at 400 degrees F (205 degrees C) for 45 minutes. Turn oven off and leave cake in oven with the door ajar for 3 hours. Serve with your favorite topping.

Italian Ricotta Cheesecake

Ingredients

9 eggs
3 pounds ricotta cheese
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 cup white sugar
1 teaspoon grated orange zest
1 (1.5 fluid ounce) jigger whiskey,
optional

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat two 9-inch pie pans with vegetable oil cooking spray.

Beat eggs in a large bowl. Mix in the ricotta cheese, vanilla, cinnamon, sugar, zest, and whiskey. Pour into prepared pans.

Bake in preheated oven for 1 hour to 1 hour 15 minutes, until firm. Let cool, then refrigerate until cold.

Cream Cheese Christmas Cookies

Ingredients

1 cup butter, softened
1 (8 ounce) package cream cheese
1 cup white sugar
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped pecans
1/2 cup green sugar crystals
1/2 cup red sugar crystals
1 cup pecan halves

Directions

Cream together the butter and cream cheese. Add sugar and vanilla; beat until light and fluffy.

Combine the flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes.

On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night.

Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with foil. Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices.

Place on prepared cookie sheets; top each cookie with a pecan half. Bake for 15 to 18 minutes or until bottom of cookie is lightly browned when lifted.

Garlic Cheese Biscuits

Ingredients

2 cups buttermilk baking mix
2/3 cup milk
1/2 cup shredded Cheddar
cheese
1/4 cup butter, melted
1/2 teaspoon garlic powder

Directions

Preheat oven to 450 degrees F (230 degrees C).

Combine baking mix, milk and cheddar cheese in mixing bowl. Beat with wooden spoon till soft dough forms.

Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8-10 minutes until golden brown.

Mix butter and garlic powder and brush over warm biscuits before removing from cookie sheet.

Cheese and Olive Bread

Ingredients

1/2 cup butter, softened
1/4 cup mayonnaise
1 teaspoon garlic powder
1 teaspoon onion powder
2 cups shredded mozzarella cheese
1/2 cup chopped black olives
1 loaf French bread, halved lengthwise

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together butter and mayonnaise until smooth and creamy. Mix in garlic powder and onion powder. Then stir in cheese and olives. Spread mixture evenly over French bread, and place on a baking sheet.

Bake in a preheated oven for 10 to 12 minutes. Increase heat to broil, and cook until cheese melts and bread is golden brown, about 2 to 3 minutes.

PHILADELPHIA® New York Cheesecake

Ingredients

1 cup HONEY MAID Graham
Cracker Crumbs
3 tablespoons sugar
3 ounces butter or margarine,
melted
5 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
3 tablespoons flour
1 tablespoon vanilla
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
1 (21 ounce) can cherry pie filling
(optional)

Directions

Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix crumbs, 3 Tbsp. sugar and butter; press firmly onto bottom of pan. Bake 10 minutes.

Beat cream cheese, 1 cup sugar, flour and vanilla with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour 10 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with pie filling before serving.

Marbled New York-Style Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/2 cup finely chopped walnuts
1/4 cup sugar
1/3 cup butter or margarine, melted
4 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
4 eggs
2 tablespoons Pillsbury BEST® All Purpose Flour
1 tablespoon vanilla extract
3 (1 ounce) squares semi-sweet baking chocolate, melted

Directions

Preheat oven to 350 degrees F. Combine graham cracker crumbs, walnuts, sugar and butter; press firmly on bottom of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Beat in eggs, flour and vanilla.

Measure 1 1/2 cups batter into medium bowl. Add melted chocolate; mix well. Spoon half the vanilla batter into prepared pan then half the chocolate batter. Repeat process ending with chocolate batter. With metal spatula or table knife, gently swirl batter to marble. Bake for 50 to 60 minutes or until center is set. Cool. Chill. Garnish as desired. Store leftovers covered in refrigerator.

Chili Cheese Dip V

Ingredients

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can chili
1 cup shredded Cheddar cheese

Directions

In the bottom of a 9 inch, microwave safe round baking dish, spread the cream cheese. Top cream cheese with an even layer of chili. Sprinkle Cheddar cheese over the chili.

Heat in the microwave on high heat 5 minutes, or until the cheese has melted.

Spinach Salad with Baked Goat Cheese

Ingredients

8 cups baby spinach, rinsed and dried
1 tablespoon butter
1 clove garlic, crushed
1/4 cup plain bread crumbs
6 ounces goat cheese, sliced
8 tablespoons balsamic vinegar
8 tablespoons olive oil

Directions

Arrange the spinach on four plates.

In a skillet, melt butter over medium heat, and add crushed garlic. Cook and stir until slightly golden. Stir in breadcrumbs. Drop the goat cheese slices into the breadcrumbs a few at a time, and turn to coat in the breadcrumb mixture.

Place a slice or two of goat cheese on each serving of spinach, and drizzle the salads with olive oil and balsamic vinegar.

Raisin Cheesecake

Ingredients

1/4 cup golden raisins
1/4 cup raisins
1 cup plain low-fat yogurt
1 (3 ounce) package cream cheese
1 1/4 cups low-fat cottage cheese
1 teaspoon vanilla extract
1/2 cup white sugar
1/2 cup low-fat milk
1 (.25 ounce) package unflavored gelatin
3 egg whites
1 cup boiling water
2 tablespoons water

Directions

Put all the raisins in a small bowl, and pour hot water over them. Set the bowl aside.

Heat 1/4 cup white sugar with 2 tablespoons water in a small saucepan over medium-high heat. Boil the mixture until the bubbles rise to the surface in a random pattern. This indicates that the water has nearly evaporated, and that the sugar is beginning to cook. With a small spoon, drop a bit of the sugar into a bowl filled with ice water. If the sugar dissolves immediately, continue cooking the sugar mixture. Remove from heat when the sugar dropped into the water can be rolled between your fingers into a ball.

Begin beating the egg whites with an electric mixer on high speed. Pour the sugar syrup down the side of the bowl in a thin, steady stream. When all the sugar has been incorporated, decrease mixer speed to medium. Continue beating until the egg whites are glossy, have formed stiff peaks, and have cooled to room temperature--about 10 minutes. Increase the speed to high, and beat the meringue for 1 minute more.

Puree the yogurt, cream cheese, cottage cheese, vanilla extract, and 1/4 cup white sugar in a food processor or blender. Scrape the cheese mixture into a large bowl.

Pour the milk into a small saucepan. Sprinkle the gelatin over the milk. Let it stand until the gelatin softens, about 5 minutes. Heat the milk over a medium heat, stirring until the gelatin is dissolved. Stir the milk into the cheese mixture. Mix about 1/3 of the meringue into the cheese mixture to lighten it. Gently fold in the rest of the meringue.

Line an 8 inch cake pan with plastic wrap. Drain the raisins, and scatter them in the bottom of the pan. Then pour the cheesecake batter into the lined pan. Chill for 4 hours. To turn out the cheesecake, invert a serving plate on top of the pan. Turn both over together. Lift away the pan, peel off the plastic wrap, and slice for serving.

Tomato Mac 'n' Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1 cup Prego® Traditional Italian
Sauce
1/3 cup milk
4 cups cooked elbow pasta
grated Parmesan cheese

Directions

Mix soup, pasta sauce, milk and pasta in saucepan. Heat through.

Serve with cheese.

Cheesecake Cranberry Bars

Ingredients

1 1/2 cups all-purpose flour
1 cup quick-cooking oats
3 tablespoons brown sugar
3/4 cup cold butter
1 cup vanilla or white chips
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 teaspoon vanilla extract
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

In a large bowl, combine the flour, oats and brown sugar. Cut in butter until crumbly. Reserve 1 cup for the topping. Stir in chips to the remaining mixture. With floured fingers, press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15-18 minutes or until golden brown.

In a large mixing bowl, beat cream cheese until light. Add the milk, lemon juice and vanilla; beat until smooth. Pour over the crust. Combine the cornstarch and cranberry sauce until blended. Spoon over the cream cheese mixture. Sprinkle with the reserved crust mixture.

Bake at 350 degrees F for 30 minutes or until center is set. Cool for 1 hour on a wire rack. Cover and refrigerate.

Carrot Cupcakes with White Chocolate Cream

Ingredients

2 ounces white chocolate
1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
1 teaspoon vanilla extract
1/2 teaspoon orange extract
4 cups confectioners' sugar
2 tablespoons heavy cream

2 eggs, lightly beaten
1 1/8 cups white sugar
1/3 cup brown sugar
1/2 cup vegetable oil
1 teaspoon vanilla extract
2 cups shredded carrots
1/2 cup crushed pineapple
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups.

In small saucepan, melt white chocolate over low heat. Stir until smooth, and allow to cool to room temperature.

In a bowl, beat together the cream cheese and butter until smooth. Mix in white chocolate, 1 teaspoon vanilla, and orange extract. Gradually beat in the confectioners' sugar until the mixture is fluffy. Mix in heavy cream.

Beat together the eggs, white sugar, and brown sugar in a bowl, and mix in the oil and vanilla. Fold in carrots and pineapple. In a separate bowl, mix the flour, baking soda, salt, cinnamon, nutmeg, and ginger. Mix flour mixture into the carrot mixture until evenly moist. Fold in 1/2 cup walnuts. Transfer to the prepared muffin cups.

Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Cool completely on wire racks before topping with the icing and sprinkling with remaining walnuts.

Pan-fried Polenta with Corn, Kale and Goat

Ingredients

1 tablespoon butter
2 cloves garlic, minced
4 1/3 cups water
1 cup stone ground cornmeal
1/2 teaspoon salt
1 1/3 cups fresh corn kernels
freshly ground black pepper
2 tablespoons grated Parmesan cheese
1/2 bunch kale
1 tablespoon olive oil
1 tomato, sliced
3 ounces goat cheese

Directions

In a medium saucepan, heat the butter over medium heat. Add the garlic and stir constantly for 1 minute; don't let the garlic brown. Add 3 cups of the water, and bring it to a boil.

While the water heats, whisk together in a bowl the cornmeal, salt, and 1 cup water to make a smooth mixture.

When the water in the saucepan comes to a boil, pour the mixture into it. Whisk constantly for 3 minutes to prevent lumps from forming. Turn the heat to low. Cook for 40 minutes, stirring with a wooden spoon every 10 minutes. Stir in the corn kernels and cook the polenta 5 minutes more. Stir in the pepper and Parmesan cheese. Pour the polenta into a lightly oiled 8x8 inch pan and smooth the top with a spatula. Chill the polenta in a refrigerator for 1 hour.

While the polenta is cooling, cut away the stems and center stalks of the kale. Cut the leaves into 3-inch pieces.

Cut the chilled polenta into 4 large triangles. Heat the olive oil in a large non-stick skillet over medium-high heat. When the oil begins to smoke, carefully add the polenta triangles. Fry the polenta until it is golden brown on the underside, then turn the polenta over and cook it until it is golden brown on the other side. Arrange the polenta on a baking sheet.

Preheat the broiler on your oven.

Place the kale and 1/3 cup water into the skillet that was just used to fry the polenta. Cover the skillet and cook the kale over a medium-high heat for 4 minutes.

Place the tomato slices on top of the polenta triangles. Sprinkle the goat cheese on top of the tomato slices. Broil the polenta until the cheese melts and the tomatoes begin to cook.

Arrange the kale on a serving platter. Place the hot polenta triangles on top of the kale and serve immediately.

Roasted Portobello Mushrooms with Blue Cheese

Ingredients

2 portobello mushrooms, stems removed
1 tablespoon soy sauce, or to taste
freshly ground black pepper
3 tablespoons crumbled blue cheese

Directions

Preheat oven or toaster oven to 425 degrees F (220 degrees C).

Place mushroom caps, gill side up, on baking sheet. Drizzle with soy sauce and add a few grinds of black pepper to each cap.

Bake for 25 minutes. Remove from oven, and sprinkle 1 1/2 tablespoon blue cheese onto each cap. Return to oven and bake an additional 10 minutes, or until cheese is fully melted.

Egyptian Feta Cheese Omelet Roll

Ingredients

4 eggs, beaten
1/2 teaspoon black pepper
3 tablespoons crumbled feta cheese
1 teaspoon milk
1 tablespoon vegetable oil

Directions

In a small bowl, beat eggs and pepper together. In another small bowl, combine crumbled cheese with milk.

Heat oil in a large non-stick skillet over medium-high heat. Pour in eggs, and tilt pan until bottom is evenly covered. When edges appear cooked, place feta mixture in a line in the center of eggs. Using a spatula, fold eggs over top and bottom of cheese, then fold sides over.

Double-Cheese Eggs Benedict

Ingredients

2 tablespoons butter
2 1/2 tablespoons all-purpose flour
1 1/2 cups milk
1/4 cup shredded Cheddar cheese
2 tablespoons shredded Parmesan cheese
1/2 teaspoon Dijon mustard
1/8 teaspoon salt
1/8 teaspoon white pepper
POACHED EGGS:
1 teaspoon white vinegar
8 cold eggs
4 English muffins, split and toasted
8 slices Canadian bacon, warmed
8 bacon strips, cooked and crumbled

Directions

For cheese sauce, in a saucepan, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to medium-low. Add the cheese, mustard, salt and pepper, stirring until cheese is melted. Cover and keep warm.

In a skillet with high sides, bring 2-3 in. of water and vinegar to a boil. Reduce heat; simmer gently. For each egg, break the cold eggs into a custard cup or saucer, then hold the dish close to the water surface, slip the egg into the water. Cook 4 eggs at a time, uncovered, for 3-5 minutes or until the whites are completely set and the yolks begin to thicken. With a slotted spoon, remove each egg. Repeat with remaining eggs.

To assemble, top each muffin half with one slice Canadian bacon, one egg, cheese sauce and bacon.

Cheese Filling

Ingredients

2 (8 ounce) packages cream
cheese, room temperature
1 cup white sugar
1 egg yolk
1 teaspoon vanilla extract

Directions

In a medium bowl, cream together cream cheese and sugar. Beat in egg and vanilla. Refrigerate before using to fill pastries prior to baking them.

Kickin' London Broil with Bleu Cheese Butter

Ingredients

3 tablespoons crumbled blue cheese
2 tablespoons butter, softened
1 teaspoon fresh chives (optional)
1 tablespoon coarsely ground black pepper
1 teaspoon garlic salt
1 teaspoon onion powder
1/4 teaspoon ground cayenne pepper
1 (2 pound) beef flank steak
2 tablespoons olive oil, divided

Directions

Preheat the grill for low heat.

In a bowl, mix the blue cheese, butter, and chives. Set aside. In a separate bowl, mix the black pepper, garlic salt, onion powder, and cayenne pepper.

Rub the steak with olive oil. Coat both sides of the meat with the spice mixture, and rub in by hand or press with a spatula.

Lightly oil the grill grate. Place meat on the grill, and cook 10 to 15 minutes per side, or to desired doneness. Grill to rare or medium rare for best flavor. Remove from grill, and slice lengthwise into thin strips. Top with a large dollop of blue cheese butter, and serve.

Cheese-Filled Ginger Bread

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup sugar
1/3 cup all-purpose flour
1 egg
BATTER:
3 cups all-purpose flour
1/2 cup sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground ginger
2 eggs
3/4 cup milk
3/4 cup vegetable oil
1/4 cup molasses

Directions

In a mixing bowl, beat the first four ingredients until smooth; set aside. In a large bowl, combine the flour, sugar, baking soda, salt and ginger. In another bowl, beat the eggs, milk, oil and molasses until smooth. Stir into dry ingredients just until moistened. Fold in walnuts. Spoon a third of the batter into a greased and floured 10-in. fluted tube pan. Top with the reserved cream cheese mixture. Carefully spoon remaining batter over filling. Bake at 350 degrees F for 40-50 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

For glaze, combine confectioners; sugar and enough milk to achieve desired consistency. Drizzle over bread. Store in the refrigerator.

Cream Cheese Clouds

Ingredients

1 (8 ounce) package cream cheese, softened
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 cup whipping cream
2 quarts fresh strawberries, sliced
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a mixing bowl, beat the cream cheese, sugar and vanilla until fluffy. Gradually add cream, beating until thickened. Spoon mixture into 10 mounds on a waxed paper-lined baking sheet. Using the back of a spoon, shape into 3-in. cups. Freeze for 2 hours or overnight.

To serve, fill with strawberries and garnish with whipped topping.

Cottage Cheese Loaf II

Ingredients

1 (16 ounce) container cottage cheese
1 cup rolled oats
4 ounces saltine crackers, crushed
1 (4 ounce) package buttery round crackers, crushed
4 eggs
1 tablespoon dried sage
1 tablespoon dried oregano
1 tablespoon garlic powder
1 (10.75 ounce) can cream of mushroom soup
3/4 cup milk
1 cup sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, combine cottage cheese, oatmeal, salted crackers, buttery round crackers, eggs, sage, oregano, garlic powder, mushroom soup, milk, and mushrooms. Mix well and spoon into the prepared baking dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes, covered.

Macaroon Cheesecake

Ingredients

1 cup flaked coconut, toasted
1/2 cup ground pecans
2 tablespoons butter or margarine,
melted

FILLING:

3 (8 ounce) packages cream
cheese, softened
1/2 cup sugar
3 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract

TOPPING:

1 egg white
1/2 teaspoon vanilla extract
1/3 cup sugar
2/3 cup flaked coconut, toasted

Directions

In a bowl, combine the coconut and pecans; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs, beating on low speed just until combined. Beat in extracts just until blended. Pour over crust. Place pan on a baking sheet. Bake at 350 degrees F for 35 minutes.

In a small mixing bowl, beat egg white and vanilla until soft peaks form. Gradually add sugar, beating until stiff peaks form. Fold in coconut. Carefully spread over top of cheesecake. Bake 20-25 minutes longer or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan.

Blender Macaroni and Cheese

Ingredients

2/3 pound uncooked elbow macaroni
10 ounces extra-sharp Cheddar cheese, cubed
1 1/2 cups hot milk
1/4 cup all-purpose flour
1/2 small onion, cut into chunks
1 tablespoon Worcestershire sauce
1/4 teaspoon black pepper
1/2 teaspoon salt
1/2 teaspoon dry mustard powder
1 pinch garlic powder
1/4 cup toasted wheat germ
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2-quart casserole dish.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain well and pour into prepared casserole dish.

Meanwhile, place the Cheddar cheese, hot milk, flour, onion, Worcestershire sauce, pepper, salt, mustard powder, and garlic powder in the bowl of a blender. Blend until cheese is melted and onion is finely chopped.

Pour cheese mixture over macaroni. Sprinkle top with wheat germ and Parmesan cheese. Bake uncovered for 30 minutes.

Chantal's New York Cheesecake

Ingredients

15 graham crackers, crushed
2 tablespoons butter, melted

4 (8 ounce) packages cream
cheese

1 1/2 cups white sugar

3/4 cup milk

4 eggs

1 cup sour cream

1 tablespoon vanilla extract

1/4 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan.

In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.

In a large bowl, mix cream cheese with sugar until smooth. Blend in milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Mix in sour cream, vanilla and flour until smooth. Pour filling into prepared crust.

Bake in preheated oven for 1 hour. Turn the oven off, and let cake cool in oven with the door closed for 5 to 6 hours; this prevents cracking. Chill in refrigerator until serving.

Honey Vanilla Cheesecake with Gingersnap Crust

Ingredients

32 gingersnap cookies, crushed
2 tablespoons white sugar
1 egg white
1 (3 ounce) package Neufchatel cheese
1 cup part-skim ricotta cheese
2 tablespoons cornstarch
1 cup honey
1 tablespoon vanilla extract
1 cup egg substitute
1 (16 ounce) container low-fat cottage cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a food processor or blender, crush the gingersnaps with the 2 tablespoons sugar. Add the egg white and process long enough to moisten the mixture. Press the crumbs into the bottom and up the sides of an 8 or 9 inch springform pan to form a thin layer.

If the crumbs are too sticky, use a sheet of waxed paper between the crust and your fingers to press the crumbs into place. Bake 10 - 12 minutes until the crust is brown and firm to the touch. Remove from the oven. If the crust slides down the side of the pan, use a rubber spatula or the back of a spoon to press it in place.

Reduce oven heat to 300 degrees F (150 degrees C). Fill an oven-proof dish with about 1 inch of warm water and place it at the back of the oven to provide steam for the cheesecake while it bakes.

Clean the food processor or blender. Add the cream cheese, cottage cheese, ricotta cheese and cornstarch. Blend until the mixture is smooth. Add the honey, vanilla and blend again. Add the egg substitute, blending until the mixture is smooth and even colored. Pour into the prepared crust.

Bake 20 minutes on the lower rack of the oven. Reduce oven temperature to 250 degrees F (120 degrees C) and bake 60 minutes longer or until the sides are set and the center is fluid but not sloshing.

Turn off the oven and allow the cake to cool 1 hour in the oven. Remove and cool to room temperature. Chill covered overnight before slicing. The cake will continue to set in the refrigerator so don't worry if the center doesn't appear to be firm when you remove it from the oven.

If desired, serve the cheesecake with a sauce made from thawed frozen strawberries or raspberries. Place the berries in a food processor or blender and puree until smooth. Add sugar (or sugar substitute) to taste, if desired.

Great Pimento Cheese

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup sour cream
1/4 cup mayonnaise
1/4 cup grated white onion
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TELB®)
1/2 teaspoon garlic powder
salt and ground black pepper to taste
2 cups shredded Cheddar cheese

Directions

Stir together the cream cheese, sour cream, and mayonnaise until smooth. Add the grated onion, the drained tomatoes with green chilies, garlic powder, salt, and pepper. Stir in the Cheddar cheese. Refrigerate until set, at least 2 hours.

Cheeseburger Chowder

Ingredients

1 pound ground beef
1 large onion, chopped
2 (10.75 ounce) cans
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
2 (10.75 ounce) cans milk
1 cup finely shredded Cheddar
cheese
1 cup Pepperidge FarmB®
Seasoned Croutons

Directions

Cook the beef and onion in a 3-quart saucepan over medium-high heat until the beef is well browned, stirring often to break up meat. Pour off any fat.

Stir the soup and milk in the saucepan. Cook until the mixture is hot and bubbling. Stir in 1/2 cup cheese. Cook and stir until the cheese is melted.

Divide the soup among 8 serving bowls. Top each bowl with 1 tablespoon remaining cheese and 2 tablespoons croutons.

Apricot Cheese Loaf

Ingredients

1 cup boiling water
1 cup dried apricots, chopped
3 tablespoons margarine
1/2 cup cream cheese, softened
1 cup white sugar
2 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup dates, pitted and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Pour boiling water over apricot pieces in a small bowl. Cool.

In another bowl, combine flour, baking powder, soda, salt, and dates.

In a large bowl, cream butter or margarine, cream cheese, and sugar. Beat in eggs, one at a time, until smooth. Stir in cooled apricots and water. Pour in flour mixture, and stir until moistened. Turn batter into greased 9x5x3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until it tests done. Let stand 10 minutes. Remove from pan to rack. Cool.

Lemon Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup butter
2 tablespoons lemon juice
2 teaspoons lemon zest
1 teaspoon vanilla extract
5 cups confectioners' sugar

Directions

Beat cream cheese, butter, lemon juice, lemon rind, and vanilla together until smooth and fluffy. Add confectioners' sugar in 2 additions. Beat until creamy. Add more icing sugar or juice as needed for easy spreading. Makes about 3 2/3 cups.

Elegant Fig Appetizers with Goat Cheese and

Ingredients

12 fresh figs, halved
4 ounces herbed goat cheese
(chevre)
24 almonds
1 tablespoon honey
2 teaspoons balsamic vinegar

Directions

Preheat the oven broiler for high heat.

Place the fig halves, cut side up, on a baking sheet. Top each half with about 1/2 teaspoon goat cheese. Place one almond on each, press to push the cheese slightly into each fig.

Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown, 2 to 3 minutes. Remove from the broiler and let cool for 5 minutes. Arrange the figs on a serving platter and drizzle with honey and balsamic vinegar. Serve warm.

Raisin Cheesecake

Ingredients

1/4 cup golden raisins
1/4 cup raisins
1 cup plain low-fat yogurt
1 (3 ounce) package cream cheese
1 1/4 cups low-fat cottage cheese
1 teaspoon vanilla extract
1/2 cup white sugar
1/2 cup low-fat milk
1 (.25 ounce) package unflavored gelatin
3 egg whites
1 cup boiling water
2 tablespoons water

Directions

Put all the raisins in a small bowl, and pour hot water over them. Set the bowl aside.

Heat 1/4 cup white sugar with 2 tablespoons water in a small saucepan over medium-high heat. Boil the mixture until the bubbles rise to the surface in a random pattern. This indicates that the water has nearly evaporated, and that the sugar is beginning to cook. With a small spoon, drop a bit of the sugar into a bowl filled with ice water. If the sugar dissolves immediately, continue cooking the sugar mixture. Remove from heat when the sugar dropped into the water can be rolled between your fingers into a ball.

Begin beating the egg whites with an electric mixer on high speed. Pour the sugar syrup down the side of the bowl in a thin, steady stream. When all the sugar has been incorporated, decrease mixer speed to medium. Continue beating until the egg whites are glossy, have formed stiff peaks, and have cooled to room temperature--about 10 minutes. Increase the speed to high, and beat the meringue for 1 minute more.

Puree the yogurt, cream cheese, cottage cheese, vanilla extract, and 1/4 cup white sugar in a food processor or blender. Scrape the cheese mixture into a large bowl.

Pour the milk into a small saucepan. Sprinkle the gelatin over the milk. Let it stand until the gelatin softens, about 5 minutes. Heat the milk over a medium heat, stirring until the gelatin is dissolved. Stir the milk into the cheese mixture. Mix about 1/3 of the meringue into the cheese mixture to lighten it. Gently fold in the rest of the meringue.

Line an 8 inch cake pan with plastic wrap. Drain the raisins, and scatter them in the bottom of the pan. Then pour the cheesecake batter into the lined pan. Chill for 4 hours. To turn out the cheesecake, invert a serving plate on top of the pan. Turn both over together. Lift away the pan, peel off the plastic wrap, and slice for serving.

Chocolate Turtle Cheesecake II

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1/2 (14 ounce) package caramel
candy
1/4 cup evaporated milk
3/4 cup chopped pecans
2 (3 ounce) packages cream
cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup chocolate fudge topping

Directions

Place caramels and evaporated milk in a heavy saucepan. Cook over medium heat for about 5 minutes, stirring constantly, until smooth. Stir in 1/2 cup of the chopped pecans. Pour into chocolate crumb crust.

In a blender or food processor, combine cream cheese, sour cream and milk. Process until smooth. Add pudding mix and process for about 30 seconds longer. Pour over caramel layer and refrigerate 15 minutes, or until set.

Drizzle fudge topping over cake in a decorative pattern. Sprinkle with remaining 1/4 cup pecans. Refrigerate until ready to serve.

Marbled Chocolate Cheesecake Bars

Ingredients

3/4 cup water
1/3 cup butter
1 1/2 (1 ounce) squares
unsweetened chocolate
2 cups all-purpose flour
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 egg white
1/2 cup reduced-fat sour cream
CREAM CHEESE MIXTURE:
1 (8 ounce) package reduced fat
cream cheese
1/3 cup sugar
1 egg white
1 tablespoon vanilla extract
1 cup miniature semisweet
chocolate chips

Directions

In a small saucepan, combine the water, butter and chocolate. Cook and stir over low heat until melted; stir until smooth. Cool.

In a large mixing bowl, combine the flour, brown sugar, baking soda and salt. Add egg, egg white and sour cream; beat on low speed just until combined. Stir in chocolate mixture until smooth. In another mixing bowl, beat cream cheese, sugar, egg white and vanilla; set aside.

Spread chocolate batter into a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Drop the cream cheese mixture by tablespoonfuls over batter; cut through batter with a knife to swirl. Sprinkle with chocolate chips.

Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Ham N Cheese Potato Bake

Ingredients

1 (24 ounce) package frozen
O'Brien hash brown potatoes
2 cups cubed fully cooked ham
3/4 cup shredded Cheddar
cheese, divided
1 small onion, chopped
2 cups sour cream
1 (10.75 ounce) can condensed
cheddar cheese soup, undiluted
1 (10.75 ounce) can condensed
cream of potato soup, undiluted
1/4 teaspoon pepper

Directions

In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion. In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well.

Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 60-65 minutes or until bubbly and potatoes are tender. Let stand for 10 minutes before serving.

White Cheese Chicken Lasagna

Ingredients

9 lasagna noodles
1/2 cup butter
1 onion, chopped
1 clove garlic, minced
1/2 cup all-purpose flour
1 teaspoon salt
2 cups chicken broth
1 1/2 cups milk
4 cups shredded mozzarella cheese, divided
1 cup grated Parmesan cheese, divided
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon ground black pepper
2 cups ricotta cheese
2 cups cubed, cooked chicken meat
2 (10 ounce) packages frozen chopped spinach, thawed and drained
1 tablespoon chopped fresh parsley
1/4 cup grated Parmesan cheese for topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain, and rinse with cold water.

Melt the butter in a large saucepan over medium heat. Cook the onion and garlic in the butter until tender, stirring frequently. Stir in the flour and salt, and simmer until bubbly. Mix in the broth and milk, and boil, stirring constantly, for 1 minute. Stir in 2 cups mozzarella cheese and 1/4 cup Parmesan cheese. Season with the basil, oregano, and ground black pepper. Remove from heat, and set aside.

Spread 1/3 of the sauce mixture in the bottom of a 9x13 inch baking dish. Layer with 1/3 of the noodles, the ricotta, and the chicken. Arrange 1/3 of the noodles over the chicken, and layer with 1/3 of the sauce mixture, spinach, and the remaining 2 cups mozzarella cheese and 1/2 cup Parmesan cheese. Arrange remaining noodles over cheese, and spread remaining sauce evenly over noodles. Sprinkle with parsley and 1/4 cup Parmesan cheese.

Bake 35 to 40 minutes in the preheated oven.

Cheese Herb Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons butter, softened
3 tablespoons grated Parmesan cheese
1 1/2 teaspoons dried marjoram
1 1/2 teaspoons dried thyme
1 teaspoon dried basil
1 teaspoon dried oregano
1 tablespoon active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select the Basic or White Bread cycle, and press Start.

The Best Cheeseball

Ingredients

2 (8 ounce) packages cream cheese, softened
3/4 cup shredded Cheddar cheese
1/4 cup shredded pepperjack cheese
1/2 green bell pepper, minced
1 jalapeno peppers, seeded and minced
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic salt

Directions

In a medium bowl combine the cream cheese, Cheddar cheese, Monterey Jack cheese, green bell pepper, jalapeno pepper, Worcestershire sauce and garlic salt. Mix together and form mixture into a ball. Roll ball in cilantro and serve with your favorite crackers.

Festive Cranberry Cream Cheese Squares

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 1/2 cups oats
3/4 cup firmly packed brown sugar
1 cup butter or margarine, softened
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 eggs
1 (27 ounce) jar NONE SUCH® Ready-to-Use Mincemeat
1 tablespoon brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

Preheat oven to 350 degrees F. In large bowl, beat flour, oats, 3/4 cups brown sugar and butter until crumbly. Reserving 1 1/2 cups crumb mixture, press remaining mixture on bottom of greased 15x10-inch jellyroll pan.

Bake 15 minutes, or until lightly browned. Meanwhile in medium bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; beat in eggs. Spread over baked crust; top with mincemeat.

Combine remaining 1 tablespoon sugar and cornstarch; stir in cranberry sauce. Spoon over mincemeat. Top with reserved crumb mixture. Bake 40 minutes or until golden. Cool. Chill. Cut into squares. Garnish as desired. Refrigerate leftovers.

Cheddar Cheese Puffs

Ingredients

1 cup shredded Cheddar cheese
1/2 cup all-purpose flour
1/4 cup butter or margarine,
softened
1/2 teaspoon ground mustard

Directions

In a bowl, combine all ingredients; mix well. Roll into 1-in. balls. Place at least 1 in. apart on an ungreased baking sheet. Bake at 400 degrees F for 12-15 minutes or until lightly browned. Serve warm.

Triple Cheese Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup mayonnaise
2 tablespoons milk
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon hot pepper sauce
2 cups shredded Cheddar cheese
1/4 cup grated Parmesan cheese
1/4 cup minced fresh parsley
Assorted crackers

Directions

In a mixing bowl, beat cream cheese, mayonnaise, milk, salt, pepper and hot pepper sauce until smooth. Fold in cheese and parsley. Cover and refrigerate for at least 1 hour before serving. Serve with crackers.

Easy Lemon Cheesecake

Ingredients

1 (9 inch) deep dish pie crust
1 (4.3 ounce) package non-instant
lemon pudding mix
1 (8 ounce) package cream
cheese, softened
1/2 cup white sugar

Directions

Prepare pudding mix according to package directions for pie filling. When pudding begins to boil, turn heat to low and mix in cream cheese and sugar. Stir until cream cheese is completely blended into mixture. Pour mixture into crust. Chill at least 1 hour before serving.

Cheese Puff

Ingredients

8 slices white bread
3 tablespoons butter, softened
1 (8 ounce) package sharp Cheddar cheese, shredded
4 eggs
2 1/2 cups milk
2 tablespoons prepared mustard
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon paprika

Directions

Spread the bread slices with butter and cut into cubes. Place 1/3 of the cubes in a 2 quart casserole dish and sprinkle with 1/3 of the cheese; repeat 2 more layers. In a medium bowl beat eggs with milk, mustard, Worcestershire, salt and paprika. Pour over bread and cheese layers. Cover the dish and chill for at least 3 hours.

Preheat oven to 350 degrees F (175 degrees C).

Uncover the dish and bake in preheated oven for 1 hour. Let stand for 10 to 15 minutes before serving.

Sun-Dried Tomato and Pesto Cheese Spread

Ingredients

4 cloves garlic, peeled
1 1/2 cups fresh basil leaves
1 teaspoon fresh lemon juice
1/4 cup pine nuts
2 tablespoons extra virgin olive oil
2 2/3 cups softened cream cheese
1/4 cup freshly grated Parmesan cheese
1 1/3 cups sun-dried tomatoes, packed in oil, drained
1/3 cup tomato paste
3/4 cup butter
salt and pepper to taste

Directions

Chop the garlic in a food processor. Mix in basil, lemon juice, pine nuts and olive oil. Process until well blended. Mix in 1/3 cup cream cheese and Parmesan cheese. Blend using pulse setting until almost smooth. Transfer the mixture to a medium bowl.

Coarsely chop sun-dried tomatoes in the food processor. Mix in tomato paste and 1/3 cup cream cheese. Blend until smooth.

Place 2 cups cream cheese and butter in a medium bowl. Using an electric mixer, beat until fluffy. Season with salt and pepper.

Lightly grease a 1 1/2 quart baking dish. Line dish with plastic wrap so that the wrap extends over sides of the dish.

Evenly spread 3/4 cup cream cheese and butter mixture in the prepared dish. Layer alternately with 1/2 the sun-dried tomato mixture, 1/2 cup cream cheese and butter mixture and 1/2 the pesto mixture. Repeat layering, topping with remaining cream cheese and butter mixture. Cover and chill in the refrigerator 8 hours, or overnight.

Carefully invert dish onto a platter and remove plastic to serve.

Country Sausage Macaroni and Cheese

Ingredients

1 pound Bob Evans® Original Recipe or Zesty Hot Sausage Roll
2 (20 ounce) packages Bob Evans® Macaroni and Cheese
1 (4.5 ounce) can sliced mushrooms, drained
1 cup diced tomatoes
1/3 cup sliced green onions
2 tablespoons grated parmesan cheese

Directions

Preheat oven to 350 degrees F. Crumble and cook sausage in medium skillet until browned. In large bowl, combine sausage, macaroni and cheese, mushrooms, tomatoes and green onions. Spoon into greased 2-quart casserole dish. Cover and bake for 30 minutes or until hot. Stir, sprinkle with parmesan cheese. Bake, uncovered for 5 minutes longer. Let stand for 10 minutes before serving.

Three-Cheese Rice Lasagna

Ingredients

1 (14 ounce) jar meatless spaghetti sauce
1 (4.5 ounce) jar sliced mushrooms, drained
1 cup 1% cottage cheese
1 cup shredded part-skim mozzarella cheese
1 egg white
3 cups cooked long-grain rice
2 tablespoons grated Parmesan cheese

Directions

In a small bowl, combine spaghetti sauce and mushrooms; set aside. In another bowl, combine the cottage cheese, mozzarella cheese and egg white; mix well.

In a microwave-safe 8-in. square baking dish coated with nonstick cooking spray, layer a third of the sauce, half of the rice and half of the cottage cheese mixture; repeat layers. Top with the remaining sauce. Microwave at 50% power for 10-15 minutes or until heated through. Sprinkle with Parmesan cheese. Let stand for 5 minutes before serving.

Pumpkin Cheesecake Dessert

Ingredients

3/4 cup finely chopped walnuts
3/4 cup graham cracker crumbs
1/4 cup sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1/4 cup butter, melted

FILLING:

2 (8 ounce) packages cream cheese, softened
3/4 cup sugar
2 eggs, lightly beaten
1 cup canned pumpkin
1/2 teaspoon ground cinnamon, divided
2 tablespoons chopped walnuts

Directions

In a small bowl, combine the walnuts, cracker crumbs, sugar and spices; stir in butter. Press onto the bottom of an ungreased 10-in. tart pan with a removable bottom.

For filling, in a large mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Add pumpkin and 1/4 teaspoon cinnamon; beat on low speed just until combined. Pour into crust; sprinkle with walnuts and remaining cinnamon. Place pan on a baking sheet.

Bake at 350 degrees F for 35-40 minutes or until center is almost set. Cool on a wire rack for 1-1/2 hours. Store in the refrigerator.

Ultimate Cheese Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 (8 ounce) package sliced Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup butter or margarine, melted
1/8 teaspoon garlic powder

Directions

Cut bread diagonally into 1-1/2-in. slices to within 1/2 in of bottom. Repeat cuts in opposite direction. Cut cheese into 1-in. squares. Place one cheese square and one mushroom if desired into each slit. Combine butter and garlic powder; spoon over the bread. Place on an ungreased baking sheet. Bake at 350 degrees F for 8-10 minutes or until cheese is melted.

Toasted Strawberry-Cream Cheese Breakfast

Ingredients

2 1/2 cups fresh strawberries,
cleaned, hulled and sliced
3/4 cup pink sparkling wine
1 (8 ounce) package cream
cheese, softened
3/4 cup finely chopped white
chocolate
2 teaspoons finely grated orange
zest
2 tablespoons fresh orange juice
8 slices cinnamon raisin bread
2 tablespoons butter
1/2 cup maple syrup

Directions

Place the strawberries in a bowl with the sparkling wine and let marinate at least 20 minutes. Drain the strawberries, reserving the sparkling wine. Set aside 1/2 cup of strawberries for a garnish.

Meanwhile, combine the cream cheese, white chocolate, orange zest, and orange juice in a separate bowl; stir and blend until smooth.

Spread 4 slices of raisin bread with the cream cheese mixture. Arrange the drained strawberries over the cream cheese. Top with remaining 4 slices of raisin bread to make a sandwich.

Melt the butter in a large skillet over medium heat. Place the sandwiches in the skillet; cook until lightly toasted on each side, about 2 minutes per side.

Place the toasted sandwiches on serving plates, and cut in half. Drizzle evenly with maple syrup, and garnish with remaining strawberries. Serve with the reserved sparkling wine.

Best No-Bake Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/3 cup butter, melted
2 (8 ounce) packages cream cheese
2 teaspoons lemon juice
1 pint heavy whipping cream
1/3 cup white sugar
1 (21 ounce) can cherry pie filling

Directions

In a small bowl, stir together the graham cracker crumbs, brown sugar and cinnamon. Add melted butter and mix well. Press into the bottom of an 8 or 10 inch springform pan. Chill until firm.

In a medium bowl, beat together the cream cheese and lemon juice until soft. Add whipping cream and beat with an electric mixer until batter becomes thick. Add the sugar and continue to beat until stiff. Pour into chilled crust, and top with pie filling. Chill several hours or overnight. Just before serving, remove the sides of the springform pan.

Cream Cheese Cookies IV

Ingredients

1/4 cup butter, softened
1 (8 ounce) package cream
cheese
1 egg yolk
1/4 teaspoon vanilla extract
1 (18.25 ounce) package yellow
cake mix

Directions

In a large bowl, cream together the butter and cream cheese. Blend in the egg yolk and vanilla. Gradually beat in the cake mix. Dough will be stiff. Cover, and chill for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Drop dough by rounded teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until firm. Cool on wire racks.

Tuna Cream Cheese Omelet

Ingredients

2 teaspoons vegetable oil
1/2 small onion, chopped
1 (6 ounce) can tuna, drained
1/3 cup sour cream
3 tablespoons cream cheese
1/2 cup shredded mozzarella cheese
1 (2.25 ounce) can sliced black olives
1/8 teaspoon dried dill weed
1/8 teaspoon garlic powder
5 eggs
1/4 cup milk
2 teaspoons vegetable oil

Directions

Heat 2 teaspoons vegetable oil in a large skillet. Cook and stir onion over medium heat until onions begin to brown.

Combine tuna, sour cream, cream cheese, mozzarella cheese, olives, dill, garlic powder, and cooked onion in a large bowl.

Beat eggs with milk in a large bowl. Heat 2 teaspoons of oil in the skillet used to cook the onions. Pour the egg mixture into the hot pan. As eggs set, lift the edges to allow the liquid to run underneath for even cooking. When eggs are almost fully set, spoon tuna mixture onto one half of the eggs; fold the untopped half over the filling. Cover pan, and remove from heat. Allow omelet to rest in covered pan until the cheese is melted.

Chicken, Feta Cheese, and Sun-Dried Tomato

Ingredients

2 (4 ounce) skinless, boneless chicken breast halves
1/4 cup sun-dried tomato dressing
8 sun-dried tomatoes (not oil packed)
1 cup boiling water
1/3 cup crumbled feta cheese
4 cups loosely packed torn fresh spinach
4 (10 inch) whole wheat tortillas
1/4 cup sun-dried tomato dressing

Directions

In a large resealable plastic bag, combine chicken breasts and 1/4 cup dressing. Seal, and refrigerate for several hours.

Preheat grill for high heat. Combine sun-dried tomatoes and hot water in a small bowl. Set aside for 10 minutes, drain, and cut tomatoes into thin slices.

Lightly oil grill grate. Discard marinade, and place chicken on grill. Cook for 12 to 15 minutes, turning once, or until done.

Cut chicken into strips, and place in a medium bowl with sliced tomatoes, feta, and spinach. Toss with remaining 1/4 cup dressing. Distribute mixture between the four tortillas, and wrap. Either cut in half and enjoy cold, or place briefly back on grill until the tortilla turns warm and crispy.

Cream Cheese and Crab Sushi Rolls

Ingredients

1 cup uncooked white rice
2 cups water
2 tablespoons rice vinegar
1 teaspoon salt
2 sheets nori seaweed sheets
1/4 cucumber, peeled and sliced lengthwise
2 pieces imitation crab legs
1/2 (3 ounce) package cream cheese, sliced
1 teaspoon minced fresh ginger root

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Stir in rice vinegar and salt. Allow to cool completely.

Lay out seaweed sheets. Moisten hands with water, then spread the rice evenly on each sheet, leaving a 1/2 inch gap along one edge, lengthwise. Arrange strips of cucumber, imitation crabmeat, and cream cheese in a straight line along the side opposite of the gap. Roll the sushi from the toppings to the exposed end of the seaweed sheet.

Using a sharp wet knife, slice each roll into 5 or 6 pieces. Serve with minced ginger on the side.

Lemonade Cheesecake

Ingredients

1 (8 ounce) package
PHILADELPHIA FREE Fat Free
Cream Cheese, softened
1 teaspoon CRYSTAL LIGHT
Lemonade Flavor Drink Mix
1/4 cup cold fat-free milk
1 (8 ounce) tub COOL WHIP FREE
Whipped Topping, thawed,
divided
1 (6 ounce) ready-to-use reduced
fat graham cracker crumb crust

Directions

Beat cream cheese and drink mix in large bowl with mixer until well blended. Gradually add milk, mixing until well blended.

Stir in COOL WHIP; spoon into crust.

Refrigerate 4 hours or until firm.

Macaroni and Cheese with Bacon and Onions

Ingredients

1 recipe Creamy Macaroni and Cheese
1/2 pound thick-sliced bacon, cut into 1/2 inch pieces
2 large onions, thinly sliced
1/2 teaspoon dried thyme leaves

Directions

Follow the recipe for Creamy Macaroni and Cheese using Vermont white cheddar.

Fry bacon in a large skillet over medium-high heat until crisp, about 5 minutes. Transfer to a paper towel-lined plate. Pour off all but 3 tablespoons of bacon drippings. Add onions and thyme; saute until soft and golden brown, 8 to 10 minutes. Stir bacon and onions into macaroni. Serve hot.

Ham N Cheese Quiches

Ingredients

1/2 cup butter
1 (5 ounce) container process
sharp cheese spread
1 cup all-purpose flour
2 tablespoons water
FILLING:
1 egg
1/2 cup milk
1/4 teaspoon salt
1/2 cup finely chopped ham
1/2 cup shredded Monterey Jack
cheese

Directions

In a small bowl, cut butter and cheese spread into flour until well blended. Add water and toss with a fork until a ball forms. Refrigerate for 1 hour. Press tablespoonfuls onto the bottom and up the sides of greased miniature muffin cups.

In a bowl, beat the egg, milk and salt. Stir in ham and cheese. Spoon a rounded teaspoonful into each shell. Bake at 350 degrees F for 30 minutes or until golden brown. Let stand for 5 minutes before serving.

Green Turkey and Cheese

Ingredients

1 pound spinach, washed and chopped
1 1/2 cups cooked turkey, cubed
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch casserole dish.

Place the spinach in the prepared casserole dish. Top with the cubed turkey then with the grated cheese.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Aunt Kathy's Cheese Wedges

Ingredients

1 1/2 cups grated Cheddar cheese
1 cup mayonnaise
1/2 cup butter, softened
1 cup chopped black olives, drained
1/2 teaspoon seasoned salt
1/2 teaspoon curry powder
6 English muffins, split

Directions

Gently stir together the Cheddar cheese, mayonnaise, butter, olives, seasoned salt, and curry powder in a bowl.

Preheat oven broiler.

Lightly toast the English muffins in a toaster. Spread each muffin with a portion of the cheese mixture. Arrange muffins on a large baking sheet.

Broil topped muffins under the broiler until the cheese bubbles, 3 to 5 minutes. Cut into halves to serve.

Herbed Cheesecake

Ingredients

3 (8 ounce) packages cream cheese, softened
2 cups sour cream, divided
1 (10.75 ounce) can condensed cream of celery soup, undiluted
3 eggs
1/2 cup grated Romano cheese
3 garlic cloves, minced
1 tablespoon cornstarch
2 tablespoons minced fresh basil
1 tablespoon minced fresh thyme
1/2 teaspoon Italian seasoning
1/2 teaspoon coarsely ground pepper
Assorted crackers

Directions

In a large mixing bowl, beat the cream cheese, 1 cup sour cream and soup until smooth. Add the eggs, Romano cheese, garlic, cornstarch, basil, thyme, Italian seasoning and pepper; beat until smooth.

Pour into a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 350 degrees F for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.

Refrigerate for at least 4 hours or overnight. Remove sides of pan. Spread remaining sour cream over top. Serve with crackers. Refrigerate leftovers.

Roasted Red Pepper and Cheese Sandwich

Ingredients

- 2 teaspoons mayonnaise
- 1/2 teaspoon Ranch dressing
- 2 French bread
- 1 slice smoked fontina cheese
- 1 slice Havarti cheese
- 1/4 cup jarred roasted red pepper, drained and chopped
- 1 pepperoncini, sliced
- 3 slices dill pickle (optional)
- 1 leaf leaf lettuce

Directions

Stir together the mayonnaise and Ranch dressing, and spread onto one slice of bread. Place the fontina and Havarti cheese slices on the bread, then top with roasted red pepper, pepperoncini, pickle and lettuce. Top with the other slice of bread.

Spinach Cheese Bake

Ingredients

3 tablespoons butter or margarine
3 tablespoons all-purpose flour
1 1/2 cups milk
2 cups shredded process
American cheese
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 1/2 cups soft bread crumbs
3 eggs, lightly beaten
1/2 teaspoon garlic salt
1/4 teaspoon dried oregano
1/4 teaspoon pepper

Directions

In a medium saucepan over low heat, melt butter; blend in flour until smooth. Cook and stir for 1-2 minutes. Gradually stir in cheese until melted. Add spinach, bread crumbs, eggs and seasonings; mix well. Spoon into an ungreased 1-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 45-50 minutes or until lightly browned.

Cream Cheese Chocolate Chip Bars

Ingredients

CRUST:

1 (18.25 ounce) package yellow cake mix

1 egg, beaten

1/2 cup butter, softened

CENTER:

2 cups semisweet chocolate chips

TOPPING:

1 (8 ounce) package cream cheese, softened

1 (16 ounce) package

confectioners' sugar

3 eggs, beaten

1 teaspoon vanilla extract

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease a 9x13 inch pan.

In a medium bowl, mix together the cake mix, 1 egg and butter until well blended. The batter will be stiff. Crumble and press into the prepared pan. Sprinkle chocolate chips evenly over, and press them into the crust slightly.

For the topping, beat the cream cheese, confectioners' sugar, 3 eggs and vanilla in a medium bowl using an electric mixer until light and fluffy. Spread over the chocolate chip layer.

Bake for 45 to 50 minutes, or until golden brown. Cool completely before cutting into squares.

Frosted Chocolate Chip Cheesecake

Ingredients

2 cups chocolate wafer crumbs
6 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
3 eggs, lightly beaten
1 cup miniature semisweet chocolate chips
4 ounces milk chocolate candy bar, chopped
2 cups whipped topping
1/4 cup sliced almonds, toasted

Directions

In a bowl, combine wafer crumbs and butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. springform pan. Chill for 15 minutes or until set.

In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add eggs; beat on low speed just until combined. Stir in chocolate chips. Pour into crust.

Place pan on a baking sheet. Bake at 325 degrees F for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

For frosting, in a microwave-safe bowl, melt candy bar; stir until smooth. Cool to room temperature. Gradually stir in whipped topping. Remove sides of springform pan. Frost top of cheesecake; garnish with almonds. Refrigerate leftovers.

Green Beans with Cheese and Bacon

Ingredients

3 cups trimmed green beans,
snapped in half
3 slices bacon, diced
6 green onions, chopped
1/2 cup shredded sharp Cheddar
cheese
1/4 cup sour cream
1/4 cup mayonnaise
1 pinch salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 2 1/2-quart baking dish with a lid.

Place the green beans in a large pan with water to cover; bring to a boil and cook only until the beans are hot and bright green, about 1 minute. Drain. Transfer to a large bowl.

Cook the bacon in a large, deep skillet over medium-high heat, stirring occasionally, until evenly browned and crisp, about 10 minutes. Pour off all but 1 tablespoon of the drippings. Return to the heat and add the green onions; cook until the onions have softened, about 2 minutes.

Add the bacon mixture, Cheddar cheese, sour cream, mayonnaise, salt, and pepper to the green beans; stir. Spread the mixture into the prepared baking dish; cover with the lid.

Bake in the preheated oven until the casserole is bubbling and the beans are tender, about 20 minutes.

Chunky Cheese Soup

Ingredients

2 cups water
2 cups peeled and diced potatoes
1/2 cup diced carrots
1/2 cup chopped celery
1/4 cup chopped onions
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
1 cup cooked ham, cubed
1/4 cup butter
1/4 cup all-purpose flour
2 cups milk
2 cups shredded Cheddar cheese

Directions

In a large saucepan, mix the water, potatoes, carrots, celery, onions, salt and pepper. Bring to boil. Reduce heat and simmer 30 minutes, or until vegetables are tender.

Mix the ham into the vegetable mixture.

In a medium saucepan, melt the butter. Stir in the flour until smooth. Slowly pour in the milk. Bring to a boil. Cook and stir 2 minutes, or until thickened. Stir in the Cheddar cheese until melted.

Mix the melted cheese mixture with the vegetable mixture and serve.

Italian Cream Cheese and Ricotta Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (16 ounce) container ricotta cheese
1 1/2 cups white sugar
4 eggs
1 tablespoon lemon juice
1 teaspoon vanilla extract
3 tablespoons cornstarch
3 tablespoons flour
1/2 cup butter, melted and cooled
1 pint sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a springform pan.

Mix the cream cheese and ricotta cheese together in a mixing bowl until well combined. Stir in the sugar, eggs, lemon juice, vanilla, cornstarch, flour, and butter. Add the sour cream last and stir. Pour the mixture into the prepared springform pan.

Bake in the preheated oven 1 hour; turn oven off and leave in oven 1 hour more. Allow to cool completely in refrigerator before serving.

Shrimp with Tomatoes and Feta Cheese

Ingredients

1 tablespoon chopped garlic
3 tablespoons olive oil
1 bunch green onions, chopped
2 jalapeno peppers, chopped
5 ripe tomatoes, chopped
ground black pepper to taste
1/4 cup chopped fresh oregano
1/4 cup fresh parsley, chopped
1/2 cup crumbled feta cheese

2 pounds fresh shrimp, peeled
and deveined
1 tablespoon olive oil
salt and pepper to taste

Directions

In a large saucepan, saute the chopped garlic in the olive oil until golden. Add green onion and jalapeno peppers; saute about 3 minutes.

Mix in the chopped tomatoes and salt and pepper. Bring to a boil and stir in the parsley. Reduce heat.

In a medium saute pan, toss the shrimp with the olive oil. Cook over medium heat until shrimp become pink. Season with salt and pepper and mix in the tomato sauce.

To serve, crumble the feta cheese over the shrimp.

Herbed Cream Cheese Omelet

Ingredients

4 ounces cream cheese, softened
1/2 cup fresh cilantro leaves
salt and pepper to taste
3 tablespoons butter
8 eggs

Directions

Mix the cream cheese with the cilantro in a bowl, adding salt and pepper to taste.

Heat one-quarter of the butter in a well-seasoned omelet pan or 8 inch non-stick frying pan over medium-high heat. When the butter is hot and bubbling, swirl it around in the pan.

Just before the butter begins to brown, beat 2 of the eggs and pour into pan. Lower the heat.

After 10 seconds or so, the omelet will coagulate. Push the omelet to one side of the pan with a spoon or spatula, and let the raw egg run over the cleared skillet. Repeat this one more time, then take the skillet off the heat.

Dab one quarter of the herbed cream cheese along the middle of the omelet from one side to the other. Season the omelet with additional salt and pepper to taste. If it has not completely set, place the pan over medium heat for a half minute longer. When the omelet is set, slide it from the pan onto a plate so that the omelet rolls up and the herbed cream cheese runs along the length of the roll. Serve it right away. Make three more omelets the same way, making sure the pan and butter get good and hot before adding the beaten eggs. Serve each one as soon as it is cooked.

Cheese Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
4 cups ricotta cheese
1/4 cup grated Parmesan cheese
4 eggs
salt and pepper to taste
1 teaspoon olive oil
3 cloves garlic, minced
1 (32 ounce) jar spaghetti sauce
1 teaspoon Italian seasoning
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and lay lasagna flat on foil to cool.

In a medium bowl, combine ricotta, Parmesan, eggs, salt and pepper; mix well.

In a medium saucepan, heat oil over medium heat and saute garlic for 2 minutes; stir in spaghetti sauce and Italian seasoning. Heat sauce until warmed through, stirring occasionally, 2 to 5 minutes.

Spread 1/2 cup of sauce in the bottom of a 9x13 baking dish. Cover with a layer of noodles. Spread half the ricotta mixture over noodles; top with another noodle layer. Pour 1 1/2 cups of sauce over noodles, and spread the remaining ricotta over the sauce. Top with remaining noodles and sauce and sprinkle mozzarella over all. Cover with greased foil.

Bake 45 minutes, or until cheese is bubbly and top is golden.

Quick Macaroni and Cheese

Ingredients

1 cup elbow macaroni
1/4 cup milk
1 (20 ounce) package frozen
macaroni and cheese
1/8 teaspoon ground black
pepper
1 1/2 cups shredded Cheddar
cheese
3 tablespoons grated Parmesan
cheese

Directions

Preheat oven broiler. Grease a 1 1/2 quart microwave safe dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Microwave frozen mac and cheese according to package directions.

Stir together macaroni, mac and cheese, milk and pepper in prepared dish. Mix well. Microwave on high 2 minutes, until heated through. Sprinkle with Cheddar and Parmesan and place under oven broiler. Broil until cheese is melted and beginning to brown, 2 to 5 minutes.

Crunchy Cheese Crisps

Ingredients

1/4 cup finely crushed potato chips
1/4 cup finely shredded Cheddar cheese
2 tablespoons all-purpose flour
1 tablespoon butter, softened
1/4 teaspoon Dijon mustard
1 pinch cayenne pepper

Directions

In a small bowl, combine all ingredients. Shape into 3/4-in. balls. Place on an ungreased baking sheet and flatten slightly. Bake at 350 degrees F for 8-10 minutes or until golden brown. Remove to a wire rack.

Mexican Cream Cheese Rollups

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup mayonnaise
2/3 cup pitted green olives, chopped
1 (2.25 ounce) can black olives, chopped
6 green onions, chopped
8 (10 inch) flour tortillas
1/2 cup salsa

Directions

In a medium bowl, mix together cream cheese, mayonnaise, green olives, black olives and green onions.

Spread cream cheese mixture in a thin layer onto each tortilla. Roll up tortillas. Chill about 1 hour, or until the filling is firm.

Slice chilled rollups into 1 inch pieces. Serve with salsa for dipping.

Olive-Cheese Zucchini Boats

Ingredients

1 medium zucchini
1/4 cup water
1/8 teaspoon salt
1 tablespoon butter or margarine
1/4 cup soft bread crumbs
2 tablespoons chopped stuffed olives
2 tablespoons shredded Cheddar cheese

Directions

Cut zucchini in half lengthwise; scoop out and reserve pulp, leaving 1/4-in. shells. Place zucchini shells, cut side down, in a skillet. Add water. Bring to a boil; reduce heat. Cover and simmer for 5-6 minutes or until tender; drain.

Turn shells cut side up; sprinkle with salt. Chop zucchini pulp; saute in a small saucepan in butter for 5 minutes or until tender. Stir in bread crumbs and olives. Spoon into the zucchini shells; sprinkle with cheese. Cover and cook over medium heat (with no added water) for 5 minutes or until cheese is melted.

Fiesta Cheese Rice

Ingredients

3 cups uncooked instant rice
3 cups water
1 (10 ounce) can diced tomatoes
with green chilies, undrained
1 tablespoon chicken bouillon
granules
3/4 cup sour cream
1 1/2 cups shredded Cheddar
cheese, divided

Directions

In a bowl, combine the rice, water, tomatoes and bouillon; mix well. Pour into a greased 2-qt. microwave-safe dish. Cover and microwave on high for 10 minutes. Stir in the sour cream and 1/2 cup of cheese; mix well. Sprinkle with the remaining cheese. Cover and microwave for 1 minute or until cheese is melted.

10 Pound Cheesecake

Ingredients

2 1/2 cups graham cracker crumbs
1/2 cup white sugar
1/2 cup melted butter
3 (8 ounce) packages cream cheese, softened
2 (14 ounce) cans sweetened condensed milk
1/2 cup lemon juice
1 teaspoon vanilla extract
1 (12 ounce) container frozen whipped topping, thawed
2 (21 ounce) cans cherry pie filling

Directions

Stir together graham cracker crumbs, sugar, and melted butter. Press into a 9x13 inch baking dish.

Use an electric mixer to beat the cream cheese until smooth. Beat in the sweetened condensed milk, lemon juice, and vanilla extract until well blended and smooth. Fold in whipped topping. Pour filling into crust and smooth the top.

Top with cherry pie filling. Refrigerate until firm, 2 to 3 hours.

Chicken Cheese Ball

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package ranch dressing mix
1 (5 ounce) can chunk chicken, drained
1/2 cup chopped pecans

Directions

In a medium bowl, combine cream cheese, ranch dressing mix and chicken. Form the mixture into a ball.

On a cutting board or a piece of wax paper, spread the chopped pecans. Roll the ball in the pecans until it is fully coated. Wrap the ball in plastic and chill for at least one hour.

Mocha Mint Cheesecake Brownies

Ingredients

1 cup white sugar
3 egg
1/2 cup butter, softened
8 ounces cream cheese, softened
1 3/4 cups all-purpose flour
1 cup milk
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1/2 cup instant mocha mint coffee powder
12 ounces semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 13x9 inch pan.

In a large bowl, cream butter and sugar. Stir in cream cheese. Add eggs one at a time, then add the milk and mix until well blended. Sift together flour, baking powder, salt, cocoa and instant coffee powder. Stir in dry ingredients until smooth.

Spread evenly into prepared baking pan and bake in preheated oven for 25 to 30 minutes.

Melt chocolate chips in the microwave and spread over the top of the brownies. After the brownies are cool, cut into squares.

Margarita Cake with Key Lime Cream Cheese

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1 (10 fluid ounce) can frozen margarita mix (such as Bacardi®), thawed
2 tablespoons vegetable oil
1 tablespoon grated lime peel
1 tablespoon lime juice

1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
1 tablespoon grated lemon peel
1 tablespoon lime juice
5 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch cake pan.

In a large mixing bowl, beat together the cake mix, egg whites, frozen margarita mix, vegetable oil, lime zest, and 1 tablespoon lime juice. Pour the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center shows moist crumbs, 30 to 35 minutes. Cake will be very moist. Cool in the pan.

To make frosting, beat the cream cheese and butter together until light and fluffy, and stir in the lemon peel and 1 tablespoon of lime juice. Beat in the confectioners' sugar, 1 cup at a time, scraping the sides of the bowl thoroughly with a spatula after each addition. Spread the frosting over the cooled cake.

Shannon's Smoky Macaroni and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
6 tablespoons butter
1/2 cup all-purpose flour
5 1/2 cups milk, divided
2 1/2 cups shredded smoked Gouda cheese
1 1/2 cups shredded Cheddar cheese
1 1/2 cups shredded Swiss cheese
1 cup grated Parmesan cheese
1/2 cup grated Parmesan cheese
1 teaspoon bread crumbs
1 teaspoon cayenne pepper
olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

Fill a pot with lightly-salted water and bring to a boil. Stir the macaroni into the water and return to a boil. Cook and occasionally stir until the pasta has cooked through, but is still firm to the bite, about 8 minutes; drain.

Melt the butter in a large pot over medium heat. Add the flour to the melted butter and whisk continually for 1 to 2 minutes to make a roux. Whisk 2 cups of the milk into the roux until smooth and then add the remaining milk. Raise the heat to medium-high and continue cooking and stirring until thickened, but not boiling. Stir the Gouda, Cheddar, Swiss, and 1 cup Parmesan cheese into the mixture; once the cheeses have melted completely, fold the drained macaroni into the mixture to coat. Pour the macaroni mixture into a 9x13-inch baking dish.

Stir 1/2 cup Parmesan cheese, the bread crumbs, and cayenne pepper together in a small bowl; sprinkle over the macaroni. Drizzle the olive oil over the bread crumbs.

Bake in the preheated oven until golden and bubbly, about 30 minutes. Allow to rest 10 minutes before cutting.

Spinach, Sausage and Cheese Bake

Ingredients

1 pound Italian sausage
1 (8 ounce) can tomato sauce
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained
2 cups cottage cheese
1/2 cup grated Parmesan cheese
1 egg, beaten
2 cups shredded mozzarella
cheese

Directions

Brown sausage in skillet over medium high heat. Drain fat from skillet and stir in tomato sauce. Set mixture aside.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the spinach, cottage cheese, Parmesan cheese and egg. Mix well and spread mixture in the bottom of a 9x13 inch baking dish. Spoon sausage mixture over spinach mixture and top with mozzarella cheese.

Bake in preheated oven for 40 minutes.

Chocolate Fruit and Cheese Bars

Ingredients

1 cup graham cracker crumbs
1 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/2 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 egg, beaten
1 teaspoon vanilla extract
1 (21 ounce) can apple pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, combine the crumbs, flour, 1/2 cup of the sugar, cocoa, baking soda and cinnamon. Cut in the butter until the mixture resembles coarse crumbs. Reserve 1 cup of the crumb mixture. Press the remaining mixture into the prepared pan and set aside.

In a medium bowl, beat the cream cheese, remaining 1/2 cup sugar, egg and vanilla together until smooth. Stir in the pie filling and spread over the top of the crust. Sprinkle with the remaining crumb mixture and gently pat down. Bake at 350 degrees F (175 degrees C) for 35 minutes.

Holly's Egg and Cheese Bake

Ingredients

1 pound bacon
12 eggs
4 tablespoons butter
1 cup chopped onion
4 tablespoons all-purpose flour
2 1/2 cups milk
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Lightly grease a 2 quart casserole dish. Sprinkle half of the chopped egg in the bottom of the casserole, add half of the bacon; repeat.

Melt butter in a medium saucepan over medium heat. Add onion and cook until softened and transparent. Stir in flour. Slowly add milk and shredded cheese. Stir until cheese is melted and sauce is smooth and creamy. Pour over layered eggs and bacon.

Bake in preheated oven for 30 minutes.

Herbed Cottage Cheese

Ingredients

2 cups 1% cottage cheese
1 tablespoon minced chives
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon salt
1/8 teaspoon celery seed
1/8 teaspoon pepper

Directions

In a bowl, combine all of the ingredients. Serve immediately.

PHILADELPHIA Vanilla Mousse Cheesecake

Ingredients

40 NILLA Wafers, crushed
3 tablespoons butter or margarine,
melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened, divided
1 cup sugar, divided
4 teaspoons vanilla, divided
3 eggs
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed

Directions

Heat oven to 325 degrees F.

Mix wafer crumbs and butter; press onto bottom of 9-inch springform pan.

Beat 3 pkg. cream cheese, 3/4 cup sugar and 1 Tbsp. vanilla with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 50 to 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool completely in pan.

Beat remaining cream cheese, sugar and vanilla with mixer in large bowl until well blended. Whisk in COOL WHIP; spread over cheesecake. Refrigerate 4 hours. Remove rim of pan before serving cheesecake.

Potato Cheese Calico Soup

Ingredients

1 pound potatoes, thinly sliced
1 cup sliced onion
2 1/2 cups chicken broth
1/2 cup milk
1 cup fresh sliced mushrooms
1/2 cup red bell pepper, diced
1/2 cup chopped green onions
1 cup freshly grated Asiago cheese
salt and pepper to taste
2 tablespoons chopped fresh parsley

Directions

In 3 quart saucepan, combine potatoes, onions and broth. Bring to a boil, reduce heat to low and cook for 10 minutes or until potatoes are tender.

Transfer soup to a blender and puree. Return blended soup to saucepan and stir in milk, mushrooms, bell pepper and green onions.

Simmer over medium-low heat and add cheese, a few tablespoons at a time, continually stirring to ensure it melts. Season with salt and pepper, sprinkle with parsley and serve.

Ham And Cheese Frittata

Ingredients

1 cup diced fully cooked ham
1/2 cup diced sweet red pepper or
green pepper
1/2 cup chopped onion
6 eggs, lightly beaten
3/4 cup cottage cheese
1/4 teaspoon pepper
2 plum tomatoes, sliced
1/4 cup shredded Cheddar
cheese

Directions

In a large ovenproof skillet coated with nonstick cooking spray, saute the ham, red pepper and onion until ham is lightly browned and vegetables are tender.

In a bowl, combine the eggs, cottage cheese and pepper; pour over ham mixture. As eggs set, lift edges, letting uncooked portion flow underneath. When the eggs are almost set, broil 4-6 in. from the heat for 1 minute or until top is set. Top with tomatoes and cheddar cheese. Broil 1 minute longer or until cheese is melted.

Spinach, Ham and Cheese Omelet

Ingredients

2 eggs
2 tablespoons water
1 teaspoon butter
Salt and pepper
1/4 cup shredded Italian cheese
blend
1/4 cup baby spinach
1/4 cup finely chopped ham

Directions

Beat eggs and water in small bowl until blended.

Heat butter in 7 to 10-inch nonstick omelet pan or skillet over medium-high heat until hot. Tilt pan to coat bottom. Pour in egg mixture. Mixture should set immediately at edges.

Gently push cooked portions from edges toward the center with inverted turner so that uncooked eggs can reach the hot pan surface. Continue cooking, tilting pan and gently moving cooked portions as needed.

When top surface of eggs is thickened and no visible liquid egg remains, season with salt and pepper. Place cheese on one side of omelet; top with spinach and ham. Fold omelet in half with turner. With a quick flip of the wrist, turn pan and invert or slide omelet onto plate. Serve immediately.

Pumpkin Cheesecake Squares

Ingredients

2/3 (18 ounce) package
refrigerated sugar cookie dough
1 (10 ounce) package cinnamon
chips
3 (8 ounce) packages cream
cheese, softened
3/4 cup sugar
1 teaspoon pumpkin pie spice
1 teaspoon vanilla extract
1 cup canned solid-pack pumpkin
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pat the cookie dough into a 9x13 inch baking dish to cover the bottom, and sprinkle evenly with the cinnamon chips. Bake in the preheated oven until the crust is lightly browned, 12 to 14 minutes.

Meanwhile, beat together the cream cheese, sugar, pumpkin pie spice, and vanilla until smooth with an electric mixer. Beat in the pumpkin until combined, then beat in the eggs until the mixture is smooth. Pour into the baking dish, and return to the oven. Continue baking until the center of the mixture has set, 30 to 35 minutes.

Cool the baking dish on a wire rack to room temperature, then refrigerate until cold, about 4 hours. Cut into 18 squares to serve.

Sausage Cheeseburger Pizza

Ingredients

1 (1 pound) package Bob Evans®
Original Recipe Sausage Roll
1 (12-inch) prepared pizza crust
1/2 cup yellow mustard
2 cups shredded mozzarella
cheese
1/2 cup chopped onions
15 dill pickle slices
3/4 cup shredded Cheddar
cheese

Directions

Preheat oven to 425 degrees F. Crumble and cook sausage in medium skillet until browned; drain well on paper towels. Place pizza dough on lightly greased 12 inch pizza pan or baking sheet. Spread mustard over dough; top with mozzarella cheese, sausage and onions. Place pickle slices evenly on top; sprinkle with cheddar cheese. Bake 12 minutes or until crust is cooked through and cheese is bubbly. Cut into thin wedges or squares and serve hot. Refrigerate leftovers.

Garlic and Brown Sugar Cheese Ball

Ingredients

1 1/4 teaspoons garlic powder
1 (8 ounce) package reduced fat
cream cheese, softened
1/4 cup butter, softened
1/4 cup brown sugar
5 dashes Worcestershire sauce
2 tablespoons chopped pecans

Directions

Mix the garlic powder into the softened cream. Form into a ball, and refrigerate 30 minutes.

Place the butter and brown sugar in a microwave-safe bowl. Cook 1 minute on High in the microwave, or until butter and brown sugar are melted. Mix in Worcestershire sauce and pecans. Chill 1 hour in the refrigerator, stirring often so that the butter and sugar do not separate.

Spread butter mixture over the cheese ball, and refrigerate until ready to serve.

Mushroom, Spinach and Cheese Torta

Ingredients

2 cups chopped onions
4 cloves garlic, minced
1/4 cup olive oil
6 cups fresh mushrooms, sliced
10 ounces spinach - rinsed,
stemmed, and dried
3 eggs
1 1/2 cups ricotta cheese
1 1/2 cups grated Parmesan
cheese
1 cup sour cream
1/2 cup bread crumbs
1/4 cup chopped fresh parsley
1/2 cup butter, melted
1 (16 ounce) package phyllo
dough
2 teaspoons sesame seeds

Directions

Preheat oven to 375 degrees F (190 degrees C).

Saute onion and garlic in oil in large saucepan until onion is translucent. Add mushrooms and spinach and continue cooking until mushrooms have released their juices and spinach has wilted. Continue cooking until liquid has evaporated. Remove from heat.

Beat eggs slightly in large bowl. Add ricotta and parmesan, sour cream, bread crumbs and parsley to eggs. Drain excess liquid from vegetables, then add to cheese mixture. Stir until well blended.

Brush some of melted butter on large baking sheet. Count out 6 phyllo leaves and carefully lift them up and lay flat on buttered baking sheet.

Spread filling over middle of leaves, leaving a 3 inch border all around. Brush edges with butter.

On top of the filling, lay down 2 leaves of phyllo at a time, brushing top leaf with butter each time. After 4 pairs, fold corners of all phyllo leaves up over filling, and brush with butter.

Lay down 2 more pairs of leaves, buttering top leaf of each pair. Tuck edges under torta, corners first, then sides. Sprinkle top with sesame or poppy seeds.

Bake at 375 degrees F (190 degrees C) for 50 minutes or until filling is set and phyllo is crisp and golden. Allow to rest 10 minutes before slicing.

Pear and Blue Cheese Salad

Ingredients

1 (10 ounce) bag mixed field greens
1/2 cup sliced red onion (optional)
1 Bosc pear, cored and sliced
1/2 cup chopped candied pecans
1/2 cup crumbled blue cheese

1/4 cup maple syrup
1/3 cup apple cider vinegar
1/2 cup mayonnaise
2 tablespoons packed brown sugar
3/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 cup walnut oil

Directions

Place the salad greens in a large bowl. Add the red onion, pear, pecans, and blue cheese, and toss to mix evenly.

To make the dressing, place the maple syrup, vinegar, mayonnaise, brown sugar, salt, and pepper in a blender, and blend thoroughly. With the motor running, slowly pour in the walnut oil. Blend until mixture becomes creamy, about 1 minute. Pour over salad mixture, and toss to coat greens evenly. Serve immediately.

Basil Goat Cheese Pizza

Ingredients

1 (1 pound) loaf frozen white bread dough, thawed
1 tablespoon olive oil
salt to taste
1/2 teaspoon ground black pepper
1 sprig fresh basil, chopped
1 1/2 teaspoons minced fresh rosemary
3/4 cup Italian tomato sauce
4 ounces crumbled goat cheese
2 sprigs fresh basil, chopped

Directions

Allow dough to rise in a covered bowl until doubled in bulk.

Preheat oven to 425 degrees F (220 degrees C).

Roll the dough on a floured surface into a 15-inch circle. Roll the edges towards the center to form a crust, leaving a 12-inch circle. Brush the entire crust generously with olive oil, and sprinkle with salt, pepper, 1 sprig of chopped basil, and rosemary. Bake in preheated oven until the crust begins to turn golden, 8 to 10 minutes.

Spread the crust with tomato sauce. Sprinkle with 2 sprigs of chopped basil and goat cheese. Bake in preheated oven until the crust is brown, and the pizza has heated through, about 8 more minutes.

Kicked Up Mac and Cheese

Ingredients

1 1/2 cups rotelle pasta
4 tablespoons butter, divided
1/4 cup all-purpose flour
3 cups whole milk
1 teaspoon dry mustard
3/4 teaspoon salt
1/2 teaspoon ground white pepper
3 teaspoons hot pepper sauce
1 cup shredded pepperjack cheese
1 1/2 cups shredded sharp Cheddar cheese
1/2 cup grated Parmesan cheese
1/3 cup dry bread crumbs
2 teaspoons chili powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt 2 tablespoons butter. Whisk in flour and cook, stirring, 1 minute. A little at a time, whisk in milk, mustard, salt, pepper and hot sauce. Bring to a gentle boil, stirring constantly. Boil 1 minute, then remove from heat and whisk in pepperjack, Cheddar and Parmesan until smooth. Stir in cooked pasta and pour into shallow 2 quart baking dish.

Melt remaining 2 tablespoons butter. Stir in bread crumbs and chili powder. Sprinkle over macaroni mixture.

Bake in preheated oven 30 minutes. Let stand 10 minutes before serving.

Chocolate Cheesecake IV

Ingredients

1 (9 inch) graham cracker crust
2 (8 ounce) packages cream cheese
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Melt chocolate chips in a double boiler or in the microwave, stirring occasionally until smooth. set aside.

In a medium bowl, mix the cream cheese until smooth and creamy. Gradually add the sweetened condensed milk, then beat in the eggs and vanilla. Finally, stir in the melted chocolate. Pour into the prepared crust.

Bake for 1 hour in the preheated oven, until the center is set. Allow cheesecake to cool to room temperature, then refrigerate at least 4 hours before serving.

Chocolate Cheesecake V

Ingredients

2 cups chocolate cookie crumbs
5 tablespoons butter, melted

3 (8 ounce) packages cream
cheese, softened

1 cup white sugar

5 eggs

2 (1 ounce) squares semisweet
chocolate, melted

6 (1 ounce) squares semisweet
chocolate, melted

1/2 cup sour cream

Directions

Preheat oven to 300 degrees F (140 degrees C). Using a fork, combine the melted butter and cookie crumbs. Press mixture into the bottom of a 9 inch springform pan to form the crust.

In a large bowl, beat together the cream cheese, sugar and eggs until blended. Pour half of the cream cheese mixture into the crust. Stir 2 ounces melted chocolate into remaining cream cheese mixture, then pour over the first layer.

Bake cheesecake on the center rack of preheated oven for 50 minutes. Let cool completely in the pan, then cut around edges with a knife to loosen cheesecake before removing pan sides.

In a medium bowl, combine 6 ounces melted chocolate and sour cream, stirring until blended. Spoon mixture on top of cooled cheesecake. Keep refrigerated until ready to serve.

Cheese Sauce Over Cauliflower

Ingredients

1 large head cauliflower
1 1/2 teaspoons salt
3 tablespoons butter
3 tablespoons all-purpose flour
1/2 teaspoon dried thyme
1 1/2 cups milk
1 1/2 cups shredded Cheddar cheese
Paprika
Minced fresh parsley

Directions

In a large saucepan, bring 1 in. of water, cauliflower and salt to a boil. Reduce heat; cover and cook for 5-15 minutes or until cauliflower is crisp-tender.

Meanwhile, in a small saucepan, melt butter; stir in flour and thyme until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; add cheese, stirring until melted.

Drain and pat cauliflower dry; place on a serving platter. Top with cheese sauce; sprinkle with paprika and parsley. Cut into wedges.

Creamy Tomato And Cream Cheese Soup

Ingredients

2 (29 ounce) cans diced tomatoes
2 stalks celery, chopped
2 cloves garlic, minced
1 red bell pepper, chopped
2 tablespoons margarine
1/2 pound mushrooms, chopped
1 onion, finely diced
2 tablespoons all-purpose flour
1 teaspoon white sugar
8 cups beef stock
1/2 teaspoon dried basil
1/2 teaspoon dried rosemary
1/2 teaspoon dried thyme
1 (3 ounce) package cream cheese
salt and pepper to taste
3 tablespoons chopped fresh parsley

Directions

Place the tomatoes with juice in a well buttered oven-proof baking dish. Mix in celery, garlic, and red pepper. Cover, and bake at 325 degrees F (165 degrees C) for 25 minutes.

In a large stock pot, melt butter or margarine over medium heat. Add the mushrooms and onions, and cook and stir for about 8 minutes.

Slowly stir in flour and sugar. Add beef stock, basil, rosemary, and thyme, stirring until soup comes to a boil. Add the contents of the baked tomato pan from the oven, and bring to a boil. Cover, and simmer the soup for about 30 minutes.

Meanwhile, in a food processor, blend the cream cheese until smooth. Season with salt and pepper to taste. Slowly stir the cream cheese into the soup. Garnish with chopped parsley.

Grilled Ham and Cheese With a Twist

Ingredients

1/4 cup mango chutney
4 slices crusty bread, cut diagonally from a large loaf
6 slices black forest ham
4 slices white Cheddar cheese
2 tablespoons butter, softened

Directions

Spread chutney onto two slices of bread. Place three slices of ham on top of each piece of bread followed by two slices of Cheddar cheese. Place the remaining slices of bread on top of the cheese, then butter the outsides of the sandwiches on both sides.

Cook in a large skillet over medium heat until golden brown, then flip over, and continue cooking until cheese is melted and sandwiches are golden brown on the other side, 2 to 3 minutes per side.

Blueberry Cream Cheese Muffins

Ingredients

1 cup unbleached all-purpose flour
1 1/4 cups buttermilk
1 cup white sugar
1/2 cup honey
1/4 cup olive oil
1 egg, lightly beaten
1 1/2 cups whole wheat flour
1 teaspoon salt
1 tablespoon baking soda
1 cup blueberries

1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1 1/2 tablespoons unbleached all-purpose flour
1 egg
1/4 cup sour cream
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a muffin pan, or use paper liners.

In a large bowl, combine 1 cup unbleached flour with buttermilk; let stand 5 minutes. Mix in 1 cup sugar, honey, oil and egg. Combine whole wheat flour, baking soda and salt in small bowl. Stir into white flour mixture just until moistened. Gently fold in the blueberries. Fill muffin cups with one tablespoon muffin batter, and one tablespoon filling. Top with one more tablespoon muffin batter.

To make the filling: In a medium bowl, combine cream cheese, 1/2 cup sugar, 1 1/2 tablespoons flour, egg, sour cream and vanilla. Blend until smooth.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean.

Southwestern Cheese Dip

Ingredients

1 pound plain or Mexican-flavored process American cheese, cubed
1 (8 ounce) jar process cheese spread
1 pound sliced bacon, cooked and crumbled
1 bunch green onions with tops, sliced
1 (4 ounce) can chopped green chilies
Raw vegetables or tortilla chips

Directions

Place cheeses in a 1-1/2-qt. microwave-safe bowl. Top with bacon, onions and chilies. Microwave at 50 percent power for 6-8 minutes or until cheese is melted, stirring every 2 minutes. Serve with vegetables or chips.

Cottage Cheese Potatoes

Ingredients

5 potatoes, peeled and cubed
1 small onion, chopped
1 1/2 cups chive-flavored cottage cheese
1 cup sour cream
1 cup shredded Cheddar cheese

Directions

Place potatoes in a large pot of water and boil until tender when pierced with a fork.

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x3 inch casserole dish.

In a large mixing bowl, combine potatoes, onion, cottage cheese, and sour cream. Transfer mixture to the prepared casserole dish. Top with Cheddar cheese.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Cream Cheese Chocolate Chip Cookies

Ingredients

1 (8 ounce) package cream cheese
1 cup margarine
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets with non-stick cooking spray (I use butter flavored) and set aside.

Combine cream cheese, margarine, and sugars. Blend in egg and vanilla. Add dry ingredients and mix well. Add chocolate chips and mix.

Bake 15-18 minutes or until edges are slightly browned. Enjoy!

Grilled Blue Cheese Pears

Ingredients

1/4 cup hot pepper sauce (such as Frank's RedHot®)
1 teaspoon olive oil
4 pears, halved lengthwise and cored
1/4 cup crumbled blue cheese
1 tablespoon unsalted butter, room temperature

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Whisk the hot sauce and olive oil together in a separate bowl. Brush the flesh side of each pear half evenly with the mixture; place on preheated grill with the skin side on the grill. Stir the blue cheese and butter together in a small bowl; scoop even amounts of the cheese mixture into the cavity of each pear half.

Grill the pears on the preheated grill until soft, 10 to 15 minutes.

Cream Cheese Penguins

Ingredients

18 jumbo black olives, pitted
1 (8 ounce) package cream
cheese, softened
18 small black olives
1 carrot

Directions

Cut a slit from top to bottom, lengthwise, into the side of each jumbo olive. Carefully insert about 1 teaspoon of cream cheese into each olive. Slice the carrot into eighteen 1/4 inch thick rounds; cut a small notch out of each carrot slice to form feet. Save the cut out piece and press into center of small olive to form the beak. If necessary cut a small slit into each olive before inserting the beak.

Set a big olive, large hole side down, onto a carrot slice. Then, set a small olive onto the large olive, adjusting so that the beak, cream cheese chest and notch in the carrot slice line up. Secure with a toothpick.

Berry Cheesecake Parfaits

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 1/2 cups cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping, divided
24 NILLA Wafers, coarsely
chopped
1 1/2 cups mixed blueberries and
sliced fresh strawberries

Directions

Beat cream cheese with mixer until creamy. Gradually beat in milk. Add dry pudding mix; mix well. Whisk in 1 cup COOL WHIP.

Layer half each of wafers, berries and pudding mixture in 8 parfait glasses. Repeat layers.

Top with remaining COOL WHIP.

Halloumi Cheese Fingers

Ingredients

1/2 tablespoon olive oil
6 ounces halloumi cheese, cut
into 1/2 inch thick sticks
2 teaspoons fresh lemon juice
1/4 teaspoon dried oregano
black pepper to taste

Directions

Heat the olive oil in a skillet over medium heat. Add the halloumi sticks, and cook until the cheese turns light, golden-brown, 1 to 2 minutes. Sprinkle with lemon juice, oregano, and pepper to serve.

Blue Cheese Garlic Dip

Ingredients

1/2 cup milk
1 (8 ounce) package cream
cheese, cubed
1 cup crumbled blue cheese
2 garlic cloves, peeled
Assorted crackers

Directions

In a blender, combine the milk, cream cheese, blue cheese and garlic; cover and process until blended. Serve with crackers.

Zesty Cheese Soup

Ingredients

1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (14.5 ounce) can chicken broth
1 (10 ounce) can diced tomatoes and green chilies, undrained
1 (10 ounce) can premium chunk white chicken, drained
1 (4.5 ounce) can chopped green chilies
1 pound process American cheese, cubed
crushed tortilla chips

Directions

In a 3-qt. saucepan, combine the first seven ingredients. Cook and stir until cheese is melted. Garnish with tortilla chips if desired.

Artichoke, Cheese and Olive Antipasto

Ingredients

3 (6.5 ounce) jars marinated artichoke hearts, undrained
1 (12 ounce) jar roasted red bell peppers, drained and sliced
1 (15 ounce) can black olives, drained
1 pound smoked provolone cheese, diced
1/3 cup olive oil
1/2 cup balsamic vinegar
1/2 teaspoon dried oregano
1 clove garlic, finely chopped
1 pinch salt and pepper to taste
8 fresh basil leaves, cut into thin strips

Directions

Pour the jars of artichoke hearts with their liquid into a 1 1/2 quart or larger container with a tight sealing lid. Add the bell peppers, black olives, and provolone cheese.

In a medium bowl, whisk together the olive oil, balsamic vinegar, oregano, garlic, salt and pepper. Pour over the ingredients in the container. Seal the lid, and refrigerate for at least 3 hours, shaking gently about once per hour.

To serve, allow the mixture to come to room temperature. Spoon onto serving plates, and top with basil shreds as a garnish.

Pan Roasted Pork Tenderloin with a Blue Cheese

Ingredients

3 pounds whole pork tenderloins
Kosher salt and fresh cracked pepper to taste
1 cup prepared olive tapenade
1/2 cup crumbled bleu cheese
3 tablespoons minced fresh thyme
4 tablespoons canola oil, divided
1/2 cup all-purpose flour
3 shallots, minced
1 cup dry white wine
4 teaspoons Dijon mustard
2 tablespoons honey
2 tablespoons lemon juice
6 tablespoons cold unsalted butter, cut into pieces
2 tablespoons minced parsley

Directions

Preheat oven to 400 degrees F (200 degrees C).

Make a lengthwise cut in each pork tenderloin about 3/4 of the way through. Open each tenderloin, creating a rectangular shape, and place each between two sheets of plastic wrap. Pound each tenderloin into a thin rectangle, about 1/2 to 1/2-inch thick. Remove the plastic wrap, and season each tenderloin to taste with salt and pepper on both sides.

Spread tapenade on 2/3 of each tenderloin sheet, leaving about 1/2 inch of space on the edges. Sprinkle blue cheese and thyme over the tapenade. Starting from the side with the stuffing, roll the meat firmly towards the side without stuffing, being careful not to roll so tightly that you squeeze the stuffing out. Use toothpicks or butcher's twine to secure each roll.

Heat 3 tablespoons canola oil in a large, ovenproof skillet over medium-high heat until it begins to smoke. Lightly dredge each tenderloin roll in flour, and shake off excess. Sear the tenderloins in hot oil until golden brown on all sides, about 6 minutes.

Roast in preheated oven to an internal temperature of 160 degrees F (70 degrees C), 20 to 22 minutes. Remove the pork from the skillet, and set aside to rest in a warm place.

Return skillet to stove over medium-high heat. Heat remaining 1 tablespoon canola oil, then stir in shallots and cook until translucent, 1 to 2 minutes. Pour in white wine, and boil until reduced by half, scraping the caramelized bits off of the bottom of the pan. Whisk in the Dijon mustard, honey, and lemon juice until smooth. Remove pan from the heat, and rapidly whisk in butter cubes until dissolved. Stir in minced parsley, and season to taste with salt and pepper.

To serve, remove toothpicks or twine from the pork, and slice into 1/2-inch medallions. Serve the pork slices ladled with sauce.

Fancy Ham 'n' Cheese

Ingredients

1/4 cup butter or margarine,
softened
8 slices rye bread
12 leaves fresh spinach
16 slices cucumber
4 thin slices red onion
12 slices fully cooked ham
2 tablespoons Dijon mustard
8 slices Cheddar cheese

Directions

Spread butter on one side of each slice of bread. On half of the slices, layer spinach, cucumber, onion, ham, mustard and cheese. Top with remaining bread.

Five-Cheese Stuffed Shells

Ingredients

20 uncooked jumbo pasta shells
2 cups cooked chopped spinach
1 cup fat-free cottage cheese
1 cup part-skim ricotta cheese
4 slices reduced-fat provolone cheese, finely chopped
1/2 cup shredded Parmesan cheese
1/2 cup shredded Romano cheese
1 egg, lightly beaten
2 garlic cloves, minced
1 teaspoon Italian seasoning
1/2 teaspoon salt
Dash pepper
1 (26 ounce) jar meatless spaghetti sauce

Directions

Cook pasta according to package directions; drain. In a large bowl, combine the next 11 ingredients; spoon into shells. Arrange in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Pour spaghetti sauce over all. Cover and bake at 350 degrees F for 40-45 minutes or until heated through.

Three Cheese Baked Pasta

Ingredients

1 pound uncooked pasta
1 pound ground beef
1 onion, chopped
6 1/2 cups tomato pasta sauce
6 ounces provolone cheese, thinly sliced
1 1/2 cups sour cream
6 ounces mozzarella cheese, shredded
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente. Drain.

Meanwhile, cook ground meat and onion in a skillet over medium heat, stirring frequently, until meat is browned. Stir in pasta sauce, reduce heat, and simmer for 15 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Layer the ingredients in the prepared baking dish as follows: half of the cooked pasta, all the provolone cheese, all the sour cream, half of the sauce mixture, remaining pasta, mozzarella cheese, and remaining sauce mixture. Top with grated Parmesan cheese.

Bake in preheated oven for 30 minutes, or until bubbly.

Veggie Mac 'N' Cheese

Ingredients

1 medium carrot, thinly sliced
2 tablespoons butter or margarine
1 medium onion, chopped
1 medium zucchini, sliced
1 medium yellow summer squash,
halved lengthwise and sliced
1 (10.75 ounce) can condensed
cheddar cheese soup, undiluted
1/3 cup milk
1/4 teaspoon salt
1/8 teaspoon pepper
1 2/3 cups cooked elbow
macaroni
3/4 cup shredded Cheddar
cheese
4 bacon strips, cooked and
crumbled

Directions

In a large skillet, saute carrot in butter for 2 minutes. Add onion; cook and stir 2 minutes longer. Add zucchini and summer squash; cook for 5 minutes or until vegetables are tender.

In a bowl, combine the soup, milk, salt and pepper. Stir into skillet. Add macaroni; heat through. Sprinkle with cheese. Cover and cook for 2 minutes or until cheese is melted. Sprinkle with bacon.

Easy Cheese Cake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup white sugar
1/2 cup butter, melted
2 (1.3 ounce) envelopes whipped topping mix
2 (8 ounce) packages cream cheese, softened
2 fluid ounces cherry brandy

Directions

In a medium bowl, combine graham cracker crumbs, butter and sugar. Mix well and press into the bottom of a 9 inch springform pan.

In a large bowl, mix the whipped topping powder as directed on package and beat until thick. Cut the cream cheese into small cubes and drop them into the whipped topping, one at a time, while beating. Pour in the cherry brandy and beat another 5 minutes at high speed.

Spoon the filling into the graham cracker crust and smooth the top. Refrigerate 2 to 4 hours, or until set.

Chive and Onion Yogurt and Cream Cheese

Ingredients

5 green onions, chopped
3 tablespoons chopped fresh chives
2 teaspoons dried chives
1/2 teaspoon onion powder
1 (12 ounce) container whipped cream cheese
3/4 cup Greek-style yogurt

Directions

In the container of a food processor, combine the green onions, fresh chives, dried chives, onion powder, cream cheese and yogurt. Pulse until blended, but the onions and chives should be in chunks. Transfer to a container, and refrigerate overnight before serving.

Strawberry Swirl Cheesecake Bars

Ingredients

1 (10 ounce) package frozen strawberries in syrup, thawed
1 tablespoon cornstarch
1 3/4 cups finely crushed cinnamon graham crackers
1/4 cup butter or margarine, melted
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 large eggs
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Heat oven to 350 degrees F. In blender container, blend strawberries until smooth. In saucepan, combine strawberry puree and cornstarch; cook and stir until thickened. Cool.

Combine graham crumbs and butter in small bowl; press firmly on bottom of greased 13x9-inch baking pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, lemon juice and vanilla; mix well. Pour over crust.

Drop strawberry mixture by spoonfuls over batter. Gently swirl with a knife or spatula. Bake 25 to 30 minutes until center is set. Cool. Cut into bars. Chill. Store leftovers covered in refrigerator.

Cream Cheese Blueberry Pie

Ingredients

4 ounces cream cheese, softened
1/2 cup confectioners' sugar
1/2 cup heavy whipping cream,
whipped
1 (9 inch) pastry shell, baked
2/3 cup sugar
1/4 cup cornstarch
1/2 cup water
1/4 cup lemon juice
3 cups fresh or frozen blueberries

Directions

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped cream. Spread into pastry shell.

In a large saucepan, combine the sugar, cornstarch, water and lemon juice until smooth; stir in blueberries. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool. Spread over cream cheese layer. Refrigerate until serving.

Blue Cheese Turkey Rolls

Ingredients

3 tablespoons crumbled blue cheese
2 tablespoons cream cheese, softened
1 1/2 teaspoons sour cream
1/4 teaspoon Worcestershire sauce
1 dash garlic powder
2 slices thinly sliced deli turkey
1 tablespoon minced fresh parsley

Directions

In a bowl, combine the first five ingredients. Spread over each slice of turkey; roll up each from a long side. Wrap in plastic wrap and refrigerate for 30 minutes or until chilled. Cut into 1-in. slices. Dip one cut end into parsley. Serve immediately.

Beer Cheese Dip I

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) package processed cheese food, diced
1/2 (12 fluid ounce) can beer, room temperature
1 clove garlic, peeled and crushed

Directions

In a medium bowl, whip together cream cheese, processed cheese food, beer and garlic. Continue whipping until smooth.

Fresco's Best Italian Cheese Sandwich

Ingredients

1 (11.25 ounce) package
Pepperidge Farm® Texas Toast
Garlic, thawed
3/4 pound fresh mozzarella
cheese, cut into 1/2-inch-thick
slices
1/2 cup all-purpose flour
3 eggs
1 cup plain dry bread crumbs
1/2 cup olive oil
3 cups Prego® Chunky Garden
Tomato, Onion & Garlic Italian
Sauce

Directions

Preheat the oven to 375 degrees F. Cut each toast in half.

Divide the cheese slices among 8 toast halves. Top with the remaining toast halves.

Place the flour, eggs and bread crumbs into separate shallow bowls. Beat the eggs with a fork.

Coat the sandwiches with the flour. Dip the sandwiches into the eggs. Coat the sandwiches with the bread crumbs.

Heat the oil in a 12-inch skillet over medium heat. Add the sandwiches in batches and cook until they're well browned on both sides. Place the sandwiches onto a baking sheet. Bake for 5 minutes or until the cheese is melted.

Heat the sauce in a 1-quart saucepan over medium heat until it's hot and bubbling. Serve the sandwiches with the sauce for dipping.

Vintage Cheese And Crabmeat Soup

Ingredients

2 tablespoons margarine
2 tablespoons all-purpose flour
1/4 teaspoon salt
1 pinch ground black pepper
4 cups milk
8 ounces shredded Cheddar cheese
1 dash hot pepper sauce
1 (6 ounce) can crab meat, drained
1 tablespoon chopped fresh chives

Directions

In a large saucepan over medium heat melt the butter or margarine, add the flour and stir well forming a paste, or roux. Add the salt and pepper. Slowly add the milk or half-and-half, stirring constantly until thickened. (Note: This may take a little while, but keep close as it can scorch quickly.)

Add cheese and continue to stir well until all cheese melts and mixture is smooth. Add the hot pepper sauce and the crab and allow to heat through. Ladle into individual bowls and sprinkle with chives just before serving.

Easy Oniony Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
10 ounces extra sharp Cheddar cheese, shredded
1 (1 ounce) envelope dry onion soup mix
1 cup chopped walnuts

Directions

Thoroughly mix together the softened cream cheese, Cheddar cheese, and onion soup mix in a bowl. Chill in refrigerator for about 1/2 hour to firm up, if necessary. Form the mixture into a ball or log, and press the outside with walnuts.

Serve on an appetizer tray or a decorative plate surrounded by assorted crackers.

Four Cheese Sauce

Ingredients

2 cups heavy whipping cream
1/2 cup butter
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
1/2 cup shredded provolone cheese
1/2 cup grated Romano cheese

Directions

In a medium saucepan combine whipping cream and butter. Bring to a simmer over medium heat, stirring frequently until butter melts. Gradually stir in grated Parmesan cheese, grated mozzarella cheese, grated provolone cheese, and grated Romano cheese. Reduce heat to low, and continue to stir just until all cheese is melted.

Serve immediately, sauce will thicken upon standing.

Macaroni and Cheese for Two

Ingredients

1 1/2 cups cooked elbow
macaroni
1 cup shredded sharp Cheddar
cheese
1/2 cup milk
1 egg, lightly beaten
1/2 teaspoon salt
1 tablespoon butter or margarine

Directions

In a medium bowl, combine macaroni, cheese, milk, egg and salt; mix well. Pour into a greased 1-qt. shallow baking dish; dot with butter. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted in the center comes out clean.

Herb Cheese Pretzels

Ingredients

1 cup all-purpose flour
2 tablespoons grated Parmesan cheese
1/2 teaspoon garlic powder
1/4 teaspoon dried basil
1/4 teaspoon dried rosemary
1/4 teaspoon dried oregano
1/2 cup butter
4 ounces sharp Cheddar cheese, shredded
3 tablespoons cold water

Directions

Mix the flour, parmesan cheese, garlic powder, basil, rosemary, and oregano in a large bowl. Cut butter into small cubes, and add to flour mixture. Use a pastry blender or 2 knives to cut the butter into the flour; continue until mixture resembles fine crumbs. Stir in cheese. Sprinkle water, 1 tablespoon at a time, over the flour mixture; mix lightly until dough is evenly moist and clings together. You may not use all of the water.

Shape dough into a disc, and divide into 12 equal pieces. Wrap in plastic wrap, and refrigerate until firm.

Preheat an oven to 425 degrees F (220 degrees C). On a floured surface, roll one piece of dough at a time into an 11 inch long roll. To shape into pretzels: Curve ends of each rope to make a circle; cross ends at top. Twist ends once, and lay over bottom of circle. Place on greased baking sheets. Place pretzels, 2 inches apart, on an ungreased baking sheet.

Bake in preheated oven for 12 to 15 minutes, or until golden brown. Cool on wire racks.

Easiest Mac-N-Cheese Ever!

Ingredients

4 ounces elbow macaroni
4 ounces cubed processed
cheese food
2 fluid ounces milk
1/4 teaspoon ground black
pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Place a saucepan over medium-low heat. Combine the cheese food, milk, and pepper in the saucepan; cook until the cheese has melted, stirring frequently. Stir in the drained macaroni until evenly coated.

New York Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, melted

3 (8 ounce) packages cream cheese, room temperature
4 eggs, room temperature
1 tablespoon vanilla extract
1 cup white sugar
1 teaspoon cream of tartar
1 pint sour cream
1 teaspoon vanilla extract
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cracker crumbs, sugar, and butter in a bowl until evenly moistened. Press into the bottom and 1/2 inch up the sides of a 9-inch springform pan.

In a large bowl, mix together the cream cheese and sugar with an electric mixer until smooth. Blend in the eggs, 1 tablespoon of vanilla, and cream of tartar. Pour over the pie crust.

Bake in preheated oven until the center is set, about 50 minutes. Allow to cool on counter for 5 minutes.

Mix together the sour cream, 1 teaspoon vanilla, and 1/2 cup sugar in a bowl until smooth; carefully pour over cheesecake starting from the sides of the pan and working your way to the center.

Return to oven for another 5 minutes. Allow to cool in pan to room temperature. Refrigerate for at least 6 hours before serving.

Leftover Turkey Cheesecake

Ingredients

- 1 cup leftover stuffing
- 1 tablespoon leftover turkey gravy
- 4 ounces cream cheese, softened
- 4 ounces ricotta cheese
- 2 eggs
- 3 tablespoons leftover turkey gravy
- 1 1/2 cups leftover roast turkey, white and/or dark meat, diced
- 1 cup cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine stuffing and 1 tablespoon gravy in a bowl. Press the stuffing into the bottom of a 9-inch pie pan.

Beat the cream cheese, ricotta cheese, eggs, and 3 tablespoons gravy with an electric mixer in a large bowl until smooth. Fold in the diced turkey. Spoon the filling into the pie pan. Bake in a preheated oven for 35 minutes. Remove from oven and cover the top of the cheesecake with the cranberry sauce.

Cheese Bourekas

Ingredients

2 eggs
2 cups shredded mozzarella cheese
1 teaspoon dried parsley
1 pinch garlic powder
1 pinch onion powder
1 pinch salt
1 pinch black pepper
1 (17.5 ounce) package frozen puff pastry
2 teaspoons water
2 tablespoons sesame seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Beat 1 egg in a medium bowl, and mix in the cheese. Season with parsley, garlic powder, onion powder, salt, and pepper.

On a lightly floured surface, cut each sheet of puff pastry into 6 equal squares to give 12 squares in total. Beat the remaining egg with water in small bowl. Brush edges of each square lightly with egg wash. Place a heaping tablespoon of the cheese mixture in the center of each square. Fold pastry over the filling, and seal edges with a fork. Transfer to the prepared baking sheet, brush with remaining egg wash and sprinkle with sesame seeds.

Bake in the preheated oven 30 minutes, or until golden brown. Serve immediately.

Grilled Bell Peppers with Goat Cheese

Ingredients

2 green bell peppers
1 clove garlic, minced
2 tablespoons olive oil
1/2 cup goat cheese
1 tablespoon lemon pepper seasoning

Directions

Core and seed the bell peppers. Cut each into six wedges, and place into a resealable plastic bag. Add the garlic and drizzle with olive oil. Toss, seal, and set aside to marinate at least 20 minutes.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Stir the goat cheese and lemon pepper seasoning together in a small bowl; set aside.

Cook the peppers, skin-side-up on the preheated grill until lightly charred, about 3 minutes. Flip the peppers over, and carefully spoon the cheese onto each pepper. Close the lid of the barbecue, and continue cooking until the bottoms are lightly charred and the cheese is warm, 2 to 3 minutes.

Herb Cheese Bread

Ingredients

1/4 cup finely chopped green onions
2 garlic cloves, minced
1/3 cup reduced-fat margarine
1/2 teaspoon ground cumin
1/4 teaspoon dried oregano
1/4 teaspoon dried thyme
1/8 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1 (1 pound) loaf unsliced French bread, halved lengthwise
3/4 cup shredded reduced-fat Cheddar cheese

Directions

In a small nonstick skillet, saute onions and garlic in margarine for 1-2 minutes. Stir in the seasonings. Brush over cut sides of French bread; sprinkle with cheese.

Wrap each piece of bread loosely in a large piece of heavy-duty foil; seal edges of foil. Bake at 400 degrees F for 20-25 minutes or until heated through and cheese is melted. Cut each piece into six slices. Serve warm.

Fruit Filled Cheesecake

Ingredients

1 cup all-purpose flour
1 cup rolled oats
1/2 teaspoon baking powder
1/3 cup packed brown sugar
1/2 cup butter
1 3/4 cups apple pie filling
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 1/2 teaspoons vanilla extract
2 cups sour cream
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine flour, oats, baking powder, brown sugar and butter. Press all but 3/4 cup of the crumb mixture into the bottom of a 10 inch round baking pan. Spread the fruit pie filling over the top and sprinkle with the remaining crumbs. Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove from oven and let cool for 10 minutes.

In a large bowl, beat the cream cheese and sugar together. Add the vanilla and sour cream and beat until smooth. Beat in the eggs one at a time. Pour batter into the prepared crust. Place the pan in a large roasting pan and place in the oven. Fill the roasting pan with water to the 1 inch mark. Bake at 350 degrees F (175 degrees C) for 55 minutes. Remove cake from oven, cool to room temperature and refrigerate overnight.

Carrot Cheesecake Bars

Ingredients

1/4 cup butter, melted
1 1/2 cups HONEY MAID Graham
Cracker Crumbs
1 cup sugar, divided
1 1/2 teaspoons ground
cinnamon, divided
3 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 teaspoon vanilla
3/4 cup BREAKSTONE'S or
KNUDSEN Sour Cream
3 eggs
3/4 cup finely shredded carrots
1 1/2 cups thawed COOL WHIP
Whipped Topping

Directions

Heat oven to 325 degrees F.

Mix butter, crumbs, 1/4 cup sugar and 1/2 teaspoon cinnamon; press onto bottom of 13x9-inch pan. Bake 10 minutes.

Beat cream cheese, vanilla and the remaining sugar and cinnamon in large bowl with mixer until blended. Add sour cream; mix well. Add eggs, 1 at a time, beating after each just until blended. Stir in carrots; spread over crust.

Bake 45 to 50 minutes or until center is almost set. Cool completely. Refrigerate 4 hours. Serve topped with COOL WHIP.

Garden Cheese Soup

Ingredients

1 cup chopped onion
1 cup chopped celery
2 cloves garlic, minced
2 tablespoons margarine
2/3 cup all-purpose flour
4 cups water
1 cup chopped carrots
1 large potato, peeled and diced
6 cubes chicken bouillon
1 tablespoon chopped fresh chives
salt to taste
ground black pepper to taste
2 1/2 cups shredded Cheddar cheese
3 cups milk

Directions

In a 6-quart pot, saute celery, onion, and garlic in butter or margarine until soft.

Stir in flour. Gradually add water, and then vegetables, bouillon cubes, and chives. Bring to a boil, and then reduce heat. Cover the soup, and simmer for 15 minutes.

Stir in cheese and milk, and stir until melted. Do not boil. Season to taste with salt and pepper.

Fruit In Crust Cheesecake

Ingredients

1 cup all-purpose flour
1 cup quick cooking oats
1/2 teaspoon baking powder
2/3 cup packed brown sugar
1/2 cup butter
1 cup fruit preserves
1/2 cup confectioners' sugar
2 tablespoons milk
1 1/2 teaspoons vanilla extract
1 (8 ounce) package cream
cheese
2 cups frozen whipped topping,
thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium bowl, combine flour, oats, baking powder, sugar and butter. Mix until crumbly.

Reserve 1 cup crumb mixture, set aside. With remaining crumbs, pat onto bottom and sides of 9 inch pie pan.

Spread fruit preserves over unbaked crust and top with reserved crumb mixture.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until golden brown. Cool.

In a large bowl, combine cream cheese, vanilla, milk and confectioners sugar. Blend until smooth. Fold in the whipped topping. Spoon into baked pie crust. Store in refrigerator.

Caramel Apple Cheesecake

Ingredients

1 (21 ounce) can apple pie filling
1 (9 inch) prepared graham cracker crust
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/4 teaspoon vanilla extract
2 eggs
1/4 cup caramel ice cream topping
12 pecan halves
2/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Reserve 3/4 cup of apple pie filling and set aside.

Spoon remaining pie filling into crust. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth then add eggs and mix well. Pour over apple filling in crust.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until center is set. Remove from oven and cool to room temperature.

Mix reserved apple filling and caramel topping in a small saucepan. Heat for about 1 minute. Arrange apple slices around outside edge of cheesecake. Spread caramel sauce evenly over. Decorate with pecan halves around edge. Sprinkle with chopped pecans. Chill until ready to serve.

'Got Some Crust' Macaroni and Cheese

Ingredients

2 cups elbow macaroni
1/4 cup butter, divided
1 small onion, chopped
2 tablespoons all-purpose flour
1 1/2 cups milk
1 teaspoon salt
1 teaspoon white pepper
1 teaspoon Worcestershire sauce
1/4 teaspoon hot pepper sauce
(such as Tabasco®)
1 teaspoon prepared yellow
mustard
2 cups shredded Cheddar cheese
1/4 cup grated Parmesan cheese

1 cup shredded Cheddar cheese
1/4 cup grated Parmesan cheese
1 cup dry bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain and mix with half of the butter.

While the macaroni is boiling, melt the remaining butter in a saucepan over medium heat. Stir in the onions, and cook until the onions begin to soften, about 3 minutes. Stir in the flour, and cook 5 minutes longer. Add the milk and bring to a simmer, stirring frequently. Cook and stir until the milk has thickened, about 10 minutes. Once thick and smooth, stir in the salt, white pepper, Worcestershire sauce, hot pepper sauce, mustard, 2 cups of Cheddar cheese, and 1/4 cup of Parmesan cheese. Stir until the cheeses have melted, then stir in the macaroni until evenly coated. Scrape into the prepared baking dish, and smooth the top. Toss the remaining 1 cup Cheddar cheese and 1/4 cup Parmesan cheese with the dry bread crumbs in a mixing bowl. Sprinkle evenly over the top of the macaroni.

Bake in the preheated oven until the macaroni is hot and the crust is golden brown, about 30 minutes.

Cream Cheese Frosting

Ingredients

2 (3 ounce) packages cream
cheese, softened
1/2 cup butter, softened
2 teaspoons vanilla extract
1/4 teaspoon salt
5 cups confectioners' sugar

Directions

In a large mixing bowl, beat the cream cheese, butter, vanilla and salt until smooth. Gradually beat in confectioners' sugar. Store frosting in the refrigerator.

Cheddar Cheese Bread

Ingredients

1 (.25 ounce) package active dry yeast
3 cups bread flour
1/4 cup dry milk powder
1 tablespoon butter, softened
1 teaspoon salt
2 tablespoons white sugar
1 1/4 cups warm water
1 1/2 cups shredded sharp Cheddar cheese

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread setting; press Start.

Cream Cheese Brownies I

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/3 cup semisweet chocolate chips
5 tablespoons shortening
1 cup white sugar
3 eggs
3 tablespoons cream cheese
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1/2 cup chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 9 inch square baking pan.

In top of a double boiler, melt chocolate chips and shortening, stirring frequently until smooth. Pour into a large bowl, and mix in sugar, cream cheese, and eggs. Stir in vanilla and almond extracts. Gradually mix in flour, baking powder and salt. Fold in almonds and pour the batter into pan.

Bake for 35 to 40 minutes in the preheated oven, until toothpick inserted near the center comes out clean. Let cool in pan before cutting into bars.

Mushroom and Jack Cheese Quesadillas

Ingredients

1 tablespoon vegetable oil
1 (10 ounce) package mushrooms, sliced
1 medium onion, chopped
2 jalapeno peppers, seeded and finely chopped
1 clove garlic, finely chopped
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/3 cup Hellmann's® or Best Foods® Real Mayonnaise
4 (10 inch) burrito-size flour tortillas
1 1/2 cups shredded Monterey Jack cheese

Directions

In 12-inch nonstick skillet, heat oil over medium-high heat and cook mushrooms, onion, jalapeno peppers, garlic, salt and black pepper, stirring occasionally, 7 minutes or until vegetables are tender. Let cool slightly, then stir in Hellmann's® or Best Foods® Real Mayonnaise. Evenly spread mixture over tortillas, then top with cheese and fold in half.

In same skillet, over medium-high heat, cook tortillas, one at a time, 2 minutes on each side or until lightly golden. To serve, cut tortillas into wedges and serve.

Cheese and Beef Enchiladas

Ingredients

3/4 pound lean ground sirloin or turkey
1 1/2 cups diced red or green bell pepper
1 (1.25 ounce) package taco seasoning
8 (7 inch) flour or corn tortillas
2 cups Sargento® Shredded Reduced Fat 4 Cheese Mexican Cheese, divided
1 1/2 cups salsa or picante sauce
1 cup shredded lettuce
1 cup chopped tomato
1/2 cup light sour cream (optional)

Directions

Heat large skillet over medium-high heat; add meat and bell pepper. Cook 5 minutes, stirring until meat crumbles and is no longer pink; drain. Add taco seasoning mix and 1/2 cup water. Simmer, uncovered, 5 minutes or until sauce thickens, stirring occasionally.

Spoon 1/3 cup meat mixture down center of each tortilla; sprinkle with 2 tablespoons cheese. Roll up; place seam-side down in greased 13x9-inch baking pan. Spoon salsa over enchiladas.

Cover with foil; bake in preheated 375 degrees F oven 18 minutes or until heated through. Uncover; sprinkle with remaining cheese. Bake 2 minutes more or until cheese is melted. Serve with lettuce, tomato, if desired, sour cream.

Donna's Famous Cheesecake

Ingredients

2 cups graham cracker crumbs
1 1/2 tablespoons butter, softened
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can sweetened
condensed milk
4 eggs
1 (8 ounce) container sour cream
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine 1 1/2 cups of graham cracker crumbs and the butter or margarine with your hands. Flatten out crust on the bottom of the springform pan.

In a large bowl, beat softened cream cheese until smooth. Beat in sweetened condensed milk and mix until combined well. Add the eggs, sour cream and vanilla, and continue to beat. Mix until very smooth, and pour mixture into the springform pan. Sprinkle the remaining 1/2 cup graham cracker crumbs over the top of the batter.

Bake for 45 to 50 minutes. Let stand and cool. Refrigerate to chill.

Slow Cooker Macaroni and Cheese I

Ingredients

1/2 pound elbow macaroni
4 cups shredded Cheddar cheese,
divided
1 (12 fluid ounce) can evaporated
milk
1 1/2 cups milk
2 eggs
1 teaspoon salt
1/2 teaspoon ground black
pepper

Directions

Coat the inside of the slow cooker with cooking spray.

In a large bowl, beat eggs with fresh and evaporated milks. Mix in uncooked macaroni and 3 cups shredded cheese. Transfer to slow cooker, and sprinkle remaining cheese on top.

Cook on low for 5 to 6 hours. Do not stir or remove lid while cooking.

Easy Cheese Ball II

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package ranch dressing mix
2 1/2 cups shredded Cheddar cheese
1 1/2 cups chopped pecans

Directions

In a medium size bowl, mash cream cheese. Mix dressing mix and Cheddar cheese into the cream cheese. Shape the mixture into a ball. Roll the ball in the chopped nuts. Refrigerate covered until ready to serve. Yum!

Cheese and Bacon Potato Balls

Ingredients

5 baking potatoes, peeled and diced
1 tablespoon butter
2 tablespoons milk, or as needed
4 ounces shredded processed cheese
1 1/4 tablespoons Parmesan cheese
2 slices bacon, diced

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the potatoes into a pot with enough lightly salted water to cover. Bring to a boil, and cook for 8 to 10 minutes, until tender. Drain.

While the potatoes are cooking, fry the bacon pieces in a skillet over medium-high heat until browned, but not totally crisp.

Mash the potatoes with the butter, milk and cheese until fairly smooth. Use a potato masher or a whisk. Mix in the bacon. Form balls aboutt the size of large ice cream scoops, and place them on a greased baking sheet. Scrape the top and sides with a fork to make textured lines over the balls. Sprinkle about 1 tablespoon of Parmesan cheese over the top of each one.

Bake for 10 to 15 minutes in the preheated oven, or until cheese is golden brown.

Mom's Favorite Baked Mac and Cheese

Ingredients

2 tablespoons butter
1/4 cup finely chopped onion
2 tablespoons all-purpose flour
2 cups milk
3/4 teaspoon salt
1/2 teaspoon dry mustard
1/4 teaspoon ground black pepper
1 (8 ounce) package elbow macaroni
2 cups shredded sharp Cheddar cheese
1 (8 ounce) package processed American cheese, cut into strips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a medium saucepan over medium heat. Saute onion for 2 minutes. Stir in flour and cook 1 minute, stirring constantly. Stir in milk, salt, mustard and pepper; cook, stirring frequently, until mixture boils and thickens.

Meanwhile, bring a pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

To the milk mixture add the Cheddar and American cheeses; stir until cheese melts. Combine macaroni and cheese sauce in a 2 quart baking dish; mix well.

Bake in preheated oven for 30 minutes, or until hot and bubbly. Let cool 10 minutes before serving.

Ham and Cheese Picnic Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees F)
3 cups all-purpose flour
1 egg
1 tablespoon butter
1 tablespoon white sugar
1 teaspoon salt
1 cup chopped ham
1 cup shredded mozzarella cheese
1 (4 ounce) jar diced pimento peppers, drained
1/2 cup black olives, drained and chopped

Directions

In a small mixing bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with the flour, egg, butter, sugar and salt; mix well. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth, about 8 minutes.

Lightly oil a large mixing, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 400 degrees F (200 degrees C). Combine the ham, cheese, pimento, and olive in a medium mixing bowl; set aside.

Deflate the dough, and turn it out onto a lightly floured surface. Roll or pat the dough into a 10x14 inch rectangle. Make parallel cuts 3/4 inch wide and 2 inches long on the two long edges of the rectangle. Evenly spread the filling mixture over the center of the rectangle. Fold the short ends of the rectangle over the filling. Starting from one of these ends, alternately stretch strips from the two sides across the filling so that the strips overlap diagonally. Transfer the loaf to a lightly greased baking sheet, cover with a damp cloth, and let rise until doubled in volume, about 40 minutes.

Bake at 400 degrees F (200 degrees C) for 20 to 30 minutes, or until golden brown.

Romano Cheese Easter Bread

Ingredients

1 cup warm milk (110 degrees F/45 degrees C)
2 (.25 ounce) packages active dry yeast
2 1/2 cups all-purpose flour
6 eggs
1 1/2 cups grated Romano cheese
1 tablespoon butter, softened

Directions

In a small bowl, dissolve yeast in warm milk. Let stand until creamy, about 10 minutes. Lightly grease two 9x5 inch loaf pans.

In a large bowl, combine the yeast mixture with the flour, eggs, cheese and butter; beat well. Scoop dough into prepared loaf pans. Cover and let rise for 30 minutes, or until nearly doubled. Meanwhile, preheat oven to 350 degrees F(175 degrees C).

Bake in preheated oven for 60 minutes, or until loaves are golden brown and sound hollow when their bottoms are tapped. Remove from pans and place on a wire rack to cool.

Mango Cheese Tart with Blueberries

Ingredients

1 1/2 cups all-purpose flour
1/2 cup confectioners' sugar
1/2 tablespoon butter
2 egg yolks
2 tablespoons water
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 mangos, peeled, seeded and chopped
2 tablespoons lemon juice
2 cups blueberries
1/3 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift flour and 1/2 cup confectioners' sugar into a large bowl. Cut in butter until mixture resembles coarse crumbs. Mix in egg yolks with enough water to form a ball. Knead gently on a lightly floured surface until smooth. Roll out to line an 8 inch flan ring, or tart shell. Bake in preheated oven for about 20 minutes, or until pastry is golden. Allow to cool.

In a large bowl, combine cheese, 1/2 cup sugar, mangoes and lemon juice. Beat until mixture is fairly smooth, but still has chunks of mangoes. Spread into baked pastry shell and top with blueberries. Dust lightly with confectioners' sugar before serving.

Blue Cheese Cake

Ingredients

2 tablespoons butter
8 ounces crushed cheese flavored
crackers
16 ounces cream cheese,
softened
8 ounces blue cheese
3 eggs
1/4 cup all-purpose flour
1/4 teaspoon salt
1 cup sour cream
1/4 cup picante sauce
1/2 cup chopped green onion
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C).

Butter an 8 inch spring form pan. Sprinkle cracker crumbs on bottom and sides.

In a mixing bowl, combine the cream cheese, blue cheese, eggs, flour, salt, picante sauce and sour cream. Slowly stir in the onions. Pour the mixture into the pan. Sprinkle the walnuts on top.

Bake in the preheated oven 1 hour. Chill overnight. Serve at room temperature on crackers.

Alaine's Blue Cheese Dressing

Ingredients

2 cups mayonnaise
1/2 pound crumbled blue cheese
1 teaspoon balsamic vinegar
1/8 teaspoon coarsely ground
black pepper
1 pinch garlic powder
1/4 cup buttermilk

Directions

In a medium bowl, mix mayonnaise, blue cheese, balsamic vinegar, pepper, and garlic powder. Gradually blend in the buttermilk until the dressing has reached the desired consistency. Cover, and refrigerate until serving.

Grilled Cheese of the Gods

Ingredients

1/4 cup butter, softened
1 cup freshly grated Parmigiano-Reggiano cheese
8 slices cooked bacon
4 slices Cheddar cheese
8 slices sourdough bread

Directions

In a small bowl, mash together the butter and Parmesan cheese until evenly blended. Make sandwiches by placing two slices of bacon and one slice of Cheddar cheese on half of the bread slices. Top with the remaining slices of bread.

Heat a large skillet over medium heat. Spread some of the butter mixture on the top of each sandwich. Place sandwiches butter side down in the skillet. Spread the remaining butter mixture on the other sides. Cook until golden brown on each side, about 3 minutes per side. To serve, cut in half diagonally.

Deliciously Sweet Salad with Maple, Nuts, Seeds,

Ingredients

3 cups torn romaine lettuce
1/2 cup blueberries
1/4 cup dried cranberries
1/4 cup sunflower seeds
1/4 cup walnut pieces
1/4 cup crumbled feta cheese
1/4 cup crumbled goat cheese
1/4 cup white balsamic vinegar, or
to taste
1/4 cup maple syrup, or to taste
1/4 cup grapeseed oil, or to taste
salt, to taste

Directions

Toss the romaine lettuce, blueberries, dried cranberries, sunflower seeds, walnut pieces, feta cheese, and goat cheese in a large bowl. Pour the vinegar, syrup, and grapeseed oil over the salad one at a time; toss until evenly coated. Season with salt.

Ham and Cheese Breakfast Casserole

Ingredients

18 (1 ounce) slices white bread, cubed
8 ounces cooked ham, cubed
2 cups shredded Cheddar cheese
1 1/2 cups diced Swiss cheese
6 eggs
3 1/2 cups milk
1/2 teaspoon onion powder
2 cups crushed cornflakes cereal
1/2 cup butter, melted

Directions

Lightly grease a 9x13 inch baking dish. Line the bottom of the dish with half the bread cubes. Sprinkle with ham, Cheddar cheese, and Swiss cheese, and top with remaining bread. In a bowl, beat together the eggs, milk, and onion powder. Pour evenly over bread. Cover, and refrigerate overnight.

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, blend the crushed cornflakes and melted butter. Spread evenly over the casserole.

Bake 40 minutes in the preheated oven, or until bubbly and golden brown. Let stand 5 minutes before serving.

Chocolate Turtle Cheesecake

Ingredients

24 chocolate sandwich cookies,
crushed
2 tablespoons butter, melted
2 (8 ounce) packages cream
cheese
1/3 cup white sugar
1/4 cup sour cream
2 eggs
1 teaspoon vanilla extract
1/2 cup caramel topping
1/2 cup chocolate fudge topping
1/2 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). In small bowl, combine crushed cookies and melted butter. Press into bottom and sides of 9 inch pie pan. Place in freezer.

In large bowl, beat cream cheese with electric mixer until creamy. Add sugar, sour cream, eggs and vanilla and beat until smooth. Pour cream cheese mixture over cookie crust. Bake 30 to 35 minutes, or until center is almost set. Loosen cheesecake from sides of pan, cover loosely and chill in refrigerator 8 hours or overnight.

To serve, drizzle with caramel and fudge sauces and top with pecan halves.

Sauteed Swiss Chard with Parmesan Cheese

Ingredients

2 tablespoons butter
2 tablespoons olive oil
1 tablespoon minced garlic
1/2 small red onion, diced
1 bunch Swiss chard, stems and center ribs cut out and chopped together, leaves coarsely chopped separately
1/2 cup dry white wine
1 tablespoon fresh lemon juice, or to taste
2 tablespoons freshly grated Parmesan cheese
salt to taste (optional)

Directions

Melt butter and olive oil together in a large skillet over medium-high heat. Stir in the garlic and onion, and cook for 30 seconds until fragrant. Add the chard stems and the white wine. Simmer until the stems begin to soften, about 5 minutes. Stir in the chard leaves, and cook until wilted. Finally, stir in lemon juice and Parmesan cheese; season to taste with salt if needed.

Tangy Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) package shredded sharp Cheddar cheese
2 teaspoons dill pickle juice
1 (.7 ounce) package dry Italian-style salad dressing mix
10 ounces pecans, chopped

Directions

In a large bowl combine cream cheese, Cheddar cheese, pickle juice and salad dressing mix. Blend well, mixing by hand.

Shape into a ball and roll in pecans. Refrigerate at least 3 hours before serving.

Onion Cheese Bread

Ingredients

1 (1 pound) loaf unsliced French bread
8 ounces Monterey Jack cheese, cut into 1/8-inch cubes
1/2 cup chopped green onions
6 tablespoons butter or margarine, melted
4 1/2 teaspoons lemon juice
1 1/2 teaspoons prepared mustard

Directions

Cut bread lengthwise down the middle to within 1/2 in. of bottom. Cut diagonally into 1-in. slices to within 1/2 in. of bottom. Cut diagonally into 1-in. slices to within 1/2 in. of bottom. Repeat cuts in the opposite direction. Stuff bread with cheese and onions. Place on a double thickness of heavy-duty foil (about 24 in. x 12 in.).

Combine the butter, lemon juice and mustard; drizzle over bread. Fold foil around bread. Place on a baking sheet. Bake at 425 degrees F for 20 minutes or until cheese is melted. Unwrap; bake 5 -10 minutes longer or until bread is lightly crisp. Cut into pieces; serve warm.

Cheese Ramkin

Ingredients

1 (17.25 ounce) package frozen puff pastry, thawed
1 egg
1 cup milk
1 tablespoon all-purpose flour
1/8 teaspoon ground black pepper
1 pinch ground nutmeg
2 cups shredded Gruyere cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Roll out the puff pastry sheets to 1/4 inch thickness on a lightly floured surface. Cut into 3 inch squares. Press the squares into the cups of two 12 cup muffin tins to make pastry cups.

In a medium bowl, whisk together the egg, milk, flour, pepper and nutmeg. Stir in cheese until evenly blended. Distribute the mixture evenly amongst the pastry cups.

Bake for 12 to 15 minutes in the preheated oven, until the pastry is golden brown and the filling has puffed up. Cool in the pans until you can touch them before removing. Serve warm or at room temperature.

Coconut-Lime Cheesecake with Mango Coulis

Ingredients

3/4 cup sweetened flaked coconut
3/4 cup crushed gingersnap cookies
3 tablespoons melted butter

2 (8 ounce) packages cream cheese, softened
1 (10 ounce) can sweetened condensed milk
2 eggs
1 tablespoon lime zest
2 tablespoons lime juice
1 tablespoon coconut extract
2 cups cubed fresh mango
1 teaspoon white sugar, or more to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9-inch springform pan.

Combine the coconut, gingersnap cookies, and melted butter in a bowl; mix until evenly moistened. Press the cookie mixture into the bottom and slightly up the sides of the prepared pan.

Bake the crust in the preheated oven until browned and set, about 10 minutes. Set aside to cool.

Reduce oven heat to 300 degrees F (150 degrees C).

Beat the softened cream cheese in mixer bowl until smooth. With beater set to medium-low, slowly pour the condensed milk into the bowl, mixing only until just blended, stopping to scrape the sides of the bowl as necessary. Add the eggs, individually, allowing the first to blend into the mixture before adding the second; again, scrape the sides of the bowl as necessary.

Pour about half of the cream cheese batter into a separate bowl. Stir the lime juice and lime zest into the portion in the new bowl; pour the batter over the crust in the springform pan, smoothing into an even layer.

Stir the coconut extract through the remaining cream cheese batter; pour over the lime-flavored batter in the springform pan, smoothing into an even layer.

Bake in the preheated oven until the top of the cheesecake springs back when gently pressed, about 45 minutes. Turn oven heat off, but leave cheesecake inside with oven door slightly ajar until the oven cools completely. Refrigerate until completely chilled.

Prepare mango coulis by pureeing the mango with sugar until smooth. If too thick, add a teaspoon of water at a time, using just enough to make pourable. Drizzle over cheesecake when plated.

First Class Bleu Cheese Salad

Ingredients

1 hard-cooked egg, sieved or
finely chopped
8 romaine lettuce leaves, torn into
bite size pieces
1/2 cup blue cheese dressing
1/4 cup toasted sliced almonds
1/4 cup crumbled blue cheese

Directions

In a medium bowl, toss together the egg, romaine lettuce, blue
cheese dressing, toasted almonds, and crumbled blue cheese.
Divide between two serving plates.

Pumpkin Pecan Cheesecake

Ingredients

1/2 cup chopped pecans
1/4 cup packed brown sugar
2 tablespoons butter, softened
1 (8 ounce) package cream cheese, softened
1/3 cup packed brown sugar
2 eggs, beaten
3/4 cup pumpkin butter
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine pecans and 1/4 cup brown sugar; cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed of an electric mixer until smooth. Add 1/3 cup brown sugar; beat well. Add eggs one at a time, beating well after each addition. Stir in pumpkin butter. Pour mixture into crust.

Bake for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack. Cover, and chill for at least 4 hours.

Jalepeno Cheese Dip

Ingredients

1 pound mozzarella cheese,
shredded
1 cup mayonnaise
3 cloves garlic, diced
1 (2.25 ounce) can sliced black
olives, drained
2 fresh jalapeno peppers, diced
1 teaspoon garlic salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cheese, mayonnaise, garlic, olives, and 1 jalapeno. Spread the mixture into an 8x8 inch baking pan. Season with garlic salt, and sprinkle with remaining jalapeno.

Bake 20 minutes in the preheated oven, or until the edges are golden brown.