

-- Spencer's Weekly Recipes --

Creamy White Chili



1 lb. boneless skinless chicken breasts, cut into 1/2-inch cubes
1 medium onion, chopped
1-1/2 tsp. garlic powder
1 tbsp. canola oil
2 cans (15-1/2 oz. each) great northern beans, rinsed and drained
1 can (14-1/2 oz.) chicken broth
2 cans (4 oz. each) chopped green chiles
1 tsp. salt
1 tsp. ground cumin
1 tsp. dried oregano
1/2 tsp. pepper
1/4 tsp. cayenne pepper
1 cup sour cream
1/2 cup heavy whipping cream
Tortilla chips, optional
Shredded cheddar cheese, optional
Sliced seeded jalapeno pepper, optional

Directions

--In a large saucepan, sauté the chicken, onion and garlic powder in oil until chicken is no longer pink. Add the beans, broth, chilies and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 30 min.

--Remove from the heat; stir in sour cream and cream. If desired, top with tortilla chips, cheese and jalapeños.

<https://www.tasteofhome.com/recipes/creamy-white-chili/>

Lasagna Soup

2 tsp. olive oil
1-1/2 lbs. Italian sausage
1 extra-large yellow onion, chopped (about 3 c. chopped)
4 large garlic cloves, minced
2 tsp. dried oregano
1/2 tsp. kosher salt
1/4 tsp. ground black pepper
1/4 tsp. crushed red pepper flakes
3 T. tomato paste (add more for even deeper tomato flavor)

2 (14.5-oz.) cans fire-roasted diced tomatoes
2 bay leaves
6 c. low-sodium chicken stock
8 oz. Mafalda or fusilli pasta
1/2 c. fresh basil leaves, sliced thinly

FOR THE CHEESY YUM:

8 oz. ricotta
1/2 c. grated Parmesan cheese
1/4 tsp. kosher salt
freshly ground black pepper, to taste

ADDITIONAL CHEESY YUM:

2 c. shredded mozzarella cheese (If you can find shredded whole milk mozzarella, use that!)



1. Heat olive oil in a **large pot** over medium heat. Add sausage and brown for 3 min., breaking up into bite-size pieces.
2. Add onion, garlic, oregano, salt, pepper, and red pepper flakes, and cook until onion is softened and sausage is browned, about 7 more min.
3. Stir in tomato paste and cook for 2 min. more.
4. Add diced tomatoes, bay leaves, and chicken stock. Bring just to a boil, then reduce heat and simmer for 15 min.
5. Meanwhile, prepare pasta in a separate saucepan according to package directions, to el dente. Do not overcook. Drain.
6. In a medium bowl, create the "cheesy yum" by combining the ricotta, Parmesan, salt, and pepper. Set aside.
7. Stir fresh basil into soup right before serving.
8. To serve, add cooked pasta to individual bowls and ladle soup over the top. Serve with dollops of cheesy yum and additional shredded mozzarella.

<https://www.afarmgirlsdabbles.com/lasagna-soup/>

Cheeseburger Paradise Soup



6 medium potatoes, peeled and cubed
1 small carrot, grated
1 small onion, chopped
1/2 cup chopped green pepper
2 tbsp. chopped seeded jalapeno pepper
3 cups water
2 tbsp. plus 2 tsp. beef bouillon granules
2 garlic cloves, minced
1/8 tsp. pepper
2 lb. ground beef
1/2 lb. sliced fresh mushrooms
2 tbsp. butter
5 cups 2% milk, divided
6 tbsp. all-purpose flour
1 pkg. (16 oz.) Velveeta, cubed
Crumbled cooked bacon

Instructions:

- In a Dutch oven, bring the first 9 ingredients to a boil. Reduce heat; cover and simmer for 10-15 min. or until potatoes are tender. Meanwhile, in a large skillet, cook beef and mushrooms in butter over medium heat until meat is no longer pink; drain. Add to soup. Stir in 4 cups milk; heat through.
- In a small bowl, combine flour and remaining milk until smooth; gradually stir into soup. Bring to a boil; cook and stir for 2 min. or until thickened. Reduce heat; stir in cheese until melted. Garnish with bacon.
- **Editor's Note:** Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.

<https://www.tasteofhome.com/recipes/cheeseburger-paradise-soup/>

Instant Pot Pork Tenderloin

4 tbsp. salted butter, divided
1 (1 1/2-lb.) pork tenderloin, trimmed and halved crosswise
1 tsp. kosher salt
1 tsp. black pepper
2 tsp. finely chopped garlic (about 2 garlic cloves)
1 1/2 tsp. all-purpose flour
1/2 cup chicken stock
1/4 cup fresh orange juice (from 1 small orange)
2 tbsp. fresh lemon juice (from 1 lemon)
1 tbsp. honey



1 tbsp. chopped fresh flat-leaf parsley

Step 1-Select SAUTÉ setting on a programmable pressure multicooker. (Times, instructions, and settings may vary according to cooker brand or model.) Select HIGH temperature setting, and allow to preheat 2-3 min. Melt 1 tbsp. of butter in cooker. Sprinkle pork with salt and pepper; add pork to cooker, and cook until browned on 1 side, about 5 min. Remove pork from cooker. Add garlic to cooker; sprinkle with flour, and stir. Stir in stock, orange & lemon juice, and honey. Return pork to cooker. Press CANCEL.

Step 2-Cover cooker with lid, and lock in place. Turn steam release handle to SEALING position. Select MANUAL /PRESSURE COOK setting. Select HIGH pressure for 3 min. (It will take 10-15 min. for cooker to come to pressure before cooking begins.)

Step 3-Carefully turn steam release handle to VENTING position, and let steam fully escape (float valve will drop). (This will take 2 to 3 min.) Remove lid from cooker. Transfer pork to a serving platter. Add remaining 3 tbsp. butter to cooker; stir to melt. Stir in parsley. Slice pork, and drizzle with sauce.

<https://www.southernliving.com/recipes/instant-pot-pork-tenderloin>



Old-Fashioned Peanut Butter Cookies

- 1 cup shortening
- 1 cup peanut butter
- 1 cup sugar
- 1 cup packed brown sugar
- 3 large eggs
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoon salt

Directions

1. Preheat oven to 375°. In a large bowl, cream shortening, peanut butter and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda and salt; add to creamed mixture and mix well.
2. Roll into 1-1/2-in. balls. Place 3 in. apart on ungreased **baking sheets**. Flatten with a fork or meat mallet if desired. Bake 10-15 min. Remove to wire racks to cool.

Test Kitchen Tip:

- Use a glass with a pretty pattern on the bottom to add flair to these cookies.
- Dark brown sugar contains more molasses than light or golden brown sugar. The types are generally interchangeable in recipes. But if you prefer a bolder flavor, choose dark brown sugar.

<https://www.tasteofhome.com/recipes/old-fashioned-peanut-butter-cookies/>

Instant Pot Chicken Wings

Cooking spray
1 cup water
1 pound chicken drumettes
1 1/2 tsp. kosher salt
1/2 cup red pepper jelly
1 1/2 tbsp. apple cider vinegar
1 tbsp. unsalted butter
1/4 tsp. crushed red pepper



Step 1-Preheat broiler to HIGH with oven rack 6 inches from heat. Line a rimmed baking sheet with aluminum foil, and lightly spray with cooking spray.

Step 2-Pour water into a programmable pressure multicooker. (Times, instructions, and settings may vary according to cooker brand or model.) Place cooker rack in cooker. Place chicken drumettes in a bowl, and sprinkle with salt, tossing to coat. Arrange drumettes in a single layer on rack. Cover cooker with lid, and lock in place. Turn steam release handle to SEALING position. Select MANUAL/PRESSURE COOK setting. Select HIGH pressure for 3 min. (It will take 3-5 min. for cooker to come to pressure before cooking begins.)

Step 3-Carefully turn steam release handle to VENTING position, and let steam fully escape (float valve will drop). (This will take 1 to 2 min.) Remove lid from cooker.

Step 4-Transfer drumettes to prepared baking sheet. Broil in preheated oven until crisp, 9-11 min., turning once halfway through broiling.

Step 5-Place pepper jelly, vinegar, butter, and crushed red pepper in microwavable bowl. Microwave on HIGH until butter is melted, about 30 seconds; stir to combine. Place drumettes in sauce; toss to coat, and serve.

<https://www.southernliving.com/recipes/instant-pot-chicken-wings>