

Simple Sides for HOLIDAY ENTERTAINING



Mini Hash Brown Casseroles

Prep time: 10 minutes
Cook time: 30 minutes
Serves: 24

- 1 pound Bob Evans Original Roll Sausage
- 4 large eggs
- 1/2 cup milk
- 1 package (20 ounces) Simply Potatoes Shredded Hash Browns
- 3 tablespoons butter, melted
- 1 cup ham, cubed
- 1/2 teaspoon black pepper

1 cup shredded cheddar cheese

In skillet, cook sausage according to package directions. Heat oven to 350 F. Lightly grease two 12-cup muffin tins. In bowl, whisk eggs and milk. Add hash browns, butter, ham, black pepper and cheese; mix thoroughly. Fill muffin tins two-thirds full. Bake 27-30 minutes, or until toothpick or knife inserted in center comes out clean. Substitution: For healthier alternative, substitute 1 cup AllWhites liquid egg whites instead of eggs.

Bacon-Wrapped Jalapeno Poppers

Prep time: 30 minutes
Cook time: 30 minutes
Serves: 40

- 2 packages Bob Evans Thick Sliced Hardwood Smoked Bacon, slices cut in half
- 1 package Bob Evans White Cheddar Mashed Potatoes
- 1 package garlic herb cheese spread
- 20 jalapeno peppers, halved, seeded with membranes removed
- 1/4 cup brown sugar
- 1 teaspoon ground cayenne pepper

Heat oven to 400 F. Set bacon out to thaw to room temperature so it is pliable.

In mixing bowl, use rubber spatula to combine mashed potatoes and garlic herb cheese. Stir until incorporated. Spread 1 teaspoon mashed potato mixture in each jalapeno half; level each with butter knife or spatula.

Wrap each jalapeno with bacon; use three half slices for large jalapenos or two halves for smaller sizes. Be sure bacon is wrapped sealing in mashed potato mixture tightly.

In small mixing bowl, combine brown sugar and cayenne pepper. Generously sprinkle over bacon and pat gently to make it stick.

Line cookie sheet with piece of parchment paper so sugar does not burn to pan. Bake until bacon reaches desired crispiness, around 25-35 minutes.

Let peppers cool slightly before serving, about 5 minutes.



Perfect Holiday Potatoes

Mashed potatoes are a staple on many holiday menus, but all that peeling and mashing can take hours. This year, save time by using refrigerated, ready-to-eat mashed potatoes, such as Bob Evans Original Mashed Potatoes, which taste just like homemade.

- Add your family's special ingredient, like sage butter, and no one will know they aren't homemade.
- Microwave the mashed potatoes just before dinner or throw them in a crockpot on low and pitch the packaging so no one knows you didn't make them ahead of time.
- Buy a couple extra and store them in the fridge in case you have unexpected holiday guests.



Yummy Caramel Cheesecake

This deliciously rich cheesecake topped with creamy caramel, crunchy pecans and a wafer crust will be the rave of the party.

CRUST:
46 crushed wafers
1/4 cup sugar
1/4 cup butter, melted
16-18 whole vanilla wafers for side of form

FILLING:
3 8oz. packages cream cheese, softened
1 cup sugar
1/2 cup sour cream
1 teaspoon vanilla extract
3 large eggs, lightly whisked

TOPPING:
26 caramels
2 tablespoons milk

1/2 cup chopped pecans, toasted (optional)

Preheat oven to 325°.

1. **CRUST:** Mix crushed wafers and sugar then stir in melted butter. Press wafer mix onto bottom of a greased 9-in. springform pan.
2. Arrange whole vanilla wafers around sides of pan.
3. **FILLING:** In a large bowl, beat cream cheese and sugar until smooth. Next beat in sour cream and vanilla. Add lightly whisked eggs; beat on low speed just until blended. Pour over crust. Place pan on a baking sheet.

4. Bake until center is nearly set, 55-60 minutes. Cool on a wire rack 1 hour. Refrigerate overnight, covering when completely cooled.

5. **TOPPING:**
6. In a microwave, melt caramels with milk; stir until smooth. Drizzle over cheesecake; sprinkle with pecans.

NOTE: To freeze cheesecake: Wrap individual portions of cheesecake in plastic wrap and place in a resealable plastic freezer bag. Seal bag and freeze. To use, thaw in the refrigerator. Recipe adapted from Taste of Home.

Mini Marbled Cherry Cheesecakes

- 18 chocolate cookies with white filling
- 2 packages (8 ounces each) cream cheese, softened
- 1/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 can (21 ounces) Lucky Leaf Premium Cherry Fruit Filling, divided

Heat oven to 350 F. Line muffin tins with 18 paper liners.

Place one chocolate cookie in bottom of each paper liner.

In mixing bowl, beat cream cheese, sugar, eggs and vanilla until light and fluffy. Fold in half of fruit filling. Fill each muffin liner about three-fourths full with mixture.

Bake 20-25 minutes, or until done. Cool. Top each cheesecake with spoonful of remaining fruit filling.



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