



SERVING SUGGESTIONS

All serving suggestions must be chilled to 33° to 39°F before serving. If you are using cooked meat, it must be cooled to 33° to 39°F before mixing.

POTATO SALADS

CLASSIC POTATO

- Add pickle relish, chopped celery or chopped radishes.

COUNTRY STYLE POTATO

- Add ½ cup bacon bits for every 5 lbs. potato salad.
- Add chopped cucumber for extra crunch.

DELI FRESH POTATO

- Southwestern Potato Salad:
12 lbs. Deli Fresh Potato Salad or 13 lbs. Mrs. Gerry's Original Potato Salad
3 lbs. Mrs. Gerry's Southwestern Dip
1 small can sliced black olives, drained
1-12 oz. pkg. shredded Cheddar cheese
Combine all ingredients. Chill to 33° to 39°F before serving. Garnish with tortilla corn chips.

DEVILED EGG POTATO

- Mix equal amounts of Mrs. Gerry's Gourmet Potato Salad and Deviled Egg Potato Salad. Chill to 33° to 39°F before serving.

GREEK YOGURT POTATO

- Greek Yogurt Potato Salad Pitas:
2 cups (1 lb.) Greek Yogurt Potato Salad
4 (3 oz.) multi-grain pita breads, cut in half to make 8 pockets
½ cup marinated artichoke hearts with dressing
24 thin slices cooked honey ham (12 oz.)
16 thin cucumber slices
16 small tomato slices
Coarsely mash the Greek Yogurt Potato Salad with a fork. Inside each pita half, spread ¼ cup mashed potato salad; add 1 tbsp. artichoke hearts, 3 slices ham, 2 slices cucumber and 2 slices tomato. Chill to 33° to 39°F before serving. Makes 8 servings.

- *Greek Yogurt Potato Salad Ciabatta Bakes:*

2 cups Greek Yogurt Potato Salad
4 (2 oz.) ciabatta rolls, split in half
¼ cup olive oil
2-3 tbsp. diced roasted tomatoes in oil
½ cup shredded smoked Gouda cheese, or cheese of your choice

Preheat oven to 400°F. Line a jellyroll pan with foil or parchment paper. Brush cut sides of ciabatta rolls with olive oil. Bake 5-7 minutes or until light golden on edges. Remove from oven. Meanwhile, coarsely mash the Greek Yogurt Potato Salad with a fork. Spread ¼ cup mashed potato salad on each ciabatta half. Top with roasted tomatoes and sprinkle with shredded cheese. Return to oven and bake another 5-7 minutes or until potato salad is hot and cheese is melted. Serve immediately. Makes 8 servings.

- *Greek Yogurt Potato Salad with Ham or Bacon:*

1 (5 lb.) container Greek Yogurt Potato Salad
2 cups (8 oz.) diced cooked ham OR 1 cup (4 oz.) real bacon bits

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Makes about 5.25 to 5.5 lbs. of salad.

NEW YORK STYLE POTATO

- Add chopped hard-cooked eggs.
- Add 1 lb. diced cooked ham for every 5 lbs. potato salad. Chill to 33° to 39°F before serving.
- Add ½ cup bacon bits for every 5 lbs. potato salad.
- Add shredded carrots, sliced radishes, chopped red or green bell peppers or any veggies desired.

ORIGINAL POTATO

- Add pickle relish, chopped celery or chopped radishes.
- *Dilled Potato Salad:*
13 lbs. Original Potato Salad
2 lbs. Mrs. Gerry's Old Fashioned Dill Dip
Combine all ingredients. Chill to 33° to 39°F before serving.

- *Sour Cream Potato Salad:*
35 lbs. Original Potato Salad
5 lbs. sour cream
1 bunch celery, sliced
5 bunches sliced green onions
3 dozen hard-cooked eggs, sliced
Combine all ingredients. Chill to 33° to 39°F before serving. Garnish with fresh parsley.

- *Southwestern Potato Salad:*
13 lbs. Original Potato Salad or Mrs. Gerry's Deli Fresh Potato Salad
3 lbs. Mrs. Gerry's Southwestern Dip
1-12 oz. pkg. shredded Cheddar cheese
1 small can sliced black olives, drained (optional)
Combine and chill to 33° to 39°F before serving.

RED SKIN-ON POTATO

- *Ham & Swiss Potato Salad:*
5 lbs. Red Skin-on Potato Salad
1 cup diced cooked ham
1 cup diced Swiss cheese
1 cup sliced celery
Put all ingredients into a large mixing bowl. Gently mix to combine. Chill to 33° to 39°F before serving. Garnish with fresh parsley.

- Red Skin-on Bacon Blue Potato Salad:

5 lbs. Red Skin-on Potato Salad
1 cup crumbled blue cheese
1 cup real bacon bits

Put all ingredients into a large mixing bowl. Gently mix to combine. Chill to 33° to 39°F before serving. Garnish with fresh parsley.

- Red Special Potato Salad:

5 lbs. Red Skin-on Potato Salad
1 cup sliced celery
1 cup sliced radishes

Put all ingredients into a large mixing bowl. Gently mix to combine. Chill to 33° to 39°F before serving. Garnish with fresh parsley.

STEAKHOUSE POTATO

- Loaded Steakhouse Potato Salad:

5 lbs. Steakhouse Potato Salad
2 cups shredded Cheddar cheese

Combine all ingredients. Chill to 33° to 39°F before serving.

- Prime Steakhouse Potato Salad:

5 lbs. Steakhouse Potato Salad
2 tbsp. A-1 Steak Sauce

Combine all ingredients. Chill to 33° to 39°F before serving.

- Steakhouse Ranch Potato Salad:

5 lbs. Steakhouse Potato Salad
1 or 2-1 oz. pkgs. dry ranch salad dressing and seasoning mix

Combine all ingredients. Chill to 33° to 39°F before serving.

MACARONI SALADS

DELI FRESH MACARONI

- Chicken Macaroni Salad:

11 lbs. Deli Fresh Macaroni Salad
3 lbs. cooked, diced chicken
4 cups chopped celery

Combine all ingredients. Chill to 33° to 39°F before serving.

- Pecos Pasta Salad:

10 lbs. Deli Fresh Macaroni
1-16 oz. jar chunky salsa
1-15 oz. can dark red kidney beans, drained and rinsed
1-1.25 oz. pkg. dry taco seasoning mix
3 cups diced tomatoes

Combine all ingredients. Garnish with sliced black olives and sliced green onions. Chill to 33° to 39°F before serving.

- Tuna Macaroni Salad:

5 lbs. Deli Fresh Macaroni
2-7 oz. cans water packed tuna, drained
1-8 oz. pkg. shredded Cheddar cheese

Combine all ingredients. Chill to 33° to 39°F before serving.

MACARONI SALAD

- Combine 5 lbs. Macaroni Salad and 1 lb. diced cooked chicken or turkey. Chill to 33° to 39°F before serving.

SHELL MACARONI

- Combine 5 lbs. Shell Macaroni and 2 lbs. shrimp or Surimi crab. Chill to 33° to 39°F before serving.
- Combine 5 lbs. Shell Macaroni, 1 lb. diced cooked ham and 1 lb. cubed cheese. Chill to 33° to 39°F before serving.
- Bacon Ranch Pasta:
5 lbs. Shell Macaroni
1-0.4 oz. pkg. dry ranch salad dressing mix
½ cup real bacon bits
1½ cups shredded American or Cheddar cheese
¼ cup sliced green onions
½ cup frozen peas, thawed
1 cup sliced fresh celery
In a large mixing bowl, gently blend dry salad dressing mix into Shell Macaroni. Add remaining ingredients and gently stir to combine. Chill to 33° to 39°F before serving.

COLESLAWS

DIXIE COLESLAW

- Crunchy Coleslaw:
4 lbs. Dixie Coleslaw
¼ cup roasted, salted peanuts
1 cup real bacon bits
10 oz. shredded red cabbage
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- Crunchy Chicken Pita Sandwiches:
4 lbs. Dixie Coleslaw
¼ cup roasted, salted peanuts
1 cup real bacon bits
10 oz. shredded red cabbage
12 pita pocket breads, cut in half and opened
12 cups cooked diced chicken
Combine coleslaw, peanuts, bacon bits and red cabbage. Mix gently to combine. Chill to 33° to 39°F. Fill each pita bread half with about 3 tbsp. coleslaw mixture. Add about ½ cup diced chicken and add another 3 tbsp. coleslaw mixture. Keep sandwiches chilled until serving. Makes 24 sandwich halves.
- Crunchy Coleslaw 'N' Raisins:
4 lbs. Dixie Coleslaw
¼ cup roasted, salted peanuts
1 cup real bacon bits
10 oz. shredded red cabbage
2½ cups raisins
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving
- Waldorf Coleslaw:
4 lbs. Dixie Coleslaw
¼ cup roasted, salted peanuts
1 cup real bacon bits
10 oz. shredded red cabbage
3 firm red apples (such as Gala, Braeburn, Honey Crisp or Haralson), diced
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

EXTRA CREAMY COLESLAW

- Add chopped apples, chopped walnuts and sliced celery for Waldorf Coleslaw.
- Add crushed pineapple, mandarin oranges, chopped apples or sliced bananas.

- Cajun Coleslaw:
2 lbs. Extra Creamy Coleslaw
1/2 tsp. prepared mustard
1/4 tsp. coarse ground black pepper
1/4 tsp. cayenne pepper
1/2 tsp. Cajun seasonings
1/2 cup shredded red cabbage
1/4 cup sliced green onion
2 tbsp. diced green bell pepper
1 tbsp. finely chopped onion
Combine all ingredients. Chill to 33° to 39°F before serving.
- Extra Creamy Confetti Coleslaw:
5 lbs. Extra Creamy Coleslaw
2/3 cup diced green bell pepper
2/3 cup diced red bell pepper
2/3 cup shredded cucumber
2/3 cup drained whole kernel corn
1/4 cup diced onion
Combine all ingredients. Chill to 33° to 39°F before serving.
- Fruit Slaw:
11 lbs. Extra Creamy Coleslaw
1-10 oz. bag mini-marshmallows
1-20 oz. can chunked pineapple, drained
2-20 oz. cans crushed pineapple, drained
4 medium Red Delicious apples chopped and soaked in lemon juice, drain before adding
Combine all ingredients. Chill to 33° to 39°F before serving.

STEAKHOUSE COLESLAW

- Summertime Coleslaw:
5 lbs. Steakhouse Coleslaw
0.25 lb. chopped red cabbage
0.80 lb. diced tomatoes
0.40 lb. diced cucumbers
0.20 lb. sliced green onion
Put all ingredients into a large mixing bowl; mix gently to combine. Chill to 33° to 39°F before serving.
Once mixed, recommended shelf life is 72 hours.
- Crunchy Deli Wrap:
1-12 inch flour tortilla or plain wrap
4 oz. thinly sliced deli ham (not shaved)*
1/2 cup shredded Cheddar cheese*
12 medium fresh spinach leaves
2/3 cup Steakhouse Coleslaw
Layer meat on wrap to within 1/2 inch of edge. Top with cheese and spinach leaves. Spread Steakhouse Coleslaw over lower 2/3's of wrap. Fold in both sides of the wrap from the bottom to the top, keeping the ingredients tightly packed as you go. Wrap securely with plastic wrap. Chill to 33° to 39°F before serving.
OPTIONAL: Replace ham with corned beef, and Cheddar cheese with Swiss cheese for an alternative flavor combination. TIP: Wraps are best if made the same day as they are served.
- Steakhouse Broccoli Slaw:
4 lbs. Steakhouse Coleslaw
1-10 oz. pkg. broccoli slaw or fresh mini broccoli florets
1/2 cup real bacon bits
1/2 cup salted sunflower seed kernels
1/2 cup raisins or dried cranberries
Combine all ingredients; stir to blend. Chill to 33° to 39°F before serving.

- Steakhouse Pulled Pork Sandwich:

4-4 inch Kaiser buns, split

4-1 oz. slices Swiss cheese

1-16 oz. pkg. cooked pulled pork with barbeque sauce, heated according to pkg. directions

1 cup Steakhouse Coleslaw

Place one cheese slice on bottom half of one bun. Top with 1/4 of the meat, 1/4 cup Steakhouse Coleslaw, and top of bun. Repeat with remaining ingredients. Serve immediately.

SWEET 'N' SOUR COLESLAW

- Serve warm for a change of pace.

- Peachy Slaw:

2½ lbs. Sweet 'N' Sour Coleslaw

1 cup drained canned peaches, cut into bite-size pieces

¼ cup chopped green bell pepper

¼ cup sliced green onions

2 tbsp. slivered almonds, toasted*

Combine Sweet 'N' Sour Coleslaw, peaches, green bell pepper and green onions; stir to blend. Chill to 33° to 39°F before serving. Just before serving add almonds.

*To toast, place almonds in baking pan. Bake at 350°F for 5 minutes. Cool.

SWEET PEPPER SLAW

- Thoroughly drain container of Sweet Pepper Slaw. OPTIONS: Stir in 1-2 small seeded, minced jalapeño peppers and/or add 1 cup mayonnaise (or more, to taste) to make a creamy slaw. Serve on a pulled pork sandwich, a cubano sandwich, a philly cheesesteak sandwich, fish tacos, grilled brat or chili cheese dog. Keep all cold serving suggestions refrigerated at 33° to 39°F until served. Keep hot foods at 165° to 180°F; serve immediately or maintain at this temperature.

MARINATED SALADS

COWBOY CAVIAR

- Cowboy Caviar Veggie Pizza:

1 lb. Cowboy Caviar, drained

2-8 oz. cans refrigerated crescent roll dough

2-8 oz. pkgs. cream cheese, softened

1-0.7 oz. pkg. dry Italian salad dressing mix

1 cup shredded Cheddar cheese (optional)

Preheat oven to 375°F. Unroll dough and lay rectangles in 15x10 inch jellyroll pan. Press seams together to form a crust. Bake at 375°F for 10-15 minutes or until crust is golden brown. Cool completely.

Meanwhile, combine cream cheese and dry Italian salad dressing mix; spread over cooled crust. Sprinkle drained Cowboy Caviar evenly over crust and lightly press into cream cheese. If desired, sprinkle evenly with Cheddar cheese. Cover; keep refrigerated at 33° to 39°F until serving.

- Cowboy Caviar & Quinoa:

1 lb. Cowboy Caviar

1 cup quinoa, cooked according to package directions

Combine ingredients. Keep refrigerated at 33° to 39°F. Makes 8 to 10 servings. This may also be served hot. Combine hot, cooked quinoa and Cowboy Caviar in a microwaveable container; cover. Microwave on high until product reaches 165° to 180°F. Serve immediately or maintain at this temperature.

- Cowboy Chicken Wrap:

1/3 cup Cowboy Caviar, drained
3 tbsp. Mrs. Gerry's Southwestern Dip
1-9 inch flour tortilla or plain wrap
2 oz. grilled chicken breast fajita strips
1/2 cup shredded lettuce
1/4 cup shredded Cheddar cheese

Spread Southwestern Dip evenly on wrap to within 1/2 inch of edge. Top with drained Cowboy Caviar, chicken strips, lettuce and cheese. Fold in both sides of the wrap. Roll the wrap from the bottom to the top, keeping the ingredients tightly packed as you go. Wrap securely with plastic wrap. Chill to 33° to 39°F before serving. TIP: Wraps are best if made the same day as they are served.

- Cowboy Cornbread Salad:

1 lb. Cowboy Caviar (with dressing)
1 lb. baked cornbread, cooled, cut into 1 inch cubes
1 large tomato, diced
1/4 cup coarsely chopped fresh cilantro
1 cup chopped pecans
Salt and pepper

Combine all ingredients; season with salt and pepper to taste. Keep refrigerated at 33° to 39°F until serving.

- Cowboy Mac Salad:

1 lb. Cowboy Caviar, drained
1 lb. Mrs. Gerry's Macaroni Base
1 cup diced cooked ham
1/2 cup shredded Cheddar cheese

Combine all ingredients. Keep refrigerated at 33° to 39°F until serving.

- Cowboy Salsa:

1 lb. Cowboy Caviar, drained
1-1 lb. container salsa

Combine all ingredients. Keep refrigerated at 33° to 39°F until serving. Serve with tortilla chips.

- Mixed Greens with Cowboy Caviar:

1 lb. Cowboy Caviar (with dressing)
1-9 oz. pkg. romaine lettuce
1-5 oz. pkg. baby spinach leaves
2 cups tortilla chips, crushed

Toss greens with Cowboy Caviar with dressing. Keep refrigerated at 33° to 39°F until serving. Just before serving, sprinkle with crushed tortilla chips.

- Hot Cowboy Caviar Cheese Dip:

1 cup Cowboy Caviar, drained
1 cup Mrs. Gerry's Southwestern Dip
1-8 oz. pkg. cream cheese
1-4 oz. can diced green chilies
1 cup diced cooked chicken breast
1/2 cup shredded Cheddar cheese
1 tsp. dry taco seasoning mix

Combine all ingredients in medium saucepan. Heat to 165° to 180°F, stirring often to prevent sticking. Dip may be kept warm in a Crockpot on low setting. Serve with tortilla chips.

HARVEST CORN

- Corny Rice:

1 lb. Harvest Corn, drained
3 cups cooked rice
½ cup water
1-1.25 oz. pkg. dry taco seasoning mix
1-6 oz. pkg. cooked oven roasted chicken
2 cups shredded Cheddar cheese
Tortilla chips (optional)
Sour cream (optional)
Salsa (optional)

In a large non-stick skillet, combine water and taco seasoning mix. Bring to a boil; stir in drained salad, cooked rice and cooked chicken. Heat to 165° to 180°F, stirring occasionally to prevent sticking. Sprinkle with cheese and cover pan. Reduce heat and continue heating until cheese melts. Serve immediately. If desired, top with sour cream and salsa and serve with tortilla chips.

- Easy Corn Chowder:

1 lb. Harvest Corn, drained and rinsed
1-10¾ oz. can condensed cream of chicken soup
2 cups milk
2 cups diced cooked potatoes
½ cup real bacon bits
1½ cups cubed or shredded pasteurized prepared cheese product (such as Velveeta)
¼ tsp. black pepper

In a medium saucepan, combine all ingredients. Heat to 165° to 180°F, stirring occasionally to prevent sticking. Serve immediately. NOTE: If soup becomes too thick add a little more milk.

- Harvest Corn Relish:

1 lb. Harvest Corn, drained
1-8 oz. can sauerkraut, drained and rinsed

Combine ingredients and toss. Keep refrigerated at 33° to 39°F before serving. Makes 3 cups of relish.

- Hot Harvest Corn:

1 lb. Harvest Corn, drained
Heat to 165° to 180°F, stirring occasionally to prevent sticking.

- Mexi-Salsa:

1 lb. Harvest Corn, drained
1½ cups medium salsa or Picante sauce*

Combine ingredients. Chill at 33° to 39°F before serving. Serve with tortilla chips. Makes 3 cups of salsa.

*If you like spicier salsa, use hot salsa or Picante sauce.

- Teriyaki Chicken and Rice:

1 lb. Harvest Corn, drained
3 cups cooked rice
2 tbsp. soy sauce
1-6 oz. pkg. cooked oven roasted chicken
Chow mein noodles (optional)
Cashews (optional)

In a large non-stick skillet, combine salad, cooked rice, cooked chicken and soy sauce. Heat to 165° to 180°F, stirring occasionally to prevent sticking. Serve immediately. If desired, top with chow mein noodles and/or cashews.

MUSHROOM

- Combine 5 lbs. Mushroom, 1 lb. cauliflower cut into florets and 1 lb. broccoli cut into florets. Chill to 33° to 39°F before serving.

SLICED TOMATO

- Combine 5 lbs. Sliced Tomato, 5 oz. of cooked angel hair pasta and if desired, add dry Italian seasoning mix, pepperoni slices, Parmesan cheese or garlic salt for more flavor. Chill to 33° to 39°F before serving.

THREE BEAN

- Combine 5 lbs. Three Bean and 2 lbs. drained garbanzo beans to make a four-bean salad. Chill to 33° to 39°F before serving.

PASTA SALADS

DEVILED EGG PASTA

- Deviled Egg, Ham & Pasta Salad:

1 (5 lb.) container Deviled Egg Pasta
2 cups (8 oz.) diced cooked ham
⅔ cup (4 oz.) diced sweet pickles

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Makes about 5.75 lbs. of salad.

- Roasted Tomato & Egg Pasta Salad:

1 (5 lb.) container Deviled Egg Pasta
¼ cup (2 oz.) diced roasted tomatoes with oil

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Makes about 5 lbs. of salad.

- Bacon & Egg Pasta Salad:

1 (5 lb.) container Deviled Egg Pasta
1 cup (4 oz.) real bacon bits

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Makes about 5.25 lbs. of salad.

GREEK YOGURT PASTA

- Greek Yogurt Pasta, Egg & Tuna Salad:

1 (5 lb.) container Greek Yogurt Pasta
1 (9 oz.) bag ready-to-eat torn hearts of romaine
1 (6 oz.) bag ready-to-eat baby spinach leaves
2 (5 oz.) cans solid white albacore tuna, drained
3 hard cooked eggs, sliced

In a large serving bowl, spread romaine. Top with Greek Yogurt Pasta. Spread spinach over pasta salad. Break tuna into chunks and sprinkle over spinach. Garnish with egg slices. Chill to 33° to 39°F before serving. Just before serving, toss salad. Makes about 24 servings.

- Greek Yogurt Layered Pasta Salad:

1 (5 lb.) container Greek Yogurt Pasta
2 (9 oz.) bags ready-to-eat torn hearts of romaine lettuce
1 cup cucumber slices
1 cup diced tomato

In a large serving bowl, spread one bag of romaine. Top with half of Greek Yogurt Pasta. Repeat layers. Garnish with cucumber slices and diced tomato. Chill to 33° to 39° before serving. Just before serving, toss salad. Makes 24 servings.

HONEY GINGER PASTA

- Heat Honey Ginger Pasta to 165° to 180°F. Serve with grilled chicken, beef, pork, or shrimp.

- Honey Ginger Chicken & Almond Salad:

5 lbs. Honey Ginger Pasta
1 lb. (4 cups) diced, cooked chicken
8 oz. (2 cups) toasted, slivered almonds

Combine all ingredients. Chill to 33° to 39°F before serving. Makes 6.5 lbs. of salad.

- Honey Ginger Kale & Mandarin Orange Salad:

5 lbs. Honey Ginger Pasta

4 (11 oz.) cans mandarin oranges, drained

4 oz. (8 cups) clean, fresh kale, large stems removed, torn into 1-2" pieces

Combine all ingredients. Chill to 33° to 39°F before serving. Makes 6.5 lbs. of salad.

- Thai Pasta Entrée:

5 lbs. Honey Ginger Pasta

4 oz. (1/2 cup) creamy or crunchy peanut butter

1 lb. (4 cups) diced, cooked chicken

4 oz. (1 cup) roasted, salted peanuts, coarsely chopped

1/2 cup loosely packed, coarsely chopped fresh cilantro

1 fresh lime, sliced

In a large saucepan, gently heat peanut butter until melted. Add Honey Ginger Pasta and cooked chicken; stir to combine. Heat to 165° to 180°F, stirring frequently. Serve immediately or maintain at this temperature. Garnish with chopped peanuts, cilantro, and lime slices. Makes 6.5 lbs. entrée.

- Thai Pasta Salad:

5 lbs. Honey Ginger Pasta

4 oz. (1/2 cup) creamy or crunchy peanut butter

4 oz. (1 cup) roasted, salted peanuts, coarsely chopped

1/2 cup loosely packed, coarsely chopped fresh cilantro

1 fresh lime, sliced

In microwavable dish, gently heat peanut butter until melted. Stir into Honey Ginger Pasta. Chill to 33° to 39°F before serving. Garnish with chopped peanuts, cilantro, and lime slices. Makes 5.5 lbs. of salad.

HONEY MUSTARD PASTA

- Honey Mustard Pasta Salad with Asparagus and Ham:

5 lbs. Honey Mustard Pasta

2 cups diced ham

8 oz. (about 1/2 bunch) asparagus, cleaned, cut into 1 inch pieces

Bring 1 quart water to boil in medium saucepan. Cook asparagus for 2 minutes; drain and chill in ice water.

Drain and combine with remaining ingredients. Chill to 33° to 39°F before serving.

ROASTED GARLIC PASTA

- Garlic Antipasto Salad:

1 lb. Roasted Garlic Pasta

1/2 cup julienned hard salami

1/2 cup cubed Mozzarella cheese

Combine ingredients; stir to blend. Chill to 33° to 39°F before serving.

- Garlic, Cheddar & Sausage Pasta Salad:

1 lb. Roasted Garlic Pasta

1 cup diced summer sausage

1/2 cup cubed Cheddar cheese

1/4 cup pitted black olives

1 tbsp. crumbled Feta cheese (optional)

Combine ingredients; stir to blend. Chill to 33° to 39°F before serving.

- Garlic Chicken Casserole:

2 lbs. Roasted Garlic Pasta, drained

1-10³/₄ oz. can condensed cream of chicken soup

1/2 cup sour cream

2 cups diced cooked chicken

1 cup crushed Ritz crackers (about 18 crackers)

1/4 cup butter, melted

Preheat oven at 350°F. Spoon off some of the dressing from the Roasted Garlic Pasta and discard. Combine salad, soup and sour cream; stir to blend. Stir in chicken; mix gently. Pour into greased 2 quart casserole. Spread crushed crackers over all; drizzle with melted butter. Bake at 350°F uncovered, for 1-1 1/2 hours.

- *Garlic Garden Medley:*
1 lb. Roasted Garlic Pasta
1½ cups small broccoli florets
1 cup small cauliflower florets
½ cup zucchini slices
½ cup small yellow summer squash slices
Combine all ingredients; stir to blend. Chill to 33° to 39°F before serving.
- *Garlic, Ham & Egg Pasta Salad:*
1 lb. Roasted Garlic Pasta
1 cup diced ham
1 cup chopped hard cooked eggs (2 or 3 eggs)
¼ cup real mayonnaise
Spoon off some of the dressing from Roasted Garlic Pasta and discard. Combine all ingredients; stir to blend. Chill to 33° to 39°F before serving.
- *Garlic Kielbasa Soup:*
1 lb. Roasted Garlic Pasta
8 oz. Polish sausage (Polish Kielbasa), diced
2-14½ oz. cans chicken broth
2 cups cooked diced potatoes
½ medium apple, peeled, shredded
1 tsp. sugar
1 cup whipping cream
Stir-fry Polish sausage until slightly browned. Add salad, broth, potatoes, apple and sugar. Cook on low heat until mixture is 165° to 180°F. Add whipping cream just before serving; heat through but do not bring to a boil.
- *Garlic Pesto Pasta Salad:*
1 lb. Roasted Garlic Pasta
⅓ cup fresh basil
1 tbsp. pine nuts
Combine all ingredients. Chill to 33° to 39°F before serving.
- *Grilled Garlic Chicken Salad:*
1 lb. Roasted Garlic Pasta, drained
1½ cups grilled chicken, cut into bite size pieces
½ cup sour cream
Combine all ingredients; stir to blend. Chill to 33° to 39°F before serving.

SEAFOOD PASTA

- *Polynesian Seafood Salad:*
5 lbs. Seafood Pasta
2 lbs. drained pineapple chunks
Combine all ingredients. Chill to 33° to 39°F before serving.

SMOKED GOUDA PASTA

- *Smoked Gouda Buffalo Chicken Salad:*
5 lbs. Smoked Gouda Pasta
1 lb. (4 cups) diced, cooked chicken
½ cup medium taco sauce
1 tbsp. (or to taste) Tabasco sauce, or other pepper sauce such as buffalo sauce or Frank's hot sauce
Combine all ingredients in a large bowl. Chill to 33° to 39°F before serving. Makes about 24 servings.
- *Smoked Gouda Margherita Salad:*
5 lbs. Smoked Gouda Pasta
4 cups (20 oz.) grape tomatoes
½ cup shredded fresh basil leaves
Combine all ingredients in a large bowl. Chill to 33° to 39°F before serving. Makes about 24 servings.

- *Smoked Gouda Mediterranean Salad:*
5 lb. Smoked Gouda Pasta
2 (6 oz.) jars marinated artichoke hearts, diced, with dressing
2 cups (8 oz.) roasted red peppers, diced
Combine all ingredients in a large bowl. Chill to 33° to 39°F before serving. Makes about 24 servings.
- *Smoked Gouda Waldorf Salad:*
5 lb. Smoked Gouda Pasta
3 apples, cored and diced (about 1 lb.)
1 cup (4 oz.) honey roasted pecan pieces
Combine all ingredients in a large bowl. Chill to 33° to 39°F before serving. Makes about 24 servings.

SOMBRERO PASTA

- *Chili Mac Soup:*
5 lbs. Sombrero Pasta
2 lbs. ground beef, browned, crumbled and drained
1 tsp. salt
4-16 oz. cans mild chili style beans with juice
2-10.75 oz. cans condensed tomato soup
2-15 oz. cans tomato sauce
6 cups water
½ cup chili powder
¼ cup sugar
Brown ground beef with salt; drain off grease. Combine all ingredients in a stockpot and heat over medium low heat to 165° to 180°F, stirring often to prevent sticking.
- *Sombrero Chicken Chili:*
5 lbs. Sombrero Pasta
2 lbs. fully cooked IQF chicken meat, thawed, and diced
2-10.75 oz. cans condensed cream of chicken soup
2-10.75 oz. cans condensed nacho cheese soup
5 cups milk
4-14 oz. cans chicken broth
2-4 oz. cans diced green chilies
¼ cup chili powder
2 tsp. ground cumin
2 tsp. onion powder
1 tsp. garlic powder
2-16 oz. cans white beans with juice (optional)
Combine all ingredients in a stockpot, and heat over medium low heat to 165° to 180°F, stirring often to prevent sticking.
- *Sombrero Skillet Supper:*
5 lbs. Sombrero Pasta
2 lbs. ground beef, browned, crumbled and drained
1 tsp. salt
1-15 oz. can tomato sauce
1 cup water
Sour cream, salsa and crushed corn chips (optional)
Brown ground beef with salt; drain off grease. Combine all ingredients in a large saucepan, and heat over medium low heat to 165° to 180°F, stirring often to prevent sticking. Serve immediately (or see below).
OPTIONAL: Preheat oven to 375°F. Spoon hot (165° to 180°F) mixture into a lightly greased 4 inch deep half pan. Spread with 12 oz. shredded Cheddar Jack cheese. Bake at 375°F for 15-20 minutes or until cheese is melted. Serve immediately with sour cream, salsa and crushed corn chips, sprinkled on top.

- Taco Salad with Lettuce and Chips:

5 lbs. Sombrero Pasta

2 lbs. ground beef, browned, crumbled and drained

1 tsp. salt

2-16 oz. cans kidney beans, drained

2 medium heads iceberg lettuce, cleaned and chopped (about 5 quarts or 40 oz.)

1-12 oz. to 16 oz. bag nacho cheese flavored tortilla chips, slightly crushed

Brown ground beef with salt; drain off grease. Add Sombrero Pasta Salad and kidney beans; mix gently. Chill to 33° to 39°F. Just before serving, toss with lettuce and tortilla chips.

- Taco Salad:

5 lbs. Sombrero Pasta

2 lbs. ground beef, browned, crumbled and drained

1 tsp. salt

2-16 oz. cans kidney beans, drained

Brown ground beef with salt; drain off grease. Add Sombrero Pasta Salad and kidney beans; mix gently. Chill to 33° to 39°F before serving.

SPAGHETTINI SALAD

- Chilled Gazpacho Soup:

2 lbs. Spaghettoni Salad

1-14 oz. can beef broth

2 tbsp. lemon juice

1-2 tbsp. minced fresh basil (or 1 tsp. dry basil leaves)

Combine all ingredients. Chill to 33° to 39°F before serving. Serve chilled.

- Mexican Shrimp Salad:

1 lb. Spaghettoni Salad

8 oz. cooked & peeled shrimp, thawed

2 tbsp. lime juice

1 to 2 tbsp. minced fresh cilantro

½ tsp. Tabasco sauce

1 ripe avocado, diced just before serving

In large bowl, combine all ingredients except avocado. Chill to 33° to 39°F before serving. Just before serving, dice the avocado and add to salad. Serve chilled.

- Minestrone Soup:

2 lbs. Spaghettoni Salad

2½ cups beef broth

1-1 lb. can kidney beans with juice

1-1 lb. can garbanzo beans with juice

In large saucepan, combine all ingredients. Heat to 165° to 180°F, stirring occasionally. Serve immediately.

- Spaghettoni Spaghetti:

2 lbs. Spaghettoni Salad

1-26 oz. jar Prego Traditional Spaghetti Sauce

1 lb. ground beef, browned, crumbled and drained

In large saucepan, combine all ingredients. Heat to 165° to 180°F, stirring occasionally. Serve immediately.

SPRING SALAD

- BCT Spring Salad:

5 lbs. Spring Salad

1 cup real bacon bits

2 cups sliced fresh celery

2 cups diced fresh tomatoes

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

- *Ham and Cheese Spring Salad:*
5 lbs. Spring Salad
4 cups cooked ham, julienne cut
2 cups shredded Cheddar cheese
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- *Spring Shrimp Salad:*
5 lbs. Spring Salad
1 lb. cooked and shelled medium shrimp
2 cups sliced fresh celery
½ cup catsup or chili sauce
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- *Spring Salad with Grapes, Chicken, Celery and Almonds:*
5 lbs. Spring Salad
2 lbs. seedless red grapes
4 cups diced cooked chicken
2 cups sliced fresh celery
1 cup toasted slivered almonds*
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
*To toast, place almonds in baking pan. Bake at 350°F for 5 minutes. Cool.

TACO PASTA

- *Layered Taco Salad:*
1 lb. shredded lettuce
5 lbs. Taco Pasta
2 cups diced tomatoes
8 oz. shredded Cheddar cheese
Slices ripe olive (optional)
Layer lettuce, Taco Pasta, tomatoes, cheese and olives. Chill to 33° to 39°F before serving. Serve with tortilla chips.
- *Taco Skillet Supper:*
5 lbs. Taco Pasta
2 lbs. ground beef, browned, crumbled, drained and lightly salted
1-16 oz. can tomato sauce
2 tsp. sugar
Corn chips, slightly crushed
Combine all ingredients except corn chips in a large saucepan; heat, stirring frequently until cheese is melted and mixture is 165° to 180°F. Serve as an entree, garnish with crushed corn chips. (Oil will separate from mixture if heated too long).

KITS

BACON BLUE CHEESE POTATO SALAD KIT

- *Bacon Blue Cheese Potato Salad Kit Recipe:*
1-5 lb. Bacon Blue Cheese Potato Salad
1-4 oz. cup crumbled blue cheese
Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.
- *Bacon, Blue, Lettuce and Tomato Potato Salad:*
1 lb. Bacon Blue Cheese Potato Salad (with blue cheese mixed in)
½ cup diced tomato
2 cups shredded lettuce
Combine potato salad and tomato. Chill to 33° to 39°F before serving. Serve on a bed of shredded lettuce.

- *Broccoli & Blue Cheese Potato Salad:*
1 lb. Bacon Blue Cheese Potato Salad (with blue cheese mixed in)
1½ cups small broccoli florets
2 tbsp. diced red onion
Combine all ingredients. Chill to 33° to 39°F before serving.
- *Creamy Bacon Blue Cheese Potato Soup:*
1 lb. Bacon Blue Cheese Potato Salad (with blue cheese mixed in)
1-10¾ can condensed cream of potato soup
4 cups milk
Combine all ingredients in a large saucepan. Heat until mixture reaches 165° to 180°F, stirring occasionally to prevent sticking. Serve immediately.

BACON CHEDDAR ROTELLI KIT

- *Bacon Cheddar Rotelli Salad Kit Recipe:*
1-5 lb. container Bacon Cheddar Rotelli
½ (12 oz.) pouch shredded Cheddar cheese
½ (4 oz.) pouch real bacon bits
6 oz. diced tomatoes
Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

CHEDDAR BROCCOLI PASTA KIT

- *Cheddar Broccoli Pasta Salad Kit Recipe:*
1-5 lb. container Cheddar Broccoli Pasta
1-12 oz. pouch shredded Cheddar cheese
1 lb. mini broccoli florets
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- *Cheddar Broccoli Pasta & Ham Salad:*
1-5 lb. container Cheddar Broccoli Pasta
1-12 oz. pouch shredded Cheddar cheese
1 lb. mini broccoli florets
1 lb. diced cooked ham
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- *Sunny Cheddar Broccoli Pasta Salad:*
1-5 lb. container Cheddar Broccoli Pasta
1-12 oz. pouch shredded Cheddar cheese
1 lb. mini broccoli florets
2 cups raisins
1 cup real bacon bits
½ cup salted sunflower seed kernels
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- *Veggie Cheddar Pasta Salad:*
1-5 lb. container Cheddar Broccoli Pasta
1-12 oz. pouch shredded Cheddar cheese
2 cups sliced carrot coins
1 cup fresh red bell pepper strips
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

CHEESE TORTELLINI SALAD KIT

- Cheese Tortellini Salad Kit Recipe:

1-4.5 lb. container Cheese Tortellini Salad
1-6 oz. pouch shredded Parmesan cheese

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

- Cheese Tortellini Soup:

1 lb. Cheese Tortellini Salad, drained
3-14½ oz. cans chicken broth
½ lb. Italian sausage, cooked, crumbled and drained
1-6 oz. pouch shredded Parmesan cheese

In a medium saucepan, combine salad, chicken broth and cooked sausage. Heat until mixture reaches 165° to 180°F, stirring occasionally. Serve immediately. Sprinkle generously with Parmesan cheese. (You may have some left over cheese).

- Tortellini Alfredo:

1-4.5 lb. container Cheese Tortellini Salad, drained
1-16 oz. jar Ragu Classic Alfredo Sauce
1-6 oz. pouch shredded Parmesan cheese

In a medium saucepan, combine salad, and Alfredo sauce. Heat until mixture reaches 165° to 180°F, stirring frequently. Serve immediately. Sprinkle generously with Parmesan cheese. (You may have some left over cheese).

- Tortellini Italiano:

1 lb. Cheese Tortellini Salad, drained
1-16 oz. jar Prego Traditional Spaghetti Sauce
½ lb. Italian sausage, cooked, crumbled and drained
1-6 oz. pouch shredded Parmesan cheese

In a medium saucepan, combine salad, spaghetti sauce and cooked sausage. Heat until mixture reaches 165° to 180°F, stirring occasionally. Serve immediately. Sprinkle generously with Parmesan cheese. (You may have some left over cheese).

CRANBERRY ALMOND PASTA KIT

- Cranberry Almond Pasta Salad Kit Recipe:

1-3 lb. container Cranberry Almond Pasta
1-3 oz. pouch roasted, slivered almonds
1-3 oz. pouch dried cranberries
1½ cups sliced fresh celery (optional)

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

- Cranberry Almond Chicken Pasta:

1-3 lb. container Cranberry Almond Pasta
1-3 oz. pouch roasted, slivered almonds
1-3 oz. pouch dried cranberries
3 cups diced cooked chicken

Combine all ingredients. Chill to 33° to 39°F before serving.

- Fruity Cranberry Almond Pasta:

1-3 lb. container Cranberry Almond Pasta
1-3 oz. pouch roasted, slivered almonds
1-3 oz. pouch dried cranberries
1-8 oz. can pineapple tidbits, drained
1-11 oz. can mandarin oranges, drained
1 cup red or green seedless grapes, cut in half

Combine all ingredients. Chill to 33° to 39°F before serving.

- Turkey & Jarlsberg Cranberry Almond Pasta:

1-3 lb. container Cranberry Almond Pasta
1-3 oz. pouch roasted, slivered almonds
1-3 oz. pouch dried cranberries
2 cups diced smoked turkey breast
1 cup diced Jarlsberg cheese

Combine all ingredients. Chill to 33° to 39°F before serving.

MEDITERRANEAN PASTA KIT

- Mediterranean Pasta Salad Kit Recipe:

1-4.5 lb. container Mediterranean Pasta
½ (6 oz.) pouch shredded Parmesan cheese
8 oz. mini broccoli florets

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

- Chunky Tomato Tortellini Soup:

3-10.75 oz. cans condensed tomato soup
3-14.5 oz. cans petite, diced tomatoes
6 cups milk
1-4.5 lb. container Mediterranean Pasta

In 8 quart saucepan or soup kettle, combine soup, tomatoes with juice and milk. Heat gently. Add container Mediterranean Pasta and continue heating until soup reaches 165°F. Serve immediately with 1½ tsp. of shredded Parmesan cheese sprinkled on top.

- Greek Tortellini Salad:

1-4.5 lb. container Mediterranean Pasta
1 cup diced Feta cheese

Combine all ingredients including Parmesan cheese from kit. Chill to 33° to 39°F before serving.

- Italian Tortellini Salad:

1-4.5 lb. container Mediterranean Pasta
1-3.75 oz. pkg. sliced pepperoni
2 cups diced Provolone cheese

Combine all ingredients including Parmesan cheese from kit. Chill to 33° to 39°F before serving.

- Skillet Tortellini Casserole:

2 lbs. ground beef, browned, crumbled and drained
2-10.75 oz. cans condensed Cheddar cheese soup
2 cups milk
1-4.5 lb. container Mediterranean Pasta

In a large skillet or Dutch oven, combine all ingredients except Parmesan cheese from the kit. Heat mixture gently until it reaches 165°F. Sprinkle shredded Parmesan cheese on top; stir and heat until cheese melts. Serve immediately.

ORIENTAL CRUNCH KIT

- Oriental Crunch Salad Kit Recipe:

1-1 lb. container Oriental Crunch Dressing
1-8 oz. pouch Ramen/nut mixture
3 lbs. pre-packaged shredded cabbage, shredded carrots, sliced green onion and snow pea pods

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving. TIP: For other options, stir in sugar snap peas, water chestnuts, cooked chicken and/or broccoli florets. Sprinkle finished salads with chow mein noodles.

- Oriental Crunch Salad Kit - Holiday Version:

1-1 lb. container Oriental Crunch Dressing
1-2.5 lb. bag Kale Mix (shredded kale, red cabbage and carrots)
3 cups broccoli florets
2 cups dried cranberries
1-8 oz. pouch Ramen/nut mixture

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

- Oriental Broccoli Slaw:

Substitute 3 lb. pre-packaged broccoli slaw, some sliced green onions and a few snow pea pods instead of the shredded cabbage in Oriental Crunch Salad Kit.

PARMESAN BOWS KIT

- *Parmesan Bows Salad Kit Recipe:*

- 1-5 lb. container of Parmesan Bows
- 1-6 oz. pouch shredded Parmesan cheese
- 1 lb. mini broccoli florets
- 1 lb. grape tomatoes

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

PASTA FLORENTINE KIT

- *Pasta Florentine Salad Kit Recipe:*

- 1-4 lb. container of Pasta Florentine
- 1-6 oz. pouch shredded Parmesan cheese
- 1-4 oz. pouch real bacon bits
- 1-3 oz. pouch slivered almonds
- 1-6 oz. package spinach leaves

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

SEVEN-LAYER SALAD KIT

- *Seven Layer Salad Kit Recipe:*

- 1½ lbs. shredded lettuce
- 1½ lbs. Seven-Layer Salad Dressing
- 6 oz. pouch shredded Cheddar cheese
- 2 oz. pouch real bacon bits

Spread shredded lettuce across the bottom of an 8x12x3 inch non-metal container. Spread dressing on top of lettuce. Sprinkle cheese and bacon bits on top of dressing. Cover tightly. Keep refrigerated at 33° to 39°F until serving.

- *BLT Salad:*

Follow the recipe for one 8x12x3 inch pan, put the lettuce in the pan, spread on a layer of 2 medium tomatoes, diced and spread on the dressing and sprinkle with the cheese and bacon.

- *7-Layer Coleslaw:*

- 1½ cups Seven-Layer Salad Dressing
- 6 cups shredded cabbage
- 2 tbsp. shredded carrot

Combine all ingredients. Chill to 33° to 39°F before serving.

- *Bacon & Cheese Pasta Salad:*

- 1-3 lb. container Seven-Layer Salad Dressing
- 1-12 oz. pouch shredded Cheddar cheese
- 1-4 oz. pouch real bacon bits
- 10 cups pasta, cooked, cooled (such as elbow macaroni, penne, spiretti, etc.)
- Salt and pepper to taste

Combine all ingredients. Chill to 33° to 39°F before serving.

SMOKED TURKEY JARLSBERG PASTA KIT

- *Smoked Turkey Jarlsberg Kit Recipe:*

- 1-5 lb. container Smoked Turkey Jarlsberg Pasta
- 1-12 oz. pouch julienne-cut smoked turkey breast
- 1-12 oz. pouch cubed Jarlsberg cheese
- 1½ lbs. seedless red or green grapes

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

- *Artichoke & Smoked Turkey Pasta Salad:*

- 1-5 lb. container Smoked Turkey Jarlsberg Pasta
- 1-12 oz. pouch julienne-cut smoked turkey breast
- 1-12 oz. pouch cubed Jarlsberg cheese
- 4-6.5 oz. jars marinated artichokes including marinade
- 6 cups grape tomatoes (about 2 lbs.)

Combine all ingredients. Chill to 33° to 39°F before serving.

- *Tucson Turkey Pasta Salad:*
 1-5 lb. container Smoked Turkey Jarlsberg Pasta
 1-12 oz. pouch julienne-cut smoked turkey breast
 1-12 oz. pouch cubed Jarlsberg cheese
 1¼ cups canned diced green chilies
 2½ cups diced tomatoes
 1¼ tsp. ground cumin
 1¼ tsp. Tabasco hot pepper sauce
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Turkey Waldorf Pasta Salad:*
 1-5 lb. container Smoked Turkey Jarlsberg Pasta
 1-12 oz. pouch julienne-cut smoked turkey breast
 1-12 oz. pouch cubed Jarlsberg cheese
 6 cups diced fresh apples
 2 cups walnuts, coarsely chopped
 Combine all ingredients. Chill to 33° to 39°F before serving.

SWEET BACON TORTELLINI KIT

- *Sweet Bacon Tortellini Kit Recipe:*
 1 (5 lb.) container Sweet Bacon Tortellini
 1 (4 oz.) pouch Mrs. Gerry's roasted salted sunflower seeds
 1 lb. (8 cups) small broccoli florets
 1 ½ lbs. (4 cups) seedless red grapes
 Combine all ingredients. Chill to 33° to 39°F before serving. Makes 7.75 lbs. of salad.
- *Sweet Bacon Tortellini with Cauliflower:*
 1 (5 lb.) container Sweet Bacon Tortellini
 1 (4 oz.) pouch Mrs. Gerry's roasted salted sunflower seeds
 2 lbs. (10 cups) small cauliflower florets
 Combine all ingredients. Chill to 33° to 39°F before serving. Makes 7.25 lbs. of salad.
- *Sweet Bacon Tortellini with Chicken:*
 1 (5 lb.) container Sweet Bacon Tortellini
 1 (4 oz.) pouch Mrs. Gerry's roasted salted sunflower seeds
 1 ½ lbs. (6 cups) diced, cooked chicken
 Combine all ingredients. Chill to 33° to 39°F before serving. Makes 6.75 lbs. of salad.
- *Sweet Bacon Tortellini with Ham:*
 1 (5 lb.) container Sweet Bacon Tortellini
 1 (4 oz.) pouch Mrs. Gerry's roasted salted sunflower seeds
 1 ½ lbs. diced, cooked ham or smoked turkey
 Combine all ingredients. Chill to 33° to 39°F before serving. Makes 6.75 lbs. of salad.

BASES & DRESSINGS

BROCCOLI TOSS BASE

- *Broccoli Toss Salad Recipe:*
 1-3 lb. container Broccoli Toss Base
 3 lbs. mini broccoli florets
 2 cups shredded Cheddar cheese
 1 cup salted sunflower seed kernels
 Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

CREATIVE COLESLAW DRESSING

- Creative Coleslaw Recipe:

1-5 lb. container Creative Coleslaw Dressing
10 lbs. shredded cabbage (this cabbage may also contain small amounts of shredded carrot, purple cabbage etc.)

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving

- Pimento Cheese Spread:

3 cups Creative Coleslaw Dressing
3 cups shredded American, Colby or Cheddar cheese
1-2 oz. jar pimento, drained
1½ tbsp. Worcestershire sauce

Combine dressing, cheese and Worcestershire sauce in mixer. Fold in pimento. Chill to 33° to 39°F before serving.

- Summer Coleslaw:

1 lb. Creative Coleslaw Dressing
2 lbs. chopped cabbage blend
0.50 lb. diced tomatoes
0.25 lb. diced cucumbers
0.125 lb. sliced green onion

Combine Creative Coleslaw Dressing and cabbage blend; mix thoroughly. Gently stir in remaining vegetables. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours.

- Tropical Luscious Lettuce:

1-10 oz. pkg. hearts of romaine lettuce (bite-size pieces)
1-15¼ oz. can pineapple tidbits, drained
1-11 oz. can mandarin oranges, drained
1 lb. Creative Coleslaw Dressing
1-6 oz. pkg. shredded Parmesan cheese
1 cup real bacon bits

Layer the above ingredients in a 9x13 inch glass-baking dish in the order given. Cover and chill to 33° to 39°F before serving.

LEMON GARLIC PASTA BASE

- Chicken & Swiss Pasta Salad:

1-4 lb. container Lemon Garlic Pasta Base
5 cups diced cooked chicken
2 cups Swiss cheese, cut into julienne strips
1 cup sliced carrots
1 cup sliced celery
1 cup sliced green onions
1 cup diced green bell pepper
1 cup diced red bell pepper

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 7 lbs. of salad.

- Garden Pasta Salad:

1-4 lb. container Lemon Garlic Pasta Base
4 cups cauliflower florets
4 cups broccoli florets
4 cups baby carrots

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 6¼ lbs. of salad.

- Kale & Tomato Pasta Salad:

1-4 lb. container Lemon Garlic Pasta Base
5 cups diced fresh tomatoes
4 cups fresh kale, large stems removed, torn into small pieces
1 cup sliced green onions
2 tbsp. coarsely cracked black pepper
2 tsp. dried basil leaves

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 5¾ lbs. of salad.

- *Lemon Garlic Pasta Salad:*
 1-4 lb. container Lemon Garlic Pasta Base
 1-6 oz. bag frozen shrimp, thaw according to directions
 2 tsp. dill weed
 ¼ cup diced red onion
 Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- *Pizza Pasta Salad:*
 1-4 lb. container Lemon Garlic Pasta Base
 3 cups diced fresh tomatoes
 1 cup sliced green onions
 3 cups diced Cheddar cheese
 1 cup sliced or diced pepperoni
 1 cup shredded Parmesan cheese
 2 tsp. dried oregano leaves
 2 cups salad croutons, optional garnish
 Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 6¼ lbs. of salad.
- *Spinach Pasta Salad:*
 1-4 lb. container Lemon Garlic Pasta Base
 1½ cups shredded Parmesan cheese
 1 cup pine nuts
 6 oz. clean fresh baby spinach leaves
 1 cup realbacon bits, optional
 Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 5¼ lbs. of salad. (without bacon bits)
- *Thai Pasta Salad with Peanuts:*
 1-4 lb. container Lemon Garlic Pasta Base (drained)
 1 tbsp. light soy sauce
 1 tbsp. sugar
 4 cups fresh sugar snap peas
 1 cup diced red bell pepper
 2 cups salted party peanuts
 1 tbsp. crushed red hot pepper flakes
 Drain Lemon Garlic Pasta Base; discard dressing. In a small bowl, mix the light soy sauce and sugar until the sugar is dissolved. Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 5½ lbs. of salad.

MACARONI BASE

- *Bacon Broccoli Pasta:*
 5 lbs. Macaroni Base
 2 bunches chopped broccoli
 1 small chopped red onion
 1 lb. bacon, cooked crisp and crumbled
 1-12 oz. pkg. shredded Cheddar cheese
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *BLT Salad:*
 5 lbs. Macaroni Base
 2 heads chopped lettuce
 1 pound bacon, cooked crisp and crumbled
 3 large tomatoes cubed
 Mix Macaroni Base, tomatoes and bacon. Put lettuce in a large deli bowl; spread Macaroni Base mixture over top. Same as a layered salad. Chill to 33° to 39°F before serving.

- *Chicken Apple Salad:*
 12 lbs. Macaroni Base
 7 cups diced cooked chicken
 6 medium Red Delicious apples (chopped and soaked in lemon juice, drain before adding)
 4 cups sliced celery
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Cowboy Mac Salad:*
 1 lb. Mrs. Gerry's Cowboy Caviar, drained
 1 lb. Macaroni Base
 1 cup diced cooked ham
 ½ cup shredded Cheddar cheese
 Combine all ingredients. Keep refrigerated at 33° to 39°F until serving.
- *Ham Ranch Pasta:*
 12 lbs. Macaroni Base
 2 heads chopped broccoli
 1-12 oz. pkg. shredded Cheddar cheese
 2½ lbs. cooked ham (julienne strips)
 2-0.4 oz. pkg. dry ranch salad dressing mix
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Ham & Cheese Salad:*
 5 lbs. Macaroni Base
 ¼ lb. Mrs. Gerry's Pea 'N' Cheese Salad
 1 lb. diced cooked ham
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Heavenly Ham Salad:*
 5 lbs. Macaroni Base
 1 lb. diced cooked ham
 ½ stalk sliced celery
 1 cup sliced radishes
 1 chopped cucumber
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Italian Chicken Salad:*
 12 lbs. Macaroni Base
 8 cups diced cooked chicken
 1 lb. cubed Cheddar cheese
 2 chopped cucumbers
 1 lb. sliced radishes
 2 bunches sliced green onions
 1 chopped green bell pepper
 1-0.7 oz. pkg. dry Italian salad dressing mix
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Oriental Chicken Salad:*
 12 lbs. Macaroni Base
 8 cups diced cooked chicken
 1 bunch sliced green onions
 2 cups pea pods
 2 tsp. sesame oil
 1 stalk sliced celery
 Combine all ingredients. Chill to 33° to 39°F before serving.

- *Pineapple Chicken Delight:*
 12 lbs. Macaroni Base
 8 cups diced cooked chicken
 2 cups chopped green bell peppers
 2 cups chopped red bell peppers
 11 cups pineapple tidbits, drained
 2½ cups slivered almonds
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Reuben Salad:*
 5 lbs. Macaroni Base
 2 lbs. corned beef
 1-16 oz. can sauerkraut, drained
 Combine all ingredients. Top with shredded Swiss cheese. Chill to 33° to 39°F before serving.
- *Seafood Macaroni:*
 12 lbs. Macaroni Base
 5 lbs. imitation crabmeat
 1-0.95 oz. jar celery seed
 2 bunches sliced green onions
 1 stalk sliced celery
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Shrimp Noodle Salad:*
 12 lbs. Macaroni Base
 2 quarts baby shrimp
 4 bunches sliced green onions
 2 stalks sliced celery
 Black pepper for taste
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Smoked Turkey & Jarlsberg Pasta:*
 12 lbs. Macaroni Base
 2½ lbs. smoked turkey (julienne strips)
 2 lbs. cubed Jarlsberg cheese
 2 lbs. seedless red grapes
 1 bunch sliced green onions
 3 cups sliced celery
 2 tsp. poppy seed
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Tuna & Cheese Salad:*
 5 lbs. Macaroni Base
 2 lbs. Mrs. Gerry's Pea 'N' Cheese
 1 lb. water packed tuna, drained
 Diced celery and onion if desired
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Turkey Fruit Salad:*
 5 lbs. Macaroni Base
 1 lb. diced cooked turkey breast
 1-11 oz. can mandarin oranges, drained
 1 lb. seedless green grapes
 1 cup pecan halves
 Combine all ingredients. Chill to 33° to 39°F before serving.
- *Turkey Tomato Pasta:*
 12 lbs. Macaroni Base
 2 lbs. diced cooked turkey breast
 12 slices cooked bacon, crumbled
 1 pint cherry tomatoes
 2 bunches broccoli cut into florets
 Dash of basil
 Combine all ingredients. Chill to 33° to 39°F before serving.

MISCELLANEOUS

MOJO RICE SALAD

- Heat ½ to ¾ cup of Mojo Rice Salad to 165° to 180°F. Delicious served with grilled chicken, beef or pork.
- Mojo Avocado & Cilantro Salad:
5 lbs. Mojo Rice Salad
5 oz. diced ripe avocado (1 large)
2 cups grape tomatoes
¼ cup packed coarsely chopped fresh cilantro
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- Mojo Cubano Salad:
5 lbs. Mojo Rice Salad
1 cup diced cooked pork roast
1 cup diced cooked ham
1 cup diced Swiss cheese
1 cup drained dill pickles
¼ cup packed coarsely chopped fresh cilantro, optional
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.
- Mojo Rice & Kale Salad:
5 lbs. Mojo Rice Salad
8 cups fresh kale, large stems removed, torn into bite-size pieces
Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

PEA 'N' CHEESE

- Combine equal amount of Pea 'N' Cheese with Mrs. Gerry's Macaroni Base. Add chunky tuna or diced cooked chicken for a main dish. Chill to 33° to 39°F before serving.
- Combine 5 lbs. Pea 'N' Cheese, 1 head cauliflower- cut into florets, ½ lb. real bacon bits and 1-0.4 oz. pkg. dry ranch salad dressing mix. Chill to 33° to 39°F before serving.
- Cauliflower Salad:
2 cups Pea 'N' Cheese
½ cup Mrs. Gerry's Old Fashioned Dill Dip
2 cups coarsely chopped fresh cauliflower
1 cup diced celery
Real bacon bits (optional)
Diced onion (optional)
Combine all ingredients and stir to blend. Chill to 33° to 39°F before serving.
- Ham & Cheese Salad:
5 lbs. Mrs. Gerry's Macaroni Base
¼ lb. Pea 'N' Cheese
1 lb. diced cooked ham
Combine all ingredients. Chill to 33° to 39°F before serving.

SZECHUAN GRAIN SALAD

- Oriental Chicken Casserole:
5 lbs. Szechuan Grain Salad
2 lbs. diced cooked chicken
2-10.75 oz. can Healthy Request Cream of Chicken Soup
1 cup sour cream
8 oz. slivered almonds, toasted*
Combine all ingredients except almonds in a large sauce pan. Heat to 165°F, stirring often. Put into a large steam-table pan sprayed with non-stick cooking spray. Top with almonds. Bake at 400°F until casserole reaches 165°F.
*To toast, place almonds in a baking pan. Bake at 350°F for 5 minutes. Cool.
- Szechuan Fruit and Nut Salad:

5 lbs. Szechuan Grain Salad
1 lb. red and/or green seedless grapes
8 oz. roasted and salted cashews

Put salad and grapes into a large mixing bowl. Mix gently to combine. Put in large serving bowl. Sprinkle with cashews. Chill to 33° to 39°F before serving.

- *Szechuan Orange Salad:*

5 lbs. Szechuan Grain Salad
2-11 oz. cans mandarin oranges, drained

Put salad and oranges into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

- *Szechuan Salad with Chicken or Shrimp:*

5 lbs. Szechuan Grain Salad
2 lbs. cooked shelled shrimp or cooked chicken, cut into bite-size pieces
2 cups sliced celery

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

- *Waldorf Grain Salad:*

5 lbs. Szechuan Grain Salad
4 large crisp apples (Braeburn, Honey Crisp, etc.), diced
2 cups sliced celery
1 cup mayonnaise

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving.

ENTREES

CHICKEN SALAD

- Fill croissants, mini patty shells, sandwiches or pita bread.
- Stuff tomatoes, melon halves or bell peppers for luncheon salad.
- Spoon Chicken Salad into a bread bowl.
- Combine 5 lbs. Chicken Salad, 1 lb. drained pineapple tidbits and ½ cup slivered almonds. Chill to 33° to 39°F before serving.
- Combine 5 lbs. Chicken Salad, 4 cups drained mandarin oranges, 4 cups seedless red grapes and 4 cups sliced celery. Chill to 33° to 39°F before serving.
- Garnish with chow mein noodles.

- *Cashew Chicken:*

5 lbs. Chicken Salad
½ stalk sliced celery
1 lb. seedless green grapes
1-8 oz. pkg. shredded Cheddar cheese
8 oz. cashew halves or pieces

Combine all ingredients. Chill to 33° to 39°F before serving.

- *Finger Sandwich:*

Use 4 slices of sandwich bread. On first slice, spread Chicken Salad; on second slice spread Mrs. Gerry's Egg Salad; on third slice spread Mrs. Gerry's Tuna Salad. Stack these and top with fourth slice of bread. Cut off crusts and secure with toothpicks. Chill to 33° to 39°F before serving.

- *Fruity Chicken Salad:*

5 lbs. Chicken Salad
1 cup seedless red grapes cut in half
⅔ cup raisins
⅔ cup chopped walnuts

Combine all ingredients. Chill to 33° to 39°F before serving. Serve in cantaloupe halves or croissants.

- Southwestern Chicken Wrap:
Tomato Basil wrap
Mrs. Gerry's Southwestern Dip
Chicken Salad
Shredded lettuce
Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

EGG SALAD

- Use as a filling for stuffed tomatoes or deviled eggs.
- Use as a dip with fresh veggies.
- Slice off top of cherry tomatoes. Scoop out pulp and fill with Egg Salad.
- Spread on bread, croissants and crackers.
- Bacon & Egg Salad:
1 pint Egg Salad
½ cup real bacon bits
½ cup shredded Cheddar cheese
Combine Egg Salad and bacon bits. If desired, add cheese. Stir to blend. Chill to 33° to 39°F before serving
- Egg Salad Pinwheels:
Spread Egg Salad on a tortilla. Sprinkle with chopped pimento and sliced green onion over the top. Roll up and slice into pinwheel sandwiches. Chill to 33° to 39°F before serving.
- Egg Salad & Smoked Salmon Pinwheels:
4-10 inch flour tortillas or plain wraps
1 pint Egg Salad
1 to 2 oz. smoked salmon, chopped very fine
24 fresh medium spinach leaves
Divide egg salad among tortillas; spread evenly over tortillas to within ½ inch of edge. Sprinkle chopped salmon evenly over egg salad. Top with about 6 spinach leaves. Roll up each tortilla. Slice into 1 inch thick rolls. Chill to 33° to 39°F before serving. Makes about 32 appetizers.
- Finger Sandwich:
Use 4 slices of sandwich bread. On first slice, spread Mrs. Gerry's Chicken Salad; on second slice spread Egg Salad; on third slice spread Mrs. Gerry's Tuna Salad. Stack these and top with fourth slice of bread. Cut off crusts and secure with toothpicks. Chill to 33° to 39°F before serving.

SUPREME SEAFOOD

- Use as sandwich filling.
- Add chow mein noodles or fill tomato cups.
- Combine with chili sauce and serve with crackers.
- Combine 4 lbs. Supreme Seafood and 1-16 oz. pkg. of shredded cabbage mix. Chill to 33° to 39°F before serving.
- Combine 4 lbs. Supreme Seafood, 1 head broccoli cut into florets and 1 tbsp. garlic powder. Chill to 33° to 39°F before serving.
- Seafood Mac & Cheese:
1-5 lb. bag Mrs. Gerry's Premium Macaroni & Cheese, heated according to pkg. directions
½ to 1 lb. Supreme Seafood Salad
In a large saucepan or microwaveable bowl, combine hot Macaroni & Cheese and Supreme Seafood Salad; heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- Seafood Wild Rice:
4 lbs. Supreme Seafood
1-#10 can cooked wild rice
1-16 oz. bag frozen peas, thawed
1 small jar chopped pimento
Combine all ingredients. Chill to 33° to 39°F before serving.

TUNA SALAD

- Stuff tomatoes, melon halves or bell pepper halves.
- Layer on a bagel: Tuna Salad, slice of cheese and a fresh tomato slice.
- Crunchy Tuna Salad:
5 lbs. Tuna Salad
11 cups shredded carrots
Chill to 33° to 39°F. Stir in 5 cans shoestring potatoes just before serving.
- Finger Sandwich:
Use 4 slices of sandwich bread. On first slice, spread Mrs. Gerry's Chicken Salad; on second slice spread Mrs. Gerry's Egg Salad; on third slice spread Tuna Salad. Stack these and top with fourth slice of bread. Cut off crusts and secure with toothpicks. Chill to 33° to 39°F before serving.
- Fresh Vegetable Tuna Salad:
1 lb. Tuna Salad
1 cup chopped cucumber
2 cups chopped tomatoes
1 cup sliced celery
Combine all ingredients. Chill to 33° to 39°F before serving.
- Tuna Wrap:
Plain or Herb wrap
Mrs. Gerry's Old Fashioned Dill Dip
Tuna Salad
Shredded lettuce
Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

DIPS

OLD FASHIONED DILL DIP

- Serve with fresh vegetables, crackers or chips.
- Use as baked potato topping.
- Use as a base for vegetable pizza.
- Serve with chilled shrimp or scallops instead of cocktail sauce.
- Use as a spread on sandwiches instead of mayonnaise.
- Serve with cubes of King's Hawaiian Bread.
- Bagel Dip:
1 lb. Old Fashioned Dill Dip
1-2.5 oz. pkg. dried beef cut into 1/2 inch pieces
1/4 cup finely chopped fresh onion
Combine all ingredients; stir to blend. Serve with toasted bagels, torn into 2 inch pieces. Chill to 33° to 39°F before serving.
- Cauliflower Salad:
2 cups Mrs. Gerry's Pea 'N' Cheese
1/2 cup Old Fashioned Dill Dip
2 cups coarsely chopped fresh cauliflower
1 cup diced celery
Real bacon bits (optional)
Diced onion (optional)
Combine all ingredients and stir to blend. Chill to 33° to 39°F before serving.
- Dilled Potato Salad:
35 lbs. Mrs. Gerry's Original Potato Salad
2 lbs. Old Fashioned Dill Dip
Combine all ingredients. Chill to 33° to 39°F before serving.

- Tuna Wrap:

Plain or herb wrap
Old Fashioned Dill Dip
Mrs. Gerry's Tuna Salad
Shredded lettuce

Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

- Vegetable Pizza:

2-8 oz. cans refrigerated crescent roll dough
1 cup Old Fashioned Dill Dip
3 to 4 cups of chopped raw vegetables (broccoli, cauliflower, shredded carrots, etc.)
½ cup shredded Cheddar cheese

Preheat oven to 375°F. Unroll dough and lay rectangles in 15x10 inch jellyroll pan. Press seams together to form a crust. Bake at 375°F for 15-20 minutes or until crust is golden brown. Cool completely. Spread Old Fashioned Dill Dip over cooled crust. Sprinkle chopped vegetables evenly over crust. Top with cheese. Cover and chill to 33° to 39°F before serving.

TIP: Best if made the same day they are served.

- Vegetarian Wrap:

Herb or spinach wrap
Old Fashioned Dill Dip
Sliced cucumbers
Sliced green pepper
Shredded lettuce
Tomato
Shredded cheese

Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

OLD FASHIONED SPINACH DIP

- Serve with fresh vegetables, crackers or chips.
- Serve in hollowed out sourdough bread round. Use reserved bread chunks for dipping.
- Spread Old Fashioned Spinach Dip on a wreath made out of bread. Garnish wreath with cherry tomatoes and leaves made out of green peppers. Slice and serve.
- Serve with cubes of King's Hawaiian Bread.

- Club Sandwich Wrap:

Wrap
Old Fashioned Spinach Dip
Deli sliced turkey breast
Deli sliced honey cured ham
Colby cheese strips
Thinly sliced tomatoes
Lettuce

Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

- Wrap or Appetizer:

6-10 inch flour tortillas or plain wraps
2 cups Old Fashioned Spinach Dip
½ lb. deli meat, thinly sliced
1½ cups shredded cheese

Divide Old Fashioned Spinach Dip among tortillas; spread evenly over tortillas to within ½ inch of edge.

Top with selected deli meats, sprinkle on Cheddar cheese. Roll up each tortilla. Cut in half for a sandwich or slice into 1 inch thick rolls and secure with a toothpick for an appetizer. Makes about 48 appetizers.

- *Spinach Artichoke Dip:*
1-12 oz. container Old Fashioned Spinach Dip
2 oz. grated Parmesan cheese
1 oz. shredded Parmesan cheese
2 oz. shredded Cheddar cheese
1-6 oz. jar artichoke hearts, chopped and drained
Montreal Steak Seasoning, to taste
Combine all ingredients. Heat to 165°F.
- *Smoked Turkey Wrap:*
Wrap
Old Fashioned Spinach Dip
Deli shaved smoked turkey
Thinly sliced tomatoes
Diced green onions
Colby cheese strips
Lettuce
Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.
- *Vegetarian Pizza:*
1-12 inch pizza dough
10 oz. Spinach Artichoke Dip (refer to recipe)
1 Roma tomato, sliced
1 oz. green bell pepper, sliced
1 oz. red bell pepper, sliced
1 oz. red onion, sliced
2 oz. canned sliced mushrooms, drained
3 oz. shredded Mozzarella cheese
Spread Spinach Artichoke Dip over pizza dough. Arrange tomatoes, bell peppers, onions and mushrooms on dip. Top with cheese. Bake according to pizza dough directions, approximately 450°F for 10 minutes or until golden brown. Serve immediately.

SOUTHWESTERN DIP

- Use as a base for Taco Pizza.
- Use as dressing on hard or soft shell chicken tacos.
- Use in making twice-baked potatoes, in place of sour cream/cream cheese mixture.
- Combine equal portions of Southwestern Dip and salsa, use as a taco salad dressing over nachos or baked potatoes.
- *Layered Fiesta Dip:*
Layer the following ingredients in order on a 12 inch plate.
1 small can refried beans (warm in microwave to make spreading easier)
8 oz. Southwestern Dip
8 oz. salsa
2 cups shredded lettuce
1 medium chopped tomato
1 small can sliced black olives, drained
4 oz. sour cream (spoonful in center of plate)
1-12 oz. pkg. shredded Cheddar cheese
Chill to 33° to 39°F before serving. Serve with tortilla chips.
- *Mexican Salad:*
Layer the following ingredients in order in a glass bowl.
12 cups cut up lettuce
8 oz. cooked southwestern chicken strips
½ cup diced green bell pepper
½ cup red onion, sliced and quartered
¼ cup sliced jalapeno peppers, if desired
1 pint Southwestern Dip
1-8 oz. pkg. taco flavored shredded cheese
½ cup real bacon bits
Chill to 33° to 39°F before serving.

- *Southwestern Potato Salad:*

13 lbs. Mrs. Gerry's Original Potato or Deli Fresh Potato
3 lbs. Southwestern Dip
1 small can sliced black olives, drained (optional)
1-12 oz. pkg. shredded Cheddar cheese

Combine and chill to 33° to 39°F before serving.

- *Southwestern Snack Squares:*

2-8 oz. cans Pillsbury cornbread twist dough
1-16 oz. can refried beans
1½ cups Southwestern Dip
1 cup shredded Cheddar cheese
½ cup sliced onions
1 cup chopped tomatoes
½ cup sliced olives

Preheat oven to 375°F. Unroll dough and press into bottom and sides of jellyroll pan. Press perforations to seal. Bake at 375°F for 12-15 minutes, or until golden brown. Cool completely. Spread refried beans over crust, then spread Southwestern Dip over beans. Sprinkle cheese, onions, tomatoes and olives over the dip. Chill to 33° to 39°F before serving. Cut into squares and serve.

- *Southwestern Chicken Corn Chowder:*

2 cups water
1 bay leaf
1½ tsp. salt
1 lb. boneless, skinless chicken breast halves
2¼ cups milk
¼ cup butter or margarine
1 cup chopped celery
½ cup chopped onion
1 clove garlic, minced (about 1 tsp.)
¼ cup flour
1 lb. (about 3 medium) potatoes, peeled, cut in ½ inch cubes
1-16 oz. bag frozen corn
1 pint (1 lb.) Southwestern Dip

In a 5 quart Dutch oven or soup pot, combine water, bay leaf and salt; add chicken breasts. Bring to a boil over high heat; reduce heat and simmer, covered, until chicken is tender (15-20 minutes). Remove chicken from broth. Dice chicken. Remove bay leaf from broth. Measure broth; add milk to broth to make 4 cups. Set aside. Melt butter in same Dutch oven; sauté celery, onion and garlic until tender (about 5 minutes). Blend in flour; gradually whisk in milk mixture. Add potatoes; cover and simmer until tender (about 20 minutes), stirring occasionally. Stir in chicken and corn; heat thoroughly. Stir in Southwestern Dip; heat gently (do not boil). Serve immediately.

- *Southwestern Grilled Chicken Wrap:*

Wrap
Southwestern Dip
Grilled chicken
Sliced Monterey Jack cheese
Sliced tomatoes
Slices ripe olives
Shredded lettuce
Chopped green onion
Sliced jalapenos (optional)

Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

- *Southwestern Chicken Wrap:*

Tomato Basil Wrap
Southwestern Dip
Mrs. Gerry's Chicken Salad
Shredded lettuce

Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

- Taco Wrap:
Jalapeno wrap
Southwestern Dip
Refried beans
Shredded lettuce
Sliced tomato
Shredded cheese

Chill to 33° to 39°F before serving. TIP: Best if made the same day they are served.

DESSERTS

ALL CRÈMES

- Fill baked cream puffs, dust with powdered sugar.
- Spread between graham crackers or cookies.
- Use as frosting or filling for jellyroll desserts, cakes, bars and cupcakes.
- Layer in parfait glasses with whipped cream and fresh fruit.
- Layer several flavors in 9x13 inch pan and top with whipped cream. Freeze and cut into squares.
- Fill chocolate cups with crème and freeze. To make cups, paint small paper muffin cups with melted chocolate. When firm, peel off paper and fill cups.
- Layer Cake Dessert:
Slice pound cake or angel food cake horizontally into 3 layers. Spread crème between layers. Top with whipped cream and fresh fruit.

BLUEBERRY GREEK YOGURT PARFAIT

- Sprinkle with granola
- Sprinkle with chopped nuts
- Stir in fresh fruit, such as sliced strawberries, blueberries, raspberries, etc.
- Make a fruit salad by stirring in sliced bananas and drained, canned, diced fruit such as pineapple, peaches, pears, fruit cocktail, etc.

CARAMEL CRUNCH CRÈME

- Caramel Crunch Cookie Desserts:

20 Pecan Sandies cookies
1 lb. Caramel Crunch Crème
¼ cup salted mix nuts, chopped
2 tbsp. hot fudge topping, warmed slightly

Put cookies into a gallon Ziploc baggie. With a mallet, gently hit each of the cookies once or twice to break them into large, bite-size pieces. Using about half of the cookie chunks, cover the bottom of each 8 small (5 oz.) plastic tumblers with cookie chunks. Spread 2 tbsp. of Caramel Crunch Crème over cookies and smooth to edges. Repeat layers. Sprinkle about 1 tsp. chopped nuts on each dessert and drizzle with about ½ tsp. warm hot fudge. NOTE: May be served chilled (33° to 39°F), or frozen and slightly thawed.

- Caramel Crème Puffs:

1 lb. Caramel Crunch Crème
8 baked cream puffs
½ cup chocolate frosting

Fill each cream puff with ¼ cup Caramel Crunch Crème. Spread each with 1 tbsp. frosting. Chill to 33° to 39°F before serving.

- *Caramel Crunch Banana Pie:*

2 lbs. Caramel Crunch Crème
1 large banana, peeled, thinly sliced
1-9 oz. graham cracker pie crust
Whipped topping (optional)
Slivered almonds, toasted* (optional)

Arrange banana slices evenly on bottom of pie crust. Spread Caramel Crunch Crème over bananas. Chill to 33° to 39°F before serving. If desired, serve with whipped topping and toasted almonds.

*To toast, place almonds in baking pan. Bake at 350°F for 5 minutes. Cool.

- *Caramel Fudge Parfait:*

1 lb. Caramel Crunch Crème
½ cup hot fudge topping, slightly warmed
½ cup Spanish peanuts
4 Fudge Striped cookies
Whipped topping (optional)
Chocolate shavings (optional)

In bottom of each of 4 parfait glasses, layer 1 tbsp. warm hot fudge, 1 tbsp. peanuts, ¼ cup Caramel Crunch Crème and 1 Fudge Striped cookie. Repeat the layers of fudge, peanuts and Caramel Crunch Crème. If desired, top with whipped cream and a sprinkling of chocolate shavings. NOTE: May be served chilled 33° to 39°F or frozen and slightly thawed.

- *Chocolate Dessert Wraps:*

4-8 inch flour tortillas
½ cup peanut butter
1 cup miniature marshmallows
½ cup miniature chocolate chips
½ lb. Caramel Crunch Crème
1 cup vanilla ice cream

Spread 2 tbsp. peanut butter on one side of each tortilla. Sprinkle ¼ cup marshmallows and 2 tbsp. chocolate chips on half of each tortilla. Roll up, beginning with the topping side. Wrap each tortilla in heavy duty foil. Seal tightly. Grill, covered, over low heat for 5-10 minutes or until heated through. Unwrap tortillas and place on dessert plates. Serve each with ¼ cup Caramel Crunch Crème and ¼ cup vanilla ice cream.

- *Ice Cream Sandwich Dessert:*

20 to 24 ice cream sandwiches
2 lbs. Caramel Crunch Crème
1-11¾ oz. jar hot fudge ice cream topping, slightly warmed in microwave
1½ cups salted peanuts

Arrange ice cream sandwiches to fit in the bottom of an ungreased 9x13 inch pan, cutting a sandwich or two to fit, if necessary. Spread with half of Caramel Crunch Crème. Spoon the warmed hot fudge on top and sprinkle with half of the peanuts. Arrange another layer of ice cream sandwiches to fit in pan. Spread with remaining Caramel Crunch Crème and peanuts. Cover and freeze. Remove from freezer 20 minutes before serving. Cut into squares.

CHEESECAKE SUPREME

- Use as a base for fruit pizza or as a fruit dip.
- Add ½ cup crushed candy (M&M's, Heath, Butterfinger's or Snicker's) for every pound of Cheesecake.
- Add ½ cup fruit (strawberries, raspberries or blueberries) for every pound of Cheesecake.
- Add whipped topping and Hershey's syrup to desired taste.
- Sprinkle with chocolate shavings.
- Spoon Cheesecake Supreme into a cored out strawberry.

- *Butterfinger Dessert:*

Layer the following in a 9x13 inch pan. Garnish with crumbled Butterfinger candy bar.

First layer: graham cracker crumbs or Oreo cookie crumbs

Second layer: Cheesecake Supreme

Third layer: whipped topping

Chill to 33° to 39°F before serving.

- *Caramel Apple Cheesecake:*

1 graham cracker crumb crust
1-21 oz. can apple fruit filling, divided
1½ pints (18 oz.) Cheesecake Supreme
¼ cup caramel topping
⅓ cup chopped pecans, toasted*
Whipped topping

Reserve ¾ cup apple pie filling. Spoon remaining filling into crust. Top with Cheesecake Supreme. Mix reserved apple filling and caramel topping. Arrange apple slices around outside edge of cheesecake. Spread caramel mixture over all. Sprinkle with pecans. Garnish with dollops of whipped topping. Chill to 33° to 39°F before serving. Best if served same day.

*To toast, place pecans in baking pan. Bake at 350°F for 5 minutes. Cool.

- *Cranberry Orange Cheesecake Bars:*

2 cups flour
1½ cups oatmeal
¾ cup brown sugar
1 cup soft margarine
3 cups Cheesecake Supreme
2 cups drained Mrs. Gerry's Cranberry Orange Relish

Preheat oven to 350°F. Combine flour, oatmeal, sugar and margarine. Mix until crumbly, reserve 1 cup of mixture. Press remainder into 9x13 inch pan and bake for 15 minutes. Bake remaining crumbs on separate pan at 350°F for 10 minutes. Cool completely. Spread on Cheesecake Supreme and Cranberry Orange Relish on top. Top with remaining oatmeal mixture. Chill for 1 hour at 33° to 39°F before cutting into bars.

- *Cheesecake Supreme Dessert Pizza:*

2 cups Cheesecake Supreme
1-16 inch raw traditional pizza crust on a pizza pan, thawed if frozen
¾ cup streusel topping (*see recipe below)
½ cup powdered sugar icing

Preheat oven to 450°F. Gently spread Cheesecake Supreme over raw pizza crust. Sprinkle with streusel. Bake crust on pizza pan for 8-10 minutes or until crust is golden brown. Cool completely. Drizzle with icing.

- *Streusel Topping:*

½ cup sugar
3 tbsp. flour
2 tbsp. melted butter

Mix all ingredients with a fork until crumbly.

- *Chocolate Banana Crème Pie:*

1-6 oz. ready-made chocolate pie crust
2 pints (1½ lbs.) Cheesecake Supreme
2 medium bananas, sliced
Whipped topping
Chocolate syrup

Stir Cheesecake Supreme until smooth; spread about ⅓ in bottom of pie crust. Layer banana slices on top, saving ½ banana for garnish. Spread remaining Cheesecake Supreme on top. Chill to 33° to 39°F about 2 hours. Garnish with whipped topping and remaining banana slices. If desired, drizzle with chocolate syrup.

- *Pineapple Crème Pie:*

1-6 oz. ready-made graham pie crust
2 pints (1½ lbs.) Cheesecake Supreme
1-8 oz. can crushed pineapple, drained
Whipped topping
Maraschino cherries
Chopped pecans

Stir Cheesecake Supreme and pineapple together until well mixed. Pour into pie crust. Chill to 33° to 39°F about 2 hours. Garnish with whipped topping and maraschino cherries; sprinkle with chopped pecans.

- *Fruit Cheesecake:*
Sprinkle graham cracker crumbs in bottom of cake pan or deli crock. Spread Cheesecake Supreme evenly over crumbs, to two-inch depth in cake pan, or according to the size of the deli crock. Freeze overnight or just let chill to 33° to 39°F. Before serving, top with sliced fresh fruit or your choice of apple, cherry or blueberry pie filling. If you use apple for a topping try drizzling caramel on top, if desired.
- *Fruit Pizza:*
1-12 inch unbaked pizza crust, thawed if frozen
2 tbsp. sugar
½ tsp. ground cinnamon
1 pint (2 cups) Cheesecake Supreme
2-3 cups assorted fresh fruit cut in bite-size pieces
Combine sugar and cinnamon. Sprinkle thawed crust with sugar mixture. Bake according to directions. Cool completely. Spread with Cheesecake Supreme. Top with fruit. Chill at 33° to 39°F. Best if served the same day.
- *Robert Redford Dessert:*
Crust: Combine ½ cup crushed pecans, 1 cup flour and 1 stick margarine/butter. Press into pie pan and bake at 350°F for 12 minutes. Cool completely.
Filling: Combine 2-8 oz. cream cheese, desired amount of powdered sugar and desired amount of whipped topping. Mix well and spread over crust.
Topping: Layer Cheesecake Supreme over the cream cheese layer followed by a layer of whipped topping. Sprinkle chopped pecans over the top. Chill to 33° to 39°F before serving.
- *Strawberry Cheesecake Swirl:*
3 lbs. Cheesecake Supreme
3 lbs. Mrs. Gerry's Strawberry Surprise
Put all ingredients into a large mixing bowl. Mix gently just until swirls form. Scoop into serving bowls. Chill at 33° to 39°F before serving.
- *Strawberry Shortcake Pizza:*
Press about ¾ of a roll of sugar cookie dough into a pizza pan. Bake 10 minutes at 350°F and let cool. Spread ¾ lb. Cheesecake Supreme over crust. Arrange 1 lb. sliced strawberries on top. Drizzle ½ jar strawberry glaze over everything and refrigerate at 33° to 39°F for 3-4 hours before serving.
- *Turtle Cheesecake:*
Layer the following in a 9x13 inch pan. Garnish with chopped pecans. Drizzle with chocolate and caramel toppings on top. Refrigerate at 33° to 39°F until serving time:
First layer: graham cracker crumbs or Oreo cookie crumbs
Second layer: Cheesecake Supreme
Third layer: whipped topping

COOKIES 'N' CRÈME

- Fold in sliced strawberries, raspberries or any fruit desired.
- In chocolate cookie crust, layer Cookies 'N' Crème, chocolate syrup and Spanish peanuts. Top with additional Cookies 'N' Crème. Garnish with chopped peanuts. Caramel syrup can be substituted for chocolate syrup if desired.
- Fold chopped pastel party mints into Cookies 'N' Crème. Put this mixture into chocolate cookie crust, garnishing with whipped topping and additional chopped mints. If desired, add chopped nuts and pastel miniature marshmallows.
- *Dessert Pizza:*
12 inch pizza dough, lightly dusted with dry instant coffee
2 cups Cookies 'N' Crème
Dark chocolate syrup
Candied pecans
Bake pizza dough according to package directions. Let cool completely. Spread Cookies 'N' Crème over cooled crust. Drizzle with chocolate syrup and sprinkle with pecans. Serve immediately.

- Peppermint Cookies 'N' Crème:

3 lbs. Cookies 'N' Crème
1 tsp. peppermint extract
1 tsp. green food coloring

Combine all ingredients. Chill to 33° to 39°F before serving. Try as a filling for a dark chocolate layer cake or as a filling between dark chocolate cookies.

- Cookies 'N' Crème Dessert Pizza:

2 cups Cookies 'N' Crème
1-16 inch raw traditional pizza crust on a pizza pan, thawed if frozen
¾ cup crushed chocolate sandwich cookies
½ cup powdered sugar icing

Preheat oven to 450°F. Gently spread Cookies 'N' Crème over raw pizza crust. Bake crust on pizza pan for 8-10 minutes or until crust is golden brown. Cool completely. Sprinkle crushed cookies over the top of the cooled pizza and drizzle with icing.

- Cookies 'N' Silk Parfait:

Layer the following in a 9x13 inch pan, garnishing with Oreo cookies on top and chill to 33° to 39°F before serving:

First layer: Oreo cookie crumbs
Second layer: Cookies 'N' Crème
Third layer: Oreo cookie crumbs
Fourth layer: whipped topping

- Oreo Pistachio Dessert:

Layer the following in a 9x13 inch pan, garnishing with Oreo cookies on top. Chill at 33° to 39°F until serving time:

First layer: Oreo cookie crumbs
Second layer: Cookies 'N' Crème
Third layer: Mrs. Gerry's Pistachio Pineapple
Fourth layer: whipped topping

FRUIT SALAD

- Cookie Salad:

Combine 4 lbs. Fruit Salad and 1-11½ oz. pkg. Fudge Striped cookies (broken up). Chill to 33° to 39°F before serving.

MANDARIN ORANGE MIST

- To 1 (4 lb.) container of Mandarin Orange Mist, add in one of the following ingredients: 2 cups cooked, cooled small pasta, such as rings or orzo, 2 cups cottage cheese, 1 lb. (about 3 cups) fresh strawberries, cleaned and sliced, or 1 (11.5 oz.) package fudge-striped shortbread cookies, coarsely crushed and added immediately before serving.

PISTACHIO PINEAPPLE

- 1 lb. Pistachio Pineapple, 25 crushed Oreo cookies, ¼ cup melted butter, ¼ cup chopped walnuts, 1-8 oz. pkg. softened cream cheese, 1 cup powdered sugar and 1-8 oz. container whipped topping. Mix crushed Oreos and walnuts. Press into salad bowl or pan to form crust. Blend cream cheese and whipped topping, powdered sugar and spread over crust. Spread 1 lb. Pistachio Pineapple over the cream cheese layer. Frost with extra whipped topping and garnish with crushed Oreos. Chill at 33° to 39°F before serving.

- Oreo Pistachio Dessert:

Layer the following in a 9x13 inch pan, garnishing with Oreo cookies on top. Chill at 33° to 39°F until serving time:

First layer: Oreo cookie crumbs
Second layer: Mrs. Gerry's Cookies 'N' Crème
Third layer: Pistachio Pineapple
Fourth layer: whipped topping

PUMPKIN 'N' SPICE

- Spread gingersnaps with Pumpkin 'N' Spice for a snack.
- Fill baked cream puffs, dust with powdered sugar and garnish with candy corn.
- In graham cracker or gingersnap crust, layer Pumpkin 'N' Spice with vanilla ice cream. Top with whipped cream and additional crumbs. Freeze until firm.

- Fall Festival Dessert:

3 lbs. Pumpkin 'N' Spice
1/2 cup caramel topping
40 small gingersnap cookies
3/4 cup chopped pecans
1-12 oz. container whipped topping

In a large glass bowl, layer about 1/3 of each of the above ingredients. Repeat layers two more times until all ingredients are used. Cover. Chill to 33° to 39°F until serving time. (The longer the dessert is kept the softer the cookies become).

- Pumpkin Cheesecake:

1-9 oz. graham cracker crust
1 lb. Mrs. Gerry's Cheesecake Supreme
1 lb. Pumpkin 'N' Spice
1 cup whipped topping
12 pieces of candy corn

Spread Mrs. Gerry's Cheesecake Supreme in bottom of pie crust. Spread Pumpkin 'N' Spice on top. Spoon 12 dollops of whipped topping around edge of pie. Place a piece of candy corn on each dollop. Cover; chill to 33° to 39°F, or freeze until serving. If frozen, to serve, remove dessert from freezer 15 minutes before cutting.

- Pumpkin Dessert:

3 lbs. Pumpkin 'N' Spice
1-15 oz. prepared angel food loaf

Cut angel food cake into 1 inch cubes. Gently fold into Pumpkin 'N' Spice. Top with whipped cream and sprinkle with ground cinnamon. Chill to 33° to 39°F before serving.

- Pumpkin Gingerbread Bars:

1-14.5 oz. gingerbread mix, prepared according to package directions (bake in a 9-inch square pan)
1 pint (10 oz.) Pumpkin 'N' Spice
1/4 cup chopped pecans
1/8 tsp. ground cinnamon
1/8 tsp. ground nutmeg

Cool gingerbread completely. Spread Pumpkin 'N' Spice on top of gingerbread; top with chopped pecans and sprinkle with cinnamon and nutmeg. Chill to 33° to 39°F.

- Pumpkin 'N' Spice Cake Roll:

1/4 of a 5 lb. box of Gold Medal Spice Cake Mix
2 1/2 cups Pumpkin 'N' Spice, divided
Fall sugar leaves

Prepare cake mix according to package directions; spread batter in a prepared 24x30 inch jelly roll pan. Bake according to package directions, taking into account the larger jelly roll pan; cool. Spread 2 cups of Pumpkin 'N' Spice evenly over cake. Roll up; trim edges. Frost top of the cake roll with 1/2 cup Pumpkin 'N' Spice; sprinkle with fall sugar leaves. Cut into slices and serve.

- Pumpkin 'N' Spice Bars:

In a 9x13 inch pan, combine 1/4 cup graham cracker crumbs, 2 tbsp. sugar and 1/4 cup melted butter. Press firmly into pan. Layer with 2 lbs. of Pumpkin 'N' Spice and 1 quart vanilla ice cream. Top with whipped topping. Freeze until firm and cut into bars.

- Pumpkin Ice Cream Dessert:

2 lbs. Pumpkin 'N' Spice
1 quart vanilla soft-serve ice cream (such as Dairy Queen)
2 1/2 cups graham cracker crumbs
1/3 cup sugar
2/3 cup butter or margarine, melted

Preheat oven to 350°F. Combine cracker crumbs and sugar; stir in melted butter or margarine. Press firmly into a 9x13 inch pan. Bake at 350°F for 8 minutes. Cool completely. Layer Pumpkin 'N' Spice; freeze one hour. Spread on all of the ice cream; freeze. Spread on remaining Pumpkin 'N' Spice. If desired, garnish with candy corn. Freeze until firm. Let thaw 20 minutes before cutting.

- Pumpkin Trifle:

Layer cake cubes in bottom of glass serving bowl. Top with layer of Pumpkin 'N' Spice, then add layer of sliced pears or any fruit desired. Repeat layers. Garnish with whipped cream and chopped pecans. Chill to 33° to 39°F until serving.

RICE PUDDING

- Eggnog Rice Pudding:

4 cups (32 oz.) Rice Pudding
½ cup eggnog
½ cup raisins
½ tsp. rum extract
Nutmeg

Place raisins in small bowl and stir in rum extract. Set aside. Place pudding in large bowl, add eggnog, mix well. Add rum soaked raisins. Spoon pudding into individual serving dishes. Sprinkle with nutmeg. Chill to 33° to 39°F until serving time.

- Raspberry Rice Trifle:

3 cups (24 oz.) Rice Pudding
1-12 oz. jar raspberry or strawberry sundae topping
2 cups finely crumbled pecan shortbread cookies
2 tbsp. butter or margarine
Whipped topping (optional)

Melt butter or margarine, mix with 1 cup cookie crumbs and spread on baking sheet. Bake at 325°F for 10 minutes until lightly browned. Cool thoroughly. Spoon ⅓ of Rice Pudding into serving bowl. Top with ⅓ of preserves and ⅓ of cookie mixture. Repeat two more times until all ingredients are used. Top with whipped topping if desired. Chill to 33° to 39°F until serving time.

- Rice Pudding Meringue:

3 cups (24 oz.) Rice Pudding
1 tsp. cinnamon
1 tsp. vanilla extract
3 egg whites
¼ cup sugar

Mix together pudding, cinnamon and vanilla. Spoon into soufflé pan. Place egg whites in a clean dry glass bowl and beat at medium speed using electric mixer. Slowly add sugar while mixing. Continue until it becomes very frothy. Pour meringue gently over pudding mixture and bake at 350°F until top is lightly browned. Serve warm.

STRAWBERRY GREEK YOGURT PARFAIT

- Sprinkle with granola
- Sprinkle with chopped nuts
- Stir in fresh fruit, such as sliced strawberries, blueberries, raspberries, etc.
- Make a fruit salad by stirring in sliced bananas and drained, canned, diced fruit such as pineapple, peaches, pears, fruit cocktail, etc.

STRAWBERRY SURPRISE

- In a graham cracker crust, layer Strawberry Surprise, vanilla ice cream and a second layer of Strawberry Surprise. Freeze until firm. Before serving, top with sliced strawberries.

- Strawberry Angel:

3 lbs. Strawberry Surprise
1-15 oz. prepared angel food cake loaf

Cut angel food cake loaf into 1 inch cubes. Gently fold into Strawberry Surprise. Top with whipped topping and fresh sliced strawberries. Chill to 33° to 39°F until serving.

- Strawberry Cheesecake Swirl:

3 lbs. Mrs. Gerry's Cheesecake Supreme

3 lbs. Strawberry Surprise

Put all ingredients into a large mixing bowl. Mix gently just until swirls form. Scoop into serving bowls. Chill at 33° to 39°F before serving.

TAPIOCA PUDDING

- Mocha Tapioca:

3 cups (24 oz.) Tapioca Pudding

¼ cup strong coffee, cooled

1 tsp. vanilla extract

Chopped walnuts

Caramel sauce

Place pudding into large mixing bowl. Add cooled coffee and vanilla extract; mix well. Spoon pudding into individual dessert dishes to serve. Top with caramel sauce and chopped walnuts. Chill to 33° to 39°F until serving time.

- Piña Colada Pudding:

4 cups (32 oz.) Tapioca Pudding

¼ tsp. coconut extract

1-8 oz. can crushed pineapple, well drained

⅛ tsp. rum extract

Toasted coconut flakes*

Place pudding in a large mixing bowl. Add coconut extract, crushed pineapple and rum extract; mix into pudding. Spoon pudding mixture into individual dessert dishes. Garnish with toasted coconut flakes if desired. Chill to 33° to 39°F until serving time.

*To toast, place flaked coconut in baking pan. Bake at 350°F for 3 minutes. Cool.

- Very Berry Tapioca:

4 cups (32 oz.) Tapioca Pudding

1 pint fresh blueberries, raspberries, strawberries or mixed berries

Stir ¾ of the berries into the tapioca pudding, reserving ¼ the berries for garnish. Spoon mixture into individual serving dishes. Top with reserved berries. Chill to 33° to 39°F until serving time.

CRANBERRY PRODUCTS

CRANBERRY CHEESECAKE

- Cranberry Cheesecake Dessert:

2 lbs. Cranberry Cheesecake

1-12 oz. container whipped topping

½ cup pecan pieces, toasted*

44 small gingersnap cookies, crushed into crumbs

¼ cup sugar

⅓ cup butter or margarine, melted

Preheat oven to 350°F. Combine cookie crumbs and sugar; stir in melted butter or margarine. Press firmly into 9x13 inch pan. Bake for 8 minutes. Cool completely. Layer the Cranberry Cheesecake, then the whipped topping and sprinkle with pecans. Freeze until firm. Let thaw about 20 minutes before cutting.

*To toast, place pecans in baking pan. Bake at 350°F for 5 minutes. Cool.

- *Cranberry Cheesecake Trifle Squares:*

1-10.75 oz. frozen butter pound cake, cut into 12 slices
1½ lbs. Cranberry Cheesecake
24 almond crescent cookies, coarsely crushed
1-8 oz. container whipped topping
¼ cup sliced almonds, toasted*

Place cake slices to fit bottom of 8x12 inch pan. Spread Cranberry Cheesecake over cake. Sprinkle crushed cookies over Cranberry Cheesecake and lightly press in. Carefully spread whipped topping over cookies and top with almonds. Cover; chill to 33° to 39°F, or freeze until serving. If frozen, to serve, remove dessert from freezer 15 minutes before cutting.

*To toast, place almonds in baking pan. Bake at 350°F for 5 minutes. Cool.

- *Chocolate Cranberry Torte:*

1 chocolate cake mix
¾ cup raspberry syrup
2 lbs. Cranberry Cheesecake
Chocolate syrup or hot fudge (optional)

Prepare cake according to package directions, pouring batter into 2-9 inch round cake pans. Bake, cool for 10 minutes, and then turn out of pans onto cooling rack. Cool completely. Freeze layers for 30-60 minutes. Slice each cake into two layers. Level off one of the top layers, so it's flat. Place one layer of cake on cake plate. Drizzle ¼ of the raspberry syrup evenly over cake. Spread about ¼ of the Cranberry Cheesecake over cake. Top with another layer of cake and repeat syrup and Cheesecake steps. Repeat with remaining layers using the rounded cake layer as the top. Chill to 33° to 39°F before serving. Cut into wedges. If desired, drizzle with chocolate syrup or hot fudge just before serving.

CRANBERRY ORANGE RELISH

- Combine 5 lbs. Cranberry Orange Relish and 2 cups chopped nuts.
- Substitute an equal amount of relish for blueberries in a blueberry muffin recipe.
- Add 1 cup relish to a pound cake or coffee cake recipe.

- *Cranberry Orange Cocktail:*

1 cup Cranberry Orange Relish
1-12 oz. can frozen orange juice concentrate, thawed
3½ cups water

In blender, combine Cranberry Orange Relish and orange juice concentrate. Process until smooth. Pour into speed pourer. Top off with 7-UP.

To make one cocktail, fill a glass with ice. Add a shot of vodka. Pour the cocktail mixture into the glass leaving enough room on the top for a splash of 7-UP.

- *Cranberry Orange Nut Bread:*

½ cup butter, softened
¾ cup sugar
2 large eggs
2 cups all purpose flour
1½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 cup Cranberry Orange Relish
½ cup chopped walnuts

Preheat oven to 350°F. Grease or spray 9x5 inch loaf pan; sprinkle with a very small amount of sugar and tap pan so sugar spreads around evenly. In a large mixing bowl, cream butter and sugar. Add eggs one at a time and beat until light and fluffy. Combine dry ingredients; add alternately with Cranberry Orange Relish to creamed mixture. Stir in walnuts. Spread batter evenly into prepared pan. Bake at 350°F for 55-60 minutes or until loaf tests done with wooden pick. Cool in pan for 10 minutes. Remove from pan and cool on a wire rack.

- *Cranberry Orange Salad Dressing:*

1 cup Cranberry Orange Relish
2 tbsp. sugar
1 tsp. salt
1 tsp. ground mustard
½ to 1 tsp. grated onion
½ cup vinegar
1 cup vegetable oil

In a blender or food processor, combine all ingredients except oil. While processing, gradually add oil in a steady stream. Chill to 33° to 39°F before serving. Use as a dressing on salad greens. Garnish the salad with toasted walnuts*. Makes about 2½ cups.

*To toast, place walnuts in baking pan. Bake at 350°F for 5 minutes. Cool.

- *Cranberry Orange Slush:*

1 cup Cranberry Orange Relish
1-12 oz. can frozen orange juice concentrate, slightly thawed
3½ cups water
2 liters 7-UP

In blender, combine Cranberry Orange Relish and orange juice concentrate. Process until smooth. Pour into 4 quart plastic container, stir in water. Freeze overnight. Let mixture stand at room temperature until a slushy consistency, about 2 hours. Scoop ¼ cup into glass and fill with 7-UP. Mixture can also be put in punch bowl.

- *Cran-Orange Cheesecake:*

1½ cups graham cracker crumbs
¼ cup sugar
1/3 cup melted margarine
2 lbs. cream cheese, softened
1-14 oz. can sweetened condensed milk
4 eggs
¼ cup lemon juice
1½ cups Cranberry Orange Relish

Preheat oven to 325°F. Combine crumbs, sugar and margarine and press on bottom of 9 inch springform pan. In large mixing bowl beat cream cheese until fluffy. Beat in milk until smooth. Add eggs and lemon juice, mixing well. Stir in Cranberry Orange Relish. Pour into prepared pan. Bake at 325°F for 1 hour and 15 minutes. Cool and garnish as desired. Chill to 33° to 39°F before serving.

- *Cranberry Orange Cheesecake Bars:*

2 cups flour
1½ cups oatmeal
¾ cup brown sugar
1 cup soft margarine
3 cups Mrs. Gerry's Cheesecake Supreme
2 cups drained Cranberry Orange Relish

Preheat oven to 350°F. Combine flour, oatmeal, sugar and margarine. Mix until crumbly, reserve 1 cup of mixture. Press remainder into 9x13 inch pan and bake for 15 minutes. Bake remaining crumbs on separate pan at 350°F for 10 minutes. Cool completely. Spread on Cheesecake Supreme and Cranberry Orange Relish on top. Top with remaining oatmeal mixture. Chill for 1 hour at 33° to 39°F before cutting into bars.

- Cranberry Swirl Muffins:

1/4 cup shortening
1/2 cup sugar
1 large egg
1 1/2 cups flour
2 tsp. baking powder
1/2 tsp. salt
3/4 cup milk
1/2 Cranberry Orange Relish
1/4 cup chopped walnuts

Preheat oven to 400°F. Grease 12 medium muffin cups. Cream shortening and sugar until blended. Add egg, beat until fairly smooth; stir in flour, baking powder, salt and milk until just mixed; add Cranberry Orange Relish and walnuts; fold and swirl lightly through batter. Spoon batter evenly into muffin cups, filling about 3/4 full. Bake at 400°F for 20-22 minutes or until golden brown. Cool 5 minutes before removing from pan.

- Cranapple Upside-Down Cake:

Topping:

1 cup firmly packed brown sugar
1/2 cup margarine or butter, melted
2 large apples, peeled, sliced
1 cup Cranberry Orange Relish, drained

Cake:

1-16 oz. pkg. pound cake mix
3/4 cup water
2 eggs
Whipped topping (optional)

Preheat oven to 350°F. Grease 2-9 inch round cake pans. In a small bowl, combine brown sugar and margarine; mix well. Divide between 2 pans; spread over bottom of pans. Arrange apple slices over brown sugar mixture. Divide Cranberry Orange Relish between 2 pans; spread over apples.

In a large bowl, combine cake mix, water and eggs; mix 2-3 minutes. Divide between 2 pans and spread evenly. Bake at 350°F for 45-50 minutes or until cake springs back when lightly touched in center and toothpick comes out clean. Cool in pan 2 minutes. Invert onto cakes plates. Cool 20 minutes. Serve warm or cool with whipped topping, if desired.

- Festive Cranberry Cake:

Cake:

3/4 cup butter or margarine, softened
1 cup sugar
2 eggs
2 1/4 cups flour
1 tsp. baking powder
1 tsp. baking soda
1 cup buttermilk
1 cup Cranberry Orange Relish
1 cup chopped dates
1 cup chopped pecans

Glaze:

1/2 cup orange juice
1/4 cup sugar

Preheat oven to 350°F. In mixing bowl, cream butter and sugar. Add eggs, beat well. Combine dry ingredients; add to creamed mixture alternately with buttermilk. Stir in Cranberry Orange Relish, dates and pecans. Spread in a greased and floured 10 inch tube pan. Bake 350°F for 60-70 minutes or until toothpick inserted near center comes out clean. Cool in pan for 10 minutes. Meanwhile, to make glaze, heat orange juice and sugar in a small saucepan until sugar dissolves. Invert cake onto a serving plate. With toothpick, punch holes in cake. Spoon glaze over cake, cover and refrigerate for at least 8 hours. If desired, garnish with whipped topping, fresh mint leaves and whole cranberries.

- Frozen Cranberry Orange Cups:
 ¾ cup Cranberry Orange Relish
 3-6 oz. containers light orange crème yogurt
 ½ cup sugar
 ⅓ cup chopped pecans

Combine all ingredients in mixing bowl. Spoon into 8 foil cupcake liners. Freeze until solid. Remove from the freezer 10 minutes before serving. May be served as a salad or dessert.

CRANBERRY SALAD

- Combine 5 lbs. of Cranberry Salad, 2 cups colored mini marshmallows and 2 cups chopped nuts. Chill to 33° to 39°F until serving.

- Layer Cake Dessert:
 3 lbs. Cranberry Salad
 1 pound cake or angel food loaf
 Whipped topping
 Fresh fruit

Slice pound cake or angel food loaf horizontally into 3 layers. Spread Cranberry Salad between layers. Top with whipped topping and fresh fruit. Chill to 33° to 39°F until serving.

SIDE DISHES

COUNTRY STYLE GRAVY

- Serve with Mrs. Gerry's Premium Mashed Potatoes
- Pour over chicken fried steak, chicken fried chicken, or breaded pork cutlet
- Use as a dip for chicken nuggets or chicken strips
- Pour over sausage and cheese omelets
- Add cooked, crumbled and drained pork sausage to gravy, and serve over hot biscuits
- Add cooked, crumbled and drained ground beef to gravy, and serve over mashed potatoes
- Sauté one (2.5 oz.) package dreid beef, chopped, in 1 tsp. butter; add one (2.5 lb.) bag of Country Style Gravy and heat. Serve over toast.

- Chicken Tetrazzini
 2 tbsp. butter
 1 cup diced onion
 3 cups Country Style Gravy
 1 cup sour cream
 1 lb. (4 cups) diced, cooked chicken
 1 (6.5 oz.) can sliced mushrooms, drained and coarsely chopped
 1 lb. angel hair pasta, cooked according to package directions
 1 (12 oz.) package shredded mozzarella cheese
 ½ cup grated parmesan cheese

In a large saucepan, sauté onion in butter. Add Country Style Gravy and sour cream; heat just until boiling. Add chicken and mushrooms. In a greased deep 9x13" pan, layer half of hot, cooked pasta, half of the mozzarella cheese, remaining pasta, Parmesan cheese, chicken in sauce, and top with remaining mozzarella. Bake at 350°F for 30 to 40 minutes, or until internal temperature is 165° to 180°F. Let rest 5 minutes before serving. Makes about 6 lbs. (12 servings)

GARLIC MASHED POTATOES

Drain 1 lb. can of sauerkraut and add to 5 lbs. hot Garlic Mashed Potatoes and heat to 165° to 180°F. Serve immediately or maintain at 165° to 180°F.

GOURMET MACARONI & CHEESE

- Create a pasta bar by heating 1 (5 lb.) bag of Gourmet Macaroni and Cheese according to package directions. Serve immediately or maintain temperature at 165° to 180°F. Gently stir in any of the following: roasted red pepper puree, hot, cooked asparagus florets, hot, cooked broccoli florets, diced tomatoes, cracked 5-peppercorn combination and/or top with toasted rosemary bread crumbs.

- Buffalo Chicken Mac & Cheese:

1 (5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese

2 (5 oz.) cans no salt Hormel

chicken breast, drained*

1/3 cup medium taco sauce

1 1/2 tsp. (or to taste) Tabasco sauce, or other pepper sauce such as buffalo sauce or Frank's hot sauce

Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. Carefully pour into large mixing bowl. Gently stir in remaining ingredients. Serve immediately or maintain at 165° to 180°F. Makes 10 to 12 servings.

*May substitute 2 cups of diced, cooked chicken that has been cooked without salt.

- Fajita Chicken Mac & Cheese:

1 (5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese

1 (15 oz.) can black beans (no salt added, if available), rinsed and drained

1 (10 oz.) can no salt added Original Rotel Tomatoes & Green Chilies

2 (5 oz.) cans no salt added Hormel chicken breast, drained*

1 tbsp. McCormick Fajita Seasoning Mix

2 cups (about 4 oz.) coarsely crushed yellow corn tortilla chips

Preheat oven to 400°F. Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. Carefully pour into large mixing bowl. Gently stir in ingredients, except tortilla chips. Pour into greased half pan; top with crushed tortilla chips. Bake for 15 to 20 minutes or until mixture is hot and tortilla chips are lightly browned. Serve immediately or maintain at 165° to 180°F. Makes 12 to 14 servings.

*May substitute 2 cups of diced, cooked chicken that has been cooked without salt.

- Lobster Mac & Cheese:

1 (5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese

2 cups plain panko bread crumbs

2 tbsp. butter

1 lb. cooked lobster meat or lobster-flavored surimi

Preheat oven to 400°F. Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. While Macaroni & Cheese is heating, melt butter in medium skillet over medium-low heat. Add panko bread crumbs; stir to combine. Continue stirring frequently until crumbs are golden brown. Remove from heat. Carefully pour hot Macaroni & Cheese into a greased half pan. Gently stir in lobster or surimi; top with buttered bread crumbs. Bake for 15 to 20 minutes or until lobster is hot and crumbs are deep golden brown. Serve immediately or maintain at 165° to 180°F. Makes 12 to 14 servings.

- Shrimp Alfredo Mac & Cheese:

1 (5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese

2 cups plain panko bread crumbs

2 tbsp. butter

1 lb. cooked, peeled and deveined medium shrimp

1 tsp. minced garlic (or to taste)

1 cup (4 oz.) shredded Parmesan cheese

Preheat oven to 400°F. Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. While Macaroni & Cheese is heating, melt butter in medium skillet over medium-low heat. Add panko bread crumbs; stir to combine. Continue stirring frequently until crumbs are golden brown. Remove from heat. Carefully pour hot Macaroni & Cheese into a greased half pan. Gently stir in shrimp and garlic; top with buttered bread crumbs. Bake for 15 to 20 minutes or until shrimp is hot and crumbs are deep golden brown. Serve immediately or maintain at 165° to 180°F. Makes 12 to 14 servings.

- Sweet Potato Mac & Cheese:

1 (5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese

4 cups (about 1 1/4 lbs.) baked sweet potato, peeled and cubed

Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. Carefully pour into large mixing bowl. Gently stir in hot, baked sweet potato cubes until some of the cubes remain, but some orange swirls appear. Serve immediately or maintain at 165° to 180°F. Makes 20 to 24 side dish servings.

PREMIUM MACARONI & CHEESE

- Breakfast Mac & Cheese – Stir in cooked bacon or cooked breakfast sausage into hot Premium Macaroni and Cheese, top with buttered bread crumbs and place under broiler to toast crumbs.
- Bacon Tomato Mac & Cheese:
1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
1 cup real bacon bits
2 cups diced fresh tomatoes
In a large saucepan, combine hot Premium Macaroni & Cheese, bacon and tomato; heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- Blue Cheese Macaroni & Cheese:
1-5 lb. bag Premium Macaroni & Cheese
12 oz. shredded Gruyere cheese blend
3 oz. blue cheese crumbles
Dash of black pepper
Combine all ingredients. Heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- Gratin Blend Macaroni & Cheese:
1-5 lb. bag Premium Macaroni & Cheese
12 oz. shredded Gruyere cheese blend
6 oz. shredded Cheddar cheese
Dash of nutmeg and white pepper
Combine all ingredients. Heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- Basic Mac & Cheese Lasagna:
1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
1/2 lb. ground beef, browned, crumbled and drained
salt and pepper to taste
1-24 oz. jar Prego Traditional Italian Sauce
1-8 oz. pkg. shredded Mozzarella cheese
1-8 oz. pkg. shredded Provolone cheese
1/2 cup grated Parmesan cheese
Additional warm Prego Traditional Italian Sauce, optional
Preheat oven to 400°F. In a large saucepan, brown ground beef. Season with salt and pepper; drain. Add Italian sauce and heat gently. Generously spray a deep 9x13 inch lasagna pan (or a 4 inch foodservice half pan) with cooking spray. Layer ingredients in this order: half of Macaroni & Cheese, half of each of the cheeses, and half of the meat sauce. Repeat layers.
Set baking dish on foil-lined baking sheet to catch drips. Bake uncovered in *oven for one hour or until center is 165° to 180°F. (check about half way through cooking time; if top is getting too dark, cover loosely with a sheet of aluminum foil.) Serve immediately or maintain at 165° to 180°F.
*If baking dish is glass or ceramic, reduce oven temperature to 375°F.
- **USING THE BASIC MACARONI & CHEESE “LASAGNA” RECIPE AND DIRECTIONS, EXPERIMENT WITH THE FOLLOWING ADDITIONS AND SUBSTITUTIONS:**
 - To make a different “Italian Lasagna,” add a layer of ricotta cheese and a layer of fresh spinach leaves in the middle of the layers, and substitute cooked Italian sausage for the ground beef.
 - To make “Mexican Lasagna,” substitute jarred salsa for the Prego Italian sauce, and substitute pepper jack and cheddar cheeses for the mozzarella and provolone cheeses.
 - To make “Buffalo Lasagna,” eliminate the Prego Italian sauce and the ground beef. Sprinkle the bottom layer of Macaroni & Cheese with Buffalo Hot Sauce to taste, and top with bite-size cooked buffalo chicken pieces.
 - To make “Carbonara-Style Lasagna,” eliminate the Prego Italian sauce, and add a layer of peas in the middle, and a layer of cooked bacon pieces in the middle and on top.
 - To make “Vegetarian Lasagna,” eliminate the ground beef, and substituted sautéed mushrooms, onions and peppers.
 - To make “Cheeseburger Lasagna,” add a layer of chopped dill pickles and sautéed diced onions in the middle of the layers.

- *Mac & Cheese Au Gratin:*
 1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
 2 cups fresh bread crumbs
 2 tbsp. butter, melted
 Preheat oven to 400°F. Combine bread crumbs and butter; toss to combine. Divide hot Premium Macaroni & Cheese between six individual au gratin dishes. Top each with ¼ cup buttered crumbs. Bake for 10-15 minutes until crumbs are golden brown. Serve immediately or maintain at 165° to 180°F.
- *Nacho Chicken Mac & Cheese:*
 1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
 1½ lbs. cooked chicken meat, diced or pulled (about 5 cups)
 1 cup sour cream
 1 cup mild or medium salsa
 4 cups coarsely crushed nacho cheese tortilla chips
 Preheat oven to 350°F. In a large saucepan, combine hot Premium Macaroni & Cheese, chicken, sour cream and salsa; heat through. Pour meat mixture into a 4 inch deep half pan that has been sprayed with non-stick cooking spray. Spread crushed tortilla chips evenly over the top. Bake for 8-10 minutes or until chips are lightly browned. Serve immediately or maintain at 165° to 180°F.
- *Mac & Cheese with Ham:*
 1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
 2 lbs. diced cooked ham
 In a large saucepan, combine hot Premium Macaroni & Cheese, and ham; heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- *Rofuma Macaroni & Cheese:*
 1-5 lb. bag Premium Macaroni & Cheese
 10 oz. shredded Rofuma cheese
 9 oz. shredded Gruyere cheese blend
 Dash of white pepper
 Combine all ingredients. Heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- *Rarebit Cheddar Macaroni & Cheese:*
 1-5 lb. bag Premium Macaroni & Cheese
 12 oz. shredded Cheddar cheese
 6 oz. shredded Gruyere cheese blend
 Dash of Worcestershire
 Dash of hot sauce
 Combine all ingredients. Heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- *Seafood Mac & Cheese:*
 1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
 ½ to 1 lb. Mrs. Gerry's Supreme Seafood Salad
 In a large saucepan or microwaveable bowl, combine hot Macaroni & Cheese and Supreme Seafood Salad; heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- *Spiced Ham and Mac & Cheese:*
 1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
 2-12 oz. cans spiced ham luncheon meat, diced
 In a large saucepan, combine hot Premium Macaroni & Cheese, and luncheon meat; heat to 165° to 180°F. Serve immediately or maintain at this temperature.
- *Tuna Mac & Cheese:*
 1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
 3-5 oz. cans tuna, drained and flaked
 12 oz. frozen peas, cooked (optional)
 In a large saucepan, combine hot Premium Macaroni & Cheese, tuna and peas (if desired); heat to 165° to 180°F. Serve immediately or maintain at this temperature.

PREMIUM MASHED POTATOES

- Lynne's Lefse:

4 cups Premium Mashed Potatoes
2 cups flour
¼ cup sugar
⅛ cup vegetable oil

In a large mixing bowl, combine all ingredients; mix thoroughly with your hands to form dough. If dough is too sticky add a little more flour. Form lefse dough into balls (golf ball size or larger). Flour a pastry cloth or board and roll out thin, using flour as needed on rolling pin and pastry cloth.

Cook on hot (approx. 450°F) dry lefse griddle until small bumps appear and it has light brown spots. Turn lefse and when second side is lightly browned, place between folds of towels to cool. This will keep lefse moist. When cool, wrap the lefse tightly and store in refrigerator for up to two days. Freeze for longer storage. Makes about 24 lefse, 10-12 inches in diameter.

PREMIUM MASHED POTATOES AND HEARTY MASHED POTATOES

- Chicken Bread Bowl:

In one 4½ oz. baked bread bowl (6½ inches in diameter), layer the following:

¾ cup Premium Mashed Potatoes or Hearty Mashed Potatoes, heated
1 cooked, cubed unbreaded chicken breast (4 oz.), heated
½ cup mixed vegetable, heated
⅓ cup chicken gravy, heated

Serve immediately or maintain at 165° to 180°F.

- Chicken Potpie:

1 lb. bag frozen mixed vegetables, cooked and drained (or 2-1 lb. cans of mixed vegetables, drained)
1-5 lb. bag Premium Mashed Potatoes or Hearty Mashed Potatoes, heated according to package directions
2 lbs. (about 6 cups) cooked chicken meat, diced or pulled
2-10¾ oz. cans condensed cream of chicken soup
1 cup milk
½ tsp. dried thyme leaves

Preheat oven to 350°F. In a large saucepan, combine chicken, soup, milk, thyme and vegetables; heat thoroughly. Pour meat mixture into a 4 inch deep half pan that has been sprayed with a non-stick cooking spray. Spread heated mashed potatoes evenly over the top of the meat mixture, sealing edges. Spray top of mashed potatoes with non-stick cooking spray. Bake at 350°F for 30 minutes or until filling is 165° to 180°F. Serve immediately or maintain at 165° to 180°F.

- Deep Fried Mashed Potatoes:

Combine:

1 lb. Premium Mashed Potatoes or Hearty Mashed Potatoes
1 egg, beaten

Optional add-ins:

Real bacon bits
Shredded Cheddar cheese
Chopped onion
Diced red peppers
Diced Green peppers

Panko bread crumbs

Roll mixture into 2 inch balls. Coat in bread crumbs. Let sit 30 minutes soak up moisture. Deep fry in 375°F oil for 4 minutes.

- *Green Bean and Turkey Casserole:*

4 cups cubed cooked turkey or chicken

4 cups frozen cut green beans (or frozen broccoli or peas)

2-10.75 oz. can condensed cream of mushroom soup

⅓ cup milk

2 cups shredded Cheddar cheese, divided

2-2.8 oz. cans French fried onions

1-5 lb. bag Premium Mashed Potatoes or Hearty Mashed Potatoes, heated according to package directions

Preheat oven to 375°F. In a large saucepan gently heat together, turkey, green beans, 1 cup cheese, soup and milk. Cook 6-8 minutes stirring occasionally until mixture is heated through. Place mixture into a lightly greased 4 inch deep half pan. Spread heated mashed potatoes evenly over the top of mixture. Bake at 375°F for 30 minutes uncovered or until mixture is 165° to 180°F. Sprinkle the remaining cheese and 2 cans of French fried onions, evenly over the top and bake for another 10 minutes. Serve immediately or maintain at 165° to 180°F.

- *Hot Pot Roast Sundae:*

In one 4½ oz. baked bread bowl (6½ inches in diameter), layer the following:

1 cup Premium Mashed Potatoes or Hearty Mashed Potatoes, heated

4 oz. cooked, cubed pork or beef roast, heated

⅓ cup chicken gravy, heated

Top with a cherry tomato

Serve immediately or maintain at 165° to 180°F.

- *Mashed Potato Puffs:*

2 eggs

1 heaping cup shredded sharp Cheddar cheese

2 tbsp. grated Parmesan cheese

2 tbsp. chopped chives

Salt and black pepper, to taste

3 cups Premium Mashed Potatoes or Hearty Mashed Potatoes

Preheat oven to 400°F. Spray 8-9 of the wells of a cupcake pan. In a medium mixing bowl whisk the eggs. Mix in both cheeses and the chives. Taste the potatoes and season them with salt and pepper. Add them to the bowl and mix well. Spoon them into the pan filling the cups just to the top of a little below. Bake at 400°F for 25-35 minutes until they pull away from the sides of the cups and are golden brown. Remove from oven and let them cook 5 minutes in pan. Serve with sour cream or plain yogurt.

- *Potato Patties:*

1-5 lb. bag Premium Mashed Potatoes or Hearty Mashed Potatoes

6 eggs, beaten

2 tbsp. dried minced onion

¼ tsp. garlic powder

In a large mixing bowl, combine mashed potatoes, eggs, dried onion and garlic powder; mix thoroughly. Spray griddle or skillet with non-stick cooking spray or lightly brush with vegetable oil. When hot, scoop ¼ cup of the mixture onto griddle and flatten slightly. Cook until golden brown. Gently flip and cook until golden brown on second side. Serve immediately or maintain at 165° to 180°F.

- *Shepherd's Pie:*

1 lb. bag frozen mixed vegetables, cooked and drained (or 2-1 lb. cans mixed vegetables, drained)

1-5 lb. bag Premium Mashed Potatoes or Hearty Mashed Potatoes, heated according to package directions

2 lbs. ground beef, browned and drained

1 cup diced onion

1 tsp. salt

½ tsp. ground black pepper

2-12 oz. jars of savory beef gravy

Preheat oven to 350°F. In a large skillet or Dutch oven, brown ground beef with onions, salt and pepper until meat is no longer pink. Drain off grease. Add vegetables and gravy to meat and heat thoroughly. Pour meat mixture into a 4 inch deep half pan that has been sprayed with non-stick cooking spray. Spread heated mashed potatoes evenly over the top of the meat mixture, sealing edges. Spray top of mashed potatoes with non-stick cooking spray. Bake at 350°F for 30 minutes or until filling is 165° to 180°F. Serve immediately or maintain at 165° to 180°F.

- Southwestern Mashed Potatoes:

1-5 lb. bag Premium Mashed Potatoes or Hearty Mashed Potatoes
3 cups shredded Cheddar cheese, divided
1 cup real bacon bits
2-4 oz. cans diced green chilies
1-1.25 oz. pkg. dry taco seasoning mix

Preheat oven to 350°F. In a large mixing bowl, combine mashed potatoes, bacon bits and half of the Cheddar cheese. Add green chilies and seasoning mix; mix thoroughly. Spray a 4 inch half pan with non-stick cooking spray. Spoon mashed potatoes mixture into pan. Sprinkle remaining Cheddar cheese on top of mashed potatoes. Bake at 350°F for 40-50 minutes or until filling is 165° to 180°F. Serve immediately or maintain at 165° to 180°F.

- Twice-Baked Potatoes:

1-5 lb. bag Premium Mashed Potatoes or Hearty Mashed Potatoes
3 cups shredded Cheddar cheese, divided
1 cup real bacon bits
2 tbsp. dried chives
1 tsp. seasoned salt
½ tsp. onion powder
½ tsp. coarse ground pepper
¼ tsp. garlic powder (optional)
Salt (optional)
32 half shell potato skins (about 1½ oz. each)

Preheat oven to 400°F. In a large mixing bowl, combine mashed potatoes, bacon bits and half of the Cheddar cheese. Add chives, seasoned salt, onion powder, pepper and garlic powder (optional); mix thoroughly. Spray a large baking sheet with non-stick cooking spray. If desired, lightly sprinkle salt on the inside of the potato skins. Scoop ⅓ cup of filling into each potato skin. Divide remaining cheese among the potato skins and press in lightly. Bake at 400°F for 20-30 minutes or until filling is 165° to 180°F. Serve immediately or maintain at 165° to 180°F.

PREMIUM POULTRY GRAVY

- Serve with Mrs. Gerry's Premium Mashed Potatoes for the ultimate comfort food.
- Pour over hot turkey sandwiches.
- Use as a dip for chicken nuggets or strips.
- Serve as a side for hand-held sandwiches such as hot hoagies, subs and pasties.
- Add to chicken noodle soup in place of some of the broth for a flavor booster.

STEAKHOUSE BAKED BEANS

- Steakhouse Baked Bean Hot Dish:

1 lb. ground beef, browned, crumbled and drained
¼ tsp. salt
3 lbs. Steakhouse Baked Beans
1 cup shredded Cheddar cheese
1 or 2-7.5 oz. cans refrigerated biscuits

Preheat oven to 400°F. Brown ground beef with salt, drain. Add Steakhouse Baked Beans and heat through. Lightly grease a 9x13 inch pan. Pour bean mixture into pan. Top with cheese. Arrange biscuits on top. Bake at 400°F for 10-15 minutes or until biscuits are golden brown.