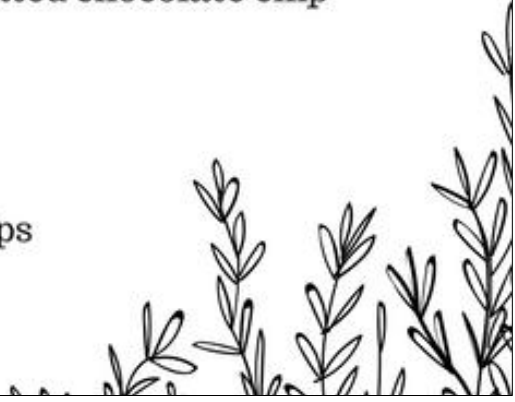
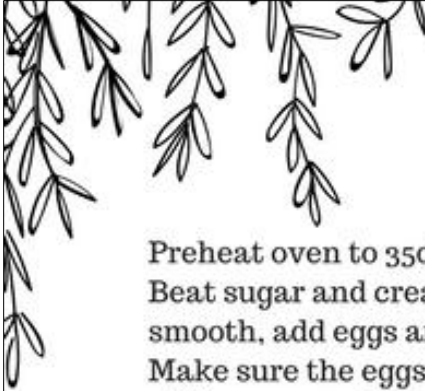


Chocolate Chip Cheesecake Squares

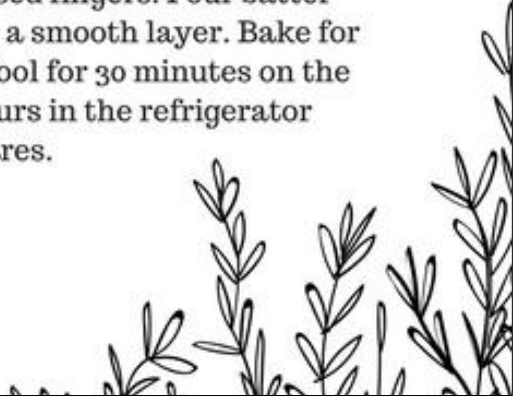
Ingredients:

- 2 8 oz. packages cream cheese or Neufchatel cheese (softened)
 - 1 16 oz. package refrigerated chocolate chip cookie dough
 - ½ Cup granulated sugar
 - 2 large eggs (room temp)
 - 1 tsp vanilla extract
 - ½ Cup mini chocolate chips
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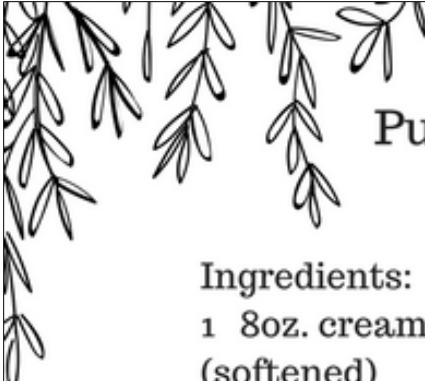
The Modest Cottage



Preheat oven to 350°F (325°F for dark or non-stick pans). Beat sugar and cream cheese in a large mixing bowl. Once smooth, add eggs and vanilla and beat well to combine. Make sure the eggs are room temp, because cold eggs will stiffen cream cheese. Stir mini chocolate chips into batter. Grease a 9x13 baking pan. Place cookie dough into pan and press into a single layer with greased fingers. Pour batter over cookie dough and spread into a smooth layer. Bake for 30 minutes or until center is set. Cool for 30 minutes on the counter then chill for at least 2 hours in the refrigerator before serving. Cut into 24-32 squares.




The Modest Cottage

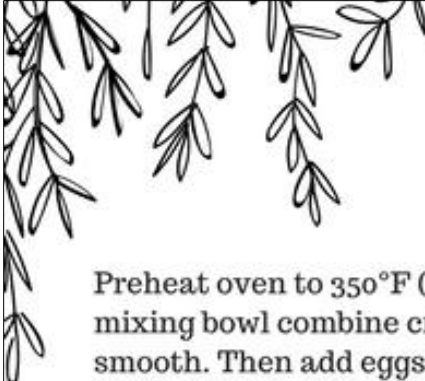


Pumpkin Cheesecake Squares

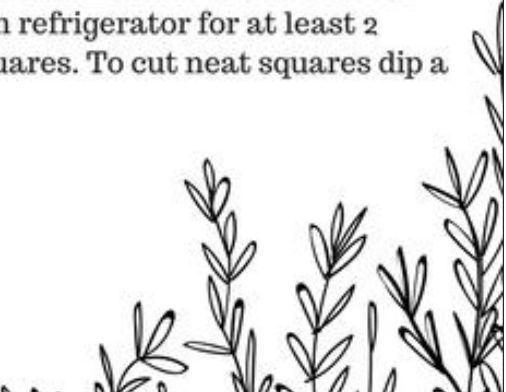
Ingredients:

- 1 8oz. cream cheese or Neufchatel cheese (softened)
 - 1 Cup pumpkin pie filling (not pumpkin puree)
 - 2 large eggs (room temp)
 - 1 tsp vanilla extract
 - 1 16oz. package refrigerated sugar cookie dough
- 


The Modest Cottage



Preheat oven to 350°F (325°F for dark or non-stick pans). In a large mixing bowl combine cream cheese and pie filling, mixing until smooth. Then add eggs and vanilla and beat well. Place cookie dough in a greased 9x13 pan and press into a single layer with greased fingers. Bake cookie dough for 10 minutes. Remove from oven and pour batter over crust. Bake for 30 minutes or until center is set. Cool on counter for 30 minutes and then chill in refrigerator for at least 2 hours before serving. Cut into 24-32 squares. To cut neat squares dip a knife into hot water for each cut.




The Modest Cottage




Breaded Zucchini


Ingredients:

- 3 medium zucchini
 - $\frac{3}{4}$ Cup seasoned bread crumbs
 - $\frac{3}{4}$ Cup grated parmesan cheese
 - $\frac{3}{4}$ Cup flour
 - 1 Egg
 - Salt
 - Add subheading
- 


The Modest Cottage



Preheat oven to 350°F. Cut the ends off of each zucchini and cut in half. Slice each zucchini section lengthwise into 5-6 slices. Place sliced zucchini onto wire cooling racks place over paper towels or baking sheet with raised edges. Once all zucchini is lined up on racks sprinkle lightly with salt and let sit for 30 minutes. After 30 minutes flip zucchini over and sprinkle lightly with salt and let sit another 30 minutes. Salting before cooking will draw out the moisture helping to prevent a soggy finished product. After second 30 minutes is up gently pat dry with paper towels and set aside. In a bowl combine bread crumbs and parmesan cheese and set aside. In another bowl add flour and in a third bowl beat the egg with a couple table spoons of water. Take each zucchini slice and dredge with flour then dip in egg and then coat with bread crumbs. Place each slice onto a greased baking sheet. Bake for 15 minutes, then flip each zucchini slice over and bake an additional 10-15 minutes. Upon removing from oven lightly sprinkle with sea salt. Serve with ranch dressing or warm marinara for dipping. Serves 8-10. To make gluten free and low carb replace bread crumbs with ground almonds mixed with Italian seasoning.

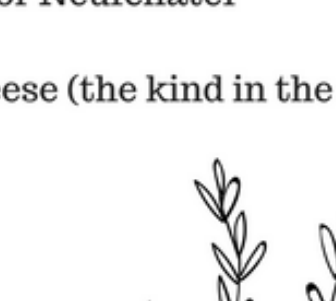


The Modest Cottage

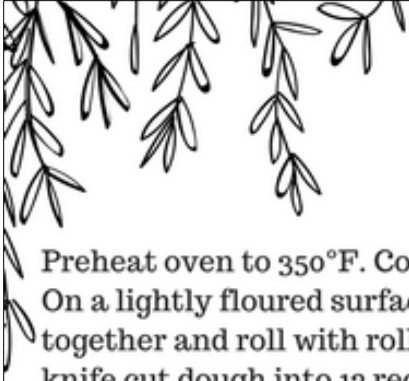


Parmesan Bites


Ingredients:

- 2 cans crescent roll dough
 - 1 8oz. package cream cheese or Neufchatel cheese (softened)
 - 1 Cup of grated parmesan cheese (the kind in the can)
 - 1 Cup diced red bell pepper
 - 1 TBSP dried parsley
 - ½ garlic powder
- 

The Modest Cottage



Preheat oven to 350°F. Combine all ingredients except dough and set aside. On a lightly floured surface unroll 1 package of dough. Pinch all cut edges together and roll with rolling pin into a rectangle. With a pizza cutter or knife cut dough into 12 rectangles. Place a dollop of filling onto the middle of each rectangle, roughly a heaping tsp. Roll dough around filling and place seam side down on counter. Press lightly with fingers to flatten slightly. Once all are formed and roughly the same size cut each rectangle in half to form 24 squares. Press open edges together with your fingers or a fork to prevent filling from leaking out when baking. Repeat with second package of dough. Place on greased cookie sheet leaving room to grow and bake. Bake according to package directions. Serves 10-12




The Modest Cottage




Cocktail Meatballs


Ingredients:

- 4 lbs frozen meatballs (cocktail size, about 4 oz.)
 - 1 32oz. jar grape jelly
 - 2 12oz. bottles chilli sauce
- 


The Modest Cottage



Empty entire jar of jelly into a sauce pan and heat on medium high heat until melted, whisking occasionally. Remove from heat, add both bottles of chilli sauce and whisk to combine. Put frozen meatballs in slow cooker and pour sauce over meatballs turning to coat. Cover with lid and cook on high for 2 hours, then turn to warm.
Serves 12




The Modest Cottage




Sangria


Ingredients:

- 1 bottle fruity red wine
 - 1 liter pomegranate sparkling water (unsweetened)
 - 1 Cup red grapes (halved)
 - 2 Oranges cut into wedges (or 4 clementines)
 - 2 small or medium apples thinly sliced
- 

The Modest Cottage



In a pitcher squeeze orange wedges and pour wine over fruit and refrigerate 8 hours to overnight. Just before guests arrive carefully transfer wine and fruit to a punch bowl or drink dispenser and pour chilled sparkling water in and gently stir to combine. Serves 8-10. To make kiddy mocktail replace wine with cran-pomegranate juice. To make more festive for Thanks giving and Christmas add some cinnamon sticks and whole cloves or try mulling spices.



The Modest Cottage