

## Spuds Ole'

Originally aired 05/01/19

### INGREDIENTS

3 medium potatoes  
1 c. (4 oz.) shredded cheddar cheese  
1 c. (4 oz.) shredded pepper Jack cheese  
3 green onions, chopped  
1 2.25 oz can of sliced ripe olives, drained  
Salt and pepper to taste  
Salsa and sour cream if desired

### DIRECTIONS

Pierce the potatoes with a fork and place on a microwave-safe plate. Microwave on high for 8-10 minutes or until almost tender. Cool slightly then peel and slice into 1/8-inch medallions.

Arrange half of the potatoes in a greased microwave-safe casserole or pie plate. Season with salt and pepper. Then sprinkle half of the cheeses over the potatoes. Repeat potato and cheese layers, then top with onions and olives.

Microwave uncovered for 10 minutes or until cheese melts and potatoes are tender. Serve with sour cream and salsa if desired.

## Chicken Cheddar Bacon Ranch Soup

Originally aired 05/08/19  
(Contributed by Laura Black)

### INGREDIENTS

1 ½ lb. chicken breasts  
4 c. chopped broccoli  
2 lg. potatoes, chopped  
5 large carrots, chopped  
9 c. chicken stock  
1 ½ tsp. salt  
¾ tsp. pepper  
3 Tbsp. Ranch dressing mix  
¾ c. flour  
1 (8 oz.) pkg. cream cheese  
3 c. milk  
3 c. cheddar cheese  
1 lb. bacon

### DIRECTIONS

#### Freezer Meal Prep

Fry bacon, set aside to drain, then crumble.

Mix chicken breasts, broccoli, carrots, 3/4 of the bacon and all of the spices and place into an air-tight, 1 gallon freezer bag. Put remaining bacon in a smaller freezer bag and store together.

#### Slow Cooker Meal

Place bag with main ingredients into slow cooker. Add chicken broth and cook on low 6 to 7 hours or high 3 to 4 hours. When chicken and vegetables are tender, shred chicken with a fork.

Mix cream cheese, flour and milk and add to the slow cooker and cook for another 30 minutes on high to allow soup to thicken and flavors to blend. Add cheese and bacon just before serving.

## Chocolate Chip Cheese Bar

Originally aired 05/15/19

### INGREDIENTS

1 (18 oz.) tube refrigerated chocolate chip cookie dough (or you may substitute 2 c. of your favorite chocolate chip cookie dough recipe.  
1 (8 oz.) pkg cream cheese, softened  
½ c. sugar  
1 egg

### DIRECTIONS

Cut cookie dough in half and press one half of the dough into the bottom of a greased 8-in square baking pan for the crust. In a mixing bowl, beat cream cheese, sugar and egg until smooth. Spread over the bottom layer of dough. Crumble remaining dough over the top. Then bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean.

Cool on a wire rack. Refrigerate the leftovers due to the cheese filling.

## Hickory Smoked Cheeseburgers

Originally aired 05/22/19

### INGREDIENTS

3 eggs, beaten  
2 Tbsp. liquid smoke  
1 medium onion, finely chopped  
½ c. crushed saltines (about 15 crackers)  
1 tsp. salt  
½ tsp. seasoned salt  
½ tsp. steak seasoning (brand of your choice)  
3 lbs. Ground beef  
12 slices American cheese

### DIRECTIONS

Mix together in a large bowl the beaten eggs, liquid smoke, onion, saltines and seasonings. Then crumble beef into the bowl and mix all ingredients well. Shape into 12 patties. Grill covered over medium heat for 5 minutes on each side or until a meat thermometer reads 160° at the center of the burger. Top each burger with a cheese slice and grill a couple of minutes longer or until the cheese begins to melt.

Serve on buns with mayonnaise, lettuce, tomato, pickles.