

With gardens producing at full capacity, vacations in full swing, the state fair and back-to-school just around the corner, we are all trying to figure out where time has gone?

Seems like the days go by faster and faster every year!

This week, we will showcase recipes that can help you spend the rest of your summertime wisely.

Amish Breakfast Casserole

Prep: 15 min.

Cook: 35 min.

Servings: 12

1 lb. sliced bacon, diced
1 med. sweet onion, chopped
6 lg. eggs, lightly beaten
4 C. frozen shredded hash brown potatoes, thawed
2 C. shredded cheddar cheese
1-1/2 C. 4% cottage cheese
1-1/4 C. shredded Swiss cheese

Preheat oven to 350°F. In a large skillet, cook bacon and onion over medium heat until bacon is crisp; drain. In a large bowl, combine remaining ingredients; stir in bacon mixture. Transfer to a greased 13x9-in. baking dish.

Bake, uncovered, until a knife inserted in the center comes out clean, 35-40 min. Let stand 10 min. before cutting.

Grilled Cheese, Bacon & Oven-Dried Tomato Sandwich

Prep: 15 min.

Cook: 20 min.

Servings: 4

6 T. butter, softened, divided
8 slices sourdough bread
1/2 C. shredded sharp white cheddar cheese
1/2 C. shredded Monterey Jack cheese
1/2 C. shredded Gruyere cheese
3 T. mayonnaise
3 T. finely shredded Parmesan cheese
1/8 tsp. onion powder
4 oz. Brie cheese, rind removed, sliced
Oven roasted tomatoes
Crispy fried onion rings
Bacon

Spread 3 T. butter on 1 side of each slice of bread. Place bread, butter side down, in a large skillet or electric griddle over medium-low heat until golden brown, 2-3 min.; remove. In a small bowl, combine cheddar, Monterey Jack and Gruyere. In another bowl, mix together remaining 3 T. butter, mayonnaise, Parmesan cheese and onion powder.

To assemble sandwiches, top toasted side of 4 bread slices with sliced brie and tomatoes. Sprinkle a portion of the cheddar cheese mixture evenly over brie; add fried onion rings. Sprinkle with the remaining cheddar cheese mixture and add bacon; top with remaining bread slices, toasted side facing inwards. Spread the butter-mayonnaise mixture on the outsides of each sandwich. Place in same skillet and cook until golden brown and cheese is melted, 5-6 min. on each side. Serve immediately.

Zucchini Pizza Casserole

Prep: 20 min.

Cook: 40 min.

Servings: 8

4 C. shredded unpeeled zucchini
1/2 tsp. salt
2 lg. eggs
1/2 C. grated Parmesan cheese
2 C. shredded part-skim mozzarella cheese, divided
1 C. shredded cheddar cheese, divided
1 lb. ground beef
1/2 C. chopped onion
1 can (15 oz.) Italian tomato sauce
1 med. green or sweet red pepper, chopped

Preheat oven to 400°F. Place zucchini in colander; sprinkle with salt. Let stand 10 min., then squeeze out moisture.

Combine zucchini with eggs, Parmesan and half the mozzarella and cheddar cheeses. Press into a greased 13x9-in. or 3-qt. baking dish. Bake 20 min.

Meanwhile, in a large saucepan, cook beef and onion over medium heat until meat is no longer pink, breaking meat into crumbles; drain. Add tomato sauce; spoon over zucchini mixture. Sprinkle with remaining cheeses; add green pepper. Bake until heated through, about 20 min. longer.

Haystack Supper

Prep: 25 min

Servings: 12 (2 casseroles)

1-3/4 C. crushed saltines
2 C. cooked rice
3 lbs. ground beef
1 lg. onion, chopped
1-1/2 C. tomato juice
3/4 C. water
3 T. taco seasoning
Seasoned salt, salt and pepper to taste
1/2 C. butter, cubed
1/2 C. all-purpose flour
4 C. whole milk
1 lb. process cheese (Velveeta®), cubed
4 C. shredded lettuce
3 C. shredded sharp cheddar cheese
3 med. tomatoes, diced
1 jar (10 oz.) pimiento-stuffed olives
1 pkg. (14-1/2 oz.) tortilla chips

Divide crackers between 2 ungreased 13x9-in. baking dishes or pans. Top each with rice.

In a large skillet, cook beef and onion until meat is no longer pink; drain. Add the tomato juice, water and seasonings; simmer for 15-20 min. Spoon over rice.

In a large saucepan, melt butter. Stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir until thickened, about 2 min.

Reduce heat; stir in Velveeta cheese until melted. Pour over beef mixture. Top with lettuce, cheddar cheese, tomatoes and olives. Serve with chips. Refrigerate any leftovers.

Sour Cream Cucumbers

Prep: 15 min.
Servings: 8

1/2 C. sour cream
3 T. white vinegar
1 T. sugar
Pepper to taste
4 med. cucumbers, peeled if desired, and thinly sliced
1 sm. sweet onion, thinly sliced and separated into rings

In a large bowl, whisk sour cream, vinegar, sugar and pepper until blended. Add cucumbers and onion; toss to coat. Refrigerate, covered, at least 4 hours. Serve with a slotted spoon.

Honey Walleye

Prep: 10 min.
Cook: 10 min.
Servings: 6

1 lg. egg
2 tsp. honey
2 C. crushed Ritz® crackers
1/2 tsp. salt
1-1/2 lbs. walleye fillets
1/3 to 1/2 C. canola oil
Optional: Minced fresh parsley and lemon wedges

In a shallow bowl, beat egg; add honey. In a shallow dish, combine crackers and salt. Dip fish in egg mixture, then in cracker mixture; turn until coated.

In a cast-iron or other heavy skillet, cook fillets in oil over medium heat until golden and fish flakes easily with a fork, 3-5 min. on each side. If desired, top with parsley and serve with lemon wedges.

Balsamic Green Bean Salad

Prep: 20 min.
Cook: 10 min.
Servings: 16

2 lbs. fresh green beans, trimmed and cut into 1-1/2-inch pieces
1/4 C. olive oil
3 T. lemon juice
3 T. balsamic vinegar
1/4 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. ground mustard
1/8 tsp. pepper
1 lg. red onion, chopped
4 C. cherry tomatoes, halved
1 C. (4 oz.) crumbled feta cheese

Place beans in a 6-qt. stockpot; add water to cover. Bring to a boil. Cook, covered, 8-10 min. or until crisp-tender. Drain and immediately place in ice water. Drain and pat dry.

In a small bowl, whisk oil, lemon juice, vinegar, salt, garlic powder, mustard and pepper. Drizzle over beans. Add onion; toss to coat. Refrigerate, covered, at least 1 hour. Just before serving, stir in tomatoes and cheese.

Funnel Cake

Prep: 15 min.

Cook: 5 min.

Servings: 8

2 lg. eggs, room temperature
1 C. 2% milk
1 C. water
1/2 tsp. vanilla extract
3 C. all-purpose flour
1/4 C. sugar
3 tsp. baking powder
1/4 tsp. salt
Oil for deep-fat frying
Confectioners' sugar

In a large bowl, beat eggs. Add milk, water and vanilla until well blended. In another bowl, whisk flour, sugar, baking powder and salt; beat into egg mixture until smooth. In a deep cast-iron or electric skillet, heat oil to 375°F.

For each cake, cover bottom of a funnel spout with your finger; ladle 1/2 C. batter into the funnel. Holding funnel several inches above the oil, release your finger and move the funnel in a spiral motion until all the batter is released, scraping with a rubber spatula if needed.

Fry until golden brown, 2 min. on each side. Drain on paper towels. Dust with confectioners' sugar; serve warm.

Buttermilk Cake with Caramel Icing

Prep: 35 min.

Cook: 45 min.

Servings: 16

1 C. butter, softened
2-1/3 C. sugar
1-1/2 tsp. vanilla extract
3 lg. eggs, room temperature
3 C. all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1 C. buttermilk

Icing

1/4 C. butter, cubed
1/2 C. packed brown sugar
1/3 C. heavy whipping cream
1 C. confectioners' sugar

Preheat oven to 350°F. Grease and flour a 10-in. fluted tube pan.

Cream butter and sugar until light and fluffy, 5-7 min. Beat in vanilla; add eggs, 1 at a time, beating well after each addition. In another bowl, whisk together flour, baking powder and baking soda; add to creamed mixture alternately with buttermilk (batter will be thick). Transfer to prepared pan.

Bake until a toothpick inserted in center comes out clean, 45-50 min. Cool in pan 10 min. before removing to a wire rack to cool completely.

Icing: in a small saucepan, combine butter, brown sugar and cream; bring to a boil over medium heat, stirring constantly. Remove from heat; cool 5-10 min. Gradually beat in confectioners' sugar; spoon over cake.

Quote of the Week:

“Look to the lighthouse of the Lord. There is no fog so dense, no night so dark, no gale so strong, no mariner so lost but what its beacon light can rescue.”

~ Thomas S. Monson