



## Chicken Dinner Ring

Denise Harris

- ½ C. Mayonnaise
- 1 T. minced fresh parsley (opt.)
- 2 T. Dijon mustard
- 1 ½ t. finely chopped onion
- 1 ¾ C Cubed Chicken Breast
- 2 Bacon strips, cooked and crumbled
- 1 C. shredded Cheese (swiss or mozzarella)
- Mixed cooked vegetables
- 2 C. Shredded Lettuce & Diced Tomatoes
- 2 Tubes (8 oz. each) refrigerated crescent rolls



In a bowl, combine mayo, parsley, mustard and onion.

Combine cooked chicken & veggies

Unroll crescent dough; separate into 16 triangles. Arrange on an ungreased 12 inch round pizza pan, forming a ring. (Points facing out and wide ends overlapping.)

Layer mayo mixture, cheese, chicken mixture and top with bacon crumbles over wide ends; Fold points over the filling and tuck under wide ends.

Bake at 375 for 20-25 minutes or until golden brown. Let stand for 5 minutes. Place lettuce in the center of the ring and sprinkle with chopped tomato.

## Egg Croissants

Rebecca Harris

- 12 Regular size or 15 Small Croissants
- 1 Doz Eggs
- 1 C. Milk
- Cheese (grated)
- Bacon (cooked & crumbled)
- Salt & Pepper to taste

Preheat oven to 350°. Lightly grease a shallow baking pan. Slice croissants in half and arrange bottom half of croissants cut side up in pan. Sprinkle each croissant bottom half with bacon and grated cheese. In a medium bowl, whisk the egg, milk and seasonings. Pour over the croissant and cheeses. Replace top of croissant. Sprinkle with the a little more cheese. Bake about 20-25 minutes, or until the eggs are set and the croissants are golden brown.



## Not Yo' Mama's Banana Pudding

Bonnie Jones

- 2 bags Pepperidge Farm Chessmen cookies
- 6 to 8 bananas, sliced
- 2 cups milk
- 1 (5-ounce) box instant French vanilla pudding
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping thawed, or equal sweetened whipped cream



amount

Line the bottom of a 13 by 9 by 2-inch dish with 1 bag of cookies and layer bananas on top. In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve.

## Chicken Salad

Dorothea Larson

- 2 C. Uncooked seashell macaroni or 2 ½ C. of Bowtie macaroni  
Cooked and drain
- 4 C. Cooked chicken (chopped)
- 2 C. Chopped Apples

Drain:

- 1 15 oz. Can Pineapple tidbits
- 2 Cans Mandarin Oranges
- 2 Cans Water Chestnuts

- 2 C. Chopped Celery
- ½ C. Chopped Green Onion
- 1 pkg slivered almonds
- Red Grapes

Dressing:

- 2 C. Kraft Col Slaw Dressing
- 1 C. Mayonnaise

Mix together and add dressing.



## Salsa Verde

Jeanette Warren

12 Tomatillos  
2-3 Jalapeños  
1 Bunch Cilantro  
Salt to Taste

Fry tomatillos & Jalapeños (whole) in a pan until hot and around a little bit. Cut up and put in Blender with Cilantro Salt. Blend until smooth. Serve with tortilla chips



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## Dump Cake

Marcia Toomey

1 (20 ounces) can crushed pineapple, un-drained  
1 (21 ounces) can prepared more fruit cherry pie filling  
1 (18.25 ounces) box yellow cake mix  
2 sticks of butter or margarine, each cut into 12 slices  
1/4 cup chopped nuts (your choice - optional)

Preheat oven to 350 degrees F (325 for glass baking dish). Have 13-inch baking pan ready.

Dump un-drained pineapple baking dish or pan and spread it out evenly.

Using a spoon, dump globs of cherry pie filling evenly on top of pineapple.

Sprinkle the cake mix evenly over the cherry and pineapple layers.

Cut butter into slices with a butter knife and place slices evenly over cake mix.

Sprinkle nuts on top if you're using them.

Bake for one hour.

To serve, scoop cake out with a large spoon like a cobbler, and dump it on a nice plate. A scoop of vanilla ice cream is delicious with dump cake. Serve warm or cold.

Yield: about 10 to 12 servings



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The following are pictures of food brought (to the Pond Munch n Share) that I don't have recipes for. If you recognize any of these, please send me the recipe and I will add them.

Thanks,  
Rebecca

