

Cooking Corner

Tips To Help You

Quick And Easy Recipes: Tasty Time-Saving Dishes Everyone Will Enjoy

(NAPSA)—There are a number of ways that busy cooks can save time in the kitchen. First, focus on recipes that don't have a lot of steps.

Next, look for simple creations that don't require a lot of ingredients. The more ingredients, the more time you need to gather everything together and measure out the individual items.

Finally, choose time-saving ingredients. For example, if you're making a pie, canned pie filling is a much more convenient option than preparing fresh fruit.

So, the next time you're pressed to get dinner on the table, or need to put together a last second dessert, try these delicious quick and easy recipes that will leave you with a little time for yourself.

APPLE BUTTER CHICKEN MARINADE

4 chicken drumsticks—with or without skin

1/2 cup MUSSELMAN'S Apple Butter

1/4 cup molasses

1/2 Tsp. ground ginger

1/2 Tsp. salt

1/4 Tsp. pepper

2 apples, cored and sliced into eighths

Preheat oven to 350°. Stir apple butter, molasses, ginger, salt and pepper together. Coat chicken and apples with marinade, cover and refrigerate for at least 15 minutes. Bake for 20 minutes, occasionally brushing with marinade, then broil for 10 minutes.



Using time-saving ingredients like apple butter or pie filling can help you make delicious dinners and delightful desserts in a few easy steps.

OLD COUNTRY COBBLER

2 cans (21 oz. each) LUCKY LEAF Cherry Pie Filling
1 refrigerated pie crust
1 Tbsp. butter or margarine
1 Tbsp. sugar

Pour pie filling into 8"x8" pan. Cover with 1/4" thick pie crust, trim edges. Cover with melted butter or margarine, then sugar. Pierce 4 times with fork. Bake at 425° for 20 minutes or until golden brown.

Serving Suggestion: Warm and serve over ice cream.

GRILLED CHICKEN WITH BBQ APPLE BUTTER GLAZE

1/4 cup barbecue sauce
2/3 cup MUSSELMAN'S Apple Butter
4 chicken breasts

Mix barbecue sauce with Apple Butter, microwave for 3 minutes. Pour over chicken and marinate for 20 minutes. Grill chicken.

APPLE TURNOVERS

1 refrigerated pie crust
1 can (21 oz.) lucky leaf Apple Pie Filling
Confectioner's sugar

Cut pie crust in 4" circles. Fill with 1 Tbsp. pie filling and pinch closed. Deep fry pastry pockets at 350° for 2-3 minutes. Sprinkle with confectioner's sugar and serve warm.

For more delicious recipes tips and ideas, visit Knouse Foods at www.Knouse.com.