

# Harvest Homecoming

## GRILLED MAPLE SALMON



- Tbsp. whole-grain or Dijon mustard
- 2 Tbsp. Anderson's Pure Maple Syrup
- 1/4 Tbsp. smoked paprika
- 1/4 tsp freshly ground pepper
- 1/8 tsp fine sea salt
- 4 salmon fillets

Preheat oven to 450°F. Line a baking sheet with foil and coat with cooking spray. Combine mustard, maple syrup, paprika (or chipotle), pepper and salt in a small bowl. Place salmon fillets on the prepared baking sheet. Spread the mustard mixture evenly on the salmon. Roast until just cooked through, 8 to 12 minutes.

\*\*\*Can cook on foil lined grill

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## MAPLE PECAN BARS



### Base

- 1 1/2 cups flour
- 1/4 cup brown sugar
- 1/2 cup butter or margarine

### Topping

- 2/3 cup brown sugar
- 1 cup pure maple syrup
- 2 eggs, beaten
- 2 Tbsp. flour
- 1/2 tsp. vanilla
- 1 cup chopped pecans

Measure flour into bowl, add sugar and stir well. Cut in butter until mealy. Press into un-greased 9x12 inch pan, bake at 325°F for 12 minutes. While base is baking, combine maple syrup and sugar in small saucepan. Simmer for 5 minutes, cool a couple of minutes and pour over eggs, stirring constantly. Stir in flour and vanilla. Pour over base, sprinkle with nuts. Bake at 350°F for 25 minutes or until nicely brown. Cool.

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## EASY CRESCENT PIZZA BAKE



This easy pizza bake tastes like deep-dish pizza loaded with all your favorite toppings!

Prep Time: 25 Minutes  
Start to Finish: 50 Minutes

1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls  
1 lb lean (at least 80%) ground beef  
1 cup pizza sauce  
1/2 cup chopped green bell pepper  
1 cup shredded mozzarella cheese (4 oz)  
25 slices pepperoni  
Fresh basil or oregano, if desired

1. Heat oven to 375°F. Separate dough into 8 triangles. Place in ungreased 9-inch square pan or 10-inch pie plate; press in bottom and up sides to form crust.
2. In 10-inch skillet, cook beef over medium heat 8 to 10 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in pizza sauce and bell pepper; simmer 5 minutes. Spoon beef mixture in crust-lined pan; sprinkle with cheese. Top with pepperoni.
3. Bake 14 to 17 minutes or until crust is deep golden brown and cheese is melted. Served topped with basil.

**6 servings**

<http://www.pillsbury.com/recipes/easy-crescent-pizza-bake/530f6ec2-3662-417a-a27c-162cfed73c2f>

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## ITALIAN TURKEY SAUSAGE & VEG STEW



Stress-free skillet dinner ready in 35 minutes! This hearty turkey and vegetable stew is perfect for Italian meals.

Prep Time: 35 Minutes  
Start to Finish: 35 Minutes

- 1 lb turkey Italian sausage, casings removed, crumbled
- 2 cans (14.5 oz each) Italian-style stewed tomatoes, undrained
- 3 1/2 cups Progresso™ beef broth (from 32 oz carton)
- 1 can (15 oz) Progresso™ dark red kidney beans, drained, rinsed
- 1 pkg (9 oz) Green Giant™ frozen corn
- 1 small zucchini, sliced
- 1/2 teaspoon dried oregano leaves
- 3/4 cup uncooked small shell pasta (3 oz)

In 12-inch skillet or Dutch oven, cook sausage until browned, stirring frequently. Drain well. Add all remaining ingredients except pasta; mix well. Bring to a boil. Add pasta; cook over medium heat 15 to 18 minutes or until pasta is tender, stirring occasionally.

### 5 (1 1/2-cup) servings

Unless the zucchini's skin is very thick or blemished, don't bother peeling; just scrub it well, and let the stew benefit from its lovely dark green color and extra vitamins. If you're doubling the recipe, use one zucchini and one yellow summer squash.

Sprinkle each serving of stew with grated Parmesan or shredded mozzarella cheese.

<http://www.progresso.com/recipes/italian-turkey-sausage-and-vegetable-stew/ec5962be-738d-4ff6-b5d4-61a673a35da9>

# Harvest Homecoming

## SALTED CARAMEL PUMPKIN PIE CRESCENTS



Wow your holiday guests with this amazing crescent dessert, complete with a pumpkin filling and a salted caramel drizzle!

### Pumpkin Filling

- 1/3 cup canned pumpkin (not pumpkin pie mix)
- 3 tablespoons sugar
- 1/2 teaspoon pumpkin pie spice
- 2 tablespoons caramel topping
- 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls

### Topping

- 2 teaspoons sugar
- 1/8 teaspoon pumpkin pie spice
- 4 teaspoons caramel topping
- 1/4 teaspoon coarse sea salt

Prep Time: 15 Minutes  
Start to Finish: 30 Minutes

1. Heat oven to 375°F. Line large cookie sheet with cooking parchment paper. In small bowl, mix pumpkin, 3 tablespoons sugar, 1/2 teaspoon pumpkin pie spice and 2 tablespoons caramel topping.
2. Separate dough into 8 triangles. Spread about a tablespoon of pumpkin mixture onto each triangle. Roll up loosely starting at shortest side of triangle, rolling to opposite point.
3. Place on cookie sheet. In small bowl, mix 2 teaspoons sugar and 1/8 teaspoon pumpkin pie spice. Sprinkle over filled crescents.
4. Bake 10 to 12 minutes or until golden brown. Cool 5 minutes on cookie sheet. Drizzle with 4 teaspoons caramel topping. Sprinkle with coarse sea salt. Serve warm or at room temperature.

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## SKILLET NACHO CHILI



Chili's ready in 30 minutes with this fix-it-fast skillet version loaded with beef, beans and corn. Scoop it up with crunchy chips.

Prep Time: 30 Minutes  
Start to Finish: 30 Minutes

1 lb lean (at least 80%) ground beef  
1 medium onion, chopped (1/2 cup)  
1 can (19 oz) Progresso™ Vegetable Classics hearty tomato soup  
1 can (15 to 16 oz) spicy chili beans in sauce, undrained  
1 can (4.5 oz) Old El Paso™ chopped green chiles, undrained  
1 cup Green Giant™ Steamers™ Niblets® frozen corn  
1 cup shredded Cheddar cheese (4 oz)  
2 cups corn chips

1. Spray 12-inch skillet with cooking spray; heat over medium-high heat. Cook beef and onion in skillet 5 to 7 minutes, stirring frequently, until beef is brown and onion is tender; drain.
2. Stir soup, chili beans, green chiles and corn into beef mixture. Heat to boiling; reduce heat to medium. Cook 8 to 10 minutes, stirring occasionally, until sauce is slightly thickened and corn is cooked.
3. Sprinkle each serving with cheese. Serve with corn chips.

**4 servings**

<http://www.bettycrocker.com/recipes/skillet-nacho-chili/28be2c98-98cc-46d4-94e2-a6dedba783e5>

# Harvest Homecoming

## CARAMEL APPLE OATMEAL CRISP



Cookie mix and caramel topping make this ooey gooey caramel apple crisp super quick to make.

Prep Time: 20 Minutes  
Start to Finish: 1 Hour 10 Minutes

1 pouch Betty Crocker™ oatmeal cookie mix  
1/2 cup butter or margarine, melted  
5 to 6 large apples, peeled, coarsely chopped (about 6 cups)  
1 cup caramel topping  
2 teaspoons ground cinnamon

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, stir cookie mix and melted butter until crumbly; set aside.
3. In another large bowl, toss apples, 1/2 cup of the caramel topping and the cinnamon. Spoon into baking dish; sprinkle with cookie mixture.
4. Bake 35 to 40 minutes or until topping is golden brown and apples are tender. In small microwavable dish, microwave remaining 1/2 cup caramel topping uncovered on High 20 seconds. Drizzle over crisp. Serve warm.

**12 servings**

<http://www.bettycrocker.com/recipes/caramel-apple-oatmeal-crisp/5bbc6e37-c999-4e0e-8f19-aa6ddf9193d8>