



This St. Patrick's Day, try a cheesecake with a lovely green tint.

Fluffy Daquiri Cheesecake spices up St. Patrick's Day

On St. Patrick's Day everyone is Irish! And so it goes for the desserts, too. Delicious pies also show their colors with the "wearing of the green."

For example, this Fluffy Daquiri Cheesecake in a rich chocolatey crust has a lovely green tint so appropriate for this fun-filled holiday. An adaptation of standard cheesecake recipes, this is a new and lighter version that will be an airy

complement to your salute to the Emerald Isle.

FLUFFY DAQUIRI CHEESECAKE

- 1 Chocolate-flavored Ready-Crust
- 1 8 oz. package of cream cheese
- 1/2 cup sugar
- 1/2 cup frozen limeade concentrate, thawed
- 1/4 cup light rum

2-1/2 cups whipped topping (reserves 1/4 cup for garnish) Green food coloring

In a large bowl, beat cream cheese until light and fluffy. Cream sugar into mixture and then add limeade concentrate and rum. Fold in whipped topping and food coloring. Pour into pie shell and refrigerate 4 to 6 hours or until firm. Garnish with remaining whipped topping and kiwi or lime slices.



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Spaghetti sauce is simple pleasure From Page C1

bacon and remaining Prego sauce.
5. Bake at 350 F. for 30 minutes. Top with remaining mozzarella cheese and bake 5 minutes more or until hot and bubbly and cheese is melted. let stand 5 minutes before serving. Makes 6 servings.

- 1/2 cup chopped onion
- 1/4 teaspoon cayenne pepper
- 1 cup uncooked long grain rice
- 1 package (10 ounces) frozen peas
- 1/2 cup chopped cooked ham
- 1/4 cup sliced ripe olives
- Grated Parmesan cheese

3. Simmer 20 minutes. Add peas, ham and olives; simmer 5 minutes more or until liquid is absorbed and rice is tender. Serve with Parmesan cheese. Makes 6 servings.

LASAGNA ROLLETES

- 1/2 pound ground beef
- 1/2 cup chopped carrot
- 1/4 cup chopped onion
- 1 jar (15 1/2 ounces) Prego Spaghetti Sauce
- 1 cup Burgundy or other dry red wine
- 8 lasagna noodles
- 2 cups ricotta cheese
- 1/4 cup grated Parmesan cheese

2 tablespoons chopped parsley
1 egg, well beaten

1. In 10-inch skillet over medium heat, cook beef with carrot and onion until beef is browned and vegetables are tender. Spoon off fat. Stir in Prego sauce and wine.

2. Bring to boil; reduce heat to low. Simmer 10 minutes, stirring occasionally.

3. Cook lasagna as label directs; drain. Set aside.

cup cheese mixture onto center of each lasagna noodle; roll up.

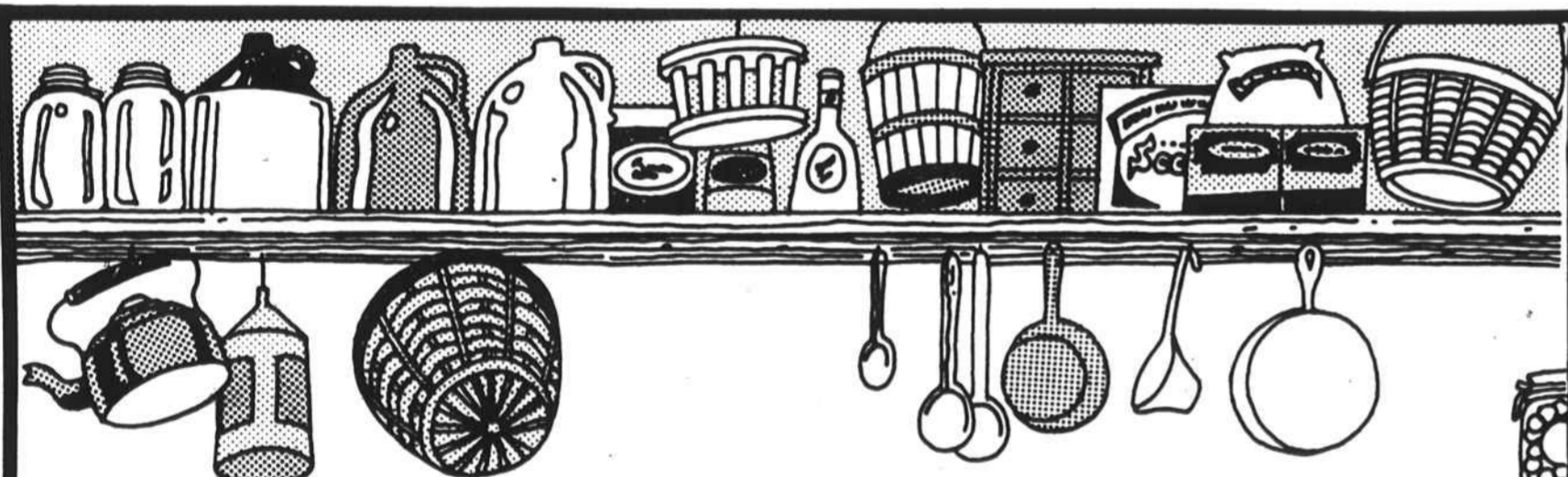
5. Spread 1 cup sauce mixture on bottom of 12- by 9-inch baking dish. Arrange roll-ups seam-side down in sauce. Spoon remaining sauce over roll-ups. Cover.

6. Bake at 375 F. for 20 minutes or until hot and bubbly. Makes 8 servings.

SAN MARCO CHICKEN

2 tablespoons salad oil
2 1/2 to 3-pound broiler-fryer chicken, cup up
1 jar (15 1/2 ounces) Prego Spaghetti Sauce
1 1/2 cups Swanson Clear Ready to Serve Chicken Broth

1. In 5-quart Dutch oven medium heat, in hot oil, cook chicken until browned on all sides. Spoon off fat. Stir in Prego sauce, chicken broth, onion and pepper.
2. Bring to boil; reduce heat to low. Cover and simmer 30 minutes, stirring occasionally. Add rice.



The Winston-Salem Chronicle Guide To

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Family Fast Food Fixin's



The family could be backed up into the next room for second helpings when you make this pot pie! So quick 'n easy to make by following the recipe below. Made with BIRDS EYE® Mixed Vegetables with STOVE TOP® Stuffing Mix.



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Easy Turkey Pot Pie

- 1 package (10 oz.) BIRDS EYE® Mixed Vegetables
- 1 can (8 oz.) small whole onions, drained (optional)
- 1 can (10-3.4 oz.) condensed cream of chicken or mushroom soup
- 2-1/2 cups diced cooked turkey or chicken
- 1 package (6 oz.) STOVE TOP® Chicken Flavor or Cornbread Stuffing Mix

Prepare vegetables as directed on package omitting the salt. Do not drain. Add onions, soup and turkey to vegetables and pour into 2-quart baking dish. Prepare stuffing mix as directed on package. Spoon over turkey mixture. Bake at 350° for 30 minutes. Makes 6 servings.