

ANGEL FOOD CAKE ROLL

- 1 package (16 ounces) angel food cake mix
- 5 teaspoons confectioners' sugar
- 1 carton (8 ounces) reduced-fat strawberry yogurt
- 1 package (1 ounce) instant sugar-free vanilla pudding mix
- 3 drops red food coloring, optional
- 2 cups reduced-fat whipped topping

Line a 15" x 10" x 1" baking pan with waxed paper. Prepare cake according to package directions. Pour batter into prepared pan. Bake at 350° for 15 – 20 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up jelly-roll style in the towel, starting with a short side. Cool on a wire rack.

In a bowl, whisk the yogurt, pudding mix and food coloring if desired. Fold in whipped topping. Unroll cake; spread filling evenly over cake to within ½" of edges. Roll up. Cover and freeze. Remove from freezer 30 minutes before slicing.

Yield: 10 servings



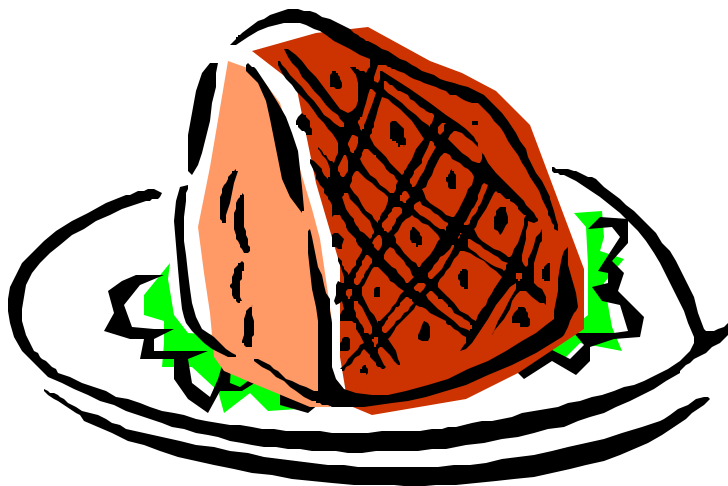
ORANGE-PECAN PORK ROAST

- 1 whole boneless pork loin roast (2 ½ to 3 pounds)
- ½ cup finely chopped onion
- 1 garlic clove, minced
- 2 tablespoons vegetable oil
- ½ cup orange marmalade
- ¼ cup chopped pecans
- ¼ teaspoon ground cinnamon

Place roast on a rack in a shallow roasting pan. In a skillet, sauté onion and garlic in oil until tender. Add the marmalade, pecans and cinnamon; cook and stir until marmalade is melted. Spoon over roast.

Bake, uncovered, at 325° for 1 ¾ hours or until a meat thermometer reads 160°. Let stand for 10 minutes before slicing.

Yield: 6 – 8 servings



FESTIVE CHEESE SPREAD

- 2 (8 ounce) packages cream cheese, softened
- ¼ cup butter or margarine, softened
- 2 tablespoons chives
- 2 tablespoons parsley flakes
- 1 teaspoon garlic pepper
- ½ teaspoon dill weed
- ¼ teaspoon thyme leaves
- ½ red bell pepper (about ½ cup), chopped

Beat together cream cheese and butter until fluffy with an electric mixer. Add remaining ingredients except red bell pepper; beat well.

Place a piece of plastic wrap on a baking sheet. Spoon cheese mixture onto plastic wrap to form a candy cane shape, log or ball. Fold up plastic wrap over cheese to encase. Refrigerate until cheese is firm, about 4 hours or overnight.

Unwrap cheese mixture. Place on serving plate. Smooth entire shape with spatula or knife. Decorate with bell pepper. Cheese spread may be covered and refrigerated overnight.

Yield: 18 (2 tablespoon) servings



BERRIES ON A CLOUD

Meringue:

6 egg whites OR powdered egg white substitute equivalent to
6 egg whites

(follow
directions on label)

½ teaspoon cream of tartar

¼ teaspoon salt

1 ¾ C. sugar

Filling:

8 oz. lite cream cheese, softened

1 C. sugar

1 tsp. vanilla

1 8 oz. container whipped topping

2 C. miniature marshmallows

Topping:

1 can (21 oz.) pie filling (any variety of fruit filling will work)

In mixing bowl, beat egg whites, cream of tartar & salt until foamy. Gradually add sugar, beating on high until stiff peaks form. Do not underbeat. Spread in a greased 9" x 13" pan. Bake at 275° for 1 hour. Turn off oven. Do not open door. Let cool in oven overnight or at least 12 hours.

Beat cream cheese, sugar and vanilla until smooth. Gently fold in whipped topping & marshmallows. Spread over meringue. Chill for four hours. Spread pie filling on top.

SAUSAGE-FILLED STARS

*1 pound bulk sausage
1 ½ C. (6 ounces) shredded cheddar cheese
1 ½ C. (6 ounces) shredded Monterey Jack cheese
1 medium sweet red pepper, diced
1 medium green pepper, diced
1 can (4 ounces) chopped green chilies, drained
1 can (4 ½ ounces) chopped ripe olives, drained
1 envelope ranch salad dressing mix
48 wonton wrappers
Vegetable oil*

In a skillet, cook sausage until no longer pink; drain. Add cheeses, peppers, chilies, olives and dressing mix; mix well. Set aside. Brush both sides of wrappers with oil; press onto the bottom and up the sides of greased muffin cups.

Bake at 350° for 5 minutes or until golden brown. Transfer to a baking sheet. Fill each with about 2 tablespoons of the sausage mixture. Bake for 5 minutes or until heated through. Serve warm.

Yield: 4 dozen.



PASTA PARTY MIX

*8 ounces dry or dried tri-colored rotini pasta (about 3 cups)
4 ounces dry or dried penne pasta (about 1 ½ cups)
4 ounces dry or dried bow-tie pasta (about 1 ¾ cups)
1 ½ teaspoons seasoned salt
1 teaspoon dried basil, crushed
1 teaspoon dried oregano, crushed
1 teaspoon dried thyme, crushed
½ teaspoon paprika
¼ teaspoon garlic powder
Cooking oil for deep fat-frying*

In a Dutch oven, cook pastas together in a large amount of boiling salted water about 11 minutes or just until tender. Drain in a colander; rinse with cold water. Let stand in colander about 15 minutes to thoroughly drain. Pat dry with paper towels.

Meanwhile, in a small bowl, stir together seasoned salt, basil, oregano, thyme, paprika, and garlic powder; set aside.

In a heavy, deep saucepan or wok, heat 3 inches of oil to 365°. Fry cooked pasta, about 1/3 Cup at a time, in hot oil for 1 to 2 minutes or until golden and crisp (be sure pasta is very dry; oil will foam when pasta is added). Using a slotted spoon, remove pasta and drain on paper towels.

Sprinkle pasta with herb mixture. (Or place herb mixture in a large plastic bag. Add 2 to 3 cups pasta; seal bag and shake to coat. Repeat to coat remaining pasta.)

Makes about 12 cups.

**For a change of pace, omit the herbs and other seasonings and toss the fried pasta with about 2 tablespoons of taco seasoning mix.*