



## in-a-snap bruschetta

TASTE OF HOME TEST KITCHEN

This simple yet elegant finger food looks like you fussed, but it's really easy to make!

PREP/TOTAL TIME: 10 MIN.

- 2 large garlic cloves
- 1/2 teaspoon salt
- 3 cups finely chopped Roma tomatoes, seeds removed or 1 can (28 ounces) petite diced tomatoes, well drained
- 1/4 cup prepared pesto
- 1/4 cup shredded Parmesan cheese
- 2 tablespoons olive oil
- 1/2 teaspoon sugar
- 1/4 teaspoon pepper
- 1 tub (8 ounces) cream cheese with herbs
- 1 baguette, sliced 1/4 inch thick, brushed with olive oil and toasted

Italian parsley leaves or minced fresh parsley

- In a large bowl, mash the garlic and salt into a paste. Add the tomatoes, pesto, cheese, oil, sugar and pepper.
- Spread the cream cheese on each baguette slice; top with the bruschetta mixture. Garnish with the parsley. **Yield:** 30-35 appetizers.

## chocolate orange pie

PREP: 20 MIN. + FREEZING

- 1 cup miniature marshmallows
- 1 cup (6 ounces) semisweet chocolate chips
- 1 cup evaporated milk
- 1 pint vanilla ice cream, softened
- 1 pint orange sherbet, softened
- 1 graham cracker crust (9 inches)
- 1/3 cup coarsely chopped pecans

In a saucepan, combine the marshmallows, chocolate chips and milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until melted. Remove from the heat. Cool completely.

Meanwhile, alternately arrange scoops of ice cream and sherbet in the crust; smooth top. Pour the chocolate sauce over the pie; sprinkle with pecans. Cover and freeze for at least 4 hours. The pie may be frozen for up to 2 months. **Yield:** 6-8 servings.



## Sausage and Olive Cheese Bites

My mom made sausage and cheese bites like these, and I think every woman of her generation knew how to whip up something similar, often with classic Bisquick and Jimmy Dean sausages. I still use Bisquick, but I prefer hot Italian sausage, provolone piccante (an aged, sharper version of provolone), and pitted Castelvetrano olives for extra flavor. I guarantee these will disappear before you can tell anyone how easy they were to make.

- 3 cups Bisquick Original Pancake & Baking Mix
- 1 pound bulk hot Italian sausage
- 2 cups freshly grated provolone piccante (about 8 ounces)
- 2 cups freshly grated Monterey Jack (about 8 ounces)
- 3/4 cup milk
- 1 teaspoon Italian seasoning
- One 8 to 10-ounce jar pitted Castelvetrano olives, drained

*Preheat the oven to 350°F. Line two baking sheets with parchment paper.*

Add the Bisquick, Italian sausage, cheeses, milk, and Italian seasoning to a large bowl. Using clean hands or a silicone spatula, gently mix until no streaks of baking mix remain.

To make the bites, scoop a heaping tablespoon of the meat mixture into your hand. Gently flatten the mixture and place an olive in the center. Wrap the meat mixture around the olive and seal it by rolling it into a ball in your hands. Place the bite on the prepared baking sheet. Repeat with the remaining meat mixture and olives, placing the bites about 1/2 inch apart on the baking sheets.

Bake for 20 to 25 minutes, until golden brown. Transfer to a serving platter. Serve warm or at room temperature.