

BEST OF
Betty Crocker[®]
• 2011 •

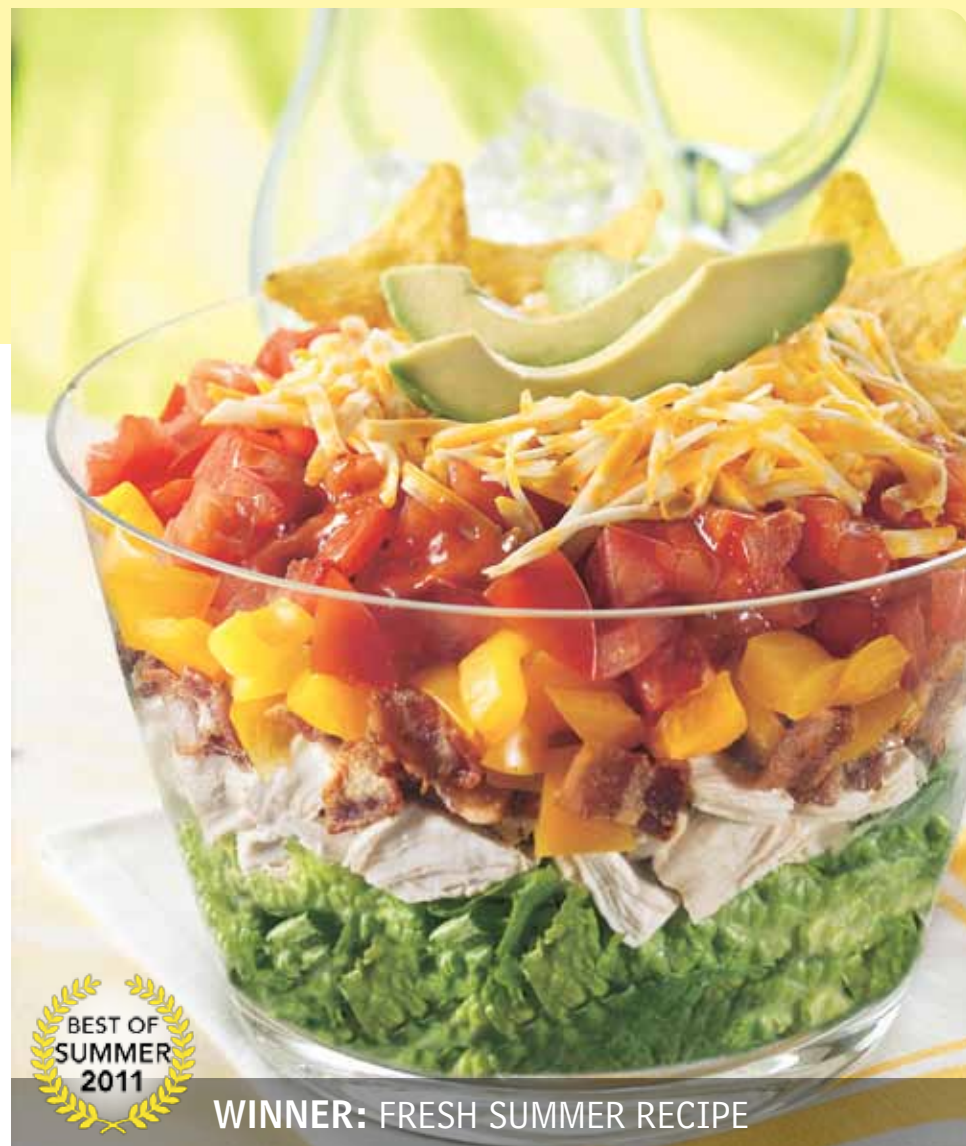
Summer

Chicken

BLT TACO SALAD

PREP TIME: 30 minutes **TOTAL TIME:** 1 hour **MAKES:** 8 servings

- 1** In medium bowl, mix dressing ingredients until well blended.
- 2** In 12-inch nonstick skillet, cook bacon over medium heat until crisp. Drain on paper towel; reserve 1 tablespoon drippings in skillet. Add chicken to skillet; cook and stir over medium heat 4 to 6 minutes or until browned and no longer pink in center. Cool slightly. Refrigerate 30 minutes or until chilled.
- 3** In deep 3-quart salad bowl, layer lettuce, chicken, bacon, bell pepper and tomatoes. Top with dressing. Serve immediately or refrigerate up to 24 hours.
- 4** Just before serving, top with cheese, avocado, sour cream and tortilla chips.



WINNER: FRESH SUMMER RECIPE

- 8 slices bacon, cut into 1/2-inch pieces
- 4 boneless skinless chicken breasts, cut crosswise into 1/2-inch slices
- 6 cups torn romaine or iceberg lettuce
- 1 medium yellow bell pepper, coarsely chopped
- 2 large tomatoes, coarsely chopped
- 1 medium avocado, peeled, pitted and cut into thin wedges
- 1 1/2 cups shredded Colby-Monterey-Jack cheese blend
- 1/4 cup sour cream, if desired
- 1 cup small triangular tortilla chips

Layered

SUMMER FRUITS WITH CREAMY LIME DRESSING



RUNNER UP: FRESH SUMMER RECIPE

PREP TIME: 40 minutes

TOTAL TIME: 40 minutes

MAKES: 24 servings

CREAMY LIME DRESSING

- 1 package (8 oz) cream cheese, softened
- $\frac{1}{2}$ cup frozen limeade concentrate, thawed
- $\frac{1}{4}$ cup powdered sugar
- 1 cup whipping cream, whipped

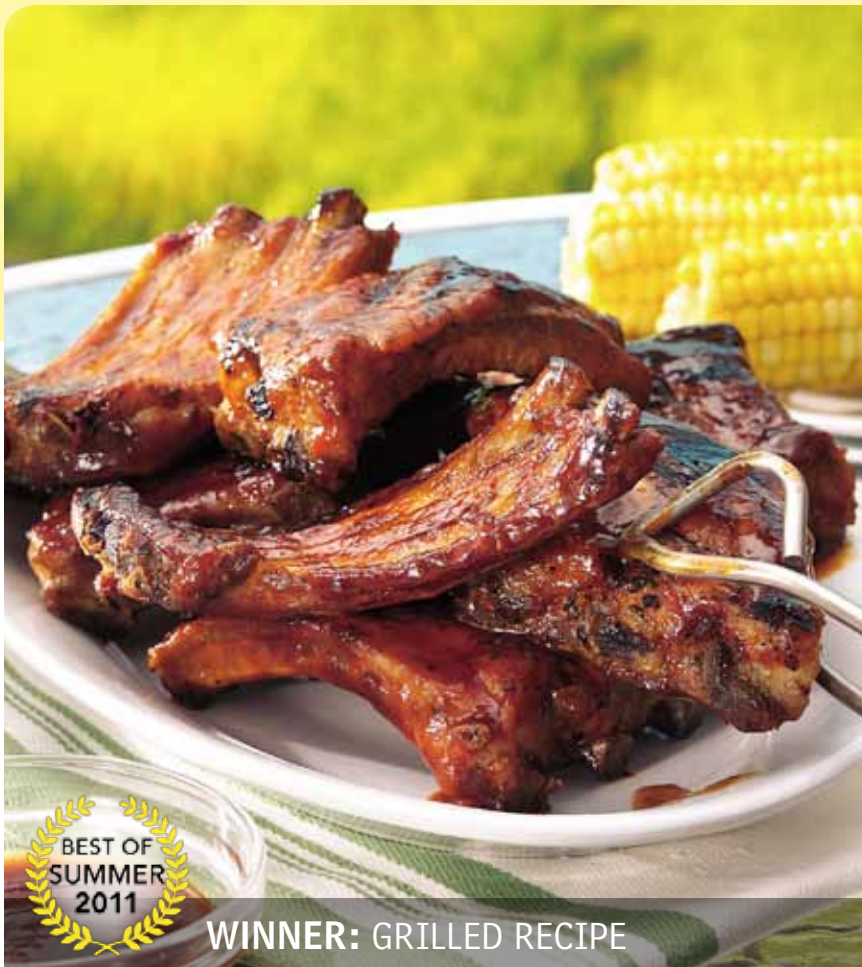
FRUIT

- 3 cups cut-up cantaloupe
- 1 quart strawberries, quartered
- 2 ripe medium mangoes, seed removed, peeled and cut up
- 2 cups blueberries
- 2 cups cut-up honeydew melon
- mint leaves, if desired

- 1** In medium bowl, beat cream cheese, limeade concentrate and powdered sugar with electric mixer on medium-high speed about 3 minutes or until smooth. Fold in whipped cream. Set aside.
- 2** In 3-quart trifle bowl, layer cantaloupe and strawberries. Spread half the cream cheese mixture over the strawberries. Layer mangoes, blueberries and honeydew over cream cheese mixture. Spread remaining cream cheese mixture on top. Garnish with mint leaves.
- 3** Serve immediately, or cover and refrigerate up to 2 hours before serving.

Grilled Ribs

WITH CHERRY COLA
BARBECUE SAUCE



PREP TIME: 30 minutes **TOTAL TIME:** 2 hours **MAKES:** 6 servings

- 1** Heat oven to 350°F. Cut ribs into serving-size sections. Rub ribs with seasoned salt, garlic pepper and ginger. Place ribs in 15x10x1-inch pan, overlapping slightly. Bake uncovered about 1 hour 30 minutes or until tender.
- 2** Meanwhile, in 2-quart saucepan, mix barbecue sauce, cola, preserves, mustard and buffalo wing sauce. Heat to boiling; reduce heat to medium-low. Simmer uncovered 30 to 40 minutes, stirring occasionally, until flavors are blended and sauce is slightly thickened.
- 3** Heat coals or gas grill for direct heat. Cover and grill ribs over medium heat 10 to 15 minutes, turning and brushing occasionally with barbecue sauce mixture to glaze.
- 4** Heat remaining barbecue sauce mixture to boiling; boil and stir 1 minute. Serve sauce with ribs.

- 5-6 lb pork baby back ribs
- 1 teaspoon seasoned salt
- 1 teaspoon garlic pepper blend
- ½ teaspoon ground ginger
- 1 cup barbecue sauce
- 1 can (12 oz) cherry cola
- ¼ cup cherry preserves
- ½ teaspoon ground mustard
- 1-2 teaspoons buffalo wing hot sauce or other hot sauce

Grilled

BACON-CHEESEBURGERS

- 3 pounds lean ground beef
- 2 small onions, finely chopped
- $\frac{3}{4}$ teaspoon pepper
- 12 hamburger buns, split and toasted
- 1 cup blue cheese dressing
- 12 slices bacon, crisply cooked and broken in half

PREP TIME: 20 minutes

TOTAL TIME: 31 minutes

MAKES: 12 servings



RUNNER UP: GRILLED RECIPE

- 1 Heat coals or gas grill for direct heat. Mix beef, onions and pepper. Shape into 12 patties, each about $\frac{3}{4}$ inch thick.
- 2 Cover and grill patties 3 to 4 inches from medium heat 10 to 11 minutes, turning once, until no longer pink in center and juice is clear.

- 3 Place burgers on bottom half of buns. Spoon dressing onto burgers; top each with 2 pieces of bacon. Top with top half of buns.

Three-Berry

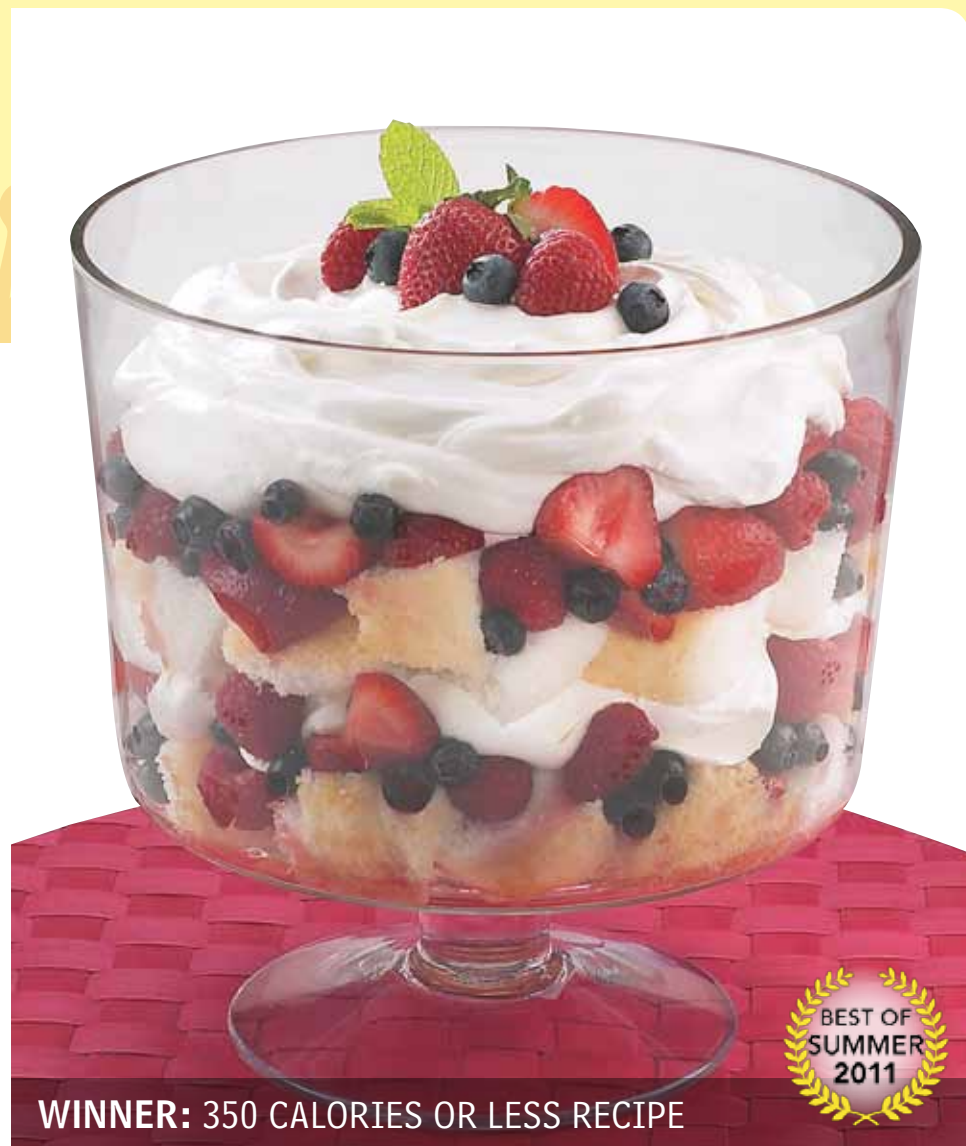
TRIFLE

PREP TIME: 15 minutes

TOTAL TIME: 2 hours 45 minutes

MAKES: 24 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour.
- 2 While cake is cooling, in medium bowl, gently mix berries, granulated sugar and raspberry liqueur.
- 3 In chilled large bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form.
- 4 Cut or tear cake into 1-inch pieces. In 3-quart glass trifle bowl, arrange half the pieces. Spoon half of the berry mixture over cake; top with half of the whipped cream. Repeat layers. Cover; refrigerate at least 1 hour before serving. Garnish with additional berries if desired. Store covered in refrigerator up to 12 hours.



WINNER: 350 CALORIES OR LESS RECIPE

- 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and egg whites called for on cake mix box
- 1 pint (2 cups) blueberries
- 1 pint (2 cups) raspberries
- 1 pint (2 cups) strawberries, halved
- 1 cup granulated sugar
- $\frac{1}{3}$ cup raspberry-flavored liqueur or cranberry-raspberry juice
- $\frac{1}{4}$ cup whipping cream
- 1 tablespoons powdered sugar
- 2

Summer

GARDEN CHICKEN STIR-FRY



RUNNER UP: 350 CALORIES OR LESS RECIPE

PREP TIME: 30 minutes

TOTAL TIME: 30 minutes

MAKES: 4 servings

- | | | | |
|---|--|-----|--------------------------------------|
| 1 | lb boneless skinless chicken breasts, cut into 1-inch pieces | 1 | tablespoons reduced-sodium soy sauce |
| 2 | cloves garlic, finely chopped | 3 | teaspoons sugar |
| 2 | teaspoons finely chopped gingerroot | 2-3 | cups fresh broccoli florets |
| 1 | medium onion, cut into thin wedges | 2 | cup sliced fresh mushrooms (3 oz) |
| 1 | cup ready-to-eat baby-cut carrots, cut lengthwise in half | 1 | cup chopped bell pepper (any color) |
| 1 | cup fat-free chicken broth | 1/2 | teaspoons cornstarch |
| | | 2 | Hot cooked brown rice, if desired |

1 Heat 12-inch nonstick skillet over medium-high heat. Add chicken, garlic and gingerroot; cook and stir 2 to 3 minutes or until chicken is brown.

2 Stir in onion, carrots, 3/4 cup of the broth, the soy sauce and sugar. Cover and cook over medium heat 5 minutes, stirring occasionally.

3 Stir in broccoli, mushrooms and bell pepper. Cover and cook about 5 minutes, stirring occasionally, until chicken is no longer pink in center and vegetables are crisp-tender.

4 In small bowl, mix cornstarch and remaining 1/4 cup broth; stir into chicken mixture. Cook, stirring frequently, until sauce is thickened. Serve over rice.

STRAWBERRIES & CREAM

Dessert Squares

CRUST

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, softened
- 1 egg

TOPPING

- 4 cups sliced fresh strawberries
- ½ cup sugar
- 2 tablespoons cornstarch
- ⅓ cup water
- 10-12 drops red food color, if desired

FILLING

- 1 cup white vanilla baking chips (6 oz)
- 1 package (8 oz) cream cheese, softened

PREP TIME: 30 minutes

TOTAL TIME: 2 hours 30 minutes

MAKES: 20 servings

1 Heat oven to 350°F. Spray bottom only of 15x10x1- or 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. Press evenly in bottom of pan. Bake 15 to 20 minutes or until light golden brown. Cool completely, about 30 minutes.

2 In small microwavable bowl, microwave baking chips uncovered on High 45 to 60 seconds or until chips are melted and can be stirred smooth. In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Stir in melted chips until blended. Spread mixture over crust. Refrigerate while making topping.



WINNER: PICNIC RECIPE



3 In small bowl, crush 1 cup of the strawberries. In 2-quart saucepan, mix sugar and cornstarch. Stir in crushed strawberries and 1/3 cup water. Cook over medium heat, stirring constantly, until mixture boils and thickens. Stir in food color. Cool 10 minutes. Gently stir in remaining 3 cups strawberries. Spoon topping over filling. Refrigerate 1 hour or until set; serve within 4 hours. Store covered in refrigerator.



RUNNER UP: PICNIC RECIPE

- $\frac{2}{3}$ cup buttermilk
- 8 boneless skinless chicken breasts ($2\frac{1}{2}$ lb)
- 1 cup corn flakes cereal
- 1 cup Original Bisquick® mix or Gold Medal® all-purpose flour
- 2 packages (1 oz each) ranch dressing mix (dry)
- Cooking spray

OVEN-FRIED

Picnic Chicken

PREP TIME: 40 minutes

TOTAL TIME: 40 minutes

MAKES: 24 servings

- 1 Heat oven to 400°F. Spray cookie sheet with cooking spray.
- 2 Pour buttermilk into shallow glass or plastic bowl. Add chicken; turn to coat. Let stand 5 minutes.
- 3 Meanwhile, in 2-quart resealable food-storage plastic bag, crush cereal with rolling pin. Add Bisquick mix and dressing mix (dry) to cereal in bag. Remove chicken from buttermilk; discard buttermilk. Add chicken to cereal mixture. Seal bag; shake to coat.
- 4 Place chicken on cookie sheet. Spray with cooking spray. Bake 45 to 50 minutes or until juice of chicken is clear when center of thickest part is cut (170°F).

Ice Cream

COOKIE CAKE

PREP TIME: 35 minutes **TOTAL TIME:** 6 hours 10 minutes **MAKES:** 16 servings

- | | | | |
|---|--|---|---|
| 1 | pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix | ½ | cup hot fudge topping |
| ⅔ | cup chocolate-flavor malted milk powder | 1 | cup crushed chocolate-covered malted milk balls |
| ⅓ | cup vegetable oil | 4 | cups vanilla ice cream, softened |
| 2 | tablespoons water | 2 | cups chocolate ice cream, softened |
| 1 | egg | 1 | cup frozen whipped topping, thawed |

1 Heat oven to 350°F. Lightly spray 10-inch springform pan with cooking spray. Or line 9-inch square baking pan with foil, leaving about 2 inches of the foil overhanging sides of pan; lightly spray with cooking spray.

2 In large bowl, stir cookie mix, 1/3 cup of the malted milk powder, oil, water and egg until soft dough forms. Press 1/2 of dough into bottom of pan. Bake 12 to 13 minutes or until set. Cool completely, about 30 minutes.

3 Meanwhile, press remaining 1/2 of the dough into 10-inch circle on large ungreased cookie sheet. After removing cookie crust in springform or 9-inch pan from oven, bake dough on cookie sheet 12 to 13 minutes or until set. Cool 5 minutes; remove from cookie sheet to wire rack. Cool 15 minutes.



WINNER: GUILTY PLEASURE RECIPE

4 Spread hot fudge topping over crust in springform or 9-inch pan. In medium bowl, break apart large cookie until crumbly. Stir in crushed malted milk balls. Sprinkle 1/2 of the crumbled cookie mixture over hot fudge; press lightly.

5 In large bowl, combine both softened ice creams and remaining 1/3 cup malted milk powder until well blended. Spread ice cream mixture over crumbs in pan. Gently spread whipped topping over ice cream. Sprinkle with remaining crumb mixture. Cover with foil. Freeze at least 5 hours or until firm. To serve, remove sides of springform pan or lift dessert using foil out of 9-inch pan. Let stand 5 minutes. Use hot wet knife to cut into wedges or squares. Store covered in freezer.



RUNNER UP: GUILTY PLEASURE RECIPE

- | | | | |
|-------------------------------|--|---|--|
| 1 | box Betty Crocker® SuperMoist® devil's food cake mix | 1 | cup chopped pecans |
| 1 ¹ / ₃ | cups water | 1 | bag (6 ounces) semisweet chocolate chips (1 cup) |
| 1 ¹ / ₂ | cup vegetable oil | | Ice cream or Whipped cream, if desired |
| 3 | eggs | | Caramel and chocolate topping, if desired |
| 1 | bag (14 oz) caramels | | Chopped pecans, if desired |
| 1 ¹ / ₂ | cup evaporated milk | | |

Chocolate TURTLE CAKE

PREP TIME: 25 minutes

TOTAL TIME: 1 hour 50 minutes

MAKES: 20 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom of 13x9-inch pan.
- 2 In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Pour half of the batter into pan. Bake 22 minutes (25 minutes for dark or nonstick pan). Refrigerate remaining batter.
- 3 Meanwhile, in 1-quart saucepan, heat caramels and evaporated milk over medium heat, stirring frequently, until caramels are melted. Stir in pecans. Pour caramel mixture over warm cake in pan. Sprinkle with chocolate chips. Spread with remaining batter. Bake 25 minutes (29 minutes for dark or nonstick pan) or until cake springs back when lightly touched. Run knife around sides of pan to loosen cake. Cool at least 30 minutes. Serve with ice cream, drizzle with topping and sprinkle with pecans. Store loosely covered at room temperature.