

Sausage and Pepper Sliders

source: <http://chef-denis.com/the-best-cheesesteak-sliders-sam-the-cooking-guy-4k>

Ingredients:

1 lb hot Italian sausage (two packs)
1/2 Green Peppers
1/2 Yellow onion
Avocado Oil or Olive Oil
Garlic Powder
Oregano
Worcestershire sauce
12 count Hawaiian sweet rolls
Mayo
Shredded Monterey Jack cheese
Sliced Provolone cheese
FOR THE GARLIC BUTTER
5 TBSP Butter
2 tsp Garlic powder
2 TBSP Parsley (Fresh)

Directions:

1. Pre Heat Oven to 350°
2. In a large Skillet over med-high heat brown hot Italian sausage. Remove from pan and set aside
3. In the same skillet, add some avocado oil, onions and green peppers. Cook until translucent but still a little crunchy.
4. Take off heat and add sausage back in with a dash of Worcestershire sauce and garlic powder then combine.... set aside
5. Cut your Rolls in half
6. Place the bottom part of the rolls in the 9x13 baking dish
7. Place 5 slices of provolone cheese on the bottom (okay to overlap)
8. Spread sausage and pepper mixture evenly on top
9. Sprinkle shredded cheese
10. Place top of rolls back on
11. Brush tops with butter mixture

BUTTER MIXTURE

1. Melt 5 TBSP of butter in a small pot
2. Add 2 tsp of garlic powder
3. Add 2 TBSP of fresh parsley
4. Spread over top of rolls
5. Cover tightly with foils and bake for 15 to 20 min until cheese is melted

Apple Pie Cups

source: https://www.pillsbury.com/recipes/2-ingredient-apple-pie-cups/6cabb193-38dd-4799-abbce80072cfe5b?utm_medium=social&utm_source=pinterest&utm_campaign=08_2017_standard&rlt.pid=camp.GD1WBU6DcfE0

Ingredients:

1 can (13 oz) Pillsbury cinnamon rolls with butter cream icing
1 1/3 cups more fruit apple pie filling (21 oz) can

Directions:

1. Spray 8 regular-size muffin cups with cooking spray. Set icing aside. Separate dough into 8 rolls. Press into and up sides of muffin cups.
2. Spoon 2 generous tablespoons pie filling into each dough-lined cup
3. Bake 14 to 18 minutes or until golden brown; cool in pan 5 minutes.
4. Transfer icing to small microwavable bowl. Microwave uncovered on Low (10%) 8 to 10 seconds or until thin enough to drizzle. Place rolls on serving plate; spoon icing over rolls. Serve warm.

Fried Pickles

source: <https://www.foodnetwork.com/recipes/food-network-kitchen/fried-pickles-recipe-2104629>

Ingredients:

1 egg
Cayenne pepper
Cornstarch
Cornmeal
Chopped dill
Paprika
Salt
Pepper
3 dozen cold pickle slices
Canola oil
Ranch Dressing

Directions:

1. Beat 1 egg, 3/4 cup milk and a pinch of cayenne.
2. Place 1/4 cup cornstarch in a shallow dish.
3. In another dish, mix 1/2 cup each cornstarch and cornmeal with 2 tablespoons chopped dill, 2 teaspoons paprika, and salt and pepper.
4. Dip about 3 dozen cold pickle slices in the plain cornstarch, then the egg wash, then the cornmeal mixture.
5. Fry in 2 inches of 375 degrees F canola oil until golden, about 3 minutes. Drain on paper towels and serve with ranch dressing.