

# EveryDay

with Rachael Ray

October 2016  
Circulation: 1,724,111

**SUPERMARKET SMARTS**

Surprise! This yogurt topper is made with leftover hot dog buns.

**LEFTOVER LOVE**

## Nice buns!

If tailgating or burger night left you with too many hot dog or hamburger buns, use them up! Check out these creative roll models. —AE

**Cinnamon Toast Crunch Crumble**

On a baking sheet, bake 1 cup coarsely torn hot dog or burger buns at 300° until dry, about 15 minutes. Let cool. In a food processor, pulse buns, 2 tbsp. sugar and 1 tsp. ground cinnamon until coarsely crumbled. Bake on baking sheet until crunchy, about 7 minutes. Serve over yogurt.

**Cheese Bread BLT**

Place 2 slices of cheddar inside each of 4 hamburger buns. Using hands, press to flatten. In skillet, melt 1 tbsp. butter over medium. Working in batches, cook until the buns are crispy and the cheese melts, 1 to 2 minutes per side. Spread mayo on 2 of the grilled cheese buns. Top each with crispy bacon, lettuce, sliced tomato and the remaining buns. Makes 2.

**Italian Sausage Frittata**

In medium ovenproof skillet over medium-high, toss 2 torn hot dog or burger buns in 2 tbsp. olive oil until golden, 5 minutes; transfer to plate. In same skillet, cook 1 sliced bell pepper and 1/2 lb. bulk Italian sausage in 1 tbsp. olive oil until sausage is browned, 6 minutes. Add buns and 1/4 cup sliced basil. Pour in 8 seasoned, beaten eggs. Bake at 400° until set, 10 to 12 minutes. Serve with a green salad. Serves 4.

**Ice Cream Sliders**

Preheat broiler. Cut 6 slider buns in half. Brush bun tops with melted butter; sprinkle with raw sugar. Broil until browned, about 1 minute. Top bun bottoms with a scoop of your favorite ice cream (we used pistachio). Drizzle the ice cream with chocolate syrup and add the bun tops. Makes 6.

"Sweet and spicy **Noosa** Yoghurt in **Blackberry Serrano** (\$2.49) is like regular fru.it yogurt that got some tattoos and joined a band: way cooler. (It's more flavorful, too!)" —Cecily McAndrews, food editor

"Made with good-for-you coconut and chia seeds, **Nature's Path Qi's Superflakes** (\$3.99) are appealing enough to make me choose cereal over an egg sandwich. *Win!*" —Ananda Eidelstein, editorial assistant

"Adding a swipe of Korean-style **Bibigo Gochujang Mayo Sauce** (\$5.50) is an easy way to spice up a boring ol' turkey sandwich." —Samantha Ulbar, associate photo editor

PHOTOS BY PETER ARBITO; LEFTOVER LOVE FOOD STYLING BY GLOUCE JHO

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