

Emergency Vichyssoise©

Ingredients:

2-3-14 oz. cans	Swanson™ Chicken Broth, depends on how thick you like the soup
2-10 oz. cans	Campbell's™ Potato Soup
1 tsp.	lemon pepper
16 oz.	sour cream
1/2-3/4 tsp	white pepper (optional)
1/2-3/4 tsp.	celery seed (optional)
2-3 Tbsp. fresh	dill or chives, chopped

Method:

In a large mixing bowl purée the chicken broth, potato soup and lemon pepper with the Magic Wand using the knife blade until fine. Fold in sour cream, white pepper and celery seed. Let sit in the refrigerator until ready to serve. Just before serving sprinkle with chopped dill or chives and/or fajitas seasoning.



Hint: Heat through and serve hot.

Hint: If served hot, add sliced hot dogs and eat as a main course.

Herb Buttermilk Rolls©

Ingredients:

1-26.4 oz. pkg.	Kroger™ Southern Style Biscuits or other, frozen, cut into quarters
3 oz.	Kerry Gold™ Irish Butter
1 Tbsp.	garlic oil
1 Tbsp. fresh	dill, chopped
1 Tbsp. fresh	basil, chopped
2 tsp. fresh	oregano, chopped (optional)
1 tsp.	lemon pepper

Method:

Preheat conventional oven to 375°, convection oven to 350°.

In a small bowl, melt the butter. Add garlic oil and herbs and stir together.

Cut biscuits into quarters and roll into butter mixture.

Spray two 1-ounce muffin tins with Pam™. Put each buttered quarter biscuit (do not defrost) in tins and bake 18-20 minutes until golden brown.

Hint: Rolls freeze well. After baking, slide rolls onto a cake rack and immediately put the rack into the freezer. Also put a container and lid or Ziploc™ bag into the freezer. When rolls are frozen, pack in an airtight container or Ziploc™ bag. Prefreezing the container and lid or Ziploc™ bag will prevent the rolls from sweating.

Hint: To make garlic oil mixture—peel fresh garlic (any amount) and put in a tall container. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil.

Hint: If you do the oil mixture it saves time when you need garlic in a hurry. And, your fingers smell only once!