

Individual Pudding Dirt Cups

- 2 cups milk (cold)
- 1 (3.9-ounce) package instant chocolate pudding
- 8 ounces whipped topping (frozen, such as Cool Whip, thawed)
- 1 1/2 cups sandwich cookies (such as Oreos, crushed)
- 20 gummy worms

Instructions

1. Whisk together milk and pudding for 2 mins. Let stand 5 mins.
2. Stir in whipped topping and ½ cup crushed cookies
3. Spoon into 10 cups
4. Sprinkle remaining cookies over the pudding mixture. Top with 2 gummy worms.
5. Chill until ready to serve, then enjoy



Dig-In Party Pudding

- 2 packages Pecan Sandies cookies
- 2 packages vanilla pudding, instant
- 2¾ cups milk
- 1 (8 ounce) Cool Whip
- ½ cup butter, softened
- 1 (8 ounce) cream cheese, softened
- ½ cup confectioners' sugar
- gummy worms, gummy fish or chocolate seashells

Instructions

1. Crumble cookies.
2. Stir together vanilla pudding and 2½ cups milk, let stand to thicken.
3. Whip together, butter, cheese, sugar and the remaining milk.
4. Fold the Cool Whip into the pudding, then fold in the cheese mixture.
5. In a serving bowl (or sand bucket) layer the cookie crumbs and pudding mixture, starting with the cookies.
6. Top with candy.



Cloudy Chips with Cheese

- 4 egg whites
- 1 teaspoon garlic powder
- 2 teaspoons parsley
- Salt & Pepper, to taste
- ½ cup shredded cheese blend

Instructions

1. Preheat oven to 400°F (200°C).
2. In a bowl, whisk together egg whites, garlic powder, parsley, salt, and pepper.
3. Evenly distribute egg mixture in a greased mini muffin tin. The more mixture per muffin slot, the thicker the chip.
4. Top with shredded cheese.
5. Bake for 12-15 minutes, or until cheese is melted and edges are slightly brown.
6. Cool for 10 minutes.
7. Remove chips using an offset spatula. Enjoy!

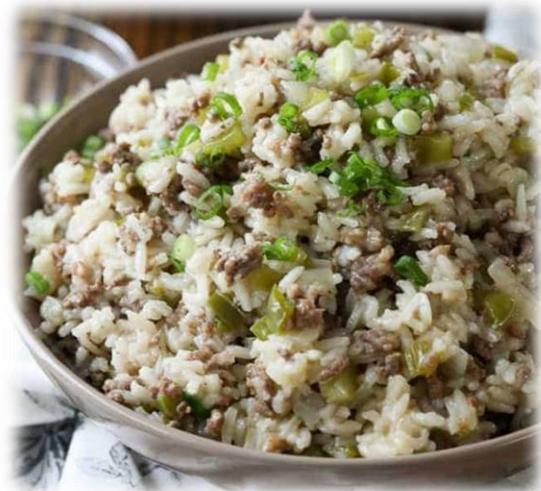


Dirty Rice

- 1 tablespoon olive oil
- 8 oz lean ground beef
- 8 oz bulk sausage
- 1 medium onion *diced*
- 1 green pepper *diced*
- 1 cup diced celery
- 3 cloves garlic *minced*
- 1 1/2 teaspoons Cajun seasoning
- 1 1/2 cups white rice *uncooked*
- 3 1/2 cups chicken broth *I use low sodium*
- 2 bay leaves
- salt & pepper to taste
- green onion for garnish

Instructions

1. Heat olive oil over medium high heat in a Dutch oven or heavy bottomed pan.
2. Add beef, sausage and chicken liver (if using). Cook until no pink remains.
3. Add onion, garlic, green pepper, celery and Cajun seasoning. Stir until softened, about 5 minutes.
4. Add rice, broth and bay leaves. Bring to a boil, reduce heat and simmer covered about 20-23 minutes or until rice is cooked.
5. Garnish with green onions and serve.



Easy Glazed Donut Holes

For the Glaze

- 1 ½ cups confectioners' sugar
- 3 ½ Tablespoons milk
- 2 teaspoons vanilla extract

For the Donut Holes

- 5 cups vegetable oil, for frying
- 1 cup milk
- 1 large egg
- 2 cups all-purpose flour
- 2 Tablespoons sugar
- 4 ½ teaspoons baking powder
- ½ teaspoon salt
- ¼ cup (1/2 stick) butter, melted



Instructions

1. Make the glaze - Sift the confectioners' sugar into a medium bowl. Slowly stir in 3 tablespoons of milk and the vanilla extract until the mixture is smooth. If the glaze isn't thin enough, stir in 1 additional tablespoon of milk. Cover the glaze with plastic wrap and set it aside while you make the doughnut holes
2. Make the doughnut holes - Add the vegetable oil to a large, heavy-bottomed pot. (There should be at least 2 inches of oil in the pot and at least 2 inches between the top of the oil and the top of the pot.) Attach the deep-fry thermometer to the pot and begin heating the oil over medium heat to 350°F. Line a baking sheet with paper towels.

In a small bowl, whisk together the milk and the egg.

In a separate medium bowl, whisk together the flour, sugar, baking powder and salt. Stir the milk-egg mixture into the dry ingredients, then stir in the melted butter, mixing until a soft dough forms.

Once the oil has reached 350°F, use a small ice cream scoop to drop about 1 tablespoon scoops of dough into the oil, careful not to overcrowd the pan. (See Kelly's Notes.) Fry the doughnut holes, flipping them in the oil, for about 2 minutes or until they're golden brown. Using a slotted spoon, transfer the doughnut holes to the paper towel-lined baking sheet

Allow the doughnut holes to cool slightly. Place a cooling rack atop a baking sheet, then one by one, dip the doughnut holes into the glaze and transfer them to the rack to allow the excess glaze to drip off. Serve immediately.

NOTES: This recipe yields about 2 dozen of the larger doughnut holes or 4 dozen of the smaller variety. The roundness of the doughnut holes depends on how clean of a scoop of batter you drop into the hot oil. If you don't have a small ice cream scoop, you can use two small spoons to form the batter into mounds, however your doughnut holes will not be as uniformly round in shape.