

-- Spencer's Weekly Recipes --

Black Bottom Hot Chocolate Mugs with Marshmallow Whipped Cream

1 1/2 cups chilled heavy whipping cream, divided
1/2 cup plus 1/3 cup marshmallow cream (fluff), divided
1/3 cup plus 4 heaping tablespoons hazelnut spread (Nutella), divided
3 1/2 cups whole milk
Chocolate sprinkles or chocolate shavings for garnish



--Beat 1 cup heavy cream and 1/2 cup marshmallow cream in the bowl of an electric mixer on high speed with the whip attachment until medium peaks form. Refrigerate until needed.
--In a medium heavy bottom saucepan, whisk together 1/3 cup hazelnut spread, remaining 1/3 cup marshmallow cream, 3 1/2 cups milk, and remaining 1/2 cup heavy cream over low heat until smooth and hot.
--To serve, place one heaping tablespoon of hazelnut spread into the bottom of each of 4 clear glass mugs. Ladle in the hot chocolate carefully (do not stir) over spread, then top with a large dollop of the whipped cream. Garnish with sprinkles or chocolate shavings and serve with extra whipped cream.

<http://loriesmississippikitchen.com/2012/12/black-bottom-hot-chocolate-mugs-with-marshmallow-whipped-cream.html>



Roasted Tomatillo Chicken Enchilada Casserole

You can use a canned enchilada sauce if you're not up for the sauce from scratch.

For the sauce:

15 tomatillos, paper removed
3 jalapeño peppers
4 cloves garlic
1/2 cup loosely packed cilantro leaves



Heartwarming Chili

A touch of baking cocoa gives this chili a rich flavor without adding sweetness.



1 lb. ground beef
1 large onion, chopped
2 cans (16 oz. each) kidney beans, rinsed and drained
2 cans (14-1/2 oz. each) diced tomatoes, undrained
1 can (8 oz.) tomato sauce
1 medium green pepper
3 tbsp. chili powder
1 tbsp. ground cumin
2 garlic cloves, minced
1 tsp. baking cocoa
1 tsp. dried oregano
1 tsp. Worcestershire sauce, optional
Salt and pepper to taste

Directions

1. In a large saucepan, cook beef and onion over medium heat until the meat is no longer pink; drain. Add the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 3 hours, stirring occasionally. Yield: 4 servings.

<http://www.tasteofhome.com/recipes/heartwarming-chili>

Tasty Taco Soup

1-1/2 lb. ground beef
1 envelope taco seasoning
2 cans (15-1/4 oz. each) whole kernel corn, undrained
2 cans (15 oz. each) Ranch Style beans (pinto beans in seasoned tomato sauce)
2 cans (14-1/2 oz. each) diced tomatoes, undrained
Tortilla chips and shredded cheddar cheese

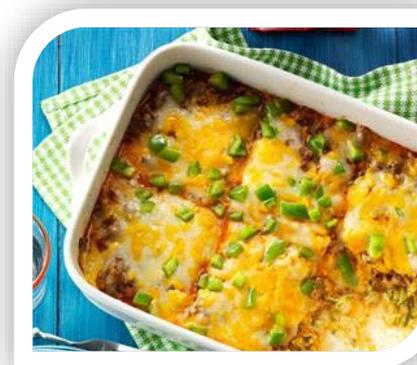


Directions

1. In a Dutch oven, cook beef over medium heat until no longer pink; drain. Stir in the taco seasoning, corn, beans and tomatoes. Cover and cook for 15 minutes or until heated through, stirring occasionally.
2. Place tortilla chips in soup bowls; ladle soup over top. Sprinkle with cheese. Yield: 8 servings (about 2 quarts).

<http://www.tasteofhome.com/recipes/tasty-taco-soup>

Zucchini Pizza Casserole



4 cups shredded unpeeled zucchini
1/2 teaspoon salt
2 large eggs
1/2 cup grated Parmesan cheese



¼ cup loosely packed green onions (green parts)
up to 1½ cups chicken or vegetable broth (SEE NOTES)

½ cup sour cream
2 tablespoons olive oil

For the casserole:

6 8-inch flour tortillas
1 lb. boneless, skinless chicken breasts
1½ cups shredded cheese

Instructions

1. SAUCE: Preheat the oven to 425°. Place the tomatillos and jalapeño peppers on a baking sheet. Drizzle with a bit of olive oil. Wrap the garlic cloves up in a small piece of foil, drizzling with a bit of oil as well before you wrap it up. Place the foil garlic packet on baking sheet with tomatillos. Roast for 15 min-stir once, and roast for another 15 min. Unwrap foil and transfer the garlic, tomatillos, and jalapeños to a food processor. Add the cilantro and green onions. Pulse until mostly smooth. Transfer to a bowl and stir in the broth, sour cream, and oil.
2. CHICKEN: While the sauce is roasting, bring a large pot of water to boil. Add the chicken, turn heat off, and cover tightly. Let rest for 30 min. This will poach the chicken - it should be cooked by the time the sauce is done. When done, shred the chicken and reserve the water.
3. ASSEMBLE: Dip a tortilla in the hot water from step two until its very soft. Lay it on the bottom of a greased 9-inch square baking dish. Cut the next tortilla in half, dip the halves in the water, and place them in the corners of the pan. Layer with half of the chicken, one third of the sauce, and one third of the cheese. Repeat layers. End with a final layer of tortillas, sauce, and cheese.
4. BAKE: Bake uncovered for 15-20 min. until hot and bubbly - I'd put a pan underneath to catch sauce drips. Sprinkle with extra cilantro before serving. Serves 6.

Notes

Based on some of the comments, I'd suggest just eyeballing the broth instead of adding all of it right away. You want the consistency of the sauce to fall somewhere between a thick and chunky salsa verde and an enchilada sauce. <http://pinchofyum.com/roasted-tomatillo-chicken-enchilada-casserole>

Winter Facts

- In Winter, days are shortest and the nights are longest.
- Winter ends and Spring begins with the March equinox. This is when the day and night are approximately the same length. Currently the equinox occurs on either March 20 or 21st.
- No two snowflakes are alike but all snowflakes have 6 sides.
- The record for the most snow angels at one time was set in Ontario Canada in 2004 when a couple of schools joined to create 15,851 snow angels.
- Antarctica set the record for the worlds coldest temperature at -129(degrees Fahrenheit)
- Average snowflakes fall at 3.1mph.
- Ice is considered a mineral.
- 60% of the Earth's fresh water is stored in the polar ice caps.
- The tallest snowman was 113 feet 7 inches tall. Named Angus and made in Bethel Maine in 1999.
- The largest snowflake recorded in the Guinness World Book of Records fell in Montana and was 15" wide.
- The all-time world record for the largest snowfall in a single day was set in the United States on December 4, 1913, when Georgetown, Colorado received a staggering 63 inches of snow – more than five feet.
- Winter Blues or Seasonal affective disorder (also called SAD) is a type of depression that occurs at the same time every year.
- Chionophobia is the fear of snow.
- Hibernation or reduced metabolic activity is common in Winter.

<http://22facts.com/winter/>



- 2 cups (8 oz.) shredded part-skim mozzarella cheese, divided
- 1 cup (4 oz.) shredded cheddar cheese, divided
- 1 lb. ground beef
- 1/2 cup chopped onion
- 1 can (15 oz.) Italian tomato sauce
- 1 medium sweet red pepper, chopped

Directions

1. Preheat oven to 400°. Place zucchini in colander; sprinkle with salt. Let stand 10 minutes, then squeeze out moisture.
2. Combine zucchini with eggs, Parmesan and half of mozzarella and cheddar cheeses. Press into a greased 13x9-in. or 3-qt. baking dish. Bake 20 minutes.
3. Meanwhile, in a large saucepan, cook beef and onion over medium heat, crumbling beef, until meat is no longer pink; drain. Add tomato sauce; spoon over zucchini mixture. Sprinkle with remaining cheeses; add red pepper. Bake until heated through, about 20 minutes longer.
4. **Freeze option:** Cool baked casserole; cover and freeze. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Unwrap casserole; reheat on a lower oven rack until heated through and a thermometer inserted in center reads 165°. Yield: 8 servings.

<http://www.tasteofhome.com/recipes/zucchini-pizza-casserole>

