

## Coconut Cream Dessert

Originally aired 04/03/19

### INGREDIENTS

1 c. flour  
1/2 c. margarine  
1/2 c. chopped pecans  
8 oz. pkg. cream cheese  
1 c. powdered sugar  
1 lg. carton Cool Whip  
2 small pkgs. instant coconut pudding

### DIRECTIONS

Mix flour, margarine and pecans. Spread into a 9 x 13-inch pan. Bake at 375° for 15 minutes. Cream together cream cheese and powdered sugar. Add 1 c. Cool Whip; spread over cooled crust. Beat together coconut pudding and milk. Spread over cheese filling. Spread remaining Cool Whip on top. Chill at least 12 hours. Cover and freeze overnight. Remove from the freezer about 15 minutes before serving and garnish by inserting into each slice one of the whole cookies.

## Ranch Biscuits

Originally aired 04/10/19

### INGREDIENTS

2 c. biscuit/baking mix  
4 tsp. dry ranch salad dressing mix  
2/3 c. milk  
2 Tbsp. butter or margarine, melted  
1 tsp. dried parsley flakes  
1/3 tsp. garlic powder

### DIRECTIONS

In a bowl, stir the biscuit mix, salad dressing mix and milk until combined. Drop 2 inches apart onto a greased baking sheet. Bake at 425° for 10-15 minutes or until golden brown.

In a small bowl, combine the melted butter, parsley and garlic powder. Brush over warm biscuits before serving.

Great with a soup and salad lunch, or as an alternative to breadsticks when Italian is on the menu.

## Spring Tropics Fruit Salad

Originally aired 04/17/19

### INGREDIENTS

1 20 oz. can pineapple tidbits  
1 3.4 oz. pkg. instant coconut cream or vanilla pudding mix  
1 8 oz. carton frozen whipped topping, thawed  
4 Tbsp. Flaked coconut, toasted, divided  
Maraschino cherries, optional  
1 tsp. maraschino cherry juice, optional

### DIRECTIONS

Toast coconut by preheating oven to 325°. Spread coconut flakes on a baking sheet in a thin layer and bake for about 5-7 minutes. Coconut toasts quickly, so be sure to watch carefully. About half way through, stir coconut to ensure even browning. Remove from oven and set aside.

Drain pineapple, reserving juice and set pineapple aside. In a mixing bowl, combine pineapple juice and pudding mix; beat on low speed for 2 minutes or until thickened. Fold in whipped topping. Stir in pineapple and 3 tablespoons of the toasted coconut. Transfer to a serving bowl.

Garnish with remaining coconut, cherries and by drizzling cherry juice over the top if desired. Chill until serving.

## Teriyaki Tenderloin

Originally aired 04/24/19

### INGREDIENTS

1/2 c. soy sauce  
1/4 c. sugar  
2 Tbsp. Ketchup  
1 1 lb. pork tenderloin

### DIRECTIONS

In a large resealable plastic bag, combine the soy sauce, sugar and ketchup. Add in a fresh or partially frozen pork tenderloin; seal the bag and turn to coat the meat. Refrigerate for at least 8 hours or overnight.

Before cooking, drain and discard the marinade. Place the pork loin in a greased 13-in. x 9-in. x 2-in. Baking dish. Bake, uncovered, at 425° for 35-40 minutes or until a meat thermometer reads 160°. Let stand for five minutes before slicing.