

BLT Stuffed Tomatoes

Cut tops from each tomato. Spoon out pulp and seeds making the inside as dry as possible. Combine BLT Mix with cottage cheese. Spoon into tomatoes. Top with contents of Topping packet. Cover with plastic wrap and refrigerate for one hour before serving. Makes 8 servings

4 medium Ripe tomatoes
2 cups Low-fat cottage cheese
1 package Savory BLT Mix and Topping

Extreme BLT Salad

BLT Dressing (see directions below)
Lettuce or spinach leaves, Optional toppings: bacon bits, hard-boiled egg, tomatoes, croutons
Pour BLT Dressing over spinach leaves or lettuce and add your choice of toppings. Makes 8 servings.

BLT Dressing

1 package Savory BLT Mix and Topping
1/2 cup Mayonnaise 1/4 cup Sour cream
1/3 cup Milk

Combine Savory BLT Mix and Topping, mayonnaise, sour cream, and milk. Blend well. Best served immediately. Makes one cup.

BLT Dip

1 package Savory BLT Mix and Topping
1/2 cup Mayonnaise 1/2 cup Sour cream

Combine Savory BLT Mix and Topping (reserve 1/2 teaspoon to sprinkle on top as garnish) with 1/2 cup mayonnaise and 1/2 cup sour cream. Serve cold or heated*. Garnish with a sprinkle of the Topping blend. Makes 8 appetizer servings.

*To heat, prepare as directed and then place in a small pan over low heat until warm throughout. Do not allow to boil.

Whipped Cheesecake

1 package Tropical Key Lime Mix and Topping
8 oz. Cream cheese
4 Tbsp. Butter
8 oz. carton Prepared whipped topping

Prepared graham cracker piecrust Combine Tropical Key Lime Mix with cream cheese and butter. Mix until smooth. Fold in prepared whipped topping and pour into a prepared graham cracker piecrust. Garnish with a few twists of lime and lightly sprinkle with graham Topping. Chill until ready to serve. Makes 8 servings.

Perky Lime Pop-overs

2 8-oz. cans Crescent rolls
1 package Tropical Key Lime Mix and Topping
8 oz. Cream cheese
4 Tbsp. Butter

Pre-heat oven to 375°F. Combine Tropical Key Lime Mix with cream cheese and butter. Unroll crescent rolls. Divide along perforations. Each can makes 8 triangles. In the center of each place 1 Tbsp. of cream cheese mixture. Fold over and seal edges. Sprinkle with graham Topping. Place on a no-stick cookie sheet and bake at 375°F for 11 to 13 minutes or until golden brown. Makes 16 servings.

Chips and Tropical Key Lime Dip

1 package Tropical Key Lime Mix and Topping
4 oz. Cream cheese 1/2 cup Sour cream
Bagel chips

In medium mixing bowl (or food processor) mix together Tropical Key Lime Mix, cream cheese and sour cream until smooth. Pour in serving bowl and sprinkle with graham Topping. Surround with bagel chips for dipping. Makes 8 servings.

Lime Angel Parfait

1 package Tropical Key Lime Mix and Topping
8 oz. Cream cheese (you may use low-fat or no-fat)
8 oz. carton Prepared whipped topping
Angel food cake cut into bite size cubes
Fruit cut into bite size cubes (Try a mix of kiwi, strawberries and bananas. You can also add coconut if you desire.)
1 Lime

Combine Tropical Key Lime Mix with cream cheese mix until smooth. Fold in 8 oz. prepared whipped topping. In a parfait glass, layer key lime mixture, graham Topping, angel food cake and fruit. Top with Key lime mixture, a twist of lime and a dusting of graham Topping. Makes 8-10 servings.

Baked Brie with Caramel Sauce

Puff Pastry Dough * Brie wheel
1 jar Cinnamon Pear Caramel Sauce
Toasted pecans, optional

Remove plastic cover from Brie. Microwave Cinnamon Pear Caramel Sauce for 20 seconds or until spread able. Spread caramel sauce on top and sides of Brie wheel. Wrap Brie with puff pastry dough (follow manufacturers directions). Bake at 400°F about 20 minutes or until puff pastry has browned. Drizzle remaining caramel on top. Garnish with toasted pecans if desired. Makes 10 large or 20 appetizer slices. *Crescent rolls may be substituted for pastry dough. Bake 375° F for 10 minutes or until light brown.

Cinnamon Pear Glazed, Stuffed Harvest Toast

1 jar Cinnamon Pear Caramel Sauce
24 slices Cinnamon-raisin bread
Cooking spray 3 cups 1% Low fat milk
2 cups Egg substitute, divided 1 cup Half-and-half
1 cup Sugar, divided
1 can Pears – drained, chopped in small chunks or - 1 fresh pear, peeled, cored chopped
1 Tbsp. Vanilla extract 1 tsp. Ground cinnamon
1/8 tsp. Ground nutmeg or ginger
1 (8-oz) block Fat-free cream cheese, softened
1 (8-oz) block 1/3-Less-fat cream cheese, softened
bottled cinnamon-sugar (optional)

Heat jar of Cinnamon Pear Caramel Sauce in a microwave for 40 seconds. Pour sauce into a 9 x 13-inch baking dish (coated with cooking spray) until bottom of dish is covered. Trim crusts from bread. Arrange half of bread in baking dish on top of caramel sauce. Combine milk, 1-1/2 cups of egg substitute, half-and-half, and 1/2 cup of sugar in a large bowl, beat with a hand beater until frothy. Pour half of the milk mixture over the bread in the dish. Combine 1/2-cup egg substitute, 1/2-cup sugar, vanilla, nutmeg (or ginger), cinnamon, and cheeses in a bowl, beat on low speed until smooth. Fold in pears and spread cream cheese mixture over moist bread in dish. Top with remaining bread; pour remaining milk mixture over bread. Cover and refrigerate for 8 hours or overnight. Preheat oven to 350°F. Bake uncovered at 350°F for 55 - 60 minutes. Let stand 10 minutes before serving. Sprinkle with cinnamon-sugar, if desired. Can be carefully inverted onto a large serving dish or served from baking dish. Makes 12 Servings

Best Bruschetta

2 large Tomatoes, coarsely chopped
1/2 Sweet onion, chopped
2 Tbsp. Olive oil
1/2 (1 pound) loaf Italian bread, cut into 1-inch slices
1/4 cup Freshly grated Parmesan cheese
1 package Zesty Tuscan Olive Mix and Topping.\

Preheat oven to 400°F. In a medium bowl, combine tomatoes, onion, olive oil, and Zesty Tuscan Olive Mix. Place bread on a baking sheet, and top with tomato mixture. Sprinkle with Parmesan and top with a sprinkle of the Topping blend. Bake for 8 to 10 minutes, or until bottom of bread is browned. Allow to cool 5 minutes before serving. Makes 12 appetizer servings.

Tuscan Olive and Goat Cheese Croustade

1 tsp. Unsalted butter
1/2 cup Leeks, diced
1/4 cup Diced pitted black olives
1 (10 oz) package Prepared pizza dough
3 oz. Goat cheese, crumbled
1 package Zesty Tuscan Olive Mix and Topping

Heat butter in a small saute pan over medium heat. Add leeks and cook for 3-4 minutes until soft. Remove from heat and stir in olives and Zesty Tuscan Olive Mix. Set aside. Cut pizza dough into 20 (1/2 oz) pieces. Shape into 2 inch circles and place on a lightly greased parchment lined baking sheet. Bake in a 400°F oven for 7-8 minutes. Remove from oven and spread each disk with olive mixture. Top with goat cheese, sprinkle with Topping and bake for an additional 5 minutes. Makes 20 appetizer servings.

Herbed Hors D'oeuvre Squares

1 package Zesty Tuscan Olive Mix and Topping
8 oz. Cream cheese 4 Tbsp. Butter
1 8-oz. can Crescent rolls Sliced black olives

Preheat oven to 375°F. Lightly spray bottom of 9" X 13" glass pan with oil. Unroll crescent rolls but do not tear apart. Press into bottom of baking dish, pressing creasing together and covering the bottom of the pan. Bake for 11-13 minutes or until golden brown. Let cool. Combine Zesty Tuscan Olive Mix, cream cheese and butter. Spread over baked crescent roll dough. Garnish with sliced black olives and Topping. Cut into 1 to 2" bars or squares. Refrigerate until ready to serve. Makes 12 appetizer servings.

Grilled Portabello Pizzas

2 Tbsp. Olive oil 1/2 cup Minced onion
1 Tbsp. Minced garlic 2 cups Diced tomatoes (drained)
1 package Zesty Tuscan Olive Mix and Topping
4 Portabello mushroom caps- stems removed
8 oz. Crumbled Goat cheese (*another soft cheese such as farmers cheese may be substituted*)

In a small sauce pan over medium heat, sauté onion and garlic in 1 Tbsp. of the olive oil until the color is a light caramel. Remove from heat and add tomatoes and Zesty Tuscan Olive Mix. Coat both sides of Portabello with remaining Olive Oil. Place on grill (medium high heat but no direct flame) stem side down for 3-4 minutes. Turn with stem side up for another 3-4 minutes. While this side is cooking, top with tomato mixture, crumbled goat cheese and Topping. Close lid of grill for the remainder of cooking time. Remove from grill and place each portabello on individual serving plates and cut into wedges. A wonderful appetizer or add a salad and crusty bread for a light lunch. Makes 4 servings.

Black & White Pizza

1 pkg. Refrigerated sugar cookie or chocolate cookie dough
1 pkg/ White Chocolate Amaretto Mix and Topping
8 oz. Cream cheese 4 Tbsp. Butter or margarine
Chocolate or fudge sauce Shaved chocolate or choc. chips

Spread refrigerated sugar or chocolate cookie dough on a pizza pan and bake as directed on package until lightly browned. Cool. Combine White Chocolate Amaretto Mix with cream cheese and butter. Spread on baked cookie crust. Drizzle with chocolate or fudge sauce, add shaved chocolate or chocolate chips and almond Topping. Refrigerate until ready to serve. Makes 6-8 servings

Amaretto Brownies

1 package White Chocolate Amaretto Mix and Topping
8 oz. Cream cheese 4 Tbsp. Butter
1 box Brownie mix (add ingredients as directed)

Combine White Chocolate Amaretto Mix, cream cheese and butter and mix until smooth. Prepare the brownies as indicated on the box. Pour about 3/4 of brownie mixture in a lightly greased 8 X 8" baking pan. Spoon White Chocolate Amaretto mixture over top. Top with remaining brownie mixture and sprinkle with almond Topping. Bake as directed on brownie box. Makes rich fudgey brownies. Top with a scoop of ice cream and hot fudge sauce for a quick and delicious treat. Makes 9 servings

Peach & Amaretto Parfait

1 package White Chocolate Amaretto Mix & Topping
8 oz. Cream cheese 8 oz. Prepared whipped topping

Angel food cake, cut into bite size cubes
Fresh peaches, cut in small pieces

Combine White Chocolate Amaretto Mix with cream cheese. Mix until smooth. Fold in whipped topping. In parfait glass start with a layer of the white chocolate mixture, add peaches, then angel food cake and repeat layers ending with a layer of the white chocolate mixture on top. Sprinkle with almond Topping and top with a cherry. Makes 8 servings.

Surprise Almond Puffs

2 8-oz cans Ready to bake biscuits 1 tsp. Cinnamon
1 package White Chocolate Amaretto Mix and Topping
8 oz. Cream cheese 4 Tbsp. Butter 4 Tbsp. Sugar

Combine White Chocolate Amaretto Mix, cream cheese and butter. Roll each biscuit out to a flat circle approximately 1/4 inch thick. Combine sugar and cinnamon; sprinkle over each circle. In center of each place 2 Tbsp. of cream cheese mixture. Wrap biscuit around cream cheese mixture. Roll ball in almond Topping. Place in a lightly greased muffin pan and sprinkle with cinnamon and sugar mixture. Bake at 350°F for 10 – 15 minutes or until golden brown. Makes 16 servings

Taste What's Been Missing

There are now 11 great tastes in The Longaberger® Kitchen

Available in these delicious varieties:

*Roasted Garlic Horseradish Dip
Tangy Lemon Caper Sauce
Spicy Mango Apricot Sauce
Ripe Berry Honey Mustard
Peppered Raspberry Preserves
Sweet Onion Barbecue Sauce
White Chocolate Amaretto Mix
Savory BLT Mix
Tropical Key Lime Mix
Zesty Tuscan Olive Oil Mix
Cinnamon Pear Caramel Sauce*

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