

# COOKING CORNER

## Orange Mango Potatoes

Makes 6 servings

2 cups Santa Cruz Organic Orange Mango Juice  
2 Tbsp. brown sugar  
1 tsp. salt  
1 tsp. ground coriander  
1/2 tsp. allspice  
3 lbs. yams, peeled, cut in to 1-inch cubes  
1/2 cup golden raisins  
1/2 cup chopped walnuts  
Preheat oven to 375°F.  
Lightly oil a 2- to 3-quart baking dish. Set aside. In a saucepan, combine juice with brown sugar and spices. Stir over low heat until sugar dissolves. Spread half of the potatoes in the prepared dish. Sprinkle with raisins and walnuts. Spread with remaining potatoes, and pour liquid mixture over the top. Cover and bake until tender, about 1 hour, basting several times. Raise the temperature to 425°F, uncover and bake an additional 30 minutes until juices are thick and top is nicely browned.

## Campbell's® Green Bean Casserole

1 can (10-3/4 oz.) Campbell's® condensed Cream of Mushroom soup  
1/2 cup milk  
1 tsp. soy sauce  
Dash pepper  
4 cups cooked cut green beans  
1-1/3 cups French's® Taste Toppers™ French fried onions  
Mix soup, milk, soy sauce, pepper, beans and 2/3 cup onions in 1-1/2-qt. casserole. Bake at 350°F. for 25 min. or until hot. Stir. Sprinkle with remaining onions. Bake 5 min. Serves 6.

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## Creamy Onion Dip

2 cups finely chopped onions  
1 tablespoon olive or vegetable oil  
1 teaspoon paprika  
1 cup regular or light sour cream  
Salt and pepper, to taste  
Heat oil in large skillet. Add onion; cook over medium heat stirring often for 3 minutes, or until barely tender. Stir in paprika. Combine onion mixture and sour cream in medium bowl. Add salt and pepper, to taste. Cover; refrigerate until ready to serve. Makes 12/3 cups.

## Stuffed Portabella Mushrooms

Serves 4 to 8  
4 Original Gardenburger patties  
1/4 cup diced roasted red bell pepper  
1 Tbsp. chopped parsley  
3 Tbsp. mayonnaise  
2 tsp. Dijon mustard  
8 small portabella mushrooms, cleaned and cap/gills removed  
Heat patties according to package directions. In a small bowl, gently mash together patties, peppers, parsley, mayo and mustard. Use a tablespoon to scoop mixture into mushrooms. Place under broiler for 5 to 7 minutes or until heated through. Serve.

## Holiday Wassail

1 gallon Mott's Apple Juice  
1 quart orange juice  
1 can (16 oz.) frozen pineapple juice, thawed  
2 cups RealLemon juice from concentrate  
2 cinnamon sticks  
2 tsp. cloves  
1 cup sugar  
Place all ingredients in non-aluminum pan, stir and heat to boiling. Simmer for one hour. Serve hot. Makes 24 servings.

## Apple Sauce with Crunchy Topping

1 3/4 cups bran flakes  
1/4 cup finely chopped pecans  
3 Tbsp. firmly packed light brown sugar

2 Tbsp. butter  
1 1/2 cups Mott's Apple Sauce, any variety  
In medium bowl, mix bran flakes and pecans; set aside. In saucepan, over medium heat, heat brown sugar and butter until melted and blended. Remove from heat; add bran mixture, tossing to coat well. Cool. Spoon apple sauce into six 6-oz. dessert dishes; top with bran mixture. Serve immediately. Makes 6 servings.

## Festive Holiday Punch

Makes 24 servings  
8 cups Mott's Apple Juice  
8 cups cranberry juice cocktail  
2 red apples, sliced  
2 cups cranberries  
3 liters 7 UP  
Ice cubes, as needed  
Pour apple and cranberry juices into punch bowl. Fifteen minutes before serving, add apple slices, cranberries, 7 UP and ice. Do not stir.

## Cocoa Peanut Butter Cup Oatmeal Cookies

3 Dozen  
1 1/2 cups packed brown sugar  
1/2 pound (2 sticks) butter, softened  
3/4 cup peanut butter  
2 eggs  
2 tsp. vanilla  
1 1/2 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
1 tsp. baking soda  
2 cups Quaker oats (quick or old fashioned, uncooked)  
35 miniature peanut butter cup candies, un

wrapped, halved  
Heat oven to 350°F. In large bowl, beat sugar, butter and peanut butter with electric mixer until creamy. Add eggs and vanilla; beat well. In medium bowl, combine flour, cocoa and baking soda; mix well. Add to peanut butter mixture; mix well. Stir in oats and candy. Drop dough by level 1/4 cupfuls 3 inches apart on ungreased cookie sheets. Bake 12 to 14 minutes or just until cookies are slightly firm to the touch. (Do not overbake.) Cool 1 minute on cookie sheets. Transfer to cooling racks. Cool completely. Store tightly covered.

## Cranberry-Sauced Meatballs

2 10 oz. cartons Gardenburger Meatless Meatballs  
3/4 cup ketchup  
1 8-ounce can jellied cranberry sauce  
1 tablespoon vinegar  
1/4 teaspoon dry mustard  
1/8 teaspoon ground cloves or allspice  
1/8 teaspoon finely chopped toasted almonds  
Heat Gardenburger Meatless Meatballs in microwave according to directions on box. In a 10-inch skillet stir together ketchup, cranberry sauce, vinegar, dry mustard and cloves or allspice. Add Meatless Meatballs; stir gently to coat. Heat through. Serve on platter or keep warm in crockpot. Garnish with almonds.

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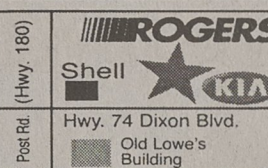


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