

Chicken Soup for the Soul Presents New Comfort Food Line

Today, after 20 years of sharing happiness, inspiration and well-ness through its books, Chicken Soup for the Soul has evolved its relationship with readers and other fans beyond the bookstore and into the grocery store with a new line of comfort foods.

Made with the highest quality ingredients and no artificial flavors, the new line consists of soups, pasta sauces, broths, gravies, soup toppers and Meal Builders™ and more, all designed to create quick, delicious meals in minutes. Inspired by real people and their stories about food and feelings, each product label includes a preview of a bestselling Chicken Soup for the Soul story that was hand-picked for that particular food, and a code to read the rest of the story online.

Try and share this delicious recipe for Roasted Garlic Mashed Potatoes that’s sure to be a mouth-watering side dish with any meal. Just combine Chicken Soup for the Soul Chicken Broth with hearty potatoes, garlic, olive oil, butter and cream and is then whisk it to perfection.

Roasted Garlic Mashed Potatoes
Ingredients
· 32 oz. Chicken Soup for the Soul Chicken Broth
· 5 cloves garlic, peeled
· 1 tbsp. olive oil
· 1 1/2 lbs. russet potatoes
· 4 tbsp. unsalted butter
· 1/2 cup heavy or sour cream

Directions
Preheat oven to 350 degrees. Wrap garlic cloves and olive oil in aluminum foil forming a pouch and bake for 25-30 minutes or until golden brown and soft. Cut potatoes into even-size pieces (about 1-2”), peeled or unpeeled (your preference). In a 3-qt

sauce pot, cover potatoes with Chicken Soup for the Soul Chicken Broth and simmer for about 25 minutes until very tender. Drain chicken broth into a bowl and reserve. Add garlic, olive oil, butter and cream (sour cream gives a nice tang) to potatoes and mash. Add back Chicken Soup for the Soul Chicken Broth as needed for preferred consistency.

Prep time: 15 minutes
Serves: 6-8
Cook time: 25 minutes
Ready in: 40 minutes

Website:
www.chickensoup.com
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JOHNSONVILLE SAUSAGE & TASTE OF HOME BRING ITALIAN RECIPES TO COOKING SCHOOLS

Spring Cooking School Tour Travels to 30 States Starting in March

When Johnsonville Sausage joins the Taste of Home Cooking Schools its 30-state spring tour between March and June, attendees will be reacquainted with an old, but special Italian dish.

Taste of Home cooking school attendees will learn some creative uses for Italian ground sausage in a main entree or appetizer. The goal is to expose the Taste of Home cooking school attendees to some convenient, flavorful and simple recipes they can take back with them for a weeknight dinner or special occasion.

One popular recipe

that reviewers rate as a five-star dish is Johnsonville’s Chiliville Chili, which takes a traditional all-ground beef recipe and instead uses a blend of ground beef and Italian ground sausage, which gives the chili an extra flavor boost.

Johnsonville Italian ground sausage is available in three flavors such as sweet, made with basil; hot, made with crushed red pepper; or mild, a more traditional version. While other meats require sauces and spices to flavor a dish, Italian sausage delivers the flavor all on its own.

Made with only premium cuts of pork and a

perfect blend of spices, Johnsonville Italian ground sausage brings the level of quality that confident cooks are looking for when creating their families’ “keeper” recipes.

Chiliville Chili
http://www.johnsonville.com/recipe/chiliville-chili.html
Ingredients:
· 1 pound JOHNSONVILLE® Italian Ground Mild, Sweet or Hot Italian Sausage
· 1 pound ground beef
· 1 medium onion, chopped
· 3 celery ribs, chopped
· 3 garlic cloves,



Eggland’s Best Eggs: Better Taste. Better Nutrition. Better Eggs. Now, Better Freshness

America’s No. 1 Branded Egg Helps At-Home Chefs Add More Nutrition and Freshness To Their Favorite Dishes

Not all eggs are created equal, and to showcase why Eggland’s Best eggs are the leader in egg nutrition and freshness, Eggland’s Best is excited to once again, be teaming up with the Taste of Home Cooking Schools this spring.

To ensure all Eggland’s Best eggs provide better nutrition compared to ordinary eggs, each egg is produced by hens fed a proprietary all-natural, all-vegetarian diet of healthy grains and oils. Compared to ordinary eggs, Eggland’s Best eggs contain 10 times

more vitamin E, four times more Vitamin D, more than double the omega-3, and contain 25% less saturated fat.

In addition to superior nutrition, Eggland’s Best eggs are the best in freshness. A recent independent study published in The Journal of Applied Poultry Research revealed that Eggland’s Best eggs are fresher than ordinary eggs, and stay fresher longer than ordinary eggs. After analyzing both generic and Eggland’s Best eggs, the study found that Eggland’s Best eggs had a greater value in egg white height, egg protein quality, and yolk color versus ordinary eggs. The study attributed these findings to the enhanced production process Eggland’s Best enforces, and the high-quality hen feed.

Eggland’s Best eggs are available in regular, organic, and cage free, in a variety of sizes from medium to jumbo.

Ready to get fresh in the kitchen? Our Vegetarian Egg Strata, created exclusively for Eggland’s Best by Taste of Home, is a great make-ahead dish for breakfast or brunch!

Vegetarian Egg Strata
Total Prep Time: 25 min. + chilling
Bake: 45 min. + standing
Total Servings: 12 servings

Ingredients:
· 1 medium zucchini, finely chopped
· 1 medium sweet red pepper, finely chopped

· 1 cup sliced baby Portobello mushrooms
· 1 medium red onion, finely chopped
· 2 teaspoons olive oil
· 3 garlic cloves, minced
· 2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme
· 1/2 teaspoon salt
· 1/4 teaspoon pepper
· 1 loaf (1 pound) day-old French bread, cubed
· 2 packages (5.3 ounces each) fresh goat cheese, crumbled
· 1-3/4 cups grated Parmesan cheese
· 6 Eggland’s Best large eggs, lightly beaten
· 2 cups fat-free milk
· 1/4 teaspoon ground nutmeg

Directions
In a large skillet, sauté the zucchini, red pepper, mushrooms and onion in oil until tender. Add the garlic, thyme, salt and pepper; sauté 1 minute longer.

In a 13-in. x 9-in. baking dish coated with cooking spray, layer half of the bread cubes, zucchini mixture, goat cheese and Parmesan cheese. Repeat layers.

In a small bowl, whisk the eggs, milk and nutmeg. Pour over top. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Yield: 12 servings.

E-Z Tanning

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