



# BLUE RIBBON RECIPES

## For The Longaberger® Pie Plate



### HOT 'N SPICY CHEESE DIP

- |                                   |                    |
|-----------------------------------|--------------------|
| 8 oz. Grated Cheddar Cheese       | 2 Eggs             |
| 8 oz. Grated Monterey Jack Cheese | 1/2-Cup Taco Sauce |

*Combine cheeses. Put half of the cheese on bottom of Pie Plate. Mix Eggs and Taco Sauce well. Pour over cheese. Top with remaining cheese. Bake at 350° for 1/2 -hour or Microwave until bubbly. Serve with tortilla chips.*

### MEXICAN BEAN DIP

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|----------------------------------|-----------------------------|
| 1 Large Can of Refried Beans     | 8 oz. Softened Cream Cheese |
| 2 Packages of Dry Taco Seasoning | 8 oz. Sour Cream            |
| 1 Tomato diced                   | 1 cup Shredded Lettuce      |
| 1 Cup Shredded Cheese            |                             |

*Mix together Beans, Taco Seasoning, Cream Cheese and Sour Cream. Put in Pie Plate. Top with Shredded Lettuce, Tomato and Cheese. (Green onions and black olives are optional!)*

### LOWFAT CHEESEBURGER PIE

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|--|---------------------|
| 1 lb. Ground Beef or Turkey            | 1 Cup Chopped Onion |
| 1/2 -Teaspoon Salt                     | 2 Eggs              |
| 1/2-Cup Reduced Fat Bisquick           | 1 Cup Skim Milk     |
| 1 Cup Shredded Fat Free Cheddar Cheese |                     |

*Preheat oven to 450°. Grease Pie Plate. Cook Beef (or Turkey) with onion and drain. Stir in salt. Spread inside Pie Plate. Sprinkle with cheese. Combine Bisquick, milk, and egg. Pour into Pie Plate. Bake for 25 minutes.*

### EASY CHICKEN POT PIE

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|-------------------------|----------------------------|
| Double Pie Crust        | 1 Can Cream of Potato Soup |
| 2/3-Cup Evaporated Milk | 1 Box Mixed Vegetables     |
| 2 Cups Cooked Chicken   |                            |

*Line Pie Plate with crust. Cook vegetables and drain. Stir together vegetables, chicken, soup and milk. Pour into bottom of crust. Add top crust and slit top. Bake at 350° for approximately 40 minutes.*

### SPAGHETTI PIE

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|--------------------------------|------------------------------|
| 6 oz. Spaghetti                | 1 Can of 6 oz. Tomato Paste  |
| 2 Tablespoons Butter           | 1 Teaspoon Sugar             |
| 1/3-Cup Grated Parmesan Cheese | 1 Teaspoon Dried Oregano     |
| 2 Well Beaten Eggs             | 1/2-Teaspoon Garlic Salt     |
| 1 Cup Cottage Cheese           | 1/2-Cup Shredded Mozzarella  |
| 1 lb. Ground Beef              | 1/4-Cup Chopped Green Pepper |
| 1/2-Cup Chopped Onion          | 1 Can of Tomatoes (8 oz.)    |

*Cook the spaghetti according to package directions: drain, stir butter into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a crust in buttered Pie Plate. Spread cottage cheese over bottom of crust. In skillet, cook ground beef, onion, and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through. Turn meat mixture into spaghetti crust. Bake uncovered at 350° for 20 minutes. Sprinkle the mozzarella cheese on top. Bake 5 minutes longer or until cheese melts. Makes 6 servings. When in a hurry - use your favorite prepared spaghetti sauce with meat.*

### BROCCOLI QUICHE

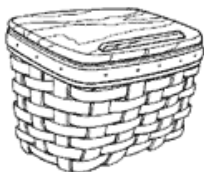
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|--|-------------------------------|
| 1 1/2-lb. Fresh Broccoli (or one large frozen bag) |                               |
| 2/3-Cup Onion                                      | Dash of Pepper                |
| 4 Eggs, slightly beaten                            | 1/8-Teaspoon Nutmeg           |
| 1 1/4-Cup Skim Milk                                | 1 Tablespoon Parsley          |
| 1 Teaspoon Salt                                    | 2/3-Cup Shredded Swiss Cheese |
| 1/3-Cup Parmesan Cheese                            |                               |

*Cook broccoli and onion. Drain well. Combine eggs, milk salt, pepper, nutmeg, parsley and Swiss cheese. Stir in broccoli and onions. Pour into butter Pie Plate. Sprinkle with Parmesan cheese. Bake at 350° for 35 minutes. Let cool 5 minutes before serving.*

### BROWNIE PIE

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|----------------|------------------------|
| 1 Cup Sugar    | 3/4-Cup Flour          |
| 1 Stick Butter | 1/2-Teaspoon Vanilla   |
| 2 Eggs         | 1 1/2-Tablespoon Cocoa |

*Mix all ingredients together and pour into a greased Pie Plate. Bake at 370° for approximately 45 minutes. Top with either powdered sugar or a scoop of vanilla ice cream.*



Your Longaberger Consultant:

