



# Recipes of the Month



## Green Bean Casserole

- 3 (15 ounce) cans Green Beans
- 1 (10 ounce) can Cream of Celery Soup
- 1 cup Milk
- 2 cups Shredded Cheddar Cheese
- 1 (3 ounce) can French Fried Onions

Combine milk and cream of celery soup and mix to together until there are no lumps. Mix the green beans, cheese, and soup together in a casserole dish. Place the French Fried Onions over the entire top of the casserole. Bake at 350 degrees for 30 minutes. Yield: 12 servings.

## Spicy Mashed Sweet Potatoes

- 4 pounds sweet potatoes
- 2 tablespoons butter
- 2 tablespoons pure maple syrup
- 1 tablespoon chili powder
- 2 teaspoons cumin seeds, toasted and ground
- 1 teaspoon ground ginger
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper

Preheat oven to 350 degrees F. Pierce each sweet potato in several places with a fork. Place directly on the oven rack and roast until soft, 45 minutes to 1 hour. Transfer to a cutting board; let stand until cool enough to handle, about 10 minutes. Slip off the skins and cut the sweet potatoes into 1-inch slices; transfer to a large bowl. Add butter. Smash the sweet potatoes with a potato masher or fork until fluffy but some lumps remain. Add maple syrup, chili powder, ground cumin, ginger, salt and pepper; stir to combine.



## Maple Glazed Baby Carrots

- 2 pounds baby carrots
- 1/4 cup KRAFT LIGHT DONE RIGHT! CATALINA Reduced Fat Dressing
- 1/4 cup maple-flavored or pancake syrup
- 1 tablespoon butter
- 1/2 cup PLANTERS Pecan Pieces, toasted

Cook carrots in saucepan in enough boiling water to cover, 12 to 14 min or until tender. Drain; set aside. Mix dressing and syrup in saucepan; cook on medium heat until mixture is bubbly, stirring occasionally. Add carrots; cook until glaze is thickened to desired consistency, stirring frequently. Add butter; stir until melted. Stir in the pecans.

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