



# COLLINS HILL BANDS

## RECIPES

### **Screamin' Eagle Baked Ziti**

Aluminum 13 x 9 pan, 1 pound package ziti, 5 cups (2lb 13 oz. jar) Traditional Ragu Spaghetti Sauce, 1 cup Parmesan Cheese, 3 cups shredded Mozzarella Cheese, 1 Tablespoon Italian Seasoning

Preheat oven to 350 degrees. Cook ziti according to package directions. Drain well. Add Italian seasoning to spaghetti sauce. Add ziti to sauce, mix well. Place 1/2 of ziti in greased pan. Sprinkle with 1/2 cup Parmesan cheese and 1 and 1/2 cups mozzarella cheese. Pour rest of ziti on top. Sprinkle with the rest of the cheeses. Spray aluminum foil with cooking spray to prevent sticking and cover with foil. Bake at 350 degrees for 20 to 30 minutes or until hot and bubbling.

### **Screamin' Eagle Pasta Salad**

2 lbs. dry corkscrew pasta, cooked al dente according to package directions  
2 chopped bell peppers, any color  
1 chopped onion  
1-2 cans sliced black olives, drained (optional)  
4 cups assorted vegetables, your choice.  
1 large bottle of Italian Dressing

Combine first 5 ingredients. Pour dressing over salad and gently mix to coat all of salad. Place pasta salad in airtight disposable containers or gallon sized zip lock bags in the refrigerator. Best if made night before serving so all the flavors can blend.

### **Screamin' Dirt Pudding**

1 package (about 15 ounces) Oreo Cookies  
2 (3.9-ounces) packages instant chocolate pudding  
4 cups milk  
8 ounces cream cheese, at room temperature  
¼ cup butter, at room temperature  
1 cup powdered sugar  
8 ounces Cool Whip  
Gummy worms (optional)

#### **DIRECTIONS:**

1. Crush the Oreo cookies into fine crumbs using a food processor (or, place the cookies in a resealable plastic bag and crush with a rolling pin); set aside.
2. In a large bowl, whisk together both boxes of the instant pudding with the milk for about 2 minutes. Let sit for 5 minutes.
3. Meanwhile, beat together the cream cheese and butter on medium speed until light and fluffy, about 3 minutes. Reduce the speed to low, add the powdered sugar, then gradually increase the speed back to medium until a fluffy texture is reached.
4. Using a rubber spatula, fold the cream cheese mixture into the chocolate pudding, then fold in the Cool Whip until completely combined.
5. The dessert can be assembled in a number of ways - in a rectangular or square serving dish, in a trifle dish, or in individual cups. However you plan to serve it, layer the dessert with alternating layers of the crushed Oreos and pudding mixture, beginning and ending with the crushed Oreos. Refrigerate for at least 4 hours (or overnight) before serving. Decorate the top with gummy worms before serving, if desired.

### **Screamin' Eagle Banana Pudding**

Mix: 3 small packages instant vanilla pudding  
5 cups of milk  
Add: 1/2 of 8oz. of Cool Whip  
8 oz. sour cream

Layer the following two times in a 13 x 9 pan

Pudding mixture  
6-8 bananas sliced  
1 box Vanilla Wafers