



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.

HEATABLE SIDE DISHES

CALICO BEANS

- Serve as a side dish with fried chicken
- For a hearty homestyle dinner add ground meat and bacon
- For a vegetarian dinner, add your favorite plant-based protein

- Hearty Calico Bean Bake:

1 (5 lb.) container Calico Beans
1 pound ground beef, pork, or turkey, browned and drained
8 slices (about 8 oz.) bacon, cooked and chopped

In a large bowl mix together Calico Beans, cooked ground meat, and chopped bacon. Place mixture in a casserole dish and bake in a 350° preheated oven for 45 – 60 minutes until bake reaches 165°- 180°F. Makes about 12 servings.

- Vegetarian Calico Bean Bake:

1 (5 lb.) container Calico Beans
1 pound ground plant-based protein, cooked and crumbled

In a large bowl, mix together Calico Beans and the crumbled plant-based protein. Place mixture in a casserole dish and bake in a 350° preheated oven for 45 – 60 minutes until bake reaches 165°- 180°F. Makes about 12 servings.

- Sheet Pan Calico Bean Bake:

8 oz. sliced bacon
1 lb. ground beef
1 (5 lb.) container Calico Beans

Heat oven to 400° F. Line a rimmed baking sheet with aluminum foil or parchment paper. Arrange bacon in a single layer on top of the prepared pan with slices touching but not overlapping. Bake 10 to 15 minutes to desired crispness. Transfer the bacon to a paper towel-lined plate and carefully discard the greasy pan liner. Break ground beef into small pieces scattered across the sheet pan and bake for 10 minutes. Meanwhile, coarsely chop the bacon slices. Remove ground beef from the oven and spoon Mrs. Gerry's Calico Beans over the beef and across the pan. Sprinkle with bacon and bake for an additional 15 – 20 minutes and the internal temperature reaches 165° F. Makes about 12 servings.

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.

- Southern-style Baked Macaroni & Cheese

1-5 lb. bag Premium Macaroni & Cheese, heated according to pkg. directions
2 cups (8 oz.) cheddar cheese, shredded
2 eggs, beaten
1 tablespoon hot pepper sauce (optional)
4 Tbsp. butter, melted
2 cups panko bread crumbs

Heat oven to 375°F. Pour Premium Macaroni & Cheese in a large bowl. Add shredded cheese, beaten eggs, and hot sauce (if desired) and stir thoroughly. Transfer to a greased or parchment paper lined 9 x 13-inch pan. Toss together melted butter and bread crumbs. Sprinkle bread crumbs evenly over the Macaroni & Cheese blend. Bake uncovered for 20 – 25 minutes until breadcrumbs are lightly browned and the internal temperature is 165° to 180°F. Remove from oven allow the dish to sit 5 minutes before serving.

- 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
 ½ 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
 ½ 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 cool 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.

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.

COLESLAWS

DIXIE COLESLAW

- Crunchy Coleslaw:

4 lbs. Dixie Coleslaw
1¼ 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
1¼ 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
1¼ 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
1¼ 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
½ tsp. prepared mustard
¼ tsp. coarse ground black pepper
¼ tsp. cayenne pepper
½ tsp. Cajun seasonings
½ cup shredded red cabbage
¼ 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:

4 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 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.

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.

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

½ 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.
- *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.
- *“Kool” Cheesecake Supreme:*
 1 (3 lb.) container Cheesecake Supreme
 1 (0.16 oz.) package unsweetened drink mix, such as Kool-Aid, flavor of your choice
 Combine ingredients; mix well to combine. Keep refrigerated at 33° to 39°F. Makes about 17 servings.
- *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.
- *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

RICE PUDDING

- Eggnog Rice Pudding:

4 cups (32 oz.) Rice Pudding
¾ 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 or 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.

DIPS

DILL PICKLE DIP

- Use as a topping on burgers, sandwiches, wraps, corn dogs, pizza, baked potatoes, fish tacos, and grilled salmon.
- Serve as a dip with appetizers, French fries, potato chips, chicken strips, and fish sticks.
- Use instead of mayonnaise in tuna salad, chicken salad and potato salad.
- Dill Pickle Deviled Eggs:
12 large eggs, hard cooked and peeled
1 cup (8 oz.) Dill Pickle Dip
Optional - Fresh or dried dill weed
Cut cooked and peeled eggs in half lengthwise and set halves on a serving plate. Carefully scoop the egg yolks out of the whites and place in a medium bowl. Mix egg yolks and Mrs. Gerry's Dill Pickle Dip. Spoon the egg yolk mixture into each egg white half. Garnish with dill weed if desired. Refrigerate until eggs are 33° to 39°F before serving. Makes 24 Dill Pickle Deviled Egg halves.

- Dill Pickle Dried Beef Spread:

2 cups (16 oz.) Mrs. Gerry's Dill Pickle Dip

2 (8 oz.) packages cream cheese, softened

1 ½ cups (about 6 oz.) dried beef, finely chopped

In a medium bowl mix cream cheese and Mrs. Gerry's Dill Pickle Dip until smooth. Stir in dried beef and refrigerate to 33° to 39°F before serving with crackers, pita chips, celery sticks, and other vegetables. Makes about 24 servings.

- Veggie Pizza Appetizer:

2 (8 oz.) cans refrigerated crescent roll dough

1 (8 oz.) package cream cheese, softened

1 cup (8 oz.) Dill Pickle Dip

1 cup fresh cauliflower, chopped

1 cup fresh broccoli or green pepper, chopped

1 cup tomato, chopped

¼ cup sliced black olives, chopped yellow bell pepper, chopped green onion, bacon bits as desired

1 cup (4 oz.) shredded cheddar cheese

Heat oven to 375° F. Line a 15x10x1-inch pan with parchment paper or aluminum foil. Unroll the crescent roll dough on the prepared pan and lightly press the dough evenly over the pan to form the crust. Bake 12 - 16 minutes until the crust is golden brown. Remove from oven and allow the crust to cool completely (about 30 minutes). In a medium bowl mix cream cheese and Mrs. Gerry's Dill Pickle Dip until smooth. Spread evenly over the crust. Top with the chopped vegetables and sprinkle cheese over the top. Chill to 33° to 39°F before cutting into squares. Makes about 28 servings.

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 ½ inch pieces

¼ 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

½ 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.

- Layered Mexican Dip Cups:

1 cup Mrs. Gerry's Mexican Style Street Corn
1 cup guacamole
2 cups refried beans
2 cups Southwestern Dip
2 cups sour cream
Optional toppings: sliced black olives, shredded cheese, chopped tomatoes

In a medium bowl, mix the Mrs. Gerry's Mexican Style Street Corn and guacamole. To assemble dip cups layer even amounts (about 2 ounces) of each ingredient in a clear plastic cup - refried beans, Southwestern Dip, guacamole mixture, and sour cream. If desired sprinkle with topping(s). Serve with tortilla chips. Makes about eight (8 oz.) servings.

- *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 crescent roll 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 Homestyle 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.

KITS

CHEDDAR BROCCOLI PASTA KIT

- *Cheddar Broccoli Pasta Salad Kit Recipe:*
 1-5 lb. container Cheddar Broccoli Pasta
 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 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 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
 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 (SEASONAL ITEM)

- 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.

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.

- *Parmesan Bows Salad:*

1-5 lb. container of Parmesan Bows

1-6 oz. pouch shredded Parmesan cheese

1 ½ cups sun-dried tomatoes, thinly sliced

1 ½ cups pitted, sliced kalamata olives

5 cups kale, ribs and stems removed, coarsely chopped

1 tablespoon black pepper

1 teaspoon garlic salt

Optional – 1 ½ cups pepperoncini pepper, drained and sliced

Put all ingredients in a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39° F. For maximum freshness, prepare salad at the beginning of each day.

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.

PASTA SALADS

BACON CHEDDAR ROTELLI PASTA SALAD

- *Bacon Cheddar Rotelli Salad with Tomatoes:*
1-5 lb. container Bacon Cheddar Rotelli Pasta Salad
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.

BACON CHEESEBURGER MAC SALAD

- As a main dish salad, stir in your choice of cooked and cooled ground beef, turkey, or chicken. Sprinkle with crispy fried onions.
- Stir in your favorite hamburger toppings such as bacon, shredded lettuce, onion (raw or sauteed), chili peppers, shredded cheese, or crumbled blue cheese.
- *Bacon Cheeseburger Mac Salad with All the Fixings:*
1 (16 oz.) bag shredded lettuce
5 lbs. Bacon Cheeseburger Mac Salad
2 lbs. ground beef, cooked, drained, and cooled
1 red or yellow onion, chopped
1 tomato, chopped
4 oz. bacon, cooked, cooled, chopped
To assemble, place shredded lettuce in the bottom of a large serving bowl. Top with Mrs. Gerry's Bacon Cheeseburger Mac Salad then layer ground beef, onion, tomato, and bacon. Chill to 33° to 39°F before serving.

CHOPPED SALAD

- Toss with your favorite sliced Italian cured meats such as salami, prosciutto, mortadella and a bunch of chopped romaine, mixed lettuce greens, and a handful of fresh basil.
- Toss in drained garbanzo beans.
- Top with your favorite cheese such as crumbled Gorgonzola, grated Parmigiano-Reggiano, or Asiago.
- Drizzle with balsamic glaze.
- *Chicago-Style Chopped Salad:*
1 (5 lb.) container Chopped Salad
6 – 8 cups Romaine lettuce or mixed salad greens, lightly packed
8 oz. rotisserie chicken, cooked and chopped
1 tsp. red pepper flakes (optional)
2 oz. crisply cooked bacon, crumbled
2 oz. blue cheese, crumbled (optional)
In a large bowl mix together Mrs. Gerry's Chopped Salad, lettuce or mixed salad greens, chicken, and red pepper flakes. Top with bacon and blue cheese. Keep refrigerated at 33° to 39° F. For maximum freshness, prepare salad daily. Yield: about 6 pounds salad.

DEVILED EGG PASTA SALAD

- Deviled Egg, Ham & Pasta Salad:

1 (5 lb.) container Deviled Egg Pasta
2 cups (8 oz.) diced cooked ham
¾ 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.

DELI FRESH MACARONI SALAD

- 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.

EGG ROLL PASTA SALAD

- As a main dish salad stir in your choice of cooked and cooled chicken, pork, or beef. Top with wonton strips.

- For a vegetarian main dish, stir in chopped fried tofu or other plant-based protein.

- Egg Roll Pasta Salad Bowl:

1 lb. ground turkey, beef, or pork, cooked, drained, and cooled
5 lbs. Egg Roll Pasta Salad
4 oz. (about 1 cup) peanuts, coarsely chopped
Hoisin sauce, optional

In a large bowl toss together cooked and cooled ground meat and Egg Roll Pasta Salad. Sprinkle with chopped peanuts. Drizzle with hoisin sauce if desired. Chill to 33° to 39°F before serving.

JALAPENO POPPER PASTA SALAD

To one (5 lb.) container of Jalapeño Popper Pasta Salad:

- Mix in cumin, chili powder, or smoked paprika for a more spiced flavor OR

- Mix in 8 oz of softened cream cheese to thicken the salad OR

- Mix in 1 – 2 cups of preferred flavor of shredded cheese.

- Garnish with any of the following: slices of fresh or canned jalapeños, bacon crumbles, or fresh green onions.

- Jalapeno Popper Stuffed Bread:

Grab a baguette, cut the ends off and cut into 3 equal sized portions. Hollow out the inside of the baguette, leaving ½” of crust all the way around. Stuff each of the baguette portions with Jalapeño Popper Pasta Salad. Place on baking sheet, brush with butter, and bake at 350°F for 20 minutes.

- Jalapeno Popper Casserole:

To one 5 lb. container of Jalapeño Popper Pasta Salad, add add 1 cup each of shredded cheddar and shredded mozzarella cheese. Mix well. Place into a 9x13” casserole pan and spread evenly throughout. Top with a mixture of bread crumbs and grated parmesan cheese. Bake at 425°F for 20 minutes.

- Jalapeno Popper Stuffed Chicken:

Mix 1 cup of shredded cheddar cheese and 3 cups of Jalapeño Popper Pasta Salad together. Butterfly boneless chicken breasts by cutting a pocket into the breast. Stuff the pocket with the salad and cheese mixture. Wrap the stuffed chicken with 3 pieces of uncooked bacon. Season as desired. Bake at 375°F, or grill, until internal temperature of the chicken reaches 165°F. Note: Serve immediately or maintain at 165 – 180°F.

- Jalapeno Popper Stuffed Peppers:

4 cups Jalapeño Popper Pasta Salad
4 whole bell peppers, any color, medium sized
¼ cup chicken broth
2 cups shredded cheddar cheese
2 tablespoons crumbled bacon pieces

Preheat oven to 350°F. Add the ¼ cup chicken broth to a 9” x 13” baking pan. Wash the bell peppers, then cut them in half from top to bottom. Scoop out seeds and cut off the stem from each of the halves. In a bowl, mix 4 cups of Jalapeño Popper Pasta Salad and 1 cup of the shredded cheddar cheese. Once cheese is mixed in, evenly stuff the peppers with the salad mixture. Use the remaining 1 cup of shredded cheddar cheese to add a top layer to each stuffed pepper. Then, sprinkle the peppers with the crumbled bacon pieces. Place the stuffed peppers in the 9” X 13” pan containing the chicken broth and put the pan in the oven. Bake for 30 minutes or until the internal temperature reaches 165°F and the peppers are well cooked. After baking allow to cool for a couple minutes before serving. Serve immediately or maintain at 165° to 180°F.

- Jalapeno Popper Wonton Cups:

1 (5 lb.) container Jalapeño Popper Pasta Salad
36 wonton wrappers
12 oz. shredded cheddar cheese
2.5 oz. crumbled bacon pieces
cooking spray
mini muffin pans
Garnish: sour cream and fresh jalapeno slices

Preheat oven to 350°F. Lightly spray the mini muffin pans with cooking spray. Then, lightly spray each wonton wrapper on both sides and directly place into the muffin pan while forming it into one of the cups (If preferred, substitute the wonton wrappers for tortilla chip cups and omit cooking spray). Bake the empty wonton cups for 8 minutes. After the initial 8 minute bake, pull the muffin pans out of the oven and begin filling each cup with a generous spoonful of Mrs. Gerry’s Jalapeño Popper Pasta Salad. Once all cups are filled, add a layer of shredded cheddar cheese to each and top it off with a few pieces of crumbled bacon. Place the pans back in the oven and cook for an additional 12 minutes. Allow to cool for a few minutes and garnish if desired. Serve immediately or maintain at 165° to 180°F.

MACARONI SALAD

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

SEAFOOD PASTA SALAD

- 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 SALAD

- 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.

SMOKEHOUSE PASTA SALAD

To 1 (5 lb.) container of Smokehouse Pasta Salad, mix in any one of the following options:

- Stir in 5 cups sliced Kalamata olives
- Mix in 4 cups roasted sweet corn
- Add in 1 lb. pulled pork
- Toss in 6 cups fresh green beans, blanched and chilled

Serve immediately or maintain at 33° to 39°F.

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
¾ 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 SALAD

- 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).

TORTELLINI CARBONARA PASTA SALAD

To 1 (5 lb.) container of Tortellini Carbonara Pasta Salad, mix in any one of the following options:

- Stir in 1 cup chopped fresh basil
- Mix in 1 ½ cups chopped sundried tomatoes

Serve immediately or maintain at 33° to 39°F.

- Tortellini Carbonara Clam Chowder

- 1 (5 lb.) container Tortellini Carbonara Pasta Salad
- 6 cups cubed, cooked potatoes
- 8 cups (2 quarts) half and half
- 8 cups (2 quarts) vegetable broth
- 4 (6.5 oz) cans clams, undrained
- 1 tbsp. salt
- ½ tbsp. dry thyme

In a large stockpot combine Tortellini Carbonara Pasta Salad and all other ingredients. Heat over medium high heat, stirring occasionally to 165°- 180°F. Makes about 10-12 servings. Note: Serve immediately or maintain at 165°F to 180°F.

- Warm Tortellini Carbonara with Veggies

In a medium stockpot combine in 2 cups cooked spinach, 2 cups sautéed mushrooms, and 1 (5 lb.) container Tortellini Carbonara Pasta Salad. Heat over medium high heat, stirring occasionally to 165° - 180°F. Spoon into bread bowls if desired; serve immediately or maintain at 165° - 180°F.

POTATO SALADS

BAKED POTATO SALAD

To 1 (5 lb.) container of Baked Potato Salad, try any one of the following options:

- Top with 2 cups shredded Cheddar cheese, ½ cup real bacon bits, and ¼ cup chopped green onions. Chill to 33° to 39°F before serving.
- Serve hot by topping with 2 cups shredded Cheddar cheese and ½ cup real bacon bits. Heat to 165° to 180° and maintain at this temperature until serving.

COUNTRY STYLE POTATO SALAD

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

DELI FRESH POTATO SALAD

- 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 SALAD

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

DILL POTATO SALAD

- Garnish with fresh dill
- Add Parmesan cheese
- Stir in celery
- Stir in diced, cooked eggs
- Stir in diced Polish sausage
- Serve with cooked chicken or shrimp

ORIGINAL POTATO SALAD

- 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.

STEAKHOUSE POTATO SALAD

- 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

PROTEINS

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 Homestyle 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.

HOMESTYLE CHICKEN SALAD

- Fill croissants, mini patty shells, sandwiches or pita bread.
- Stuff tomatoes, melon halves or bell peppers for luncheon salad.
- Spoon Homestyle Chicken Salad into a bread bowl.
- Combine 5 lbs. Homestyle Chicken Salad, 1 lb. drained pineapple tidbits and ½ cup slivered almonds. Chill to 33° to 39°F before serving.
- Combine 5 lbs. Homestyle 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. Homestyle 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.

- Chicken, Bacon, Lettuce & Tomato Lettuce Cup:

- 1 large leaf iceberg lettuce, washed & dried
- ½ cup Homestyle Chicken Salad
- 1 tablespoon chopped cooked bacon or bacon bits
- ¼ cup fresh tomatoes, chopped

To assemble, place chicken salad in the center of the lettuce leaf cup; sprinkle bacon, and tomatoes on top. Makes one lettuce leaf cup.

- Chicken, Bacon, Lettuce & Tomato Lettuce Wrap:

- 1 (10-inch) sandwich wrap
- ½ cup Homestyle Chicken Salad
- ½ cup shredded lettuce
- 2 tablespoons chopped cooked bacon or bacon bits
- ¼ cup fresh tomatoes, chopped

To assemble wrap, spread chicken salad on the center of the wrap and sprinkle the lettuce, bacon, and tomatoes over the top. Fold in two sides of the wrap and roll up. Secure with a toothpick if needed. Makes one sandwich wrap.

- Finger Sandwich:

Use 4 slices of sandwich bread. On first slice, spread Homestyle 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. Homestyle Chicken Salad
- 1 cup seedless red grapes cut in half
- ⅓ cup raisins
- ⅓ 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
- Homestyle Chicken Salad
- Shredded lettuce

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

HOMESTYLE EGG SALAD

- Egg Salad & Bacon Breakfast Sandwich:

- 2 cups (16 oz.) Homestyle Egg Salad
- ½ cup cooked bacon bits
- ¼ teaspoon ground black pepper
- 4 slices bread, toasted
- Optional toppings: Fresh arugula leaves, chopped tomato

In a medium bowl, combine Homestyle Egg Salad, bacon, and black pepper. Top toasted bread with about ½ cup of the egg salad mixture. If desired, top with arugula and/or tomatoes. Serve immediately. Makes four servings.

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 Homestyle 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.

SPECIALTY 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 microwavable 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.

CRANBERRY ORANGE RELISH (SEASONAL ITEM)

- 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:

¼ cup shortening
½ cup sugar
1 large egg
1½ cups flour
2 tsp. baking powder
½ tsp. salt
¾ cup milk
½ Cranberry Orange Relish
¼ 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 ¾ 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
½ cup margarine or butter, melted
2 large apples, peeled, sliced
1 cup Cranberry Orange Relish, drained

Cake:

1-16 oz. pkg. pound cake mix
¾ 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:

- ¾ cup butter or margarine, softened
- 1 cup sugar
- 2 eggs
- 2¼ 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:

- ½ cup orange juice
- ¼ 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.

HARVEST CORN (SEASONAL ITEM)

- *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.

MEXICAN STYLE STREET CORN SALAD

To 1 (5 lb.) container of Mexican Style Street Corn Salad, try any one of the following options:

- Mix in 15 cups of diced tomatoes for a corn salsa
- Mix in 5 cups shredded Rotisserie chicken

Serve immediately or maintain at 33° to 39°F.

- Guacamole
5 lbs. Mrs. Gerry's Mexican Style Street Corn
25 ripe avocados, peeled, pitted and mashed
2 Tbsp. lime juice
Gently stir to combine. Chill to 33° to 39°F before serving.
- Layered Mexican Dip Cups:
1 cup Mexican Style Street Corn
1 cup guacamole
2 cups refried beans
2 cups Mrs. Gerry's Southwestern Dip
2 cups sour cream
Optional toppings: sliced black olives, shredded cheese, chopped tomatoes
In a medium bowl, mix the Mexican Style Street Corn and guacamole. To assemble dip cups layer even amounts (about 2 ounces) of each ingredient in a clear plastic cup - refried beans, Mrs. Gerry's Southwestern Dip, guacamole mixture, and sour cream. If desired sprinkle with topping(s). Serve with tortilla chips. Makes about eight (8 oz.) servings.
- Mexican Style Street Corn Soup
5 lbs. Mrs. Mexican Style Street Corn
6 c. cooked potatoes, cubed
8 c. (2 quarts) half & half
1 ½ tsp. salt
Lime wedges (optional)
In a stockpot combine Mexican Style Street Corn, potatoes, half & half, and salt. Heat over medium heat, stirring often until soup reaches 165°F to 180°F. Serve with a wedge of lime if desired. Makes 10 – 12 servings. Serve immediately or maintain at temperature.

