

Baked Mostaccioli

12 oz. uncooked mostaccioli pasta
4 oz. cream cheese, softened
1 (15 oz) container ricotta cheese
1 cup freshly grated Parmesan cheese
1 large egg 1 tsp. **Watkins Minced Green Onion**
1/2 tsp **Watkins Garlic Granules**
1/4 tsp salt 1/4 tsp **Watkins Black Pepper**
1 lb. ground round 1/2 lb. Italian sausage
1 (24 oz) jar fire-roasted tomato pasta sauce with cabernet (Bertolli brand works well)
1 (14.5 oz) can fire-roasted diced tomatoes with garlic, drained
1 tsp **Watkins Italian Blend Seasoning**
1 (8 oz) pkgs. shredded mozzarella cheese
Watkins Onion & Garlic Peppercorns, ground
Preheat oven to 350 degrees. Cook pasta in boiling salted water according to package directions; drain. Meanwhile, mash cream cheese with fork until smooth; stir in ricotta cheese and next 6 ingredients until blended. Cook ground round and sausage in a large skillet over medium high heat until meat crumbles and is no long pink; drain and return to pan. Stir in pasta sauce, tomatoes and Italian Seasoning; bring to a boil. Remove from heat. Spread half of meat mixture on bottom of a light greased 13 x 9 inch baking pan. Spray with **Watkins Cooking Spray** to prepare easily! Layer half of pasta over meat; layer ricotta mixture over pasta. Sprinkle 1 package of cheese over ricotta mixture. Repeat layers using remaining half of meat mixture, pasta and cheese. Sprinkle **Onion & Garlic Pepper** over. Bake at 350 degrees F for 45 to 50 minutes or until bubbly.

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Heart Warming Recipes For Your Holidays

Caramel Apple Cider

1/3 cup firmly packed light brown sugar
1/3 cup heavy whipping cream
1 tsp **Watkins Vanilla Extract**
1 tsp **Watkins Caramel Extract**
4 cups apple cider
Garnishes: whipped cream, caramel sauce,
Watkins Cinnamon
Stir together brown sugar and whipping cream in a large saucepan. Cook, stirring constantly, over medium heat for two minutes or until bubbly. Stir in extracts and apple cider. Cook 10 minutes or until thoroughly heated, stirring often. Garnish if desired.

Sweet and Salty Mixed Nut Brittle

2 cups sugar
1 cup light corn syrup
1 (11.5 oz) can lightly salted mixed nuts
2 TBSP butter, softened
1 TBSP baking soda
2 tsp **Watkins Vanilla**
Heavily butter a large baking sheet. Combine sugar and corn syrup in a 4 qt microwave safe bowl, stirring well. Cover with plastic wrap, and microwave at HIGH 4 minutes. Carefully uncover and microwave 8 to 9 minutes or until mixture boils. Remove bowl from microwave. Quickly stir in butter, baking soda and vanilla. Quickly pour mixture onto prepared pan, spreading to edges of pan with a buttered large metal spoon. Let candy cool on pan. Break into pieces, and store in an airtight container.
TIP: Measure out ingredients ahead of time but don't combine, so you can add them quickly. The candy will become a deep golden color after the baking soda is added.

Makes a
great...



Chicken Divan

1 (4 lb) whole chicken (or 4 cups chopped cooked rotisserie chicken)
2 celery ribs with leaves, halved crosswise
1 tsp salt 1/2 tsp **Watkins Pepper**
2 broccoli crowns, cut into spears
3 TBSP butter
3 TBSP all-purpose flour
3 cups milk
1 1/2 cups shredded white cheddar cheese
1 1/2 tsp lemon juice
3/4 tsp salt 3/4 tsp **Watkins Curry Powder**
1/4 tsp red pepper
2 1/2 cups cooked rice
1 cup shredded Parmesan cheese
Watkins Paprika
Combine first 4 ingredients and water to cover. Cover, bring to a boil over medium high heat, then reduce heat and simmer 1 hour or until tender. Remove chicken and cool 25 minutes or until able to handle. Strain solids from broth, return to pan and bring to boil. Add broccoli and cook until crisp-tender. Drain, reserving broth for another use. Skin bone and coarsely chop chicken; cover and keep warm. Preheat oven to 350 degrees F. Melt butter in a medium saucepan on low, add flour, stirring until smooth. Cook 1 minute stirring constantly until flour is cooked. Add milk gradually until smooth, continue to cook until thick and bubbly. Add cheddar cheese and next 4 ingredients, stirring until smooth. Spread rice on bottom of a prepared 13x 9 inch pan sprayed with **Watkins Cooking Spray**. Layer broccoli and chicken over rice. Pour cheese sauce over chicken mixture. Sprinkle with Parmesan cheese and paprika. Bake, uncovered at 350 degrees for 45 minutes or until bubbly and lightly browned.

Add a salad
and you are
set! Next
stop: cookies!

Candy Bar Sugar Cookies

1/2 cup shortening
1/4 cup butter, softened
1/2 cup firmly packed light brown sugar 1 large egg
1 1/2 tsp **Watkins Vanilla Extract**

2 cups all purpose flour
1 1/2 tsp **Watkins Baking Powder**

1/2 tsp baking soda 1/2 tsp. salt
2 large Butterfinger Bars chopped coarsely
6 TBSP turbinado sugar

Parchment Paper

Preheat oven to 375 degrees. Beat shortening and butter at medium speed with an electric mixer until creamy. Gradually add brown sugar, beating until smooth. Add egg and vanilla, beating until blended. Combine flour and next three ingredients; gradually add to shortening mixture, beating just until blended. Stir in candy pieces. Shape dough into 1 inch balls; roll each ball in turbinado sugar. Place balls 3 inches apart on parchment paper lined baking sheets. Bake at 375 degrees for 9 to 10 minutes or until lightly browned. Cool 2 minutes on baking sheets; remove to wire racks to cool completely.

BLT Dip

2 large plum tomatoes, seeded and chopped
2 cups sour cream
3 TBSP **Watkins Bacon Onion Snack and Dip Seasoning**

1/4 tsp **Watkins Garlic Salt**

Freshly ground **Watkins Black Peppercorns**

Belgian endive leaves

Bacon crumbles

Mix sour cream, Watkins Bacon Onion Snack Dip, Garlic Salt until thoroughly combined. Stir in most of tomatoes and Belgian endive leaves. Sprinkle remaining tomatoes, ground black peppercorns and bacon crumbles on top. Serve with tortilla chips or bagel chips.

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Make Your Christmas Tree The Best Ever...

- Put the tree in the stand and then put the stand in a natural woven basket for a more beautiful results.
- Spring for new lights and throw the old away. Purchase large bulbs and smaller ones that twinkle. Use a surge protector to avoid issues. Wind the lights into the tree's branches and not just around the ends. It makes a much more dramatic twinkle.
- Always place the largest ornaments on the tree first. Wire into place with florist tape if necessary. Tie inexpensive colorful and metallic ball and bells together in a cluster for added zest.
- Tie your tree's decorations into a theme or around a specific color for a different look this year.
- How about holly, ivy and bells tied together for the tree topper this year
- When you think you might be done, just add some festive ribbon for a little extra punch. Try some streamers down and around the tree.
- Tie fresh flowers into your tree. Use florists water receptacle ends to keep fresh.

Decorate Your Front Door...

- Dress it up like a large gift using colorful plastic and ribbon. If you live in a dry, warmer climate, try foil wrapping paper.
- Tie extra red ribbons to an evergreen garland and wreath. Use miniature lights in the wreath that are battery powered so you don't need extra cords or wires.

Fill Cylinders with Ornaments...

- Use spray paint to add a shimmery touch to pinecones, acorns, or round glass ornaments. Display in tall glass cylinders or vases. They become instant and easy accents.

Use Nuts, Fruits and Greenery...

- Use your trifle bowl for layering nuts and fruits for a festive centerpiece. Insert a little greenery and a candle...you are ready to celebrate!



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