



Skillet Fried Corn

This skillet-fried corn recipe makes a great side dish with chicken, beef, or pork. It's easy to prepare.

Submitted by **Michele O'Sullivan** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 10 mins

Cook Time: 30 mins

Total Time: 40 mins

Servings: 10

Ingredients

- 1 pound bacon, chopped
- 2 medium green bell peppers, chopped
- 1 onion, chopped
- 2 (16 ounce) packages frozen corn
- salt and ground black pepper to taste

Directions

Step 1

Cook bacon in a large, deep skillet over medium-high heat until evenly browned, but still soft. Stir in bell peppers and onion; cook until tender, about 10 minutes.

Step 2

Reduce heat to low. Stir in corn; cook until tender, about 15 minutes. Season with salt and black pepper. Do not drain drippings from bacon — that is the secret to the flavor.

Nutrition Facts

Per serving: 296 calories; total fat 21g; saturated fat 7g; cholesterol 31mg; sodium 382mg; total carbohydrate 21g; dietary fiber 3g; total sugars 4g; protein 8g; vitamin c 25mg; calcium 11mg; iron 1mg; potassium 342mg



Cranberry Sauce Extraordinaire

This is the best cranberry sauce recipe. I've kept it secret for years, but it's so good I decided to share it! It's everyone's favorite, and can even be poured over a block of cream cheese and served with crackers for a fun holiday appetizer.

Submitted by **Leeza** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 10 mins

Cook Time: 35 mins

Total Time: 45 mins

Servings: 12

Ingredients

- 1 cup water
- 1 cup white sugar
- 1 (12 ounce) package fresh cranberries
- 1 orange, peeled and pureed
- 1 apple - peeled, cored and diced
- 1 pear - peeled, cored and diced
- 1 cup chopped dried mixed fruit
- 1 cup chopped pecans
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg

Directions

Step 1

Bring water and sugar to a boil in a medium saucepan until sugar dissolves. Reduce heat and stir in cranberries, pureed orange, apple, pear, dried fruit, pecans, salt, cinnamon, and nutmeg. Cover, and simmer for 30 minutes, stirring occasionally, until cranberries burst. Remove from heat, and let cool to room temperature.

From the Editor

Please note the differences in ingredient amounts and yield, as well as the omission of nuts when using the magazine version of this recipe.

Nutrition Facts

Per serving: 195 calories; total fat 7g; saturated fat 1g; sodium 100mg; total carbohydrate 36g; dietary fiber 3g; total sugars 22g; protein 2g; vitamin c 13mg; calcium 24mg; iron 1mg; potassium 220mg



Green Bean Casserole Tartlets

A delicious miniature puff pastry appetizer.

Submitted by **The Two Bite Club** |

Prep Time: 10 mins

Cook Time: 12 mins

Additional Time: 3 mins

Total Time: 25 mins

Servings: 30

Yield: 60 tartlets

Ingredients

- 2 sheets frozen puff pastry, thawed
- 1 tablespoon butter
- 2 tablespoons minced onion
- ½ teaspoon sugar
- 1 tablespoon all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup sour cream
- 1 (14.5 ounce) can Libby's® Cut Green Beans
- 1 cup shredded sharp Cheddar cheese, divided
- ½ cup canned French fried onions

Directions

Step 1

Preheat the oven to 400 degrees F.

Step 2

On lightly floured surface, gently roll out each pastry sheet to 10-by-12 inches.

Step 3

Cut each sheet into 30 2-inch squares, ending with a total of 60 squares (a pizza cutter works great for this).

Step 4

Lightly score each square about 1/8 inch around the edges and prick liberally with a fork. This will keep the pastry from puffing up too much during cooking.

Step 5

Transfer pastry squares to 2 parchment-lined baking sheets and put into the refrigerator.

Step 6

Melt butter in large skillet over medium heat.

Step 7

Add onions to pan and cook for 2 minutes, or until onions are translucent.

Step 8

Stir in sugar, flour, salt, and pepper and cook, stirring constantly, for 1 minute.

Step 9

Add sour cream, green beans, and half of cheese to onion mixture and stir until well combined and heated through. Remove from heat and set aside.

Step 10

Take pastry squares out of refrigerator and top each one with a small spoonful of the green bean mixture and shredded cheese.

Step 11

Bake in the preheated oven for 7 minutes, remove from the oven. Top each square with a few French fried onions. Return to the oven and continue cooking for an additional 6-8 minutes, until the pastry is puffed and golden. Let sit 5 minutes before serving.

Nutrition Facts

Per serving: 146 calories; total fat 11g; saturated fat 4g; cholesterol 8mg; sodium 160mg; total carbohydrate 10g; dietary fiber 1g; total sugars 0g; protein 3g; vitamin c 0mg; calcium 40mg; iron 1mg; potassium 21mg