



# SLOW COOKER CREAMY TORTELLINI SOUP

Find the recipe at cafedelights.com

Submitted by Celeste Rowsell



#### RHUBARB CRUNCH

Find the recipe at allrecipes.com

Submitted by KaLee Ralphs



#### BLUEBERRY DANISH PANCAKES

Find the recipe at bakingitbeautiful.com

Submitted by Joey Gifford



### EGGLESS CHOCOLATE CHIP COOKIES

Find the recipe at spiceupthecurry.com

Submitted by Kaleb Sorensen



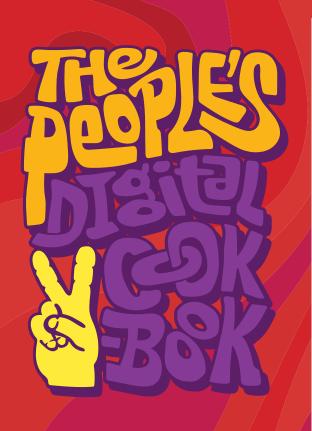
#### HAWAIIAN CHICKEN SHEET PAN

Find the recipe at recipesbynancy.com

Submitted by Amy Braithwaite Lee









## POPPY SEED HAM AND CHEESE SLIDERS

Find the recipe at kleinworthco.com

Submitted by Amy Braithwaite Lee



## PITTSBURGH CHIP-CHOP HAM SANDWICH

Find the recipe below

Submitted by Curry Andrews

Toast your roll or slider bun face down with butter and garlic until crispy. Take a generous amount of shaved (very thinly sliced) ham and fry it in a fry pan until it starts to caramelize. Add savory barbeque sauce (Bulls-eye Original works) and mix the ham until it's evenly coated in the fry pan. Layer lots of ham on the roll, add a scoop of coleslaw and serve with potatoes and dill pickles. Notes: Don't use too much barbeque sauce; don't use "honey-cured" type ham; and don't forget the napkins!



