

"Homemade food is the ultimate expression of mindfulness and gratitude." ~ Unknown

WHAT TASTY TREATS WILL YOU MAKE FOR OUR HOSPITALIZED VETERANS?

Here are a few more recipe ideas...

CHICKEN FAJITA CASSEROLE

3 boneless chicken breasts	1 small onion , chopped	1 tablespoon garlic , minced
1 red bell pepper , sliced	1 green bell pepper, sliced	1 yellow bell pepper, sliced
3 tablespoons oil	1 can rotel	2 cans cream of chicken soup
1/2 package flour tortilla	1 lb monterey jack cheese , shredded	

Boil breasts for 20 minutes or until thoroughly cooked. Chop chicken into chunks and set aside. Saute onions, garlic, peppers, salt & black pepper over medium heat until tender. Mix soup, tomatoes-chile & chicken in large bowl. Tear tortillas into fourths. Layer tortillas on bottom of baking dish, top with soup-chicken-tomatoes-chiles mixture, then top with layer of sauted veggies, then top with layer of cheese. Repeat as needed until dish is full to top. Bake at 350 for 35 minutes.

SOPAPILLA CHEESECAKE

2 (8oz) pkgs cream cheese, softened	1 cup sugar	1 tsp Mexican vanilla extract
2 (8oz) cans crescent rolls	$\frac{3}{4}$ cup sugar	1 tsp cinnamon
$\frac{1}{2}$ cup butter, room temp	$\frac{1}{4}$ cup honey	

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough. Stir together $\frac{3}{4}$ cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes.

HAM STUFFED MANICOTTI (7-8 servings)

14 manicotti pasta shells	1 onion, chopped	2 cloves garlic, minced
1 green bell pepper, chopped	$\frac{1}{4}$ cup butter or olive oil	1-2 cups cooked cubed ham
$\frac{1}{3}$ cup grated Parmesan cheese	6 Tbsp. butter or olive oil	6 Tbsp. flour
3 cups milk	2 cups shredded Swiss cheese	$\frac{1}{2}$ cup grated Parmesan cheese

Cook manicotti as directed on package. Drain, rinse in cool water and set aside. Meanwhile, cook onion, garlic, and green bell pepper in 4 Tbsp. butter or olive oil until tender. Add ham and set aside to cool for 10 minutes. Stir in $\frac{1}{3}$ cup Parmesan cheese.

In another heavy saucepan, cook 6 Tbsp. butter or olive oil until foamy. Stir in flour and cook, stirring constantly, until mixture bubbles, about 3 minutes. Add milk, and cook, whisking constantly, until sauce thickens. Stir in cheese. Mix $\frac{1}{4}$ of cheese sauce with ham mixture.

Fill manicotti shells with ham mixture (your fingers work best for this; it's messy, but most efficient). Spread about $\frac{1}{2}$ cup cheese sauce in greased 13x9" glass baking dish and arrange filled shells over sauce. If there is any leftover stuffing, just sprinkle it over the filled shells. Pour remaining cheese sauce over filled manicotti. If not freezing casserole, sprinkle with $\frac{1}{2}$ cup Parmesan cheese and bake at 350 degrees for 30-35 minutes until bubbly. Freeze up to 3 months, Thaw, Sprinkle with $\frac{1}{2}$ cup Parmesan cheese, and bake at 350 for 40-50 minutes

10-MINUTE TIRAMISU

1 cup (8oz) heavy whipping cream	1 cup (8oz) mascarpone cheese, room temperature
$\frac{1}{3}$ cup (2 $\frac{1}{2}$ oz) sugar	1 teaspoon vanilla extract
2 cups (16oz) espresso/STRONG coffee, room temperature	1 pack Ladyfingers (Boudoir biscuits/Savoiardi)
Cocoa powder for dusting the top	

Beat whipping cream, sugar, and vanilla until soft peaks form. Add in mascarpone cheese and amaretto (if using) and continue to whip to stiff peaks. Dip ladyfingers in coffee (and brandy if using) and place in an 8x8 pan to make the first layer – you can fit about 7 cookies in each layer. Don't let them soak as the will fall apart, just a quick dunk in the coffee is enough.

Spread half of the whipped cream mixture on top of the first layer of ladyfingers. Repeat process with the second layer of ladyfingers and cream mixture. Dust the top of dessert with cocoa powder using a sieve. Refrigerate for about 2-4 hours (it gets even better

1 cup Mascarpone Cheese Substitution: Cream together 6 oz. softened cream cheese, 2 Tablespoons sour cream, and 3 Tablespoons heavy cream.