

## Pecan Cheesecake Pie

2 (8 ounce) packages cream cheese, softened  
1/2 teaspoon vanilla  
1/4 cup sugar  
3 eggs  
1/3 (one third) cup sugar  
3/4 cup light corn syrup  
1/2 teaspoon lemon juice  
1/2 teaspoon vanilla  
1 teaspoon salt  
1 tablespoon butter, softened  
1 cup chopped pecans  
1 (9 inch) deep dish pie crust, baked  
1 tablespoon brown sugar

- Preheat oven to 375 degrees.
- Blend cream cheese, vanilla, and sugar until smooth. Set aside.
- Beat together eggs, sugar, corn syrup, lemon juice, vanilla, salt, butter, and pecans.
- Pour cream cheese mixture into pie crust.
- Spread pecan mixture over top.
- Sprinkle with brown sugar.
- Bake for 40 minutes or until center is firm.
- Cool completely before serving.

Serve 8-10

## Glazed Apricot Nectar Cake

1 (18 ounce) package lemon cake mix  
1/3 (one third) cup sugar  
1 cup apricot nectar  
½ cup vegetable oil  
4 eggs  
1 cup powdered sugar  
2 tablespoons lemon juice or juice of one lemon

- Preheat oven to 325 degrees
- Beat cake mix, sugar, apricot nectar, and oil.
- Add eggs, one at a time, beating well after each addition.
- Pour batter into greased and floured 10 inch tube pan.
- Bake for 1 hour.
- Cool in pan on rack at least 15 minutes. Remove from pan and set aside.
- For glaze, blend powdered sugar and lemon juice until smooth.
- While cake is warm, pour glaze over top and sides of cake.

Serves 8-12

Note: 1 cup orange juice can be substituted for apricot nectar.

## Lori's Glazed Chicken

½ cup steak sauce  
2 tablespoons honey  
2 tablespoons orange juice  
1 tablespoon lemon juice  
2 tablespoons olive oil  
10 (6 ounce) boneless, skinless chicken breasts

- Blend steak sauce, honey, orange juice, lemon juice, and oil.
- Place chicken breasts in marinade. Refrigerate overnight.
- Cook marinated chicken over grill until meat registers 165 degrees.

Serves 8-10