

# Sweets and Snacks to Celebrate

Impress guests with dishes made for entertaining

FAMILY FEATURES

Dazzle guests this holiday season with delicious dishes that only taste like you spent hours in the kitchen. These recipes, created in partnership with lifestyle and cooking expert Sandra Lee, show how using high-quality, like scratch ingredients such as Bob Evans' refrigerated side dishes lets you create perfectly prepared holiday recipes in minutes.

Find more recipes ideal for sharing and gifting this holiday season through Farm Fresh Ideas, an online club featuring recipes and tips, at [www.bobevans.com/recipes](http://www.bobevans.com/recipes).

Sweet Potato Cookies

- Prep time: 28-33 minutes  
Cook time: 10-12 minutes  
Makes: 36 cookies
- 3/4 cup vegetable shortening
  - 3/4 cup brown sugar
  - 1 large egg
  - 1 cup Bob Evans Mashed Sweet Potatoes
  - 2 cups all-purpose flour
  - 1 teaspoon baking soda
  - 1 teaspoon kosher salt
  - 1 teaspoon pumpkin pie spice
  - 1 cup unsalted butter
  - 3 cups powdered sugar
  - 1/2 teaspoon maple extract
  - Chopped honey roasted pecans, optional
  - Mini marshmallows, optional

Heat oven to 350 F.

In large bowl using hand mixer or paddle attachment, cream together shortening and brown sugar. Add egg and sweet potato and mix until combined.

In small bowl combine flour, baking soda, salt and pumpkin pie spice. With mixer on low speed, slowly add flour mixture until well mixed. Use a small cookie scoop and drop rounds onto greased baking sheets.

Bake 10-12 minutes or until golden brown. Cool completely before frosting.

In separate bowl, beat together butter, powdered sugar and maple extract until frosting is light and fluffy. Frost each cooled cookie with maple butter cream frosting. Sprinkle with pecans and mini marshmallows, if using. Carefully toast marshmallows with a culinary torch, avoiding melting frosting, if desired.



Bacon Wrapped White Cheddar Jalapeno Poppers

- Prep time: 30 minutes  
Cook time: 25-35 minutes  
Makes: 40 poppers
- 2 packages Bob Evans Thick Sliced Bacon, slices cut in half
  - 1 package Bob Evans White Cheddar Mashed Potatoes
  - 1 package garlic herb cheese spread
  - 20 jalapeno peppers, halved and seeded with membranes removed
  - 1/4 cup brown sugar
  - 1 teaspoon cayenne pepper, ground

Heat oven to 400 F.

Bring bacon to room temperature so it is pliable and easy to work with.

In mixing bowl, combine mashed potatoes and garlic herb cheese with rubber spatula. Stir until incorporated.

Spread approximately 1 teaspoon mashed potato mixture in each jalapeno half; level off with butter knife or spatula. Be sure not to heap potato mixture or it will spill out of peppers. Wrap each jalapeno with bacon; use 3 half slices for large jalapenos or 2 halves for smaller sizes. Be sure bacon is wrapped to seal in mashed potato mixture tightly.

In small mixing bowl, combine brown sugar and cayenne pepper. Generously sprinkle bacon with brown sugar and pat gently to make it stick to bacon.

Line cookie sheet with parchment paper and place wrapped peppers on sheet. Bake until bacon reaches desired crispiness, about 25-35 minutes.

Let peppers cool slightly before serving, about 5 minutes.

Loaded Mashed Potato Dinner Rolls

- Prep time: 15 minutes  
Cook time: 25 minutes  
Makes: 24 rolls
- 1 package Bob Evans Original Mashed Potatoes, divided
  - 1 cup Bob Evans Thick Sliced Hardwood Smoked Bacon
  - 2 cups cheddar cheese, shredded
  - 2 green onions, small diced
  - Salt and black pepper, to taste
  - 1 package dinner roll dough (24 rolls)
  - 4 tablespoons butter, unsalted and melted

Heat oven to 350 F.

To make filling, in mixing bowl combine mashed potatoes, bacon, cheese, onion, salt and pepper. Stir until combined.

Flatten dough into round using palm of hand, spoon 2 tablespoons of filling in middle. Place on baking tray.

Brush surface of rolls with melted butter and cut cross pattern with sharp scissor at middle until you can see filling.

Bake rolls until golden brown, about 20-25 minutes. Remove from pan and cool at room temperature for 5 minutes. While cooling, brush tops with melted butter.



Loaded Mashed Potato Poppers

- Prep time: 25 minutes  
Cook time: 15 minutes  
Makes: 48 poppers
- 1 package Bob Evans Sour Cream & Chive Mashed Potatoes
  - 2 cups extra sharp cheddar cheese, shredded
  - 6 slices Bob Evans Hickory Smoked Bacon
  - 8 ounces nacho cheese flavored tortilla chips
  - 2 large eggs, slightly beaten
  - 1/3 cup all-purpose flour
  - 6-8 cups vegetable oil, for frying
  - 16 ounces sour cream for dipping, optional

Stir together cold mashed potatoes, cheese and bacon. Scoop 48 tablespoons of potato mixture onto parchment- or wax paper-lined baking sheet. Refrigerate 15-20 minutes.

Meanwhile, place tortilla chips in bowl of food processor and pulse to fine crumbs, or place chips in large resealable bag and smash using a rolling pin. Pour crumbs into shallow bowl.

Beat eggs and pour into another shallow bowl.

Pour flour into shallow bowl; set aside. Heat oil in fryer or Dutch oven to 350 F.

Remove mashed potato scoops from refrigerator and roll into balls. Roll each ball in flour, tapping off excess.

Once all potatoes are coated in flour, dip each into egg, allowing excess to drip off, then into the tortilla chips, making sure to coat evenly with crumbs. Set on clean baking sheet. Discard excess flour, egg and tortilla chips.

Fry small batches of poppers until golden brown, 30-40 seconds. Remove from fryer and place on paper towel to drain excess oil. Serve hot with sour cream, if desired. Poppers can be reheated in 350 F oven for 6-8 minutes.

## Collisions With Deer More Likely As Mating Season Nears

SIOUX FALLS — AAA is warning South Dakota motorists that now through November is the most likely time for collisions involving motor vehicles and deer.

“Cooler autumn temperatures signal the start of deer mating season, a time when deer can be especially unpredictable,” said Marilyn Buskohl, spokeswoman for AAA South Dakota. “It’s important for drivers to stay alert, limit distractions and expect the unexpected.”

In South Dakota last year, AAA Insurance reports a total

of 65 auto claims (down from 71 in 2013) that were identified as animal-related, averaging \$3,461 per claim.

The National Highway Traffic Safety Administration reports there are about one million vehicle crashes with deer each year. These collisions typically kill about 200 Americans, cause more than 10,000 personal injuries and result in \$1 billion in vehicle damage.

Deer are most active between 5 a.m. and 8 a.m. and from 5 p.m. to 8 p.m., but deer have been known to dart into

roadways at other times, also.

If you see a deer, AAA South Dakota advises you to slow down – where there’s one, there likely are others.

Tips from AAA to improve safety for both motorists and deer:

- Keep your eyes moving back and forth. Continuously sweep your eyes across the road in front of you for signs of animals and movement. Animals may also be alongside the road, so make sure to look to the right and left, as well. While the most likely accident is you hitting an animal, on

occasion they might also hit you by running into the side of your car.

- Use high beams when there’s no oncoming traffic. You can spot animals sooner. Sometimes the light reflecting off their eyes will reveal their location.
- Slow down around curves. It’s harder to spot animals down the road when going around curves.
- One long blast. A long blast on your horn may frighten animals away from your vehicle.
- Use brakes if an impact

is imminent. Don’t swerve. Instead, stay in your lane. Swerving away from animals can confuse them so they don’t know which way to run. It can also put you in the path of oncoming vehicles or cause you to crash into something

like a lamppost or a tree.

- After the crash, stay away. Don’t go near an animal if it’s hurt. Wounded animals are unpredictable and have the capacity to attack you.

## Clay Co. Democratic Presidential Debate Watch Party Set

VERMILLION — The Clay County Democratic Party will be hosting a watch party for the first of six Democratic debates on Oct. 13 beginning at 7:30 p.m. The watch party will be held at Howlers (912 N Dakota Street) and is open to voters or interested individuals of all political parties. The event will be

broadcasted live from CNN with Anderson Cooper moderating.

As of Oct. 1, the confirmed candidates include Martin O’Malley, Lincoln Chaffee, Hilary Clinton, Bernie Sanders and Jim Webb. Vice-President Joe Biden may also be in attendance should he declare his candidacy before the debate.

The Clay County Democrats emphasize the open nature of this watch party: “Political affiliation aside, we encourage all interested voters to join us on Oct. 13,” Vice-Chair Doug Kronaizl said, “and we hope this event serves partly as an chance for voters to hear what the Democratic candidates are say-

ing, but also as an opportunity to discuss how these candidates and their stances might impact our lives here in Clay County.”

The group plans to host similar events and open discussions for future debates.

For more information, contact Doug Kronaizl at [dkronaizl@gmail.com](mailto:dkronaizl@gmail.com).

going on now at the

# YANKTON MALL

Stores are clearing out the old to make room for new fall arrivals!