

CWJF Recipes
NAM 50+
October 2009

Smoky Chicken Chili

2 poblano chile peppers, chopped
1 large red bell pepper, chopped
1 medium-size sweet onion, chopped
3 garlic cloves, minced
2 tablespoons olive oil
2 (14.5 oz.) cans zesty chili-style diced tomatoes (we used Del Monte)
4 cups chopped smoked chicken (about 1.5 pounds)
1 (16 oz.) can navy or great northern beans
1 (15 oz.) can black beans, rinsed and drained
1 (14 oz.) can chicken broth
1 (1.25 oz.) envelope white chicken chili seasoning mix (we used McCormick)
Toppings: shredded cheddar cheese, chopped fresh cilantro, sour cream, tortilla chips

Saute first 4 ingredients in hot oil in a large Dutch oven over medium-high heat 8 minutes or until vegetables are tender. Stir in diced tomatoes and next 5 ingredients. Bring to a boil over medium-high heat. Reduce heat to low and simmer, stirring occasionally, 1 hour. Serve with desired toppings.

Note: We used packages of HEB seasoned "sweet chili" boneless skinless chicken breasts and baked the chicken according to the package instructions. Very easy! We also added a can or two more beans.

Romaine and Mandarin Orange Salad

Salad:

¼ cup slivered almonds
2 tablespoons sugar
1 bunch romaine lettuce
1 cup chopped celery
3 green onions and tops, chopped
1 (11 oz.) can mandarin oranges, drained

Dressing:

¼ cup oil
2 tablespoons wine vinegar
2 tablespoons sugar
¼ teaspoon salt
1/8 teaspoon dry mustard
Pepper to taste

Melt sugar with almonds over low heat stirring until almonds are coated. Turn out and separate on greased cookie sheet. Cool. Wash, drain and tear lettuce into bite size

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pieces. Layer lettuce, celery, onions and oranges. Combine dressing ingredients. Pour over greens and toss at serving time. Top with almonds. Yield: 8 servings.

Almonds may be caramelized and stored in refrigerator. Dressing may be made the day before and refrigerated.

Pumpkin Cheesecake

Crust:

2 cups graham cracker crumbs *
¼ cup brown sugar
½ cup (1 stick) butter, melted
1 teaspoon cinnamon

Filling:

3 (8 oz.) pkgs. cream cheese, softened (regular or reduced fat, not fat-free)
1 cup sugar
½ cup brown sugar
1 (15 oz.) can pumpkin
¼ cup flour
1 tablespoon pumpkin pie spice **
6 eggs, lightly beaten
1 cup (½ pint) whipping or heavy cream
1 teaspoon vanilla

Combine crust ingredients and press into bottom of 9x13x2 inch pan. ***

Beat cream cheese in large bowl until fluffy. Gradually add sugars and blend well. Add in pumpkin, flour and pumpkin pie spice and mix until smooth. Gradually beat in eggs, cream and vanilla until smooth. Pour into crust.

Bake at 325 degrees for about 65 minutes or until center is firm, or set, when touched.

After removing from oven, carefully run a sharp knife around edge of pan to release sides and help prevent cracking. (However, don't worry about cracks....we'll be covering the top with whipped cream!) Cool to room temperature then cover and chill. Best if made at least 1 day ahead.

* If you'd prefer not to buy a box of crackers, Keebler makes a box of graham cracker crumbs that are ready to be used for crusts (at Kroger's and HEB).

** Substitute for 1 tablespoon pumpkin pie spice: 1½ teaspoon cinnamon + ¾ teaspoon ginger + ½ teaspoon nutmeg + ½ teaspoon cloves OR Kroger's has their brand of pumpkin pie spice in a 1.5 oz. can for \$2.99.

***If using a disposable aluminum pan, you'll probably need to make it a little stronger by using 2 pans, one inside the other.