

ALL NEW!

sandra lee Semi-Homemade®

ordinary to extraordinary

179
FRESH IDEAS
& fast recipes

*savvy shortcuts
for spring*

reclaim
time & money

make
cute as
can be
cupcakes

CLICK HERE
Get a
FREE
Trial Issue

SHORTCUT CHIC



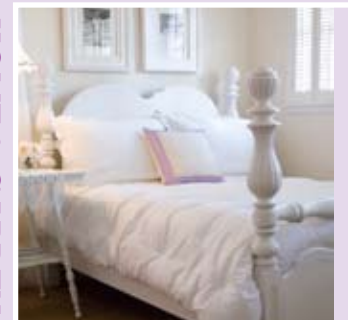
13 tasty trifle

FOOD FASTER



51 savory suppers

HOME & GARDEN



62 budget makeover

THIS ISSUE



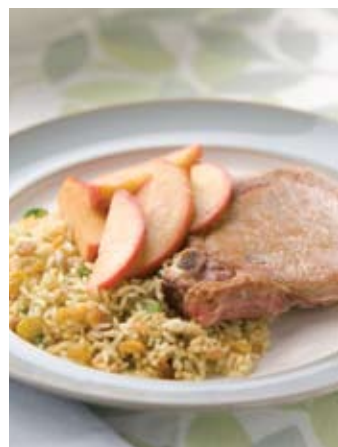
92 holiday brunch

food faster 20-minute money-saving meals



SUPPER SAVINGS

Bring everyone to the table every night of the week for five meals for 15 dollars each for a family of four. This weekly meal planner gives you all the recipes you need, as well as a handy grocery list that's ready to clip and go. Forgo the to-do list, and let us plan for you.



5-DAY WEEKLY MEAL PLANNER

1. Salisbury Steak served with Parmesan Green Beans and Garlic Mashed Potatoes

Kick off the week with some comfort food! Hearty sauce served over steak patties is a surprisingly simple recipe that cooks up in about 20 minutes. Start the sides while the sauce is simmering and you'll have three steaming dishes ready at the same time.

2. Spaghetti with Caesar Salad

Add some zing to a jar of pasta sauce, and create a dinner they'll think simmered all afternoon. This spaghetti recipe comes together quickly, doesn't require lots of hands-on time, and leaves you with only two pots to wash. A salad kit completes the meal.

3. Pepperoni Pattern Pizza with Spinach and Hearts of Palm Salad

Have a midweek pizza party, and invite the kids to help! They'll enjoy making patterns with the pepperoni slices, sprinkling on the cheese, and adding other vegetables. After serving as assistants to the head chef, they'll be excited to eat the fruits of their labor.

4. Pork Chops and Apples with Golden Raisin Rice Pilaf

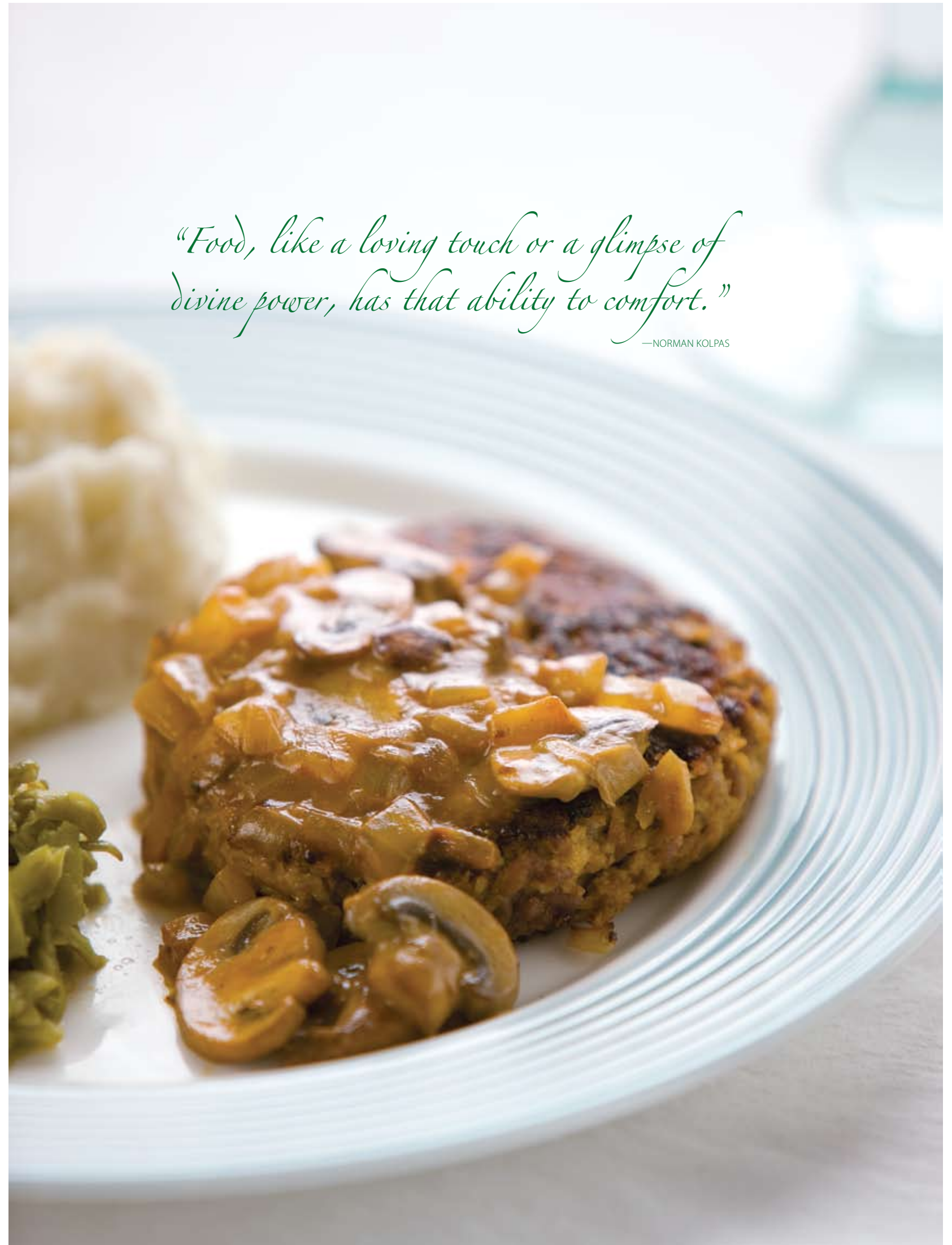
Apples and pork make a tasty pair, and this dinner is a pleasant way to sneak in some fruits. Plump raisins add a sweet surprise to an easy-to-make side dish. Packaged, ready-made rice means no boiling required!

5. Shrimp Stir-Fry

Packed with fun flavors—and colorful, too—this tasty meal comes together in a flash and is easy to serve. When they've polished off the stir-fry, break open a box of store-bought fortune cookies for an after-dinner laugh.

"Food, like a loving touch or a glimpse of divine power, has that ability to comfort."

—NORMAN KOLPAS





AFTER-FIVE fun

Get in the spirit with a few signature sunny sippers and a perfectly paired appetizer or two.

Even a great cocktail needs a tasty sidekick, and what better way to dress up your drink than with an appetizer that complements your beverage in every possible way? A basil-laced lemon martini is even more fabulous with a flavorful little bruschetta on the side, and deep-fried cocktail onions kick it up a notch, especially when served with a Spicy Bloody Mary. Want more? Don't worry. The bar is open.

Ginger-Peach Bellini

Makes 6 drinks

- 1/2 cup honey
- 1/2 cup water
- 3 tablespoons ginger spice blend, *Gourmet Garden*®
- 1 (20-ounce) package frozen sliced peaches, thawed
- 1 (750-milliliter) bottle chilled Prosecco or ginger ale

1. In a small saucepan, combine honey, water, and spice blend. Bring to a boil over medium-high heat. Reduce heat, and simmer for 2 minutes, stirring occasionally. Remove from heat, and let stand for 30 minutes. Strain mixture, discarding solids. Cover, and chill for at least 2 hours.
2. In the container of an electric blender, combine chilled honey mixture and thawed peaches. Pulse until mixture is smooth.
3. In a fluted glass, spoon 2 tablespoons peach purée, and add Prosecco or ginger ale. Stir gently, and serve immediately.

Note: Remaining peach purée can be stored, covered, in refrigerator for up to 1 week.

Peach Chicken Satays

Makes about 1 1/2 dozen satays

- 2 pounds chicken tenderloins
- 1 (11.5-ounce) can peach nectar, *Kern's*®
- 1/4 cup soy sauce
- 1/4 cup olive oil
- 2 tablespoons minced garlic
- 20 (8-inch) wooden skewers
- Tangy Peach Dipping Sauce (recipe follows)
- Garnish: sliced limes

1. In a heavy-duty zip-top plastic bag, place chicken tenderloins. Add peach nectar, soy sauce, olive oil, and garlic. Seal bag, and place in refrigerator for at least 2 hours.
2. Soak (8-inch) wooden skewers in water for at least 30 minutes; drain.
3. Preheat broiler.
4. Drain chicken, discarding marinade. Thread 1 chicken tenderloin onto each skewer. Place skewered chicken on a rimmed baking sheet. Broil chicken, 5 inches from heat, for 10 minutes, turning chicken halfway through cooking. Serve immediately with Tangy Peach Dipping Sauce. Garnish with limes, if desired.

Tangy Peach Dipping Sauce

Makes about 1 cup

- 1 cup peach preserves
- 2 tablespoons whole-grain Dijon mustard
- 1 tablespoon lemon juice, *RealLemon*®
- 1/4 teaspoon ground red pepper
- 1/8 teaspoon salt

1. In a small bowl, combine preserves, mustard, lemon juice, red pepper, and salt. Cover, and chill.

A traditional peach Bellini with a gingery twist gets its bubbly kick from sparkling wine, not Champagne. Caribbean-style chicken satays served with a peachy-keen dipping sauce are a sweet and savory medley of island flavors.



just for you when girls gather



May Day *celebration*

It's picture-perfect when girls get together to celebrate the end of April showers. Gather your best friends, mix up a few cocktails, and spend the afternoon creating these lovely must-have May Day tussie mussies to share. It's a great way to usher in a month known for beautiful flowers.

With a history too long to print here, May Day in the United States has become a lighthearted celebration of springtime's outdoor beauty. A long-lived May Day tradition is the leaving of flower-filled baskets at the front doors of friends (often anonymously, with the giver running away to avoid discovery). Expand your May Day celebration to include a gathering where you and some girlfriends can create these special flower cones. Make a few for neighbors, but you may want to keep one for yourself!





cute bee AS CAN

Create a buzz at your next gathering with these lemon-filled, spring-fresh cupcakes that are a breeze to bake and ready to serve in only six simple steps.

Spring Cupcakes

Makes 2 dozen cupcakes

- 1 (18.25-ounce) box white cake mix
- Lemon Cream Filling (recipe follows)
- 2 (16-ounce) cans rich and creamy vanilla frosting, *Betty Crocker*®
- Garnish: gumdrop bees, marshmallow flowers, sugared lemon slices, lemon curls

1. Prepare cake mix following cupcake directions. Let cupcakes cool completely on a wire rack.
2. Spoon Lemon Cream Filling into a squeeze bottle with a long narrow tip. Insert tip into top of cupcake, and squeeze about 1 tablespoon filling into center of cupcake. Repeat procedure with remaining cupcakes and filling. Store remaining Lemon Cream Filling, covered, in refrigerator; reserve for another use.
3. Cover tops of cupcakes with vanilla frosting. Use a pastry bag fitted with a star tip, if desired. Garnish with gumdrop bees, marshmallow flowers, sugared lemon slices, and lemon curls, if desired. Store, covered, in refrigerator.

Lemon Cream Filling

Makes about 3 cups

- 1 (3.4-ounce) box instant lemon-flavored pudding mix
- ½ cup confectioners' sugar, *Domino*®
- 1 cup heavy whipping cream
- ½ cup sour cream
- 1 teaspoon lemon extract

1. In a medium bowl, combine pudding mix and confectioners' sugar. Add cream and sour cream; beat at medium speed with an electric mixer until stiff peaks form. Stir in lemon extract.

TIP

Sugared lemon slices can be made by dredging sliced fresh lemons in yellow sanding sugar. Sanding sugar can be found in the cake decorating sections of craft stores nationwide.



1 Ice cupcakes. Cut yellow gumdrops in half. With the cut side down, and using the tip of the knife, slice a small diagonal slit on either side of the gumdrop halves.



2 To make the bee's wings, and working carefully so as not to break the paper-thin almonds, gently insert the rounded end of the sliced almonds into the slits.



3 Using the black gel icing, pipe a circle between the almond wings for the bee's body. Add two "antennae" with the icing. Place gumdrop bees onto cupcakes.



4 Using kitchen shears, snip large marshmallows into three evenly sized ovals. Shake sanding sugar over sticky sides of marshmallows.



5 Shake off excess sugar, and place six prepared marshmallows on each cupcake ("petals" may overlap). Place a gumdrop half in the center to form a flower.

Cupcake wrappers and doilies complete this delicate presentation. Place decorated cupcakes in yellow laser-cut wrappers and tie with ¼-inch yellow ribbon. Layer yellow doilies on a tiered dessert server and create your own beautiful cupcake tree.

Note: Wrappers are for presentation only and not to bake in. Yellow Daisy Cupcake Wrappers, Fancy Flours; set of 10, \$14; fancyflours.com. Yellow doilies, Wilton; package of 12, \$2.99; wilton.com.

