



Toffee Crunch Cheese Cake Ball

Chocolate Banoffee Pie

- 1 graham cracker pie crust
- 1 Chocolate Truffle Cheese Cake Ball
- 3 to 4 bananas, (slice lengthwise)
- 1 Toffee Crunch Cheese Cake Ball
- 2 - 8 oz cream cheese
- 2 - 8 oz sticks of butter
- 4 oz cool whip

Prepare *Chocolate Truffle* as directed. Spread half mixture in crust. Slice bananas and press into chocolate mixture. Make *Toffee Crunch* as directed and spread half over bananas, cover completely so they won't darken. Cover pie with cool whip and Toffee Topping. Refrigerate up to 2 days.

Fudge Pecan Cheesecake

- 1 graham cracker crust
- 1 Mississippi Delta Fudge Pie
- 1 Toffee Crunch Cheese Cake Ball
- 1 cup chopped pecans
- 8 oz. whipped topping
- 1 - 8 oz cream cheese
- 2 - 8 oz sticks of butter
- 3 eggs

Make Fudge Pie by directions, pour in crust, cover with pecans, and bake at 350 for 40 min. Mix one *Toffee Crunch* by directions. Fold in whipped topping. Pour mixture over cold pie and sprinkle on topping. Refrigerate. Serve drizzled with *Caramel Pecan Sauce*.

Kahlua Cheese Cake Pie

- 1 Toffee Crunch Cheese Cake Ball
- 8 oz cream cheese
- 8 oz butter
- 1 prepared baked crust of your choice
- 2 cups cool whip
- 2 tablespoons (or more of Kahlua)

Make Cheese Ball by directions. Smooth mixture into pie shell. Mix Kahlua gently into cool whip and spread over the pie. Garnish with toffee topping and chopped nuts if desired. Refrigerate.

Toffee Crunch as an Icing. Delicious on All-American Apple Cake or Sweet Potato Muffins or our Apple Cake made with pumpkin!



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Great Grilling Marinade

Beef Pepper Steak

Serves 4 to 6

- 1 to 2 lbs. beef round steak
- 2 green bell peppers, sliced
- 1 red bell pepper, sliced (or another green)
- 1 large onion, sliced
- ½ cup Great Grilling Marinade
- ¼ cup cold water
- 2 Tablespoons corn starch

Slice beef in long thin strips. Saute beef, peppers, and onion in non-stick skillet on medium for 3 min. Add Marinade, stir, cover pan. Reduce heat to low. Cook about an hour until beef is tender. When ready to serve, mix water and cornstarch, slowly stir into pan to thicken sauce. Serve on rice.

Great Grilling Chicken

- 4 boneless, skinless chicken breasts
- 2 Tablespoons Great Grilling Marinade

Cut chicken in long strips, place chicken in bowl. Drizzle Marinade over chicken, stirring to coat pieces. Marinade is very intense - a little gives lots of flavor. Marinate for 20 min or 2 days! When ready to serve, grill chicken. OR rub a non-stick skillet with a bit of olive oil. Heat skillet and add half the chicken - don't crowd the skillet. Stir and shake skillet as chicken browns and juices caramelize in hot skillet. Keep warm as second batch of chicken cooks. Serve over rice with Garlic Herb Dip as a sauce.

Great Grilling Meatballs

- 1 lb. meatballs, frozen prepared
- 1 Tablespoon olive oil
- ¼ cup Great Grilling Marinade
- ¼ cup water
- Juice of two lemons

Brown meatballs in olive oil over medium heat. Add Marinade and cook, stirring and shaking skillet for about 2 minutes. Add water and continue to stir and shake until well mixed. Remove from stove, squeeze lemons over meatballs and serve hot over steamed rice.

Great Grilling Marinade is wonderful with pork chops, steaks, chicken, shrimp or scallops cooked on the grill or on the top of the stove!
Remember: A little goes a LONG WAY!



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