

Home on the Range



Chocolate Mousse Napoleons

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Thaw Time 30 minutes
Prep Time 25 minutes
Bake Time 15 minutes

- 1/2 package Pepperidge Farm Frozen Puff Pastry Sheets (1 sheet)
- 1 cup heavy cream*
- 1/4 teaspoon ground cinnamon
- 1 package (6 ounces) semi-sweet chocolate pieces, melted and cooled
- 1 square (1 ounce) semi-sweet chocolate, melted
- Confectioners' sugar

THAW pastry sheet at room temperature 30 minutes. Preheat oven to 400°F. **UNFOLD** pastry on lightly floured surface. Cut into 3 strips along fold marks. Cut each strip into 6 rectangles. Place 2 inches apart on baking sheet.

BAKE 15 minutes or until golden. Remove from baking sheet and cool on wire rack. **PLACE** cream and cinnamon in bowl. Beat with electric mixer at high speed until stiff peaks form. Fold in melted chocolate pieces. Split pastries into 2 layers. Spread 18 bottom halves with chocolate cream. Top with remaining top halves. Serve immediately or cover and refrigerate up to 4 hours.

DRIZZLE with melted chocolate and sprinkle with confectioners' sugar just before serving. Makes 18 Napoleons. *You can substitute 2 cups thawed frozen nondairy or dairy whipped topping for heavy cream. Proceed as directed.

Roasted Orange Cranberry Sauce

Prep Time 5 minutes
Cook Time 25 minutes

- 1 package (12 ounces) fresh or frozen cranberries
- 1 cup coarsely chopped orange
- 1 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 can (14 ounces) Swanson Chicken Broth (1 3/4 cups)

MIX cranberries, chopped orange, brown sugar and cinnamon in roasting pan (17- x 15-inches). Pour broth over all. **ROAST** at 450°F for 25 minutes or until mixture thickens. Refrigerate until serving time. Makes 2 1/2 cups. **TIP:** Make a day in advance and chill overnight.

Country Turkey Casserole

Prep Time 10 minutes
Cook Time 25 minutes

- 1 can Campbell's Cream of Celery or 98% Fat Free Cream of Celery Soup
- 1 can Campbell's Cream of Potato Soup
- 1 cup milk
- 1/4 teaspoon dried thyme leaves, crushed
- 1/8 teaspoon pepper
- 4 cups cooked cut-up vegetables*
- 2 cups cubed cooked turkey or chicken
- 4 cups prepared Pepperidge Farm Herb Seasoned Stuffing

MIX soups, milk, thyme, pepper, vegetables and turkey in 3-quart shallow baking dish. Top with stuffing. **BAKE** at 400°F for 25 minutes or until hot. Serves 5. *Use a combination of cut green beans and sliced carrots.

Fruit Berry Streusel

Prep Time 10 minutes
Bake Time 30 minutes

- 1 package Pepperidge Farm Frozen Puff Pastry Shells
- 1/3 cup all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon ground cinnamon
- 2 tablespoons butter or margarine, melted
- 1 can (21 ounces) fruit pie filling (blueberry, cherry or strawberry)

BAKE pastry shells according to package directions (steps 1 through 4). **MIX** flour, sugar, cinnamon and butter until mixture resembles coarse crumbs. **SPOON** about 1/3 cup pie filling into each shell. Top with crumb mixture. Bake 5 minutes. Remove from baking sheet and cool on wire rack 10 minutes. Serve warm or at room temperature. Serves 6.

semi-Homemade for the Holidays

Start a new holiday tradition this year — spend less time in the kitchen! Enjoy more time mingling with family and friends by creating delicious dishes that are quick, simple and semi-homemade.

"Combining fresh ingredients with carefully chosen prepackaged foods can save you precious time in the kitchen," said Sandra Lee, author of "Semi-Homemade Cooking." "During the holidays you can create your favorite recipes in a few easy steps — with items available at your local grocery store."

Begin by giving this year's turkey added flavor using a few pantry staples. Try combining Swanson chicken broth, lemon juice, basil, thyme and pepper together to create a quick and easy mixture for basting.

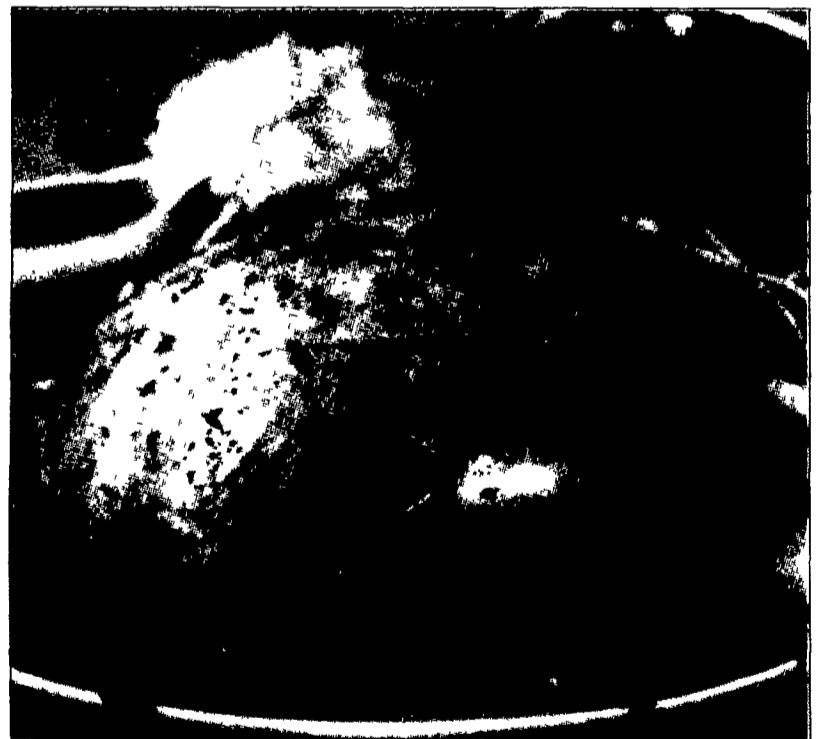
Green Bean Casserole utilizes a delicious combination of store-bought ingredients for its unique and distinctive flavor. Campbell's Cream of Mushroom Soup, milk, soy sauce, pepper, green beans and French fried onions are mixed together then baked. More fried onions are sprinkled on top to give a crunchy final layer.

And of course, to complete the perfect holiday meal create delectable, semi-homemade desserts with frozen Pepperidge Farm Puff Pastry. Half the work is already done by using this one ingredient! Simply add creamy chocolate mousse between layers of the flaky pastry and top with a drizzle of chocolate and a sprinkle of confectioners' sugar to create Chocolate Mousse Napoleons.

Sandra Lee's Semi-Homemade Tips for the Holidays

The following are a few simple tips to help you plan this year's festive holiday feast.

- Review recipes to determine where you can save time or eliminate steps using everyday store-bought ingredients.
- Thoughtfully experiment with your favorite fresh ingredients and tried-and-true prepackaged foods to create new holiday dishes that are quick, easy and delicious.
- Display a creative centerpiece of sugared fruits on tiered pedestal cake plates. Simply dip any whole fruit into egg whites and then into finely ground white sugar. Arrange on cake plates and let dry overnight.



Herb Roasted Turkey served with Slow-Roasted Turkey Gravy, sweet potatoes and Roasted Orange Cranberry Sauce



Green Bean Casserole

Green Bean Casserole

Prep Time 10 minutes Cook Time 30 minutes

- 1 can (10 3/4 ounces) Campbell's Cream of Mushroom or 98% Fat Free Cream of Mushroom Soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- Dash pepper
- 4 cups cooked cut green beans*
- 1 1/3 cups French's French Fried Onions, divided

MIX soup, milk, soy sauce, pepper, beans and 2/3 cup onions in 1 1/2-quart casserole.

BAKE at 350°F for 25 minutes or until hot. **STIR** and **SPRINKLE** with remaining onions. Bake 5 minutes. Serves 6.

Use 1 bag (16 to 20 ounces) frozen green beans, 2 packages (9 ounces each) frozen green beans, 2 cans (about 16 ounces each) green beans or about 1 1/2 pounds fresh green beans for this recipe.

Herb Roasted Turkey

Prep Time 15 minutes Cook Time 4 to 4 1/2 hours

- 1 can (14 ounces) Swanson Chicken Broth (1 3/4 cups)
- 3 tablespoons lemon juice
- 1 teaspoon dried basil leaves, crushed
- 1 teaspoon dried thyme leaves, crushed
- 1/8 teaspoon pepper
- 1 12- to 14-pound turkey

MIX broth, lemon juice, basil, thyme and pepper. **ROAST** turkey according to package directions, basting with broth mixture.

STAND 10 minutes before slicing. Discard any remaining broth mixture. Serves 14.

Slow-Roasted Turkey Gravy: Remove turkey from roasting pan. Pour off fat. **MIX** 1 can (14 ounces) Swanson Chicken Broth with 3 tablespoons all purpose flour in roasting pan. Cook and stir until mixture boils and thickens. Makes 1 3/4 cups.

Ultra Creamy Mashed Potatoes: Cook fresh potatoes in Swanson Chicken Broth instead of water, until tender. Drain and reserve broth. Mash potatoes with some of the broth, light cream, butter and pepper. Add additional broth if needed until desired consistency.

Savory Vegetables: Simmer your favorite vegetables in Swanson Chicken Broth until tender and crisp. No butter needed.

For more great holiday recipes, visit www.campbellsoup.com, www.puffpastry.com and www.swansonbroth.com.