Heat coals or gas grill for direct heat. Place potatoes on 30x18-inch piece of heavy-duty foil. Sprinkle with salt. Dot with butter. Sprinkle with cheese and bacon chips.

Wrap foil securely around potatoes; pierce top of foil once or twice with fork to vent steam. Cover and grill foil packet, seam side up, 4 to 6 inches from medium heat 45 to 60 minutes or until potatoes are tender. Sprinkle with onions.
Heat coals or gas grill for direct heat.

Cover and grill chicken, skin sides up, 4 to 6 inches from medium heat 15 minutes. Turn chicken; brush with sauce.

Cover and grill 20 to 40 minutes longer, turning occasionally and brushing 2 or 3 times with sauce, until juice of chicken is no longer pink when centers of thickest pieces are cut.

Heat remaining sauce to boiling; boil 1 minute. Serve sauce with chicken.
BROWNIE COOKIE PIE

PREP TIME: 10 minutes
TOTAL TIME: 2 hours 20 minutes
MAKES: 10 to 12 servings

1 box (1 lb 2.3 oz) Betty Crocker® fudge brownie mix
Vegetable oil, water and eggs called for on brownie mix box

1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
Butter and egg called for on cookie mix pouch
Caramel topping or sauce

1. Heat oven to 350°F. Spray 9-inch springform pan with cooking spray.

2. Make brownie mix batter as directed on box, using oil, water and eggs. Spread in bottom of pan. Bake 30 minutes. Cool 10 minutes.

3. Meanwhile, make cookie mix dough as directed on pouch, using butter and egg.

4. Drop cookie dough in chunks on top of partially baked brownie layer. With back of spoon or your hands, gently press cookie dough together to form an even layer.

5. Return to oven; bake 20 minutes. Cover pan with sheet of foil; bake 10 minutes longer or until cookie layer is set. Cool at least 1 hour before cutting into wedges. Drizzle caramel topping over individual servings.

INSIDER-EXCLUSIVE COLLECTION
WARM TOASTED MARSHMALLOWS’MORES BARS

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
1 cup graham cracker crumbs
1 cup butter or margarine, melted
3 cups milk chocolate chips (18 oz)
4 1/2 cups miniature marshmallows

PREP TIME: 20 minutes  TOTAL TIME: 55 minutes  MAKES: 24 bars

Heat oven to 375°F. In large bowl, stir together cookie mix and crumbs. Stir in melted butter until soft dough forms. Press into ungreased 13x9-inch pan.

Bake 18 to 20 minutes or until set. Immediately sprinkle chocolate chips over crust. Let stand 3 to 5 minutes or until chocolate begins to melt. Spread chocolate evenly over crust.

Set oven control to broil. Sprinkle marshmallows over melted chocolate. Broil with top 5 to 6 inches from heat 20 to 30 seconds or until marshmallows are toasted. (Watch closely; marshmallows will brown quickly.) Cool 10 minutes. For bars, cut into 6 rows by 4 rows. Serve warm. Store any remaining bars tightly covered.

RUNNER UP: BEST GUILTY PLEASURE
**STRAWBERRY-ORANGE SMOOTHIES**

**PREP TIME:** 10 minutes  
**TOTAL TIME:** 10 minutes  
**MAKES:** 3 servings (1 cup each)

- 2 cups Yoplait® Fat Free plain or Yoplait® 99% Fat Free creamy vanilla yogurt  
- 1 bag (10 oz) Cascadian Farm® frozen organic strawberries  
- 2 tablespoons orange juice  
- 1 tablespoon honey

1. In blender, place ingredients. Cover; blend on medium speed until smooth. Add more honey to taste if desired.

2. Pour into 3 glasses. Serve immediately.

**WINNER:** BEST SUMMER DRINK
LEMONADE COCKTAIL

PREP TIME: 10 minutes
TOTAL TIME: 4 hours 10 minutes
MAKES: 12 servings

2 cans (12 oz each) frozen lemonade concentrate, thawed
12 cups sparkling water
2 medium lemons, cut into slices
1 pint (2 cups) blueberries

1 pint (2 cups) raspberries
1 lb strawberries, stemmed and halved
1 cup mint leaves
12 oz limoncello, if desired

1 Fill a bowl with water, add 1 sliced lemon. Freeze completely, about 4 hours.

2 In large pitcher or glass drink dispenser, add lemonade concentrate. Pour in sparkling water. Mix well.

3 Remove bowl from freezer. Dip bowl into warm water, and turn ice out. Put ice in pitcher of lemonade mixture. Add other sliced lemon, berries and mint leaves.

4 Pour into glasses, and add 1 oz limoncello to each.
Heat oven to 350°F. Spray bottom of 15x10x1-inch pan with cooking spray. In large bowl, stir brownie mix, water, oil and eggs until well blended. Stir in 1/2 cup pecans; spread in pan.

Bake 15 to 17 minutes or until center is set. DO NOT OVERBAKE. Cool completely on wire rack, about 45 minutes.

Spoon ice cream evenly over brownies; smooth with back of spoon or rubber spatula. Freeze uncovered until firm, about 3 hours.

To serve, drizzle hot fudge topping over dessert with fork using quick strokes. Sprinkle with 1/2 cup pecans. Let stand at room temperature about 5 minutes before cutting. Serve topped with whipped topping.
CARAMEL MUDSLIDE PIE

Place 20 of the sandwich cookies in food processor. Cover; process, using quick on-and-off motions, until fine crumbs form. Add melted butter. Cover; process until combined. Press mixture in bottom and up side of ungreased 9-inch glass pie plate. Freeze 15 minutes.

In large bowl, mix ice cream and both liqueurs until combined. Spoon into crust. Cover with plastic wrap; freeze 6 hours or overnight.

Remove pie from freezer 5 to 10 minutes before serving. Meanwhile, crush remaining 6 sandwich cookies. Cut pie into 8 slices. Garnish each slice with dollop of whipped cream; drizzle with caramel topping and sprinkle with crushed cookies.

RUNNER UP: BEST FROSTY DESSERT

PREP TIME: 20 minutes
TOTAL TIME: 6 hours 35 minutes
MAKES: 8 servings

26 chocolate creme-filled sandwich cookies
¼ cup butter, melted
6 cups coffee ice cream, slightly softened
2 tablespoons Irish cream liqueur

2 tablespoons coffee-flavored liqueur
¼ cup whipping cream, whipped
¼ cup caramel topping

1/2 cup whipping cream, whipped
1/4 cup caramel topping
CREAMY LIME DRESSING
1 package (8 oz) cream cheese, softened
1/2 cup frozen limeade concentrate, thawed
1/4 cup powdered sugar
1 cup whipping cream, whipped

In medium bowl, beat cream cheese, limeade concentrate and powdered sugar with electric mixer on medium-high speed about 3 minutes or until smooth. Fold in whipped cream. Set aside.

FRUIT
3 cups cut-up cantaloupe
1 quart strawberries, quartered
2 ripe medium mangoes, seed removed, peeled and cut up
2 cups blueberries
2 cups cut-up honeydew melon
Mint leaves, if desired

In 3-quart trifle bowl, layer cantaloupe and strawberries. Spread half the cream cheese mixture over the strawberries. Layer mangoes, blueberries and honeydew over cream cheese mixture. Spread remaining cream cheese mixture on top. Garnish with mint leaves.

Serve immediately, or cover and refrigerate up to 2 hours before serving.
CHICKEN FAJITA SALAD WRAPS

CHIPOTLE-LIME DRESSING
1 cup ranch dressing
1 tablespoon lime juice
1 tablespoon finely chopped chipotle chiles in adobo sauce (from 7-oz can)
1 teaspoon grated lime peel

WRAPS
3 cups chopped cold deli rotisserie chicken (from 2- to 2 1/2-lb chicken)
2 cups thinly sliced iceberg lettuce
1 cup Green Giant® frozen corn, cooked, cooled
1 small tomato, seeded, chopped (1/3 cup)
1 cup shredded Monterey Jack cheese (4 oz)
1 package (11 oz) Old El Paso® flour tortillas for burritos (8 tortillas; 8 inch)
Old El Paso® Thick 'n Chunky salsa, if desired
Sour cream, if desired

PREP TIME: 35 minutes TOTAL TIME: 35 minutes MAKES: 8 wraps

1. In small bowl, mix dressing ingredients; set aside. In large bowl, stir together chicken, lettuce, corn and tomato. Add dressing; toss to coat.

2. To assemble each wrap, spoon 1/8 of chicken mixture down center of each tortilla; sprinkle with cheese. Roll up. Serve immediately with salsa and sour cream.