



Almond Crème Drinks



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1 bucket **Almond Crème Frozen Drink Mix***
6 ounces ($\frac{3}{4}$ cup) rum
3 cups 2% milk*

* 2% milk is recommended for creamy consistency.

1. Empty and rinse bucket. Add Almond Crème Frozen Drink Mix and rum; whisk to dissolve. Add milk; whisk until well blended.
2. Cover. Freeze 8-10 hours.
3. Stir. Scoop into glasses and serve.

Makes 4 (8 ounce) servings.

TASTY TIP: See Almond Crème Frozen Drink Mix package for additional recipe options.

*available at tastefullysimple.com



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Bacon Stuffed Mushrooms

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- ½ pound bacon, cooked and crumbled
- ¾ cup plain panko bread crumbs
- ½ cup grated Parmesan cheese
- ¼ cup mayonnaise
- ¼ cup **Roasted Garlic Infused Oil***
- 2 tablespoons **Onion Onion™ Seasoning***
- 2 teaspoons **Rustic Herb Seasoning***
- 2 (8 ounce) packages whole button mushrooms, wiped clean and stems removed

1. Preheat oven to 350°F. In medium bowl, combine first 7 ingredients. Salt and pepper as desired.
2. Divide filling among mushrooms and place on a greased, large rimmed baking sheet.
3. Bake 15-20 minutes or until mushrooms are tender and filling begins to brown. Serve warm.

Makes 12 servings.

Make ahead: Prepare through step 2 up to 1 day ahead. Refrigerate in an airtight container. Preheat oven to 350°F and continue with step 2.

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Creamy Wild Rice Stuffing

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Creamy Wild Rice Stuffing

5 cups hot water
1 package **Creamy Wild Rice Soup Mix***
2-3 tablespoons **Onion Onion™ Seasoning***
2 teaspoons **Garlic Garlic™ Seasoning***
6-8 slices bacon, chopped
1 cup diced celery
1 (14 ounce) package unseasoned dry bread cubes
½ cup dried cranberries

1. Preheat oven to 350°F. In large saucepan or Dutch oven over medium heat, combine first 4 ingredients. Bring to a simmer. Reduce heat and simmer 45 minutes, stirring occasionally.
2. Meanwhile, in large skillet over medium-high heat sauté bacon until almost crispy. Add celery and sauté until softened and bacon is crispy.
3. In large bowl, combine bread cubes, cranberries, bacon mixture and soup. Toss to combine; salt and pepper as desired.
4. Transfer stuffing to a greased 13x9-inch baking dish. Bake covered, 30 minutes. Remove cover and continue baking 10-15 minutes.

Makes 10-12 servings.

Make ahead: Prepare through step 3. Cover and refrigerate up to 1 day ahead. Preheat oven to 350°F and continue with step 4.

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