



Bacon, Double-Cheese & Onion-Stuffed Burgers

PREP TIME: 10 minutes
TOTAL TIME: 40 minutes
MAKES: 4 servings

WHAT YOU NEED

- 4 slices OSCAR MAYER Bacon
- 1 onion
- 1/2 cup KRAFT Shredded Triple Cheddar Cheese with a TOUCH OF PHILADELPHIA
- 1 lb. ground beef
- 4 KRAFT Singles
- 4 hamburger buns



MAKE IT

HEAT grill to medium-high heat.

COOK bacon in small skillet until crisp. Meanwhile, cut 4 thin slices from center of onion; finely chop remaining onion.

REMOVE bacon from skillet, reserving 1 Tbsp. drippings in skillet. Drain bacon on paper towels. Add chopped onions to reserved drippings; cook on medium heat 5 to 6 min. or until golden brown, stirring frequently. Remove from heat.

CRUMBLE bacon; mix with cooked onions and cheese. Shape meat into 8 thin patties. Top 4 patties with bacon mixture; cover with remaining patties. Pinch edges together to seal.

GRILL 6 to 7 min. on each side or until done (160°F); top with Singles. Fill buns with burgers and sliced onions.

Serving Suggestion:

Round out the meal with fresh fruit and a mixed green salad tossed with your favorite KRAFT Dressing.

Special Extra:

Sliced onions can be grilled with the burgers 2 min. on each side or until tender. The hamburger buns can also be toasted, if desired. Just add to grill, cut-sides down, with the onions; grill 1 min. or until toasted.



Quick BBQ-Beer Chicken

PREP TIME: 5 minutes

TOTAL TIME: 1 hour 30 min. (incl. marinating)

MAKES: 8 servings

WHAT YOU NEED

2 cans (12 oz. each) beer

2 chickens (6 lb.), quartered

1/2 cup BULL'S-EYE Original Barbecue Sauce

MAKE IT

POUR beer over chicken in shallow dish; turn to evenly coat both sides of each piece. Refrigerate 1 hour to marinate.

HEAT grill to medium heat. Remove chicken from marinade; discard marinade.

GRILL chicken 25 min. or until done (165°F), turning after 15 min. and brushing with sauce for the last 10 min.

Non-Alcoholic Version:

Substitute cola or root beer for the beer.

Serving Suggestion:

Serve with smart sides, such as a plain baked potato and your favorite steamed vegetable.





Creamy Layered BLT Dip

PREP TIME: 10 minutes

MAKES: 28 servings, 2 Tbsp. dip and 16 crackers each

WHAT YOU NEED

- 1 container (16 oz.) BREAKSTONE'S or KNUDSEN Sour Cream
- 1/2 tsp. onion powder
- 6 slices OSCAR MAYER Fully Cooked Bacon
- 1/2 cup KRAFT Shredded Cheddar Cheese
- 2 tomatoes, chopped, divided
- 1 cup shredded lettuce
- WHEAT THINS Original Crackers

MAKE IT

MIX sour cream and onion powder; spread onto bottom of 9-inch pie plate.

HEAT bacon as directed on package; cut into small pieces. Sprinkle over sour cream mixture. Top with cheese, 3/4 cup tomatoes and lettuce; sprinkle with remaining tomatoes.

SERVE with crackers.

Substitute:

Substitute 1/4 cup OSCAR MAYER Real Bacon Bits or OSCAR MAYER Bacon Pieces for the chopped fully cooked bacon.

How to Easily Cut OSCAR MAYER Fully Cooked Bacon:

Separate slices and stack on top of each other. Cut into desired size pieces using clean kitchen shears.





Cheddar-Chicken Crunch Salad

PREP TIME: 10 min. plus refrigerating

MAKES: 4 servings, 2 cups each

WHAT YOU NEED

- 1/4 cup MIRACLE WHIP Dressing
- 1/4 cup KRAFT Ranch Dressing
- 4 cups small fresh broccoli florets
- 2 cups chopped cooked chicken breasts
- 1 cup halved cherry tomatoes
- 1/2 cup thinly sliced red onions
- 1/2 cup KRAFT Shredded Cheddar Cheese
- 6 slices OSCAR MAYER Bacon, cooked, crumbled

MAKE IT

MIX dressings in large bowl. Add all remaining ingredients except cheese and bacon; mix lightly.

REFRIGERATE 1 hour.

TOP with cheese and bacon just before serving.

Food Facts:

When cutting the florets from the bunches of fresh broccoli, be sure to save the trimmings for use in preparing your favorite soup, stew or salad recipes.

Healthy Living:

Save 60 calories and 8 grams of fat per serving by preparing with MIRACLE WHIP Light Dressing, KRAFT Light Ranch Dressing, KRAFT 2% Milk Shredded Mild Cheddar Cheese and turkey bacon.





Peanut Butter-Chocolate Banana Cream Pie

PREP TIME: 30 min. plus refrigerating

MAKES: 10 servings

WHAT YOU NEED

- 35 NILLA Wafers, finely crushed (about 1 cup)
- 1/4 cup butter, melted
- 2 squares BAKER'S Semi-Sweet Chocolate, divided
- 1/2 cup PLANTERS Creamy Peanut Butter
- 2 bananas, cut lengthwise in half, then crosswise into quarters
- 2 pkg. (3.4 oz. each) JELL-O Vanilla Flavor Instant Pudding
- 2 cups cold milk
- 2 cups thawed COOL WHIP Whipped Topping, divided
- 2 Tbsp. PLANTERS Salted Peanuts, coarsely chopped

MAKE IT

HEAT oven to 350°F.

MIX wafer crumbs and butter until well blended; press onto bottom and up side of 9-inch pie plate. Bake 5 to 8 min. or until golden brown. Cool completely. Meanwhile, make chocolate curls from 1/2 chocolate square. Refrigerate.

MICROWAVE remaining 1-1/2 chocolate squares and peanut butter in microwavable bowl on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Place bananas in crust; drizzle with melted chocolate.

BEAT pudding mixes and milk in large bowl with whisk 2 min. Stir in 1 cup COOL WHIP. Spread over bananas; top with remaining COOL WHIP.

REFRIGERATE 3 hours. Top with chocolate curls and nuts just before serving.



How to Make Chocolate Curls:

Warm BAKER'S Chocolate slightly by heating it, unwrapped, in the microwave for a few seconds until you can just smudge the chocolate with your thumb. Hold the square steadily between thumb and fingers of one hand and draw a peeler slowly over flat bottom of square. Allow a thin layer of chocolate to curl as it is peeled off the bottom of the square. This will make long, delicate curls. Make short curls using the same technique on the narrow sides of the square. To arrange curls on a dessert, use a toothpick to lift them into place.



Digging in the Dirt Cups

PREP TIME: 15 min. plus refrigerating

MAKES: 10 servings

WHAT YOU NEED

- 1 pkg. (3.9 oz.) JELL-O Chocolate Instant Pudding
- 2 cups cold milk
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- 15 OREO Cookies, finely crushed (about 1-1/4 cups), divided
- 50 JET-PUFFED Miniature Marshmallows
- 50 SOUR PATCH KIDS Soft & Chewy Candies

MAKE IT

BEAT pudding mix and milk in large bowl with whisk 2 min. Let stand 5 min. Stir in COOL WHIP and 1/2 cup cookie crumbs.

SPOON into 10 (6- to 7-oz.) paper or plastic cups; top with remaining cookie crumbs.

REFRIGERATE 1 hour. Top with marshmallow “rocks” and candies just before serving. Garnish with additional crushed cookie crumbs for extra “dirt”.

Healthy Living:

Save 50 calories and 4g of fat, including 2.5g of saturated fat, per serving by preparing with JELL-O Chocolate Fat Free Sugar Free Instant Pudding, fat-free milk, COOL WHIP LITE Whipped Topping and Reduced Fat OREO Cookies.

Note:

This recipe is best prepared and served the same day or within 24 hours.

Special Extra:

Dirt cups can also be served frozen. Prepare as directed; cover tightly with foil. Freeze 3 hours or until firm.





Easy Layered Tomato Dip

PREP TIME: 10 min. plus refrigerating

MAKES: 10 servings

WHAT YOU NEED

- 1 pkg. (8 oz.) PHILADELPHIA Neufchatel Cheese, softened
- 2 cloves garlic, minced
- 2 small tomatoes, chopped
- 3 green onions, sliced
- 1/4 cup KRAFT 2% Milk Shredded Cheddar Cheese
- WHEAT THINS Reduced Fat Baked Snack Crackers

MAKE IT

MIX Neufchatel and garlic until well blended.

SPREAD onto bottom of shallow serving bowl or 9-inch pie plate; top with tomatoes, onions and Cheddar. Refrigerate several hours or until chilled.

SERVE with crackers.

Substitute:

Prepare using WHEAT THINS Multi-Grain Snack Crackers.





Fish Bowl Fun

PREP TIME: 20 min. plus refrigerating

MAKES: 4 servings

WHAT YOU NEED

3/4 cup boiling water

1 pkg. (3 oz.) JELL-O Berry Blue Flavor Gelatin
Ice cubes

1/2 cup cold water

9 NILLA Wafers, coarsely chopped (about 1/2 cup)
20 JET-PUFFED Miniature Marshmallows, cut in half
8 SWEDISH FISH Soft & Chewy Candies

MAKE IT

ADD boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Add enough ice cubes to cold water to measure 1-1/4 cups. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Refrigerate 15 to 20 min. or until set but not firm. Stir gelatin quickly to create “bubbles.”

PLACE chopped cookies and marshmallows in 4 clear plastic cups; cover with gelatin.

REFRIGERATE 1 hour or until firm. Top with candies just before serving.

Substitute:

Substitute 4 NUTTER BUTTER Cookies, coarsely chopped, for the NILLA Wafers.

Note:

This recipe is best prepared and served the same day or within 24 hours.

